



DISTRIBUTED BY



UNITED MEAT CO.  
AUSTRALIA

A PRODUCT OF



Cedar  
United  
GROUP



## Taste the difference with Jimba lamb

Purchasing Jimba Premium Lamb offers more than just a delicious, high-quality product—it also connects you to a brand with a strong international reputation. As a product of Cedar United Group, Jimba is recognized globally for its exceptional standards and flavour, with a notable presence in key markets across Europe, the USA, China, and Japan. These regions, known for their discerning consumers and high demand for premium meat products, consistently choose Jimba for its tender texture, rich flavour, and dependable quality.

The global reach of Jimba speaks to its commitment to excellence. With strict adherence to food safety protocols and certifications such as HACCP and BRC 'AA' grade, Jimba meets

the rigorous standards of diverse international markets. By offering Halal-certified lamb, Jimba also ensures that it appeals to a broad range of cultural and dietary preferences worldwide. This international success underscores Cedar United Group's ability to deliver premium lamb that resonates with global consumers who value quality, ethical sourcing, and consistency.

Distributed domestically by United Meat Co Australia, Jimba Premium Lamb combines the experience and reputation of Cedar United Group with a trusted distribution network, ensuring that customers receive the same exceptional product and service that have earned Jimba its place on the global stage.

# Our products



## 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

**For more information on our products and becoming a stockist**

Call 1300 861 862 or email [info@unitedmeatcoaustralia.com.au](mailto:info@unitedmeatcoaustralia.com.au)



**UNITED MEAT CO.**

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