

Blue Ridge Rabbit Meat Co

Growing and Processing Ethics Affidavit

At Blue Ridge Rabbit Meat Co we take great pride in the growing and processing of our rabbits. As a customer you can rest assured that each rabbit is treated respectfully from birth all the way until they are humanely dispatched and processed for our customers. The steps and processes we use to ensure we consistently deliver a quality meat rabbit are listed in detail below.

- **Herd policy:** We operate as a closed herd of strictly New Zealand, California, and New Zealand - California crosses. We only process rabbits that are born and raised at our facility. This has two benefits. One, this eliminates disease issues that can be transmitted through rabbits that come from other farms. Two, rabbits raised at our farm will consistently have the same size, and the same meat quality.
- **Shelter:** Our rabbits are housed separately in a covered, well ventilated and secure building. To maintain the optimum temperature of 55 -70 degrees, we have multiple methods to ensure our herds comfort. When the temperature is below 55 degrees, based on the temperature we are able to close 75-95% of our ventilation openings, this will keep the temperature in the lower end of the optimum range. When the temperature rises above 70 degrees, we turn our fans on and are able to circulate large volumes of air through our facility, which will keep our herd comfortable.
- **Breeding:** We do not push our breeding stock. Our does are required to have 4 litters a year (18-20 babies total), this is well below the maximum of 8 a doe could have. Our breeding schedule is designed in a way that will not put stress on our breeding, this allows them to follow a more natural cycle, and keeps them healthier and happier. After giving birth, we let the babies stay with mom for 9-10 weeks. Once the babies reach 9-10 weeks they are removed from mom and took straight to the processing area. This stops any stress that could happen from weaning and removes the need for treatment with antibiotics. After babies are removed from mom, she is allowed 7-10 days to rest before we breed her back for the next cycle. We have found this method to be the lowest stress method possible.
- **Diet:** Our herd is fed Alfalfa pellets with a portion given in either Alfalfa or Coastal Bermuda hay form. We spread our own rabbit manure back on our fields, and when harvested is fed back to our rabbits. This allows us to know exactly what we are feeding our herd. No commercial fertilizers are used in our feed, or hay. No GMO feeds are used.
- **Inspection:** We are inspected by the South Carolina Department of Agriculture and the FDA. We also are inspected and certified for our membership in SC Grown. We have regular communication with our inspectors and our records are kept up to date based on their inspection schedule.

Summary of Production Model - Blue Ridge Rabbit Meat Co

- Closed Herd
- Breed - California & New Zealand
- 3 C's - Clean, Cool, Comfortable
- Age at Harvest: 9-10 weeks
- No Hormones / No Antibiotics
- Non-GMO feed
- SCDA & FDA inspected
- FDA # : 16865079254
- SCDA # : 04529
- Certified SC Grown # : P-190615