



Ostrich

From the southern coast of South Africa comes exceptional quality free range ostrich. Very low in cholesterol and fat, but very high in protein, ostrich meat offers a unique combination of healthy nutrition and flavour.





HISTORY

Whilst ostrich feathers have been a prized possession since the times of the ancient Egyptians, the ostrich meat industry is relative new, with the first commercial abattoir opening just over 30 years ago.

Ostrich meat today has grown into a global market and is becoming increasingly popular due to its unique healthy eating properties, excellent meaty texture and flavour, offering a desirable alternative to beef. Ostrich meat should therefore not just be regarded as another exotic speciality.

PROVENANCE

Our free range ostrich products originate exclusively from the area surrounding Mossel Bay, a picturesque harbour city along the Southern Cape of South Africa. Ostriches are indigenous to the African continent and are highly adapted to the extremities of climate in this beautiful part of the world. Consequently, product reared and produced in South Africa, significantly outperforms ostrich products produced elsewhere on the globe.

REARING

Ostrich are free-roaming livestock and all of our animals are raised within huge pens on spacious farmland. Our South African partner has around 200 individual farmers, some of whom are third and fourth generation, and all are shareholders within the business. Unlike many European feeding regimes, Mossel Bay ostrich are fed on natural feed including alfalfa, maize and wheat and strictly no animal proteins, fish meal or growth stimulants are used.

NUTRITIONAL INFORMATION

Ostrich meat offers the lowest calorific and fat value of any comparable red meat and matches the relatively high protein content of chicken meat. It also offers the lowest cholesterol value: The following table details typical nutritional values of ostrich compared to competitive lean meats (per 100g of raw, extra trim meat):

PRODUCTS

Product is air-freighted, fresh and frozen, into the UK on a weekly basis. Each product is vacuum packed enabling long shelf life, up to 30 days, and excellent eating quality.

Foodservice and retail packed products are available:



Food service		Retail
Fresh	Frozen	Fresh
Fillet Steak 6oz x 2 x 25	Fan Fillet x 1.5kg x 6	Fillet Steak x 2 350g
Centre Cut Fillet 400g x 10	Fillet Steak 6oz x 2 x 25	Chateaubriand x 1 400g
Stir-fry 250g x 20	Tenderloin 400g to 600g x 10	Stir Fry x 250g
	Rump x 10kg	Burgers x 2 227g
	Trim x 10kg	Ostrich Wellington x2
	Burgers 4oz x 48	
	Burgers 6oz x 30	
	Ostrich Wellington x 10	

Type of meat	Energy value	Protein	Fat
Ostrich Fillet	393KJ	21.3g	0.80g
Beef Fillet	543KJ	19.0g	5.95g
Pork Fillet	498KJ	19.5g	4.50g
Chicken Breast Fillet	458KJ	21.5g	2.50g
Lamb Stir-fry	619KJ	19.0g	8.00g





PRODUCTION

Our partner operates a modern EU approved abattoir and cutting plant, at the pinnacle of product quality and food safety, both accredited to BRC grade 'A' standard. Ostrich rearing and production is governed by the South African Ostrich Business Chamber with a strict code of conduct, endorsed by South Africa's National Society for the Prevention of Cruelty to Animals (NSPCA).

BRANDING

We have created a unique brand identity, 'Mossel Bay', which captures the essence of the authenticity of South African provenance, the offering of natural elegance and the conveyance of quality.

A superb range of retail packaging offers an unparalleled product assortment, the first of its kind in the UK. An assortment of supporting point of sale material including posters, table information cards and recipe leaflet and booklets are available.

For further information please contact the DB Foods Sales Desk on 01202 238238 or by fax on 01202 238239 or email sales@dbfoods.co.uk



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