



So, what is Jimba?



Jimba is truly Australian! Bred and raised on the lush land of our country, Jimba Premium Lamb provides the quality and standard to have you wanting more.

Jimba originates from the native Aboriginal word for sheep. The translation for the word has the literal meaning of cloud and refers to the white mist preceding a shower, to which a flock of sheep bore a strong resemblance. Jimba, also sometimes referred to as Jumbuck, seemed the only thing the Aboriginal imagination could compare these strange, white, fluffy animals to.

Quality guaranteed



Jimba Premium Lamb prides itself on its commitment to quality, service and value for money. We endeavour to ensure customer satisfaction at all times. Such characteristics form the foundations of our family owned and operated business.

Our continual commitment is to provide products of a consistently high standard. Every effort is made to ensure customer satisfaction in every instance.



About us



Jimba Premium Lamb is a leading brand of Cedar Meats Australia; an Australian owned and operated family business. Jimba is fast developing a reputation as Australia's premium lamb brand.

Once a small butcher shop, employing 1 butcher in a suburban shopping street, Cedar Meats has grown to be one of Australia's largest small stock operators, employing over 300 people. Its operations include lamb, mutton, goat and calf.

The company can truly service the world. The operation is fully integrated, and currently holds licences to export to all destinations worldwide, including Europe, Northern America, Asia, Middle East and Africa. Our distribution network abroad provides a personalised service to our clients regardless of their location.

From its inception in 1984, Cedar Meats Australia has always been a hands-on, family run business, now involving our second generation family members. The business owners operate it on a daily basis with pride and absolute commitment.

Cedar Meats operates within 8km of CBD Melbourne, Australia in a state-of-the-art export premises. Close to shipping ports and airports, we are conveniently located for logistical purposes. Also, the ability to draw on a wide range of quality employees and low staff turnover ensures we have the best team to get the job done.

Production within the plant is tailored to customer requirements, with an ability to provide customised product cuts to suit individual specifications. Our ability to slaughter, bone and chill 8,000 units per day ensures ultimate efficiency in delivering a quality product in a timely manner.

Cedar Meats Australia, incorporating Jimba Premium Lamb, welcomes all enquiries. Our family looks forward to hearing from you.

Jimba, we pride ourselves on being big enough to deliver, small enough to care.



Selected Product Range

LAMB RACK - CAP OFF

- Cap can be removed to expose eye muscle
- Ribs frenched to required length
- Weight ranged if required
- Chilled and frozen varieties



LAMB RACK - DENUDED

- Rack cap fully removed down to eye muscle and ribs
- Ribs frenched to eye muscle
- Chilled and frozen varieties



LAMB LOIN SADDLE

- 0 or 1 rib loin cut square
- Internal fat removed
- Fat cap trimmed or removed if required
- Spinal cord removed
- Chilled and frozen varieties



BONE IN LAMB LEG

- Chump on or off
- Aitch bone removed
- Shank tip removed
- Chilled and frozen varieties



BONE IN LAMB PATELLA LEG

- Leg bones removed by tunnel or seam methods
- Chump on or off
- Patella retained
- Chilled and frozen varieties





BONELESS LAMB LEG

- Leg bones removed by tunnel or seam methods
- Chump on or off
- Jet netted if required
- Chilled and frozen varieties



LAMB EYE OF LOIN

- Derived from a shortloin
- Fat cap removed
- Silver Skin removed if required
- Chilled and frozen varieties



LAMB TENDERLOIN

- Derived from a shortloin
- "Butt" can be retained if required
- Chilled and frozen varieties



BONELESS LAMB SHOULDER

- Either full boneless or oyster & chuck roll separated
- Can be rolled and netted
- Surface trimmed to desired level
- Chilled and frozen varieties



LAMB SHANKS

- Either foreshank or hindshank
- Hindshank can be frenched
- Hindshank can have heel muscle removed
- Shanks can be either tipped or untipped
- Chilled and frozen varieties

*Jimba offer a variety of product cuts depending on demand.
A selection of cuts from the entire Jimba range are listed above.*



Should you require a product cut that is not listed, do not hesitate to contact us for an inquiry.

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Premium Quality Australian Lamb



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