

HERITAGE HAUS FARM

Raising Kune Kune Pigs for Pork & Profit

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KEY TOPICS

Kune Kune Pigs

History • Kune Kune Pigs Today

Heritage Haus Farm

Kune Kune Pork

Overview • Charcuterie • Feeding Program

Tips & Advice

Pros & Cons

Questions?





ABOUT KUNEKUNE PIGS

An Introduction

- Origins trace to the Maori Islands of New Zealand, appearing sometime in the early 1800s
- Nearly extinct by 1970s, but "recovered" by two New Zealanders in 1978, with just 18 pigs
- 1992, 1993, 1996 - Exports from NZ to the UK
- 1996, 2005, 2010, 2012 - Exports from NZ and UK to US
- Known for docile temperament and the inclination to graze instead of root
- Serious breeding for pork programs is relatively new



Kunekunes from the original imports to the US

KUNEKUNES TODAY



Sow in Pig



Mature Boar

GENERAL

Pigs should be long, level, and deep, with a thick cover of firm flesh and fat. Mature males can weigh 400 lbs., sows 350 lbs. Distinctive head shape, broad with a wide forehead, and a short, broad upturned snout and a medium to heavy jowl. Some Kune Kunes are wattled.

With good breeding and feeding, pigs should reach 175-220 lbs. in 12 to 14 months.

SOWS

Feminine in overall appearance, neat, and sharp. The width before and behind should be almost uniform. Length of body abundant for growing litters and easy farrowing. Average litter size 6-9 piglets.

BOARS

Strength of frame without coarseness is desirable. Body should be deep, long, and low. Strong, medium legs with straight pasterns.

HERITAGE HAUS FARM

Our farm sits on the territory of the Haudenosaunee Confederacy



Kunekune Pigs

We have approximately 25 pigs in our breeding program and produce 10-15 litters per year. Approximately 10% of our piglets are sold as registered breeding stock.



Katahdin & Icelandic Sheep

Our breeding flock consists of about 15 Katahdins and 12 Icelandic sheep. We sell lambs, meat and wool.



Farm 2 Door Provender

Since Covid, we started aggregating local food products and offering home delivery, with sales via an online portal. We now carry anywhere between 60 - 100 products each week.



Non-Profit & Cooperative

In 2017 we formed a non-profit and a cooperative to help educate, market, and sell Kune Kune pork products.

KUNEKUNE PORK

Kune Kunes are a relatively unimproved, indigenous breed of lard-back pig. They are slower growing, but also, capable of thriving on far less in terms of inputs.

Kune Kune meat is deep pink to red, and marbled throughout with gorgeous, tasty fat. The meat is rich in flavor and high in nutrients.

A Kune Kune pig will reach butcher weight for traditional cuts at 12-14 months and weigh 175-220 lbs. However, pigs aged 2 months - 5+ years can be utilized for a variety of different purposes:

2-9 Months: Roasters/Smoking in the Oven, over spit, in caja china or smoker, Usually 100 lbs. >

9-12 Months: bulk sausage (but save best muscles to sell whole) 120-150 lbs.

11-14 Months: cuts and charcuterie. Pigs aged 3+ years make excellent charcuterie. 175-250 lbs.



CHARCUTERIE

PROS

- With fat to muscle ratio, Kune Kune pork is ideal for charcuterie
- Maximize the ROI on pork, pricing is premium (\$40-\$60/lb)
- Shelf-Stable
- Utilizes multiple pigs at one time
- Another sales channel for your farm

CONS

- Requires a lot of costs up-front for processing
- Utilizes multiple pigs at one time
- Finding a good charcuterie producer can be difficult





FEEDING KUNEKUNE MEAT PIGS

Pig Ration Nutrition Profile

A mix of corn, soy, and oats - Non GMO

18% Protein • 8.7% Fat • 4.65% Fiber

1.05% Lysine - KEY MINERAL FOR GROWTH

Fodder

Grass, quality Hay (alfalfa & clover), or Hay Pellets

Additional Feed Options

Fruits & Vegetables, Whey, Spent Grains, Milk, Eggs

COSTS

Feed @ 3lbs / day

Ration Cost /Pig/Month : \$26.00

Ration Cost x 14 Months: \$286

Ration Cost per lb @ 190 lbs: \$1.50

Fodder Cost x 14 Months: \$121

Total Feed Cost @ 14 Months: \$407

Cost Per lb @ 190 lbs: \$2.14/lb

Cost Per lb cuts (85lbs): \$4.78/lb

RETAIL CUTS

Sausage : \$10-12/lb

Bacon: \$14-16/lb

Roasts: \$12-14/lb

Ham: \$9-12/lb

Chops: \$13-15/lb

Lard: \$2-3/lb

Organs/Trotters: \$2-4/lb

TIPS & ADVICE



Do Your Market Research First

You must know your market audience and if they are in your area. (Or if you can reach them in other ways).



Select Stock from Reputable Breeders

Make sure you select quality breeding stock from breeders raising Kune Kune pigs for pork. The cost will be higher but you are more likely to be able to see a return on your investment.



Create Multiple Sales Channels

Use your pigs in all possible ways. Limited breeding stock sales, roasters, sausage pigs, retail cuts, whole pigs for freezer trade. Investigate charcuterie opportunities.



Find Ways to Work Collaboratively

Collaboration is ALWAYS helpful when you are a small-scale operation. You can share burdens and multiply your returns.

KUNEKUNE PROS & CONS



Ease of Care

- Docile, friendly, and adaptable to most environments.
- Integrates well with other small livestock like goats and sheep, easily kept on small homesteads and farms.
- Inclined to graze instead of root, requires low inputs for feed.
- Sows are good mothers, give birth without much assistance, Boars are easy to work with.



Meat Quality

- With a higher fat to muscle ratio than traditional pork, and having eaten a more varied diet, the color, taste, texture and nutritional value of the pork produced from Kune Kunes is exceptional.
- A perfect pork for charcuterie which can maximize your return on your investment.



Size & Growth Rate

- Takes 12-14 months to grow pig for retail cuts.
- Cuts like pork chops and loin roasts will be smaller than those from traditional pigs, and the amount of pork you get back from a pig will be less than from that of a standard hog.



Preconceptions and Lack of Information

- Kune Kunes have been stereotyped as a 'pet pig' and are sometimes not treated seriously as a pork breed.
- Customers will require lots of education around pork that is very different from what they may be accustomed to.



Thank You!

QUESTIONS?

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