

KUNEKUNE PORK PRODUCERS ASSOCIATION

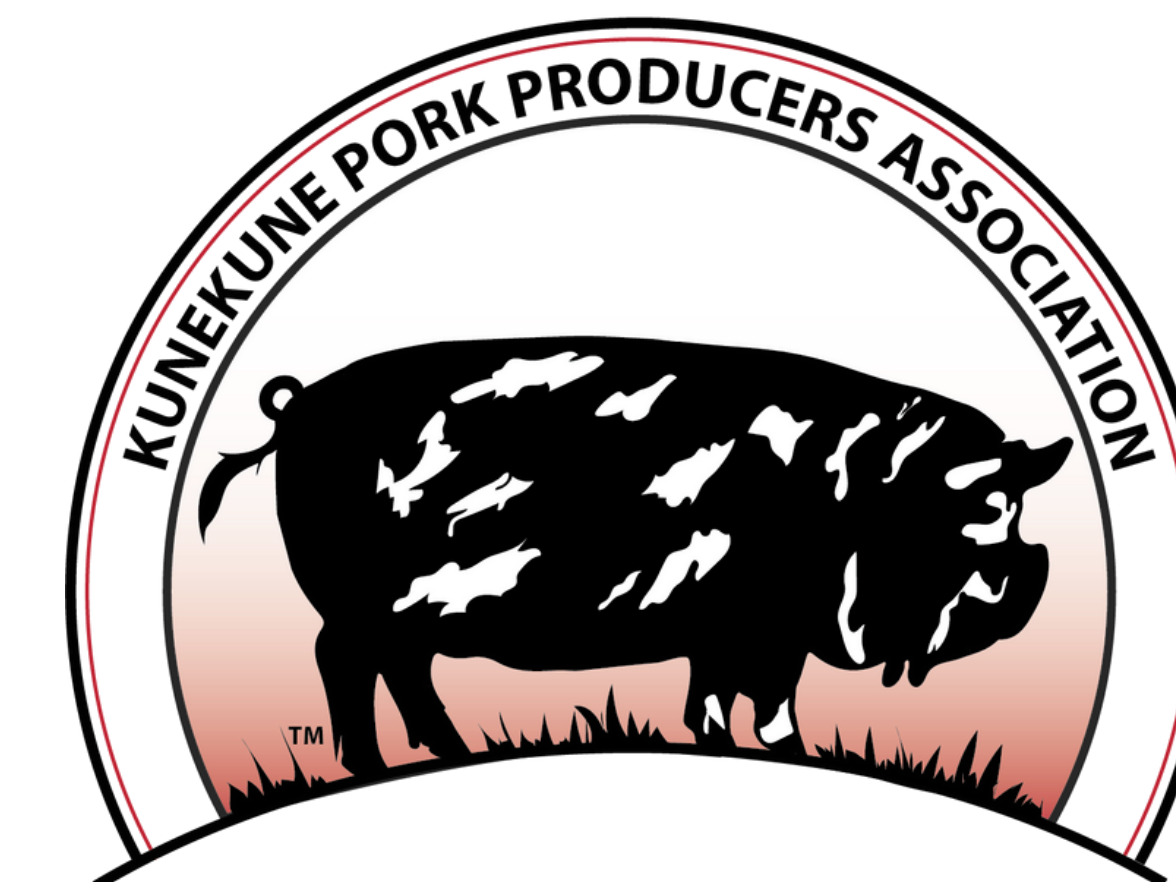
Butcher Interview

**OBTAIN A CUT SHEET AND GO OVER IT MAKING NOTES OF SPECIFIC QUESTIONS YOU HAVE
ABOUT IT PRIOR TO THE INTERVIEW**



Introductions

1. Allow the butcher to share with your history, what animals he works with most.
2. Have you worked with kunekune pigs before? If not, ask if he is willing to listen to your specific requests about how processing a kunekune pig might be a little different than a commercial type hog. (i.e., the extra fat back content (being careful not to cut too much off during skinning or the belly being a fattier bacon, will he be willing to still smoke and slice)
3. Briefly share your pork operation goals with him. How many animals you want to butcher per year, your market, etc.



Stats and products

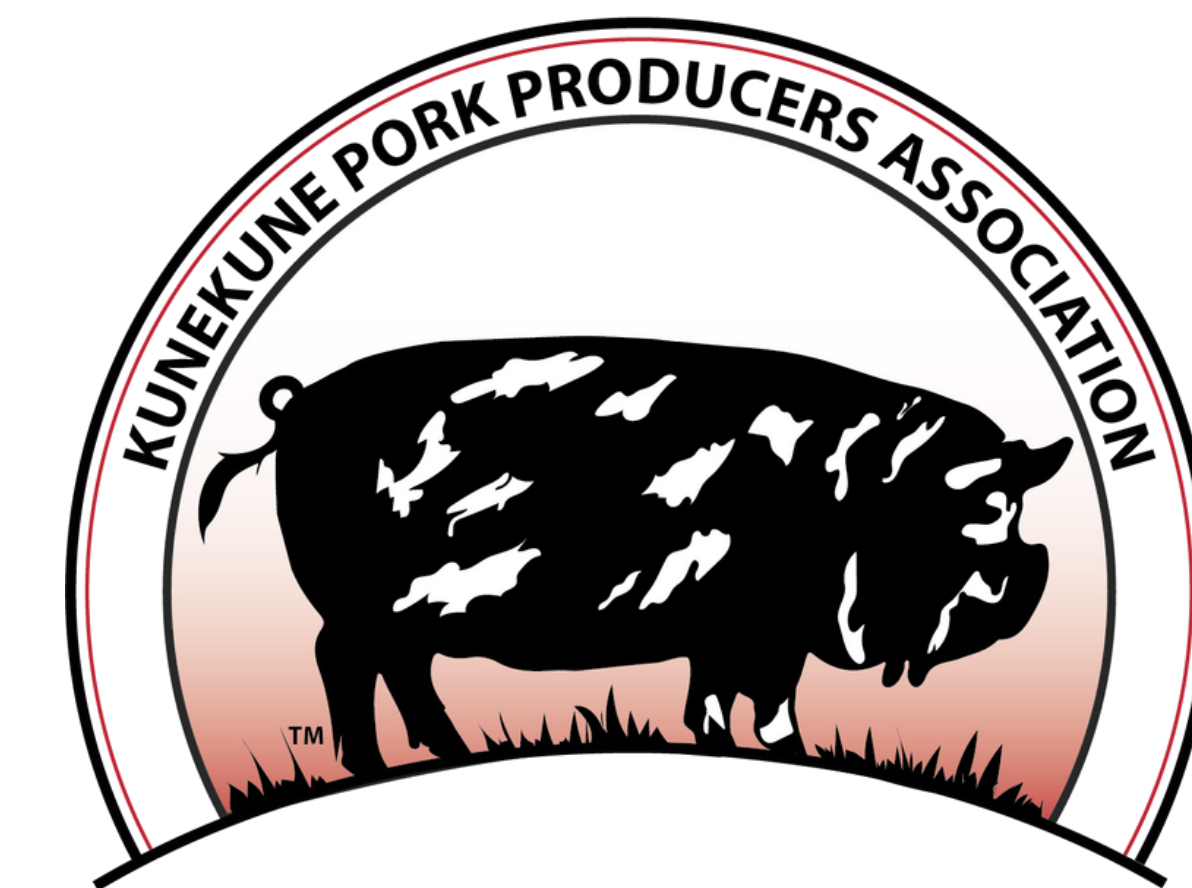
1. How do you factor hanging weight? (head on/off, skin on/off, etc.)
2. Will you give me the live weight prior to the kill?
3. What is your typical % yield from a whole hog?
4. What does their packaging look like? (i.e., "tubes", vacuum sealed, paper wrapped, etc.)
5. Can you place my logo on the label?
6. Do you place the weight of the item on the label?
7. Do you (the butcher) have pork products available for sale? If not, is there a farm they can recommend that you could go buy some of the meat they have processed? (Sample seasonings, see cuts, etc.) OR at the very least ask him to show you some cuts from the freezer so you can see how things are packaged.



Certifications

****Remember if selling by the cut and possibly shipping out of state, USDA is what you need***

1. Are you USDA certified*? Or state only?
2. Do you have the ability to do specialty certifications? Pasture pork? Animal welfare?
3. Do you have the ability to work with me on Breed Claim Labeling?



Drop off, kill, segregation/tracking methods

1. When is drop off? (Evening or morning drop off?)
2. What are your holding pens like? Are my pigs given a holding pen to themselves?
3. Do you have Humane Handling methods? What does that look like?
4. Method of kill?
5. What is your process to ensure individual animals come back to the right clients?



Simple Processing Questions

1. Do you do scald and scrape, or skin?
2. Can I have the head back? Trotters?
3. Can I have the jowls back?
4. Can I request my organ meats to take? Can I get soup bones back? Do you/can you separate leaf fat from back fat and package?
5. Based on their standard cut sheet, are there cuts you would like that are not offered? Will the butcher work with you to do specialty cuts? (i.e. shoulder roasts offered... but will they do shoulder steaks instead?)
6. Do you prepare roaster/BBQ pigs? If so, is it skin on and scalded/scraped, or do you skin them?



Value added processing questions

1. What is their meat/fat % ratio for sausage? Can I request a different ratio if yours does not have what I am looking for? (EKPA recommends closer to a 70/30 meat to fat ratio)
2. What sausage flavorings are offered? Is there a minimum weight for a specialty flavoring? (i.e., some butchers require xx pounds for a specialty flavor blend other than their house seasoning)