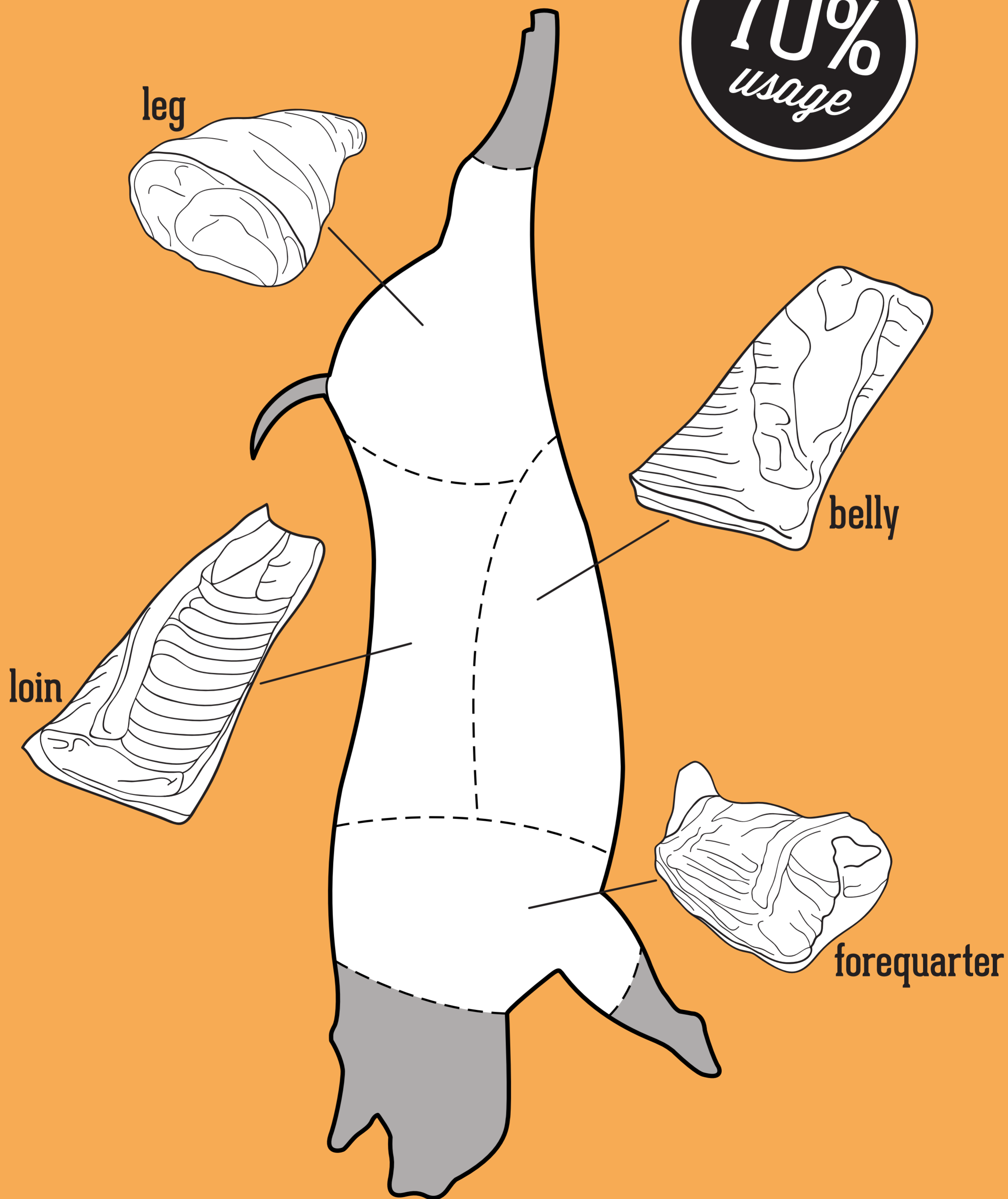


# AUSTRALIA'S

*finest cuts*

of **PORK**

**70%**  
*usage*



**AUSSIE PORK**

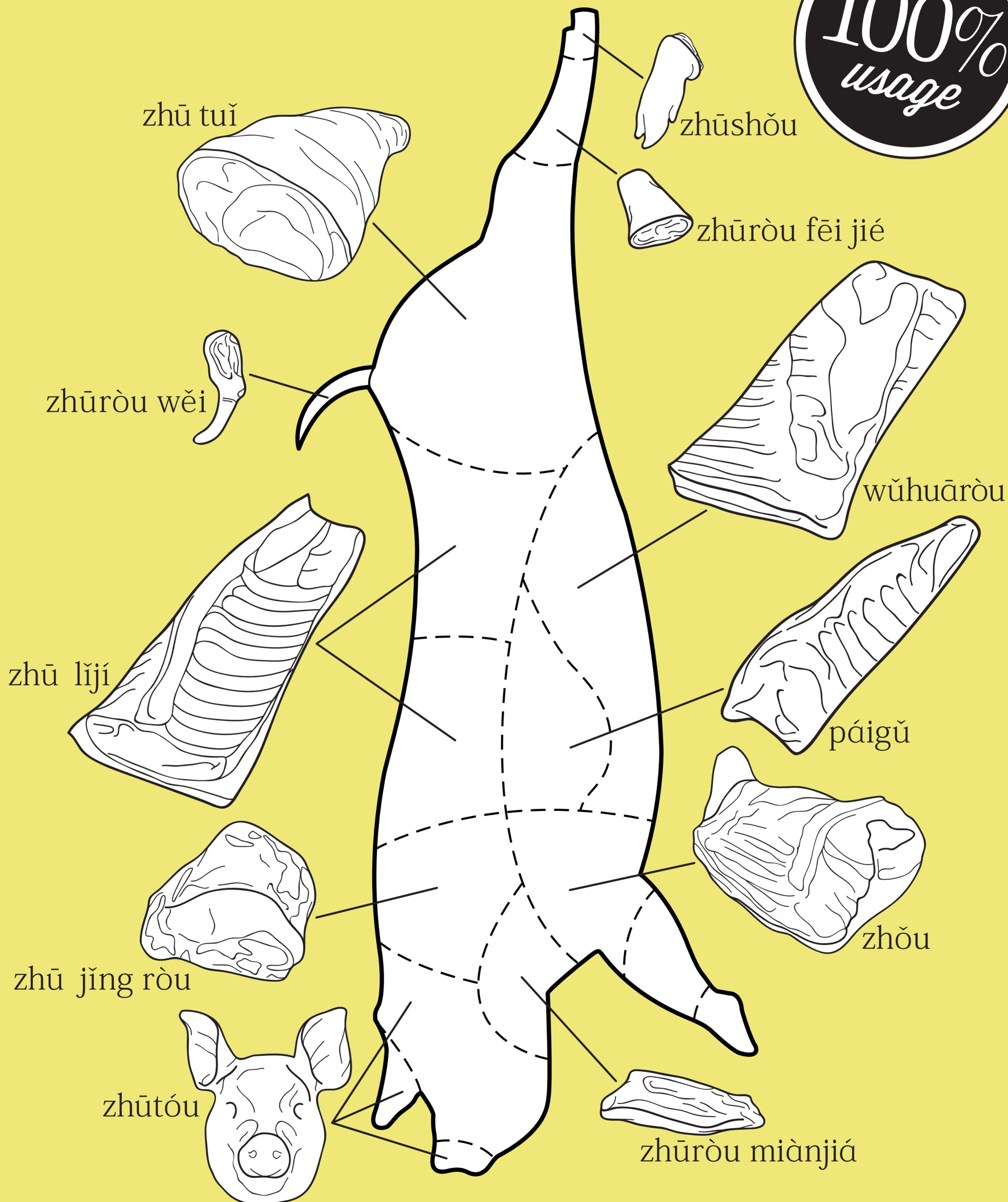
perfect for slow-cooked roasts, steaks, chops and cutlets; excellent for a family dinner or Sunday roast

# CHINA'S

*head-to-toe*

# PORK

100%  
*usage*



## CHINESE PORK

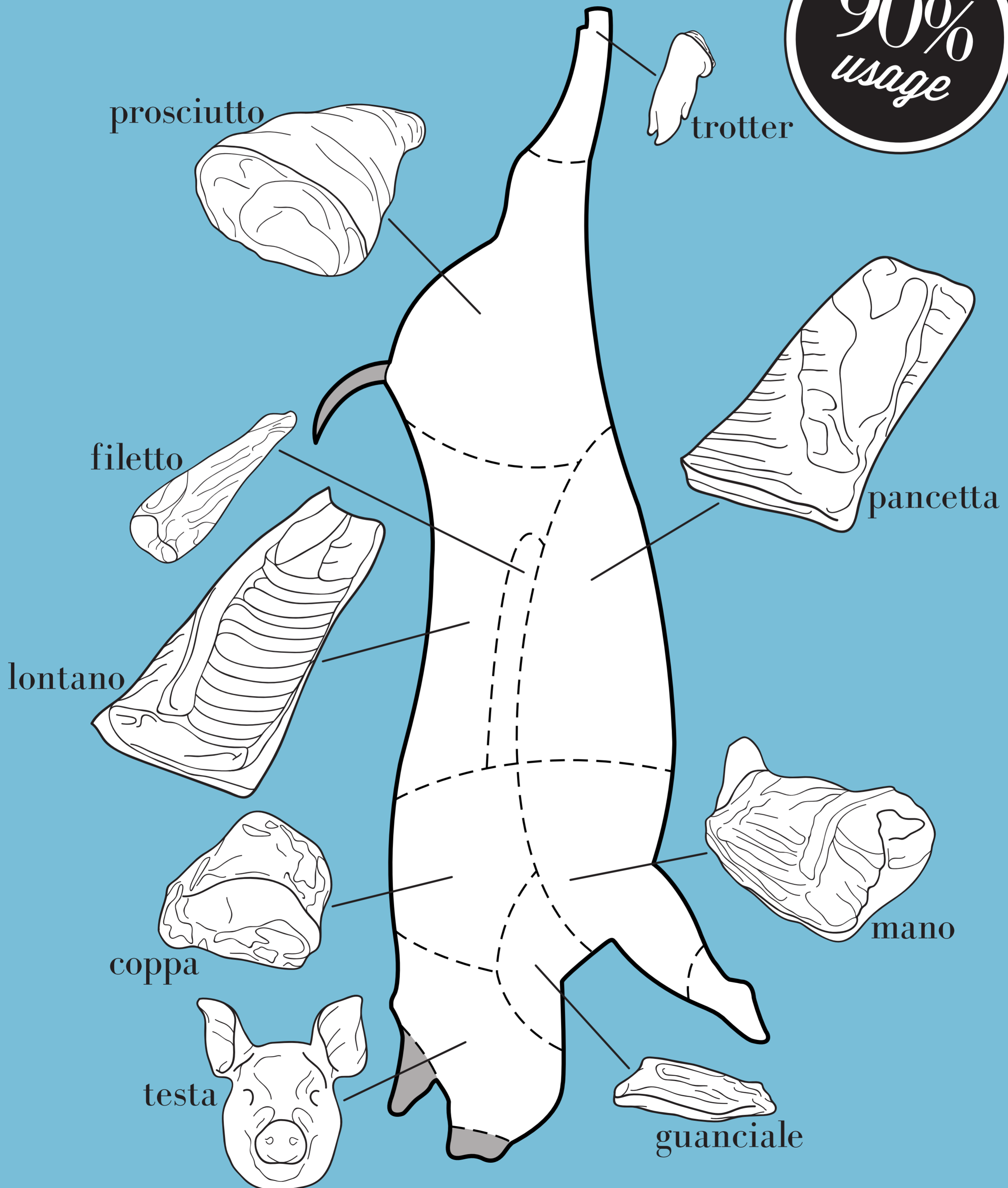
a highly valued meat in China, pork is prized for its versatility, protein and taste

# ITALY'S

*traditional*

# PORK

90%  
*usage*



## ITALIAN PORK

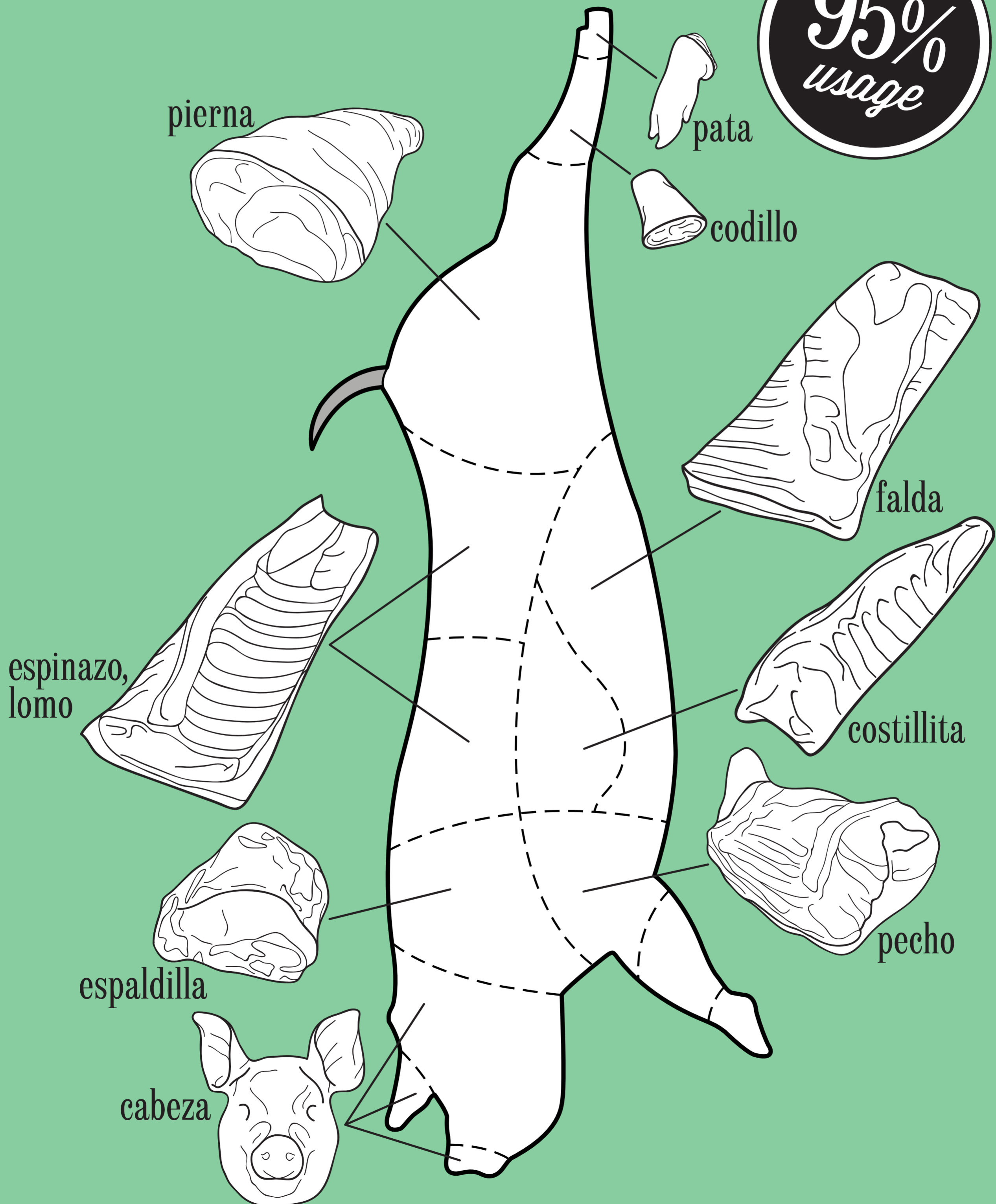
a traditional meat used in a wide variety of Italian recipes, sausages and salamis

# MEXICO'S

*highly valued*

# PORK

95%  
*usage*



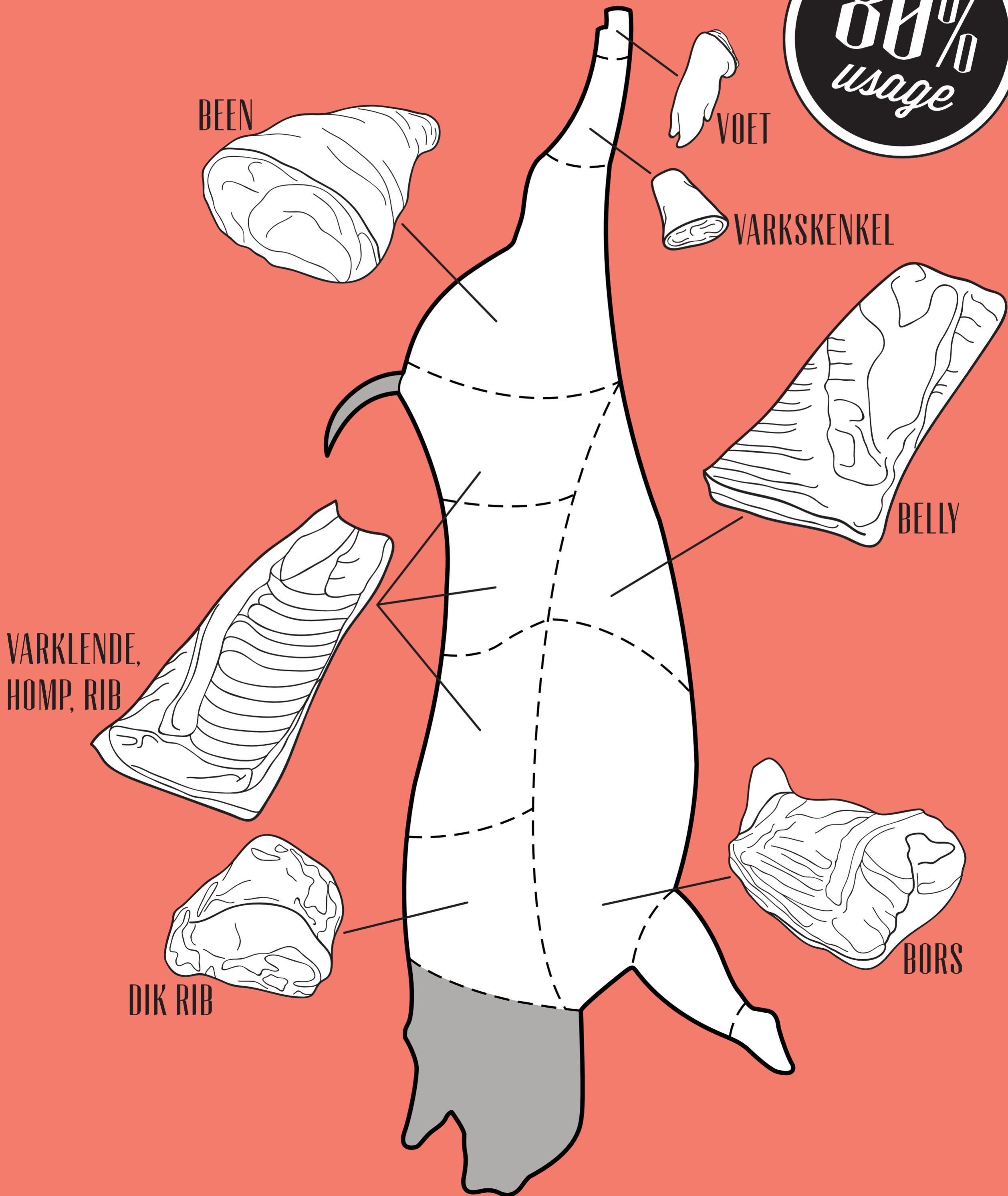
## MEXICAN PORK

used thoroughly throughout Mexico, pork recipes also include the lard, head, trotters and insides of the pig

# SOUTH AFRICA'S

## *latest* PORK

80%  
*usage*



### SOUTH AFRICAN PORK

GROWING IN POPULARITY, SOUTH AFRICA IS A COUNTRY PROSPERING FROM RISING PORK PRODUCTION AND CONSUMPTION