



# Australian Alpaca

## Carcase and Cuts Specifications



## ALPACA IN AUSTRALIA

The Alpacas industry is a new farm industry in Australia with imports arriving from South America for the first time in 1987. They have, however, a long and noble history on the latter continent, where they have been domesticated for over 6,000 years and have established themselves as an integral part of the culture, history and economy of South American civilisation.

The history of the Spanish Merino, which was imported into Australia a little over 200 years ago, is well known to all Australians. Those initial imports grew to become the basis for a modern Australian industry which has established new international standards for wool and meat production.

Australia is now poised to exercise the same nous and know-how in developing this new exotic import, by applying to alpacas the same techniques, technology, breeding practices and veterinary science that have been developed and refined for the sheep industry. Beginning with just a handful of animals in 1987, barely more numerous than their owners, Australia today is rapidly approaching a national herd of 100,000 alpacas, arguably the biggest national herd outside South America and has over 1200 registered studs and over 1500 registered breeders.

Increasingly, the focus is on accelerating genetic improvement, aiming for improved fertility, higher fleece weights, finer fleece and robust animals with higher carcass weights. Whilst the market has focussed on stud sales during the establishment phase of the industry, there is increasing emphasis on production traits as the industry moves towards commerciality. Ultimately, as in their native home of Peru, alpacas will be bred for fleece, meat and skins and Australia seeks to position itself as an international market leader in all production traits.

The alpaca is highly suited to the Australian climate and environment, arguably much more so than the sheep. It is a very efficient browser and grazer, estimated to be 30% more efficient than the sheep in feed conversion and does well on native grasses and unimproved pasture. Like its cousin, the camel, it can tolerate drier climates better than most livestock and its soft padded foot produces minimal compression and compaction on Australia's fragile soils.

For these and many other reasons, alpacas have come to be known as The Designer Green solution for sustainable farming practices

For more information, contact the Australian Alpaca Association at PO Box 1076, Mitcham North, Vic 3132 [+61 (0)3 9873 7700], or visit their website at <http://www.alpaca.asn.au/index.shtml>.

**Dr Ian M Davison**  
**Chairman, AAA Ltd.**



**Australian Alpaca Association Ltd**

## NUTRITIONAL COMPOSITION OF ALPACA MEAT



*ALPACA MEAT ANALYSIS	TEST RESULTS
Energy - kj/100g	604
Protein (nx6.25) g /100g	23.1
Fat g/100g	5.7
Fat-Saturated g/100g	3.1
Carbohydrates-Total g /100g	<0.1
Carbohydrates-Sugars g/100g	<0.1
Sodium mg/100g	45
*Other Analysis tests on:	Total Blended
Moisture g/100g	71.9
Ash g/100g	1.1
* All analysis was tested on Alpaca Backstrap.	

## ALPACA MEAT COOKING RECOMMENDATIONS

Product	Roast	Grill	Braise	Stew	Fry	BBQ	Cooking suggestions
Leg bone in	✓						
Leg boneless	✓						
Leg cuts (Denver)		✓					
Rump	✓	✓	✓				Pan fry-grilling and *add recommended ingredient.
Silverside				✓			
Round	✓		✓	✓			Pot roast – or thick steaks for braise dish.
Topside	✓	✓	✓	✓	✓		Sausages, mince – or stir fry or jerky.
Backstrap	✓					✓	
Striploin	✓	✓			✓	✓	Lean steaks marinated – quick cook on pan fry or grill
Rack (Frenched)	✓	✓				✓	Roast in oven – finish off on BBQ
Tenderloin		✓					
Shoulder Roll	✓		✓	✓		✓	Stuffing and roast ideal – *use recommended ingredients.
Shanks FQ/HQ			✓				
Neck Rosettes			✓				Soups and casseroles - Marinated
Mince					✓	✓	
Sausages					✓	✓	
Kidney					✓		Pate.
Liver					✓		Pate

## COOKING TIPS

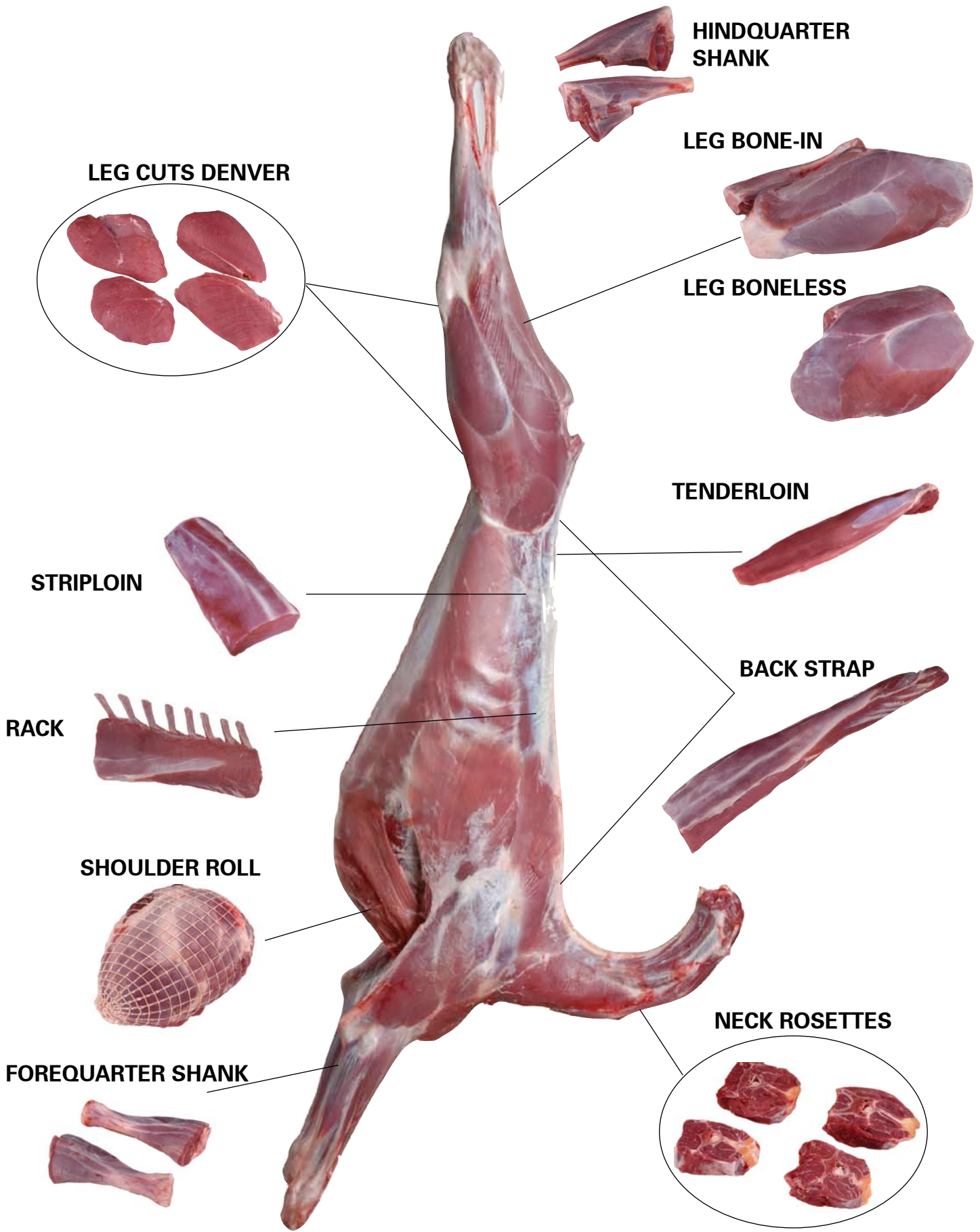
LaViandé is a high protein, low fat healthy choice meat. LaViandé should be cooked quickly on high heat, turning only once to retain its natural tenderness. For the best results, LaViandé should be served rare or medium. After cooking rest on warmed plate for several minutes before serving.

### \*Recommended ingredients

– Fresh sage – coriander, pine nuts or chopped garlic.



# ALPACA SELECTED MEAT CUTS CHART







## SELECTED ALPACA MEAT PRODUCTS

### CARCASE AL - 001

Alpaca carcass is prepared with both front feet removed at the carpus joint and the hind feet removed at the tarsus joint.

The head is removed at the atlas joint and the neck is retained on the carcass.

The tail is removed.



### LEG / Shank On – (Bone In) AL - 005

The Legs are removed as a pair from the carcass by a cut at the lumbosacral junction, the leg pair is split evenly. The hindquarter (leg) shank is jointed by a cut at the stifle joint and retained attached to the leg.



### LEG / Shank Off – (Boneless) AL - 008

The leg shank off in prepared from a bone in leg by the removal of all bones. The shank meat is removed by a straight cut at the stifle joint.



### LEG SET (DENVER) AL - 009

The primal cuts (leg set) are removed from the boneless leg by following the natural seams between each primal cut. A leg set comprises of the following primal cuts, Topside, Silverside, Rump and Knuckle (Round).

Each primal cut is completed denuded of all membrane, fat, heavy ligaments and tissue.



### HINDQUARTER SHANK AL - 020

Hindquarter Shank is removed from the leg by a cut through the stifle joint. The shank tip is removed approximately at the level of shank meat on the tibia bone.



**BACKSTRAP AL - 021**

Backstrap comprises of the eye muscle located along the spinous processes of the ribs and vertebral column of a side and is removed at point approximately level with the 1st rib continuing to the lumbosacral junction. All fat and loose meat is removed.

Silverskin membrane on the backstrap is retained.

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**STRIPLOIN AL - 022**

The Striploin is a portion of the backstrap muscle and comprises of the eye muscle removed from a side by a cut between the 5th and 6th rib continuing to the lumbosacral junction.

All fat and loose meat is removed.

Silverskin membrane on the striploin is retained.

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**RACK AL - 023**

Rack consists of 8 ribs (6th to the 13th ribs inclusive). The chine or feather bone is removed. The intercostals are removed between each rib (Frenched). All fat is removed from the surface of the eye muscle.

Specify the length of rib bone required.

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**TENDERLOIN AL - 025**

The Tenderloin is removed from the carcass in one piece. Fat deposits and loose muscle is removed.

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**SHOULDER ROLL AL - 030**

The Shoulder is removed from a side by a straight cut between the 5th and 6th ribs. Prepare the shoulder by the removal of bones and sinew. The shank is not included. The Shoulder is rolled and netted or tied.

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**FOREQUARTER SHANK AL - 031**

The Foreshank is removed from the forequarter by a cut through the joint of the radius and humerus bones. The shank tip is removed approximately at the level of shank meat on the radius bone.

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**NECK ROSETTES AL - 032**

Neck Rosettes are sliced portion of the neck and are cut to a specified thickness.

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**MINCE AL - 040**

Mince Alpaca meat is prepared from specified off cuts of boneless trim or primals as specified.

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**SAUSAGES AL - 041**

Sausages are prepared to the manufactures formula.

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**KIDNEY AL - 045**

Kidney is prepared with the capsule and connective tissue removed.

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**LIVER AL - 046**

Liver is prepared with the blood vessels and connective tissue removed.

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## **ALPACA IN AUSTRALIA**

From green pastures and open farmlands of  
Australia comes a meat So tender,  
So delicious, that we gave it its own name.

*LaViandé*

***Enjoy the taste sensation***

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