

# PATAGONIAN LAMB .NL



discovered  lamb quality

The magnificent Patagonia region is situated in the deep south of Chile and Argentina, at the same latitude as New Zealand. Wide open spaces and poor soil characterise the landscape. Lambs have the freedom to roam the vast landscape in search of a balanced diet.

Patagonian lamb have a relatively light carcass weight. Meat from Patagonian lambs is healthy and lean, sustainable and firm. With its pure taste and nice portions, it meets modern cooking requirements perfectly.

The ingredients growing in Patagonia have an astonishing effect on the lamb, one you can taste! Patagonian lamb sets a new standard for quality. Jan Zandbergen has already discovered this. Can we convince you?

[www.patagonianlamb.nl](http://www.patagonianlamb.nl)



Patagonian Lamb is a trademark by Jan Zandbergen

# Cuts

We offer the following wide range of cuts:



Lamb Leg bone-in FBO



Lamb Frenched racks, 8R, 75/35mm



Lamb Tenderloins s/off



Lamb Leg ABO



Saratoga Racks, 4R, 75/25mm



Lamb Backstraps



Lamb Leg tunnel deboned



Foreshanks



Loins, 8R, 75 mm



Lamb Shoulder BRN



Lamb Hindshank



Lamb Neck fillets LP



Lamb Shoulder Oyster cut shank on



Lamb Saddle, 0R, 25mm



Lamb Trimmings 80/20 cl



Lamb Racks, 8R, 75mm



Lamb Rump 4 parts vacuum



Lamb Chops



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