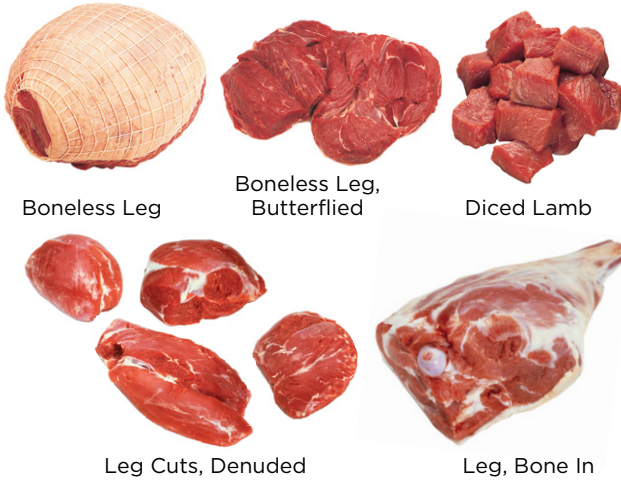
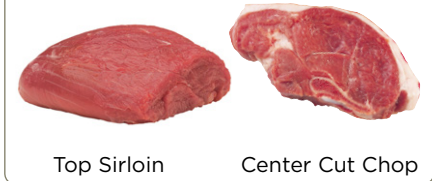


Lamb Basic Cuts

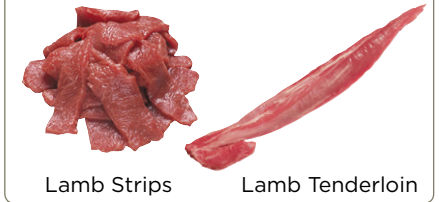
1 LEG



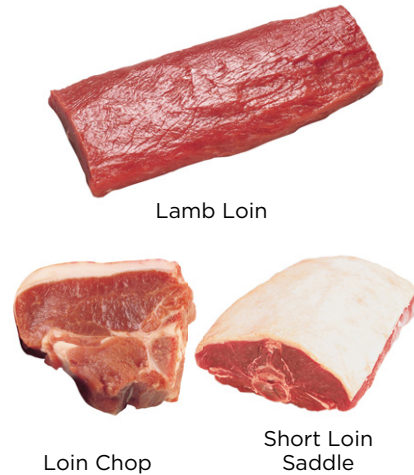
2 TOP SIRLOIN



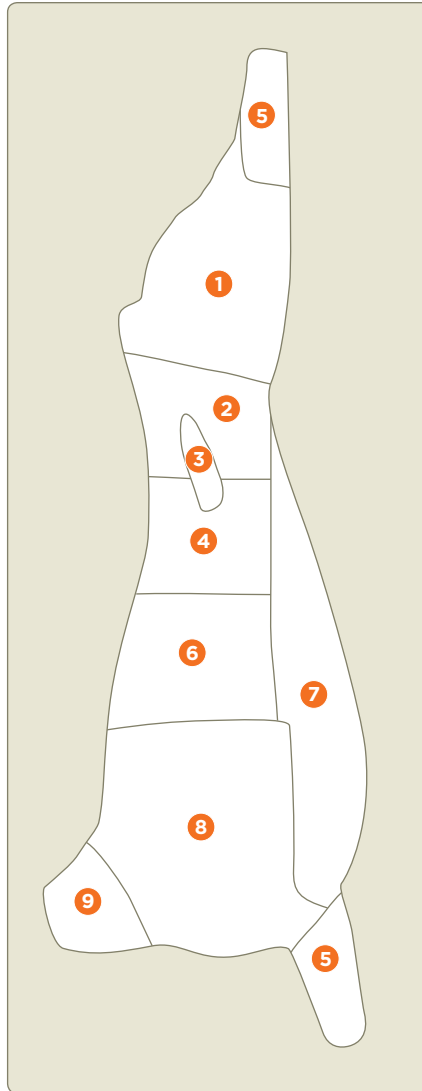
3 TENDERLOIN



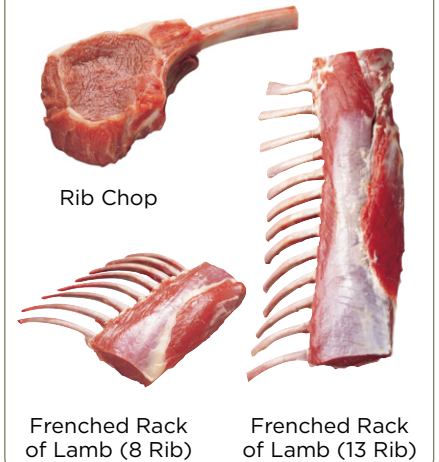
4 LOIN



5 SHANK



6 RACK



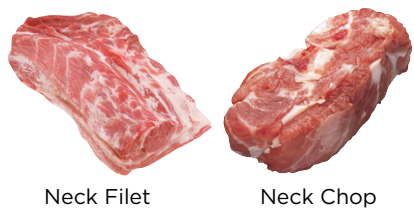
7 BREAST



8 SHOULDER



9 NECK



- Pasture Raised
- No Added Hormones
- No Additional Additives
- Long Shelf Life
- Sustainable Farming Practices
- Traceable



Australia is a world leader in the processing and preparation of halal meat and meat products. Processors must have a registered Halal program which complies with Australian Government Authorised Halal Program (AGAHP—a collaborative program between Islamic Societies and the Australian government) requirements. Facilities are inspected and accepted for Halal slaughter and/or production. The inspections are carried out by recognized Islamic organizations and the Australian Quarantine and Inspection Services (AQIS). Halal meat is identified by an official halal stamp to carcasses or products in a carton.

The Australian lamb industry is a world leader in safety and quality systems. We remain free from the major diseases of livestock and have implemented a state-of-the-art animal identification system for whole of life product traceability.

Australian lamb is an all-natural product free of artificial additives and hormone growth promotants. Chilled, vacuum packed lamb is able to achieve a shelf life of approximately 90 days providing the cold chain has been maintained.

Australia produces a wide variety of lamb including naturally raised, free range, pasture fed and organic products, .

