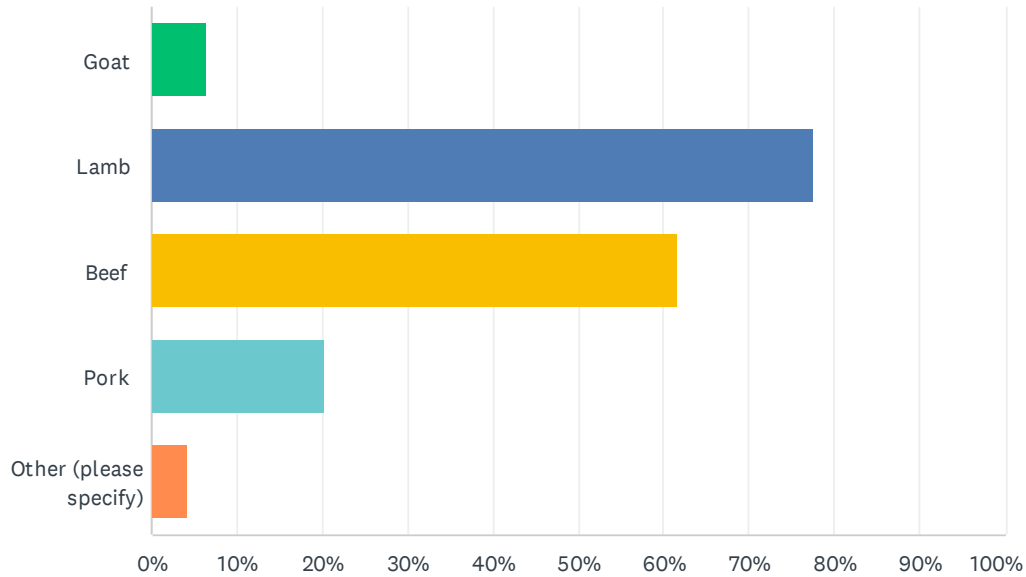


Q1 In the next 12 to 24 months... from your farm, what species will require processing (you can select multiple options):

Answered: 94 Skipped: 0



ANSWER CHOICES	RESPONSES
Goat	6.38% 6
Lamb	77.66% 73
Beef	61.70% 58
Pork	20.21% 19
Other (please specify)	4.26% 4
Total Respondents: 94	

#	OTHER (PLEASE SPECIFY)	DATE
1	Pidgeon	10/1/2024 7:18 AM
2	Alpaca and turkey	9/30/2024 10:06 PM
3	Chicken	9/30/2024 8:23 PM
4	Buffalo	9/30/2024 8:17 PM

Q2 How many animals and how often? Please think about the most likely demand pattern for you as WEEKLY, FORTNIGHTLY or MONTHLY (e.g. 12 head per month, 20 head per week etc).

Answered: 94 Skipped: 0

ANSWER CHOICES	RESPONSES	
Other (please specify)	4.26%	4
Goat	6.38%	6
Pork	20.21%	19
Beef	60.64%	57
Lamb	78.72%	74

#	GOAT	DATE
1	Up to 30/month	10/8/2024 5:24 AM
2	5-12 fortnightly	10/3/2024 7:58 AM
3	3 x 12 every year	9/30/2024 6:09 PM
4	Not known yet	9/30/2024 3:24 PM
5	2 per year	9/30/2024 2:04 PM
6	20 per week	9/30/2024 1:09 PM

#	LAMB	DATE
1	15 fortnightly	10/8/2024 2:17 AM
2	15	10/7/2024 6:20 AM
3	10 FORTNIGHTLY	10/6/2024 7:15 PM
4	30 head per fortnight	10/6/2024 2:20 PM
5	10 head every two months	10/6/2024 6:57 AM
6	5	10/5/2024 9:31 AM
7	25 per week	10/5/2024 7:06 AM
8	10 per fortnight	10/5/2024 5:48 AM
9	12 head per Quarter	10/4/2024 12:59 PM
10	2 per week	10/4/2024 9:54 AM
11	8 per month	10/4/2024 9:16 AM
12	20 a week for 3 mths, Oct- dec	10/3/2024 6:19 PM
13	50	10/3/2024 2:23 PM
14	12 head per year	10/3/2024 11:25 AM
15	30 HEAD FROM NOVEMBER THROUGH TO MAY	10/3/2024 10:45 AM
16	20 per year	10/3/2024 8:52 AM
17	6 per year	10/3/2024 7:51 AM

Red meat micro-abattoirs in South West Western Australia

SurveyMonkey

18	10 per month	10/3/2024 6:57 AM
19	80 year	10/2/2024 8:46 PM
20	10 year	10/2/2024 7:16 PM
21	25 per month	10/2/2024 6:02 PM
22	20-30 per year	10/2/2024 5:23 PM
23	10 per month	10/2/2024 3:27 PM
24	15 annually	10/2/2024 2:21 PM
25	6 per month	10/2/2024 1:13 PM
26	5 a month	10/2/2024 8:49 AM
27	20	10/2/2024 8:03 AM
28	10 per month	10/1/2024 7:33 PM
29	5 mth	10/1/2024 2:23 PM
30	20 head every 3 months	10/1/2024 12:50 PM
31	20 per year	10/1/2024 10:54 AM
32	20 annually 2 lots	10/1/2024 10:37 AM
33	25 per year	10/1/2024 10:14 AM
34	4 head per Month	10/1/2024 9:52 AM
35	30 annually	10/1/2024 9:23 AM
36	3	10/1/2024 9:05 AM
37	10 head per year	10/1/2024 9:00 AM
38	2 per week	10/1/2024 8:58 AM
39	50 per year	10/1/2024 8:26 AM
40	20 head per month	10/1/2024 8:08 AM
41	30 head per year	10/1/2024 7:57 AM
42	6 per month	10/1/2024 7:48 AM
43	10 per month	10/1/2024 7:18 AM
44	20	10/1/2024 6:13 AM
45	2 monthly	10/1/2024 2:54 AM
46	10-20 per year	9/30/2024 11:20 PM
47	10 head per month	9/30/2024 10:38 PM
48	12 per month	9/30/2024 10:06 PM
49	12 head per year	9/30/2024 8:56 PM
50	300 / year	9/30/2024 8:51 PM
51	15 lambs 3 times a year	9/30/2024 8:23 PM
52	20 head per month	9/30/2024 8:17 PM
53	5	9/30/2024 8:17 PM
54	40 head per year at Christmas	9/30/2024 7:59 PM
55	10 per year	9/30/2024 7:59 PM

Red meat micro-abattoirs in South West Western Australia

SurveyMonkey

56	40 fortnight	9/30/2024 7:43 PM
57	20	9/30/2024 7:20 PM
58	6 every 4 months	9/30/2024 7:08 PM
59	5-10 per year	9/30/2024 6:59 PM
60	20 per month	9/30/2024 4:54 PM
61	One bi monthly	9/30/2024 4:51 PM
62	6-8 head per 6 monthly	9/30/2024 3:40 PM
63	5-10 per month	9/30/2024 3:24 PM
64	Weekly 8-10	9/30/2024 2:35 PM
65	7 head per month	9/30/2024 2:31 PM
66	20 every 3 months	9/30/2024 2:30 PM
67	30 per year	9/30/2024 2:04 PM
68	20	9/30/2024 2:01 PM
69	10 per month	9/30/2024 1:41 PM
70	40 head per week	9/30/2024 1:38 PM
71	30 per month	9/30/2024 1:28 PM
72	20 per year	9/30/2024 1:24 PM
73	20 per fortnight	9/30/2024 1:10 PM
74	35 per month	9/29/2024 9:29 PM
#	BEEF	DATE
1	2	10/7/2024 6:20 AM
2	6 FORTNIGHTLY	10/6/2024 7:15 PM
3	5 head every two months	10/6/2024 6:57 AM
4	1	10/5/2024 9:31 AM
5	2 per week	10/5/2024 7:06 AM
6	4 per fortnight	10/5/2024 5:48 AM
7	6 per month	10/4/2024 10:57 AM
8	1 per month	10/4/2024 9:54 AM
9	2 per month	10/4/2024 9:16 AM
10	3 animals every 6 mths	10/3/2024 8:31 PM
11	10	10/3/2024 2:23 PM
12	15 HEAD FROM NOVEMBER TO FEBRUARY	10/3/2024 10:45 AM
13	2 per year	10/3/2024 7:51 AM
14	1	10/3/2024 6:57 AM
15	2-4 per year	10/2/2024 5:23 PM
16	5 per month	10/2/2024 3:27 PM
17	20 Monthly Nov - Mar	10/2/2024 12:16 PM
18	26 a year	10/2/2024 9:59 AM

Red meat micro-abattoirs in South West Western Australia

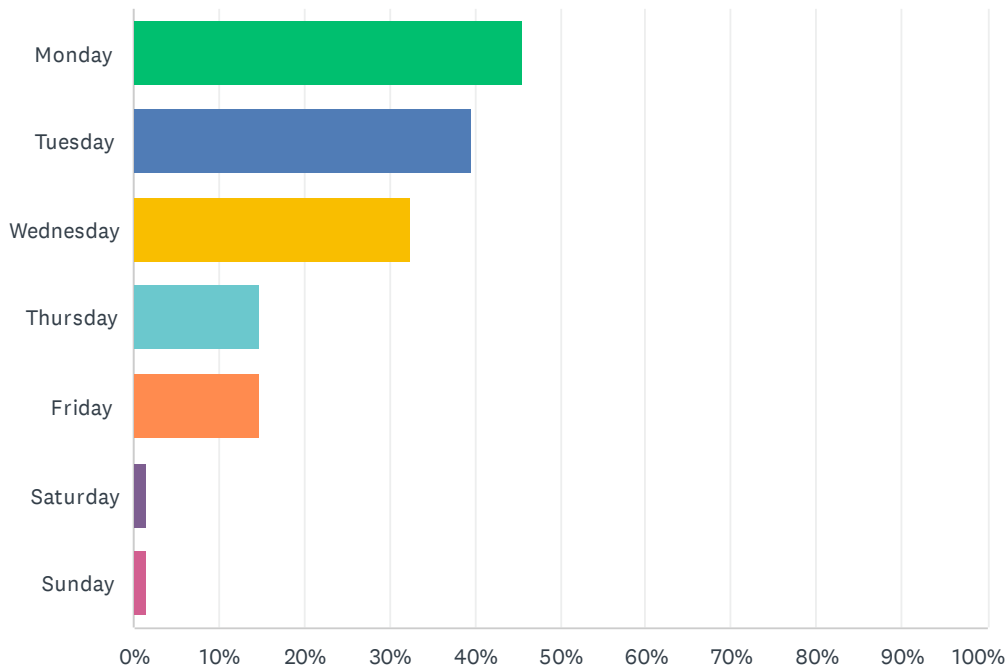
SurveyMonkey

19	2 head per month . But our intention was to grow our paddock to plate business	10/2/2024 8:29 AM
20	2 mth	10/1/2024 2:23 PM
21	3 head every 3 months	10/1/2024 12:50 PM
22	6 annually in 3 lots	10/1/2024 10:37 AM
23	6 per year	10/1/2024 10:14 AM
24	1 head per Month	10/1/2024 9:52 AM
25	2 annually	10/1/2024 9:23 AM
26	2-4	10/1/2024 8:58 AM
27	3 per year	10/1/2024 8:58 AM
28	4-6 head per month	10/1/2024 8:08 AM
29	5 head per year	10/1/2024 7:57 AM
30	2 per month	10/1/2024 7:48 AM
31	6 per year	10/1/2024 7:18 AM
32	10	10/1/2024 6:13 AM
33	15 over two month period end of spring	10/1/2024 4:08 AM
34	1 monthly	10/1/2024 2:54 AM
35	1 or 2 a year	9/30/2024 11:20 PM
36	1 each month	9/30/2024 10:06 PM
37	90 / year	9/30/2024 8:51 PM
38	8 Once a year	9/30/2024 8:23 PM
39	2	9/30/2024 8:17 PM
40	14 fortnight	9/30/2024 7:43 PM
41	10	9/30/2024 7:20 PM
42	3 every 6 months	9/30/2024 7:08 PM
43	4-6 monthly	9/30/2024 6:50 PM
44	3 Annually	9/30/2024 6:38 PM
45	One six monthly	9/30/2024 4:51 PM
46	2-4 head per year	9/30/2024 3:40 PM
47	8 per month	9/30/2024 3:36 PM
48	4 per year	9/30/2024 3:25 PM
49	Fortnightly 2	9/30/2024 2:35 PM
50	6 per year	9/30/2024 2:30 PM
51	20 per year	9/30/2024 2:04 PM
52	10	9/30/2024 2:01 PM
53	4 per month	9/30/2024 1:28 PM
54	20 a year	9/30/2024 1:15 PM
55	6 (twice a year)	9/30/2024 1:10 PM
56	2	9/30/2024 1:09 PM

57	3 per month	9/29/2024 9:29 PM
#	PORK	DATE
1	1	10/7/2024 6:20 AM
2	8 per week	10/5/2024 7:06 AM
3	10	10/3/2024 6:57 AM
4	20 month	10/2/2024 8:46 PM
5	15 per year	10/2/2024 5:23 PM
6	2 per month	10/2/2024 3:27 PM
7	8 per month	10/2/2024 1:13 PM
8	3 per month	10/2/2024 10:04 AM
9	4 per year	10/1/2024 7:33 PM
10	10 annually	10/1/2024 9:23 AM
11	3	10/1/2024 9:05 AM
12	8 head 4 times a year	10/1/2024 9:00 AM
13	30 per year	10/1/2024 7:18 AM
14	10 per quarter	9/30/2024 10:06 PM
15	2 per month	9/30/2024 8:26 PM
16	8 pigs Every 3 months	9/30/2024 8:23 PM
17	One per year	9/30/2024 4:51 PM
18	Weekly 3-4	9/30/2024 2:35 PM
19	6 per year.	9/30/2024 1:10 PM
#	OTHER (PLEASE SPECIFY)	DATE
1	Unsure	10/6/2024 7:55 PM
2	over a 12 month period with focus on spring/summer	10/3/2024 2:23 PM
3	Working on increasing numbers with time. It's only our first year.	10/1/2024 12:50 PM
4	Buffalo	9/30/2024 8:17 PM

Q3 What day/s do you typically get animals processed?

Answered: 68 Skipped: 26



ANSWER CHOICES	RESPONSES
Monday	45.59% 31
Tuesday	39.71% 27
Wednesday	32.35% 22
Thursday	14.71% 10
Friday	14.71% 10
Saturday	1.47% 1
Sunday	1.47% 1
Total Respondents: 68	

#	COMMENT	DATE
1	Any	10/6/2024 7:55 PM
2	Delivered Monday, slaughtered Tuesday. Delivered to the butcher Wed/Thu and then hung for a further 5 days before butchering.	10/4/2024 10:57 AM
3	Any weekday	10/4/2024 9:54 AM
4	any day	10/4/2024 9:16 AM
5	Flexible	10/3/2024 8:31 PM
6	n/a at this stage	10/3/2024 2:23 PM

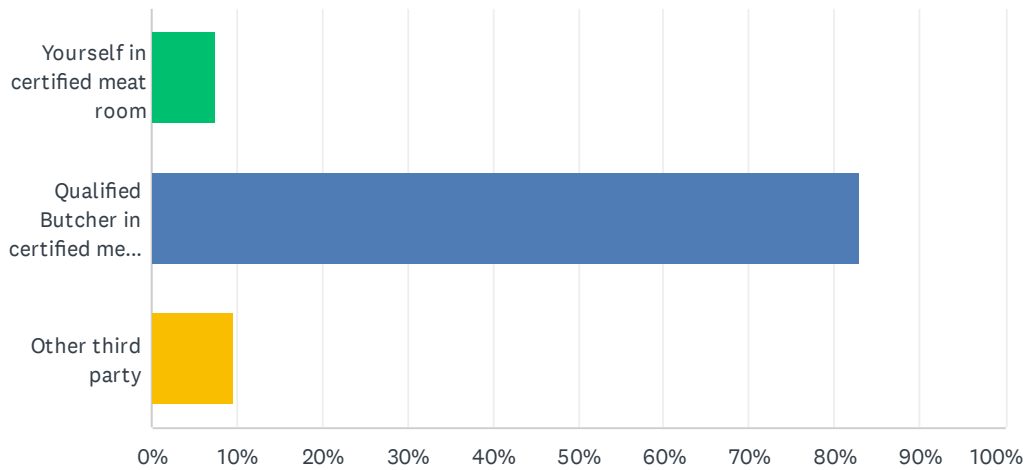
Red meat micro-abattoirs in South West Western Australia

SurveyMonkey

7	Any day	10/3/2024 7:51 AM
8	Any	10/2/2024 7:16 PM
9	Any day that suits the abattoir	10/2/2024 8:49 AM
10	Any day is currently suitable	10/2/2024 8:29 AM
11	Any day to fit in with abattoir	10/1/2024 7:33 PM
12	We have been working around availability at the abattoir and butchers.	10/1/2024 12:50 PM
13	flexible	10/1/2024 10:37 AM
14	Any day	10/1/2024 10:14 AM
15	No specific day	10/1/2024 9:23 AM
16	Any day is fine	10/1/2024 8:08 AM
17	Any day	10/1/2024 6:13 AM
18	Any	10/1/2024 4:08 AM
19	No specific day	10/1/2024 2:54 AM
20	What ever day is available to us	9/30/2024 11:20 PM
21	No particular day	9/30/2024 10:38 PM
22	Flexible	9/30/2024 10:06 PM
23	any day	9/30/2024 8:56 PM
24	Doesnt matter	9/30/2024 7:59 PM
25	No fixed day	9/30/2024 7:59 PM
26	Flexible with this	9/30/2024 7:08 PM
27	we had to go when DBC would take us	9/30/2024 6:09 PM
28	any day	9/30/2024 3:40 PM
29	Doesn't matter	9/30/2024 3:25 PM
30	We are happy to fit in. Weekends would be preferable	9/30/2024 3:24 PM
31	Any weekday is fine	9/30/2024 1:41 PM
32	n/a	9/30/2024 1:28 PM
33	Flexible	9/29/2024 9:29 PM

Q4 Who will (or do you want/expect) to breakdown the carcasses?

Answered: 94 Skipped: 0

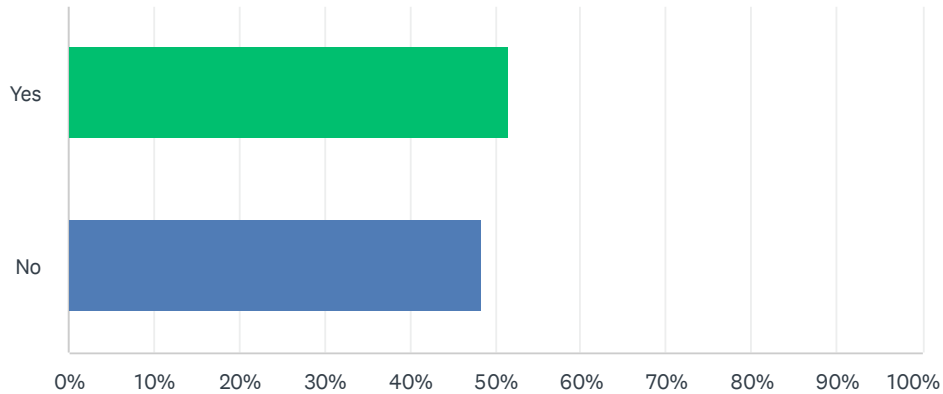


ANSWER CHOICES	RESPONSES
Yourself in certified meat room	7.45% 7
Qualified Butcher in certified meat room	82.98% 78
Other third party	9.57% 9
TOTAL	94

#	OTHER COMMENT	DATE
1	Both myself and a qualified butcher in a certified meat room	10/3/2024 7:58 AM
2	Would be good if the Abattoir that kills them could cut them up as well	10/2/2024 8:49 AM
3	Malcolm is a Butcher/farmer	10/1/2024 8:08 AM
4	However a local butcher is another vulnerable link in the chain for paddock to plate producers. Ideally a processing/packing plant could be built alongside an abattoir to market Great Southern produce for those who don't have our want their own brand.	9/30/2024 10:38 PM
5	We use Donnybrook butcher	9/30/2024 7:08 PM
6	or local butcher shop	9/30/2024 3:40 PM
7	We want our animals slaughtered in the most humane way possible. And as close to our farm as possible.	9/30/2024 3:24 PM
8	Dbc	9/30/2024 1:24 PM

Q5 Do you have, or have you previously had access to reliable refrigerated transport options for collection from the abattoir?

Answered: 93 Skipped: 1



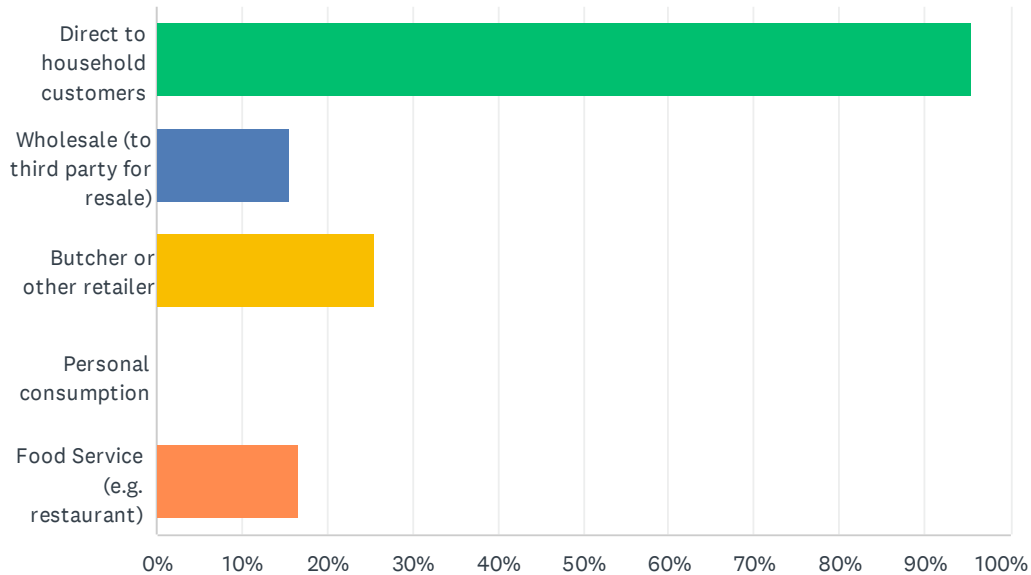
ANSWER CHOICES	RESPONSES	
Yes	51.61%	48
No	48.39%	45
TOTAL		93

#	COMMENT	DATE
1	Delivery from DBC straight to butcher	10/8/2024 5:24 AM
2	New business	10/6/2024 7:55 PM
3	LAMBS ONLY AT THIS STAGE	10/6/2024 7:15 PM
4	DBC delivered to nominated butchers	10/4/2024 10:57 AM
5	Dbc transported to Perth to 2 butchers for us	10/3/2024 6:19 PM
6	Haven't used the whole supply chain yet but imagine it would be a concern unless I could justify owning my own/sharing with others	10/3/2024 2:23 PM
7	DBC deliver to butcher	10/3/2024 8:52 AM
8	Have just used DBCs transport from abattoir to butcher.	10/2/2024 5:23 PM
9	The DBC killed and cut up	10/2/2024 8:49 AM
10	We can transport meat but our refrigerated van doesn't have the height to hang carcasses. DBC transported our beef carcasses to our preferred butcher and we collected the meat using our own refrigerated vehicle. The sheep were butchered at DBC and we collected the meat with our own refrigerated vehicle.	10/1/2024 12:50 PM
11	Abattoir - DBC and Walshes - used to deliver direct to the butcher in refrig transport. Other than this, I have a refrigerated unit that was intended to be transferred to a ute to enable refrigerated transport from Butcher to myself or other location.	10/1/2024 10:14 AM
12	DBC would transport for us	10/1/2024 9:23 AM
13	DBC used to deliver custom kills from DBC Picton to DBC Bibra Lake	10/1/2024 7:57 AM
14	Abattoir delivered to butcher	10/1/2024 4:08 AM

15	DBC delivered to nominated butcher as part of service kill.	9/30/2024 8:26 PM
16	hire trailer.	9/30/2024 8:17 PM
17	Abattoir used to transport to butcher	9/30/2024 7:08 PM
18	was not required, because DBC sent our carcasses to our butcher	9/30/2024 6:09 PM
19	not when collecting boxed meat but have had DBC transport beef to local butcher shop	9/30/2024 3:40 PM
20	DBC delivery to Donnybrook butchers	9/30/2024 2:31 PM
21	Hire refrigerated trailer at our cost	9/30/2024 2:30 PM
22	Dbc truck	9/30/2024 1:24 PM
23	Not for full carcasses. But boxed yes.	9/30/2024 1:10 PM

Q6 What is the market destination for this meat (you can select more than one answer)?

Answered: 90 Skipped: 4

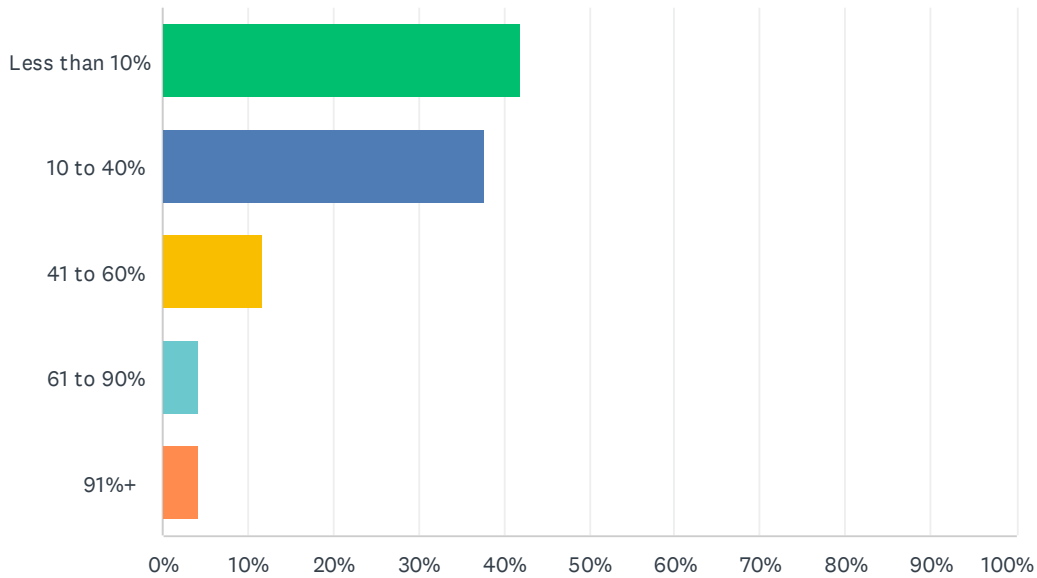


ANSWER CHOICES	RESPONSES
Direct to household customers	95.56% 86
Wholesale (to third party for resale)	15.56% 14
Butcher or other retailer	25.56% 23
Personal consumption	0.00% 0
Food Service (e.g. restaurant)	16.67% 15
Total Respondents: 90	

#	OTHER (PLEASE SPECIFY)	DATE
1	Farmers markets	10/8/2024 5:24 AM
2	Farmers markets	10/5/2024 5:48 AM
3	Meat for self/family consumption	10/3/2024 7:51 AM
4	Part of a paddock to plate business we are wanting to build	10/2/2024 8:29 AM
5	Self use	10/1/2024 9:23 AM
6	Our catering business	10/1/2024 8:08 AM
7	Christmas Gifts to Staff	9/30/2024 7:59 PM
8	Self consumption	9/30/2024 7:59 PM
9	Personal/Family consumption	9/30/2024 6:38 PM

Q7 What is the percentage of your household income that you derive from paddock to plate meat sales (or what you had planned)? Paddock to Plate may be to any of the customers/markets identified in Question 4.

Answered: 93 Skipped: 1



ANSWER CHOICES	RESPONSES
Less than 10%	41.94% 39
10 to 40%	37.63% 35
41 to 60%	11.83% 11
61 to 90%	4.30% 4
91%+	4.30% 4
TOTAL	93

Q8 How far are you willing to travel to access an abattoir service (km)?

Answered: 93 Skipped: 1

#	RESPONSES	DATE
1	Up to 200kms	10/8/2024 5:24 AM
2	20km	10/8/2024 2:17 AM
3	200km	10/7/2024 6:20 AM
4	150	10/6/2024 7:15 PM
5	100km	10/6/2024 2:20 PM
6	Forced to travel too far (400kms to DBC). Closer would be better	10/6/2024 6:57 AM
7	100	10/5/2024 9:31 AM
8	150km	10/5/2024 7:06 AM
9	?	10/5/2024 5:48 AM
10	100kms or less	10/4/2024 12:59 PM
11	Currently it's only 15km. Prefer less than 100km	10/4/2024 10:57 AM
12	50	10/4/2024 9:54 AM
13	80km	10/4/2024 9:16 AM
14	200km	10/3/2024 8:31 PM
15	200km	10/3/2024 6:19 PM
16	350km	10/3/2024 2:23 PM
17	30km	10/3/2024 11:25 AM
18	100 KM	10/3/2024 10:45 AM
19	80km	10/3/2024 8:52 AM
20	We won't to travel as economically as possible and have been told no other abs will take goat	10/3/2024 7:58 AM
21	140 km	10/3/2024 7:51 AM
22	250	10/3/2024 6:57 AM
23	120	10/2/2024 8:46 PM
24	100	10/2/2024 7:16 PM
25	80km	10/2/2024 6:02 PM
26	No more than what we were currently doing 135km. Preferably within 50km would be ideal.	10/2/2024 5:23 PM
27	100	10/2/2024 3:27 PM
28	80	10/2/2024 2:21 PM
29	150km	10/2/2024 1:13 PM
30	100	10/2/2024 12:16 PM
31	160kms	10/2/2024 10:04 AM
32	150	10/2/2024 9:59 AM
33	50 km	10/2/2024 8:49 AM

Red meat micro-abattoirs in South West Western Australia

SurveyMonkey

34	Local would be ideal 50km radius but under 100 km	10/2/2024 8:29 AM
35	100km	10/2/2024 8:03 AM
36	100	10/1/2024 7:33 PM
37	150km	10/1/2024 2:23 PM
38	The less kms the live animals travel the better. We prefer not to stress them with long transport times, but we had to truck them 170km to Serpentine when DBC closed their doors to us. DBC are 70km from us. 170km would be our maximum. We would really appreciate somewhere closer.	10/1/2024 12:50 PM
39	120km	10/1/2024 10:54 AM
40	150	10/1/2024 10:37 AM
41	60 kms	10/1/2024 10:14 AM
42	50	10/1/2024 9:52 AM
43	100km	10/1/2024 9:23 AM
44	100	10/1/2024 9:05 AM
45	Currently travel 350km to licenced abattoir	10/1/2024 9:00 AM
46	150km	10/1/2024 8:58 AM
47	100km	10/1/2024 8:58 AM
48	150	10/1/2024 8:26 AM
49	300 klm max	10/1/2024 8:08 AM
50	50	10/1/2024 7:57 AM
51	80 kms	10/1/2024 7:48 AM
52	100 kms	10/1/2024 7:18 AM
53	200km	10/1/2024 6:13 AM
54	250km	10/1/2024 4:08 AM
55	100km	10/1/2024 2:54 AM
56	Under 100km	9/30/2024 11:20 PM
57	70km	9/30/2024 10:38 PM
58	100	9/30/2024 10:06 PM
59	150km	9/30/2024 8:56 PM
60	120	9/30/2024 8:51 PM
61	100km	9/30/2024 8:26 PM
62	150km	9/30/2024 8:23 PM
63	200km. closer would be good.	9/30/2024 8:17 PM
64	100km	9/30/2024 8:17 PM
65	300km	9/30/2024 7:59 PM
66	50 km	9/30/2024 7:59 PM
67	300	9/30/2024 7:43 PM
68	200	9/30/2024 7:20 PM
69	80kms or about 1hr with animals in trailer.	9/30/2024 7:08 PM

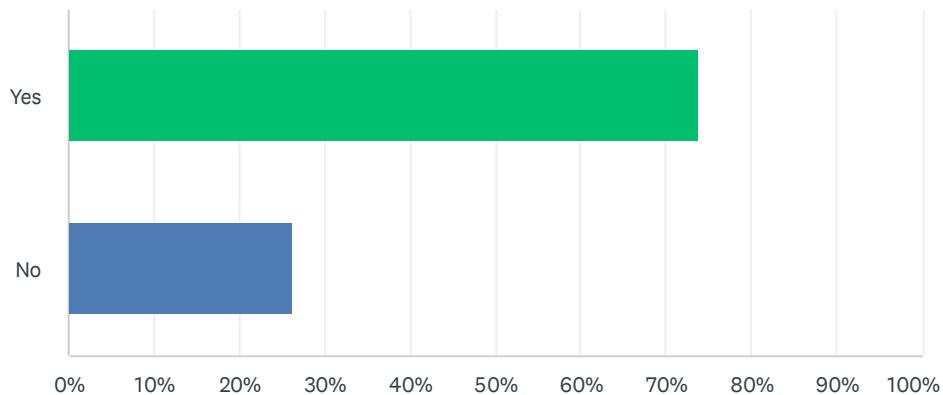
Red meat micro-abattoirs in South West Western Australia

SurveyMonkey

70	50-80km	9/30/2024 6:59 PM
71	100km	9/30/2024 6:50 PM
72	100	9/30/2024 6:38 PM
73	100 km	9/30/2024 6:09 PM
74	100km	9/30/2024 4:54 PM
75	60km	9/30/2024 4:51 PM
76	150km	9/30/2024 3:40 PM
77	100km	9/30/2024 3:36 PM
78	I'd rather see a Mobil abattoir come to farms for the first part of the process, due to no stress on animal	9/30/2024 3:25 PM
79	20-30km. We bought our farm near Dardanup so travel to the abattoir would not distress our animals too much prior to slaughter.	9/30/2024 3:24 PM
80	150km	9/30/2024 2:35 PM
81	100km	9/30/2024 2:31 PM
82	100	9/30/2024 2:30 PM
83	200km	9/30/2024 2:04 PM
84	150km one way	9/30/2024 2:01 PM
85	100km	9/30/2024 1:41 PM
86	100	9/30/2024 1:38 PM
87	150km	9/30/2024 1:28 PM
88	300km	9/30/2024 1:24 PM
89	200km	9/30/2024 1:15 PM
90	100 km	9/30/2024 1:10 PM
91	200	9/30/2024 1:09 PM
92	200 klm	9/30/2024 1:09 PM
93	250km	9/29/2024 9:29 PM

Q9 If you had access to an abattoir, would you utilise/lease a "Freezer Locker" to store or hang your carcasses for aging or prior to distribution? (This is your own secure room inside a large refrigerated storage facility adjacent to the abattoir.)

Answered: 88 Skipped: 6



ANSWER CHOICES	RESPONSES
Yes	73.86% 65
No	26.14% 23
Total Respondents: 88	

#	COMMENT	DATE
1	We sell fresh as a priority	10/8/2024 5:24 AM
2	If o was able to access transport ro deliver to site	10/8/2024 2:17 AM
3	Not sure	10/6/2024 7:55 PM
4	Have on site coolroom	10/4/2024 9:54 AM
5	Depends if they deliver to Perth for us	10/3/2024 6:19 PM
6	Not in current model but potentially could use	10/2/2024 6:02 PM
7	10 day hang	10/2/2024 9:59 AM
8	If need be I will get mobile cool room	10/2/2024 8:49 AM
9	Maybe if it's cost effective	10/2/2024 8:29 AM
10	If not crazy expensive	10/1/2024 7:33 PM
11	Would not need to be secure or separate, as long as there was a system for identification and quality control within the unit. ie, shared OK	10/1/2024 10:14 AM
12	I have my own 20 foot cool room/chiller.	10/1/2024 9:52 AM
13	We need a core temperature of 1.5 °c to receive the carcasses back to our shop.	10/1/2024 8:08 AM
14	not sure.	9/30/2024 8:17 PM

15	Prefer if meat was transported to butcher and he hangs for us. But if fridge locker was only option then yes.	9/30/2024 7:08 PM
16	I would be looking for a kill and cut service	9/30/2024 6:59 PM
17	don't know at this stage	9/30/2024 3:40 PM
18	We would lease if it was available.	9/30/2024 3:24 PM
19	This is an excellent idea as we are never able to hang our beef for longer than 2 days!	9/30/2024 2:30 PM
20	Depends on access to direct chilled freight to city	9/30/2024 1:38 PM
21	We would do this at home	9/30/2024 1:24 PM

Q10 What is the total farm area that you manage (Ha)

Answered: 94 Skipped: 0

#	RESPONSES	DATE
1	1311 Ha	10/8/2024 5:24 AM
2	40	10/8/2024 2:17 AM
3	400 ha	10/7/2024 6:20 AM
4	40ha	10/6/2024 7:55 PM
5	WE SOURCE FROM MULTIPLE FARMERS	10/6/2024 7:15 PM
6	250	10/6/2024 2:20 PM
7	111ha	10/6/2024 6:57 AM
8	55	10/5/2024 9:31 AM
9	240	10/5/2024 7:06 AM
10	250	10/5/2024 5:48 AM
11	50 ha	10/4/2024 12:59 PM
12	400	10/4/2024 10:57 AM
13	80	10/4/2024 9:54 AM
14	170	10/4/2024 9:16 AM
15	250	10/3/2024 8:31 PM
16	160	10/3/2024 6:19 PM
17	200ha	10/3/2024 2:23 PM
18	22	10/3/2024 11:25 AM
19	300 Ha	10/3/2024 10:45 AM
20	40	10/3/2024 8:52 AM
21	78	10/3/2024 7:58 AM
22	80	10/3/2024 7:51 AM
23	34	10/3/2024 6:57 AM
24	55	10/2/2024 8:46 PM
25	80	10/2/2024 7:16 PM
26	100	10/2/2024 6:02 PM
27	47	10/2/2024 5:23 PM
28	1300	10/2/2024 3:27 PM
29	2	10/2/2024 2:21 PM
30	20	10/2/2024 1:13 PM
31	300	10/2/2024 12:16 PM
32	3.5	10/2/2024 10:04 AM
33	80	10/2/2024 9:59 AM

Red meat micro-abattoirs in South West Western Australia

SurveyMonkey

34	826 acres	10/2/2024 8:49 AM
35	40 ha	10/2/2024 8:29 AM
36	780	10/2/2024 8:03 AM
37	44	10/1/2024 7:33 PM
38	10	10/1/2024 2:23 PM
39	80 hectare	10/1/2024 12:50 PM
40	15	10/1/2024 10:54 AM
41	1200	10/1/2024 10:37 AM
42	44	10/1/2024 10:14 AM
43	100	10/1/2024 9:52 AM
44	300	10/1/2024 9:23 AM
45	3	10/1/2024 9:05 AM
46	28	10/1/2024 9:00 AM
47	85	10/1/2024 8:58 AM
48	40ha	10/1/2024 8:58 AM
49	50Ha	10/1/2024 8:26 AM
50	100	10/1/2024 8:08 AM
51	200	10/1/2024 7:57 AM
52	250	10/1/2024 7:48 AM
53	44	10/1/2024 7:18 AM
54	400	10/1/2024 6:13 AM
55	64	10/1/2024 4:08 AM
56	40	10/1/2024 2:54 AM
57	42.5	9/30/2024 11:20 PM
58	87	9/30/2024 10:38 PM
59	100	9/30/2024 10:06 PM
60	3	9/30/2024 8:56 PM
61	250	9/30/2024 8:51 PM
62	14	9/30/2024 8:26 PM
63	50ha	9/30/2024 8:23 PM
64	60	9/30/2024 8:17 PM
65	44	9/30/2024 8:17 PM
66	150	9/30/2024 7:59 PM
67	7	9/30/2024 7:59 PM
68	400	9/30/2024 7:43 PM
69	40	9/30/2024 7:20 PM
70	20	9/30/2024 7:08 PM
71	250Ha	9/30/2024 6:59 PM

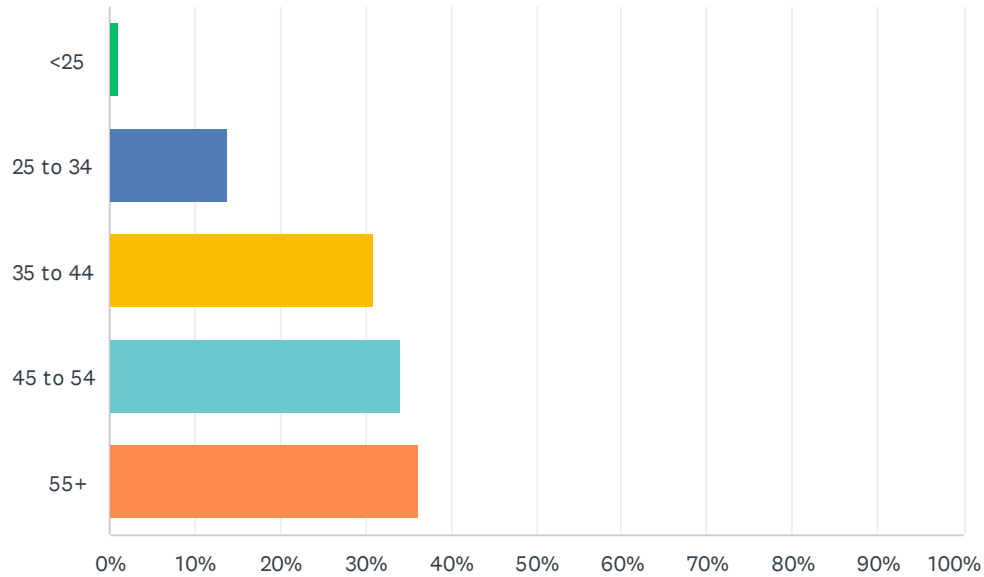
Red meat micro-abattoirs in South West Western Australia

SurveyMonkey

72	72	9/30/2024 6:50 PM
73	100	9/30/2024 6:38 PM
74	46	9/30/2024 6:09 PM
75	160	9/30/2024 4:54 PM
76	46 ha	9/30/2024 4:51 PM
77	20 ha	9/30/2024 3:40 PM
78	60	9/30/2024 3:36 PM
79	N/A	9/30/2024 3:25 PM
80	20	9/30/2024 3:24 PM
81	220Ha	9/30/2024 2:35 PM
82	40.4 Ha	9/30/2024 2:31 PM
83	30	9/30/2024 2:30 PM
84	27	9/30/2024 2:04 PM
85	200	9/30/2024 2:01 PM
86	400	9/30/2024 1:41 PM
87	25000 ha	9/30/2024 1:38 PM
88	400	9/30/2024 1:28 PM
89	37	9/30/2024 1:24 PM
90	100	9/30/2024 1:15 PM
91	140	9/30/2024 1:10 PM
92	60	9/30/2024 1:09 PM
93	604	9/30/2024 1:09 PM
94	320	9/29/2024 9:29 PM

Q11 What is the age profile of your farmer/s (you can select more than one option)

Answered: 94 Skipped: 0



ANSWER CHOICES	RESPONSES
<25	1.06% 1
25 to 34	13.83% 13
35 to 44	30.85% 29
45 to 54	34.04% 32
55+	36.17% 34
Total Respondents: 94	

Q12 Number of full-time equivalent staff employed by your business

Answered: 87 Skipped: 7

#	RESPONSES	DATE
1	2	10/8/2024 5:24 AM
2	1	10/8/2024 2:17 AM
3	1	10/6/2024 7:55 PM
4	2	10/6/2024 7:15 PM
5	2	10/6/2024 2:20 PM
6	2	10/6/2024 6:57 AM
7	0	10/5/2024 9:31 AM
8	3	10/5/2024 7:06 AM
9	2	10/5/2024 5:48 AM
10	2	10/4/2024 12:59 PM
11	2	10/4/2024 10:57 AM
12	1	10/4/2024 9:54 AM
13	0	10/4/2024 9:16 AM
14	1	10/3/2024 8:31 PM
15	1	10/3/2024 6:19 PM
16	0	10/3/2024 2:23 PM
17	2	10/3/2024 11:25 AM
18	2	10/3/2024 10:45 AM
19	1	10/3/2024 8:52 AM
20	3	10/3/2024 7:58 AM
21	1	10/3/2024 7:51 AM
22	0	10/3/2024 6:57 AM
23	1	10/2/2024 8:46 PM
24	0	10/2/2024 7:16 PM
25	1	10/2/2024 6:02 PM
26	0 (just husband & wife team presently)	10/2/2024 5:23 PM
27	1	10/2/2024 3:27 PM
28	0	10/2/2024 2:21 PM
29	0	10/2/2024 1:13 PM
30	8	10/2/2024 12:16 PM
31	1	10/2/2024 10:04 AM
32	0	10/2/2024 9:59 AM
33	None	10/2/2024 8:49 AM

Red meat micro-abattoirs in South West Western Australia

SurveyMonkey

34	2	10/2/2024 8:03 AM
35	0	10/1/2024 7:33 PM
36	0	10/1/2024 2:23 PM
37	1	10/1/2024 12:50 PM
38	2	10/1/2024 10:54 AM
39	0 family farm	10/1/2024 10:37 AM
40	1	10/1/2024 10:14 AM
41	1	10/1/2024 9:52 AM
42	6	10/1/2024 9:23 AM
43	3	10/1/2024 9:00 AM
44	1	10/1/2024 8:58 AM
45	0	10/1/2024 8:58 AM
46	1	10/1/2024 8:26 AM
47	2	10/1/2024 8:08 AM
48	0	10/1/2024 7:57 AM
49	2	10/1/2024 7:48 AM
50	2	10/1/2024 7:18 AM
51	2	10/1/2024 6:13 AM
52	2	10/1/2024 4:08 AM
53	0	9/30/2024 11:20 PM
54	0	9/30/2024 10:38 PM
55	3	9/30/2024 10:06 PM
56	2	9/30/2024 8:51 PM
57	SOLE TRADER	9/30/2024 8:26 PM
58	0	9/30/2024 8:23 PM
59	1	9/30/2024 8:17 PM
60	2	9/30/2024 8:17 PM
61	0	9/30/2024 7:59 PM
62	Nil	9/30/2024 7:59 PM
63	10	9/30/2024 7:43 PM
64	0	9/30/2024 7:08 PM
65	1	9/30/2024 6:59 PM
66	2	9/30/2024 6:50 PM
67	0	9/30/2024 6:38 PM
68	2	9/30/2024 6:09 PM
69	1	9/30/2024 4:54 PM
70	0 employees	9/30/2024 3:40 PM
71	0	9/30/2024 3:36 PM

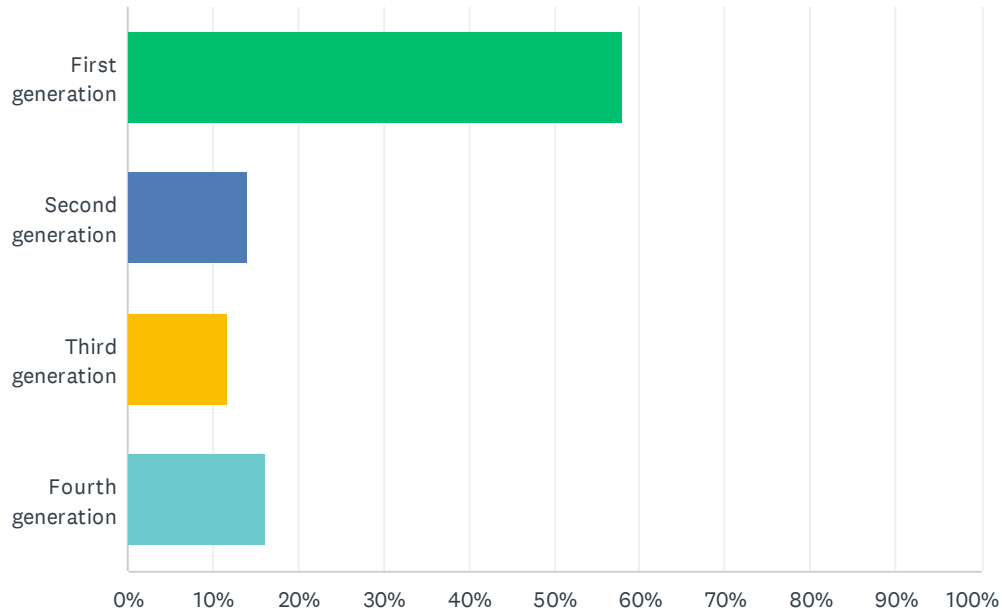
Red meat micro-abattoirs in South West Western Australia

SurveyMonkey

72	N/A	9/30/2024 3:25 PM
73	We a couple in our 50's. Our daughter (23 years) has indicated indicating an interest in continuing farming	9/30/2024 3:24 PM
74	4	9/30/2024 2:35 PM
75	1	9/30/2024 2:31 PM
76	0	9/30/2024 2:30 PM
77	1	9/30/2024 2:04 PM
78	2	9/30/2024 2:01 PM
79	1.5	9/30/2024 1:41 PM
80	4	9/30/2024 1:38 PM
81	2	9/30/2024 1:28 PM
82	0	9/30/2024 1:24 PM
83	0	9/30/2024 1:15 PM
84	4	9/30/2024 1:10 PM
85	2	9/30/2024 1:09 PM
86	0	9/30/2024 1:09 PM
87	1.5	9/29/2024 9:29 PM

Q13 How many generations is your farming business?

Answered: 93 Skipped: 1



ANSWER CHOICES	RESPONSES	
First generation	58.06%	54
Second generation	13.98%	13
Third generation	11.83%	11
Fourth generation	16.13%	15
TOTAL		93

Q14 What is your postcode?

Answered: 94 Skipped: 0

#	RESPONSES	DATE
1	6394	10/8/2024 5:24 AM
2	6224	10/8/2024 2:17 AM
3	6324	10/7/2024 6:20 AM
4	6255	10/6/2024 7:55 PM
5	6239	10/6/2024 7:15 PM
6	6253	10/6/2024 2:20 PM
7	6330	10/6/2024 6:57 AM
8	6236	10/5/2024 9:31 AM
9	6237	10/5/2024 7:06 AM
10	6280	10/5/2024 5:48 AM
11	6288	10/4/2024 12:59 PM
12	6236	10/4/2024 10:57 AM
13	6280	10/4/2024 9:54 AM
14	6208	10/4/2024 9:16 AM
15	6327	10/3/2024 8:31 PM
16	6244	10/3/2024 6:19 PM
17	6328	10/3/2024 2:23 PM
18	6236	10/3/2024 11:25 AM
19	6275	10/3/2024 10:45 AM
20	6280	10/3/2024 8:52 AM
21	6284	10/3/2024 7:58 AM
22	6286	10/3/2024 7:51 AM
23	6330	10/3/2024 6:57 AM
24	6237	10/2/2024 8:46 PM
25	6288	10/2/2024 7:16 PM
26	6239	10/2/2024 6:02 PM
27	6288	10/2/2024 5:23 PM
28	6568	10/2/2024 3:27 PM
29	6236	10/2/2024 2:21 PM
30	6223	10/2/2024 1:13 PM
31	6239	10/2/2024 12:16 PM
32	6260	10/2/2024 10:04 AM
33	6285	10/2/2024 9:59 AM

34	6237	10/2/2024 8:49 AM
35	6286	10/2/2024 8:29 AM
36	6324	10/2/2024 8:03 AM
37	6255	10/1/2024 7:33 PM
38	6258	10/1/2024 2:23 PM
39	6243	10/1/2024 12:50 PM
40	6275	10/1/2024 10:54 AM
41	6244	10/1/2024 10:37 AM
42	6239	10/1/2024 10:14 AM
43	6260	10/1/2024 9:52 AM
44	6223	10/1/2024 9:23 AM
45	6260	10/1/2024 9:05 AM
46	6275	10/1/2024 9:00 AM
47	6237	10/1/2024 8:58 AM
48	6271	10/1/2024 8:58 AM
49	6286	10/1/2024 8:26 AM
50	6333	10/1/2024 8:08 AM
51	6255	10/1/2024 7:57 AM
52	6253	10/1/2024 7:48 AM
53	6255	10/1/2024 7:18 AM
54	6255	10/1/2024 6:13 AM
55	6236	10/1/2024 4:08 AM
56	6255	10/1/2024 2:54 AM
57	6239	9/30/2024 11:20 PM
58	6333	9/30/2024 10:38 PM
59	6288	9/30/2024 10:06 PM
60	6239	9/30/2024 8:56 PM
61	6244	9/30/2024 8:51 PM
62	6253	9/30/2024 8:26 PM
63	6280	9/30/2024 8:23 PM
64	6330	9/30/2024 8:17 PM
65	6252	9/30/2024 8:17 PM
66	6288	9/30/2024 7:59 PM
67	6253	9/30/2024 7:59 PM
68	6258	9/30/2024 7:43 PM
69	6275	9/30/2024 7:20 PM
70	6239	9/30/2024 7:08 PM
71	6399	9/30/2024 6:59 PM


Red meat micro-abattoirs in South West Western Australia

SurveyMonkey

72	6256	9/30/2024 6:50 PM
73	6275	9/30/2024 6:38 PM
74	6285	9/30/2024 6:09 PM
75	6256	9/30/2024 4:54 PM
76	6215	9/30/2024 4:51 PM
77	6251	9/30/2024 3:40 PM
78	6275	9/30/2024 3:36 PM
79	6271	9/30/2024 3:25 PM
80	6239	9/30/2024 3:24 PM
81	6254	9/30/2024 2:35 PM
82	6239	9/30/2024 2:31 PM
83	6233	9/30/2024 2:30 PM
84	6220	9/30/2024 2:04 PM
85	6285	9/30/2024 2:01 PM
86	6271	9/30/2024 1:41 PM
87	6475	9/30/2024 1:38 PM
88	6243	9/30/2024 1:28 PM
89	6323	9/30/2024 1:24 PM
90	6330	9/30/2024 1:15 PM
91	6275	9/30/2024 1:10 PM
92	6226	9/30/2024 1:09 PM
93	6392	9/30/2024 1:09 PM
94	6333	9/29/2024 9:29 PM

Q15 Any further comments or requests:

Answered: 36 Skipped: 58

#	RESPONSES	DATE
1	There is a licenced, but not functioning abattoir I Brunswick, and there was one in Elgin	10/8/2024 2:17 AM
2	We are not yet processing but had built this into our farming business plans in the next 2 years.	10/6/2024 7:55 PM
3	THANK YOU	10/6/2024 7:15 PM
4	2024 was the first year we utilised DBC with the business plan to start processing more animals in 2025 to sell as boxed meat to house holds and a local hotel.	10/4/2024 12:59 PM
5	Very keen to see a summary of these results shared.	10/4/2024 10:57 AM
6	past experience abattoirs are not interested in small custom kills they are very difficult to deal with.	10/4/2024 9:16 AM
7		10/3/2024 6:19 PM
8	Yes I believe Albany has some capacity already for processing such as the Bakers Junction certified butchering facility. We lack a killing facility. Investigation into local butcher capacity and willingness to take on the butchering of carcasses killed locally is required. Thanks for putting this together. Kerry	10/3/2024 2:23 PM
9	I understand this survey is primarily to gauge how many producers use a custom kill service for commercial purposes but there are also a number of smaller farms who utilise this service for processing their own animals for self rations which would also add to the utilisation of custom processor	10/3/2024 7:51 AM
10	we are certified organic	10/3/2024 6:57 AM
11	Not greatly impacted by Dbc decisions but have family that it affects their whole livelihoods. There needs to be a solution somehow. It's a great worry.	10/2/2024 7:16 PM
12	Ideally the abattoir would be able to provide: - delivery of chilled carcasses to butcher, south-west and Perth - EID tag reading for traceability of carcass number to tag number - individual objective carcass measurement (weight, fat score, lean meat yield, intramuscular fat, eye muscle depth, etc or working towards it).	10/2/2024 6:02 PM
13	Thank you for organising this survey, it is very much appreciated. We very much hope there will be a silver lining with this DBC closure in the long run, with more localised or direct market focused abattoir. Please keep us informed and let us know how we can help in any way.	10/2/2024 5:23 PM
14	My closest abattoir is Avon Valley Beef yet they have been closed for several months and still don't know when they are reopening so I now have to go to Gingin Abattoirs who today have told me I can't book in a kill time slot until the end of January (4 months away). I have 30 steers ready to process now all between 420-480kg but now I have to sit on my hands and wait. Ideally I would like to see small on farm abattoirs or mobile abattoirs like Provenir from the eastern states become available here to fill this hole in our processing. With live export ending it is crazy that we don't have laws relaxed to allow more processors to enter the market to deal with the strain on our current abattoirs.	10/2/2024 3:27 PM
15	Certified Organic	10/2/2024 12:16 PM
16	We just need an abattoir to custom kill for farmers they will get plenty farmers What DBC have done is nothing short of a bloody disgrace The best thing they could do is sell that to someone who has an interest in farmers It is very clear to all of us farmers that we are not needed in Australia Thanks to a Labour government	10/2/2024 8:49 AM
17	Thanks for coordinating this survey	10/2/2024 8:29 AM
18	Jeff pow was looking at a small animal (not poultry) abattoir about 9-12 months ago. Not sure	10/1/2024 7:33 PM

where he got to with that, you could give him a ring on 0412 229 564. He's still running the poultry abattoir

19	Thank you for your time organise this. We are new to farming and are surprised how difficult it is to have our animals processed at an abattoir and butchered. The long travel time puts stress on our animals and also increases the cost of processing. A closer abattoir or an option for on-farm slaughtering, a mobile abattoir, would be ideal.	10/1/2024 12:50 PM
20	It would be great to have a customer survey as well. This would severely impact us as customers of smaller producers that we buy weekly from and would no longer have access to their meat. With the quality and suitable alternatives unavailable at supermarkets.	10/1/2024 10:54 AM
21	we have done both custom kill to family and friends and loads of 20 per week to butchers in the past. It's sad to see these options removed from the table. Increasing the likelihood of illegal processing taking place.	10/1/2024 10:37 AM
22	To maintain this service of custom kill to consumer, or custom kill to butcher to consumer, I would be prepared to pay a higher rate than that previously charged by DBC, and my customers would be happy to carry this cost to maintain the service. DBC at last lot were \$33 Lamb, and \$286/Beef, double for lamb, and \$350 ish for beef would remain acceptable. (custom kill only, add \$2/kg for butcher & pack) Custom butchery is important to my customers, as they choose this option to not only have a knowledge of the life cycle of their food, but also to get the cuts they want. While a small part of my household income, it is integral to managing the property, and in my case, preserving a heritage breed (Romney sheep) as without the custom kill market, I have less means, incentive, or financial contribution to continue the breeding program. While not a high economic focussed breeding program, the custom kill supports it financially.	10/1/2024 10:14 AM
23	Desperate need for a licenced mobile abattoir. A group of farmers in Gloucester NSW formed a co-op to set up an abattoir.	10/1/2024 9:00 AM
24	Prefer brick & mortar to mobile facilities. Well done. Thank you	10/1/2024 8:08 AM
25	We grow a premium product that is highly sought after, that will now be lost in the food chain, denying us profit, and our customers what they want. Over regulation and prohibition has never worked in any industry. It should be made easy for us to do the right thing.	10/1/2024 7:18 AM
26	Our region is known as clean and green. The development of a local brand that reflects this would be an opportunity for small producers who are not keen/able to market their own brand. A processing/packing plant alongside an abattoir would facilitate this.	9/30/2024 10:38 PM
27	Alternative pork processing option with DBC no longer available is Corrigin 4 hours away, nor do they return product to the south west region. This adds cost to the production of meat.	9/30/2024 8:26 PM
28	thanks for your work in this space.	9/30/2024 8:17 PM
29	Thank you. We appreciate your time and effort 😊	9/30/2024 7:08 PM
30	On-site killing/slaughtering should be legalised (done by a licensed butcher).	9/30/2024 6:09 PM
31	good luck	9/30/2024 3:40 PM
32	While we understand the rationale for the closure, it is unclear how small farms will survive if we can't slaughter our animals humanely. I don't know what the government was thinking as this is an awful position to put people in.	9/30/2024 3:24 PM
33	Essential to make readily accessible and affordable slaughter space for direct marketing of produce. Ensuring trusted, reliable, traceable food quality to the public is critical Economic returns will be severely depleted if access to custom slaughter capacity not achieved	9/30/2024 1:38 PM
34	I can understand it would not be viable for dbc to want to deal with customers as small as us, we do desperately need more options, or for the state govt to re-address some aspects of the laws surrounding farm kills/meat distribution.	9/30/2024 1:24 PM
35	Would need transport to Perth Butchers for the capretto.	9/30/2024 1:09 PM
36	Awesome survey	9/29/2024 9:29 PM