



Meat catalogue



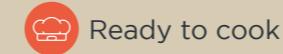


Natural tastes best

At Quality Lamb we produce the best lamb and goat meat. We have been taking care of the welfare of our lambs for over 40 years, selecting them at source and rearing them in our own feedlot. Not only do we take care of the animals in their environment, but also during transport, so that all of their properties remain intact from the beginning to the end.

The outcome of the development work carried out under the highest quality standards is a meat with an exquisite flavour that satisfies the most demanding palates.

Symbology



Ready to cook



Frozen



Trays



Fresh



Vacuum pack



Carcass

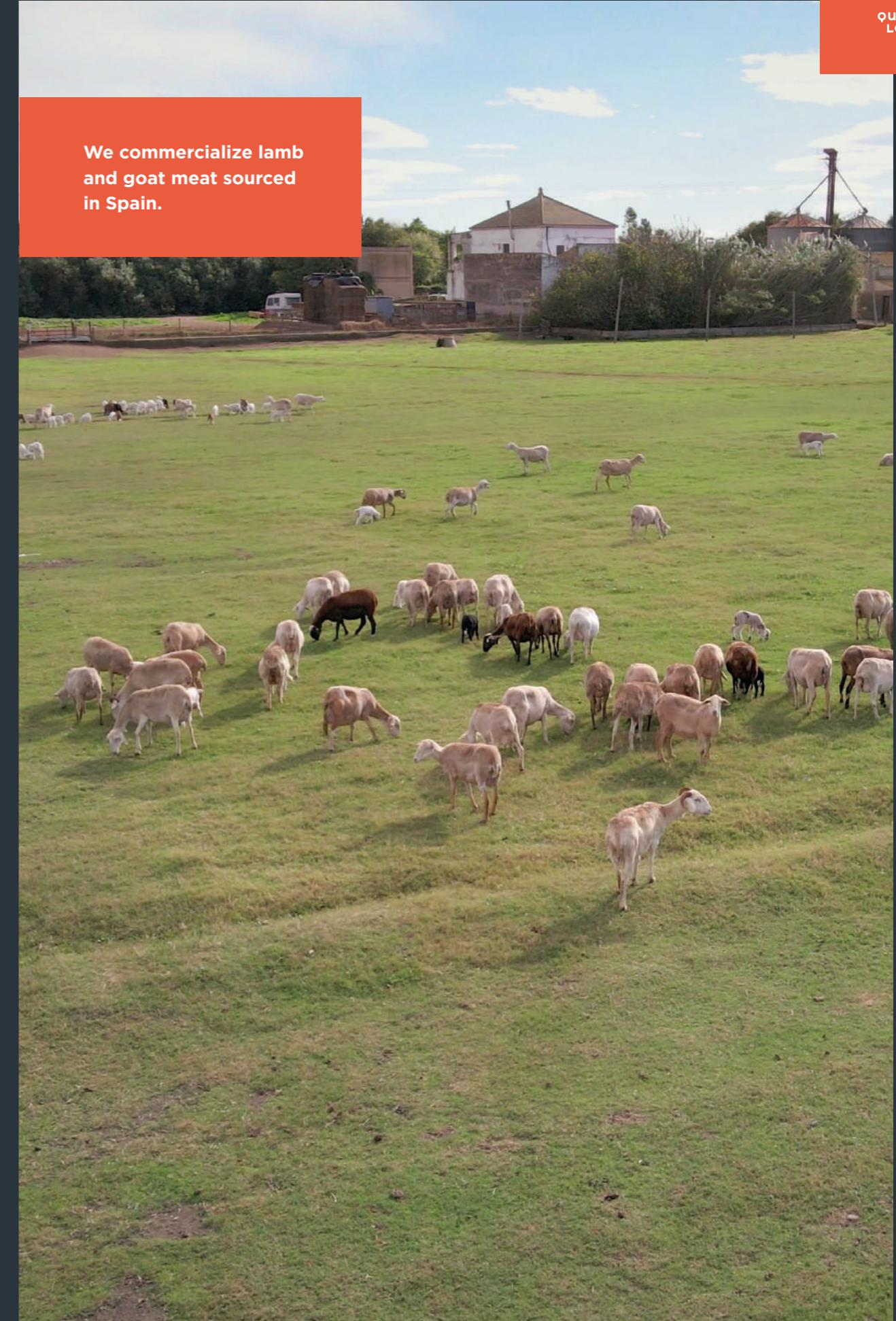
The story behind Quality Lamb

We are a traditional family business, which has evolved over the years in line with its growth towards professionalization, combining the expertise of more than 40 years in the sheep sector, with emerging trends that customers demand from the meat sector. Our method, as the slogan indicates "from start to finish", goes through selection from the source, control of breeding methods, demanding maximum animal welfare, control/quality/safety in both slaughter and transformation, supervision of the final product and transport, in order to be able to offer the client the desired final product.

Our experience has been endorsed by an important trajectory, granting maximum quality and food safety to our products. From then until today we have evolved in technology, organization and distribution to become a national reference. Striving to guarantee the satisfaction of our customers, we have recently inaugurated an R&D laboratory where we develop new product ranges, as well as test 100% recyclable or biodegradable packaging.



We commercialize lamb and goat meat sourced in Spain.





Chain of values

Commitment

We are committed to national products, we select and feed our lambs with organic food, we take care of their welfare in their spaces and during transport, ensuring that all their organoleptic properties stay intact.

Certification

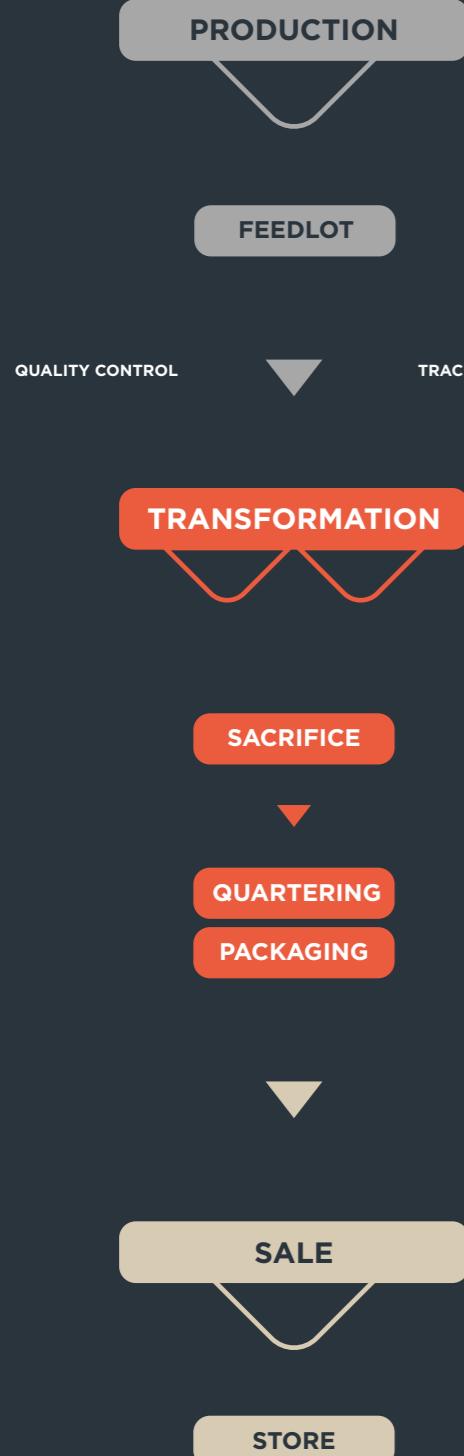
Quality Lamb has implemented an A.P.P.C.C. system, in addition to a quality management system based on the European quality and food safety standard International Food Standard (IFS), which guarantees continuous controls and improvements that are reflected in the quality and food safety of all our products.

Environment

As an environmentally friendly company, we implemented a program that allows us to limit the impact of CO2 emissions during the production cycle, through the use of renewable energies and the optimization of transportation. We are endorsed by the IFS Food certification, which we hold, guaranteeing compliance with the strictest quality and food safety standards in our processes.

Quality 100% guaranteed

To ensure that these quality standards are met, exhaustive product and process controls are carried out, and these controls are guaranteed by means of internal and external audits carried out annually.



Distribution

We have logistical means that cater to the delivery services, allowing the meat to reach our customers in the best conditions and within the determined time limits.

We specialise in the production and marketing of lamb meat, always seeking the highest quality of our star product. Lamb benefits health by providing proteins of high biological value as well as vitamins.



Lamb

National origin



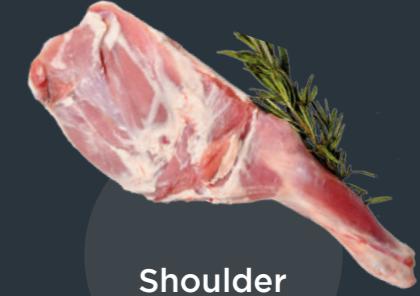
One of the
tastiest and juiciest meat.



Carcass



Leg



Shoulder



Easy roast
shoulder



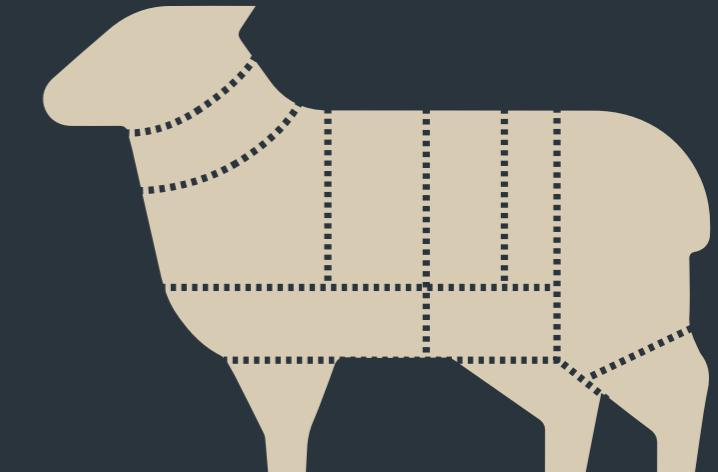
Shank



Chops



Lamb chop



We also work with baby goat, one of our most exquisite high-end products of the highest quality and standard. Consumed all year round but with greater demand at festive times of great tradition such as Christmas and Easter.



Baby goat

Delicious & versatile

For the most
exquisite palates.



Carcass



Leg



Shoulder



Easy roast
shoulder



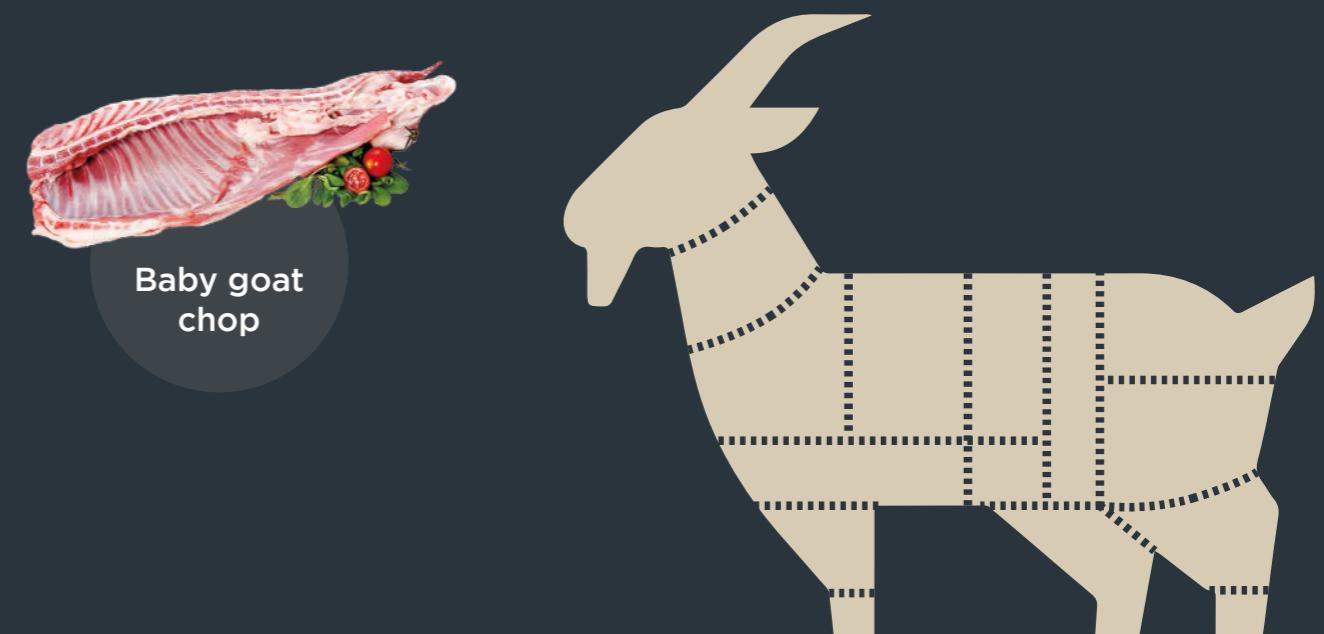
Shank



Chops



Baby goat
chop

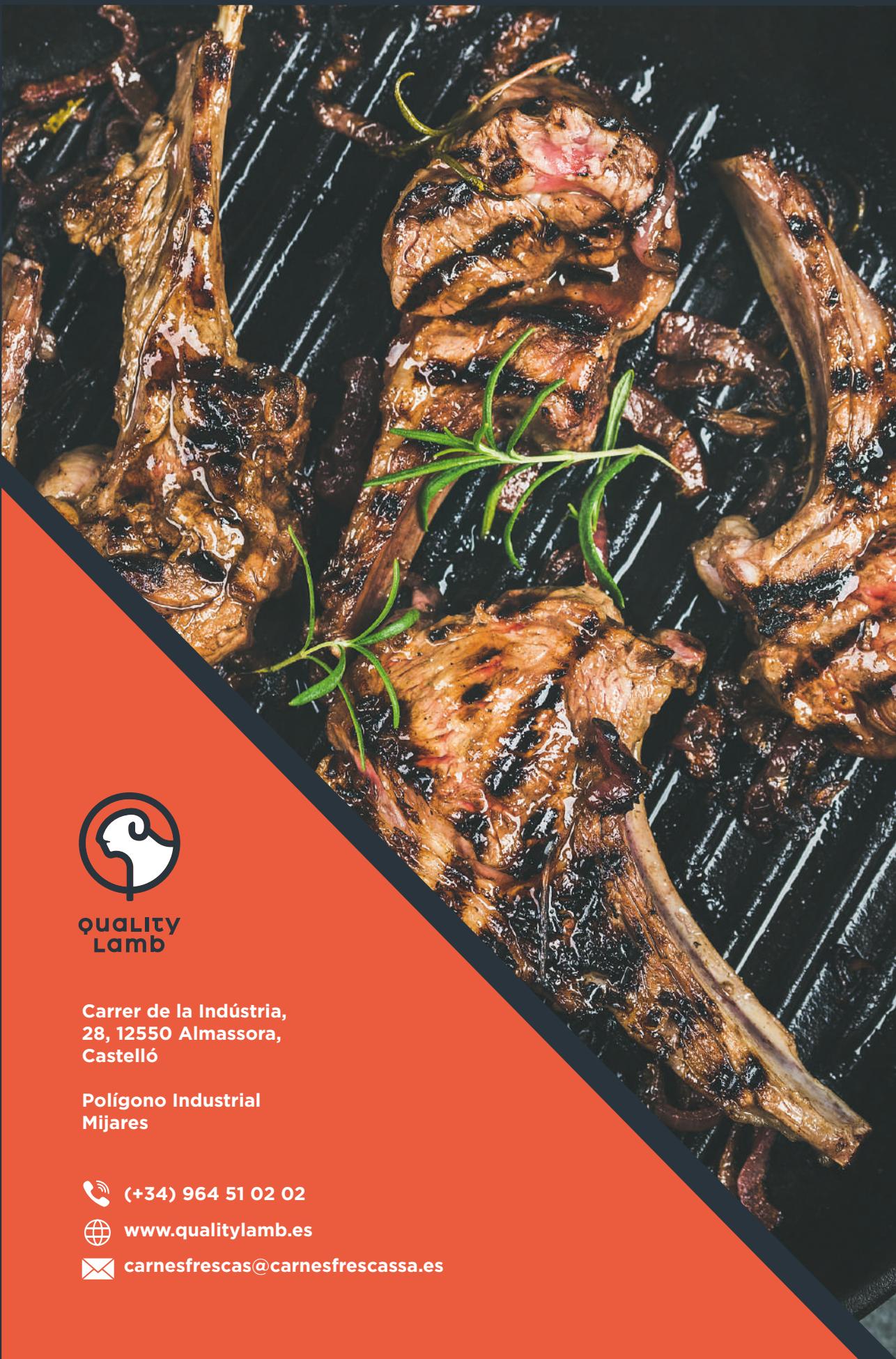


Quality guaranteed from the beginning to the end

At Quality Lamb we adapt our production processes to sustainable development, becoming certified in animal welfare. In this way we guarantee that the conditions in which the animals live on the farms, their transport and handling are optimal for a life without suffering or stress, prioritising their physical and emotional state,

taking care of both their food and the facilities in which they live. In order to achieve our company's quality objectives, we have a qualified team of people who are committed to the quality and safety of our products.





quality
Lamb

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