

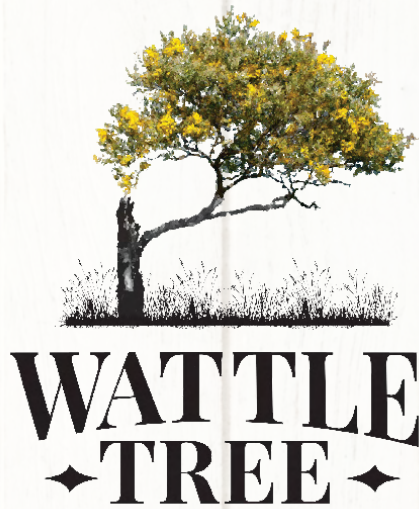


**WATTLE
♦ TREE ♦**

FROZEN LAMB CATALOGUE 2021



**THE TRUSTED, RELIABLE, EXPERIENCED SOURCE
OF AUSTRALIA'S PREMIUM LAMB.**



WE SUPPLY EXACTLY WHAT YOU ORDER WITH EXPERIENCE AND INTEGRITY

**PREMIUM QUALITY FROZEN AUSTRALIAN MEAT
WITH EXCEPTIONAL CUSTOMER SERVICE**

QUALITY FROZEN MEAT WITH ABSOLUTE PEACE OF MIND

At Wattle Tree, we help meat exporters, wholesalers, agents and restaurant suppliers across the globe source top-quality frozen beef, frozen pork, frozen lamb and frozen chicken from Australia.

Our extensive contact network and knowledge of international shipping and banking make us a leading supplier of superior products with safe, secure payment options and excellent customer service.

OUR PRODUCTS

All our frozen meat products come from animals that are treated well, farmed under clean, green conditions, and slaughtered in inspected and approved abattoirs or slaughterhouses. They are all halal and CNCA certified. Products are packaged according to your specifications and private label (for minimum quantities) is available.





LAMB

Sheep long legs with bones



Sheep have long legs with bones. Remove from the bone side. The back is straight with the 5th and 8th lumbar vertebrae at right angles, separated by right-angle incisions.

Additional instructions:

- The tip of the knuckle has been removed.
- The side abdomen and front glands have been removed.



Sheep short legs, bone, hip removal



Sheep short legs, bone, hip removal. From the opposite side of the bone, cut with a straight incision at right angles to the back line, approximately 30 mm from the bone dot on the back.

Additional instructions:

- The distance from the itchy bone;
- Removes the tip of the knuckle.
- Remove the abdomen and thymus.
- The amount of dressing.
- 3015 Bone Leg Steak.
- 3105 Boneless leg steak.



Sheep calves are partially boned hip tendons are removed from the hip



Sheep calves are partially boned and hip tendons are removed from the hip bone. Prepare by removing itchy bones and vertebrae from the long legs of the sheep.



Sheep calves partially bone, hip tendon de hip bone



Sheep calves are partially boned, and hip tendons are removed from hip bones. Prepare by removing itchy bones and vertebrae from the long legs of the





LAMB

Femur or part of the bone calf, with hips to remove tendons



Femur or part of the bone calf, with hip tendon
Prepared from a long leg by removing the itchy bone and tibia. Remove the tendon by cutting the knee joint directly.



Femur or part with bone calf, hip removal tendon



Femur or part with bone calves, removed hip tendons
Prepared from the short legs by removing the itchy bone and tibia. Remove the tendon by cutting the knee joint directly.



Sheep half-legged calf end and half-leg fillet end



Sheep half leg calf end and half leg fillet end
Straight cuts under the tight joint cut the hip tendon calves into "calf ends" and "fillet ends".



Sheep easy to cut



Sheep are easy to cut their calves
A long leg is prepared by removing itchy bones, tibia, femur, tibia and knuckles.
Additional instructions:
• Bundles or mesh





LAMB

Sheep de-bone calves with hip



Sheep go bone calves, with hips to remove tendons

Prepare from a leg with hip tendons by removing the itchy bone, the vertebrae, and the femur's tunnel bone.



Sheep de-bone calves, with hip tendon



Sheep go to bone calves, go hips to tendons

Tunnel bone preparation removed from the thigh bone of the hip removal tendon.

Additional instructions:

- The amount of trimming
- How to pack it



Net-wrapped lamb boneless leg



Net-wrapped lamb boneless legs

Go bone belt hips to remove tendon roll net wrap sheep legs.



Lamb



Lamb chops with bones

Take from one long leg and remove one short leg.





LAMB

Lamb boneless leg cuts – seam

Lamb goes bone-cutting - with a bone
Remove the legs from the long legs with bones and separate the muscles by following the natural seams. The wound is on the prepared skin, or by removing surface tissue.



Inner thigh meat
with skin



Inner thigh
meat



Outer thigh
meat



Inner thigh
meat



Round
eye meat



Round eye meat
shelling



Sheep's buttocks



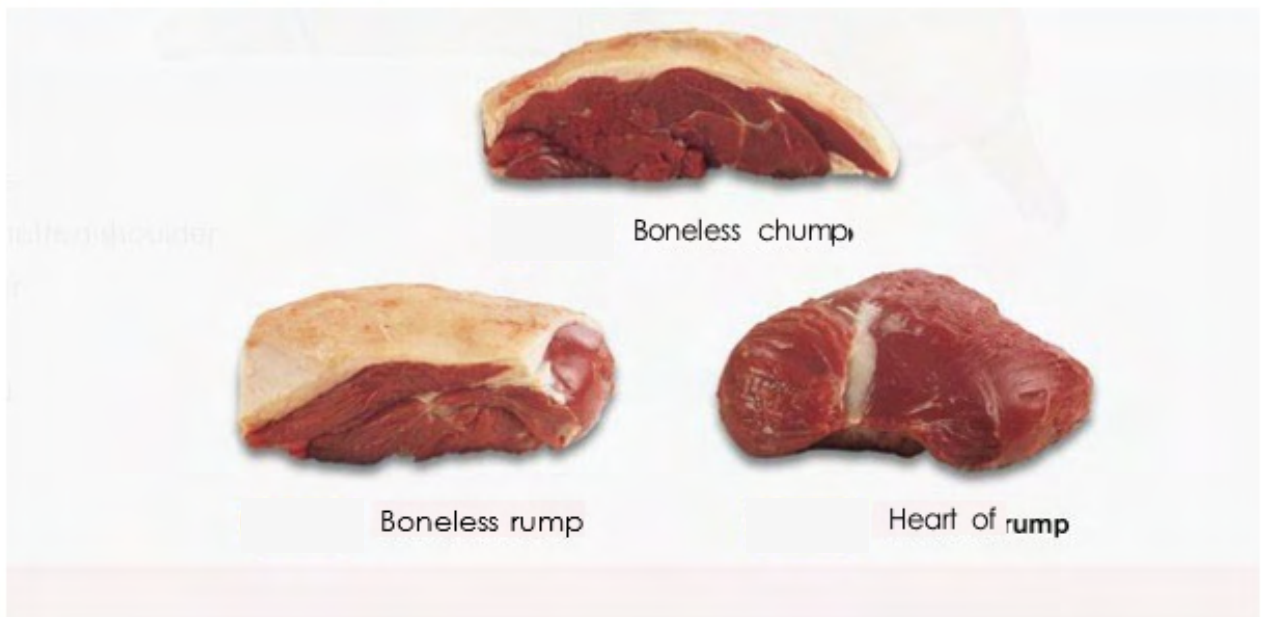
Joint
meat





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Lamb boneless leg cuts – seam





LAMB

Lamb 8 rib saddle 75 mm



Lamb 8 rib saddle 75 mm

At the cushion between the first and second lumbar vertebrae, remove the saddle with 8 ribs formed behind the llama. The flap is removed 75 mm from the naked eye.



Lamb 1 rib, waist, saddle

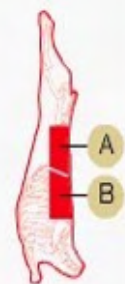


Lamb 1 rib, waist, saddle

(A) By separating the 12th to 13th thoracic vertebrae from the spine at right angles, a 1 rib waist saddle and 7 rib rib rack are formed, separated from the saddle of the 8 ribs
(B) saddle. Remove the flap from 25mm from the eye.

Additional instructions:

- It can also be cut into saddles based on the specified thickness or distance from the eye.





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Lamb chops 8 ribs, back 25 mm



8 Rib long loin chump-off 25mm

Derived from an 8 rib chump-off saddle by sawing it along the backbone. The flap is removed 25mm from the eye of meat.



Sheep 1 rib front waist



Sheep 1 rib front waist meat

After removing 7 ribs from 8 ribs, cut a right angle in the spinal line between the 12th and 13th vertebrae, leaving 1 rib. Remove the flap from 75mm off the eye.

Additional instructions:

1. Remove the flap at 25 mm.
2. 13th vertebral rib cut.





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7 Rib saddle

(B) By separating from the spine at right angles between the 12th and 13th thoracic vertebrae, a 1 rib waist saddle and 7 rib rib frame are formed to form an 8 rib waist saddle. Remove the flap from 25mm from the eve.

Lamb chops 8 ribs long waist meat, ridge thickness 75 mm



Lamb chops 8 ribs long waist meat, ridge thickness 75 mm

It is made of eight ribs in the saddle sawn along the vertebrae. The flap is Remove 75 mm from the naked eye.

Additional instructions:

- If different from the above, the number of waist ribs is required.
- Remove the flap (refers to the removed state line, the required waist width, usually expressed as the distance from the outer edge of the naked eye).



Lamb chops 8 ribs long waist meat, ridge thickness 75 mm



Lamb chops 8 ribs long waist meat, ridge thickness 75 mm

Sawn from a lamb chops saddle with 8 ribs. The flap is removed 75 mm from the naked eye.





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Lamb waist



Sheep waist row

1. 3436- Waistline cut from 1 rib short waist. Remove 75 from the meat's eye.

Additional instructions:
The thickness or weight of the meat slice.

Sheep waist row

2. 3506 - Cut the rack ribs from 7 rib racks. The flap is removed 75 mm from the meat's eye.





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Sheep 7th Rib



Sheep 7 ribs

Obtained by cutting the long waist meat from the 8th rib at right angle with the trunk line between the 12th and 13th vertebrae, leaving the 1st rib waist (short waist meat) and 7th rib row.

Additional instructions:

- Number of ribs;
- Remove the hair.
- You can also cut into strips (the best end) to a specified thickness.



Remove skeletons,
spines, feather



French shelf with lid.
No stitches.



Racks, 25 mm from the
eye.

Sheep saddle



Sheep saddle ribs

8 Ribs chopped saddle meat pie shows waist saddle row (lower) and toothed saddle row (upper).

Additional instructions:

- The thickness or weight of the meat chops.





LAMB

Sheep de-bone flesh

CHUTEAU



Boneless loin

A 3434 – The eye of meat from a 1 rib shortloin with silverskin off.

Rack chop

B 3404 – It may also be full length eye of meat from an 8 rib chump-off long loin with silverskin off.

Additional specifications:

- Method of packaging; eg. 1kg tray pack



Sheep Ridge



Tenderloin

The full length tenderloin is taken from a chump-on loin or a boneless side. Side muscle is generally removed.

Additional specifications:

- Method of packaging; eg. 500g tray pack
- Side muscle on or off



Sheep's ridge, lateral muscle removal, hip removal



Tenderloin, side muscle off, butt-off

The butt-off (short) tenderloin is taken from a 1 rib chump-off loin.

Additional specifications:

- Method of packaging; eg. 500g tray pack





LAMB

Lamb Chops - Pure French

below



Rack - fully frenched

Derived from an 8 rib chump-off long loin by a right-angled cut to the line of the backbone between the 12th and 13th vertebrae leaving a 1 rib loin (short loin) and the 7 rib rack.

Additional specifications:

- Ribs cut to 75mm from eye. Alternatives at 50mm, 37mm or 25mm from eye.
- Number of ribs.



Riblets

Intercostals from frenching a rack.



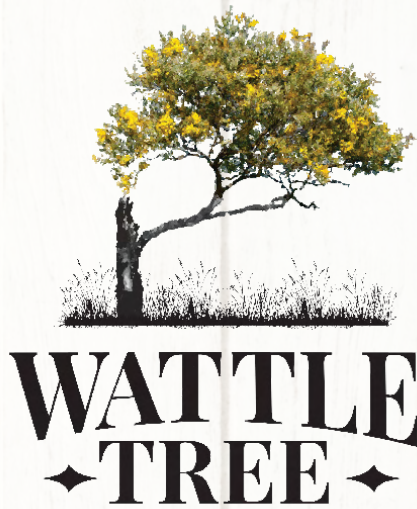
Lamb Small Pieces of Meat



Noisettes

The eye of meat from a 1 rib loin, flap on, rolled and tied. Available as a roll or cut into noisettes.





WHY WE PARTNER WITH FOOD EXPORT INTERNATIONAL

Food Export International is the preferred choice for frozen meat agents, wholesalers and restaurant providers in the UK, Europe, Asia, and the Middle East as their frozen meat export partner:

1. KNOWLEDGE AND EXPERIENCE

Ray Goldberg, Director of Food Export International, has been in the export industry since 1986. His extensive knowledge of international banking and shipping (including air and sea freight) are a huge asset to his clients. Along with knowledge grown from experience, Ray has a massive network of international contacts and knows all the pitfalls to avoid in the frozen meat export market.

2. INTEGRITY

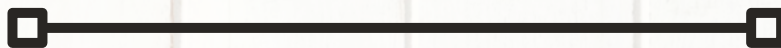
In an industry where disreputable dealers are rife, they are committed to operating with the utmost integrity and transparency. They have developed processes and payment systems that ensure your security and protect all parties. They promise to keep you informed every step of the way, including letting you know as soon as possible if there are any issues with your order.

3. PRODUCT QUALITY

They only select premium-quality frozen meat products, mostly from Australian producers. Wattle Tree is a proud, Australian-based provider of frozen meat. All our products meet stringent quality regulations and have a global reputation for a clean, green growing environment. All our products come from animals that have been humanely treated and slaughtered in inspected, approved abattoirs.

4. EXCEPTIONAL SERVICE

Food Export International provides the highest standards of customer service. We believe good communication is the key to good business, so if a customer has a question, we will respond within a few hours. Having close relationships with suppliers means we can offer our customers a consistent supply of quality frozen meat at extremely competitive prices.





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**NEED A TRUSTED PARTNER FOR EXPORTING FROZEN
MEAT FROM AUSTRALIA?**

**CONTACT RAY GOLDBERG AT FOOD EXPORT
INTERNATIONAL TODAY!**

WATTLE TREE'S PREFERRED EXPORT PARTNER



INFO@FEIPTYLTD.COM

PHONE: +61 0721 035 736

MOBILE: +61 0474 504 818