



# TOP PADDOCK<sup>TM</sup>

FROM MEAT TENDER

- Premium Australian grass fed lamb • NO added hormones
  - Antibiotic Free • Halal certified
- Processed & packed in purpose built plants
- HACCP inspected & certified • BRC accredited plant

**FULL  
FLOCK**

**100%**

**ALL BREEDS**

**AUSTRALIAN  
DOMESTIC  
CONSUMPTION**

**43%  
OF FULL  
FLOCK**

**EXPORT**

**57%  
OF FULL  
FLOCK**

**SUITABLE  
WEIGHT  
RANGE**

**14% OF FULL  
FLOCK INCLUDES  
ALL BREEDS**

**TOP PADDOCK  
QUALITY & BREED**

**5% OF FULL  
FLOCK**



**FEED**

**PASTURE**

**BREED**

**SECOND  
CROSS LAMB**

**WEIGHT  
RANGE**

**25.1 - 29.9KG**

**FAT SCORE**

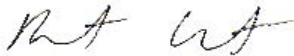
**1 - 3**

**MEAT  
COLOUR**

**PINK /  
LIGHT RED**

At Top Paddock we believe that the lambs should be allowed to graze freely on the rich native grasslands and pastures of our region. This results in a naturally lean and tender lamb – a true farm to fork experience.

“ We wanted to provide a top quality, stable lamb product that chefs could be confident putting on their plates. Eating quality is always going to be our number one priority and we are confident that we can deliver this with the Top Paddock brand. ”



Director



**TOP PADDOCK**

FROM MEAT TENDER

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