



For Your Peace of Mind

All proteins are sourced exclusively from suppliers who meet the most stringent animal welfare standards including having the ability for livestock to graze freely.

All products are free of added preservatives, hormones, antibiotics, growth accelerants and water to weigh the protein down for sale.

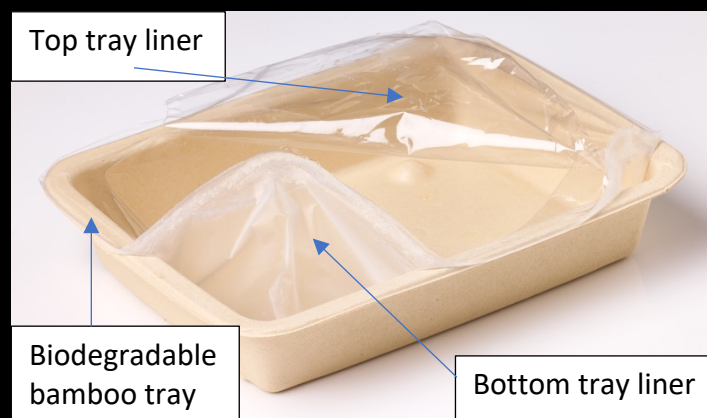
Products are sourced from primary producers located in South West and North East Victoria, Australia.

How Best to Store your Proteins

All products can be comfortably refrigerated at a temperature of <5 degrees for a period of 3-5 days. This date is communicated on each individual product so you can maximise shelf-life via storing proteins initially in your freezer. Proteins are able to be stored in your freezer for a period of 3 months. Digital Butcher recommends proteins are thawed out using your refrigerator and used within 24 hours of defrosting to maximise the products taste, along with meeting food & safety best practice.

Reducing Your Overall Packaging Waste

The trays which your products arrive in are made of bamboo and are biodegradable. You will notice there is a liner on the base and top of the tray to keep your proteins sealed and most importantly fresh! These are both made from recycled plastic and can also be recycled, which we highly recommend, to save further landfill.



The Biodegradable trays, once both plastic liners are removed, can be disposed of in your garden compost or green waste bin.

Keeping your trays stable is a piece of recycled cardboard which can again be recycled or repurposed.

The wool insulation used in your delivery to keep your products cold is also 99% biodegradable. The 1% that isn't biodegradable is the plastic liner around the wool which once removed can be recycled, while the main wool panel can be disposed of again via your garden compost or green waste bin.

Note— the wool liner, as a natural fibre, in some cases may have particles which may become free when the plastic liner is removed. When these particles become airborne they may cause some people to exhibit symptoms of allergic rhinitis (hay fever). If you do suffer from asthma or any other respiratory condition we suggest you do not remove the plastic liner and instead dispose of wool insulation via traditional landfill waste. Over time the wool will breakdown, thus reducing significantly the amount of landfill waste.

The outer green packaging your product arrives in is recycled traditional butcher's paper. This paper can be recycled, but can also be used to wrap your cooked proteins in (especially slow cooked proteins) which finishes your proteins off, allowing the protein to breath while they complete their cooking process, ready to serve.



Lastly, on each finished packaged product you will find a 'Packed Fresh' stamp which also includes date your product was packed giving you the confidence that your proteins are the freshest they can possibly be.

Contact Us:

In the event your delivery is received and you feel certain products are not to your standard including discoloration or have arrived at room temperature, please advise Digital Butcher Co. immediately at support@digitalbutcher.co and replacement products will be issued.

Enjoy!!

D.B.