





TRUSTED

QUALITY

It is no secret that Australian lamb is amongst the finest in the world and at Top Paddock Lamb owners Dirk Geleit and Shirley Bastian are committed to delivering the best possible eating quality to diners around the world.



A butcher by trade, Dirk has been instrumental in the development of the Top Paddock brand, focusing on the key elements he believes make this southern region of Australia one of the best in the world for lamb production.

SUSTAINABLE FARMING

TAKING CARE OF THE LAND FOR THE NEXT GENERATION

Top Paddock lambs are all grass fed free range animals sourced from Southern Australia where there is ample fresh water and native pastures making it the ideal environment for grazing and farming.

The pastures in this region are packed with minerals and fibre providing the perfect natural conditions for growing world class lambs. Our farmers take great care to preserve the land they raise Top Paddock Lambs on.





NATURAL

HEALTHY

NUTRITIONAL BENEFITS

LAMB IS HEALTHY

Lamb is a staple in Mediterranean culture, one of the healthiest diets in the world due to its reputation for a lower risk of cardiovascular disease. Lamb is a valuable source of **protein, minerals and many B - group vitamins including niacin, thiamin and riboflavin.**

It is lean and low in cholesterol compared to other animal proteins and 50% of the fat in lamb is mono - unsaturated.

Lamb provides two times more iron than chicken or pork and six times more iron than fish. Protein contains the essential amino acids needed for building muscle and also assists in maintaining healthy organs and body tissue while boosting metabolism, slowing digestion and decreasing hunger.



BREED, FEED & AGE

NATURAL LAMB FROM AUSTRALIA

Top Paddock Lambs are second cross British and European breed fat lambs. The lambs have been grazed freely on Australia's natural pastures of clover and rye grasses resulting in a delicious subtle flavour.

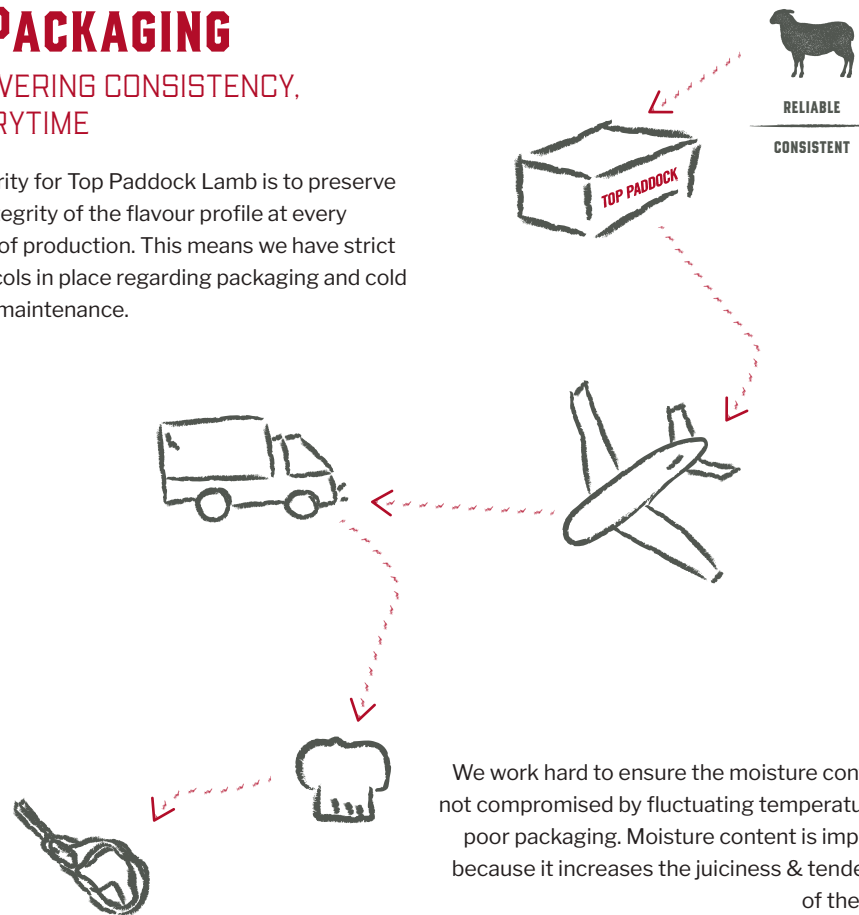


Australian lambs are processed between 8 to 12 months of age, the best age for producing a tasty and versatile meat. Our lamb is raised free from chemicals and antibiotics, without the use of added hormones.

COLD CHAIN & PACKAGING

DELIVERING CONSISTENCY, EVERYTIME

A priority for Top Paddock Lamb is to preserve the integrity of the flavour profile at every stage of production. This means we have strict protocols in place regarding packaging and cold chain maintenance.



We work hard to ensure the moisture content is not compromised by fluctuating temperatures or poor packaging. Moisture content is important because it increases the juiciness & tenderness of the meat.

“ Dirk and I have been in this industry for many years and we are so happy to share Top Paddock Lamb with diners around the world. We have a lot of experience in global markets and are export specialists. As a team we always work with our customers to discover the best way to introduce and promote Top Paddock Lamb to their market. ”

Shirley Bastian

Director



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