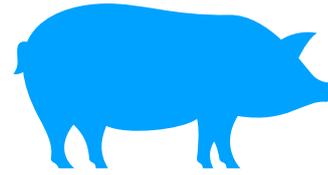


ETHICALLY DELICIOUS PORK



Welcome to a healthier ethically delicious way to buy pork. As a valued supporter of ours we are proud to offer you this opportunity. We are super excited to be offering such an amazing product to you as we fully immerse ourselves into the small scale regenerative farming landscape. As budding Regenerative farmers we aspire to move beyond sustainability and begin to regenerate soils, ecosystems and our local community.

A bit of background...

Our Bulk Pork offerings allow you the opportunity to buy super **delicious** and **nutritious** pork from **truly free range** and **humanely** raised pigs.

The pork we offer comes from heritage rare breed pigs that have spent their entire lives in an environment that allows them to fully express their “pigginess”. No stalls, no sheds, no nose rings, no growth hormones, no antibiotics, no electric shock prods, no high density stocking, no concrete floors, no manure ponds, basically none of those things that can occur in the industrialised factory farmed food system. This means a happy healthy animal that is free to explore its environment, enjoying the sunshine and doing the things pigs love to do without any of the stress, anxiety or discomfort.

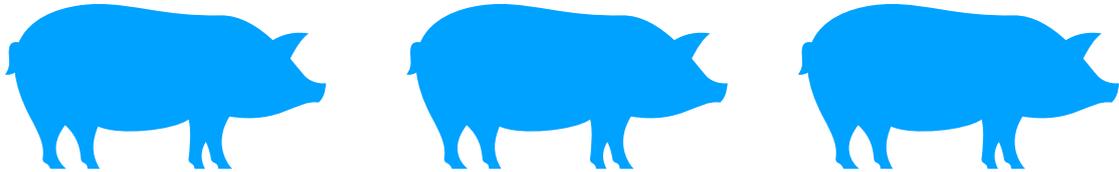
We do the extra little things that make a big difference to the health of the pigs and therefore to you!

One of the most important elements of our animal health management practice is that we ferment all of the feed. This is certainly not common practise, even amongst small scale free range producers, as it takes a not so insignificant effort to make and distribute fermented feed, but we think it’s really important.

The fermentation process helps to encourage the growth of health promoting bacteria, yeast and fungi. One such example is *Lactobacillus* bacteria which metabolise sugars and starches into more easily digestible compounds. Another significant benefit is that the fermentation process breaks down anti-nutrients (germination inhibiting compounds) such as Phytic acid found in grains and legumes which locks up minerals such as zinc and iron reducing the ability for them to be absorbed. We also include seaweed meal for a vitamin and mineral boost, and apple cider vinegar with garlic to boost immunity and to naturally manage parasites. What this means is that the pigs have a healthy un-inflamed gut, which increases the amount of available nutrients able to be digested. In turn, as you are what you eat, and given the pork we produce has a higher nutrient density than may otherwise be the case means a healthier you.

In summary what we have been able to produce is nutrient dense, delicious pork that comes with a clear conscience.

PORK BUNDLE PACKS



Our Pork Bundle Packs offer you the opportunity to purchase ethically raised nutrient dense and delicious free-range pork at a discounted rate. This is because in essence you are buying a small share in a whole pig, the remainder of which is sold to other Pork Bundle customers.

Premium retail cuts only

We will only give you the premium retail cuts that you would normally expect to get from your local butcher or supermarket. We will never pad out your order with things such as trotters, heads, tails, offal etc. If you would like some of these things however please don't hesitate to ask and we will happily discuss some options with you.

100% money back guarantee

We know you'll love our pork as it is the most delicious pork available, and if you disagree you can return your order for any reason and we will refund you the total value of the returned product. We want you to be able to enjoy our amazing pork with 100% peace of mind.

What's the basic idea?

Choose which size Pork Bundle you would like

The idea is that you choose the size of the box you want, be it **5kg, 7.5kg or 10kg**, and we fill it with a great selection of the best pork available. This means we take all of the hard work out of choosing which are the best cuts and all you have to do is cook and enjoy it. We'll even help with recipes and meal ideas through our absolutely free resource centre (see our [website](#) for more). We encourage you to choose the appropriate sized box that you and your family can consume in a **one month period**. This way if you get the appropriate size Pork Bundle each month you will have fresh delicious pork almost always available.

All Pork Bundle Packs must be pre-ordered

Our Pork Bundle Packs are all **pre-ordered**. This can be done online through our website. Various payment options are available and we are always ready and willing to assist with the ordering process.

For those wishing to secure an on-going supply and avoid the risk of missing out we encourage you to consider our **6-month subscription** option. As we are only a small local farm and only have limited supply those customers with a **subscription will always get priority** over ad hoc purchases.

Picking up your order

At the time of placing your order you will be asked to nominate your preferred pickup location. The required date and time will also be specified in your order. It is expected that you or your representative will be available at the allocated time and place to pick up your order. If for any reason you are not able to make the nominated pick up you must contact us immediately to make other arrangements.

What can I expect to get in my Pork Bundle Pack?

As you are essentially buying a small share of a whole pig, you will get a variety of different cuts from each of the four primal of the pig (shoulder, loin, leg and belly). Given that one pig will provide for 5-10 Pork Bundle Packs it is impossible to provide a fully customised order. If the having full control of every cut is important to you then you might want to consider our [Bulk Pork Sales - Half and Whole Pig option](#).

With that said we will always endeavour to accommodate any request we receive and for those that choose to become regular customers of Value Life Farm both you and we will learn more about your preferences and be able to better serve those wishes.

Some of the cuts you might expect in your Pork Bundle Pack may include the following;

Chops, Cutlets, Ribs, Roasts, Sausages (both raw and/or smoked), All naturally cured and smoked Bacon and Ham, Hocks, Mince, Diced Pork

Not every Pork Bundle Pack will be identical, however they will all be of equal value.

Some of the things you **won't** see is Heads, Trotters (feet), Offal (organs), Ears and Tails

Tell me about the naturally cured and smoked bacon and ham

For those of you that love bacon, ham and cured sausage (chorizo/kransky etc) as much as we do then don't miss this.

What does naturally cured mean?

Well the meat is cured in a salt, sugar or maple syrup and spice brine before being hot smoked over a smouldering bed of pure natural wood shavings.

How can you tell if it is naturally cured?

As best we can determine synthetic curing compounds, such as Sodium Nitrate, are used by nearly all producers because they are cheap, quick to cure and importantly produce a vibrant pink coloured meat. It's the vibrant pink colour that is a dead give away. Our naturally cured bacon and ham isn't vibrant pink - it's more a pinky grey. We've all been conditioned to think that a vibrant pink colour is fresh and healthy, but don't be fooled. We guarantee you will love the more complex and less acidic flavours of our all natural options.

We include all natural small goods (spec, bacon, ham and sausage) at no additional cost. This is just another reason why choosing Value Life Farm for your Pork is a great option.

What's the price?

For a comprehensive price list of all our Pork Bundle Pack options please go to our - **[Pork Bundle Pack Pricing Sheet](#)**.

Can I cancel my order and receive a refund of any money I have already paid?

You may cancel your order any time prior to the order cut off date and provided we can find a replacement customer we will refund any money already paid minus a \$50 administration fee. The administration fee is to cover the cost of finding a replacement customer. We base our production on customer orders and as with any agricultural enterprise there is a significant lead time in production. Every effort will be made to find a replacement customer prior to the cut off date, but in the case one can not be found your deposit will not be refunded. As such the more notice you give, the more likely we will be able to find a replacement.

Money Back Guarantee!

If you are not totally satisfied with any aspect of your order return it to us and we will refund you the 100% of the value of the returned product. We are convince you will love our Pork and proudly stand behind everything we produce.

Come and visit us at the farm

If you'd like to visit the farm you can find us at 135 The Mountain Rd, Bungendore. We have a 24/7 365 day open gate policy so visit anytime. We do this because we have nothing to hide and better still love sharing what we do with the community and our customers in particular.

If you'd prefer to avoid disappointment by coming when either Dan or Jillian are not on the farm, then we'd be happy to book in a time to see you. We'd also suggest that booking a time is always best so we can ensure to maximise the time we can spend with you and to lock up Sultan the rather large and possessive farm dog.

What if I have further questions?

Any additional questions should be directed to;

enquires@valuelifefarm.com.au in the first instance

or if you'd prefer

Call **Dan** on **0414 613 841** or email dan@valuelifefarm.com.au

or failing that

Call **Jillian** on **0401 526 007** or email jillian@valuelifefarm.com.au