

LUMINA®



# The Cuts

Global Product Guide

# This is the story of the world's best lamb.

Lumina began with one wildly ambitious goal; to create the world's most succulent lamb. A product that offered unrivalled tenderness and texture, and superior health attributes.

After 15 years of hard work and unprecedented challenges, this story has a deliciously happy ending. A whole new calibre of lamb – a revolutionary new standard of taste, quality and consistency. Gifted with intramuscular fats, Lumina lamb is finely marbled. This gives Lumina the outstandingly tender texture, incredibly succulent mouth feel, and signature mild taste that makes Lumina coveted around the world.

The very pinnacle of succulence, nutrition and impeccable sustainability practices. 



## Watch our story

Take two minutes to see why we think Lumina is the world's best lamb.



## The Details

Product Performance	Consistency in weight and performance	Lumina's remarkable consistency is achieved through our meticulous processes and rigorous standards. Each lamb is frequently weighed, then finished for 35 days on an exacting blend of chicory and clover forage. This ensures that when it arrives in the hands of our butchers, Lumina lamb is already primed for the ultimate in consistency.
	Unparalleled taste and texture	<p>Lumina lamb has an exceptionally high level of intramuscular fats and fine marbling. It is renowned for its exceptionally mild taste, which can be traced back to Lumina's unique genetics and diet of chicory and clover.</p> <p>A gentle aroma as mild as its taste, a delicate and tender texture, and a juicy and succulent mouth feel.</p>
Health & Nutrition	Imbued with Omega 3	Omega 3 is a coveted class of polyunsaturated fats, renowned for its multitude of benefits for human health. It has the ability to increase heart health and decrease inflammation, improve blood pressure and enhance brain function.
	Polyunsaturated fats; the good fats.	Rich in polyunsaturated fats, Lumina is finely marbled, creating succulence, tenderness and taste that surpasses any other.
	Rich source of protein	Protein is the body's essential macro-nutrient. A critical provider of energy, vital for the health of our muscles, bones, hair and skin. Lumina is an effective source of this precious nutrient.
	Beneficial nutrients in every bite	Lumina features vitamins A, B and D, each of which comes with a bounty of benefits to human health. It's also rich with minerals such as selenium, iron and zinc.
	Non-GMO and antibiotic-free	Our lambs are lovingly raised as nature intended. That's without any genetic modifications, or the use of antibiotics.

## Sensory Experience



### Appearance

Light pink to pale red colour



### Taste

Milder taste and aroma (not gamey)



### Texture

Delicate and tender mouth-feel



### After-taste

Less fatty than regular lamb and subtle flavour



### Cooking profile

Fat renders more like pork, doesn't shrink or lose shape

## Product Details

### Intramuscular Fat /Marbling

The intramuscular fat target of all our lambs is 3-4.5% - levels never seen before in lamb. The combination of our lambs' unique genetics and the finishing on chicory and clover forage is how we achieve the marbling of the intramuscular fat.

### Omega 3 & Polyunsaturated Fats

Lumina Lamb has significantly higher levels of Omega-3 and polyunsaturated fats than other lamb. The signature combination of chicory and clover, along with our genetics, is how we achieve this.

### Cooking

Chefs have reported a lower fat melting point with Lumina Lamb, which allows the flavours in the fat to meld with the meat, while cooking at lower temperatures.

### Eating Experience

The signature of Lumina is its performance, taste and quality. Lumina Lamb has a signature milder taste, exceptional tenderness, and is characterised by a mild aroma and a tantalising, lighter-bodied texture.


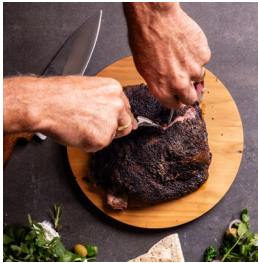
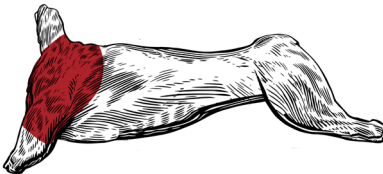
### Product Consistency

The specifications around Lumina Lamb are tight. The rigorous standards that our farmers adhere to and the meticulous processes that are undertaken in the development of Lumina Lamb ensure the consistency.

All Lumina lambs must be finished on our chicory and clover herb forage for a minimum of 35 days. We have tight criteria around the supply of our lambs, and they must meet specific weight criteria to make the grade.

This is why chefs around the world love our product. We can guarantee the size and specifications of our cuts - making menu creation, portion sizing, preparation and cooking easier. Our chefs know what they are getting every single time.

NEW PRODUCT						
FORE						
<h1>Supreme Shoulder</h1> <h2>SHANK ON</h2> <p>Oyster shoulder, neck fillet, scrag meat and fore shank.</p> <p>With fine intramuscular fat marbling, the Supreme Shoulder is extremely succulent and provides a solution to serve Lumina with lower labour costs - a solution to the demand on chefs with labour shortages, margin pressure, and diners' high expectations.</p>				<h3>PRODUCT FEATURES</h3> <ul style="list-style-type: none"><li>• Labour saving: efficiencies in handling due to larger cut.</li><li>• Versatility: in preparation and serving options.</li><li>• Flexibility: for portioning and serving, usable for fine-dining to large scale catering.</li><li>• Fewer touch points: easy product to prepare, cook and serve due to size, flavour and succulence of product.</li></ul>		
<h3>PRODUCT FEATURES</h3> <ul style="list-style-type: none"><li>✓ Antibiotic free</li><li>✓ Grass-fed</li><li>✓ Finished on chicory &amp; clover forage</li><li>✓ Halal</li><li>✓ Lumina farm assured</li></ul>						
<h3>AGED</h3> <p>21 days</p>						
<h3>STORAGE</h3> <p>Chilled: 0°C to -2°C Frozen: below -12°C</p>						
PRODUCT SPECIFICATION						Carton dimension: 525x230x160mm
PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT	
2.1 - 2.5kg 4.6 lb - 5.5 lb	2.3 kg 5.1 lb	1	6	6	13.5 kg 29.8 lb	
NUTRITIONAL INFORMATION						
Average quantity per 100 grams raw edible tissue						
ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
905kJ/216kcal	17.3g	16.5g	6.7g	0g	0g	64mg

NEW PRODUCT						
FORE						
<h1>Supreme Shoulder</h1> <p><b>SHANK OFF</b> Oyster shoulder, neck fillet, scrag meat.</p> <p>With fine intramuscular fat marbling, the Supreme Shoulder is extremely succulent and provides a solution to serve Lumina with lower labour costs - a solution to the demand on chefs with labour shortages, margin pressure, and diners' high expectations.</p>				<p><b>PRODUCT FEATURES</b></p> <ul style="list-style-type: none"><li>• Labour saving: efficiencies in handling due to larger cut.</li><li>• Versatility: in preparation and serving options.</li><li>• Flexibility: for portioning and serving, usable for fine-dining to large scale catering.</li><li>• Fewer touch points: easy product to prepare, cook and serve due to size, flavour and succulence of product.</li></ul>		
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<p><b>AGED</b> 21 days</p>						
<p><b>STORAGE</b> Chilled: 0°C to -2°C Frozen: below -12°C</p>						
PRODUCT SPECIFICATION						Carton dimension: 525x230x160mm
PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT	
1.8 kg - 2.2 kg 4.0 lb - 4.9 lb	2.0 kg 4.4 lb	1	8	8	15.9 kg 35.1 lb	
NUTRITIONAL INFORMATION						
Average quantity per 100 grams raw edible tissue						
ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
905kJ/216kcal	17.3g	16.5g	6.7g	0g	0g	64mg



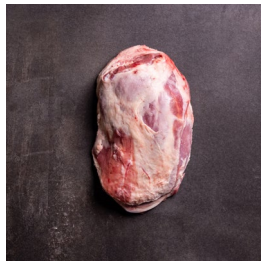
## FORE

# Oyster Shoulder

Includes blade bone but with fore shank and neck fillet removed.

### PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured



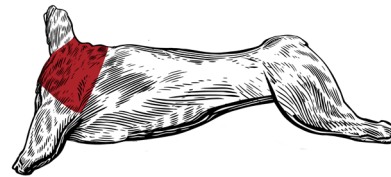
**ON THE MENU**  
Onslow  
Auckland, New Zealand

### AGED

21 days

### STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



### PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm

PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
1.0 kg - 1.3 kg 2.2 lb - 2.9 lb	1.2 kg 2.6 lb	1	9	9	10.0 kg 22.0 lb

### NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue

ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
841kJ/201kcal	17.5g	14.7g	5.8g	0g	0g	

## FORE

# Square Cut Shoulder

Taken from fore quarter. Shank and breast removed. Neck removed.

### PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured

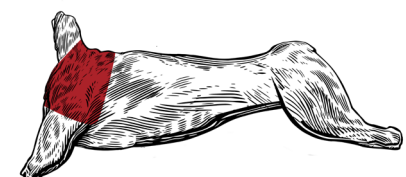


### AGED

21 days

### STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



### PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm

PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
1.9 - 2.3 kg 4.2 lb - 5.1 lb	2.1 kg 4.6 lb	1	8	8	16.8 kg 37.0 lb

### NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue

ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
1105kJ/264kcal	15.8g	22.6g	9.3g	0g	0g	58mg

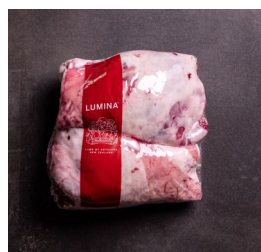
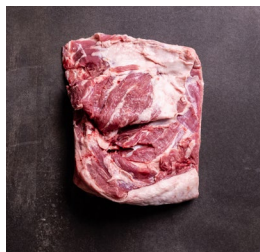
## FORE

# Boneless Shoulder

Rib cage removed. Bone in shank, arm and blade bones removed. Neck fillet removed. Trimmed to 90VL.

### PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured

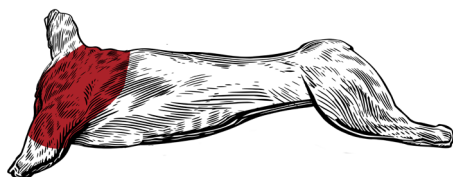


### AGED

21 days

### STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



### PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm

PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
1.0 kg - 1.4 kg 2.2 lb - 3.1 lb	1.2 kg 2.6 lb	2	6	12	15.0 kg 33.1 lb

### NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue

ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
864kJ/207kcal	17.5g	15.3g	6.4g	0	0	

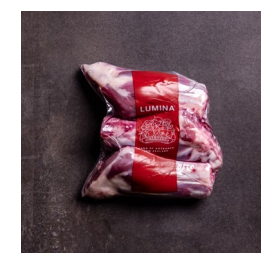
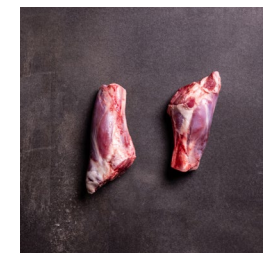
## FORE

# Fore Shank

Shank removed from shoulder, and knuckle tip removed.

### PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured

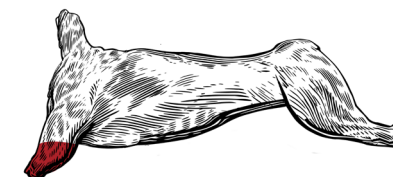


### AGED

10 days

### STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



### PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm

PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
320 g - 385 g 11.3 oz - 13.6 oz	350 g 12.3 lb	3	9	36	12.0 kg 26 lb

### NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue

ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
842kJ/201kcal	19.1g	13.5g	5.4g	0	0	

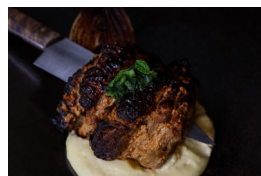
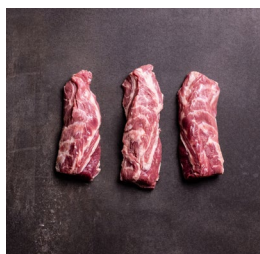
## FORE

# Neck Fillet

4/5rib, boneless neck fillet

### PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured



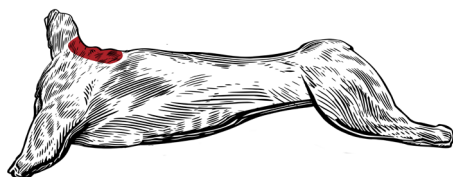
**DISH INSPIRATION**  
Tandoori Lumina Lamb Neck  
By Chef Keith Lord

### AGED

21 days

### STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



### PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm

PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
150 g - 190 g 5.3 oz - 6.7 oz	170 g 6.0 oz	6	12	72	12 kg 26.5 lb

### NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue

ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
863kJ/206kcal	17.5g	15.3g	6.4g	0	0	

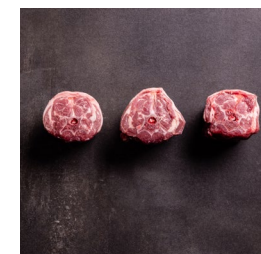
## FORE

# Whole Neck

Whole lamb neck. Atlas tip removed.  
Minimum length 40mm both sides.

### PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured

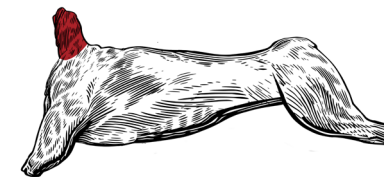


### AGED

Product not aged.

### STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



### PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm

PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
430 g - 530 g 15.2 oz - 18.7 oz	480 g 16.9 oz	Varies	Varies	Varies	Varies



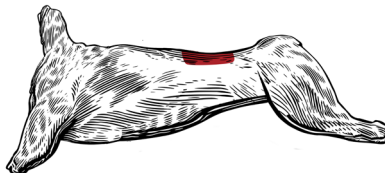
### NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue

ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM



LUMINA LAMB FULL RUMP - CAP ON

MIDDLE						
<h1>Boneless Loin, cap on</h1> <p>Taken from the eye cut saddle loin, with flaps removed adjacent to eye muscle. Silverskin on. Fat cap on.</p>						
<b>PRODUCT FEATURES</b> <ul style="list-style-type: none"><li>✓ Antibiotic free</li><li>✓ Grass-fed</li><li>✓ Finished on chicory &amp; clover forage</li><li>✓ Halal</li><li>✓ Lumina farm assured</li></ul>				 <p><b>ON THE MENU</b> Studio Frantzén London London, United Kingdom</p>		
<b>AGED</b> <p>21 days</p>						
<b>STORAGE</b> <p>Chilled: 0°C to -2°C Frozen: below -12°C</p>						
PRODUCT SPECIFICATION						
Carton dimension: 525x230x160mm						
PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT	
300 g - 360 g 10.6 oz - 12.7 oz	330 g 11.6 oz	4	12	48	15.8 kg 34.8 lb	
NUTRITIONAL INFORMATION						
Average quantity per 100 grams raw edible tissue						
ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
949kJ/227kcal	17.6g	17.6g	7.3g	0g	0g	60mg



## MIDDLE

# Boneless Loin, cap off

Taken from the eye cut saddle loin, with flaps removed adjacent to eye muscle. Silverskin off. 100VL.

### PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured



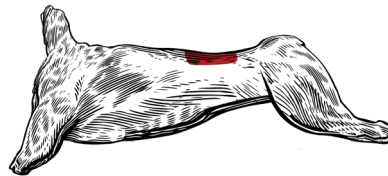
**ON THE MENU**  
Heliot Steak House  
London, England

### AGED

21 days

### STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



### PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm

PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
180 g - 220 g 6.3 oz - 7.7 oz	200 g 7.0 oz	4	18	72	14.4 kg 31.7 lb

### NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue

ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
521kJ/124kcal	21g	4.3g	1.9g	0g	0g	60mg

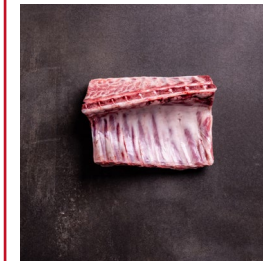
## MIDDLE

# Standard Rack

8 rib. French racked, flap removed 75mm from eye, flap removed. Cap on. Chine bone on.

### PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured

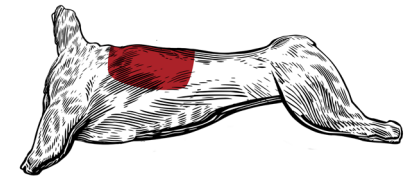


### AGED

21 days

### STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



### PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm

PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
870 g - 1.07 kg 1.9 lb - 2.3 lb	970 g 2.1 lb	1	16	16	15.54 kg 34.3 lb

### NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue

ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
1312kJ/314kcal	16g	28.1g	12g	0g	0g	61mg

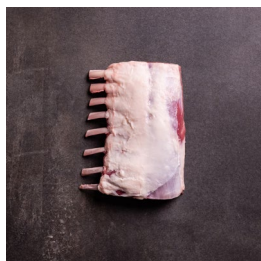
## MIDDLE

# Frenched Rack, cap off

8 rib. French racked, flap removed 75mm from eye, flap removed, chine bone removed, fat cap removed.

### PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured



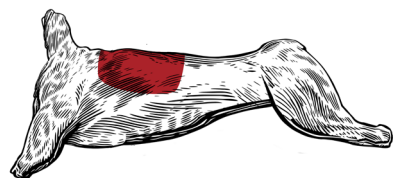
**ON THE MENU**  
Roka  
London, United Kingdom

### AGED

21 days

### STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



### PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm

PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
430 g - 640 g 15.2 oz - 1.4 lb	535 g 1.18 lb	2	12	24	12.8 kg 28.2 lb

### NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue

ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
1008kJ/241kcal	18.2g	18.9g	8.5g	0g	0g	61mg

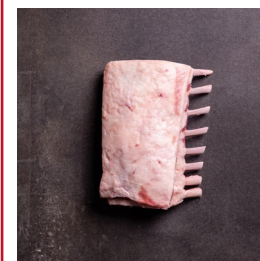
## MIDDLE

# Frenched Rack, cap on

8 rib. French racked, flap removed 75mm from eye, flap removed, chine and blade bone removed, fat cap on.

### PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured



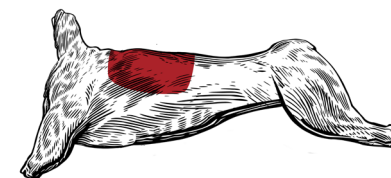
**ON THE MENU**  
Penthouse Bar & Grill  
Bangkok, Thailand

### AGED

21 days

### STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



### PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm

PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
500 g - 800 g 1.1 lb - 1.7 lb	650 g 1.4 lb	1	14	14	9.1 kg 20.1 lb

### NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue

ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
1312kJ/314kcal	16g	28.1g	12g	0g	0g	61mg

## MIDDLE

# Tenderloin

Boneless tenderloin, removed from inside of short loin.

### PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured



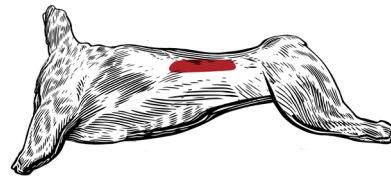
**DISH INSPIRATION**  
Lumina Lamb Tenderloin Carpaccio

### AGED

21 days

### STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



### PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm

PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
50 g - 65 g 1.1 lb - 1.4 lb	60 g 1.3 lb	10	18	180	10.3 kg 22.7 lb

### NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue

ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
498kJ/119kcal	21g	4g	1.7g	0g	0g	49mg

## MIDDLE

# Short Loin

### 75mm flap

Short loin from rack end, 4.5-6.5 vertebrae.  
Flaps removed 70-80mm from eye.

### PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured

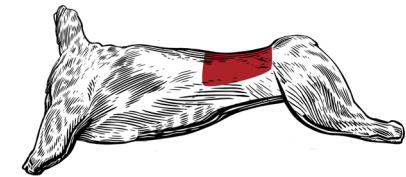


### AGED

21 days

### STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



### PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm

PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
585 g - 715 g 1.3 lb - 1.6 lb	650g 1.4 lb	2	10	20	13.0 kg 28.6 lb

### NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue

ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
1032kJ/247kcal	16.9g	20.1g	8.5g	0g	0g	63mg

## MIDDLE

# Short Loin Saddle

### 60mm flap

Short loin from rack end, 4.5- 6.5 vertebrae.

#### PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured



#### ON THE MENU

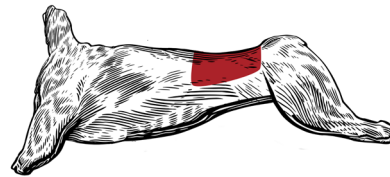
Lumina lamb saddle, razor clams, confit eggplant and spaghetti di mare bagna cauda sauce. Fiamma - Singapore

#### AGED

21 days

#### STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



#### PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm

PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
1.3 kg - 1.6 kg 2.9 lb - 3.5 lb	1.5 kg 3.3 lb	1	8	8	11.8 kg 26.0 lb

#### NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue

ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
1032kJ/247kcal	16.9g	20.1g	8.5g	0g	0g	63mg

## MIDDLE

# Whole Saddle

8 rib, chump off. Flap removed, 60mm  
+/- 5mm from eye at both ends.

#### PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured



#### DISH INSPIRATION

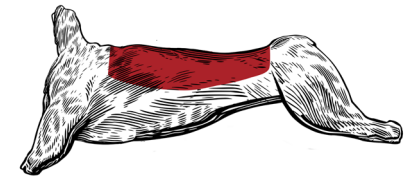
Lumina lamb saddle & shoulder + wood ear mushrooms + celeriac + rainbow chard + kawakawa. Ahi, Auckland

#### AGED

21 days

#### STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



#### PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm

PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
2.8 kg - 3.4 kg 6.2 lb - 7.5 lb	3.2 kg 7.0 lb	1	4	4	12.7 kg 27.9 lb

#### NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue

ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
1194kJ/285kcal	15.2g	25.3g	11.2g	0g	0g	63mg



## MIDDLE

# Short Loin Eye Cut Saddle

Short loin from rack end, 5-6 vertebrae.

### PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured



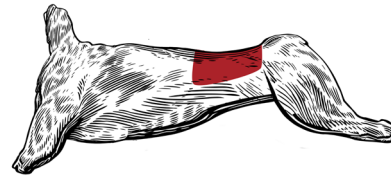
**DISH INSPIRATION**  
Lumina lamb saddle and rosemary  
- Steve Chiu, Xiang Se, Taiwan

### AGED

21 days

### STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



### PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm

PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
1.0 kg - 1.2 kg 2.2 lb - 2.6 lb	1.1 kg 2.4 lb	1	12	12	13.4 kg 29.5 lb

### NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue

ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM

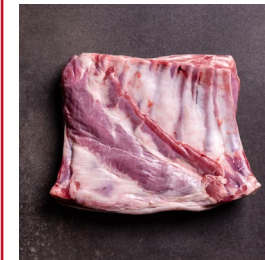
## MIDDLE

# Rib Plate

Rack plate from Rib end of flap. Squared. Half flap.

### PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured



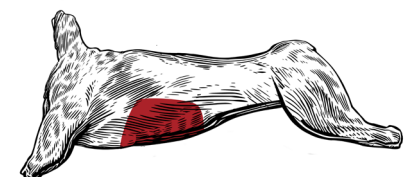
**ON THE MENU**  
Bar Magda  
Auckland, New Zealand

### AGED

10 days

### STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



### PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm

PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
500 g -700 g 1.1 lb - 1.5 lb	600 g 1.3 lb	4	8	32	19.2 kg 42.3 lb

### NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue

ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
1522kJ/364kcal	13.8g	15g	34.8g	0g	0g	69mg



NEW PRODUCT

HIND

# Sirloin Tip

Taken from the femur leg, the Sirloin Tip is removed from below the stifle joint.

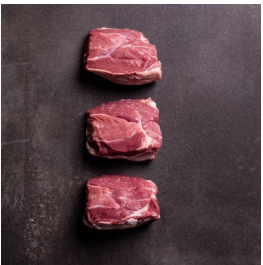
Lumina's latest product exemplifies our dedication to sustainability and our focus on utilising the entire animal. Taken from the hind leg, the Sirloin Tip of lamb is a small, tender cut that offers exceptional flexibility and versatility on any menu.

COOKING IDEAS

- Tartare: Finely diced, tossed with herbs and red onion.
- Kofta: Sirloin Tip, minced and blended with fragrant herbs
- Marinated and braised, and cooked like a beef cheek.
- Pan seared, grilled to render fat, seasoned & sous vide at 59°C for 90 minutes.

PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured

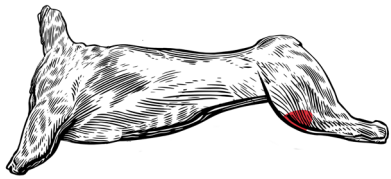


AGED

21 days

STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm

PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
300 g - 400 g 10.6 oz - 14.0 oz	380 g 13.4 oz	6	6	36	14 kg 30.9 lb

NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue

ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM

## HIND

# ABO Leg

Aitch bone out. Chump and sirloin tip removed.  
Shank on.

### PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured

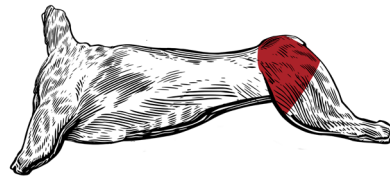


### AGED

21 days

### STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



### PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm

PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
1.8 kg - 2.2 kg 4.0 lb - 4.9 lb	2.0 kg 4.4 lb	1	5	5	10.0 kg 22.0 lb

### NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue

ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
710kJ/170kcal	19.4g	10.3g	4g	0g	0g	56mg

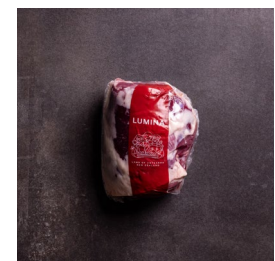
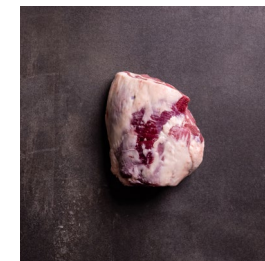
## HIND

# Femur Leg

Femur leg, with the aitch bone removed,  
shank off, chump off. Single bone.

### PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured

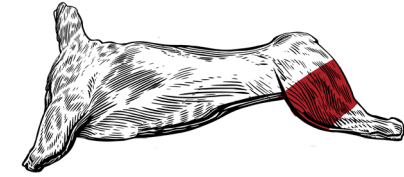


### AGED

21 days

### STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



### PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm



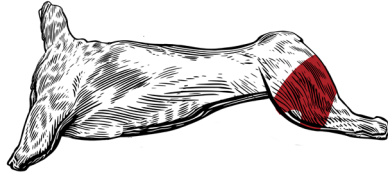
PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
1.8 kg - 2.0 kg 4.0 lb - 4.4 lb	1.9 kg 4.2 lb	1	8	8	15.2 kg 33.5 lb

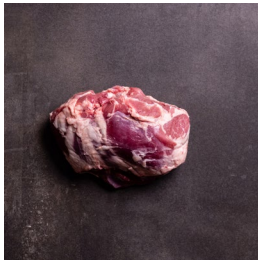

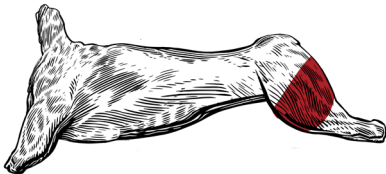
### NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue


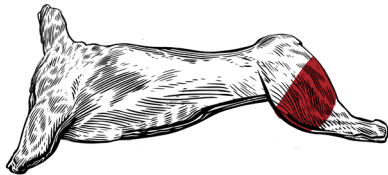
ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM



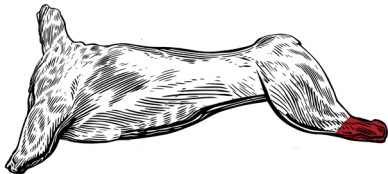


HIND						
<h1>Oyster Leg</h1> <p>Femur leg, aitch bone removed, shank off, chump off and the knuckle removed. Single bone.</p>						
<b>PRODUCT FEATURES</b> <ul style="list-style-type: none"><li>✓ Antibiotic free</li><li>✓ Grass-fed</li><li>✓ Finished on chicory &amp; clover forage</li><li>✓ Halal</li><li>✓ Lumina farm assured</li></ul>				 <p><b>DISH INSPIRATION</b> Lumina Oyster Leg Schnitzel</p>		
<b>AGED</b> <p>21 days</p>						
<b>STORAGE</b> <p>Chilled: 0°C to -2°C Frozen: below -12°C</p>						
PRODUCT SPECIFICATION				Carton dimension: 525x230x160mm		
PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT	
1.3 kg - 1.5 kg 2.9 lb - 3.3 lb	1.4 kg 3.1 lb	1	10	10	14.1 kg 31.1 lb	
NUTRITIONAL INFORMATION				Average quantity per 100 grams raw edible tissue		
ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM

HIND						
<h1>Boneless Leg</h1> <p>Chump off. Shank off. Tunnel boned.</p>						
<b>PRODUCT FEATURES</b> <ul style="list-style-type: none"><li>✓ Antibiotic free</li><li>✓ Grass-fed</li><li>✓ Finished on chicory &amp; clover forage</li><li>✓ Halal</li><li>✓ Lumina farm assured</li></ul>						
<b>AGED</b> <p>21 days</p>						
<b>STORAGE</b> <p>Chilled: 0°C to -2°C Frozen: below -12°C</p>						
<b>PRODUCT SPECIFICATION</b> <div>Carton dimension: 525x230x160mm</div>						
PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT	
1.1 kg - 1.3 kg 2.4 lb - 2.9 lb	1.2 kg 2.6 lb	1	10	10	12.0 kg 26.5 lb	
<b>NUTRITIONAL INFORMATION</b> <div>Average quantity per 100 grams raw edible tissue</div>						
ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
671kJ/160kcal	19.2g	9.3g	3.9g	0g	0g	56mg



HIND						
<div>Boneless Leg</div> <div>Netted</div> <div>Chump off. Shank off.</div> <div>Tunnel boned.</div>						
<div>PRODUCT FEATURES</div> <div><div><div>✓</div>Antibiotic free</div><div><div>✓</div>Grass-fed</div><div><div>✓</div>Finished on chicory &amp; clover forage</div><div><div>✓</div>Halal</div><div><div>✓</div>Lumina farm assured</div></div>			<div></div>			
<div>AGED</div> <div>21 days</div>			<div></div>			
<div>STORAGE</div> <div>Chilled: 0°C to -2°C</div> <div>Frozen: below -12°C</div>						
PRODUCT SPECIFICATION						Carton dimension: 525x230x160mm
PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT	
1.1 kg - 1.3 kg 2.4 lb - 2.9 lb	1.2 kg 2.6 lb	1	10	10	12.0 kg 26.4 lb	
NUTRITIONAL INFORMATION						Average quantity per 100 grams raw edible tissue
ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
671kJ/160kcal	19.2g	9.3g	3.9g	0g	0g	56mg

HIND						
<div>Hind Shank</div> <div>Twin pack</div>						
<div>PRODUCT FEATURES</div> <div><div><div>✓</div><div>Antibiotic free</div></div><div><div>✓</div><div>Grass-fed</div></div><div><div>✓</div><div>Finished on chicory &amp; clover forage</div></div><div><div>✓</div><div>Halal</div></div><div><div>✓</div><div>Lumina farm assured</div></div></div>			<div></div>		<div></div> <div>ON THE MENU</div> <div>Boulevard Kitchen &amp; Oyster Bar</div> <div>Vancouver, Canada</div>	
<div>AGED</div> <div>10 days</div>			<div></div>			
<div>STORAGE</div> <div>Chilled: 0°C to -2°C</div> <div>Frozen: below -12°C</div>						
PRODUCT SPECIFICATION						Carton dimension: 525x230x160mm
PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT	
400g - 500g 14.1 oz - 1.1 lb	450g 15.9 oz	2	12	24	10.8 kg 23.8 lb	
NUTRITIONAL INFORMATION						Average quantity per 100 grams raw edible tissue
ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
781kJ/187kcal	21g	11.6g	4.5g	0g	0g	75mg

**ON THE MENU**  
Boulevard Kitchen & Oyster Bar  
Vancouver, Canada

## HIND

# Full Rump, cap on

Taken from the leg, at the head of the femur ball joint. Tenderloin tail included. Fat cap on.

### PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured



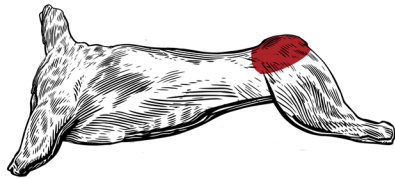
**ON THE MENU**  
Fenchurch Restaurant  
London, United Kingdom

### AGED

21 days

### STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



### PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm

PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
350 g - 450 g 12.3 oz - 15.8 oz	400 g 14.1 oz	4	8	32	14.0 kg 30.9 lb

### NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue

ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
988kJ/236kcal	18g	1.84g	8.1g	0g	0g	51mg

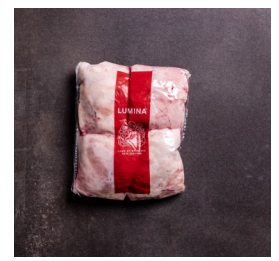
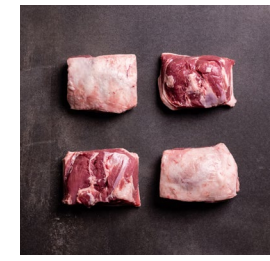
## HIND

# D Rump, cap on

Taken from the Full Rump, with tenderloin tail removed. Fat cap on.

### PRODUCT FEATURES

- ✓ Antibiotic free
- ✓ Grass-fed
- ✓ Finished on chicory & clover forage
- ✓ Halal
- ✓ Lumina farm assured

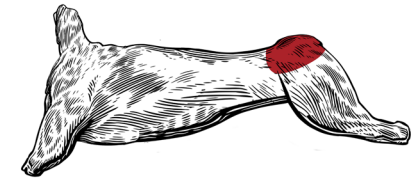


### AGED

21 days

### STORAGE

Chilled: 0°C to -2°C  
Frozen: below -12°C



### PRODUCT SPECIFICATION

Carton dimension: 525x230x160mm



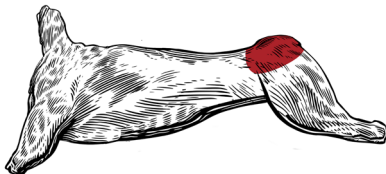
PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT
250g - 300g 8.8 oz - 10.6 oz	275 g 9.7 oz	4	12	48	13.2kg 29.1 lb

### NUTRITIONAL INFORMATION

Average quantity per 100 grams raw edible tissue

ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
988kJ/236kcal	18g	18.4g	8.1g	0g	0g	55mg




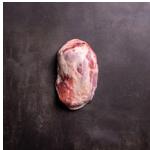


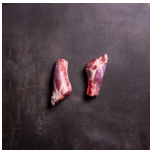

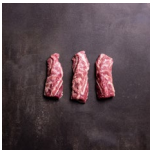

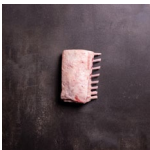
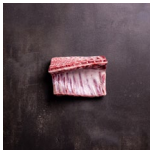
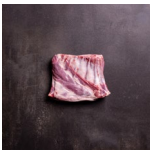
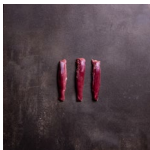
HIND						
<h1>Boneless Rump, cap off</h1> <p>Taken from the D Rump, cap and trim removed. 100 VL.</p>						
<b>PRODUCT FEATURES</b> <ul style="list-style-type: none"><li>✓ Antibiotic free</li><li>✓ Grass-fed</li><li>✓ Finished on chicory &amp; clover forage</li><li>✓ Halal</li><li>✓ Lumina farm assured</li></ul>				 <p><b>DISH INSPIRATION</b> Smoked rump with crispy gratin, port jus &amp; goats cheese mousse - Schnappa Rock, New Zealand</p>		
<b>AGED</b> <p>21 days</p>						
<b>STORAGE</b> <p>Chilled: 0°C to -2°C Frozen: below -12°C</p>						
PRODUCT SPECIFICATION						Carton dimension: 525x230x160mm
PIECE WEIGHT RANGE	AVG PIECE WEIGHT	PIECES PER PACK	PACKS PER CARTON	PIECES PER CARTON	AVG CARTON WEIGHT	
170 g - 210 g 6.0 lb - 7.4 oz	190 g 6.7 oz	4	20	80	15.5 kg 34.0 lb	
NUTRITIONAL INFORMATION						
Average quantity per 100 grams raw edible tissue						
ENERGY	PROTEIN	TOTAL FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	SODIUM
492kJ/118kcal	21g	3.7g	1.5g	0g	0g	62mg



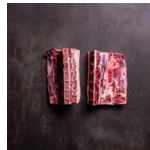
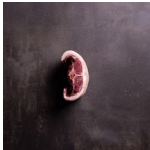
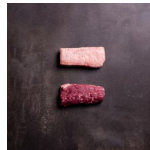
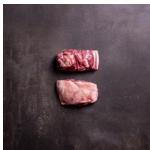
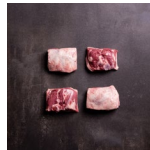
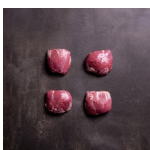
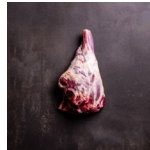
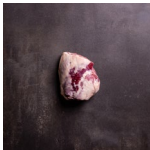
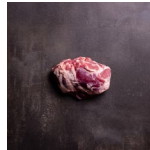
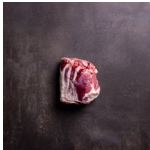
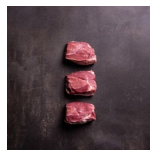
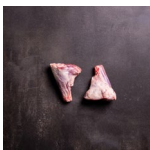


LUMINA LAMB SUPREME SHOULDER  
(SHANK OFF)



# The Full Lumina Product Portfolio

<p>FORE</p> <p><b>Supreme Shoulder</b></p> <p>Oyster shoulder, neck fillet, scrag meat and fore shank.</p> <p><b>Variations:</b> Shank on. Shank off.</p> 	<p>FORE</p> <p><b>Oyster Shoulder</b></p> <p>Includes blade bone but with fore shank and neck fillet removed.</p> 
<p>FORE</p> <p><b>Square Cut Shoulder</b></p> <p>Taken from fore quarter. Shank and breast removed. Neck removed.</p> 	<p>FORE</p> <p><b>Boneless Shoulder</b></p> <p>Rib cage removed. Bone in shank, arm and blade bones removed. Neck fillet removed.</p> 
<p>FORE</p> <p><b>Fore Shank</b></p> <p>Shank removed from shoulder, and knuckle tip removed.</p> 	<p>FORE</p> <p><b>Whole Neck</b></p> <p>Whole lamb neck. Atlas tip removed. Minimum length 40mm both sides.</p> 
<p>FORE</p> <p><b>Neck Fillet</b></p> <p>Taken from fleeced shoulder. Boneless.</p> 	<p>MIDDLE</p> <p><b>Frenched Rack - cap off</b></p> <p>8 rib. French racked, flap removed 75mm from eye, flap removed, chine bone removed, fat cap removed.</p> 
<p>MIDDLE</p> <p><b>Frenched Rack - cap on</b></p> <p>8 rib. French racked, flap removed 75mm from eye, flap removed, chine bone removed, fat cap on.</p> 	<p>MIDDLE</p> <p><b>Standard Rack</b></p> <p>8 rib. French racked, flap removed 75mm from eye, flap removed. Cap on. Chine bone on.</p> 
<p>MIDDLE</p> <p><b>Rib Plate</b></p> <p>Rack plate from Rib end of flap. Squared. Half flap.</p> 	<p>MIDDLE</p> <p><b>Tenderloin</b></p> <p>Boneless tenderloin, removed from inside of short loin.</p> 

<p>MIDDLE</p> <p><b>Short Loin Eye Cut Saddle</b></p> <p>Short loin from rack end, 4.5-6.5 vertebrae.</p> 	<p>MIDDLE</p> <p><b>Whole Saddle</b></p> <p>8 rib, chump off. Flap removed, 60mm +/- 5mm from eye at both ends.</p> 
<p>MIDDLE</p> <p><b>Short Loin - 75mm</b></p> <p>Short loin from rack end, 4.5-6.5 vertebrae. Flaps removed 70-80mm from eye.</p> 	<p>MIDDLE</p> <p><b>Short Loin Saddle - 60mm</b></p> <p>Short loin from rack end, 4.5-6.5 vertebrae.</p> 
<p>MIDDLE</p> <p><b>Boneless Loin</b></p> <p>Eye cut saddle loin, with flaps removed adjacent to eye muscle. Silver skin off.</p> <p><b>Variations:</b> Cap on. Cap off.</p> 	<p>HIND</p> <p><b>Full Rump - cap on</b></p> <p>Taken from the leg, at the head of the femur ball joint. Tenderloin tail included. Fat cap on.</p> 
<p>HIND</p> <p><b>D Rump</b></p> <p>Taken from the Full Rump, with tenderloin tail removed. Fat cap on.</p> 	<p>HIND</p> <p><b>Rump - cap off</b></p> <p>Taken from the D Rump, cap and trim removed. 100 VL.</p> 
<p>HIND</p> <p><b>ABO Leg</b></p> <p>Aitch bone out. Chump and sirloin tip removed. Shank on.</p> 	<p>HIND</p> <p><b>Femur Leg</b></p> <p>Femur leg, aitch bone removed, shank off, chump off and the knuckle removed. Single bone.</p> 
<p>HIND</p> <p><b>Boneless Leg</b></p> <p>Chump off. Shank off. Tunnel boned.</p> <p><b>Variations:</b> Netted</p> 	<p>HIND</p> <p><b>Oyster Leg</b></p> <p>Femur leg, aitch bone removed, shank off, chump off and the knuckle removed. Single bone.</p> 
<p>HIND</p> <p><b>Sirloin Tip</b></p> <p>Taken from the femur leg, the Sirloin Tip is removed from below the stifle joint.</p> 	<p>HIND</p> <p><b>Hind Shank</b></p> <p>Taken from hind leg, knuckle tip removed.</p> 



# LUMINA<sup>®</sup>



LAMB OF AOTEAROA  
NEW ZEALAND