

minerva
foods



Australia's Finest - By Minerva Foods



Australian Lamb

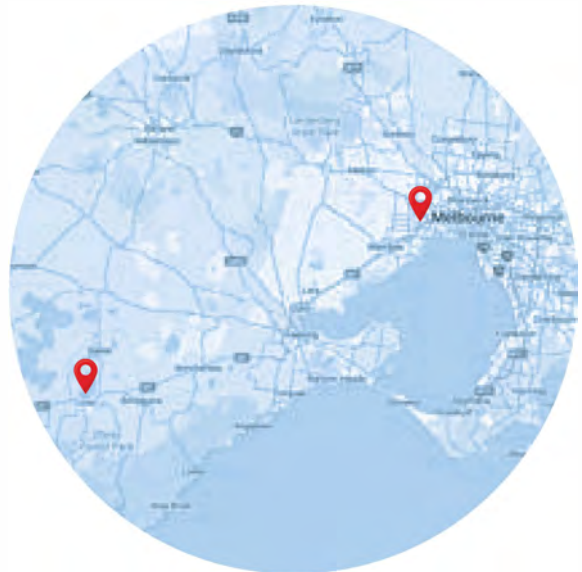


Typical sailing times:
 Asia: 12 to 18 days
 US (West/East coast): 25 - 32 days
 Europe: 40 days



Colac EST 282 - (Victoria) Located in the heart of prime lamb country, our fully integrated site includes a processing chain, boning room, cold store and logistics facility.

Sunshine EST 689 - Perfectly positioned close to Melbourne CBD, airport and shipping ports, with a state-of-the-art boning room.



We are a world-class processing facility supplying the highest standard of lamb and mutton products to key domestic and international customers.

With expertise and passion for our industry, we are committed to excellence.

Our range of innovative lamb products are designed to satisfy the discerning tastes of each of our diverse markets, providing unsurpassed quality and a satisfaction guarantee.



Capacity to process
 75,000 heads p/week



900+ Employees
 Across two sites



Exporting
 to over 70 countries



Australian Government
 Department of Agriculture





SOVEREIGN
Australia's Finest Lamb



1788
Australia



Everdene Oak

FINEST AUSTRALIAN LAMB



Chilean Lamb



Plant Location – Porvenir – Tierra del Fuego

Located in the remote and pristine region of Tierra del Fuego, Chile, our lamb processing plant specialises in the production of premium-quality lamb meat. Surrounded by the unique natural landscapes of Patagonia, the plant benefits from the region's ideal conditions for sustainable sheep farming. Our facility adheres to the highest standards of animal welfare, food safety, and traceability, delivering tender and flavourful lamb cuts to markets worldwide.



Capacity

1400 heads per day (this number is aligned with Minerva market information).



300 Staff numbers
during the season



Plant number – 1210

Overview of plant operations – Slaughtering and boning of lambs, 100% Halal and capable of producing Kosher. The season is from January to May.



Transit time

Europe 25 to 30 days

USA – 25 days

Asia – 50 days

Brazil – 15 days

Israel – 50 days

Shipping destinations

USA, Europe, Japan, China, Brazil, Israel – Those are the main markets.





More than quality food, a story of connection with the land

The union of Patagonia's strength and flavor with care and respect for nature are the pillars of the Patagônia Lamb Meat brand.

Bring to your table a flavor that transcends time, born from generations of dedication and the grandeur of one of the most beautiful and purest regions on the planet.

Premium Quality and Distinct Flavor:

Lamb meat with a mild flavor, light marbling, and tender texture, thanks to a natural diet of native grasses and extensive grazing practices.

Versatile Cuts:

Available in traditional and specialty cuts, perfect for fine dining and everyday use.

High Nutritional Value:

Rich in protein, B vitamins, iron, and omega-3 fatty acids, making it a nutritious and healthy choice.

Our Values

“ *Creating* **connections**
between **people,**
food *and*
nature ”



RESULTS-DRIVEN



COMMITMENT



SUSTAINABILITY



INNOVATION



RECOGNITION

minerva foods



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