



Category: Lamb

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**bultarra**  
australian  
saltbush  
lamb



**Bultarra Australian Saltbush Lamb** is a unique, distinctive lamb product. It is set to revolutionize culinary choices and fine dining preferences at restaurants across the world. The product is the superior lamb exported from unique native pastures in Australia.

The lambs are grazed on the unique Saltbush based pastures in the pristine natural environment of the Australian outback. The lamb is seasoned on the hoof with robust and rich flavors while still delicate enough to carry exceptional spice blends and an exceptional fresh clean taste.

Every animal is carefully selected and the health and welfare is monitored from farm gate to abattoir to export, resulting in complete transparency through the supply chain.

- Quality assured
- 100% natural product
- Free from chemicals used for insect control
- No hormones or growth Promotants
- Free Range - naturally grazed





**Junee Gold Lamb** is premium, pasturebred lamb that delivers high quality meat and great value for money.

Raised and finished on grass in the rich Riverina region in NSW, prime, natural Junee Gold Lamb has exceptional flavour and tenderness, and is available all year round.

Junee Gold Lamb comes direct to you from the farm, and the processes used to produce it ensure you receive a specialised, graded lamb product in a variety of cuts.

Taste the difference!

