

## Australian Kangaroo Meat

Australian kangaroo meat is among the healthiest, tastiest and most sustainable red meats in the world. Kangaroos are not farmed but harvested from the wild. The meat is responsibly sourced from an open range environment where kangaroos graze on the natural pastures and foliage of the Australian bush.

### Nutritional benefits

As a result of grazing in the wild, kangaroos produce meat that's free from antibiotics, added growth hormones and added chemicals. Being so active, kangaroos naturally produce very lean, healthy red meat.



Kangaroo meat is a lean red meat that's bursting with good nutrition. It is ideal for inclusion in the diets of those who are weight conscious and for athletes – elite sportspeople regularly eat kangaroo.

It has a range of health and nutrition benefits, including being:

- high in iron
- high in protein
- 98% fat free
- highest known dietary source of conjugated linoleic acid (CLA), which is a fatty acid that studies have shown can contribute to the reduction of body fat.

### Taste

Kangaroo meat has excellent flavour and is similar to lean beef, but with a wonderful gamey taste that adds a lot of flavor without being overpowering. It is also versatile, lending itself to use in a wide range of cuisines and dishes. Some cuts are suited to slow cooking, others are suited to being cooked rare. Kangaroo can be slow cooked in a hot pot, seared quickly in a wok or even used in delicious and healthy salads.

Kangaroo fillet and kangaroo steak are excellent cooked on a grill, BBQ or in a hot pan. Kangaroo tail and diced kangaroo meat is perfect for making curries and slow braised dishes.

Kangaroo meat is a premium product which is distinctive and uniquely Australian. It provides a point of interest in any fine dining experience as well as being easy to use in home cooking for families.

### Food Safety

The kangaroo meat industry in Australia is highly regulated. A 'paddock to plate' traceability system exists, which ensures that kangaroo meat is safe to consume and consistent in its quality. This means that kangaroos are identified and tracked right from the point of harvest in the paddock and throughout the entire processing chain. Audits and inspections are conducted routinely to ensure compliance with Australian food safety standards and with export standards.

### Environment

The Australian kangaroo meat industry takes pride in contributing positively to the Australian environment.

Culling of the kangaroo population is essential to kangaroo population management in order to protect the natural habitats of other native Australian animals; sustainable land care and agricultural productivity.

Australian kangaroos are harvested humanely according to high animal welfare standards. Sustainable use of kangaroos for meat has widespread support from the Australian public as well as from local communities, the scientific community and conservation groups.



**Kangaroo, naturally nutritious & delicious!**



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