

product catalog



FROM PASTURE TO PLATE™



W e l c o m e t o T h e L a m b C o m p a n y

For over 50 years, The Lamb Company has been the leading North American supplier of lamb and other premium naturally raised proteins. We continue this legacy of dedication by providing the North American market with best in class products and service supported by our consistent 365 day a year supply.

Our model is simple – we are farmer owned and vertically integrated. This ensures full control and traceability of all of our products – From Pasture To Plate™.

The Lamb Company provides over 200 specifications of fresh and frozen meat to all major retail and foodservice customers across North America.

With sales and customer support offices in Los Angeles, Wilton (CT), Toronto, Montreal and Vancouver, we provide coast-to-coast coverage. Our four distribution centers are strategically located in the East and West coast ports of Philadelphia, Toronto, Los Angeles and Vancouver. Our two value-added production facilities in Los Angeles and Toronto provide a wide range of further processing and packaging capabilities.



I N D E X

About New Zealand Spring Lamb® 4

Processing and Packaging 5

Value-Added 6

Legs 10

Loins 12

Racks 14

Shoulders 16

Shanks 18

Carcass 20

Specifications 22

®Registered trademark of The Lamb Cooperative Inc.





F R O M P A S T U R E T O P L A T E TM

New Zealand Spring Lamb continues to set the market standard when it comes to premium lamb. From Pasture to Plate, our farmers are dedicated to raising no antibiotic, no added growth hormone, free range and 100% grass fed stock – the way Nature intended. New Zealand Spring Lamb is Halal certified. Our lamb delivers on all key attributes that modern day consumers increasingly demand in meat products. It is no surprise that New Zealand Spring Lamb is a leading lamb brand in the US*.

100% Grass Fed

No Antibiotics

No Added Hormones

Free Range

Humanely Treated

*Internal company shipment data vs. total US lamb Retail market size

PROCESSING AND PACKAGING

Our two processing plants in Los Angeles and Toronto provide a wide range of value-added production and packaging capabilities.

PROCESSING

Cutting - steaks, chops, portion control, etc.

Grinding - bricks, chubs, bulk packs, etc.

Forming - burger patties/sliders, sausages, etc.

Marinating

Dry Seasoning

PACKAGING

MAP tray packs

Vacuum packs (rolled stock vacuum)

Case Ready (Retail)

Retail cartons

Bulk (FS) packs

Display Ready Cases (Club)

NEW PACKAGING!



Fresh



Frozen

VALUE - ADDED

Value-added is one of the fastest growing meat segments in Retail. It is a win-win solution for both customers and consumers. Retailers benefit from consistent quality cuts, enhanced on shelf presentation, improved in-stock position, labor savings and reduced shrink. Consumer benefits include a convenient ready-to-cook format and a smaller portion size vs. most primal cuts.

Any of these items can be seasoned, marinated and customized to your specifications.

Packaging options include MAP trays or vacuum packs for extended shelf life. Both are available in a Case Ready format for Retail.

Our value-added programs are available under the New Zealand Spring Lamb brand or under a retailer's Private Label.*

*Subject to minimum volume requirements



Lean Ground Lamb



Meatballs



Lamb Burgers



Seasoned Butterflied Leg



Ground Lamb Kofta



Thin Sliced T-Bone Chops



Shoulder Arm Chops



Loin Chops



Shoulder Blade Chop



Grilled Lamb Chops



Sirloin Chump Steaks



Boneless Leg Steaks



Leg Roast



Shoulder Roast

Boneless Leg Steaks with Cranberry Chutney

VACUUM PACKAGING EXAMPLES



Stew Meat



Kebab Meat



Frenched Racks



Lamb Sliders

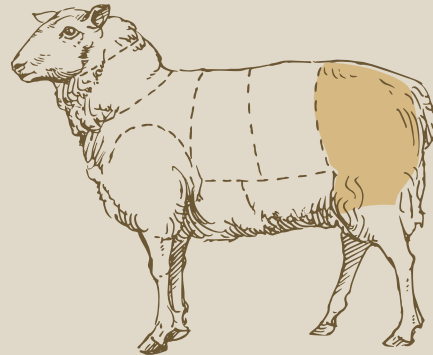




Rosemary and Garlic Roasted Leg of Lamb

LEG OF LAMB

A staple cut found around the globe, the leg is one of the larger, more flavorful cuts of lamb on the market. Legs are a primal cut taken from the hind quarter. This cut is known for being lean and flavorful. Available in a wide range of cuts such as, bone-in and boneless, boned rolled and netted (BRN), and butterflied.



Take advantage of lamb's natural flavor and leanness by preparing it in a dry heat fashion with no steam, broth, water or wine. Roasting a leg of lamb bone adds richness and flavor to the meat while the versatility of a short cut or boneless leg is perfect for roasting, grilling or preparing meat for kebabs. Lamb legs are lean, so take care not to overcook them.



RETAIL

- Popular for major holiday occasions
- Boneless and butterflied legs of lamb are great when rolled with feta cheese, spinach and roasted in the oven. For a quick meal, throw it on the barbecue



FOOD SERVICE

- One of the most popular cuts of lamb on restaurant menus
- Ideal for buffets or carving stations

LEGS



Bone-In Short Cut Leg



BRN Leg



Whole Leg

fresh

- 44747 Chilled BRN Leg
- 76238 Chilled BRN Leg
"Pop-Up Timer Included"
- 77238 Chilled BRN Leg
- 77239 Chilled BRN Leg
"Great For Grilling"

frozen

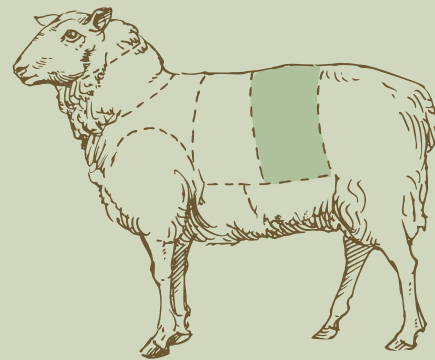
- 57209 Whole Leg
- 57508 Short Cut Leg, Bone-In
- 58639 BRN Leg



Grilled and Glazed Lamb Loin Chops

L A M B L O I N

The lamb loin is home to the tenderloin and loin chop. Taken from the whole loin which is found in the saddle region of the animal, this primal cut sits high on the list of favorites due to its tenderness and classic lamb flavor profile. The lamb loin chop comes as either a Porterhouse entrée style chop of 4-6oz or as a mini T-bone appetizer chop ideal for small plate application.



Less is more when it comes to preparing loin cuts. To preserve the flavor and tenderness of loin chops or tenderloin, employ dry heat methods such as pan frying, grilling or broiling. When seasoning, stick to complementary profiles found in cumin, garlic, and rosemary. Be cautious not to over season, as this will mask the natural flavor of the loin. When grilling, do not char or over cook as this will compromise the mild flavor of lamb.



RETAIL

- Lamb tenderloins or boneless loins are fantastic options for stir-fry, medallions or kebabs
- Grill lamb loin chops on the barbecue for a quick and delicious meal



FOOD SERVICE

- Perfect for grilling, roasting or searing
- Lamb loin provides a naturally lean menu alternative

LOINS



Loin Chops

Short Loin



T-Bone Loin Chops

fresh

14520 Chilled Short Loin
44826 Chilled Short Loin

frozen

41201 T-Bone Loin Chops
47275 Loin Chops (4-5oz)

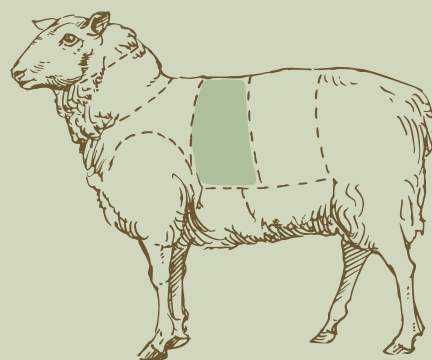




Grilled Rack of Lamb au Jus Topped with Fresh Pea Shoots

RACK OF LAMB

Rack of lamb is one of the most commonly found cuts in restaurants and on tables in homes across North America. This highly recognizable cut originates from the rib section of the lamb. A full rack consists of 7-8 ribs. Rack of lamb is an impressive cut to serve on any table as the natural shape and structure of the rack is eye-catching and easy to plate.



There is nothing quite like a perfectly seasoned, oven-roasted rack of lamb. The term “frenched” refers to the removal of fat and rib meat which exposes 3-4 inches of the bone; a common cut offering ease of handling and stunning presentation. The “standard” cut of the rack includes the fat and bone meat, which provides a more rustic presentation—there is plenty of enjoyment to be had in the contrasting crisp and chewy bits of the rustic rib. A classic preparation calls for a lightly herbed bread crumb crust to complement the flavor of the rack.



RETAIL

- Individual chops are delightful on the barbecue
- Middle Eastern, French, Greek, Spanish and Asian spice blends complement this cut beautifully
- An impressive yet simple centerpiece for a dinner party. Perfect for an appetizer or an entrée



FOOD SERVICE

- Add a Lollipop appetizer to your menu for an easily shareable appetizer
- Frenched racks are a show-stopper on the plate and require little effort from the kitchen

R A C K S



Frenched Racks



Standard Racks

fresh

77578	Chilled Frenched Racks
76660	Chilled Frenched Racks (14/16oz)
44692	Chilled Frenched Racks (14/16oz)
14576	Chilled Frenched Racks (16/18oz)
76661	Chilled Frenched Racks (16/18oz)
44694	Chilled Frenched Racks (16/18oz)
14572	Chilled Frenched Racks (18/20oz)
76662	Chilled Frenched Racks (18/20oz)
44696	Chilled Frenched Racks (18/20oz)
76663	Chilled Frenched Racks (20/22oz)
76664	Chilled Frenched Racks (22/24oz)

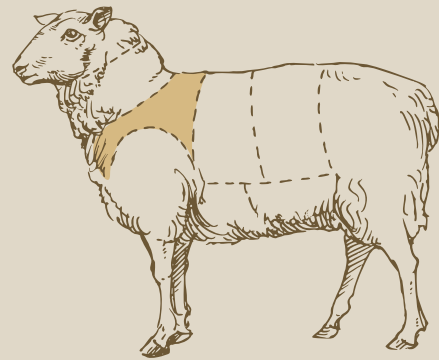
frozen

47201	Rack Chops 2-3oz
54703	Standard Rack
55131	Frenched Racks (10/12oz)
55132	Frenched Racks (12/14oz)
55133	Frenched Racks (14/16oz)
55134	Frenched Racks (16/18oz)
55135	Frenched Racks (18/20oz)
55136	Frenched Racks (20/22oz)
55137	Frenched Racks (22/24oz)
55138	Frenched Racks (24/26oz)
55139	Frenched Racks (26/28oz)
89063	Bone In Lamb Flaps



L A M B S H O U L D E R

A primal cut taken from the forequarter or front half of the lamb. Due to the location and natural function of the shoulder, these cuts contain a high amount of muscle tissue. When cooked to perfection this economical cut offers optimal tenderness and flavor.



Due to the inherent tenderness of lamb, it is often suggested to employ dry cooking methods—no steam, water, wine or broth. When cooking shoulders, dry methods will do the trick, although moist heat such as braising will render the fat and soften tissues resulting in optimal tenderness. Shoulder cuts are often used for recipes that call for longer, slower cooking methods such as slow-roasting or stewing.



RETAIL

- An ideal selection for slow-roasting or stewing
- Shoulder chops on the barbecue any time of the year
- Diced shoulder is a fantastic alternative for curry and Caribbean dishes



FOOD SERVICE

- Braise or roast this cut for a succulent filling for tacos, wraps, meat pies, or casseroles
- Marinate and grill lamb shoulder for an inexpensive chop option

SHOULDERS



BRN Shoulder



Square Cut Shoulder

fresh

- 14557 Chilled Square Cut Shoulder
- 44931 Chilled Square Cut Shoulder RWA

frozen

- 43627 Boneless Rolled Tube (BRT) Shoulder
- 44885 Square Cut Shoulder
- 53368 Square Cut Shoulder
- 53876 Boneless Rolled Netted (BRN) Shoulder

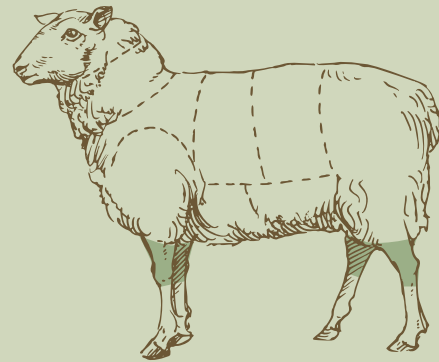




Wine Braised Lamb Shanks with Spring Vegetables

L A M B S H A N K

Foreshanks are cut from the shoulder. Whereas the lamb hindshanks are cut from the hind leg.



Shanks are lean and big on flavor and because they contain a lot of connective tissue, they are the perfect cut for braising and slow cooking. When prepared properly, the “melt off the bone” qualities of lamb shank are a desirable addition to any menu.



RETAIL

- Add some British flavor to this cut by braising in beer or slow cook lamb shanks with Moroccan spices in a Tagine
- Red wine braised lamb shanks are a perfect dish for a hearty winter meal, or they can be cooked in white wine stock or orange juice for a lighter option



FOOD SERVICE

- Top chefs find this to be among the preferred cuts to cook Sous-vide
- Offer patrons one of the most sought-after and popular lamb dishes in restaurants by adding Osso Buco to your menu

S H A N K S



Foreshank




59181 Foreshanks (10/14oz)

59182 Foreshanks (14/18oz)

59186 Foreshank





Tandoori Spiced Lamb Kebabs

C A R C A S S

A complete lamb carcass refers to an entire, un-split dressed carcass. Whole lamb carcass can be roasted or separated into primal cuts. Purchasing a whole lamb offers Operators or consumers significant savings over purchasing individual cuts.



RETAIL

- Roast whole for a spectacular meal
- Popular in Club channel
- Offer savings over individual cuts when looking to prepare large quantities of lamb



FOOD SERVICE

- Allows chefs the freedom to provide signature cuts and recipes to their patrons
- Maximize creativity with limited waste

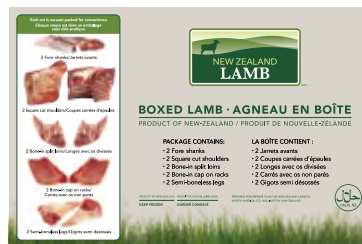


Carcass

frozen

48996 Boxed 8-way Cut Lamb Carcass

51063 Lamb Carcass



Boxed Lamb Carcass



For more information or to order please contact The Lamb Company

Wilton, Connecticut
372 Danbury Road, Suite 207
Wilton, CT, 06897, USA
Tel: 203-529-9100
Toll Free: 1-800-GET-LAMB (438-5262)
Fax: 203-529-9101

Los Angeles, California
19840 S Rancho Way, Suite 101B
Compton, CA, 90220, USA
Tel: 310-885-4855
Fax: 310-885-4966

www.NZspringlamb.com





www.NZspringlamb.com

