

OAK VALLEY FREE-RANGE ACORN-FED PORK

Oak Valley Estate recently completed the expansion of its piggery unit using modern equipment sourced from Spain.

The pigs are farmed free range and are fed on a diet which includes acorns harvested from the more than 4 000 oak trees grown in forests on the Oak Valley property, and from whence the farm derives its name. In autumn every year 50 – 75 tons of acorns are collected and are fed to the pigs during the last 6 weeks prior to slaughter.

The diet is supplemented by High Creep, Weaner, Pig Grower, and Finisher feeds, through the different growing stages. The production system is natural and no growth hormones or long term antibiotics are used. The pigs are allowed to forage freely in especially constructed small 1 – 2 hectare paddocks, which are planted to cork oak trees for shade.

The acorns form a critical part of the diet as they contain an enzyme that softens the intramuscular fat which at the same time imparts a rich, nutty flavour to the pork. The fat is high in oleic acid (good for you) and is also high in HDL (good cholesterol) and low in LDL (bad cholesterol).

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