



EAST COAST  
ALPACAS

# Is Culling for you?

A look into alpaca meat and its benefits to the alpaca industry.

Maine Alpaca Association Meeting  
January 20, 2018



# Our Story

It all started with looking into buying an apartment building...the rest is history!

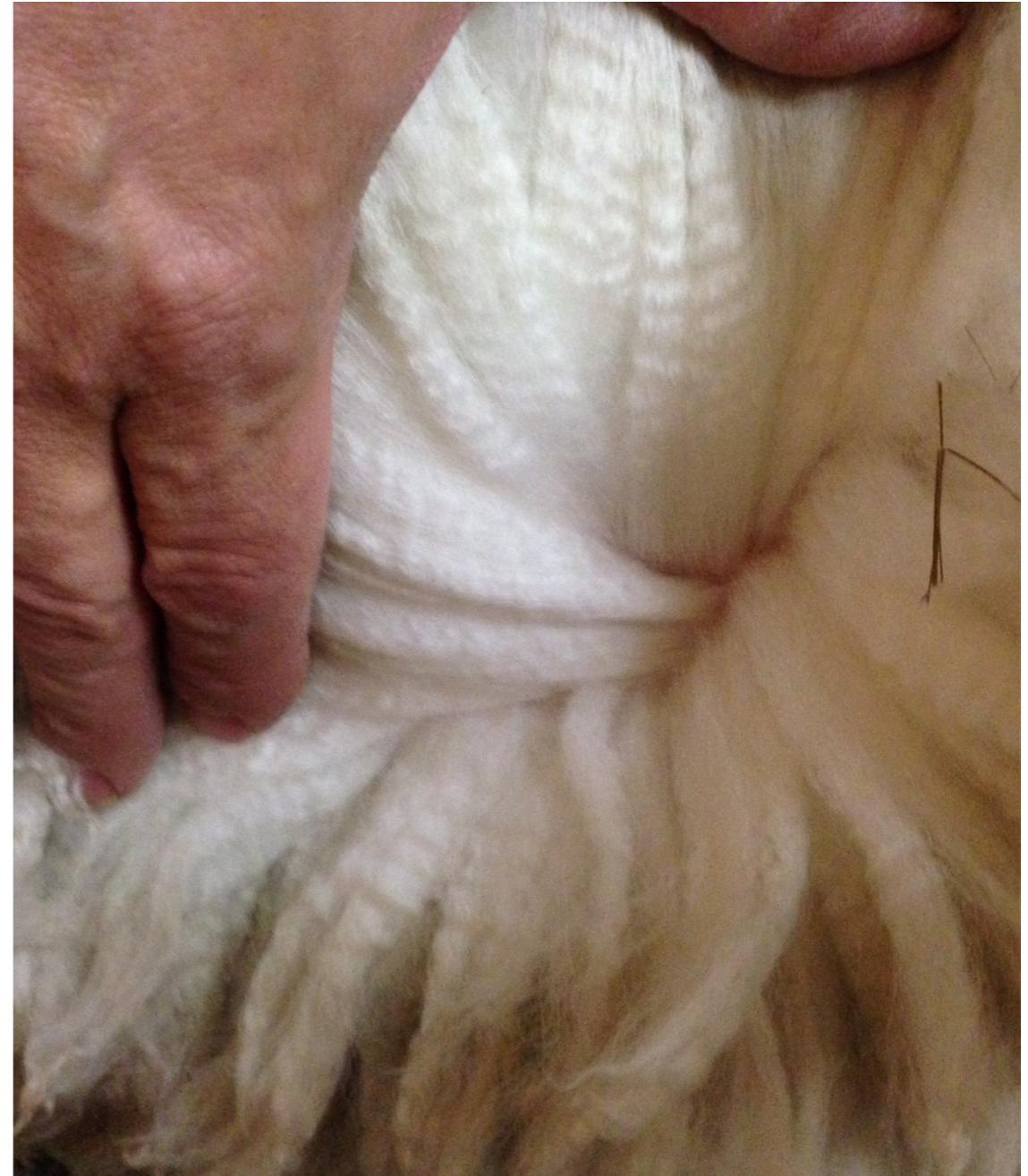
Marc and Melissa Worrell

# Solution to a Problem

- All too often the story is the same where someone new to the industry purchased animals from a farm they felt had their best interest in mind and were told they can breed up the quality of the animals with the right pairing. They quickly come to realize they have made a poor decision and now have animals on their farm that are of such poor quality they will never be able to advance regardless of how good the breeding decision. Their excitement turns to frustration and disappointment as they realize they now have animals in their care that will continue to drain the farms resources and space with little hope of advancement.

# How culling benefits the industry

- Removes lower quality fiber animals from the herd.
- Improves overall fiber quality in North America
- Allows farms to continue their breeding programs.
- Generates another source of revenue for farms
- Compare to sheep



# Who will Benefit from this Program?

- Farmers whose barns are at max capacity
- Farmers with limited amount of land
- Farmers with limited financial resources
- Farmers who want to increase their genetics

# Two most common responses to alpaca meat

- EWWWWWWWW!
- You can eat them?!!!!! (With a sideways head)
- Peruvians have been eating them for 1000s of years

# What Does it Taste Like?

- Tastes like chicken...LOL!
- Sweet after taste beef sirloin
- **Chef Friendly!**

# How much meat is on an alpaca?

- Appx 40-60 lbs for average adult
- Some say about the same amount of meat as a deer



# Types of cuts

- Tenderloin \$36/lb
- Loin chops \$18
- Minute steaks/jerky \$10
- Ground \$10
- Ground sausage \$12



# Nutritional value

Nutrients-100g	Beef	Pork	Lamb	Alpaca
Calories	210	191	156	150
Protein	20.0	29	20	23.1
Fat	15	7.5	7.7	5.7
Cholesterol	12.1	9.1		6.0
Iron	15%	9%	9.3%	20%
Vitamin A				2%

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# State Certification

- West Gardner Beef is our butcher
- Inspector on Premises
- Certified label/scale
- Vacuum packed and flash frozen
- Only Maine certified alpaca meat distributor

# What about You?

- You don't need to be state certified
- You can process for your own consumption
- Not for Resale
- Use any custom butcher



For more information visit:  
[www.EastCoastAlpacas.com](http://www.EastCoastAlpacas.com)

**We're Buying**  
culls through  
your participation!

The Alpaca X Change Program was developed to help breeders obtain high quality genetics while at the same time reducing the overall size & cost of their breeding operation.

Brought  
to you by:



### **Alpaca X Change Highlights:**

- Eliminate overcrowding with the removal of unmarketable animals.
- Reduce operating expense.
- Show farm income
- Add impactful genetics to your herd.
- Support the Alpaca industry through the development of the meat and hide market thus creating future sustainability.

"one has to consider that, like with all livestock, not all animals are born equal."

visit: [www.EastCoastAlpacas.com](http://www.EastCoastAlpacas.com) for details

# We buy culls!

- When you purchase breeding(s) and/or animals from us we buy culls from you.
- For example: you buy 2 breedings from us we buy 2 culls from you.
- Savings of appx \$350/year per alpaca



Questions?