

MOBILE ABATTOIRS

One more day on the farm



Phil Larwill BVSc



PHIL LARWILL

Vet

Meat inspector

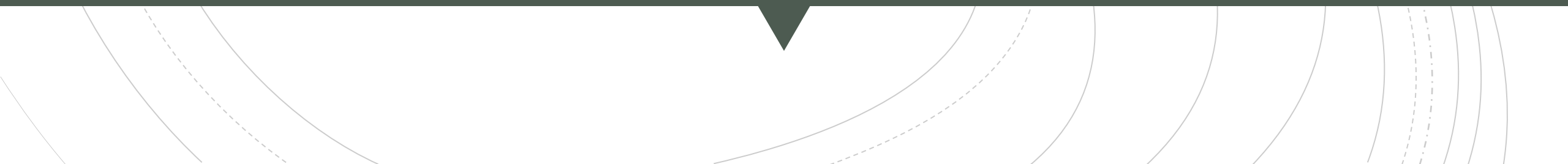
Co-founder of Provenir



**Inspired by a desire to improve animal welfare,
and a passion to produce the highest quality meat**



PROVENIR COMMENCED OPERATIONS IN JUNE 2019



PROCESS STEPS

- Partnership between Provenir & farmer is formed.
- MPU (Mobile Processing Unit), service vehicle & refrigerated vehicle arrive on farm.
- MPU links to existing yard & service vehicles
- Livestock presented for ante mortem inspection.
- Livestock walk up ramp into knocking box
- Animal is stunned, slaughtered. Meat Inspection.
- Dressed carcasses transferred to refrigerated vehicle.
- Carcasses are transported to Provenir butchery in Bannockburn, for cutting, packing & distribution
- Provenir beef sold at retail, in restaurants and online.



ANIMAL WELFARE

- Processed at the point of production
- Calm handling techniques
- Grass-fed & free range
- Familiar surrounds / cattle and yards
- No live transport



HIGH ANIMAL WELFARE DIVIDENDS



**DECREASED
RISK OF
CONTAMINATION**



**GREATER
CARCASS
YIELD**



**BETTER
MEAT
QUALITY**



FARMER PARTNERSHIPS

- production management factors
- quality of the livestock
- accessibility and suitability of the infrastructure on the farm.
- minimum 2 months
- calm handling techniques
- pre-exposure to farm yards



PRODUCER BENEFITS

- Access to processing
- Increased flexibility of livestock production
- No livestock transport fees
- No yield loss
- Premium price
- Better Data Analysis
- Social interaction with the MSU crew
- Increased contact with customers



The traceability of the product



- barcoding
- QR codes
- Biomarker technology