

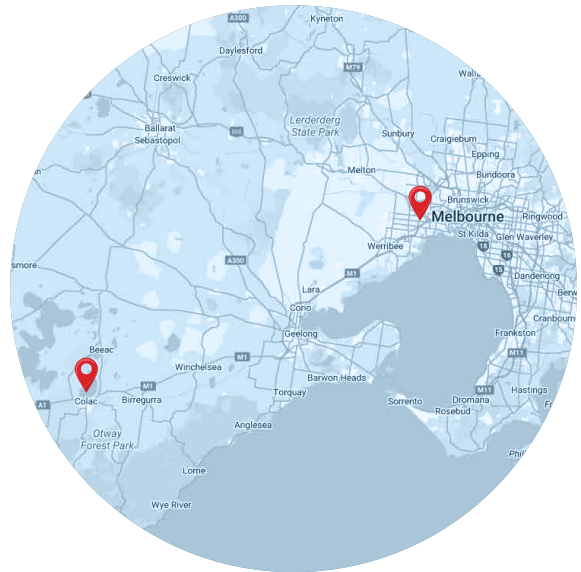
Lamb



Australian Lamb



Typical sailing times:
 Asia: 12 to 18 days
 US (West/East coast): 25 - 32 days
 Europe: 40 days



Colac EST282 - Victoria Located in the heart of prime lamb country, our fully integrated site includes a processing chain, boning room, cold store and logistics facility.

Sunshine EST689 - Perfectly positioned close to Melbourne CBD, airport and shipping ports, with a state-of-the-art boning room.

We are a world-class processing facility supplying the highest standard of lamb and mutton products to key domestic and international customers.

With expertise and passion for our industry, we are committed to excellence.

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.



Capacity to process
75,000 heads p/week



900+ Employees
Across two sites



Exporting
to over 70 countries



Australian Government
Department of Agriculture





SOVEREIGN

Australia's Finest Lamb



AMBASSADOR

PREMIUM LAMB



1788
Australia



Everdene Oak

FINEST AUSTRALIAN LAMB



Chilean Lamb



Plant Location – Porvenir – Tierra del Fuego

Located in the remote and pristine region of Tierra del Fuego, Chile, our lamb processing plant specialises in the production of premium-quality lamb meat. Surrounded by the unique natural landscapes of Patagonia, the plant benefits from the region's ideal conditions for sustainable sheep farming. Our facility adheres to the highest standards of animal welfare, food safety, and traceability, delivering tender and flavourful lamb cuts to markets worldwide.



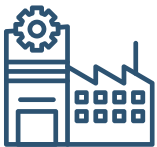
Capacity

6.000 heads per day (this number is aligned with Minerva market information).



Staff numbers

350 during the season



Plant number – 12-10

Overview of plant operations – Slaughtering and boning of lambs, 100% Halal and capable of producing Kosher. The season is from January to May.



Transit time

Europe 25 to 30 days

USA – 25 days

Asia – 50 days

Brazil – 15 days

Israel – 50 days

Shipping destinations

USA, Europe, Japan, China, Brazil, Israel – Those are the main markets.





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:

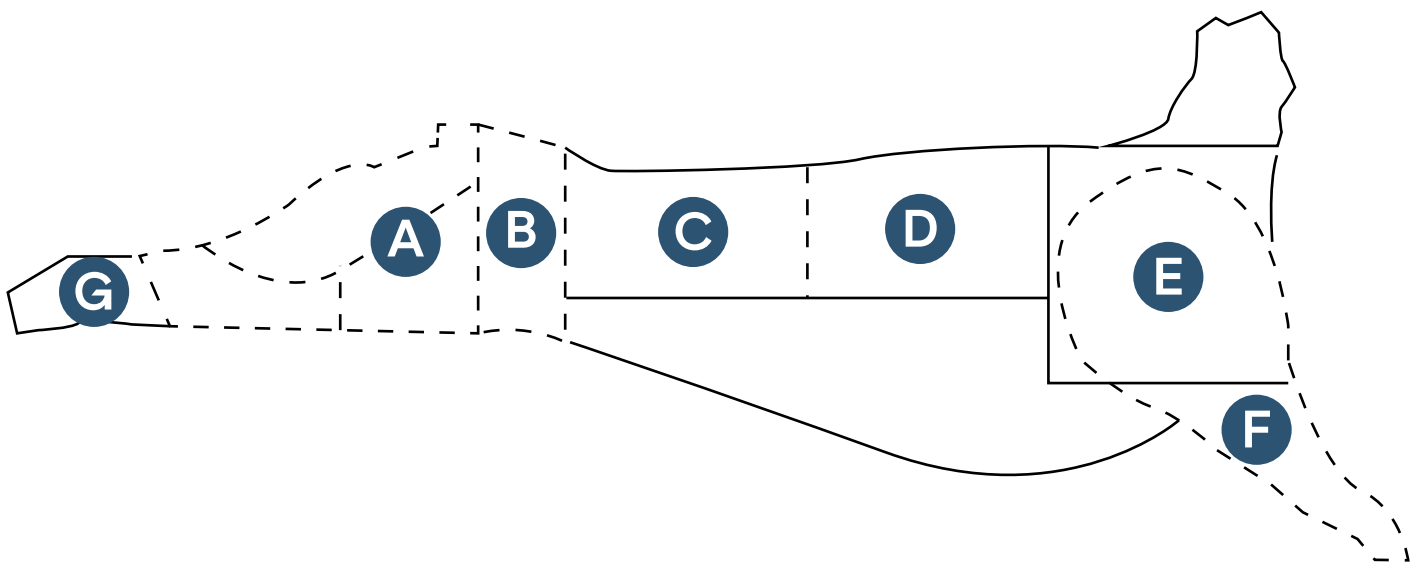
Available in traditional and specialty cuts, perfect for fine dining and everyday use.

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

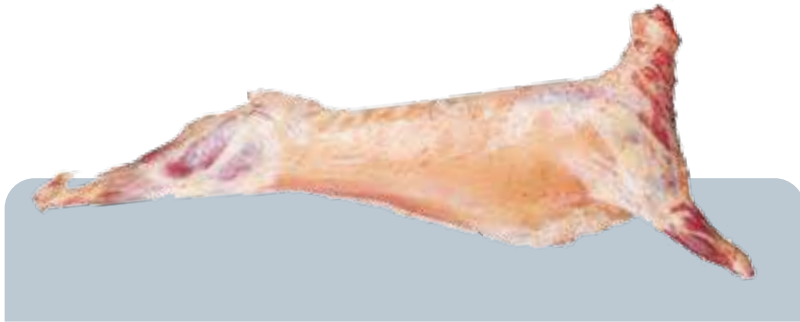
Cuts

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

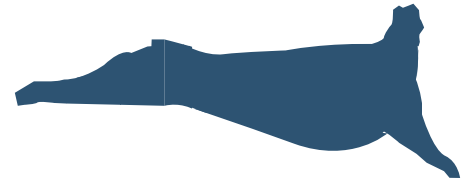
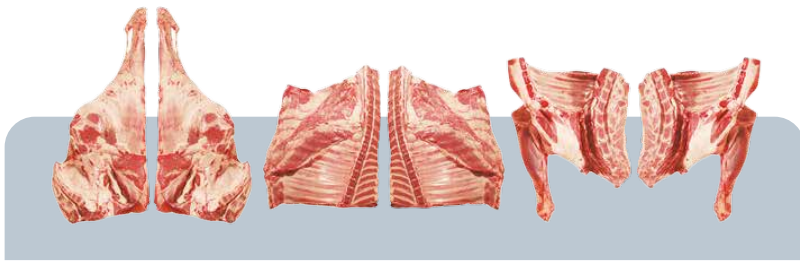
Industrial cuts

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.

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LEG CUTS

PAIR



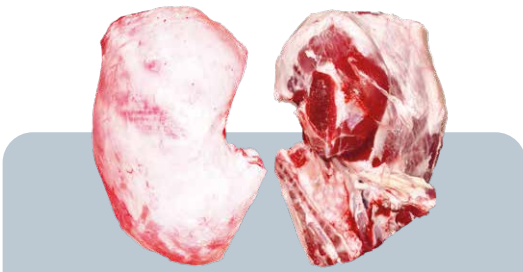
LONG CUT (FULL BONE IN TIPPED)



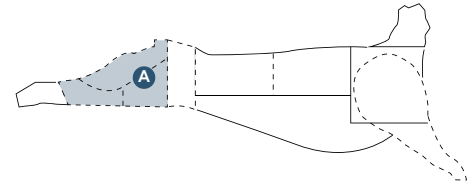
CKT AB IN CHUMP OFF



AB IN CHUMP ON SHANK 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

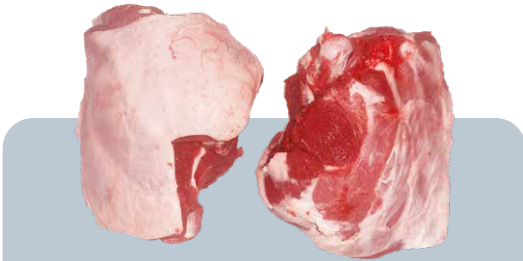


Roast

Lamb

LEG CUTS

CENTRE CUT



BONELESS CHUMP ON SHANK OFF



BONELESS - CHUMP OFF / SHANK OFF



BONELESS CHUMP OFF /SHANK OFF NETTED

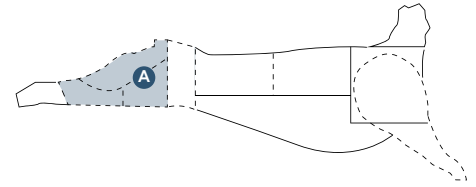


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Barbecue

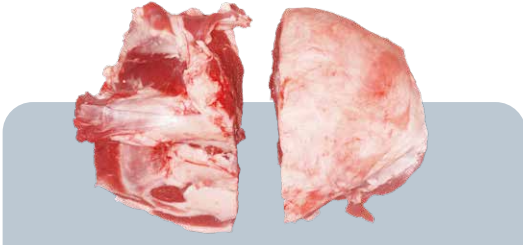


Roast

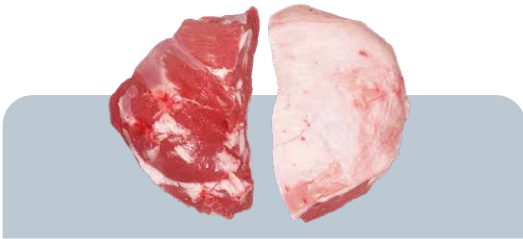
Lamb

CHUMP

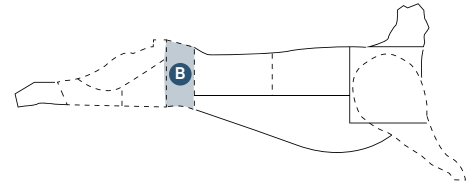
CAP ON - BONE IN



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

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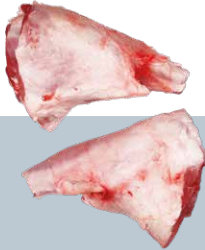
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Lamb

HINDSHANK

NO SET WEIGHT



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

DRUMSTICK

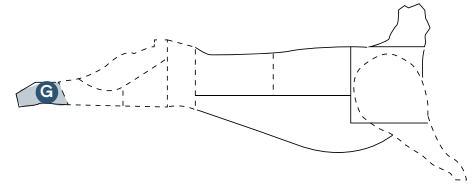


DRUMSTICK 10 - 14 OZ
DRUMSTICK 14 - 18 OZ

FORESHANK



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



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.

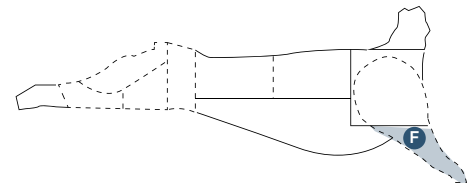
Preparation method



Roast



Boiled



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, stews and braises. When properly prepared, the foreshank delivers a rich succulent flavor, guaranteed to satisfy.

Preparation method



Roast



Boiled

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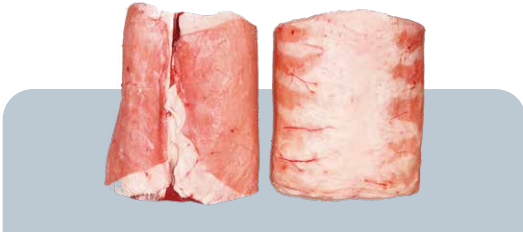
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Lamb Meat

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Lamb

LOIN CUTS

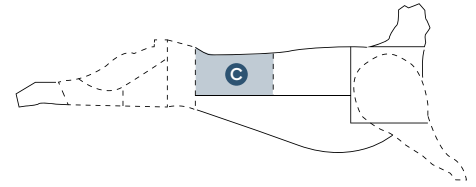
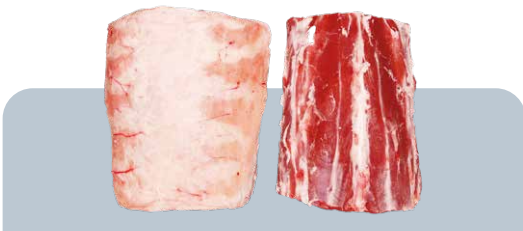
SHORTLOIN 3" INCHES



SHORTLOIN 1" INCHES



TAIL OFF



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

Available on:



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Lamb

LOIN CUTS

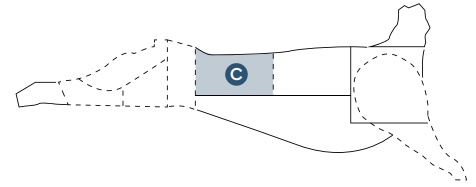
TENDERLOIN



EYE OF SHORTLOIN SS/ON



EYE OF SHORTLOIN SS/OFF



Loin

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Preparation method



Fry



Barbecue



Roast

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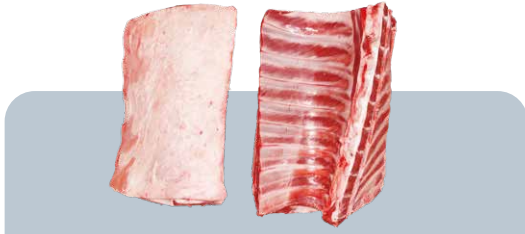
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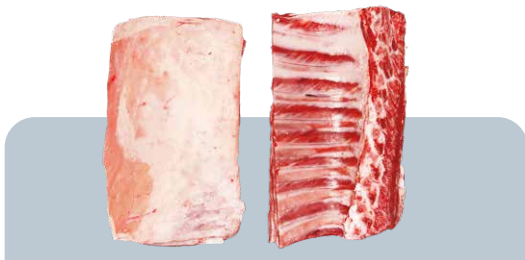
Lamb

RACK CUTS

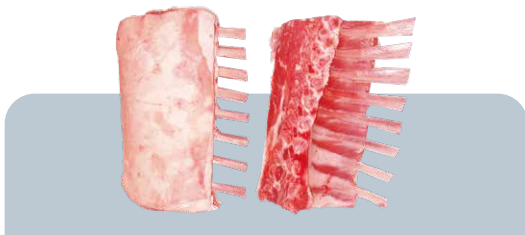
STANDARD - 8 RIBS



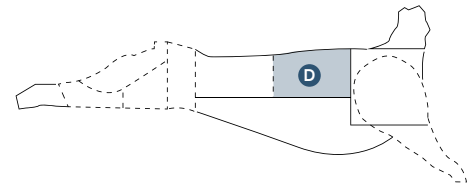
CFO - RACK



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.

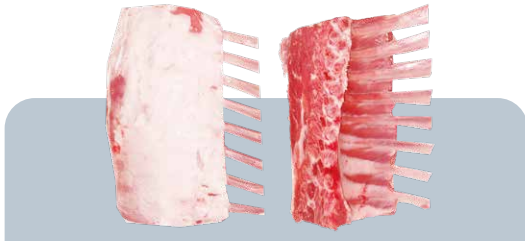
Preparation method



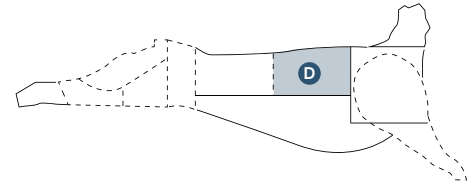
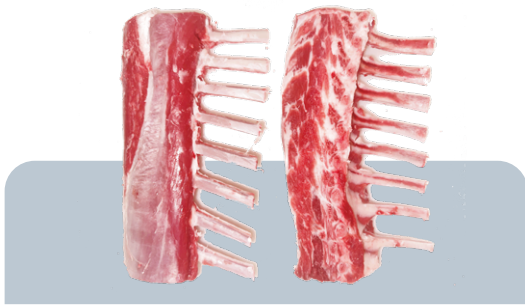
Lamb

RACK CUTS

FRENCHED - CAP OFF



FRENCHED CAP OFF DENUDED



Rack

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Preparation method



Fry



Barbecue



Roast



Boiled

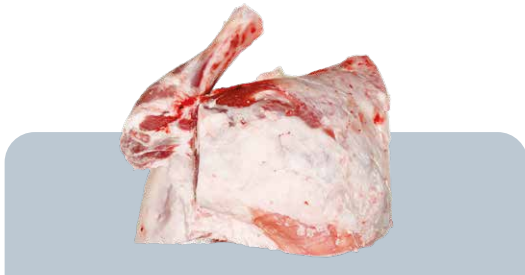
Available on:



Lamb

SHOULDER CUTS

FULL FOREQUARTER



SQUARE CUT



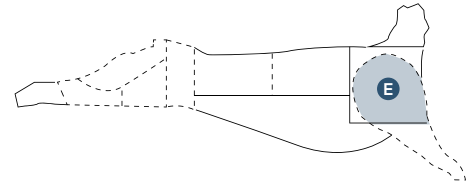
SHOULDER RACK - UNFRENCHED



Available on:



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foods



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

Lamb

SHOULDER CUTS

SHOULDER RACK - FRENCHED



SQUARE CUT - FULL BONELESS



OYSTER BONELESS



OYSTER BONE IN - SHANK ON

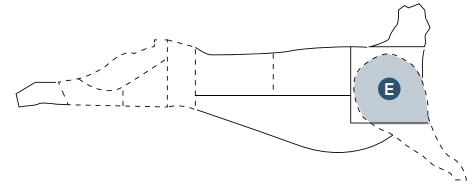


Available on:

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PATAGONIA
Lamb Meat



Shoulder cuts

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Preparation method



Roast



Boiled

Lamb

SHOULDER CUTS

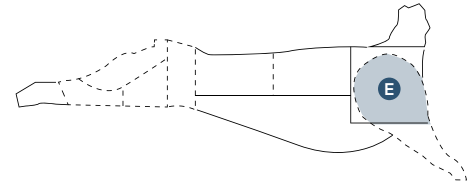
OYSTER BONE IN - SHANK OFF



BONE IN NECK



CHUCK ROLL



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

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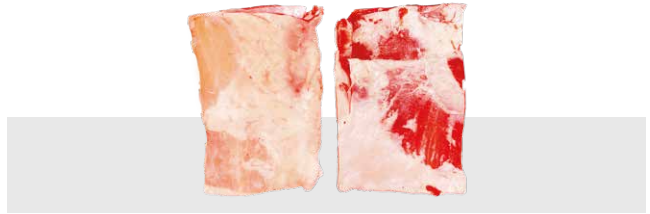
Industrial Cuts

COMMODITY

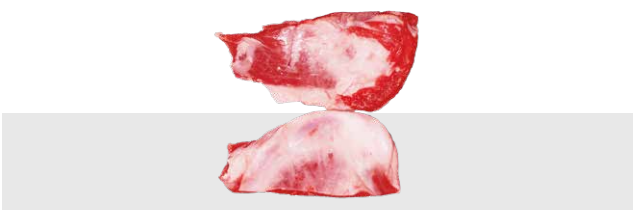
BODY FAT



RACK CAP



BLADE BONE



LOIN FAT



NECK BONES



CHINE BONES RACK



CHINE BONES SHOULDER



LOIN BONES



RIB PLATE BONES



LEG FEMUR BONES



Industrial Cuts

COMMODITY

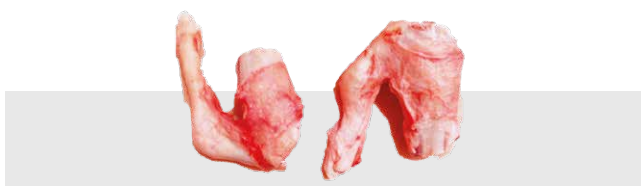
LEG AITCH BONES



HUMEROS



SHANK TIPS



INTERCOSTAL



Industrial Cuts

COMMODITY

TRIMMING

TRIMMING 40CL



TRIMMING 50CL



TRIMMING 65CL



TRIMMING 85CL



Industrial Cuts

COMMODITY

FLAP

BREAST & FLAP



RACK ONE PIECE



TWO PIECES



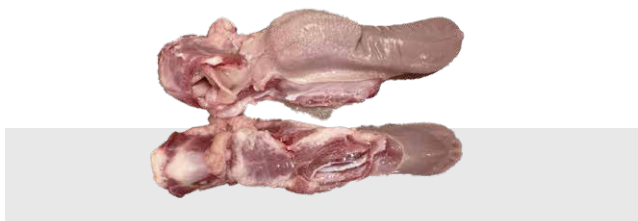
BREAST PIECE



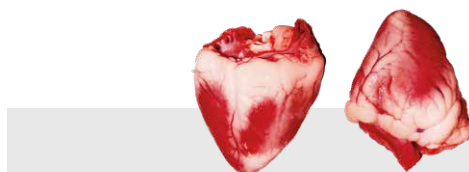
Industrial Cuts

OFFAL CUTS

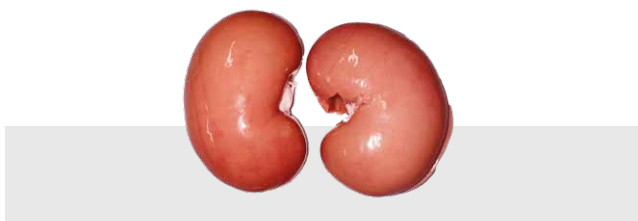
TOUNGUE



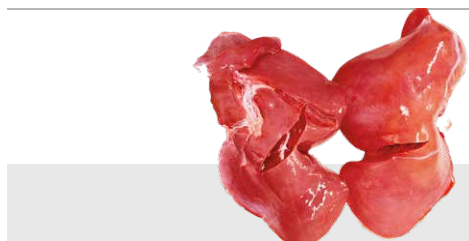
HEART



KIDNEY



LIVER



THICK SKIRT



TRIPE



Available on:



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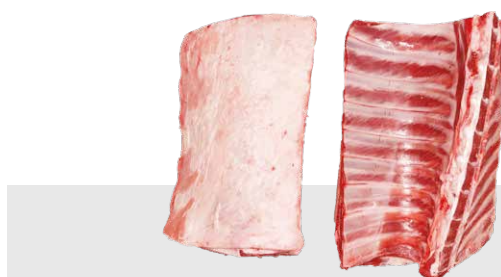
Mutton

CUTS

SQUARE CUT SHOULDER



STANDARD RACK



EYE OF SHORTLOIN



LONG CUT LEG



6 WAY CUT



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