LUCKY FROZEN



2026

Protein Catalogue

LUCKY FROZEN



Company Profile

Established in 1982, Lucky Frozen Sdn Bhd is a leader in high-quality imported food distribution, focusing on strong customer relationships and core values. Committed to premium products and exceptional service, it has become Malaysia's top provider of frozen, chilled, and ambient foods. The company emphasizes innovation and portfolio growth to meet industry demands, showcasing globally recognized brands and a passion for culinary excellence, aiming to bring the finest ingredients to households everywhere.

Commited to strong customer relationships and exceptional service, we offer premium products, drive innovation and grow our portfolio to meet evolving industry needs. We bring the world's trusted brands and quality ingredients to homes and businesses across Malaysia.

Our House Brands

DEVESA
ARGENTINE BEEF

Mount SCHANCK 1864

BLACK OPAL
Pure Australian Highest Quality

近江牛のふる里
澤井姫和牛

Angus Pure
AWARD-WINNING AUSTRALIAN ANGUS BEEF

ocean gems®
spoil yourself

LUCKY FROZEN

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LAMB SELECTIONS





Australian lamb is recognised for its natural quality, trusted production standards, and wide range of cuts suited for professional kitchens. Raised on open pastures with clean air, fresh water, and green grass, Australian lamb is grassfed and free from artificial additives and hormone growth promotants. From chops and racks for grilling to legs, shoulders, and shanks for roasting or slow cooking, Australian lamb delivers rich flavour, dependable tenderness, and excellent menu versatility.

AUSSIE BEEF&LAMB™



Australian Lamb

AUSTRALIAN LAMB CUTS



Mount SCHANCK™ 1864

Mount Schanck Prestige Australian Lamb by Thomas Foods International sets the standard for luxury and consistency in professional kitchens. Named after the historic Mount Schanck Station, this premium lamb is **HGP (Hormone Growth Promotants)-free**, ethically sourced, and graded using advanced technology to guarantee a minimum **IMF (Intramuscular Fat)** score of 6% for exceptional marbling, tenderness, and flavour.

HGP-FREE

MINIMUM IMF 6%

ETHICALLY SOURCED



Product Range

A curated range of premium Australian Lamb, expertly sourced and graded for exceptional consistency, tenderness and flavour

1. **Chilled Lamb Rack CFO**
   (Chime and feather off)
2. **Chilled Lamb Rack**
   (Frenched Cap Off)
3. **Marbled Lamb Rack CFO**
   (Chime and feather off)
4. **Marbled Lamb Rack**
   (Frenched Cap On)
5. **Marbled Lamb Shortloin Saddle**
6. **Marbled Lamb Rump Cap On**
7. **Marbled Lamb Denver Ribs**

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BEEF SELECTIONS





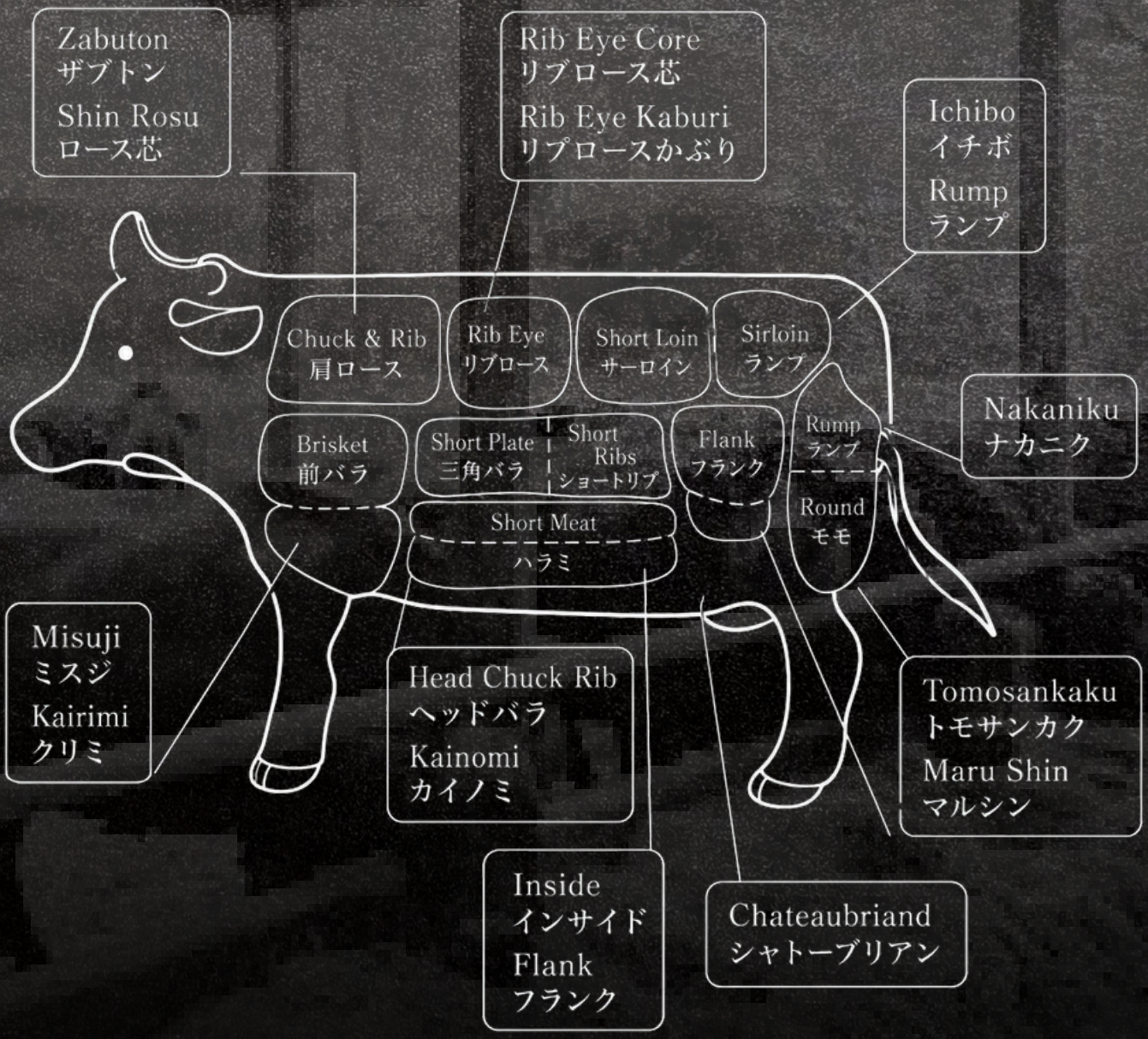
近江牛のふる里
澤井姫和牛

Japanese Omi Hime Beef

Omi beef, from Shiga prefecture near Kyoto, Japan, is produced from cows raised in a cool environment with natural mineral water from Suzuka mountain, enhancing meat quality. There are two main products: meat from steers and from heifers, with the latter known as Omi Hime, recognized for its natural sweetness and flavor. Alongside Kobe and Matsuzaka beef, Omi beef is considered one of Japan's top three premium beef varieties.



Japanese Beef Cut Methodology



Shoulder & Chuck Area

肩ロ



1 肩ロース
Kata-Rousu
Chuck Eye Roll
Highly marbled, well-balanced texture. Ideal for sukiyaki and shabu-shabu

2 ミスジ
Misuji
Top Blade
Distinctive leaf-shaped cut with a gelatinous central vein. Remarkably tender with a sweet, refined aroma. Yakiniku or thin steak.

3 ザブトン
Zabuton
Chuck Flap
The prized diamond of the chuck roll. Incredible melt-in-the-mouth marbling. Served as premium yakiniku or steak.

4 クリミ
Kurimi
Chuck Tender
Leaner, high-protein cut with a robust beefy profile. Best sliced thin for light searing.

リブ Rib & Loin Area



1 リブロース
Ribu-Rousu
Ribeye
Large, well-marbled eye of meat, divided into Rib Eye Core (Shin) and outer cap (Kaburi), ideal for premium steak or luxury sukiyaki.

2 サーロイン
Saaroin
Sirloin
The definitive high-end Wagyu cut. Striated with rich, sweet fat. Typically cut thick for teppanyaki or classic steak.

3 ヒレ
Hire
Filet Mignon
The leanest, most tender muscle. Extremely delicate texture with low melting-point fat.

Brisket & Flank Area

バラ



1 三角バラ
Sankaku-Bara
Triangle Chuck Rib
The undisputed king of yakiniku ribs (Karbi). Intensely marbled with a snow-white appearance.

2 縦バラ
Tate-Bara
Short Plate
Rich, juicy fat content. Standard choice for everyday premium yakiniku strips.

3 カイノミ
Kainomi
Bottom Sirloin Flap
Located next to the tenderloin. Unique texture combining the grain of a flank with the tenderness of a filet. Juicy and savory.

4 ササミ
Sasami
Flank Primer
Cleanly textured, striped fat distribution. Tender yet offers a satisfying bite.

もも Round & Hindquarter

1 ランプ
Rampu
Rump
Tender, lean meat with a subtle, clean fat cap. Excellent for roast beef or thick-cut lean steaks.

2 イチボ
Ichibo
Top Sirloin Cap
Pointed end of the rump. Slightly firmer texture than Rampu but carries richer marbling and deep umami.

3 マルシン
マルシン
Knuckle Core
Tender core of the knuckle (Maru). Very low fat but extremely smooth texture, great for raw preparations (tataki) or light searing.

4 トモサンカク
Tomosankaku
Tri-Tip
The most heavily marbled part of the round. Rare cut that balances round-muscle flavor with loin-like richness.

5 内もも
Uchi-Momo
Topside
The largest lean muscle block. Very clean taste, optimal for thin slicing or roasting.

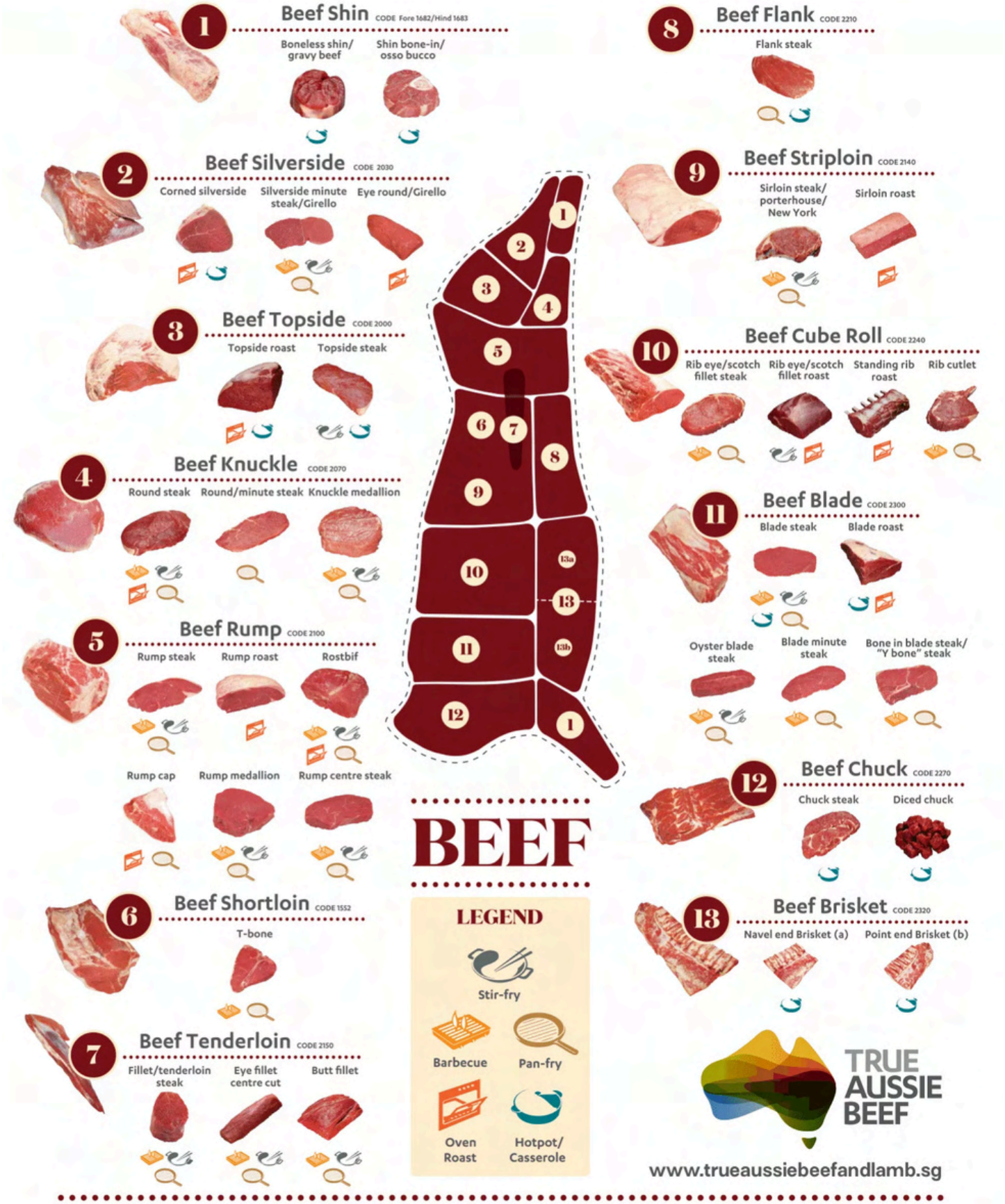
6 外もも
Soto-Momo
Silverside
Slightly tougher grain. Often utilized for high-quality minced Wagyu, stews, or very thin shabu-shabu slicing.

Australian beef is recognised for its trusted quality, consistent standards, and wide range of cuts suited for professional kitchens. Raised under strict production systems with strong traceability, it offers chefs reliable options across grassfed, grainfed, Angus, Wagyu, and organic selections. From everyday menu staples to premium dining applications, Australian beef delivers versatility, flavour, and dependable eating quality.



Australian Beef

AUSTRALIAN BEEF CUTS





BLACK OPAL

Pure Australian Highest Quality



Champion Branded Meat
Melbourne Royal
Australian Food Awards

Gold Medal
Open F1 Wagyu
Wagyu Branded Beef Competition

Gold Medal
Open Beef, MS 6+
Sydney Royal Fine Food Show

ORIGIN
Southern Australia

GENETICS
F1 Wagyu × Angus

FEEDING
380+ days on a barley-based diet

DEPENDABLE CONSISTENCY

When you select Black Opal, there are no surprises, and this is exactly why our clients choose it - because they receive Wagyu that lives up to their expectations every time.

It's our long-term approach to the production of Black Opal Wagyu, which begins with cattle raised on Victoria and Tasmania's pristine pastures before spending a minimum of 380 days on grain in our dedicated feed lots.

The entire Black Opal process, from breeding to processing guarantees the consistent supply of Australia's finest Wagyu, all year round.



BLACK OPAL

Pure Australian Highest Quality

FEATURED MEAT CUTS

OYSTER BLADE

Slice across the grain for yakiniku or quick grilling.





TENDERLOIN

Fine-grained fillet for medallions or centre-cut steaks



STRIPLOIN

Well-marbled loin for grilled steaks or teppanyaki



RUMP CAP

Fat-capped cut for roasting or churrasco skewers.



TOMAHAWK

Long-bone ribeye for grilling and carving to share.



Angus Pure

AWARD-WINNING
AUSTRALIAN
ANGUS BEEF

Thomasfood have produced one of the most desirable Australian Pureblood Angus Brand with marbling achieving 3+ and 5+ and an eating quality that goes head on with American USDA Prime (with no Growth Hormone and Antibiotics). This is Most Premium Angus Grainfed Beef that comes out of Australia- serving some to the best steakhouses around the world.



Grain Fed Beef Cuts

KEY SPECIFICATIONS

BREED

95%+ Australian Angus genetics

CARCASS SIZE

360-380 kg

FEEDING

200 days Grainfed

MARBLING SCORE

3+ & 5+

FEATURED BEEF CUT

Ribeye





Heel Muscle



Brisket



Top Side Cap Off



Eye Round



Rump



Tri Tip

Grass Fed Beef Cuts

KEY SPECIFICATIONS

BREED

95%+ Australian Angus genetics

CARCASS SIZE

360-380 kg

FEEDING

200 days Grainfed

MARBLING SCORE

3+ & 5+

FEATURED BEEF CUT

Bolar Blade





Striploin



Tenderloin



Cube Roll



Eye Round



Rump



AZUL NATURAL BEEF S.A. is a leading producer of Argentinian beef, specializing in premium Angus cattle sourced from the Pampas.

The cattle are raised on pristine pastures with strict nutritional programs and quality control from birth to fattening, ensuring top product quality.

This commitment has led to global recognition, with over 15 awards from the World Steak Challenge since 2019, including "**South America's Best Steak**" in 2023.

Devesa Argentinian Cornfed Beef

KEY SPECIFICATIONS

BREED	FEEDING	MARBLING SCORE	CARCASS SIZE
F4 95%+ Argentine Angus genetics	150 days Cornfed	2+	280-300 kg



Ribeye

PRODUCT RANGE

- Premium Burger
- Fillet
- Boeio Xteni
- Pincho
- Striploin
- Rump



MARBLE KING

NURTURED TO GREATNESS

Marble King's cattles are **100% fullblood Wagyu**, raised for **600 days** on a proprietary grain ration, following traditional Japanese methods. They prioritize respect for the animal and maintain high genetic integrity, ensuring exceptional flavor through a slow, uncompromised process. This results in Wagyu with depth, balance, and consistency, tailored for chefs and markets seeking quality beyond mere surface marbling.



EVERY CUT. EXCEPTIONAL.

Explore our range of **fullblood Wagyu beef,** scored for excellence, portioned with care and selected for those who demand the finest.



Cube Roll
(Scotch Fillet/Rib Eye)



Striploin
(Sirloin/Porterhouse)



Tri Tip



Oyster Blade
(Flat Iron)



Tenderloin
(Eye Fillet)



Cube Roll
(Scotch Fillet/Rib Eye)



Short Rib Meat

Chuck Tail Flap
(Karubi/Denver)



LUCKY FROZEN



SEAFOOD

ocean gems®
spoil yourself

Ocean Gems is one of the most trusted brands in the world, sourcing products and delivering to customers in over 18 major cities.

A company with a well-established global presence, Ocean Gems partners with the Marine Stewardship Council (MSC) and Aquaculture Stewardship Council (ASC) to ensure that our seafood products are responsibly caught or farmed, which reduces the impact on fish stocks and the marine environment.

Featured Products



Abrolhos Octopus

Premium cleaned Western Australian octopus legs, tender and ready to cook for grilling or seafood dishes.

STORAGE
Keep frozen at or below -18°C

SHELF - LIFE
2 years

PACKAGING FORMAT
1 kg x 5 /carton
350g x 12 /carton

Country of origin:
Australia

Product Species:
Western Rock Octopus (O. djinda) – Wild-caught

Naturally tender, fully cleaned, ready-to-cook

Grilling, tapas, salads and seafood dishes

Featured Products



Pasteurised Crabmeat Range

Premium ready-to-use crabmeat selections with a sweet flavour, clean presentation and versatile applications for professional kitchens.

STORAGE
Chilled, 0-3 °C

SHELF - LIFE
12 months

PACKAGING FORMAT
454g x 12 tins

Country of Origin:
Indonesia

Product Species:
Blue Swimming Crab (Portunus pelagicus) - Wild-caught



JUMBO LUMP

Whole unbroken meat from the muscle adjoining the swimming legs of crab, the most flavourful cut.

Best for: *Premium salads, signature plating, crab rolls, fine dining appetizers*



LUMP

Chunky meat picked from the body of the crab.

Best for: *Salads, crab cakes, premium sandwiches*



BACKFIN

A blend of broken lump pieces and flakes from the body and fin area, offering sweet flavor and versatility.

Best for: *Pasta, soups, dips, fried rice, omelette*



CLAW MEAT

Claw and leg meat, with whole claw and legs packed on the top of the can, and shredded leg meat below.

Best for: *Salads, stir-fries, seafood sauces, chowders*



SPECIAL BODY MEAT

Shredded white meat with full crab flavor and sweetness.

Best for: *Premium salads, signature plating, crab rolls, fine dining appetizers*



LUCKY FROZEN

HQ SUBANG
Lot 17, Jalan Delima 1/1, Subang Hi-tech Industrial Park, Batu Tiga,
40000 Shah Alam, Selangor.
Tel: 03-5651 5888

SEGAMBUT
No.1, Jalan 1/57B, Off Jalan Segambut Atas,
Kawasan Perusahaan Segambut,
51200 Kuala Lumpur.
Tel: 03-6256 8688

PUDU
8 -10, Jalan Baba, Off Changkat Thambi Dollah, Pudu,
55100 Kuala Lumpur.
Tel: 03-2145 5251, 03-2141 1574, 03-2141 5586

PENANG
Plot 35A, Lengkok Kampung Jawa 2, Miel Industrial Estate,
Bayan Lepas, 11900 Pulau Pinang.
Tel: 04-642 8118, 04-646 3899, 04-641 1166

JOHOR BAHRU
No.8, Jalan Riang 23, Taman Gembira, Off Jalan Tampoi,
81200 Johor Bahru, Johor.
Tel: 07-336 3938, 07-332 2836, 07-332 3837

LANGKAWI
No.6, Lot 300, Jalan Lapangan Terbang, Bukit Nau,
Padang Matsirat, 07100 Pulau Langkawi, Kedah.
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