

PRODUCT SUPPLY



Enquire Here



PORK



As the limits of the globe become more attainable and the expectations and desires for quality products is increasing, our team at [Active Global Exports](#) are capitalising on this opportunity to connect you with the world's best quality commodities.

Proudly, Active Global Exports, founded in New south Wales, Australia, was developed to export and share the fine quality fresh fruits, vegetables and prime meats available to us with our neighbouring countries and beyond. As our networks expanded due to client demands and solid, reliable supplier relationships today Active Global Exports services Asia, Europe and the Middle East with Agricultural, Protein and Energy supplies from Australia, South America and Europe.

Our business headquarters remains in Sydney Australia with branches in Sao Paolo, Barcelona and Singapore.

OUR VISION

To trade and service first class commodities with a strong focus on the Global market. We strive for successful trading across multiple ranges of commodities.

To be a highly efficient white meat operation, integrated from breeding to wholesale, whilst enhancing value to surrounding communities, the national livestock sector and the customer

OUR MISSION

Active Global Exports provides direct international foreign relations between nations and corporations. We continue to strive towards becoming an integral part of our industry with a culture and ethos that understands and partners its stakeholders at every step of the supply chain.

A well routed multi-commodity trader working in collaboration with only the most trustworthy and solid internationally recognized service providers in the industry insuring reliability and security on all its supplies.

We strive to achieve our vision by partnering with farmers that are adopting modern breeding technologies, efficient feeding practices and optimum slaughtering and distribution services, while maintaining internationally accepted standards of hygiene and management.



Core Values

Our philosophy is to help our partners grow **Sustainable, Repeatable and Ethical** businesses. Active Global Exports practices the highest of ethical standards developed by the critical attributes of trust and transparency to bring buyers and sellers together in partnership. We are committed to building on our experience and expertise to ensure that we focus on developing business relationships, both big and small, nurturing the mutual respect of individual corporations and nations as a whole whilst protecting our global environment. Active Global Exports offers only secure, transparent and well-defined process and procedures to meet the challenging needs and desires of the clients and consumers.

Strategies

A sourcing and supply company with a focus on leveraging business and government contacts. As experts in collective international trade, we specialise in negotiating and transacting hard and soft commodity deals, as well as other cross-border business opportunities.

Active Global Exports has partnerships directly connected to registered exporters and producers. Our passionate team prides itself on an excellent reputation in the market due to our focus on the building of strategic relationships. With government support and investor participation in the industry we hold a position as a global and renowned exporter.

Working and build relationships with global business partners that own production assets, such as refineries, concessions or mines (for coal, iron ore and energy), abattoirs (for meat processing), or farms (for grain production).

Goals

To continue developing our strategic relationships and building on the foundations of an impeccable reputation as a passionate reliable and valuable asset to all our clients and suppliers.

Objectives

With a focus on Customer Service, Active Global Exports are committed to meeting the needs of our partners at every step, and in every transaction. We provide quality service to our partners from introduction through to execution. Our customer service is based around their needs. We work with our partners, and are by their side at every step of the transaction to ensure that they reach their goals.

Action Plans

Active Global Exports have established a loyal and solid database of quality customers with a proven track record. We are always seeking to service their growing demand of a broader range of products.

Working directly with farmers and supply companies enables us to service our customers' expanding scope of supply with all agricultural, and energy products.

All our contracts are governed by the ICC so that customers and suppliers are sure to be signing a contract with clearly defined international rules. Within each contract our products undergo SGS inspection and certification.



Active Global Exports has strategically taken advantage to secure the supply chain in vital areas, ensuring strategic sourcing and suppliers focused alliances that have contributed to the economic uplift of rural and large-scale producers of pork products. We have developed International representation through a network of wholesaler depots in strategic geographic locations with further expansion planned for the future. Active Global Exports has vested interest in the growth and development of large-scale communal pig herds. The communal herd represents the mainstay of the pork industry and is critical for the sustainability of future business.



COUNTY OF ORIGIN

Active Global Exports has secure supply of pork products from Brazil and Spain and Germany capitalizing on its relationship with ethical farmers and wholesalers. Our broad supply chain allows the sourcing of the appropriate meat cut for each individual client's specification. HACCP risk management tool is used globally to ensure safety of food borne risks to human associated with the consumption of pork and pork products.



PREMIUM PORK

BASIC CATEGORIES

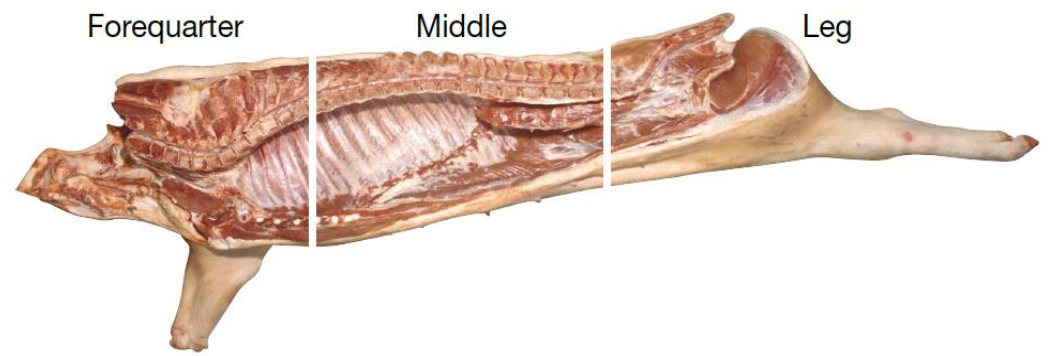
Pork	Female (gilt), barrow or entire male porcine. Females show no evidence of milk secretion Males show no evidence of secondary sexual characteristics (SSC)
Sow Pork	Female porcine with milk secretion
Boar Pork	Male porcine showing evidence of SSC

DEFINITION

Barrow	Casterated male pig
Gilt	Female that has not produced piglets or has not reached an evident stage of pregnancy
Secondary Sexual Characteristics (SSC)	Tusks Scutum or shield on the forequarter Strong sexual odour Thickness of skin Pronounced protactor muscle
HSCW	Hot Standard Carcase Weight

ALTERNATIVE CATEGORIES

Sucker Pork	Porcine weighing up to 35kg (HSCW)
Gilt Pork	Female porcine showing no evidence of milk secretion
Gilt Light Pork	Female porcine weighing up to 60kg (HSCW) Showing no evidence of milk secretion
Gilt Heavy Pork	Female porcine weighing more than 60kg (HSCW) Showing no evidence of milk secretion
Barrow Pork	Barrow male porcine showing evidence of SSC
Barrow Light Pork	Barrow male porcine weighing up to 60kg (HSCW) Showing no evidence of SSC
Barrow Heavy Pork	Barrow male porcine weighing more than 60kg (HSCW) Showing no evidence of SSC
Male Light Pork	Entire male porcine weighing up to 60kg (HSCW) Showing no evidence of SSC
Male Heavy Pork	Entire male porcine weighing more than 60kg (HSCW) Showing no evidence of SSC



CARCASE BREAKDOWN

Pork can be bought and sold in many forms, not only in carcasses. Pork cut into sections, or primals, it is commonly known as 'broken pork'. It is increasingly being traded as boxed pork which has been further processed from the fresh cuts. Boneless or in-bone the pork cuts can be prepared according to customer specifications.

Available cuts including but limited to:



Carcass (bone in)

Carcass includes all parts of the body, skeletal musculature and bone.

Points requiring specification:

- Fore trotter/hind trotter removed
- Flare fat removed
- Diaphragm removed
- Head and jowls removed
- Head removed and jowls retained

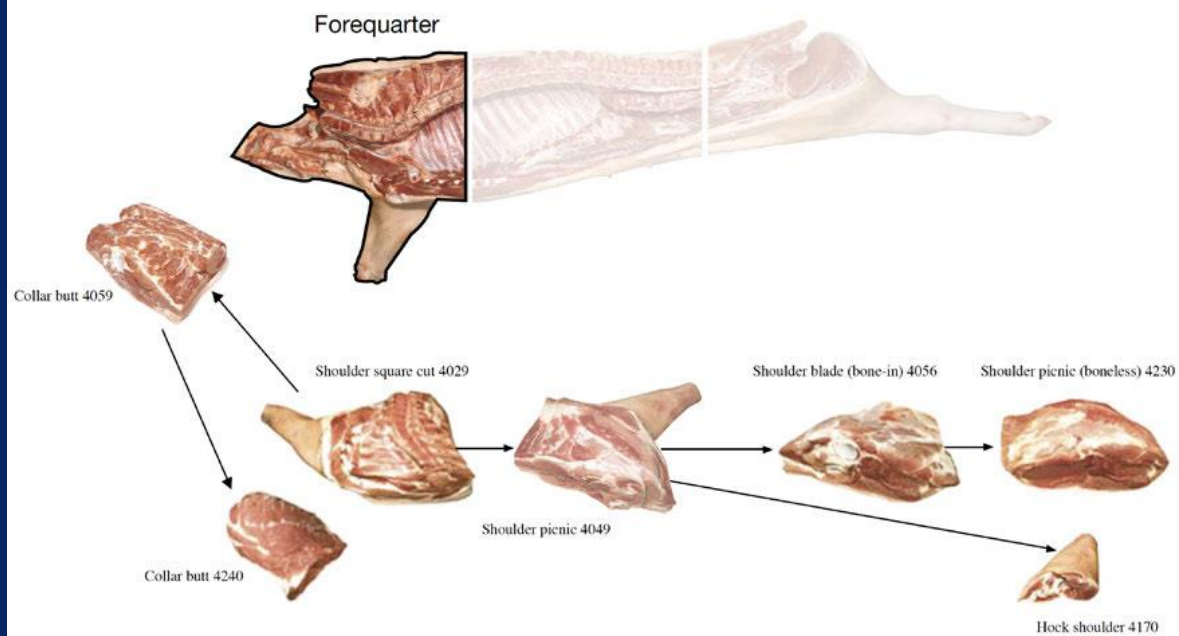


Side (bone in)

Derived from full carcass. The carcass is split into sides by one longitudinal cut made centrally down the sacral, lumbar, thoracic and cervical vertebrae.

Points requiring specification:

- Fore trotter/hind trotter removed
- Flare fat removed
- Diaphragm removed
- Head and jowls removed
- Head removed, jowls retained



FOREQUARTER CUTS

- Shoulder square cut: 4 ribs (bone in)
- Shoulder picnic (bone in)
- Shoulder picnic: 4 ribs (boneless)
- Shoulder blade (bone in)
- Shoulder blade (boneless)
- Collar butt: 4 ribs-scotch fillet (boneless)
- Hock shoulder (bone in)
- Trotter: forequarter (bone in)



Hock Shoulder (bone in)

Prepared from the shoulder by the removal of the forefoot at the carpal and radius joints and hock from the shoulder by a saw cut or knife cut through the joint bones of the radius and humerus bones.

Points requiring specification:

- Skin retained or removed
- Removed from the shoulder by saw cut or knife cut

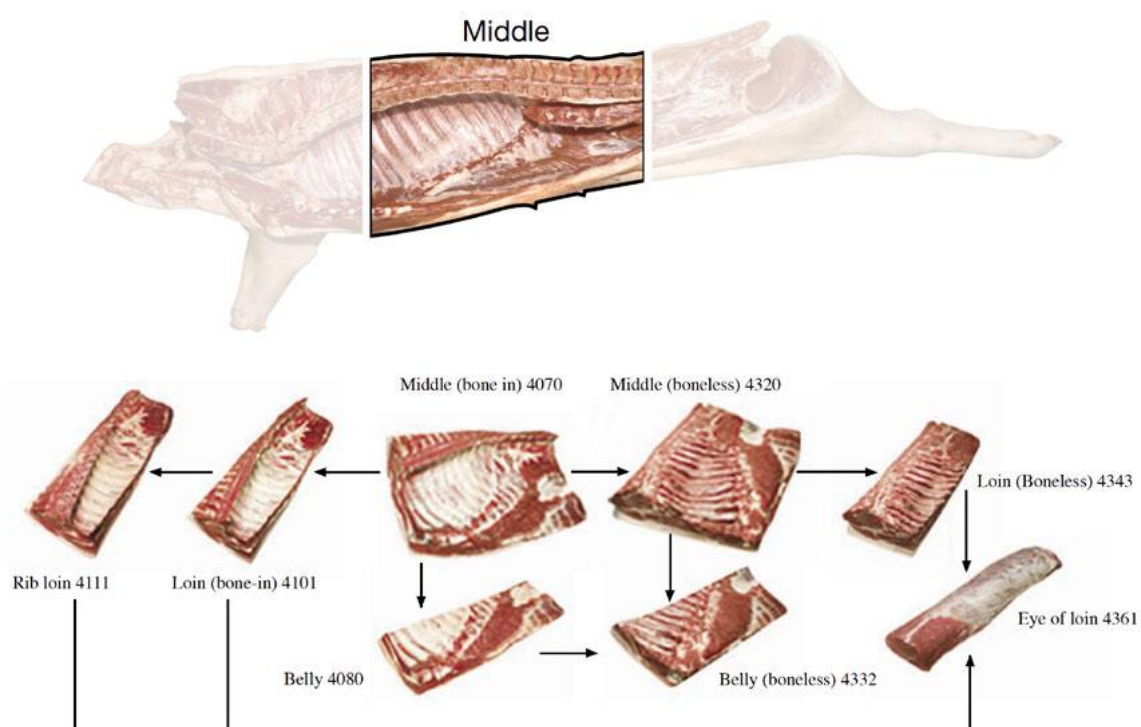


Trotter: forequarter (bone in)

Prepared from the shoulder by a saw or knife cut through the carpal joint severing the trotter from the shoulder

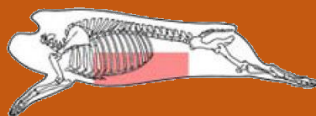
Points requiring specification:

- Skin must cover the trotter surface



MIDDLE PRIMAL CUTS

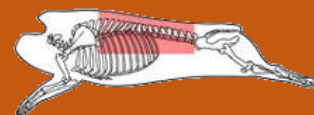
- Middle (bone in)
- Middle (boneless)
- Belly (bone in)
- Belly (boneless)
- Loin (bone in)
- Rib loin (bone in)
- Loin (boneless)
- Eye of loin (boneless)
- Loin back ribs:10 (bone in)
- Tenderloin (boneless)



Belly (boneless)

Prepared from the middle bone by the removal of the loin. Costal and sternum cartilage is removed completely
Points requiring specification:

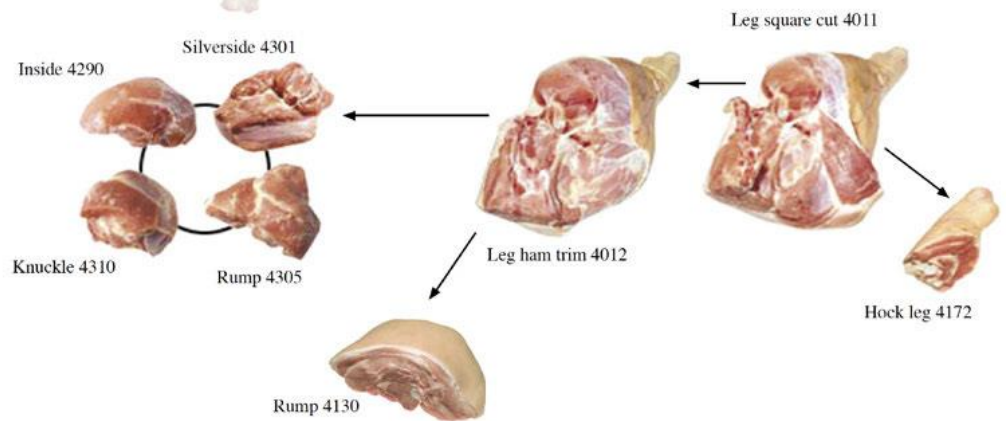
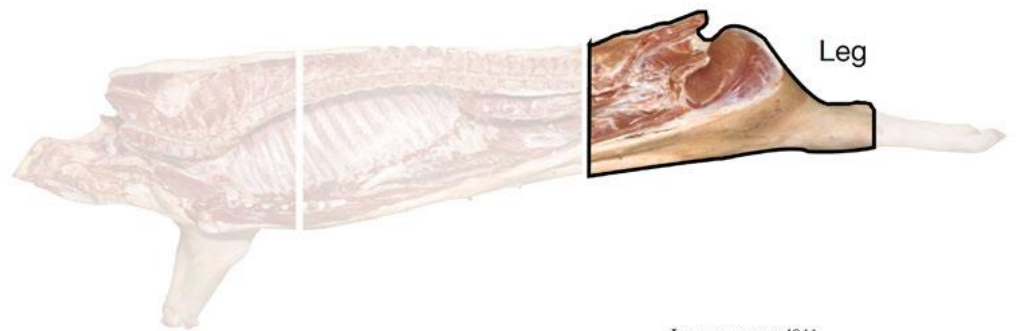
- Which method the ribs are removed
- Specify single rib boned or fleeced
- Skin retained or removed
- Diaphragm retained or removed
- Blade bone cartilage retained or removed
- Number of ribs



Loin (bone in)

Prepared from loin by the removal of the vertebrae (chine and featherbones)
Points requiring specification:

- Skin removed
- Blade (scapula) removed
- Ventral cutting line (tail length)
- Diaphragm retained or removed
- Number of ribs



LEG PRIMAL CUTS

- Leg ham trim (bone in)
- Leg square cut (bone in)
- Rump (bone in)
- Rump (boneless)
- Leg set: 4 piece (boneless)
- Knuckle (boneless)
- Inside: topside (boneless)
- Silverside (boneless)
- Outside (boneless)
- Hock shoulder (bone in)
- Trotter: hindquarter (bone in)



Hock Leg (bone in)

Prepared from a leg by the removal of the hindtrotter at the tarsal joint and the leg at the stifle joint by a saw cut or knife cut.

Points requiring specification:

- Skin retained or removed
- Removed from the leg by saw cut or knife cut



Trotter: hindquarter (bone in)

Prepared from a leg by a saw or knife cut through the tarsal joint severing the trotter from the leg.

Points requiring specification:

- Skin must cover the trotter surface

SPECIALTY CUTS

- Head (split)
- Ear
- Jowl
- Jowl meat
- Tongue short cut
- Tongue Swiss cut
- Tail
- Heart
- Kidney
- Liver
- Testes
- Maw (scaled)
- Maw (unscaled)
- Back bone
- Brisket bone
- Neck bone
- Rind
- Back fat
- Cutting fat
- Chitterlings





THE IBERIAN PIG

Active Global Exports has secured supply of this specialty variety of Pork originating from the Iberian Peninsula, Spain with more than 2,000 years of history. Black skin, elongated snout and long extremities, it can reach 160-180kg over a year and a half. The pigs are reared in wide open air fields and wander freely in spacious grasslands with forest of holm oaks. They are fed with fully natural products, and along with their finest genetics, are a delightful and unique treat.

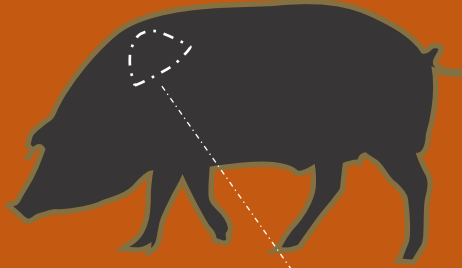
Products generated from the Iberian pig constitute what is known today as the 'Mediterranean Diet', meaning a healthy lifestyle. The products are naturally rich in various minerals including iron and zinc. The quality is based on the infiltration of fat that gives the pieces a unique meat flavour, different from any other meat. The animal and breed is unique in the world and makes for an exceptional product.



SPECIALTY PORK PRODUCTS
EXCLUSIVELY SPANISH

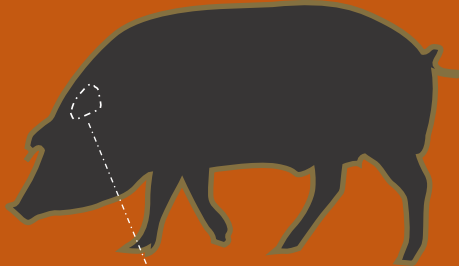
SPECIALTY PORK PRODUCTS

EXCLUSIVELY SPANISH



Iberian Secreto

One of the most highly prized meat products of the Iberian pork. Located in the inner part of the tenderloin next to the picnic shoulder. All pieces are presented clean and vacuum sealed
Storage temperature: -18°C
Shelf life: 1 year
Weight: 0.4kg per piece



Iberian Presa

One of the most noble cuts of pork meat. With high moisture, it is naturally juicy, has a strong colour and great flavour. Located between the collar and the picnic shoulder. All pieces are presented clean and vacuum sealed
Storage temperature: -18°C
Shelf life: 1 year
Weight: 0.5kg per piece

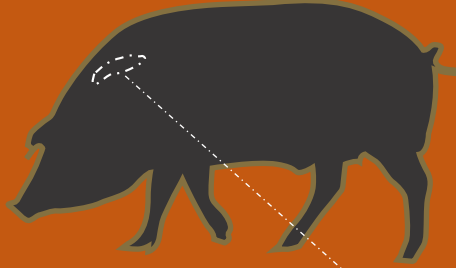


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SPECIALTY PORK PRODUCTS

EXCLUSIVELY SPANISH



Iberian Pluma

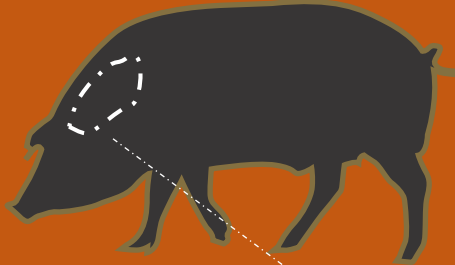
Triangular in shape, Pluma is located in the anterior part of the loin. It is known for being very tender.

All pieces are presented clean and vacuum sealed

Storage temperature: -18°C

Shelf life: 1 year

Weight: 0.25kg per piece



Iberian Boneless Collar

This piece is obtained from the end of the loin near the neck, offering a rather lean meat.

All pieces are presented clean and vacuum sealed

Storage temperature: -18°C

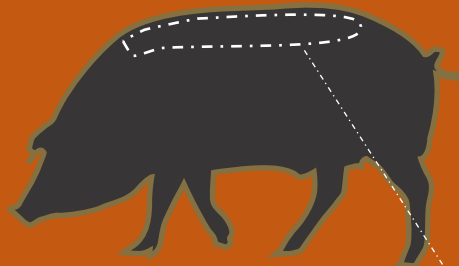
Shelf life: 1 year

Weight: 2kg per piece



SPECIALTY PORK PRODUCTS

EXCLUSIVELY SPANISH



Iberian Bone in Loin

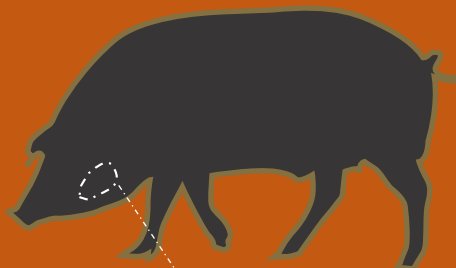
Located on both sides of the backbone of the pig, it comprises the loin centre to which is attached to part of the spine and the ribs. The meat between the ribs is very tasty.

All pieces are presented clean and vacuum sealed

Storage temperature: -18°C

Shelf life: 1 year

Weight: 5kg per piece



Iberian Cheek

A lean part, located on both sides of the jowl.

All pieces are presented clean and vacuum sealed

Storage temperature: -18°C

Shelf life: 1 year

Weight: 0.18kg per piece





SPECIALTY PORK PRODUCTS

EXCLUSIVELY SPANISH

Iberian Sirloin

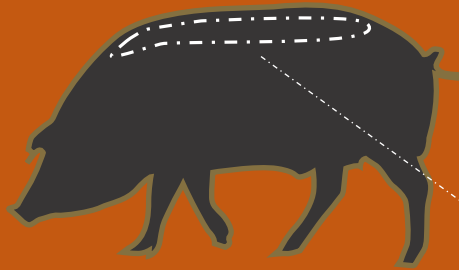
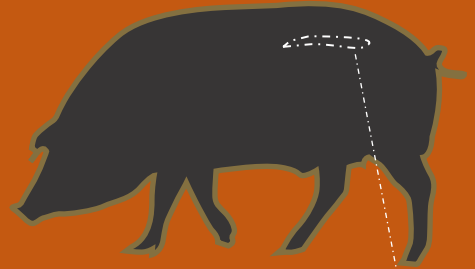
A small muscle, long and cylindrical, it is obtained from the lumber area. One of the most popular, it's moist, tender and flavoursome.

All pieces are presented clean and vacuum sealed

Storage temperature: -18°C

Shelf life: 1 year

Weight: 0.3kg per piece



Iberian Loin

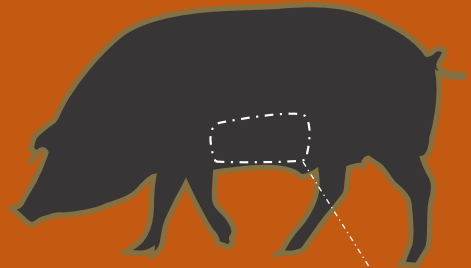
Pork loin is the full cut of meat on the back. It is the longest piece that can be obtained, as it is located on both sides of the spine, and is shaped as a cylinder.

All pieces are presented clean and vacuum sealed

Storage temperature: -18°C

Shelf life: 1 year

Weight: 0.7kg x 3 pieces



Iberian Belly

The pancetta is made from the pork side. The cut consists of fat layers among lean and is usually rectangular shaped.

All pieces are presented clean and vacuum sealed

Storage temperature: -18°C

Shelf life: 1 year

Weight: 2kg per piece

