



CHEF READY RANGE

A versatile and convenient range of expertly portioned FREE-RANGE NEW ZEALAND LAMB cuts... perfectly prepared to compliment the artistry of discerning chefs the world over.

OUR COMMITMENT:

- Free-range
- Chilled or Frozen options
 - Chilled with an extended shelf life
 - Frozen aged at least 96 hours prior freezing
- Tenderness guaranteed
- Portion controlled or sized
- Weight ranged
- Portion pricing that provides cost control and known plate costs
- 52 week availability



OUR GUARANTEE

- Free-range
- Grass Fed
- No added hormonal growth promotants
- No ruminant protein supplementary feeds used
- NZFSA certified (New Zealand Food Safety Authority)
- HACCP controlled processing (Hazard Analysis Critical Control Points)
- NAWAC compliant (NZ Animal Welfare Advisory Committee)
- UK FAWC 5 Freedoms compliant (Farm Animal Welfare Council)
- BRC compliant (British Retail Consortium)
- Halal Certified



Recommended Storage:

- Chilled products @ -1°C
- Frozen products @ -18°C

High in protein, B vitamins, zinc, iron & vitamin D, whilst relatively low in calories, fat & cholesterol.

Comprehensive product range available.

CHEF READY RANGE



Two sizes of smaller convenient inner cases:

- 247x204x176 packed 2 per outer
- 190x180x125 packed 4 per outer.

