



## **ICELANDIC LAMB**

Hagatorg 1, 107 Reykjavík, Iceland  
Tel: +354 563 0350 Email: [info@icelandiclamb.is](mailto:info@icelandiclamb.is)  
[www.icelandiclamb.is](http://www.icelandiclamb.is)

### **Naturally delicious**

Coming from a pure lineage of 1,100 years, Icelandic Lamb grazes freely in wild pastures, acquiring delicate flavors of berries and arctic herbs. An integral aspect of our heritage and true to a tradition dating back to the Viking age, premium quality Icelandic lamb offers a taste experience beyond compare.

### **Characteristic flavor created by nature**

Our Icelandic lambs graze in Iceland's wild mountainous pastures on luscious green grass, herbs and berries which make Icelandic Lamb instantly recognizable for its delicious and distinctive game-like flavor. Always looking for newly sprouted grass, the freshest herbs and the purest Icelandic spring water, our Icelandic lambs work their way from the lowlands to the highlands, where they are then brought down by farmers in the autumn.

### **Fortified by freedom**

Icelandic lambs are released to graze freely in the rolling valleys and mountain pastures of our pure, unspoiled and nutrient-rich landscape. This means they are free-range and free from growth-promoting antibiotics, growth hormones, and are non-GMO. They are quite simply reared on the goodness of the Icelandic environment. The sheep are born in spring and roam free until autumn. All year round, they are followed closely by our farmers, while living their natural life cycle.

### **1,100 years of lamb farming tradition**

As the Vikings set foot on Iceland over 1,100 years ago, their unique breed of sheep kicked and jumped past them into Iceland's rich green pastures. That was the beginning of our sheep farming tradition, which we can proudly say is as old as the Icelandic people themselves. Today, the Icelandic Lamb Marketing Board is a collective of farmers, producers and abattoirs proudly continuing these long-standing traditions where all sheep- and lamb farms are small family-owned businesses.

### **Pure Icelandic pastures create pure Icelandic Lamb**

Iceland is one of the world's youngest land masses, surrounded by the unspoiled North Atlantic and on the cusp of the Arctic Circle. This is where our Icelandic Lamb and sheep graze in fertile, pristine pastures all summer long. The purity of the landscape ensures the matching purity of our Icelandic lambs – no other lamb breed can quite reach the same standard.

### **We care for every single lamb**

Sheep farmers in Iceland take a personal approach to animal welfare. In May, at the start of lambing season, Icelandic farmers prepare for the birth of a new flock. This is a special time when each newborn lamb is welcomed. Farmers take great care to track which lambs have come from which ewe and as they grow and develop in these first few weeks, they keep a watchful eye on them. By having a close relationship with their sheep, filled with care and concern, risk factors in health and disease are minimized.



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### Sækja öll myndbönd á weTransfer

family owned á [Facebook](#) eða [WeTransfer](#)



Did you know that all sheep farms in Iceland are family owned and operated? The Bjarteyjarsandur farm in Hvalfjörður has been passed down for generations since 1887.

[Roaming Free](#) á [Facebook](#) eða [WeTransfer](#)



Did you know that one of the reasons Icelandic lamb meat is so special is that the lambs roam free all summer? The distinctive taste is a result of the grass and aromatic herbs on which they graze.



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[Réttir](#) á Facebook eða [WeTransfer](#)



Réttir, the annual sheep round up is a very special social event in sheep farming. Farmers work together to herd the sheep from the highlands into a collective fold, where the sheep are separated into compartments that belong to each farmer. Will you be attending next year?

[Heiða Guðný](#) á Facebook eða [WeTransfer](#)



Heiða Guðný Ásgeirsdóttir is a farmer at Ljótastaðir farm in Skaftárhreppur, south Iceland. She has 500 sheep at her farm, and needs to shear the whole flock every autumn.



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Icelandic Sheep network á [Facebook](#) eða [WeTransfer](#)



For 1100 years, the Icelandic sheep has forged its own network of paths across Iceland. You might have mistaken them for manmade hiking trails while travelling in Iceland, but they are actually made by flocks of sheep treading the same path for hundreds of years.

Hangikjöt á [Facebook](#) eða [WeTransfer](#)



Don't believe that Icelandic people eat meat smoked with sheep dung? See how Matthías and Hafdís, sheep farmers at Húsavík on the Strandir Peninsula cure and smoke their own lamb meat.