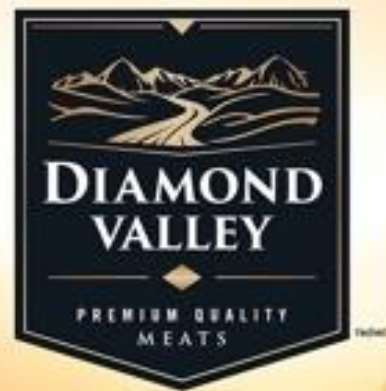
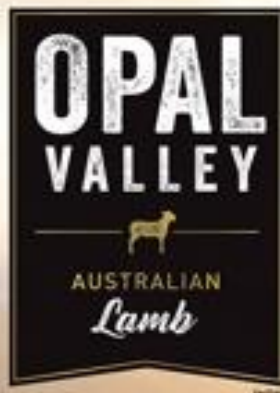




The Lamb Company

Grass Fed Lamb & Beef



NZ BEEF SPRINGVALE BRAND - CUT STEAKS - DIFFERENT PACKAGING AVAILABLE

TENDERLOIN



RIBEYE



STRIPLOIN



TOP SIRLOIN



LONDON BROIL



Ground Beef - Beef Patties

GROUND BEEF / PATTIES available in:

93% Lean

85% Lean

80% Lean

1#/12 package

2/5# package

2/10# package





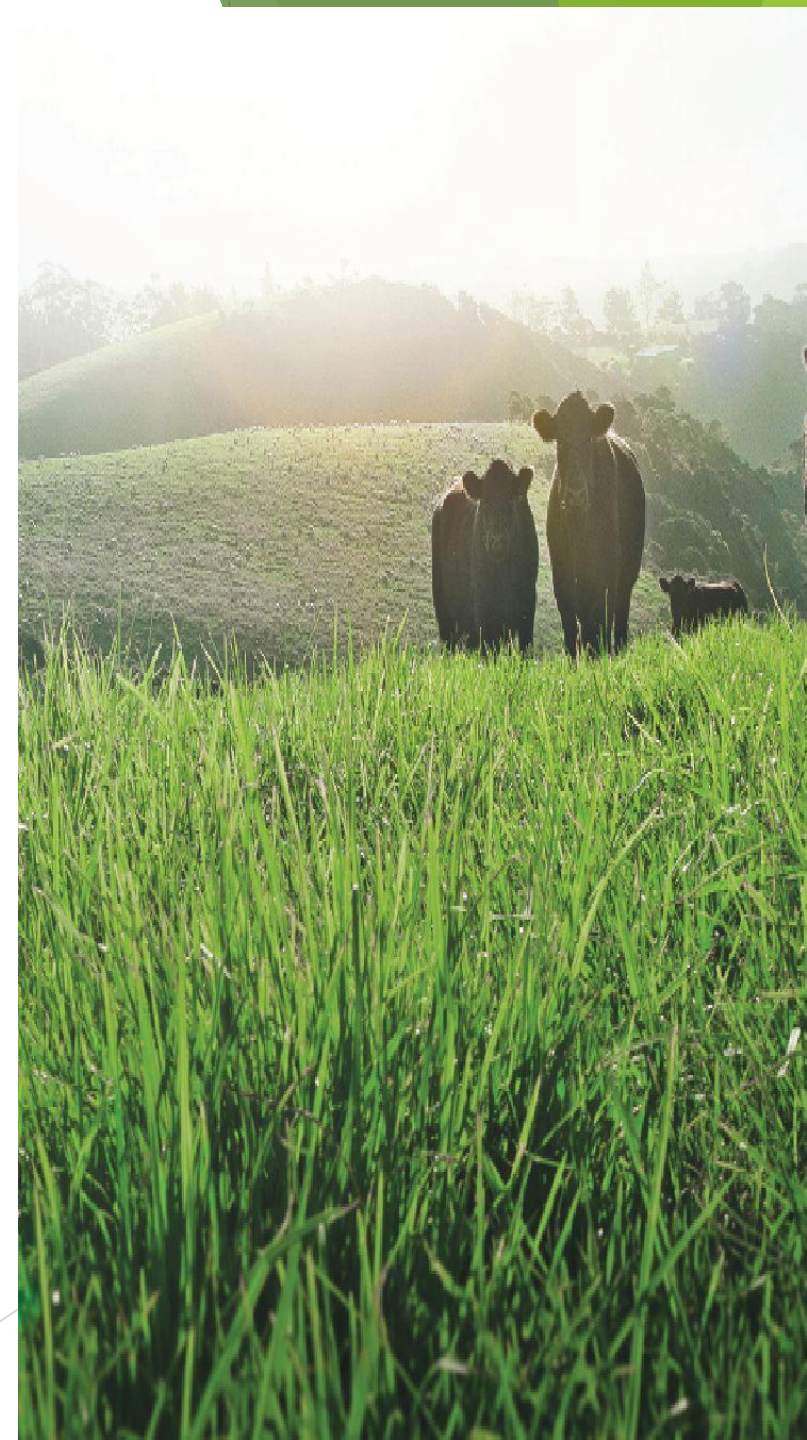
Grass-fed and pasture-raised
Full-flavored,
Fine textured
Naturally nutritious
Halal certified
No added growth hormones



New Zealand is one of the few places in the world where grass-based farming can reach its true potential. Here, the climate, clean air and plentiful pure water fuel year-round growth of lush, green pastures. Grazing this naturally ensures safe, healthy red meat. That is the beginning of the Lamb Company difference - the finest-quality meat that is not just grass-fed but also pasture-raised, every day of the year. With a diet of rich grass, animals grow strong, healthy and lean. The meat that is produced has a deliciously distinctive flavor - the mark of red meat as it naturally should be: grass-fed. It's more finely textured and nutritionally better for you with lower saturated fat, higher levels of vitamins A and E and omega-3 fatty acids.

NEW ZEALAND Beef is grass-fed, pasture-raised and free range, exactly as beef should be. It is a reflection of its source - New Zealand, a country that does not import or plant Genetically Modified (GM) seeds. Our beef is free of added hormones and being grass-fed, all feed is antibiotic-free. A temperate climate and a year-round diet of lush grass creates the qualities that all beef lovers are looking for - full flavor, fine texture and naturally nutritious. A high-quality protein, our beef is rich iron, and can be part of any well-balanced diet.

A truly distinctive difference, which helps to create incredible eating experiences.



Australian & New Zealand Tenderloin

A92084	CH. DAR B/L TENDERLOIN
A18008	CH BEEF-S-GF-TENDERLOIN-4-5
A18021	CH ORGANIC BEEF TENDERLOINS
A18074	CH ORGANIC BEEF TENDERLOIN 4LB UP PLATE
A88010104	CH BEEF TENDERLOIN
A88040040	88040040 TENDERLOIN 4 WHOLE PISMO (BEEF)

22437	CH NZ BNLS BEEF TENDERLOIN SM ON
28013	PS GF AUGUS BEEF TENDERLOIN
28155	GF BEEF PS TENDERLOIN 4-5 LB
28156	GF BEEF PS TENDERLOIN 5+LB

New Zealand & Australian Ribeye

22743	CH DV GF BONELESS BEEF RIB EYE ROAST-ABF
15202	FRZ NZ GF BEEF RIBEYE
15002	CH NZ GF RIBEYE
22438	CH NZ BNLS GRASS FED BEEF RIBEYE ROLL
28014	PS GF ANGUS BEEF RIBEYE ROLL
28128	GF BEEF PS RIBEYE
A88040187	88040187 ANGUS BACK RIB (BEEF)
A88040138	88040138 CROSS RIB ROAST (BEEF)
A14917	CH ORGANIC BEEF RIB-EYES LIP/ON
A88040174	88040174 ANGUS BONE IN RIBS (BEEF)
A88040042	88040042 RIBEYE 1/3 CUT (BEEF)

Australian & New Zealand Top Sirloin

A92132	CH. DAR B/L TOP SIRLOIN
A16806	CH ORGANIC BEEF TOP SIRLOINS-CAP/OFF
22434	CH NZ BEEF TOP SIRLOIN CENTRE CUT
28021	PS GF ANGUS BEEF TOP SIRLOIN CENTRE CUT
28209	PS-GRASS FED TOP SIRLOIN CENTRE CUT VP CH

New Zealand Rump

28022	PS GF ANGUS BEEF RUMP CAP
28221	PS-GRASS FED RUMP CAP VP CH
22429	Premium PS GF RUMP CAP

Australian & New Zealand Insides-Cap Off

A18808	CH ORGANIC BEEF INSIDES-CAP/OFF	
A88040062	CH ORGANIC BEEF INSIDES-CAP/OFF	
26129	88040062 INSIDES - CAP OFF (BEEF)	
22435	FZ BEEF INSIDE MX GRD 100 VL IW	
28020	CH NZ BNLS BEEF INSIDE ROUND CAP OFF	
28129	PS GF AUGUS BEEF INSIDE CAP OFF	

	Australian and New Zealand Striploins
A17611	CH ORGANIC BEEF STRIPLOINS
A88040041	88040041 STRIPLOIN 1/3 CUT (BEEF)
A88040996	ON BNLS BEEF NY STRIPLOIN STEAK
15203	FRZ NZ GF BEEF STRIPLOINS
22436	CH NZ BNLS GRASS FED BEEF STRIPLOINS
28023	PS GF ANGUS BEEF STRIPLOIN
28169	GF BEEF PS STRIPLOIN

	Australian & New Zealand Knuckle
28208	CH BEEF PS GF B/L KNUCKLE VP
A19990	PS-GRASS FED KNUCKLE VP CH

	Australian & New Zealand Chuck Roll
A14338	CH ORGANIC BEEF CHUCK EYE ROLLS
A88040048	88040048 CHUCK EYE - ROLL (BEEF)
A88040942	ON BNLS BEEF CHUCK ROAST
15206	FRZ NZ GF BEEF CHUCK ROAST
28195	GF BEEF PS CHUCK EYE ROLL
15006	CH NZ GF BEEF CHUCK ROAST
56592	CH NZ NP 100% GF BEEF CHUCK ROAST

	Australian & New Zealand Skirts Peeled
A19989	CH BEEF SKIRT STEAKS - PEELED
A88040046	CH BEEF SKIRT STEAKS - PEELED
22432	FRZ NZ GF BEEF SKIRT STEAK
28019	CH NZ BNLS INSIDE BEEF SKIRT
15011	PS GF AUGUS BEEF INSIDE SKIRT
28761	CH NZ GF BEEF SKIRT STEAK

	Australian & New Zealand Flank Steak
A88040045	FLANKS - PEELED (BEEF)
25111	FRZ NZ GF BEEF FLANK STEAK
25121	FZ PS BEEF FLANK STEAK
25131	FZ C FLANK STEAK
15010	FZ B FLANK STEAK
22431	CH NZ GF BEEF FLANK STEAK
28017	CH NZ BNLS BEEF FLANK STEAK
28197	PS GF AUGUS BEEF FLANK STEAK
28760	GF BEEF PS FLANK STEAK
	Australian & New Zealand Short Ribs
A88040195	88040195 ANGUS SHORT RIB (BEEF)
A88041060	ON B/IN BEEF SHORT RIBS
28758	CH DV GF ABF BEEF BI SHORT RIBS



TENDERLOIN - SIDE MUSCLE ON

The pinnacle of premium grass-fed New Zealand beef. With distinct marbling and unmatched leanness from grass-grazing, this supremely tender and succulent cut delivers spectacular, bold beef flavor with a clean finish. Side muscle still attached.



BUTT TENDERLOIN

A robust classic Chateaubriand, full of flavor with great texture and tenderness. Versatility to be cut into minute steaks or cooked as a whole piece.



RIB-EYE ROLL - LIP OFF

Full of flavor with a supremely tender texture and superior, pronounced marbling. Lip-muscle expertly trimmed for added convenience and optimal plate presentation. With the versatility to be cut into thick, juicy Scotch Fillet steaks or roasted whole, our Rib-eye Roll from New Zealand is second to none.



TENDERLOIN - SIDE MUSCLE OFF

The pinnacle of premium grass-fed New Zealand beef. With distinct marbling and unmatched leanness from grass-grazing, this supremely tender and succulent cut delivers spectacular, bold beef flavor with a clean finish. Side muscle removed for maximum convenience, increased yield and optimal presentation.



OVEN-PREPARED RIBS

With the Rib-eye intact, these Oven-Prepared Ribs are the perfect choice, for a hearty and memorable Silver Fern Farms New Zealand Beef experience. Also known as the Wing Rib, the intense flavors and natural juices are amplified by the pronounced marbling.



RIB-EYE ROLL - LIP ON

A popular choice that is hard to beat. Full of flavor with a supremely tender texture and superior marbling. With the versatility to be cut into thick, juicy Scotch Fillet steaks or roasted whole, our Rib-eye from New Zealand is second to none.



STEAK-READY STRIPLOIN

A superb example of premium quality New Zealand Beef that has been trimmed to a steak-ready standard for maximum convenience and increased yield. Lean and healthy while still supremely juicy and tender, the pronounced and consistent marbling promises to deliver succulent and flavorful Porterhouse steaks every time.



HEART OF RUMP

This Heart of Rump exemplifies grass-fed leanness and is suited to flash-cooking and searing. With great flavor and consistent tenderness, this offers a healthy and delicious beef experience.



RUMP CAP

A versatile cut of quality New Zealand beef. Always lean and tender, delivering the grass-fed Silver Fern Farms difference. With natural fat cover intact, the succulent juices are retained during cooking, amplifying the deliciously rich, classic beef flavors.



SHORTLOIN

This popular beef cut adds a hearty, filling option to any menu, offering rich, superior flavor, combined with the consistent leanness and tenderness of naturally raised New Zealand Beef.



STRIPLOIN

A superb example of premium quality Silver Fern Farms New Zealand Beef. Leaner and healthier while still supremely juicy and tender. The pronounced marbling of this standard-cut Striploin promises to deliver succulent and flavorful Porterhouse steaks every time.



D-RUMP

This highly presentable, plate-ready example of healthy, lean and tender New Zealand beef is the perfect choice for a rich, satisfying roast or succulent, juicy steaks. With natural fat cover intact, the distinctively bold beef flavors are intensified and succulent juices preserved for a delicious and memorable beef experience.



TOP SIRLOIN

Naturally lean and tender, our Top Sirloin is a highly versatile cut suited to grilling or roasting whole. By leaving the natural fat cover intact, the distinctively bold beef flavors are intensified and succulent juices preserved for a delicious and memorable beef experience.

COOKING IS CHALLENGING ENOUGH, TO NOT TO HAVE TO WORRY ABOUT THE QUALITY OF THE PRODUCT MAKES MY JOB EASIER. I'M GLAD THAT SILVER FERN FARMS HAS AN EXTENSIVE PRODUCT RANGE WHICH ALLOWS DIVERSITY OF DISHES THAT WE CAN OFFER ON OUR MENU."

Mat McLean Executive Chef, NZ



SHOULDER CLOD

A highly versatile and consistent cut, offering excellent flavors that are perfectly suited to deliciously rich and indulgent slow-cooking. A fantastic yielding cut with zero wastage makes this a reliable and economical choice.



KNUCKLE

The dense yet tender texture and strong, bold beef flavor of the Knuckle are perfectly suited to braising and roasting. The smaller size and round, uniform shape offer excellent portion control.



TOPSIDE

A classic beef cut made leaner, healthier and more tender by a purely natural grass-grazed diet. Full of rich, classic beef flavors that are best intensified through slow, moist cooking techniques.



SILVERSIDE

With a milder beef flavor that allows your own seasonings and marinades to infuse, Silver Fern Farms Silverside has a superb texture that holds together well when sliced thinly. Perfect for long, slow-cooking but also great for hot-smoking Curing.



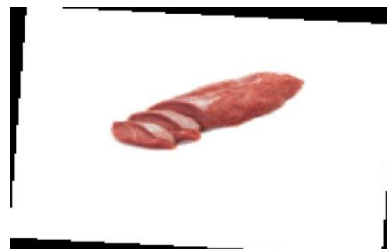
OYSTER BLADE

This smaller-sized slow-cooking cut of naturally lean grass-fed beef offers a more refined presentation option, but is still bursting with all of the deliciously rich and indulgent flavors.



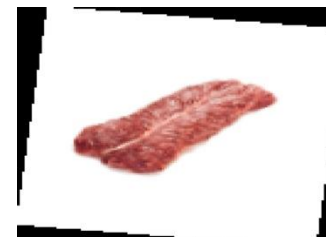
CHUCK TENDER

A superb cut for creating classic beef dishes with the grass-fed difference. Leaner, healthier and smaller in size, the Chuck Tender still delivers in full the rich mouth-feel, bold taste and satisfyingly rich, sticky juices of premium slow-cooked beef.



PETITE TENDER

With a leanness and quality similar to Filet Mignon, the Petite Tender is a superb choice for the menu. A supremely tender texture, which accompanies the naturally delicious flavor. A highly flexible cut suited to many cooking options with easy portion control. Each piece weighs approximately 230-280 grams.



THICK SKIRT

A superb cut for braising and long, slow-cooking techniques. The high level of connective tissue that occurs naturally in the Thick Skirt guarantees to deliver indulgently sticky and delicious braising juices, and the loose texture falls to bits in the mouth.



CHUCK ROLL

The perfect choice for a truly indulgent and richly flavored beef experience. Selected only from New Zealand grass-fed animals, our Chuck Roll exemplifies the deliciously rich mouth-feel, bold flavor and melt-in-the-mouth texture of slow-cooked beef. Also perfect for slicing thinly for traditional Asian cuisine



THIN SKIRT

A full-flavored beef cut with stunningly bold taste, best brought out by chargrilling or flash-cooking.



FLANKSTEAK

The typically milder flavor of the Flanksteak makes it an excellent choice for introducing complementary flavors and seasonings. A supremely lean cut suited to pot-roasting or quick-cookin



SHORT RIB

Coming from the belly of premium New Zealand grass-fed beef, these Short Ribs are deliciously meaty and indulgent. Long, slow-cooking further intensifies the rich, robust flavors and melt-in-the-mouth texture.

All products subject to availability. Keep product chilled below -1°C, or if frozen, at -18°C.