

➤ **PRIME LAMB CUTS**

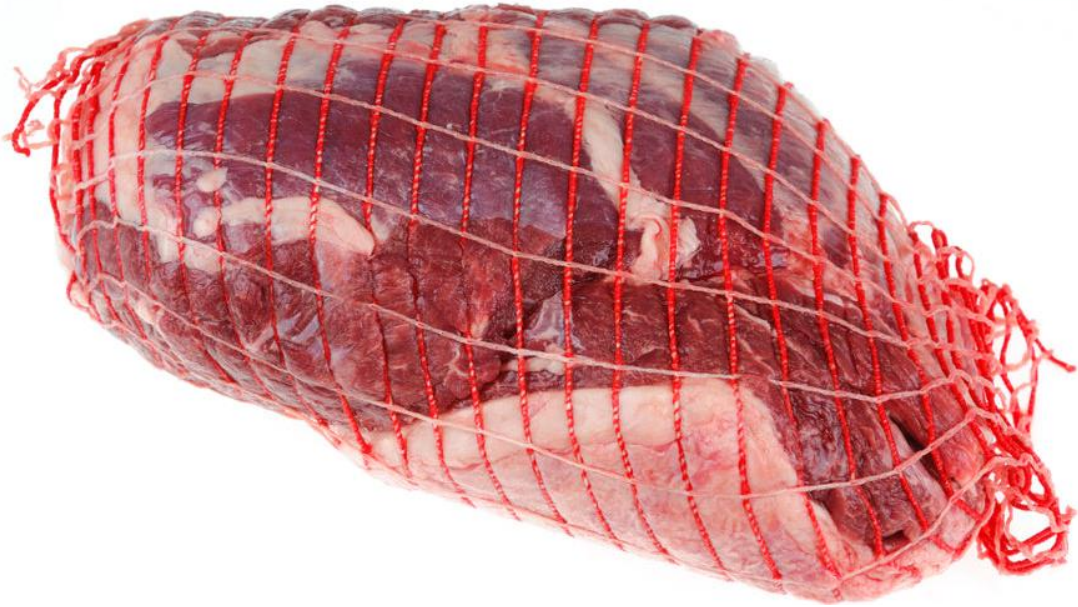
1. BANJO SHOULDER — (MAPS TO SHOULDER, SQUARE-CUT)



2. LEG, BONE-IN (TROTTER-OFF) —



3. LEG, BONELESS (TIED) —



4. SHOULDER, BONELESS — (≈ SHOULDER +10% DEBONING)



5. BONES —



6. BRAINS —



7. BREAST —



8. BRISKET (LAMB BREAST/BRISKET) —



9. FAT (CAUL/TRIM) —



10. FEET (TROTTERS) —



11. FLANK (UNTRIMMED) —



12. FORESHANK —



13. FRENCH RACK, ROAST-READY/FRENCHED —



14. STANDARD RACK, 8-RIB —



15. GROUND LAMB —



16. HEAD —



17. HINDSHANK —



18. KIDNEY —



19. LIVER —



20. LOIN CHOPS — (MAPS TO LOIN 1X1)



21. LOIN, TRIMMED 4X4 —



22. LOIN, TRIMMED 1X1 —



23. Merguez (Seasoned Ground) —



24. Neck —



25. OSSO BUCCO (SHANK CROSS-CUT) —



26. SHOULDER CHOPS — (≈ SHOULDER +2% CUTTING)



27. SHOULDER, SQUARE-CUT (BONE-IN) —



28. SIRLOIN, BONELESS —



29. SPLEEN —



30. STEW MEAT (TRIM) —



31. TENDERLOIN —



32. TONGUE —



33. TOP ROUND (FROM LEG) — (MAPS TO LEG INSIDE, BNLS)



34. TRIPE —



35. WHOLE CARCASS (NET) —



36. EYE OF LOIN —



Packaging & Shipping

- All products vacuum-packed or poly-lined, blast frozen at -18°C (0°F) or below.
- Master cartons are export-stamped, net weight marked, USDA inspected.
- Shelf life: 24 months frozen.