KLEIN KAROO INTERNATIONAL LTD

A taste experience from South Africa

Seared in Flavour & Succulence

Healthy, Tender & Tasty
The Ostrich is a Bird of Africa and it’s true home is in South Africa’s Klein Karoo region.

South Africa, with 85% global market share, remains the leader in the Ostrich industry since the onset of Ostrich farming in 1864. This is due to the Klein Karoo’s ideal climate, the vast expertise and experience of all role players and the continuous investment in research ensuring high quality birds.

This arid, sun drenched land, in the southernmost region of Africa, is home to Klein Karoo International Ltd, KKI, the world’s foremost producer of Ostrich products, supplying 65% of all Ostrich meat, leather and feathers sold internationally. Our Klein Karoo brand name and its blue bird have become synonymous with the best the exotic ostrich has to offer.

Local farmers had already begun domesticating ostriches in this area over 150 years ago. The Klein Karoo Cooperative was founded in 1945 in the town of Oudtshoorn. Since then, Ostriches have been bred for optimum production and commitment to quality that is recognised by consumers of our products worldwide.

Klein Karoo International Ltd has approximately 250 farmers that supply birds to the company. These ostrich farmers are leaders in their field. They practise scientific farming management programmes, monitored by KKI, the Directorates of Animal Health, and Veterinary Public Health. These monitoring programmes ensure that each bird remains healthy right up to the slaughter date, producing meat of the highest quality.
# NUTRITIONAL VALUES OF MEAT - based on 85g portions

<table>
<thead>
<tr>
<th>Meat</th>
<th>Calories</th>
<th>Fat</th>
<th>Protein</th>
<th>Cholesterol</th>
</tr>
</thead>
<tbody>
<tr>
<td>Springbuck</td>
<td>130</td>
<td>3</td>
<td>22</td>
<td>62</td>
</tr>
<tr>
<td>Ostrich*</td>
<td>97</td>
<td>2</td>
<td>22</td>
<td>58</td>
</tr>
<tr>
<td>Beef*</td>
<td>240</td>
<td>15</td>
<td>23</td>
<td>77</td>
</tr>
<tr>
<td>Lamb*</td>
<td>205</td>
<td>13</td>
<td>22</td>
<td>78</td>
</tr>
<tr>
<td>Pork*</td>
<td>275</td>
<td>19</td>
<td>24</td>
<td>84</td>
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<tr>
<td>Chicken*</td>
<td>140</td>
<td>7</td>
<td>25</td>
<td>72</td>
</tr>
<tr>
<td>Turkey*</td>
<td>159</td>
<td>6</td>
<td>24</td>
<td>72</td>
</tr>
</tbody>
</table>

* Information supplied by the US Department of Agriculture's Bulletin - "Nutritive Value of Food".
IN TODAY'S HEALTH CONSCIOUS WORLD ostrich meat from South Africa has become very popular. Ostrich Meat is recommended as part of a well balanced diet and allows the meat lover the pleasure of a delicious fillet or steak, in the full knowledge that it is, in fact, a great choice!

- Low in fat – Only 1.4 g per 100 g meat
- High in protein – A high 22 g per 100 g meat
- Low in collagen – Most digestible red meat
- A good source of biologically available iron – 3.2 mg per 100 g serving of meat
- Low in Kilojoules – Approximately 377 kJ per 100 g meat
- KLEIN KAROO ostrich meat is free of hormones and growth stimulants

Ostrich meat is the best choice for the weight conscious consumer because it is naturally low in fat and rich in protein. This, as well as the iron content of ostrich meat, will greatly benefit people with an active lifestyle. The fact that the iron is biologically available also makes ostrich an ideal protein source for people with anaemia. Ostrich meat contributes towards a healthy lifestyle without compromising on taste.

NUTRITIONAL VALUE OF OSTRICH MEAT
The nutritional values are determined through analyses of the products based on the latest results.

ALLERGENS
Ostrich meat does not inherently carry any known allergens.
KLEIN KAROO INTERNATIONAL has three export ostrich abattoirs (ZA92, ZA118, ZA8). These abattoirs have been designed to comply with the very stringent hygiene controls stipulated by importing countries in Europe and elsewhere.

Klein Karoo International is FSSC 22000 certified.

KKI’s food safety system monitors not only meat products, but also the manufacturing process as a whole at various levels. This system consists of a process flow that monitors critical points (HACCP).

Klein Karoo International has a resident ostrich specialist veterinarian.

At the fully equipped laboratory an expert team of microbiologists and food technologists set the benchmark for traceability and food safety.

The producer raising ostriches is the first link in the quality control system. KKI continues with this control process in the slaughter, processing, marketing and selling of meat. Monitoring takes place in such an in-depth and stringent manner that it is possible for the end-consumer to trace the ostrich meat on the plate all the way back to the farm of origin.
PRODUCTION OF OSTRICHES - ANIMAL WELFARE
Klein Karoo International’s ostriches are raised to a live mass of about 90 kg in natural surroundings on privately owned farms. The producers are responsible farmers, aiming to raise the birds in the most acceptable way according to international legislation. All ostriches from KKI are bred using good animal welfare protocol.

The five freedoms are followed to ensure animal welfare:
• Freedom from thirst, hunger and malnutrition.
• Freedom from discomfort, pain and injury.
• Freedom from disease.
• Freedom from fear and distress.
• Freedom to express normal behaviour.

NUTRITION OF OSTRICHES
Ostriches are fed on pastures such as alfalfa, wheat and alfalfa hay produced by the farmers. The birds on pastures receive additional energy and protein supplements to ensure a balanced ration. This will include energy sources such as maize, barley and oats; protein sources such as soya and canola; and roughage sources such as alfalfa and bran. Vitamins and minerals are also added.

No animal protein sources are used and no hormones and growth stimulants are administered.
The meat is free of any systematically administered antibiotics. Klein Karoo International takes part in a rigorous independent residue (growth stimulants and other chemicals) monitoring programme on all meat.

PROCESSING OF OSTRICH MEAT
The birds are slaughtered under humane and halaal conditions. After slaughter, the carcasses are deboned. The utilisable meat, mainly from the leg, is prepared as various primal cuts and meat is portioned into final products according to clients’ specific requirements.
PRE-GRILLING METHOD AND FREEZING OF OSTRICH MEAT

The ostrich production has a natural ‘in-and-out-of-season’ cycle due to the climate and the birds breeding pattern.

The pre-grilled and frozen ostrich meat method offers consistent 12-month availability and will develop a sustainable industry.

The pre-grilling process sears the meat, and heats up the core temperature to 70 °C.

With the latest food technology, KKI can guarantee consistent moisture content, juiciness and tenderness.

Our product is compliant with all EU and OIE food safety legislation and regulations.

Pre-grilled ostrich meat is available regardless of the animal health status of the country. The product is frozen under controlled conditions and the maintenance of the Cold Chain is ensured with strict monitoring of product temperatures from our processing plant to destinations in Europe and the Far East.
THE CONSUMER TODAY HAS LESS TIME but still wants to eat great food. Lifestyle changes have increased the demand for convenient, tasty, quality food.

Pre-grilled ostrich meat is easy to prepare and ready in minutes. The fact that the grilling process sears the meat to ensure juiciness and tenderness makes it very easy for the consumer! It has a home-made, grilled appearance.

THE BENEFITS OF FROZEN ARE...
Seals the freshness.
Easy to keep and easy to use with little waste.
A long shelf life offering flexibility for meal planning.
Safe, because the meat has been pre-grilled and frozen.

COOKING INSTRUCTIONS FOR PRE-GRILLED OSTRICH FILLET AND STEAK
Defrost the ostrich meat in the refrigerator 8 hours or at room temperature 3-4 hours.
Baste the meat with olive oil. For best results we recommend frying this product and serving it medium. The meat is then still slightly pink inside.

PAN: Preheat the frying pan until very hot. Pour a little olive oil into the pan. Fry the meat approximately 1-1½ minutes per side.
OVEN: Preheat the oven to 180 °C. Place the meat in an oven safe dish and cook for 6-8 minutes.
MICROWAVE: Heat the meat for 1 minute.

INSPIRATION
Serve exotic ostrich meat with a delicious sauce, potatoes and seasonal vegetables.
For more recipes see www.kleinkaroomeat.com/pre-grilled or QR code.
Pre-grilled Ostrich Fillet
Mass: 100g / 125g / 150g / 180g

Pre-grilled Ostrich Steak
Mass: 100g / 125g / 150g / 180g

Pre-grilled Ostrich Steak Burgers
Mass: 100g / 125g / 150g

Pre-grilled Ostrich roast
Mass: 500-600g
Pre-grilled Ostrich Cubes
Large: 35g - 45g per cube.

Pre-grilled Ostrich Cubes
Small: 20g - 30g per cube.

Pre-grilled Ostrich Strips
Size: 10 x 10 x 40 mm per strip.

Pre-grilled Ostrich Brochettes
For the retail market we are offering the Pre-grilled Ostrich Range, chilled or frozen.

**Pre-grilled RETAIL RANGE – CHILLED or FROZEN**

<table>
<thead>
<tr>
<th>Product</th>
<th>Weight Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pre-Grilled Fillet, 2 x 125g</td>
<td>250g or 2 x 150g, 300g</td>
</tr>
<tr>
<td>Pre-Grilled Steak, 2 x 150g</td>
<td>300g or 2 x 175g, 350g</td>
</tr>
<tr>
<td>Pre-grilled Strips / Cubes, 300g</td>
<td>or 500g</td>
</tr>
<tr>
<td>Pre-grilled Burgers, 4 x 125g</td>
<td>500g</td>
</tr>
</tbody>
</table>

The products are boxed in 3-6kg master boxes.

The Pre-grilled ostrich meat is individually portioned and vacuum packed using multivac machines with clear lidding and base.

For the wholesaler/BULK retail sector, and the Food service sector, the frozen range is packed in 5-10kg boxes.
The ostrich (Struthiocamelus) belongs to the Ratite family of flightless birds with small wings and flat breastbones. The meat cuts are mainly from the legs, not the breast.

From the various primal cuts, meat is portioned into final products, according to clients’ specific requirements.
KLEIN KAROO INTERNATIONAL IS WORKING ACTIVELY WITH different empowerment and community projects aimed at uplifting inhabitants, with special reference to previously disadvantaged groups by acting as a mentor, investor and private sector partner within a public private partnership.

Ostrich production is a capital intensive and technologically demanding farming enterprise. Many black farmers are unable to use their land productively due to a lack of capital and access to proper extension services.

Our vision and mission in this regard is to establish small-scale sustainable ostrich farmers. The project has proven itself to be a success in assisting grassroots level enterprises for rural development.

One example is the Peddie -Ostrich Project." Emerging entrepreneurs are incorporated in the industry with implementation of Black Economic Empowerment (BEE). The project involves about 40 small-scale farmers. They produce 2 500 slaughter birds per annum.
Just as you would, when you prepare fillet and steak at home, Klein Karoo International sear their ostrich meat, by grilling it. This to ensure juiciness and tenderness!

Using the latest food technology, the Klein Karoo International Pre-grilled Ostrich range offers you, the consumer, a Tasty, Healthy, Convenient, High Quality, Food Safety Compliant and Long Shelf Life Product. Our product is available 12 months of the year, enabling us to develop a sustainable industry.

KLEIN KAROO INTERNATIONAL LTD
IS THE WORLD’S LARGEST PRODUCER OF OSTRICH MEAT

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