



Fact Sheet

Australian Lamb - Darling Downs

Overview

The Australian lamb industry has been more than 200 years in the making and is now one of the world's leading producers of lamb and the second largest exporter. Australian Lamb is all-natural, predominantly grass-fed, and free of artificial additives and hormone growth stimulants. The combined integrity of our farmers and processors, along with the advantages of an unspoiled environment, has underpinned Australia's reputation for producing

some of the highest quality lamb available.

The total national sheep flock in Australia was 75.5 million in 2014. Queensland's total sheep flock stands at 2.9 million, with the majority of this flock located in the agriculturally rich Darling Downs region, well-known for producing premium lamb.

Lamb Processing

Australia's meat processing sector remains a world-leader in lamb

dressing and fabrication. Sheep meat processing is being upgraded on a regular basis, with packing plants employing the latest technologies to ensure the continued improvement in production efficiency and maintain superior levels of meat safety. This ingenuity, combined with an unspoiled environment and the commitment of meat producers and processors to deliver a clean and green product, has given Australia the ability to produce world-class premium lamb.

The Australian national sheep flock is

75.5
MILLION HEAD

In 2013-2014, Australia produced

474,267 TONNES
CWT

of lamb. Of this total production, Australia exported **226,305 tonnes cwt.**

Australian's spend upwards of

\$1.9B

per annum on lamb, and on average, Australians consume 9.5kg of lamb per person per year.

Queensland's sheep and lamb flock was

2.9M
IN 2014

with much of this flock located in the Darling Downs region.



Australian's are among the highest lamb consumers in the world.



Australian Lamb and Animal Welfare

The Australian red meat industry is strongly committed to excellent animal welfare practices and, as a result, has become an international leader in the development of industry welfare and standards. The industry implements strict international and domestic regulations covering on-farm management, livestock handling, and transport and product quality. In fact, Australia is recognised as being free of all major epidemic diseases of sheep.

Nutrition of Australian Lamb

Australian Lamb is a naturally nutrient-dense food packed full of essential nutrients for vitality.

- Lamb is a valuable source of protein, minerals and B-group vitamins.
- A 3 oz. serving of grilled lamb leg steak provides 26% of iron and 33% of zinc.
- Lamb is lean and low in cholesterol compared to other animal proteins.
- 50% of the fat in lamb is monounsaturated - the same type of fatty acids found in olive oil.
- Lamb provides two times more iron than chicken or pork, and six times more than fish.

(Source: www.australian-meat.com)

Cuts of Australian Lamb

1. Leg
2. Top Sirloin
3. Tenderloin
4. Loin
5. Shank
6. Rack
7. Breast
8. Shoulder
9. Neck

