



## COASTAL LAMB NEW ZEALAND SPECIFICATION FOR CHEFS & BUTCHERS



<b>PRODUCT NAME:</b>	Coastal Lamb Boneless Loin Eye - Filet	
<b>PRODUCT SPEC</b>	<b>Animal Hanging Weight 30-45Lbs</b> <b>Boneless Loin Eye - Petite Filet</b>	
<b>Commercial Delivery</b>	Arrangements by Mutual Agreement	
<b>STATE:</b>	Frozen , Cartons Inspected and Sealed	
<b>BRAND:</b>	Coastal Lamb : Intergrated Supply Chain	
<b>SHELF LIFE:</b>	See Pack Date and Best Before, KEEP Frozen	
<b>PROCESSOR</b>	OVATION, NZ in a US Certified Facility Carton ID & Traceability	
<b>SUSTAINABILITY:</b>	Halal Certified, Free Range, Grass Fed, Raised without added Hormones, Raised Exclusively on Coastal Family Farms	
<b>PROCESS DETAILS</b>	A 1 Rib Bone In Saddle is removed from the carcase between the 12th & 13th rib and below the round of the Aitch bone. Saddle is then deboned (by either hand or machine) and both the fat cap and silverskin are removed, avoiding damage to the loin eye. Trim any fat and loose pieces. Ends are squared.	
<b>PACK DETAILS:</b>	Place 4 Boneless loins - Petite Filets skinned side together in a Coastal Lamb Bag and vacuum seal.	
<b>WEIGHT RANGE:</b>	Approx 6.5-7.5 Oz per Each Filet 4 in a Pack	<b>20 Packs Carton = 80 Petite Filets</b>
<b>Website &amp; Awards :</b> <a href="http://www.coastallamb.com">www.coastallamb.com</a>		



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## COASTAL LAMB NEW ZEALAND SPECIFICATION FOR CHEFS & BUTCHERS



<b>PRODUCT NAME:</b>	Coastal Lamb -Bone Less TOP Sirloin		
<b>PRODUCT SPEC</b>	<b>Animal Hanging Weight 30-45Lbs</b> <b>BoneLess TOP Sirloin -Medallions</b>		
<b>Commercial Delivery</b>	Arrangements by Mutual Agreement		
<b>STATE:</b>	Frozen , Cartons Inspected and Sealed		
<b>BRAND:</b>	Coastal Lamb : Intergrated Supply Chain		
<b>SHELF LIFE:</b>	See Pack Date and Best Before, KEEP Frozen		
<b>PROCESSOR</b>	OVATION, NZ in a US Certified Facility Carton ID & Traceability		
<b>SUSTAINABILITY:</b>	Halal Certified, Free Range, Grass Fed, Raised without added Hormones, Raised Exclusively on Coastal Family Farms		
<b>PROCESS DETAILS</b>	The Medallions are derived from a chump on bone in lamb leg. The sirloin is removed by a straight cut across the leg one fingers space from the ball joint. The fat cap is removed along with any diamond fat. The sirloin follows the natural seam and not be rounded. Excess fat is trimmed off the top of the medallion.		
<b>PACK DETAILS:</b>	Pack 4 chumps, 2 rows of 2 side by side, into bag and vacuum seal		
<b>WEIGHT RANGE:</b>	Approx 1.5 lbs per Pack	4x 18 Packs per carton	72 Petite Medallions
<b>Website &amp; Awards :</b>		<a href="http://www.coastallamb.com">www.coastallamb.com</a>	
 			
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## COASTAL LAMB NEW ZEALAND SPECIFICATION FOR CHEFS & BUTCHERS



<b>PRODUCT NAME:</b>	Coastal Lamb -Bone Less netted Leg		
<b>PRODUCT SPEC</b>	<b>Animal Hanging Weight 30-45Lbs</b> <b>Small BoneLESS Rolled &amp; Netted Leg</b>		
<b>Commercial Delivery</b>	Arrangements by Mutual Agreement		
<b>STATE:</b>	Frozen , Cartons Inspected and Sealed		
<b>BRAND:</b>	Coastal Lamb : Intergrated Supply Chain		
<b>SHELF LIFE:</b>	See Pack Date and Best Before, KEEP Frozen		
<b>PROCESSOR</b>	OVATION, NZ in a US Certified Facility Carton ID & Traceability		
<b>SUSTAINABILITY:</b>	Halal Certified, Free Range, Grass Fed, Raised without added Hormones, Raised Exclusively on Coastal Family Farms		
<b>PROCESS DETAILS</b>	Boned Rolled Netted. A chump on leg is cleanly removed off the aitch bone and separated from the carcass. The shank is removed by a straight cut through the stifle joint and femur bone by tunnel boning. Chump is removed by a straight cut as close to the ball joint as possible. Remove gland and fat under the heel muscle - keep knife scores to a minimum. Bevel excess fat on cut surfaces		
<b>PACK DETAILS:</b>	Roll tightly, folding any loose pieces and net. Place in a plain bag and vacuum seal.		
<b>WEIGHT RANGE:</b>	Approx 3.0 - 3.5 lbs per small leg	<b>10 Legs per carton</b>	
<b>Website &amp; Awards :</b> <a href="http://www.coastallamb.com">www.coastallamb.com</a>			
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<b>Scan to Watch Video</b>	<b>See NZ Farmers and the Lambs</b> <div style="text-align: right; font-weight: bold; font-size: 1.2em;">John Diethelm</div>		



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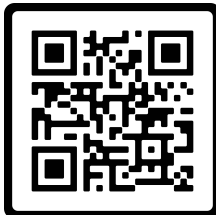

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## COASTAL LAMB NEW ZEALAND SPECIFICATION FOR CHEFS & BUTCHERS



PRODUCT NAME:	Coastal Lamb - Petite Hindshanks Pairs			
PRODUCT SPEC	Animal Hanging Weight 30-45Lbs  Petite Hindshanks Two in a Pack			
Commercial Delivery	Arrangements by Mutual Agreement			
STATE:	Frozen , Cartons Inspected and Sealed			
BRAND:	Coastal Lamb : Intergrated Supply Chain			
SHELF LIFE:	See Pack Date Best Before date KEEP Frozen			
PROCESSOR	OVATION, NZ in a US Certified Facility Carton ID & Traceability			
SUSTAINABILITY:	Halal Certified, Free Range, Grass Fed, Raised without added Hormones, Raised Exclusively on Coastal Family Farms			
PROCESS DETAILS :	The hindshank is removed from the leg by a straight knife cut through the stifle joint. The knuckle tip is removed at the commencement of the shank meat. Fit a shank cap on all shank ends			
PACK DETAILS:	Two HindShanks are placed into plain vacuum pack bag displayed as a pair			
WEIGHT RANGE:	Aprox 2 x 1lb = 2lb Per Pack	2 x 12 Packs per carton	24 Hindshanks	
Website & Awards :		www.coastallamb.com		
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## COASTAL LAMB NEW ZEALAND SPECIFICATION FOR CHEFS & BUTCHERS



<b>PRODUCT NAME:</b>	Coastal Lamb - 8 Rib Center Cut French Rack		
<b>PRODUCT SPEC</b> <b>Center Cut :</b>	<b>Animal Hanging Weight 30-45Lbs</b> <b>12-14 oz or 14-16 oz or 16-18 oz</b> <b>Center Cut Rack with 2 inch French</b>		
<b>Commercial Delivery</b>	Arrangements by Mutual Agreement Weight Ranges Super Petites 12-14 oz Petites 14-16 oz Small 16-18oz		
<b>STATE:</b>	Frozen , Cartons Inspected and Sealed		
<b>BRAND:</b>	Coastal Lamb : Intergrated Supply Chain		
<b>SHELF LIFE:</b>	See Pack Date and Best Before KEEP Frozen		
<b>PROCESSOR</b>	OVATION, NZ in a US Certified Facility Carton ID & Traceability		
<b>SUSTAINABILITY:</b>	Halal Certified, Free Range, Grass Fed, Raised without added Hormones, Raised Exclusively on Coastal Family Farms		
<b>PROCESS DETAILS</b>	A standard 8 rib rack is removed between the 4th and 5th ribs and 12th and 13th ribs. Flaps are removed by a straight cut parallel to the back bone at 75mm from the loin eye measured from the loin end. Chine and feather bones and paddywack and cap are removed, prior to cleanly water frenching 35mm from rib ends. Racks are professionally weight ranged.		
<b>PACK DETAILS:</b>	Two 8 rib racks interlocked and vacuum packed into a Coastal Lamb Pack.		
<b>WEIGHT RANGE:</b>	Ribs/Chops Per Carton 2 x 8 ribs = 16 /Pack	<b>10 Packs per carton</b>	10 Packs = 160 Ribs
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## COASTAL LAMB NEW ZEALAND SPECIFICATION FOR CHEFS & BUTCHERS



<b>PRODUCT NAME:</b>	Coastal Lamb - Small Bone In Leg	
<b>PRODUCT SPEC</b>	<b>Animal Hanging Weight 30-45Lbs</b> <b>Small Whole Bone In Leg</b>	
<b>Commercial Delivery</b>	Arrangements by Mutual Agreement	
<b>STATE:</b>	Frozen , Cartons Inspected and Sealed	
<b>BRAND:</b>	Coastal Lamb : Intergrated Supply Chain	
<b>SHELF LIFE:</b>	See Pack Date and Best Before, KEEP Frozen	
<b>PROCESSOR</b>	OVATION, NZ in a US Certified Facility Carton ID & Traceability	
<b>SUSTAINABILITY:</b>	Halal Certified, Free Range, Grass Fed, Raised without added Hormones, Raised Exclusively on Coastal Family Farms	
<b>PROCESS DETAILS</b>	The Leg is removed from the carcass by a clean cut. The Knuckle Tip is removed at the commencement of the shank meat. The Tail, all Cod Fat, Udder Fat plus Flank including Percural Gland and associated fat is removed. The chump is removed by saw cut one fingers space below the ball joint. Any fat around the cut surfaces is bevelled. (CKT=Chump Knuckle Tail off)	
<b>PACK DETAILS:</b>	After placing a shank cap over the shank tip, the leg is packed into a Coastal Lamb bag and vacuum sealed.	
<b>WEIGHT RANGE:</b>	4.5 - 5.5 lbs per Bone IN leg	4 Legs per carton
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## COASTAL LAMB NEW ZEALAND SPECIFICATION FOR CHEFS & BUTCHERS



<b>PRODUCT NAME:</b>	Coastal Lamb - Bone In Short Loin - whole	
<b>PRODUCT SPEC</b>	<b>Animal Hanging Weight 30-45Lbs</b> <b>Petite Bone In Shortloin UN Cut</b>	
<b>Commercial Delivery</b>	Arrangements by Mutual Agreement	
<b>STATE:</b>	Frozen , Cartons Inspected and Sealed	
<b>BRAND:</b>	Coastal Lamb : Intergrated Supply Chain	
<b>SHELF LIFE:</b>	See Pack date Best Before date KEEP Frozen	
<b>PROCESSOR</b>	OVATION, NZ in a US Certified Facility Carton ID & Traceability	
<b>SUSTAINABILITY:</b>	Halal Certified, Free Range, Grass Fed, Raised without added Hormones, Raised Exclusively on Coastal Family Farms	
<b>PROCESS DETAILS</b>	Shortloin saddle removed by saw thru cushion 1st lumbar vertebrae, then by saw cut hard against the 12th rib. The 13 rib is removed by a method to ensure excessive meat removal & fell damage is avoided. After splitting down the spinal centre, tidily remove spinal cord, scrape sawdust & remove any other visible defects prior to packing. Internal fats to be trimmed even with the meat surface which avoids damage to the fillet.	
<b>PACK DETAILS:</b>	Pack 1 shortloin per coastal lamb bag ensuring branding is on upperside of cut, and vacuum seal.	
<b>WEIGHT RANGE:</b>	1.5-2.0lbs Per Pack	<b>12 Packs per carton</b>



**Website & Awards :** [www.coastallamb.com](http://www.coastallamb.com)



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## COASTAL LAMB NEW ZEALAND SPECIFICATION FOR CHEFS & BUTCHERS



<b>PRODUCT NAME:</b>	Coastal Lamb - Bone In Shoulder		
<b>PRODUCT SPEC</b>	<b>Animal Hanging Weight 30-45Lbs</b> <b>Small Whole Shoulder UNCut</b>		
<b>Commercial Delivery</b>	Arrangements by Mutual Agreement		
<b>STATE:</b>	Frozen , Cartons Inspected and Sealed		
<b>BRAND:</b>	Coastal Lamb : Intergrated Supply Chain		
<b>SHELF LIFE:</b>	See Pack date Best Before date KEEP Frozen		
<b>PROCESSOR</b>	OVATION, NZ in a US Certified Facility Carton ID & Traceability		
<b>SUSTAINABILITY:</b>	Halal Certified, Free Range, Grass Fed, Raised without added Hormones, Raised Exclusively on Coastal Family Farms		
<b>PROCESS DETAILS</b>	The shoulder is removed from the rack between the 4th and 5th ribs and the neck, in-line with the backbone. Breast and Foreshank is removed by a longitudinal cut through the arm bone approx 30mm 1 3/16 inches from the elbow. The exposed bone should be round. All bloodstains, clots, exposed glands and loose pieces are to be removed, and fat around the cut edges to be bevelled to 5mm or 3/16 inch		
<b>PACK DETAILS:</b>	One shoulder is placed into plain vacuum pack bag		
<b>WEIGHT RANGE:</b>	4 to 4.5lbs Per Bone In Shoulder	<b>5 Packs per carton</b>	
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## COASTAL Lamb Trim & Fabrique Delices Merguez Sausage for Chefs & Butchers



PRODUCT NAME:	Coastal Lamb Trim & Merguez Sausage	  Chefs use Fabrique Delices unique French artesian recipe for Merguez Lamb sausage. Made with premium Coastal lamb Trim, that is mildly spiced all-natural, gluten-free, preservative-free, and artificial flavor-free.    Butchers looking for a high quality Lamb balanced trim to make their own fresh sausages.	
PRODUCT SPEC	Merguez Coastal Lamb Sausage from  Fabrique Delices & Coastal Lamb Trim		
Commercial Delivery	Arrangements by Mutual Agreement  Special Order Only  Coastal Lamb Trim used for Sausage		
Lamb Trim :	Frozen , Cartons Inspected and Sealed		
Lamb Trim :	Coastal Lamb : Intergrated Supply Chain		
Sausage shelf life	KEEP Frozen. 7 days after thawing		
TRIM PROCESSOR	OVATION, NZ in a US Certified Facility Carton ID & Traceability		
SUSTAINABILITY:	Halal Certified, Free Range, Grass Fed, Raised without added Hormones, Raised Exclusively on Coastal Family Farms		
Trim Contents	All boneless meat pieces non-conforming boneless primal cuts, meat trimmings from glands and fillet side runners are included. All bone chips/slivers are excluded. Packing of meat is to ensure that a chemical lean of 80% is achieved. Fat pieces may also be included as long as the Chemical Lean of 80 % is achieved.		
Sausage Packs :	6 x 2.25 oz Un cooked Sausages - Frozen - Vacuum sealed - 12 packs per Case = 72 Sausages \$144		
Trim Packs :	Approx 30-35 lb of Trim Per Pack \$7.50lb		

### Sausage Ingredients and Specifications made by Fabrique Delices

Sausage Ingredients : Coastal Lamb Trim, Water, Paprika, Salt, Olive Oil, Spices (Coriander, Marjoram, Nutmeg, Caraway, Allspice), Cayenne Pepper, Granulated Garlic, Pepper. Encased in Natural Lamb Casing.

Allergens : None. ALL NATURAL ingredients



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