



**THE
FINEST
NATURAL
BEEF AND
LAMB FROM
NEW
ZEALAND**





LAMB FOREQUARTER

Delantero

Cut from a neck string-on carcass. Prepared from a bone-in side by a cut at right angles to the line of the back between the 5th and 6th ribs. The neck and shank are left on. There can be multiple specifications, images are indicative only.



BONELESS LEG

Pierna sin Hueso

Leg removed from the aitch bone leaving the leg chump attached.

Shank and chump are then removed.

There can be multiple specifications, images are indicative only.



RUMP CAP

Tapa de Cuadril

The Rump Cap is the top muscles lying beneath the fat surface of the rump. It is separated along the natural seam. There can be multiple specifications available, images are indicative only.



BONELESS LOIN

Lomo sin hueso

The eye of meat from a 1 rib shortloin
with silverskin off.

There can be multiple specificities available,
images are indicative only.

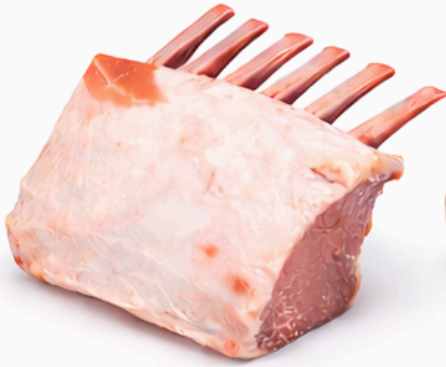


TENDERLOIN

Lomo Fino

The full length tenderloin is taken from a chump-on loin or a boneless side. Side muscle is generally removed.

There can be multiple specifications available, images are indicative only.



French Rack
75/25 mm
Cap On



French Rack
75/25 mm
Cap Off



French Rack
50/0 mm

FRENCH RACK

Costillar

Premium Frenched Rack of Lamb, carefully prepared to deliver exceptional tenderness, flavor, and presentation.

LAMB SHANK / OSSOBUCO

Ossobuco

Premium cross-cut lamb shank slices,
ideal for slow cooking preparations.

Tender texture and deep flavor.

SWEETBREADS

Mollejas

Premium lamb sweetbreads,
carefully selected for their
delicate texture and refined flavor.



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