



# PROTEA LAMB CO

## CONTACT DETAILS



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Protea Lamb Co (PLC) was established by leading experts of the red meat and livestock industry in South Africa. Together we formed a cooperative structure that supplies premium lamb and mutton products for export and local markets.





# OUR QUALITY ASSURANCE PROTOCOL

ensures effective management at critical control points along the value chain, making use of the latest technologies, best genetics, and best practices for efficient, high quality lamb production. We are confident that our Quality Assurance Protocol delivers consistent, un-paralleled, high quality lamb meat that aligns to market expectations.





# PROTEA LAMB CO

is a team of red-meat producing professionals who have passion for farming and marketing South African high-quality meat products. With the necessary know-how we created a production cycle, where everything begins with the selection of specific livestock genetics and ends with specific feeding programs that deliver superior meat product.

Our lamb is produced under strict veterinary supervision. It's exceptional taste and structure is achieved due to the purity of genetics, proper feeding and compliance with generally accepted standards of industry.



PROTEA LAMB CO



PRODUCT INFORMATION	SPECIFICATION		
<b>OVINE – LAMB BONE IN PRODUCED BY PLC PRODUCT OF SOUTH AFRICA</b>	<ul style="list-style-type: none"> <li>- Halaal, fresh, whole A1/A2 carcasses</li> <li>- Kidneys and kidney fat is removed</li> <li>- Fat is trimmed</li> <li>- Full traceability on all carcasses</li> </ul>		
<b>SHELF-LIFE</b>	14 Days		
<b>WEIGHTS</b>	15 – 17 Kg/ 18 – 20 Kg/ 20 – 24 Kg		
<b>LABELLING</b>	<ul style="list-style-type: none"> <li>- Product Name            - Country of Origin (SA)</li> <li>- Batch Number         - Serial Number</li> <li>- Slaughter Date        - Expiry Date</li> <li>- Slaughtered in accordance with Islamic Rite            - Nett Weight</li> </ul>		
<b>STORAGE</b>	All fresh meat shall be stored at a temperature between 0°C and 5°C. The product will be distributed in insulated vehicles to prevent the product temperature to exceed temperatures of above 5 °C.		
<b>TEMPERATURE</b>	Must be below 5°C		
<b>PH</b>	Must range between 5.7 – 6.		
<b>SENSORY SPECIFICATIONS</b>	<b>ODOUR</b>	Free & fresh of any odours	
	<b>TEXTURE</b>	Firm healthy appearance	
<b>FOREIGN MATERIAL</b>	Product will at all times be free from any odours and any foreign objects or antibiotics		
<b>MICROBIOLOGICAL STANDARDS</b>	<b>ORGANISMS</b>	<b>SPECIFICATION</b>	<b>TARGET</b>
	Total viable count	≤ 100 000 cfu/g	VPN 15
	Escherichia Coli	≤ 10 cfu/g	
	Salmonella spp.	Absent	
Enterobacteriaceae	≤ 316 cfu/g		
<b>PACKAGING</b>	The whole carcasses will be covered in food grade mutton cloths		



**BONE IN LAMB** (South Africa)

نعم لحم بقعظم (جنوب أفريقيا)

Batch: 62383003

Slaughter Date: 2022/09/21

Expiry Date: 2022/10/05

Slaughtered in Accordance with Islamic Rite

(South Africa)

تاريخ الذبح: تاريخ الصافي: **Nett: 20.2 Kg**

تاريخ انتهاء الصلاحية

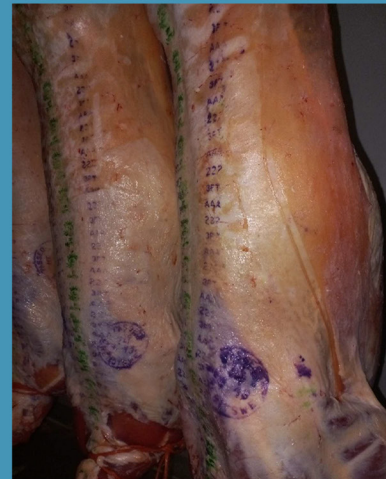
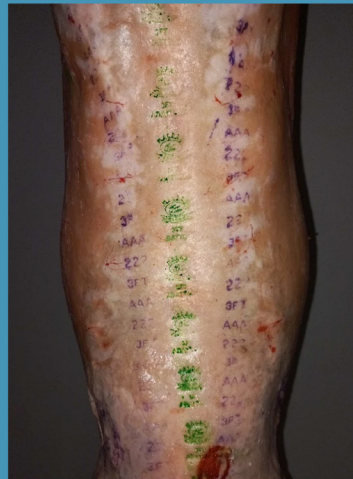
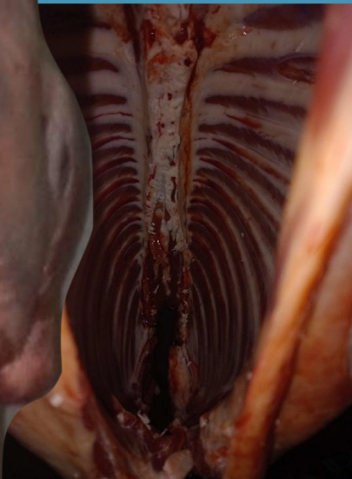
ذبحت وفقا للشريعة الاسلامية

Keep Chilled Between 0°C And +4°C

يحتفظ مبرد بين 0 و 4 درجة مئوية

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## WHEN WORKING WITH PLC

our partners have access to premium lamb meat products, benefit from our knowledge in the field and receive outstanding service.

### WHY PROTEA'S LAMB?

#### 1. TOP-QUALITY LAMB

We guarantee dependable high-quality products for every delivery

#### 2. ATTRACT HIGHER BUYING POWER

People are prepared to pay more for a better eating experience

#### 3. TURNOVER-DRIVING PRODUCT

Rapid through put and a high-value net average turnover are ensured by the great demand for meat products of excellent quality

