





## Australia

Tasmania, Victoria, NSW, ACT

The **Ark of Taste** is a catalogue of products that are tied to the culture, history and traditions of the world's communities.

The **Slow Food Foundation for Biodiversity** promotes and coordinates this project, drawing attention to the risk of extinction of these products and inviting everyone to help protect them.

[www.slowfoodfoundation.org](http://www.slowfoodfoundation.org)

## Saddleback Pig - Ark of Taste

This breed of pig is identifiable by its black coat and white girth around its withers. The flavour of the meat of this breed of pig reflects its diet which in Australia is entirely free-ranged, outdoors - on pasture. The flavor of the meat from this particular breed of pig was described on two visits to Australia, by French chef Stephane Reynaud, (author of "Pork and Sons") as being "the best he had ever tasted". Its meat, particularly its bacon, is widely acclaimed by chefs, restaurant diners and by customers at Farmers' Markets. Its bacon was named as "Best Bacon" in The Foodies Guide to Melbourne 2010. Originally derived from the New For-

est in the South of England, this breed was traditionally, over ten centuries, a foraging breed, foraging on natural woodland pasture, on which it thrives. Its lack of adaptability to intensive farming resulted in its demise - and subsequent extinction in its native England. However, pedigree animals were imported to Australia 80 years ago, and an Australian pedigree register, (ie a "Herd Book") was established here. The breed is extinct in its native England, but there are at least nine registered pedigree herds of the breed extant in Australia, estimated in May 2011 to be 150 Registered Pedigree breeding sows. The breed is increasingly appearing on restaurant menus whose chefs understand its superior flavor. Demand almost exceeds supply. It is also available to home cooks at Farmers' Markets in Tasmania, Victoria etc. This breed is supported by the Rare Breeds Trust of Australia, a voluntary organization, dedicated to the preservation of "endangered" and "rare" breeds. As this breed of pig is - by nature - an outdoor forager, native to the New Forest of England, all the populations in Australia are raised outdoors all the year round, free range, most of them organically. Internationally recognized Quality Assurance programs and HACCP systems are compulsorily applied to ensure a consistently high quality of produce in raising the animals, at slaughter, and at carcass processing stages.

