



**An exceptional, unique,  
unmatched dining  
experience.**



Our four Seasons venison is melt-in-your-mouth tender, with a mild delicate flavor, a refined richness, and subtle sweetness.

It's humanely raised in New Zealand, on clean, open, free-range ranches by family farmers who take pride in producing what chefs consider to be the finest venison in the world.

Chefs love the versatility of Four Seasons grass-fed venison because it suits such a huge range of culinary styles; from sophisticated white tablecloth dishes, to Asian inspired cuisine, to mouth-watering burgers. It's ideal for appetizer and small plates too – light, healthy, intriguing, and profitable.

## **Why is farm-raised Four Seasons venison so good?**

Our venison is tender because it's young, always under 3 years old, usually 18 months when harvested.

Its delicate mild flavor is a direct result of diet and the superior farming methods New Zealand is renowned for. Our deer only eat sweet grass, and sometimes in the winter, hay and silage made from that same sweet summer grass.





- ✓ Pasture raised
- ✓ Free Range
- ✓ All Natural
- ✓ No Added Hormones
- ✓ No Added Steroids
- ✓ GMO Free
- ✓ Grass-Fed

#### FOUR SEASONS GRASS-FED VENISON

<b>Availability</b>	<b>Nation-wide, year round</b>
<b>Quality assurance</b>	<b>Strict quality-assured standards mean consistency in every cut. Free-range, Grass-fed, GMO free, No added hormones or steroids, under 3 years old, transported and processed according to strict quality standards, processing plants audited annually.</b>
<b>Available Cuts</b>	<b>All primal cuts, trim, offal to order.</b>
<b>Yield</b>	<b>Vacuum packed chef ready cuts saves labor cost and time, and reduces waste. No intramuscular fat means yield loss in cooking is minimal.</b>
<b>Frozen &amp; chilled</b>	<b>Frozen in stock, chilled to order (6 weeks delivery).</b>
<b>Program support</b>	<b>Comprehensive and customized sales support program available at no cost to our customers.</b>
<b>We work harder for customers</b>	<b>Our aim is to go beyond the traditional supply model by providing tools, resources, ideas and innovation to fully support your sales and marketing activities.</b>







8 RIB FRENCH RACK			
Code	WT Range	Case WT	PC per Case
Frozen 12278/36602	2-3lbs	10lbs	4



SHORT LOIN			
Code	WT Range	Case WT	PC per Case
Frozen 13478/36580	1-1.5lbs	12lbs	6



STRIPLOIN			
Code	WT Range	Case WT	PC per Case
Frozen 13278/36560	4-4.5lbs	26lbs	6



TENDERLOIN			
Code	WT Range	Case WT	PC per Case
Frozen 13578/36590	.6-1.2lbs	12lbs	8



2 RIB PACK			
Code	WT Range	Case WT	PC per Case
Frozen 36574	.5-.7lbs	12lbs	10





### BONE IN SADDLE

Code	WT Range	Case WT	PC per Case
Frozen 36550	17lbs	52lbs	3



### FLANK STEAKS

Code	WT Range	Case WT	PC per Case
Frozen 71068/36535	2lbs	12lbs	6



### TRIM B & C

Code	WT Range	Case WT	PC per Case
Frozen 4917B	N/A	60lbs	1
Frozen 4917C	N/A	60lbs	1





Denver Leg  
offers **97%**  
yield.



#### DENVER LEG

Code	WT Range	Case WT	PC per Case
Frozen 15178/35540	10lbs	10lbs	2





**GROUND 1LB BRICK CHILLED OR FROZEN**

Code	WT Range	Case WT	PC per Case
Frozen 35058	1lbs	12lbs	12
Frozen 22142	5lbs	10lbs	2







Four Seasons grass-fed venison is a nutritional power house; high in protein and low in fat and calories. No steroids, no hormones, 80% less fat than beef, lower fat, calories and cholesterol than skinless chicken.

A 3.5oz portion of Four Seasons grass-fed venison provides: 55% DV protein, less than one gram of saturated fat, 150 calories, 40% RDI iron, 35% zinc, 67% B12.

	Venison Medallion	Chicken Breast	Pork Medallion	Beef Scotch Fillet	Lamb Fillet
Energy (kJ)	537	620	770	1000	653
Protein (g)	28	25	2	30	28
Fat, total (g)	1.8	5.2	5.9	13.2	4.8
Fat, saturated (SFA) (g)	0.8	1.7	2.5	4.6	1.8
Cholesterol (mg)	72	77	109	94	94
Iron (mg)	4.8	0.7	1.9	2.4	2.2
Selenium (µg)	17.7	13.7	16.8	6.6	6.5
Zinc (mg)	4.2	1.2	3.6	5	2.8

Based on 100g of cooked meat, New Zealand Food Composition Database 2018







# Program Support

We are committed to supporting customers with a range of resources and expertise to ensure the success of our joint programs. Here are some examples of support we offer:



Butchery Videos



Formal Stock Photography



Cooking Inspiration Videos



Informal Stock Photography



Spec Sheets



Customized Sell Sheets



Expert Chef Resources





## The Lamb Company Quick Facts

**3 Processing facilities:** Pedricktown, NJ, Los Angeles, Toronto, Canada

**4 Distribution centers:** Pedricktown, NJ, Los Angeles, Toronto, Vancouver.

**5 Sales & customer support centers:** Pedricktown, NJ, Los Angeles, Toronto, Montreal, Vancouver,

**66 Million pounds of lamb, venison, beef sold annually.**

### Access to:

70% of New Zealand's grass-fed venison

65% of NZ's grass-fed beef

60% of NZ's grass-fed lamb

## Capabilities

Consistent supply of top quality, clean products, from reputable sources.

Full range of value-add production & case ready packaging capabilities

Programmed logistics, billing, customer service

Portion cutting and packaging

Product innovation

Case ready retail options

Competitive pricing

## Contact details

### The Lamb Company

Pedricktown, New Jersey

3A Gateway Blvd.,

Pedricktown, NJ 08067, USA

**Tel:** 856-276-9700

**Toll Free:** 1-800-438 5262

**Fax:** 203-529-9101

### Los Angeles, California

19840 S Rancho Way,

Suite 101A Compton, CA, 90220,

**USA Tel:** 310-885-4855

**Fax:** 310-885-4966