

TO **Tattykeel Pty Ltd, Oberon, New South Wales, Australia**

FROM **Aduli E.O. Malau-Aduli, PhD (Adelaide), MSc (ABU), BSc Hons (Ibadan)**  
*Associate Professor in Animal Genetics and Nutrition*

DATE **01 June, 2018**

SUBJECT **TATTYKEEL AUSTRALIAN WHITE LAMB EATING QUALITY**

I am writing this testimonial with regards to the Tattykeel Australian White Lambs that I have tested in my laboratory at the College of Public Health, Medical and Veterinary Sciences at James Cook University, Queensland, Australia.

In 2018, I analysed muscle biopsy samples of Tattykeel Australian White lambs comprising 47 rams and 100 ewes for omega-3 long-chain polyunsaturated fatty acids ( $\omega$ -3 LC-PUFA), intramuscular fat content and fat melting points. This is in addition to the 2017 testing I carried out in the same breed. In my 27+ years of research in fatty acid metabolism and meat eating quality, I have not seen a sheep breed with such low melting point of fats (28-35°C) and high levels of EPA and DHA  $\omega$ -3 LC-PUFA that surpassed the 'source' levels of 30mg/100g of tissue (the top 10 rams being outstanding (40-70mg/100g of tissue) and the top ewe at 52.2mg/100g. In terms of intramuscular fat content, the average is 4.42% in the ewes. These figures are all without any form of nutritional supplementation. The meat simply melts in the mouth with unsurpassed juiciness and tenderness like no other lamb.

Top rams and ewes on the basis of  $\omega$ -3 LC-PUFA, fat melting point and intramuscular fat eating qualities, have been selected and bred. The progeny will be tested in the lab and associations with DNA markers analysed with a unique Tattykeel Australian White signature developed. I have absolutely no doubt in my mind, that the Tattykeel Australian White is at the forefront of scientifically cutting edge eating quality testing of the highest possible standard with uniquely outstanding attributes.

Veterinary Sciences, College of Public Health, Medical & Vet Sci,  
James Cook University, Townsville, Queensland 4811, Australia.

Tel: +61-7-4781-5339 Fax: +61-7-4779-1185

Email: [aduli.malauaduli@jcu.edu.au](mailto:aduli.malauaduli@jcu.edu.au)



Web: [Research Portfolio](#) [ResearchOnline@JCU](#) [Research WARP](#)

Without any hesitation, Tattykeel Australian Lamb has my highest recommendation. I am happy to respond to any further enquiries.

Kind regards.



**Aduli E.O. Malau-Aduli, PhD.**  
**Associate Professor of Animal Genetics & Nutrition**

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