



## Omega Lamb

The traditional way of boosting our intake of heart-protecting omega-3 fatty acids is via a couple of servings of fish per week but now, after two years of dedicated research, Suzannah Moss-Wright and her husband of Eaglehawk Farm in Western Australia have come up with an alternative: lamb.

By working with high quality horticulture byproducts, their animal nutritionists and food scientists can now produce a unique feed rich in omega-3 fats and essential nutrients. These byproducts include imperfect carrots, olive pomace, fresh green carrot leaves and carrot pulp. Lambs raised on this newly developed feed are able to boost the omega-3 fatty acids in their meat. The oleic acid (derived from the olive pomace) and the natural antioxidant beta-carotene (from carrots) combine to produce meat that is tasty and healthy.

### ETHICAL PRODUCTION SYSTEM

You may wonder why byproducts are used to develop their feed formula? This is because their company spirit is in line with the Japanese ethos of Mottainai, which is to waste nothing and appreciate what exists by making full use of natural resources. This ethos drives everything Eaglehawk Farm do in their food production business, like making maximum use of good, nutritious farm products that might otherwise be discarded, to contribute to a sustainable future. There is no equivalent word in the English language, and so they have named their product Mottainai™ Omega Lamb™.

### CONSISTENT MARBLING

The finalised feed ration with the right formulation for their lambs have helped them to consistently achieve high levels of omega-3 fats marbled throughout the meat. Compared to any other meats globally, the Mottainai Lamb has the highest known level of omega-3 fatty



Suzannah Moss-Wright

acids. The conjugated linoleic acid, thought to be beneficial to the heart, is also present in high levels in this Omega Lamb.

### TASTE PROFILES

Eaglehawk Farm has also perfected how to change the meat's fatty acid profile to make it more desirable. The succulent meat is exceptional in texture, flavour and marbling. The closest equivalent is A4 Wagyu beef. The marbling, which dissolves at low temperature, can melt in your mouth to release all the flavour molecules to make dining a more enjoyable experience. Diners will find a lingering clean taste with a subtle sweetness and aroma of fat never experienced in lamb before. In addition, the omega-3 fatty acids can keep the lamb tender during cooking. Chefs can work on this knowledge to perfect their recipes.

The Mottainai Omega Lamb is available at Huber's Butchery at 22 Dempsey Road.

