



WHY NEW ZEALAND FOOD & DRINK BELONGS ON YOUR SHELVES





FOREWORD

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As the United Kingdom and New Zealand usher in a new era of collaboration under the UK–New Zealand Free Trade Agreement, this report sets out a powerful vision: a future of partnership grounded in shared values, mutual innovation, and measurable climate action.

New Zealand is more than a food and drink exporter – we are a sustainability partner. With a national greenhouse gas accounting framework, industry-wide life cycle assessments, and commitment to net zero by 2050, New Zealand delivers not just promises but proof. From the rolling pastures of our dairy and red meat systems to our precision-managed orchards and regenerative vineyards, our producers are transforming natural advantage into global leadership – delivering products that consistently meet and often exceed UK standards for sustainability, welfare, and quality.

We trade on values, not just volumes. We have built systems that prioritise safety, traceability, and long-term environmental stewardship. Our supply chains are agile, our producers are collaborative, and our innovation is future-facing – from low-emissions genetics to plant-based proteins, functional wellness ingredients, and sustainable packaging solutions.

For UK retailers and foodservice providers navigating the twin imperatives of decarbonisation and consumer trust, New Zealand offers something rare: a partner whose scale matches its integrity, and reinforced by efficiency, transparency, and resilience.

This report explores the best of what New Zealand has to offer – not just across aisles, but across ambitions. It is an invitation to deepen ties and forge partnerships that deliver not only for business, but for people and planet alike.

Together, we can build a food future made with care.



THE CASE IN BRIEF

New Zealand is a reliable, sustainable, and high-quality source of food and drink, thanks to our commitment to creating supply chains that are grounded in care for the natural world, supported by cutting-edge innovation, and a determination to deliver produce that is backed by real and measurable environmental integrity.

Why Should This Matter to UK Retailers and Foodservice?



A Trusted Supply Chain Partner:

New Zealand has supplied the UK with high-quality food products for over **140 years**, dating back to the world's first refrigerated shipment of lamb in 1882. The recent UK-NZ Free Trade Agreement (FTA) further strengthens this partnership, incorporating progressive provisions on **sustainability, animal welfare, and climate action**.



Resilience and Innovation:

New Zealand's removal of agricultural subsidies in the 1980s pushed the sector toward **innovation, efficiency, and environmental responsibility**. Farmers have adopted world-leading practices in **farm management, genetics, and sustainable land use**, ensuring ongoing improvements in productivity and environmental impact.



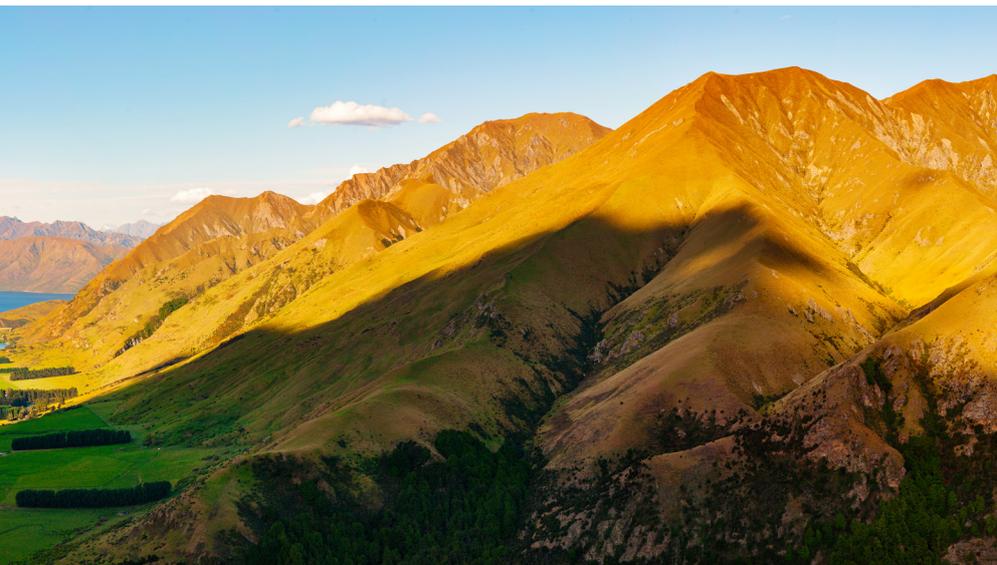
Sustainability Leadership:

New Zealand's agricultural systems are among the **most efficient and lowest-emission** in the world. For example, the carbon footprint of New Zealand beef is nearly **40% lower** than the international average, while its dairy exports are produced with **lower emissions** intensity than closer trading partners.



UK Consumer Demand:

Awareness and consideration of New Zealand food and beverage products among UK consumers is rising. Nearly **80%** of UK premium grocery shoppers now say they would consider purchasing New Zealand food and drink, drawn by its **premium quality, sustainability credentials, and ethical production**.¹



In a global food system facing pressure to decarbonise, New Zealand offers a compelling, measurable solution. Made with Care – and built for a climate-conscious future.

WHY NEW ZEALAND?

A special combination of respect for nature, curiosity-driven innovation, and production rooted in key values makes New Zealand's food and beverage landscape truly unparalleled on the global stage.

From the lush green hills of Otago in the South Island to the fertile plains of Waikato in the North, our producers work in harmony with the land, to create a host of produce – from meat, fish, and dairy, to fruit, vegetables, and wine – of the highest quality backed by rigorous standards.

Sustainability is at the core of the industry and our farmers, growers, fishers and producers are deeply committed to not just playing a part in reducing our environmental impact, but really leading the change. Kaitiakitanga, the Māori concept of care for people and place, now and for future generations, is important in New Zealand – we view the wellbeing of our ecosystems and our people as part of an interconnected whole.

The heart of the New Zealand difference is a pasture-based model. Over 80% of New Zealand's farmland is dedicated to livestock and dairy, and our animals graze outdoors all year round on grass, not grain. This creates products with a lighter environmental footprint, a high nutritional value, and a taste that reflects the purity of the land.

New Zealand has also operated without agricultural subsidies since 1984. This shift from government support to a market-driven system has improved efficiency, innovation, and resilience. Amongst the benefits are producers embracing flexible land use, more targeted fertiliser application, and investment in genetics and technology to improve yields – all while quadrupling productivity.

Thanks to strong regulatory controls and embedded food safety culture in producers, New Zealand has high standards of food safety. It's also one of the few countries to have remained untouched by major livestock diseases such as BSE. Coupled with strict regulations and an exemplary traceability system, our food and beverage products meet, if not exceed, international safety standards.

We also have a deep heritage of innovation, from championing screw-cap wine bottling over 20 years ago, to breeding new and globally-successful fruit varieties like the Jazz™ apple. Breakthroughs like these have been trailblazing, enhancing our reputation for innovation, sustainability, and quality.

These hard-earned accolades live in everything we do, including how we trade.

Ultimately, what makes New Zealand different isn't just what we produce, it's how we produce it: sustainably, safely, and with care. UK retailers and foodservice providers seeking quality with integrity can be assured that New Zealand is a natural partner and that everything we do is Made with Care.



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PROVEN, MEASURABLE, AND REAL

Food and drink from New Zealand delivers rigorous sustainability that is backed by science. For UK retailers and foodservice leaders, we offer a compelling model of how sustainability and premium quality can coexist at scale.

The foundation for this is the UK-New Zealand Free Trade Agreement, signed in February 2022. Arguably one of the world's most comprehensive and exacting trade agreements, it sets a new benchmark in global trade policy; at its heart are commitments on climate action and sustainable food systems. As a world leader in taking decisive, measurable climate action, we are committed to reaching net zero emissions by 2050 for long lived gases and specific ambitious targets for reducing short lived biogenic methane.

These goals are ambitious but backed by clear practices. For example, New Zealand rolled out a standardised, nationwide methodology for farm-level greenhouse gas accounting in 2024, one of the first countries to do so. As many as 84% of New Zealand farmers know their on-farm emissions already and are able to provide these to the supply chains for transparency and traceability.

And to ensure that its agricultural products are meeting these high standards, many businesses have also committed to detailed Life Cycle Analysis (LCA), under which our produce consistently outperforms international competitors, even after factoring in shipping.

Here are some examples:

- **Beef:** 8.97 kg CO₂-e/kg liveweight, nearly 40% lower than the global average of 14.1 kg.²
- **Sheepmeat:** 6.01 kg CO₂-e/kg liveweight, less than half the UK average of 14.2 kg.³
- **Dairy:** 1.09 kg CO₂-e per litre of milk (including land use change), with shipping contributing just 3%.⁴
- **Apples:** 13% reduction in carbon footprint with a 25% increase in productivity between 2009 and 2019.⁵
- **Kiwifruit:** 24% reduction in carbon footprint with a 69% increase in productivity between 2010 and 2019.⁶

These positive outcomes reflect decades of continuous improvement. Since 1990, New Zealand's sheep and beef sector has cut gross emissions by 32%, leveraging better genetics, land-use choices, and pasture-based systems. Similarly, horticulture has driven efficiency gains across orchard, packhouse, and logistics operations.

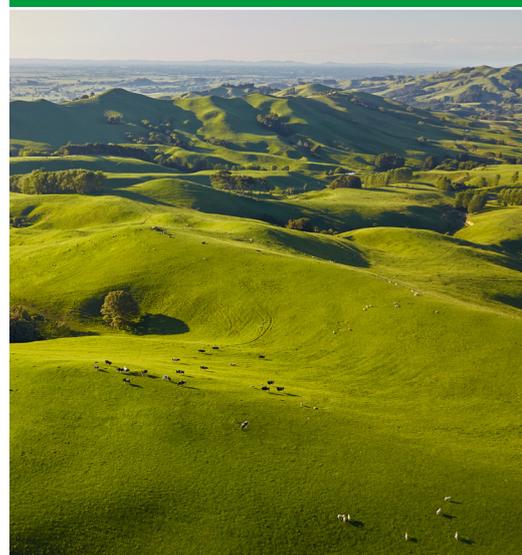
The wine sector exemplifies this leadership. Nearly all vineyards are certified under the Sustainable Winegrowing New Zealand (SWNZ) programme, and the industry is united behind a Roadmap to Net Zero by 2050.

In short, New Zealand's model is one of measurable progress and collective responsibility.

In a world where sustainability is a prerequisite, New Zealand offers UK buyers a proven, future-ready supply chain. It's sustainability with substance, driven by data, powered by nature, and proven in the results.



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NATURALLY BETTER DAIRY

New Zealand's dairy sector is globally distinctive and uniquely positioned to support UK retailers in meeting their climate, quality and consumer goals.

Unlike many other countries, we operate an almost entirely outdoors, free-range and grass-fed system – avoiding the grain-intensive and indoor grazing systems that are prevalent in many parts of the world. The result is dairy that is naturally clean and closely aligned with consumer expectations for ethical animal welfare, without compromising on flavour or quality.

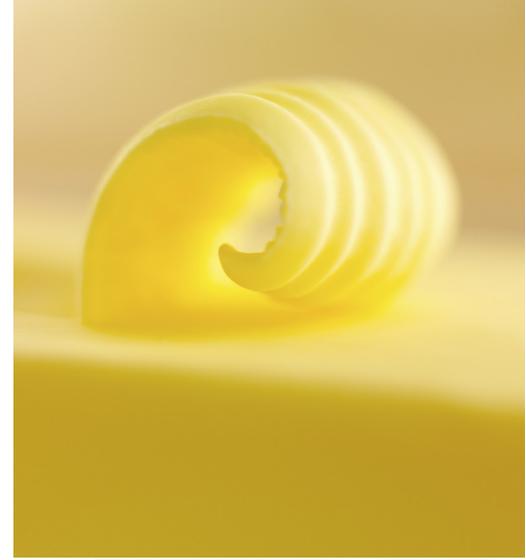
Our robust animal welfare standards also include legal recognition of animal sentience, and a ban on non-stun slaughter. This commitment to ethical farming is matched by reliable supply and rigorous traceability, offering UK buyers both consistency and confidence.

These high standards are complemented by decades of innovation in genetics and herd management, enabling New Zealand dairy to consistently rank amongst the lowest in the world for emissions intensity. While concerns about the carbon cost of distance often arise with imported goods, life cycle assessments tell a different story for New Zealand's dairy, with highly efficient shipping contributing just 3% of the sector's emissions.⁷ Given the overall lower impact of farming, this often means New Zealand dairy releases lower total emissions than producing the same product locally in Europe – an important factor for retailers seeking to reduce emissions across supply chains.

The appeal of New Zealand dairy also extends to cheese, which is increasingly in demand across premium markets, and supported by one of the most transparent and quality-assured dairy systems in the world. Pasture-based systems, such as the one used in New Zealand, produce milk that is naturally richer in omega-3s and CLA⁹ – a naturally occurring fatty acid found in meat and dairy products – helping to produce cheeses that are nutritious, rich and creamy in flavour.

New Zealand is continuing to invest in tomorrow, to demonstrate measured, reduced, and offset emissions from farm to shelf. Pioneering research through an industry-government partnership into low-methane livestock genetics is also delivering practical, science-backed tools to reduce biological emissions without compromising animal welfare or productivity – innovation that is increasingly relevant to UK farming systems and climate targets.

For UK buyers seeking reliability, trust, and climate-conscious sourcing, New Zealand dairy offers a proven solution.





GRASS-FED, GLOBALLY RESPECTED

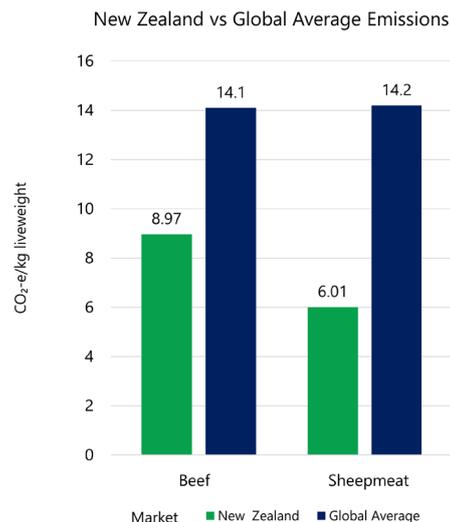
New Zealand's red meat sector – primarily beef, lamb, and venison – is also internationally recognised for delivering high quality, paired with world-leading sustainability and animal welfare credentials.

Built on low-impact, pasture-based systems and supported by robust assurance frameworks, it offers UK retailers and foodservice providers a dependable source of climate-smart, ethically-produced meat. Since 1990, the intensity of New Zealand's beef and lamb emissions has reduced by 32%.⁹ This has been achieved through strategic improvements in genetics, land management, and pasture utilisation. Independent life cycle assessments now show that New Zealand's meat consistently ranks amongst the lowest in the world for greenhouse gas emissions – often less than half that of the equivalent production in Europe, North America and Asia.¹⁰ And while distance is sometimes raised as a concern, shipping contributes a small fraction of the total footprint, compared to on-farm efficiency.

Animal welfare is a cornerstone of New Zealand's production model. We were the first country to legally recognise animal sentience and to prohibit non-stun slaughter of sheep and cattle exports, surpassing many international standards. This also reflects the maturing, values-driven approach of UK buyers and consumers who are increasingly prioritising ethically-sourced meat.

New Zealand has industry-leading traceability and quality assurance schemes, and is able to maintain exceptional biosecurity that keeps it free from many livestock diseases that are common in other regions. This ensures a consistent, safe supply from farm to port – a key advantage for UK businesses seeking resilience and transparency in a post-Brexit trading environment.

One success story is New Zealand becoming the world's leading export supplier of farm-raised venison. Produced under the pasture-based, low-emissions model typical of the country's agriculture, our farmers deliver a lean, high-protein, premium red meat choice. Waitrose, one of the UK's most sustainability-conscious retailers, has offered premium venison from New Zealand to UK consumers for many years, providing a sustainable and nutritionally superior meat that aligns with growing consumer interest in alternative proteins. It is one of the few international meats the supermarket continues to source and promote as a better choice for planet and plate.



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WINE WITH A LIGHTER FOOTPRINT

Wine from New Zealand has earned global acclaim, not only for its exceptional quality, but also for its commitment to environmental stewardship.

Sustainable Winegrowing New Zealand (SWNZ) is a truly pioneering programme that sets rigorous standards across the entire industry. An impressive 98% of New Zealand vineyards and over 90% of wine production facilities are SWNZ certified, making sustainability a mainstream practice, not a niche offering. The group encompasses over 800 producers, ranging from world-renowned brands to boutique vineyards, all of whom receive personalised greenhouse gas emissions reports.

SWNZ has created a clear roadmap to Net Zero by 2050, with goalposts to hit in 2030 and 2040, targeting a 90% reduction in emissions across the sector, with the remainder balanced through carbon removal initiatives. The plan covers everything from improving energy efficiencies and decarbonising electricity, to innovating the supply chain.

Despite its geographic distance from key export markets, studies have frequently shown that New Zealand wine often has a lower carbon footprint. For example, transporting wine from New Zealand via sea freight to the UK can produce less emissions than moving wine within Europe by road.

For bulk wine especially, there is a growing trend to bottle closer to export destinations. By 2050, SWNZ expects this will account for 60% of all wine, which will reduce shipping emissions by up to 40%. In the meantime, nearly two-thirds of all wineries are using lightweight bottles to reduce emissions.

While there are rigorous targets in place, emissions are already significantly lower than many other regions. New Zealand's energy is currently powered by over 80% renewables. Paired with lower inputs of fertiliser and fuel, thanks to favourable climatic conditions, our wines deliver a lighter footprint from vineyard to glass.

In addition to the environmental benefits, New Zealand wines are well suited to shoppers' palates. Premiumisation is continuing to grow, as drinkers seek higher-quality wines. This, coupled with an increased demand for naturally lighter, lower-alcohol wines, ensures New Zealand's wines are well set to meet global demand.

With proven sustainability credentials including net zero pathways already in motion, alongside strong consumer appeal, we offer wines that align with both market trends and climate commitments.



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NATURAL WELLNESS, CERTIFIED WITH CARE

Mānuka honey – the most well-known of our honeys – embodies New Zealand’s unique natural environment and deep cultural connection to land and biodiversity.

Typically produced by bees that collect nectar from the Mānuka flower native to New Zealand, it has been the focus of extensive scientific research, making it highly prized by consumers around the globe.

New Zealand’s beekeeping is distinctively sustainable and strictly antibiotic-free, with the Mānuka plant being used by Māori as natural medicine for generations, to treat wounds and burns, soothe digestion, and help reduce inflammation.

In 2024, Mānuka honey made up 94% of New Zealand’s honey exports¹¹ – a category that underpins rural economies, creates jobs, and generates significant value from marginal land. Its production also plays a crucial role in preventing soil erosion and restoring native forest cover, serving as a vital food source for pollinators between the blooming of key crops like clover, apples, kiwifruit, and grapes, making it an essential part of the broader agricultural ecosystem.

Central to New Zealand’s reputation is the fact it is the only country in the world to have a formal, scientific definition of Mānuka honey, administered by the country’s Government regulator, the Ministry for Primary Industries. All exported Mānuka honey is required to be tested to ensure it’s true to its labelling prior to export, meaning you can be sure that what you’re supplying to your customers is the real deal.

UK buyers seeking authenticity and values-led sourcing can look to New Zealand’s sustainability-focused brands that go beyond quality, leading in carbon sequestration, fair profit-sharing with Māori landowners, bee welfare, and regenerative land use.

With growing UK consumer demand for natural wellness products, Mānuka honey sits at the intersection of premium quality and purpose. It reflects the heart of New Zealand’s Made with Care promise: food and drink that is not only effective and traceable, but deeply respectful of people, place, and planet.



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SMART SUPPLY CHAINS. SUPERIOR TASTE.

The New Zealand fruit and vegetable industry is globally renowned for its leadership in sustainability, productivity, and supply chain resilience. For UK buyers, this means fresh produce that meets the highest standards of quality, backed by science and values.

Through initiatives like our Future Orchards programme, growers are integrating regenerative practices, biodiversity support, and precision technology to boost yields while restoring ecosystems.

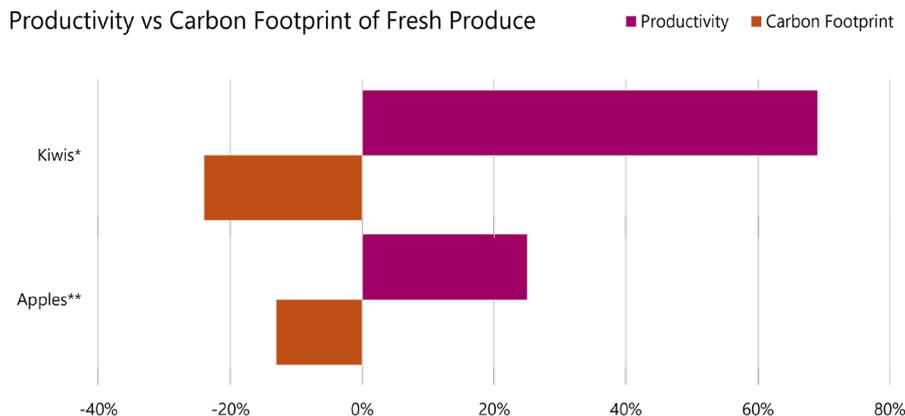
New Zealand's apple and pear industry exemplifies the positive relationship between productivity and sustainability. Between 2009-2019, apple production rose by 25% while emissions fell by 13%,¹² thanks to precision orchard management, innovations in pest control, and lower-input growing systems. Most recently, Life Cycle Analysis tools have pinpointed hotspots in the supply chain, helping the industry to focus on key improvements in packaging, water use, and transport – meaning UK buyers can access apples and pears that are among the most emissions-efficient, while maintaining the quality and food safety that New Zealand produce is known for.

One of New Zealand's flagship kiwifruit exporters, Zespri, is widely recognised as a global leader in sustainable horticulture – combining a 69% growth in production with a 24%¹³ reduction in emissions over the past decade. Its bold sustainability goals span carbon reduction, waste elimination, water stewardship, and full traceability. Zespri's innovative approach to seasonality and food miles includes chartering dedicated refrigerated vessels to efficiently serve European markets, while its investment in kiwifruit production in other markets ensures consistent, near year-round availability without compromising emissions performance or product quality.

New Zealand also offers a reliable, premium supply of onions, avocados, cherries, and other fresh produce highly valued in export markets. Long shelf-life, consistent quality, and reliable supply make these ideal for UK retail, ready meals, and foodservice.

Exporting 85% of what is produced¹⁴, and with supply chains designed for global reliability, New Zealand is a trusted partner in sustainable growth, as it leads the way in safeguarding the future of its agriculture.

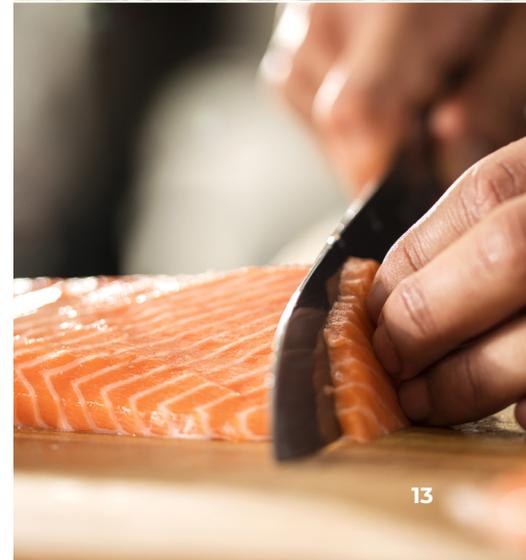
Productivity vs Carbon Footprint of Fresh Produce



*S McLaren, B Clothier, A Barber, S McNally, L Bullen, A Mazzetto, S Ledgard (2021). Updating the carbon footprints for selected New Zealand agricultural products: an update for apples, kiwifruit, and wine. Massey University, Plant & Food Research, Agrilink, AgResearch, New Zealand Life Cycle Management Centre.
**AgFirst & Massey University (commissioned by MPI) (2021). Life Cycle Assessment of New Zealand Apple Exports.



Between 2009-2019, apple production rose by 25% while emissions fell by 13%.



INNOVATING BEYOND THE CORE

Beyond our core export categories, there are a number of other areas where our talented producers can offer you a number of exciting new opportunities, including spirits, no and low alcohol drinks, craft beers, aquaculture, chocolate, as well as across chilled, frozen, and ambient.

Craft spirits and no and low alcohol beverages are already capturing the attention of global buyers thanks to an industry fuelled by New Zealand's pure water sources and a growing wave of distillers producing sustainable, small-batch alternatives. From zero-alcohol gins to botanical vodkas and mānuka-infused liquors, quality and sustainability are central focuses, along with native ingredients experimentation.

New Zealand is also becoming an increasingly recognised hub for distinctive craft beer and premium hops that are growing in demand globally. Brewers are harnessing the country's unique terroir and growing conditions to develop bold, flavour-forward beers that stand out on crowded shelves.

Our island nation also has a strong heritage – and positive future – in aquaculture, delivering high-quality, sustainable seafood like king salmon and green-lipped mussels. With robust traceability systems, a strong regulatory framework, and an emphasis on ecological stewardship, our waters offer a consistent, high-integrity supply ideal for chilled and frozen retail, and premium foodservice.

New Zealand's chocolate sector is another rising force, with artisanal chocolate producers combining ethically-sourced cacao with local ingredients like Mānuka honey, native berries, and New Zealand's native plant, kawakawa – all contributing to distinctive flavour profiles with natural health credentials.

Alongside this, we are seeing rapid growth in our micro-ingredients. These include Omega-3 oils from mussels, collagen peptides from fish skins, and iodine from brown seaweed species like kelp. These high-value ingredients align with UK interest in functional wellness, clean labels, and natural performance boosters, opening doors in health foods, supplements, and premium goods.

New Zealand is turning its strengths in sustainability, food safety, and product integrity into growing opportunities across chilled, frozen, and ambient categories too. Value-added meats, plant-based proteins, ready meals, and premium frozen produce deliver consistent quality and reliable supply, meeting UK demand for convenient and responsibly made food.



We can offer a number of exciting new opportunities, including spirits, no and low alcohol drinks, craft beers, aquaculture, chocolate, as well as across chilled, frozen, and ambient.



RETAILERS & PRODUCERS: WORKING TOGETHER

New Zealand exporters are distinctively positioned to align with UK retailers' Environmental, Social and Governance, and transparency goals through robust sustainability practices, data-driven emissions reporting, and a commitment to innovation.

Through initiatives like our innovative standardised methodology for estimating on-farm agricultural emissions that is amongst the world's first, and widespread Life Cycle Assessments (LCAs), we are proud to be able to demonstrate how we have made measurable reductions in emissions across all of our key sectors including dairy, beef, lamb, wine, and fresh produce.

This shows how New Zealand products, even when shipped long distances, often have lower carbon footprints than locally produced alternatives, thanks to the many systems we have in place such as grass-fed agriculture, efficient land use, and renewable energy reliance.

Our supply chains are agile and collaborative, offering UK retailers flexibility and resilience, particularly in meeting seasonal demand for products like lamb without undermining local production. These partnerships ensure year-round availability while supporting the UK's food security goals.

There is also strong appetite amongst New Zealand exporters for collaboration with UK retailers on shared priorities like packaging innovation, provenance, and sustainability. Programmes like Sustainable Winegrowing New Zealand (SWNZ) are world leading, whilst our efforts across all food and drink sectors embrace decarbonised packaging, water conservation, and zero-waste targets, to ensure we align with – and exceed – retailer ambitions. Together, these shared values can drive innovation, transparency, and sustainability.

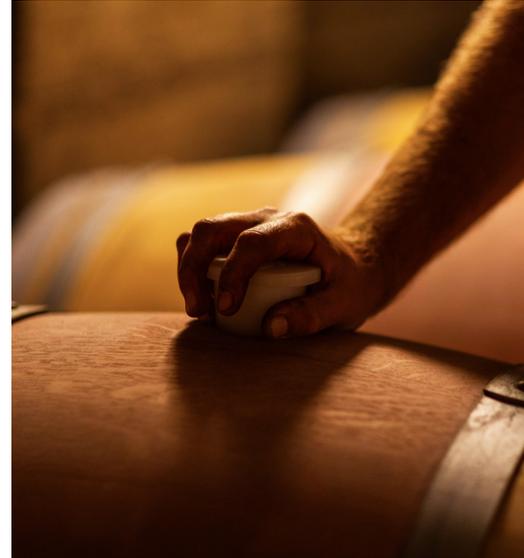


LET'S BUILD THE FUTURE OF FOOD TOGETHER

We believe this report demonstrates how New Zealand and the UK can build the future of food together – through shared values of sustainability, innovation, and transparency.

From low-emissions farming to traceable, high-quality products, New Zealand offers practical, proven solutions that align with the UK's climate and consumer goals. By partnering across retail and foodservice, we can deliver better outcomes for people, planet, and profit.

To explore opportunities and connect with New Zealand exporters, visit: <https://www.nzmadewithcare.com/uk/for-trade>



ENDNOTES

- ¹ Kantar Wave 6 research conducted in April 2024 for the Made with Care campaign. This study surveyed 500 premium grocery shoppers in the UK and found that 78% of them would consider purchasing New Zealand food and beverage products.
- ² AgResearch, S. Ledgard, S. Falconer, A. Mazzetto (2021). Carbon footprint of New Zealand beef and sheep exported to different markets. Commissioned by Beef + Lamb New Zealand and the Meat Industry Association.
- ³ AgResearch, S. Ledgard, S. Falconer, A. Mazzetto (2021). Carbon footprint of New Zealand beef and sheep exported to different markets. Commissioned by Beef + Lamb New Zealand and the Meat Industry Association.
- ⁴ AgResearch (2021). Life Cycle Assessment of Dairy Export Supply Chains from New Zealand. Commissioned by the Ministry for Primary Industries.
- ⁵ AgFirst & Massey University (commissioned by MPI) (2021). Life Cycle Assessment of New Zealand Apple Exports.
- ⁶ S McLaren, B Clothier, A Barber, S McNally, L Bullen, A Mazzetto, S Ledgard (2021). Updating the carbon footprints for selected New Zealand agricultural products: an update for apples, kiwifruit, and wine. Massey University, Plant & Food Research, Agrilink, AgResearch, New Zealand Life Cycle Management Centre.
- ⁷ AgResearch, S. Ledgard, S. Falconer, A. Mazzetto (2021). Carbon footprint of New Zealand beef and sheep exported to different markets. Commissioned by Beef + Lamb New Zealand and the Meat Industry Association.

AgResearch (2021). Life Cycle Assessment of Dairy Export Supply Chains from New Zealand. Commissioned by the Ministry for Primary Industries.

AgFirst & Massey University (commissioned by MPI) (2021). Life Cycle Assessment of New Zealand Apple Exports.

AgResearch & Zespri (2021). Life Cycle Assessment of New Zealand Kiwifruit Exports. Commissioned by the Ministry for Primary Industries.
- ⁸ TAHA Health & Nutrition. (n.d.). Dairy protein. Retrieved May 28, 2025, from <https://tahanutrition.com/pages/dairy-protein>
- ⁹ Volume 2 of New Zealand's Greenhouse Gas Inventory, (1990-2023), specifically Table A8.2.1, pg 240, <https://environment.govt.nz/assets/publications/GhG-Inventory/GHG-Inventory-2025/Volume-2-GHG-Inventory-2025-ME1885.pdf>
- ¹⁰ Beef + Lamb New Zealand. (2022). Summary of the study on the carbon footprint of New Zealand sheepmeat and beef. <https://beeflambnz.com/knowledge-hub/PDF/summary-study-carbon-footprint-new-zealand-sheepmeat-and-beef.pdf>
- ¹¹ Total 2024 Exports of Honey and Manuka Honey from ITC Trademap (2024)
- ¹² The environmental performance of New Zealand apples - factsheet | April 2024
- ¹³ S McLaren, B Clothier, A Barber, S McNally, L Bullen, A Mazzetto, S Ledgard (2021). Updating the carbon footprints for selected New Zealand agricultural products: an update for apples, kiwifruit, and wine. Massey University, Plant & Food Research, Agrilink, AgResearch, New Zealand Life Cycle Management Centre.
- ¹⁴ Ministry for Primary Industries. (2023). Aotearoa New Zealand's primary sector sustainability story. <https://www.mpi.govt.nz/dmsdocument/55510-Aotearoa-New-Zealands-Primary-Sector-Sustainability-Story>

