

# AUSTRALIAN EMU



## The Emu farmers Co. has chosen Gamekeepers to be their first Victorian Wholesale Agent

We have partnered with the world's largest emu farm, The Emu Farmers Co, located in Northern Victoria. Five generations of farming, 30 years of emu, The Emu Farmers Co have been selectively breeding calm birds to produce high quality emu meat.

Animal husbandry is at the forefront of The Emu Farmers Co. The emus roam free in lush, green, rotational grazed paddocks and are ethically handled at every part of the process. There is zero-use policy for added hormones growth promotants and the farm is pesticide free. A state-of-the-art licensed processing facility has recently been built on the farm so there is no transportation for the emu which can cause enormous stress and affect the quality of the meat.



CODE	PRODUCT
EMU	The Emu Farmers Co. Fan Fillet
EMU1	The Emu Farmers Co. Mixed Steak (Oyster, Rump, Round)
EMIN	The Emu Farmers Co. Mince
ELIV	The Emu Farmers Co. Liver (Limited Availability)

All cuts subject to availability.

## The popularity of emu is growing immensely - it's the 'new' Australian game meat.

### The flavour of emu

Emu is a red meat with an intense, deep colour and flavour. While many might imagine emu having a similar flavour to turkey or other large birds, the flavour is actually more akin to beef with a touch game.

### Highly nutritious

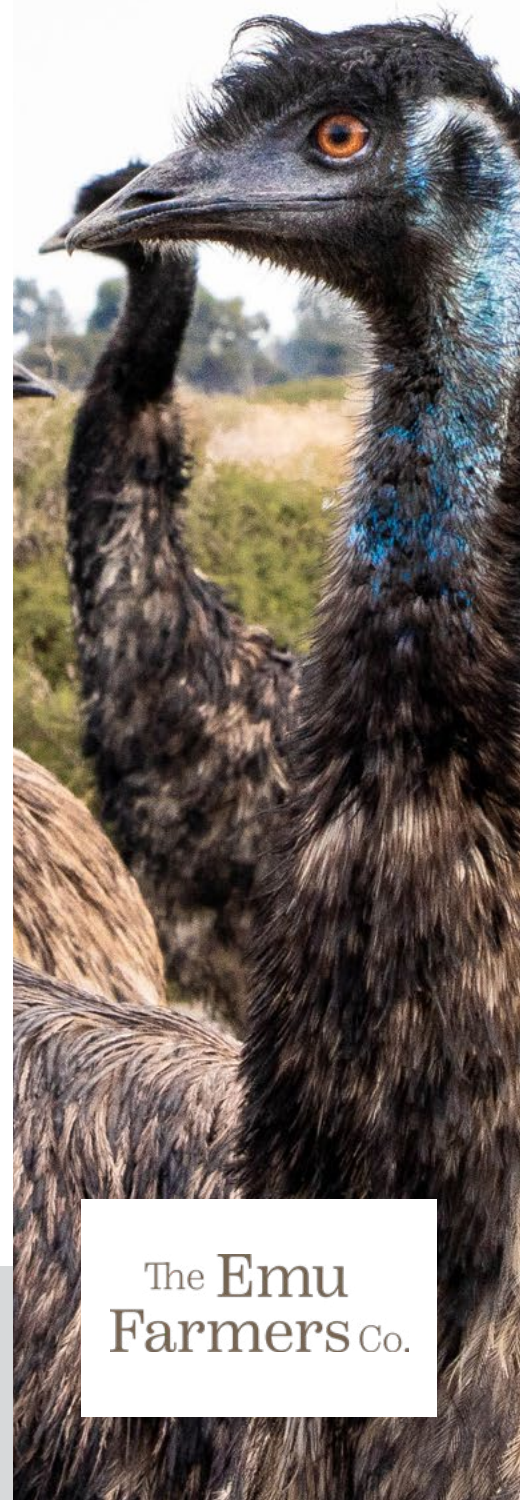
Emu is becoming increasingly popular with athletes and the health-conscious eater thanks to its outstanding health credentials. It has virtually no fat, high in protein, iron, Vitamins A, B, C, D & E, creatine and low in cholesterol & sodium.

### Cooking with emu

Although emu meat has a similar taste to beef, the lack of fat means it needs to be cooked quite differently. Emu needs to be cooked ideally from rare to medium rare otherwise it will become tough.

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The Emu  
Farmers Co.