

Lamb



Australian Lamb



All Natural Grass Fed
No Added Antibiotics or Hormones
Nutritious and Mild Tasting



Only the best

We source livestock from the finest lamb producing areas in Australia renowned for fresh, green, clean farming lands.



Global appeal

Our range of innovative lamb products are designed to satisfy the discerning tastes of each of our diverse markets, providing unsurpassed quality and a satisfaction guarantee.



In safe hands

We are one of the most highly regarded lamb processing companies in Australia, licensed to supply product domestically and internationally. Exporting to more than 70 countries worldwide.



SOVEREIGN

Australia's Finest Lamb



A unique culinary experience

Sovereign is synonymous with exclusivity, offering pasture-raised lamb, free from growth hormones, sourced from the high-rainfall regions of Australia. We work directly with elite producers, hand-selecting each lamb to ensure the unparalleled quality of our products.

Exclusivity

This commitment to exclusivity is reflected in every cut. The result is the excellence of our cuts, the consistency in flavor, and the tenderness that are hallmark traits of Sovereign.

Speciality

The meticulous selection of lambs and the development of a portfolio of premium cuts are carried out by a team that spares no effort in striving for perfection.

Experience

To create unforgettable culinary experiences, Sovereign offers lamb cuts that elevate any occasion, from everyday meals to sophisticated dinners.



Premium lamb for any occasion

The Ambassador Premium Lamb brand stands out as a synonym for excellence, offering products sourced from the finest lamb-producing regions, renowned for their fresh and clean farmlands. Hand-selected by a dedicated team, the lambs are raised under strict quality protocols, resulting in fresh, tender, and flavorful products that satisfy the most discerning palates. Each cut is carefully prepared to ensure the consistency, flavor, and tenderness that make Ambassador Premium Lamb "the world's best lamb."

High standard of quality

The commitment to quality is complemented by artisanal care and respect for the environment. This meticulous attention to detail, from lamb selection to final presentation, reinforces customer trust in the brand and strengthens its reputation for excellence in the premium meat market.

Promoting experiences

Combining tradition, quality, and innovation, Ambassador Premium Lamb not only delivers delicious products but also inspires connections and celebrations around the dining table.

Certification



Australian Government
Department of Agriculture

BRGS

Food Safety

CERTIFICATED



Chilean Lamb



Natural Feeding
Rich in fiber and nutrients, without grain supplementation.
Premium Quality and Distinct Flavor



Natural Feeding:

Production system that respects the limits of nature and local traditions. Juiciness, tenderness, and delicate flavor.



Quality and Delicate Flavor:

The cold climate and a diet based on native, fiber-rich grasses contribute to meat with light marbling, tender texture, and delicate flavor.



An authentic and regional experience:

Each cut is reflexion of local tradition and hand crafted by a dedicated team who carefully comply with the highest quality protocols to guarantee unforgettable culinary experience.



PATAGONIA
Lamb Meat



More than quality food, a story of connection with the land

The union of Patagonia's strength and flavor with care and respect for nature are the pillars of the Patagônia Lamb Meat brand.

Bring to your table a flavor that transcends time, born from generations of dedication and the grandeur of one of the most beautiful and purest regions on the planet.

Premium Quality and Distinct Flavor:

Lamb meat with a mild flavor, light marbling, and tender texture, thanks to a natural diet of native grasses and extensive grazing practices.

Versatile Cuts:

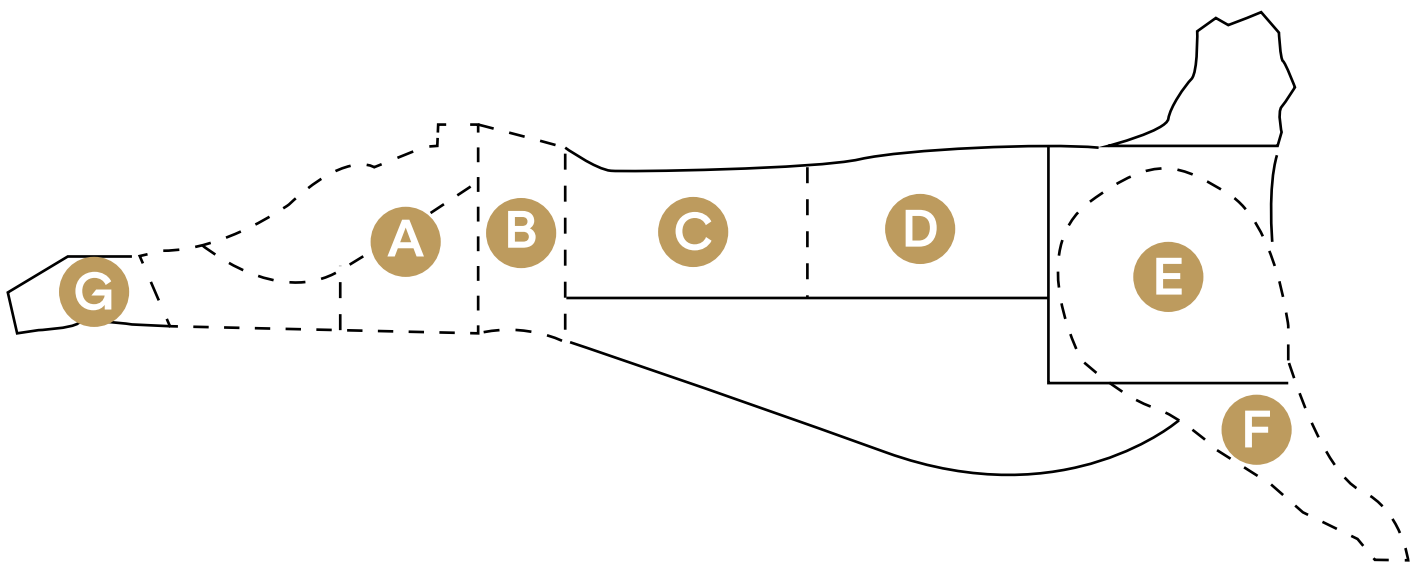
Available in traditional and specialty cuts, perfect for fine dining and everyday use.

High Nutritional Value:

Rich in protein, B vitamins, iron, and omega-3 fatty acids, making it a nutritious and healthy choice.

Lamb

Cuts Map



Full carcass

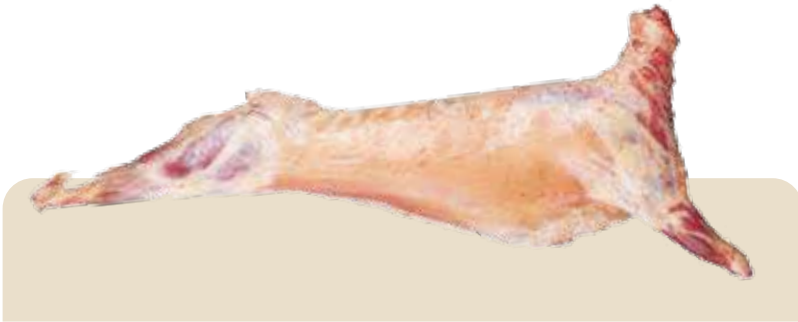
Cuts

- A** Leg cuts
- B** Chump
- C** Loin cuts
- D** Rack cuts
- E** Shoulder cuts
- F** Foreshank
- G** Hindshank

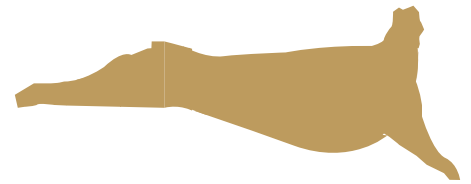
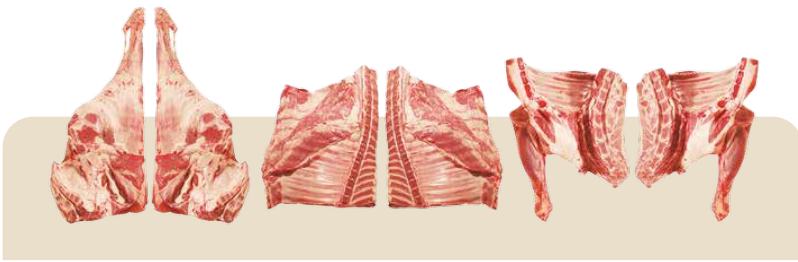
Industrial cuts

Lamb

FULL CARCASE






6 WAY CUT



Full carcass

Carcass includes all parts of the body skeletal musculature and bone, extending to and including the hock joint (tarsus) and knee joint (carpus), all cervical vertebrae and up to five coccygeal vertebrae.

Conservation

-  Box + - 22kg/49lb
-  Frozen- shelf life maximum 24 months *
-  Chilled- shelf life maximum 4 months *

* Country specification

Available on:

SOVEREIGN
Australia's Finest Lamb

AMBASSADOR
PREMIUM LAMB

PATAGONIA
Lamb Meat

minerva
foods

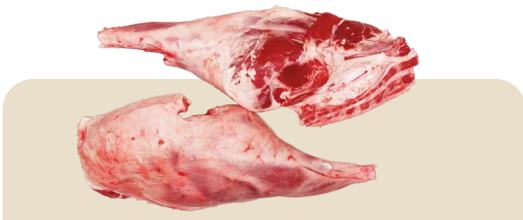
Lamb

LEG CUTS

PAIR



LONG CUT (FULL BONE IN TIPPED)



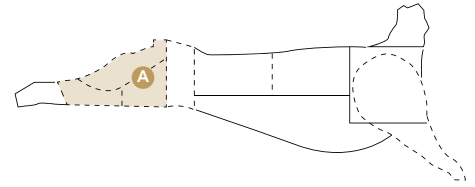
CKT AB IN - CHUMP ON / SHANK OFF



CKT AB IN - CHUMP OFF



Available on:



Leg

Leg cuts are juicy and tender, perfect for roasting, grilling, steaking and barbecue. Bone-in cuts are best for slow cooking.

Rich in flavor, they are often seasoned with herbs like rosemary and garlic. It's a good choice for festive meals and special occasions.

Preparation method



Fry



Barbecue



Roast

Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months *



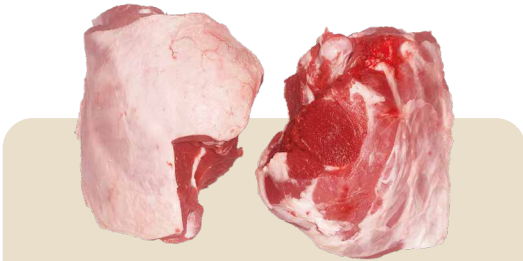
Chilled- shelf life maximum 4 months *

* Country specification

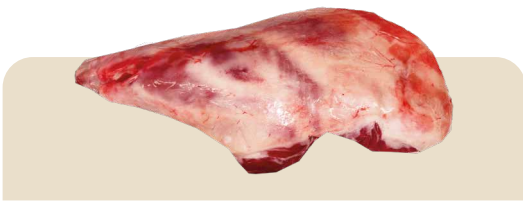
Lamb

LEG CUTS

CENTRE CUT



ABO - CHUMP ON / SHANK ON



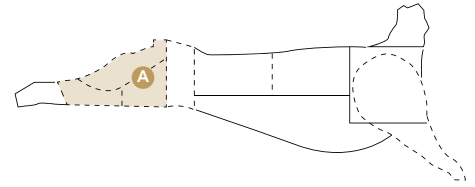
FBO - CHUMP ON / SHANK OFF



EASY CARVE



Available on:



Leg

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Preparation method



Fry




Barbecue



Roast

Conservation

 Box + - 22kg/49lb

 Frozen- shelf life maximum 24 months *

 Chilled- shelf life maximum 4 months *

* Country specification

Lamb

LEG CUTS

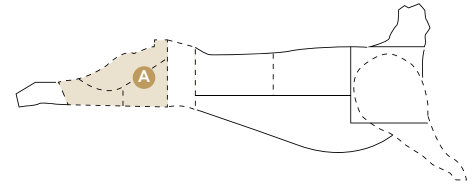
BONELESS CHUMP ON SHANK OFF



BONELESS - CHUMP OFF / SHANK OFF



BONELESS CHUMP OFF /SHANK OFF NETTED



Leg

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Preparation method



Fry



Barbecue



Roast

Conservation

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 Frozen- shelf life maximum 24 months *

 Chilled- shelf life maximum 4 months *

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Available on:

SOVEREIGN
Australia's Finest Lamb

AMBASSADOR
PREMIUM LAMB

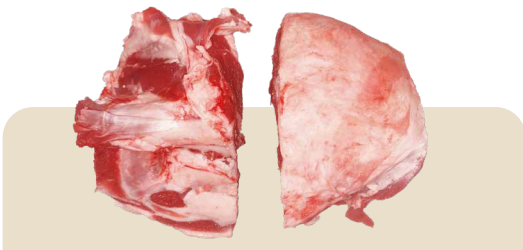
PATAGONIA
Lamb Meat

minerva
foods

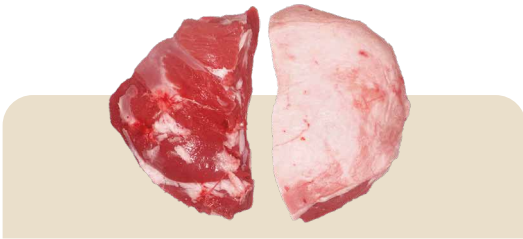
Lamb

CHUMP

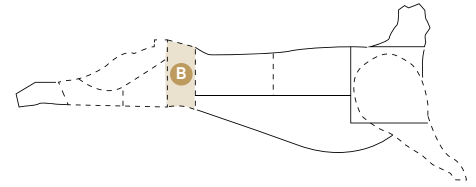
CAP ON - BONE IN



RUMP - CAP ON



RUMP - CAP OFF/DENUDED



Chump

The chump is a versatile cut located between the back of the loin and the leg of the lamb. It combines juiciness and tenderness, making it an excellent choice for grilling, roasting, or even cutting into cubes for skewers. Its balanced flavor allows for a variety of seasonings, enhancing the overall dining experience.

Preparation method



Fry



Barbecue



Roast

Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

* Country specification

Available on:

SOVEREIGN
Australia's Finest Lamb

AMBASSADOR
PREMIUM LAMB

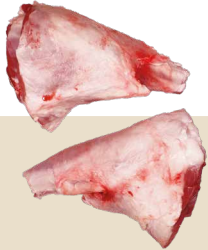
PATAGONIA
Lamb Meat

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foods

Lamb

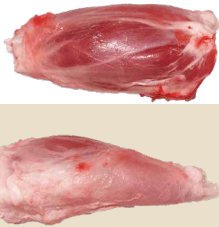
HINDSHANK

NO SET WEIGHT

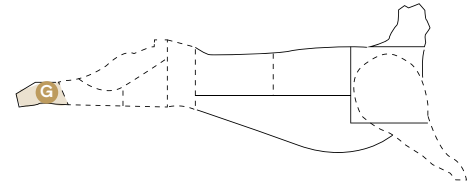


UNDER 20OZ (<570GMS)
OVER 20 OZ (>570GMS)

DRUMSTICK



DRUMSTICK 10 - 14 OZ
DRUMSTICK 14 - 18 OZ



Hindshank

The hindshank, taken from the back leg of the lamb, is a robust and flavorful cut. Like the foreshank, it benefits from slow-cooking techniques, allowing the meat to reach an irresistible level of tenderness. It is perfect for dishes such as osso buco and slow-cooked stews with aromatic herbs.

Preparation method



Roast



Boiled

Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

* Country specification

Available on:

SOVEREIGN
Australia's Finest Lamb

AMBASSADOR
PREMIUM LAMB

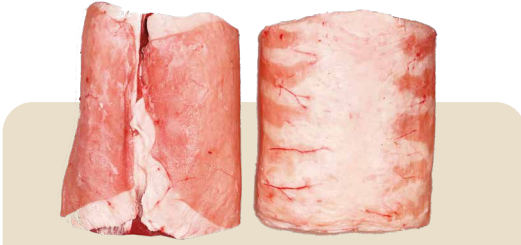
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Lamb Meat

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Lamb

LOIN CUTS

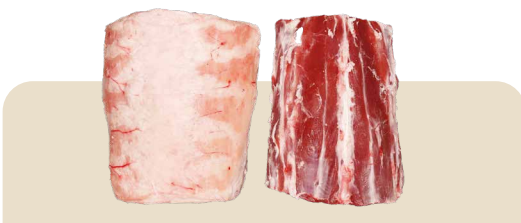
SHORTLOIN 3" INCHES



SHORTLOIN 1" INCHES



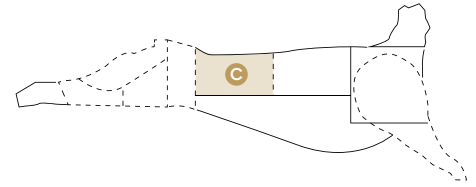
TAIL OFF



TAIL OFF - CAP OFF



Available on:



Loin

Loin cuts, prized for their tender and juicy meat, are premium cuts from the back of the animal. Known for their delicate flavor and versatility, they're often grilled, roasted, barbecue or pan-fried to perfection.

Preparation method



Fry



Barbecue



Roast

Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

* Country specification

Lamb

LOIN CUTS

SHORT LOIN - SPLIT



EYE OF SHORTLOIN SS/ON



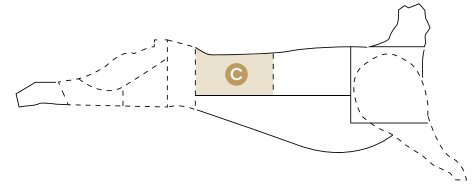
EYE OF SHORTLOIN SS/OFF



TENDERLOIN



Available on:



Loin

Loin cuts, prized for their tender and juicy meat, are premium cuts from the back of the animal. Known for their delicate flavor and versatility, they're often grilled, roasted, barbecue or pan-fried to perfection.

Preparation method



Fry



Barbecue



Roast

Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months *



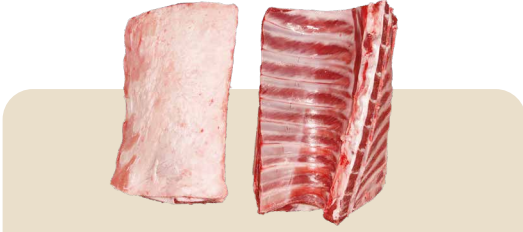
Chilled- shelf life maximum 4 months *

* Country specification

Lamb

RACK CUTS

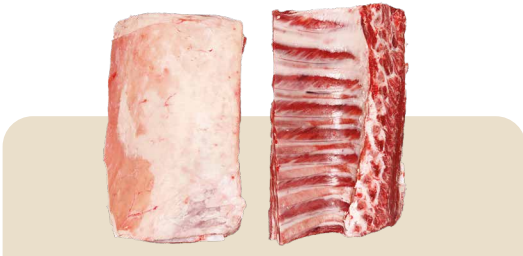
STANDARD - 8 RIBS



STANDARD CAP OFF - RACK



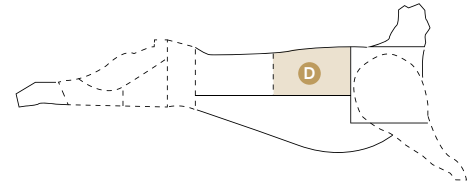
CFO - RACK



CAP ON FRENCHED



Available on:



Rack

Rack cuts, renowned for their succulent tenderness, are a gourmet delight. Whether grilled, braised, or slow-roasted, they offer a rich and flavorful experience.

Preparation method



Fry



Barbecue




Roast



Boiled

Conservation

 Box + - 22kg/49lb

 Frozen- shelf life maximum 24 months *

 Chilled- shelf life maximum 4 months *

* Country specification

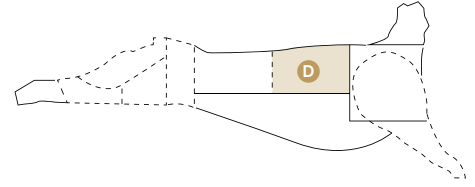
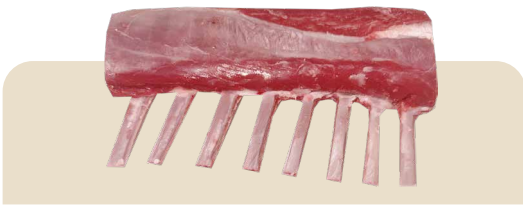
Lamb

RACK CUTS

FRENCHED - CAP OFF



FRENCHED CAP OFF DENUDED



Rack

Rack cuts, renowned for their succulent tenderness, are a gourmet delight. Whether grilled, braised, or slow-roasted, they offer a rich and flavorful experience.

Preparation method



Fry



Barbecue



Roast



Boiled

Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

* Country specification

Available on:

SOVEREIGN
Australia's Finest Lamb

AMBASSADOR
PREMIUM LAMB

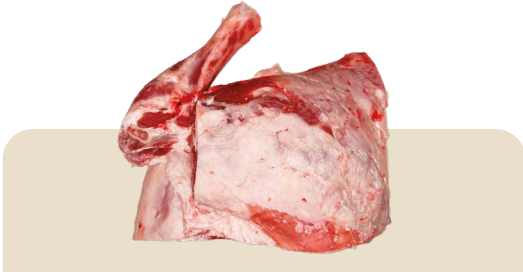
PATAGONIA
Lamb Meat

minerva
foods

Lamb

SHOULDER CUTS

FULL FOREQUARTER



SQUARE CUT



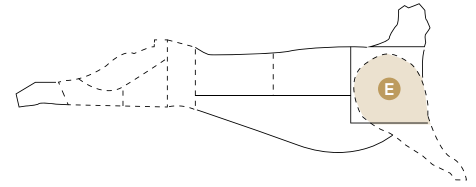
SHOULDER MEAT 85 CL



SHOULDER RACK - UNFRENCHED



Available on:



Shoulder cuts

Shoulder cuts offer a perfect balance of tenderness and flavor. Whether slow-cooked in stews or roasted to perfection, they promise a delicious dining experience.

Preparation method



Roast



Boiled

Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

* Country specification

Lamb

SHOULDER CUTS

SHOULDER RACK - FRENCHED



SQUARE CUT - FULL BONELESS



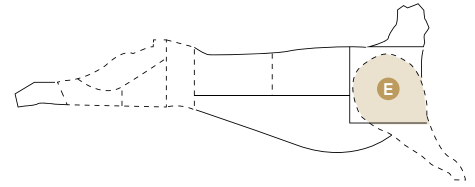
OYSTER BONELESS



OYSTER BONE IN - SHANK ON



Available on:



Shoulder cuts

Shoulder cuts offer a perfect balance of tenderness and flavor. Whether slow-cooked in stews or roasted to perfection, they promise a delicious dining experience.

Preparation method



Roast



Boiled

Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

* Country specification

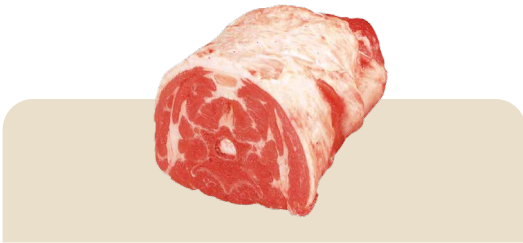
Lamb

SHOULDER CUTS

OYSTER BONE IN - SHANK OFF



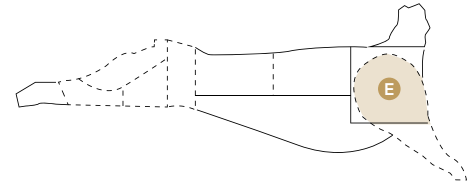
BONE IN NECK



CHUCK ROLL



Available on:



Shoulder cuts

Shoulder cuts offer a perfect balance of tenderness and flavor. Whether slow-cooked in stews or roasted to perfection, they promise a delicious dining experience.

Preparation method



Roast



Boiled

Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

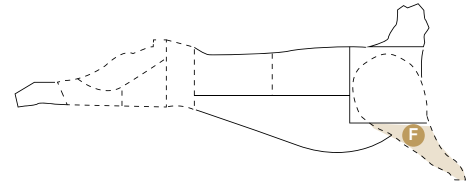
* Country specification

Lamb

FORESHANK



NO SET WEIGHT
UNDER 10oz (<280GMS)
10-14OZ (280-395GMS)
14-18OZ (395-510GMS)
18OZ+ (510>GMS)



Foreshank

The foreshank is a cut taken from the front leg of the lamb, known for its firm texture and deep flavor. It is ideal for slow-cooking methods such as stews and braises, as the collagen present transforms into a succulent tenderness. When properly prepared, it delivers a rich and comforting dish.

Preparation method



Roast



Boiled

Conservation



Box + - 22kg/49lb



Frozen- shelf life maximum 24 months *



Chilled- shelf life maximum 4 months *

* Country specification

Available on:

SOVEREIGN
Australia's Finest Lamb

AMBASSADOR
PREMIUM LAMB

PATAGONIA
Lamb Meat

minerva
foods

Industrial Cuts

COMMODITY

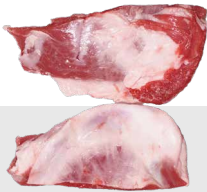
BODY FAT



RACK CAP



BLADE BONE



LOIN FAT



NECK BONES



CHINE BONES RACK



CHINE BONES SHOULDER



LOIN BONES



RIB PLATE BONES



LEG FEMUR BONES



Conservation



Box + - 27kg/60lb



Frozen- shelf life maximum 24 months *Country specification

Industrial Cuts

COMMODITY

LEG AITCH BONES



HUMEROS



SHANK TIPS



NECK



NECK FILLET



INTERCOSTAL



Conservation



Box + - 27kg/60lb



Frozen- shelf life maximum 24 months *Country specification

Industrial Cuts

COMMODITY

TRIMMING

TRIMMING 40CL



TRIMMING 50CL



TRIMMING 65CL



SHOULDER MEAT



Conservation



Box + - 27kg/60lb



Frozen- shelf life maximum 24 months *Country specification

Industrial Cuts

COMMODITY

FLAP

BREAST & FLAP



RACK ONE PIECE



LOIN ONE PIECE



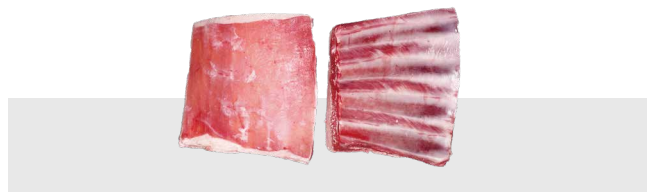
TWO PIECES



BREAST PIECE



SPARE RIB - CAP ON



Conservation



Box + - 27kg/60lb



Frozen- shelf life maximum 24 months *Country specification

minerva foods



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[facebook.com/minervafoodsglobal/](https://www.facebook.com/minervafoodsglobal/)



[company/minerva-sa/](https://www.linkedin.com/company/minerva-sa/)

www.minervafoods.com