



- ✓ NO added hormones
- ✓ NO antibiotics
- ✓ NO chemical residue
- ✓ Halal certified
- ✓ Processed in purpose built plants
- ✓ AQIS inspected
- ✓ HACCP certified
- ✓ AUSMEAT accredited

Maintaining the EQ of Top Paddock Lamb - 6 steps to optimum EATING QUALITY

AGE - Australian lambs are processed between 8 to 12 months of age, the best age for ideal EQ

AGING - vacuum packaging allows for wet aging the meat which is important to gain optimum EQ

BREED - Lambs are second cross British and composite breed fat lambs selected for their prime EQ

CHILLED - (not frozen) means you can be confident the moisture content is not compromised by defrosting the product. Moisture content is important because it increases to the juiciness & tenderness of the meat, delicious EQ

CONSISTENT - Carcase sizes are graded 22-28kg dressed weight range providing a consistent quality for each of the primal cuts. This is particularly important for food service where portion control is vital. Consistent quality helps to deliver premium EQ

FEED - our lambs are all grass fed free range animals sourced from Southern Australia where there is ample fresh water and native pastures, ideal for grazing and farming. The native pastures in this region are packed with minerals and fibre providing the perfect conditions for growing world class lambs and delivering natural EQ