



**OPAL  
VALLEY**



AUSTRALIAN  
*Lamb*

## PRODUCT CATALOG







## WELCOME TO THE LAMB COMPANY

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.

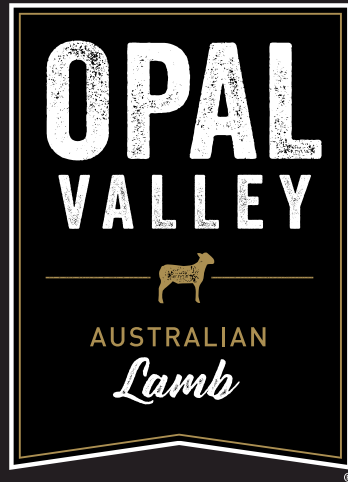
With sales and customer support offices in Los Angeles, Wilton (CT), Toronto, Montreal and Vancouver, we provide coast-to-coast coverage. Our four distribution centers are strategically located in the East and West coast ports of Philadelphia, Toronto, Los Angeles and Vancouver. Our two value-added production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





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# A CUT ABOVE FROM DOWN UNDER

**Opal Valley Lamb** is raised in natural free range conditions of beautiful Australia. It offers an exceptional quality with a sweet and mild flavor of pasture raised lamb. Opal Valley Lamb is Halal certified. A favorite with consumers and chefs, it is no wonder Opal Valley is the leading Australian lamb brand in the US\*. It delivers on all key attributes that modern-day consumers increasingly look for in meat products. **A Cut Above From Down Under™!**

**Pasture Raised**

**Free Range**

**No Antibiotics**

**No Added Hormones**

**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 Opal Valley Australian Lamb brand or under a retailer's Private Label.\*

\*Subject to minimum volume requirements



Lamb Burger





Lean Ground Lamb



Seasoned Butterflied Leg



Thin Sliced T-Bone Chops



Meatballs



Boneless Leg Steaks



Shoulder Blade Chops



Lamb Burgers



Loin Chops



Shoulder Arm Chops

Roasted Frenched Rack with Harvest Vegetables



Sirloin Chump Steaks



Leg Roast



Shoulder Roast



# VACUUM PACKAGING EXAMPLES



Stew Meat



Frenched Racks



Kebab Meat



Lamb Sliders

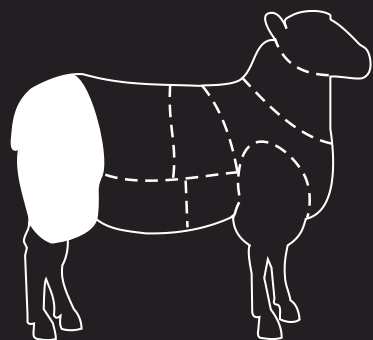






# LEGS

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.



Roasted Leg of Lamb with Peppercorns and Fresh Rosemary





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 bone-in leg of lamb 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.



BRN Leg



Semi Boneless Shank Off



Whole Leg

## FRESH

|        |  |
|--------|--|
| A77603 | CHILLED BRN LEG                        |
| A76819 | CHILLED SEMI-BONELESS<br>LEG SHANK OFF |

## FROZEN

|        |                  |
|--------|------------------|
| A80443 | WHOLE LEG        |
| A83604 | BRN LEG SHANK ON |
| A85554 | BRN LEG          |

## RETAIL

- Popular for major holiday occasions
- Boneless and butterflied on the BBQ, or roll it with feta cheese and spinach and roast it

## FOOD SERVICE

- One of the most popular cuts in Food Service next to Frenched Racks
- Ideal for carving stations

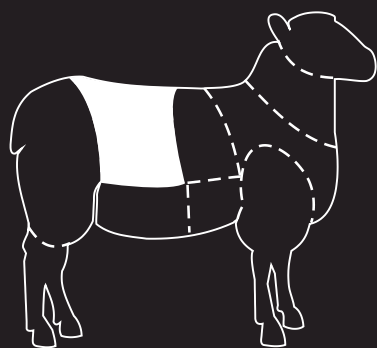
# ROAST & BOAST





# LOINS

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.



Grilled Lamb Tenderloin Kebabs with Cipollini Onions



Less is more when it comes to preparing loin cuts. To preserve the flavor and tenderness of a loin chop 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.



Eye of Loin



Bone-In Loin



Loin Chops

## FRESH

|        |                              |
|--------|------------------------------|
| A15520 | CHILLED LOIN CHOPS           |
| A77881 | CHILLED BONE-IN LOIN         |
| A84053 | CHILLED BONELESS EYE OF LOIN |

## FROZEN

|        |                      |
|--------|----------------------|
| A47275 | LOIN CHOPS           |
| A85051 | BONELESS EYE OF LOIN |

## RETAIL

- Grilled on the BBQ is a favorite way to cook loin chops
- Tenderloins or boneless loins can be sliced into kebabs and medallions

## FOOD SERVICE

- Offer a naturally lean and delicious alternative on your menu
- Ideal cut for roasting, grilling or searing

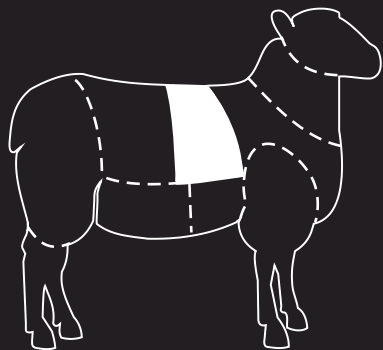
G'DAY  
FLAVOR





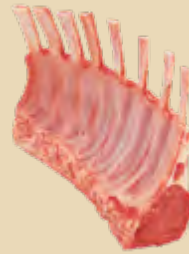
# RACKS

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.



Glazed and Grilled Rack of Lamb  
with Yogurt and Caper Drizzle

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.



Frenched Rack

## FRESH

A84935 CHILLED FRENCHED RACKS (22/24OZ)  
 A84936 CHILLED FRENCHED RACKS (24/26OZ)  
 A84937 CHILLED FRENCHED RACKS (26/28OZ)  
 A84938 CHILLED FRENCHED RACKS (28OZ UP)

## FROZEN

A85707 FRENCHED RACKS (20/22OZ)  
 A85708 FRENCHED RACKS (22/24OZ)  
 A85709 FRENCHED RACKS (24/26OZ)  
 A85710 FRENCHED RACKS (26/28OZ)  
 A85711 FRENCHED RACKS (28OZ UP)

## RETAIL

- An easy and impressive centerpiece for a dinner party.  
Can also be served as an entrée or an appetizer
- Ideal for slicing into chops for the BBQ
- Pairs well with Middle Eastern, French, Greek, Spanish or Asian spice blends

## FOOD SERVICE

- Frenched racks look super impressive on a plate, and requires minimal effort in the kitchen
- Serve Lollipop style as an appetizer or platter

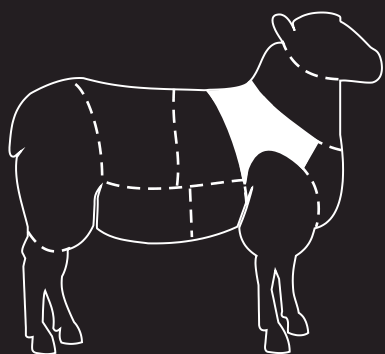






# SHOULDERS

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.



Cumin Lamb Shoulder with Roasted Sweet Potato

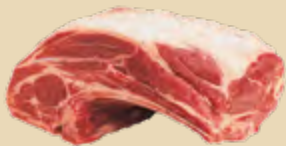
Due to the inherent tenderness of lamb, it is often suggested to employ dry cooking methods—no steam, water, wine or broth. When cooking shoulders, dry methods will do the trick, although moist heat such as braising will render the fat and soften tissues resulting in optimal tenderness. Shoulder cuts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



BRN Shoulder

## FRESH

A77512 CHILLED SQUARE CUT SHOULDER



Square Cut Shoulder

## FROZEN

A84900 BONELESS SHOULDER VACUUM PACK

A85512 SQUARE CUT SHOULDER

A85438 BRN SHOULDER

## RETAIL

- Great choice for stewing and slow-roasting
- Diced shoulder is excellent for Curry and Caribbean dishes
- Shoulder chops for BBQ

## FOOD SERVICE

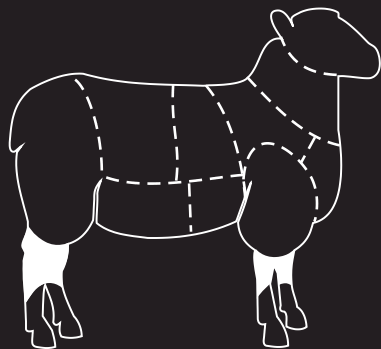
- Marinate and grill for an inexpensive chop option
- Great for tacos, wraps, casseroles and meat pies





# SHANKS

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



Lamb Shanks in Curry with Spinach and Chickpeas

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.



Frenched Hindshank Bone-In



Hindshank Bone-In



Foreshank

## FROZEN

- A80242 HINDSHANK BULK BONE-IN (20/22OZ)
- A85033 FRENCHED HINDSHANK BONE-IN
- A85545 FORESHANK LAYER PACK (10/14OZ)
- A85546 FORESHANK LAYER PACK (14/18OZ)
- A85547 FORESHANK LAYER PACK (18/22OZ)
- A85548 FORESHANK LAYER PACK (22OZ UP)

## RETAIL

- Cooked slowly in hearty red wine dishes in winter or in white wine stock or orange juice for a lighter meal
- Braise in beer for a British touch or slow cook with Moroccan spices in a Tagine

## FOOD SERVICE

- Osso Buco, one of the most popular and sought after restaurant lamb menu items
- Sous-vide style is a popular cooking method among top chefs for this cut

STRAIGHT FROM  
THE AUSSIE PASTURE





# CARCASS

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.



Light Irish Stew



Carcass

## FROZEN

A85544 LAMB CARCASS

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### RETAIL

- Ideal for roasting whole
- Offers savings over individual cuts
- Popular in Club channel

### FOOD SERVICE

- Ideal for chefs who like to have the freedom to provide signature cuts and recipes to their patrons
- Every component of the Carcass can be utilized with minimal waste and maximum creativity

A CUT ABOVE  
FROM DOWN UNDER



For more information or to order please contact The Lamb Company

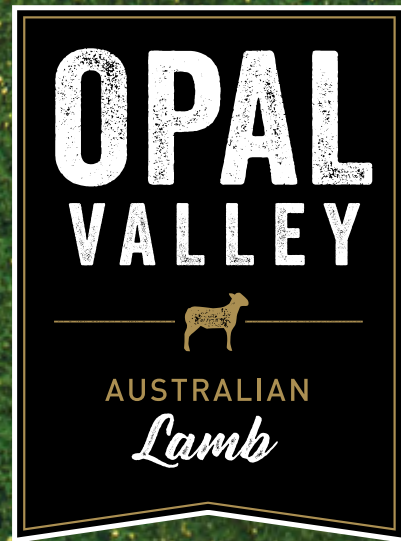
Wilton, Connecticut  
372 Danbury Road, Suite 207  
Wilton, CT, 06897, USA  
Tel: 203-529-9100  
Toll Free: 1-800-GET-LAMB (438-5262)  
Fax: 203-529-9101

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

[www.opalvalleylamb.com](http://www.opalvalleylamb.com)







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