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Lamb—Closer Trim, Boxed Convenience

More than other meats, Lamb may tend to be seasonally available, though the sheep industry has made strides in recent years to assure a more level year-around supply. As with Veal, retail counter personnel should familiarize themselves with Lamb cookery and recipes in order to encourage customers to either try Lamb, or to help regular Lamb buyers experiment with a variety of cuts.

A Lamb carcass may be divided into sides, split through the center of the backbone, or, more likely, will be divided into Foresaddle (unsplit front half, which include Shoulder, Breast, Foreshank and Rib) and Hindsaddle (which is the unsplit rear half, including the Loin, Flank and Legs). The latter method separates the fore and hind by cutting between the 12th and 13th ribs.
The cutting method and nomenclature for URMIS as shown in this manual for primal and subprimal cuts, is illustrated above, in Figure 1.

Unless specified otherwise, the Foresaddle and Hindsaddle are split through the center of the backbone before primal and subprimal cuts are produced. The **Shoulder** is obtained by separating the foresaddle into the portion containing the Shoulder and the portion containing the Rib, usually made between the 5th and 6th ribs, leaving a seven rib Rib section.

The unsplit primal **Lamb Rib** is often called the “Hotel Rack,” (a foodservice industry term, not approved for URMIS) and typically contains ribs 6-12.

The **Lamb Loin** is comparable to the Beef Loin and includes the 13th rib, continuing to a point in front of the hip bone.

The **Lamb Leg** includes both the Sirloin and the Leg.
Lamb Cuts

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- LAMB LOIN
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<td>Lamb Shoulder Roast Bnls</td>
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<td>Lamb Shoulder Cushion Roast Bnls</td>
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<td>Lamb Shoulder Blade Roast</td>
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<td>Lamb Shoulder Blade Chops</td>
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<tr>
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<th>Lamb Shoulder Eye Roast Bnls</th>
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<td>Lamb Shoulder Arm Roast</td>
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<td>Lamb Shoulder Arm Chops</td>
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<td>Lamb Shoulder Arm Chops Bnls</td>
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<th>L-3</th>
<th>Lamb Shoulder Outside Roast</th>
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<tbody>
<tr>
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<td>Lamb Shoulder Country-Style Ribs</td>
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<td>Lamb Shoulder Neck Slices</td>
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<td>Lamb Shoulder Combination Pack</td>
<td>U.P.C. 2927</td>
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<td>Lamb For Stew</td>
<td>U.P.C. 3016</td>
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**L-4**
- Lamb Breast
- Lamb Breast Extra Trim
- Lamb Breast For Stuffing
- Lamb Breast Rolled
- Lamb Breast Riblets

**U.P.C.**
- 3002
- 3007
- 3003
- 3004
- 3005

**L-5**
- Lamb Breast Spareribs
- Lamb Shank

**U.P.C.**
- 3008
- 3010
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<th>L-6</th>
<th>Lamb Rib Roast</th>
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<td>Lamb Rib Roast Bnls</td>
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<td>Lamb Ribeye Roast Bnls</td>
<td>U.P.C. 2947</td>
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<tr>
<td></td>
<td>Lamb Rib Crown Roast</td>
<td>U.P.C. 2944</td>
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<th>L-7</th>
<th>Lamb Rib Chops</th>
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<td>Lamb Rib Frenched Chops</td>
<td>U.P.C. 2949</td>
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<tr>
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<td>Lamb Rib Frenched Chops Cap Off</td>
<td>U.P.C. 2950</td>
</tr>
</tbody>
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     Lamb Loin Chops  U.P.C. 2955
     Lamb Top Loin Chops  U.P.C. 2956
     Lamb Top Loin Chops Bnls  U.P.C. 2957
     Lamb Loin Tenderloin  U.P.C. 2961

L-9  Lamb Loin Double Chops  U.P.C. 2959
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Lamb Leg Sirloin Roast Bnls
Lamb Leg Sirloin Chops
Lamb Leg Sirloin Chops Bnls

U.P.C. 2981
U.P.C. 2982
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LAMB SIRLOIN, BONELESS

L-11  Lamb Leg Sirloin Roast Bnls
     Lamb Leg Sirloin Chops Bnls

U.P.C. 2982
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U.P.C. 2982
U.P.C. 2984
## Uniform Retail Meat Identity Standards

### APPROVED NAMES

#### LAMB

**L-12**
- Lamb Leg Whole
- Lamb Leg Roast Bnls
- Lamb Leg Sirloin Off
- Lamb Leg Sirloin Off Bnls
- Lamb Leg Combination

**U.P.C.**
- 2964
- 2973
- 2967
- 2968
- 2977

**L-13**
- Lamb Leg Sirloin Chops
- Lamb Leg Sirloin Chops Bnls
- Lamb Leg Sirloin Half
- Lamb Leg Center Roast
- Lamb Leg Shank Half

**U.P.C.**
- 2983
- 2984
- 2971
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**L-14**
- Lamb Leg Center Slice
- Lamb Leg Frenched-Style Roast
- Lamb Leg American-Style Roast
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**U.P.C.**
- 2980
- 2965
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**L-15**
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- Lamb Leg Top Roast Bnls
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- 2978
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- Lamb Leg Tip Steak Bnls
- Lamb Leg Cutlets
- Lamb Cubes For Kabobs
- Lamb Cubed Steak

**U.P.C.**
- 2989
- 2990
- 2992
- 3017
- 3013
**Lamb Shoulder**

**IMPS/NAMP 207**

Arm cuts (chops and roasts) are cut from (b) until the round bone is no longer evident. Blade cuts (chops and roasts) are similarly cut from (a) until the blade bone is no longer evident. The thin portion (d) may be left with either the Arm or Blade cuts, but is often removed from both in modern merchandising.

<table>
<thead>
<tr>
<th>Approved Name; Recommended Cooking Method; U.P.C.</th>
<th>Unapproved Names; Other Information; IMPS/NAMP</th>
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<tbody>
<tr>
<td>LAMB SHOULDER SQUARE CUT WHOLE (Roast, Braise)</td>
<td>Shoulder Block Shoulder Roast</td>
</tr>
<tr>
<td>U.P.C. 2913</td>
<td>IMPS/NAMP 207</td>
</tr>
<tr>
<td></td>
<td>Rolled Shoulder Roast</td>
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<tr>
<td>LAMB SHOULDER ROAST BNLS (Roast, Braise)</td>
<td>IMPS/NAMP 208</td>
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<tr>
<td>U.P.C. 2929</td>
<td>Shoulder Clod Roast</td>
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<tr>
<td></td>
<td>Boneless Outside Arm Roast</td>
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<tr>
<td></td>
<td>Boneless Shoulder</td>
</tr>
<tr>
<td></td>
<td><em>Ingredient list required if stuffing other than ground Lamb is used.</em></td>
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<tr>
<td>LAMB SHOULDER CUSHION ROAST BNLS (Roast, Braise)</td>
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<tr>
<td>U.P.C. 2925</td>
<td>Shoulder Blocks</td>
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<tr>
<td>LAMB SHOULDER BLADE ROAST (Roast, Braise)</td>
<td>Blade Cut Chops</td>
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<td>U.P.C. 2920</td>
<td>Shoulder Blocks</td>
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<td></td>
<td>Shoulder Blocks</td>
</tr>
<tr>
<td>LAMB SHOULDER BLADE CHOPS† (Braise, Broil†, Panbroil†, Panfry†, Grill†)</td>
<td>IMPS/NAMP 1207</td>
</tr>
<tr>
<td>U.P.C. 2922</td>
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</tbody>
</table>

†Marinate before cooking.
### Lamb Shoulder

**IMPS/NAMP 207**

Arm cuts (chops and roasts) are cut from (b) until the round bone is no longer evident. Blade cuts (chops and roasts) are similarly cut from (a) until the blade bone is no longer evident. The thin portion (d) may be left with either the Arm or Blade cuts, but is often removed from both in modern merchandising.

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<th>Approved Name; Recommended Cooking Method; U.P.C.</th>
<th>Unapproved Names; Other Information; IMPS/NAMP</th>
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<tbody>
<tr>
<td>LAMB SHOULDER EYE ROAST BNLS (Roast, Braise)</td>
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<tr>
<td>LAMB SHOULDER ARM ROAST (Roast, Braise)</td>
<td>Shoulder Block</td>
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<tr>
<td></td>
<td>Shoulder Round Bone Roast</td>
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<td>U.P.C. 2916</td>
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<td>LAMB SHOULDER ARM ROAST BNLS (Roast, Braise)</td>
<td>Boneless Shoulder Roast</td>
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<td></td>
<td>Arm Cut Roast</td>
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<td>U.P.C. 2917</td>
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<tr>
<td>LAMB SHOULDER ARM CHOPS (Braise, Broil, Panbroil, Panfry)</td>
<td>Round Bone Chops Arm Cut Chops Shoulder Blocks</td>
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<td>U.P.C. 2918</td>
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<tr>
<td>LAMB SHOULDER ARM CHOPS BNLS (Braise, Broil, Panbroil, Panfry)</td>
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<tr>
<td>U.P.C. 2919</td>
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</table>
**Lamb Shoulder**

**IMPS/NAMP 207**

Arm cuts (chops and roasts) are cut from (b) until the round bone is no longer evident. Blade cuts (chops and roasts) are similarly cut from (a) until the blade bone is no longer evident. The thin portion (d) may be left with either the Arm or Blade cuts, but is often removed from both in modern merchandising.

---

**Approved Name; Recommended Cooking Method; U.P.C.**

**LAMB SHOULDER OUTSIDE ROAST**
(Roast, Braise)

U.P.C. 2934

**LAMB SHOULDER COUNTRY-STYLE RIBS**
(Braise, Broil, Grill, Cook in liquid)

U.P.C. 2936

**LAMB SHOULDER NECK SLICES**
(Braise, Cook in liquid)

U.P.C. 2926

**LAMB SHOULDER COMBINATION PACK**
(Braise, Broil)

U.P.C. 2927

**LAMB FOR STEW**
(Braise, Cook in liquid)

U.P.C. 3016

---

**Unapproved Names; Other Information; IMPS/NAMP**

IMPS/NAMP 208A

Neck of Lamb
Neck Pieces
Lamb Stew Bone-in

Chops and Stew

The Combination Pack consists of Blade Chops, Arm Chops and Neck Slices in one package.

Leg as well as the Shoulder will yield suitable lean for Kabobs and Stew.

IMPS/NAMP 295
Lamb Breast
IMPS/NAMP 209

Lamb Foreshank
IMPS/NAMP 210

The Lamb Breast (a) includes sections comparable to the Brisket, Plate and Flank sections of Beef. The Foreshank (b) is separated from the Breast by a cut which passes through the natural seam.
**Lamb Breast**  
**IMPS/NAMP 209**  
The Lamb Breast (a) includes sections comparable to the Brisket, Plate and Flank sections of Beef. The Foreshank (b) is separated from the Breast by a cut which passes through the natural seam.

**Lamb Foreshank**  
**IMPS/NAMP 210**  

---

**Approved Name; Recommended Cooking Method; U.P.C.**

<table>
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<tr>
<th>Lamb Breast Spareribs</th>
<th>(Braise, Broil, Grill [Parboil], Roast)</th>
<th>U.P.C. 3008</th>
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<tbody>
<tr>
<td>Lamb Shank</td>
<td>(Braise, Cook in liquid)</td>
<td>U.P.C. 3010</td>
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**Unapproved Names; Other Information; IMPS/NAMP**

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<th>Ribs, Denver-style</th>
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<th>Trotter</th>
<th>IMPS/NAMP 210</th>
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Lamb Rib

IMPS/NAMP 204

The Rib, sometimes called the “Hotel Rack” is split, as illustrated, to make two primal Ribs, each containing either seven or eight ribs, depending on cutting style. The rib ends (b) are normally trimmed, but some length may be left on, as seen here, for decorating a Crown Roast, for example.

Approved Name; Recommended Cooking Method; U.P.C.

<table>
<thead>
<tr>
<th>Approved Name</th>
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<td>LAMB RIB ROAST BNLS</td>
<td>(Roast)</td>
<td>U.P.C. 2943</td>
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<tr>
<td>LAMB RIBEYE ROAST BNLS</td>
<td>(Roast)</td>
<td>U.P.C. 2947</td>
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<tr>
<td>LAMB RIB CROWN ROAST</td>
<td>(Roast)</td>
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Unapproved Names; Other Information; IMPS/NAMP

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<th>Unapproved Name</th>
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<tr>
<td>Hotel Rack</td>
<td>Rack Roast Rib Rack</td>
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IMPS/NAMP 204A/204B

IMPS/NAMP 204E

Rib Crown Roast

French the rib bone ends to expose at least 1 1/4".
### Lamb Rib

**IMPS/NAMP 204**

The Rib, sometimes called the “Hotel Rack,” is split, as illustrated, to make two primal Ribs, each containing either seven or eight ribs, depending on cutting style. The rib ends (b) are normally trimmed, but some length may be left on, for decorating a Crown Roast or Frenched Chops, as seen here, for examples.

<table>
<thead>
<tr>
<th>Approved Name; Recommended Cooking Method; U.P.C.</th>
<th>Unapproved Names; Other Information; IMPS/NAMP</th>
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<tbody>
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<td><strong>LAMB RIB CHOPS</strong> (Broil, Grill, Panbroil, Panfry, Roast)</td>
<td>Rack Lamb Chops</td>
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<tr>
<td>U.P.C. 2948</td>
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<tr>
<td><strong>LAMB RIB FRENCHED CHOPS</strong> (Broil, Panbroil, Panfry)</td>
<td>Rib Kabobs French Chops</td>
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<tr>
<td>U.P.C. 2949</td>
<td>French the rib bone ends to expose at least 1 1/2”.</td>
</tr>
<tr>
<td><strong>LAMB RIB FRENCHED CHOPS CAP OFF</strong> (Broil, Panbroil, Panfry)</td>
<td>IMPS/NAMP 1204B</td>
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<tr>
<td>U.P.C. 2950</td>
<td>IMPS/NAMP 1204C</td>
</tr>
<tr>
<td></td>
<td>French the rib bone ends to expose at least 1 1/2”.</td>
</tr>
<tr>
<td></td>
<td>IMPS/NAMP 1204D</td>
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</tbody>
</table>
## Lamb Loin

**IMPS/NAMP 232**

The primal Loin may be received whole, or split into left and right sides, as pictured here, showing both the Rib end (a) and Sirloin end (b). To fabricate double cuts [see following page], the primal must remain intact.

---

<table>
<thead>
<tr>
<th>Approved Name; Recommended Cooking Method; U.P.C.</th>
<th>Unapproved Names; Other Information; IMPS/NAMP</th>
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<td><strong>LAMB LOIN ROAST</strong> <em>(Roast)</em></td>
<td>Saddle Roast</td>
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<td>U.P.C. 2954</td>
<td>Full Trimmed Loin Roast</td>
</tr>
<tr>
<td><strong>LAMB LOIN CHOPS</strong> <em>(Broil, Grill, Panbroil, Panfry)</em></td>
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<td>U.P.C. 2955</td>
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<td><strong>LAMB TOP LOIN CHOPS</strong> <em>(Broil, Grill, Panbroil, Panfry)</em></td>
<td>IMPS/NAMP 232D/246</td>
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<td>U.P.C. 2956</td>
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<tr>
<td><strong>LAMB TOP LOIN CHOPS BNLS</strong> <em>(Broil, Grill, Panbroil, Panfry)</em></td>
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<td>U.P.C. 2957</td>
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<tr>
<td><strong>LAMB LOIN TENDERLOIN</strong> <em>(Roast)</em></td>
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<tr>
<td>U.P.C. 2961</td>
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</table>
**Lamb Loin**

**IMPS/NAMP 232**

The primal Loin may be received whole, or split into left and right sides, as pictured here, showing both the Rib end (a) and Sirloin end (b). To fabricate double cuts, the primal must remain intact.

<table>
<thead>
<tr>
<th>Approved Name; Recommended Cooking Method; U.P.C.</th>
<th>Unapproved Names; Other Information; IMPS/NAMP</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>LAMB LOIN DOUBLE CHOPS</strong> (Broil, Grill, Panbroil, Panfry)</td>
<td>English Chops</td>
</tr>
<tr>
<td>U.P.C. 2959</td>
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<tr>
<td><strong>LAMB LOIN DOUBLE ROAST BNLS</strong> (Roast)</td>
<td>Rolled Double Loin Roast</td>
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<td>U.P.C. 2958</td>
<td>IMPS/NAMP 232B</td>
</tr>
<tr>
<td><strong>LAMB LOIN DOUBLE CHOPS BNLS</strong> (Broil, Grill, Panbroil, Panfry)</td>
<td>English Chops</td>
</tr>
<tr>
<td>U.P.C. 2960</td>
<td>IMPS/NAMP 1232B</td>
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</tbody>
</table>
**Lamb Sirloin**

The Sirloin section of the Lamb carcass is traditionally removed as part of the Leg. However, it has become increasingly popular with boxed Lamb to remove the Sirloin section, as shown here, for creating additional merchandising opportunities.

<table>
<thead>
<tr>
<th>Approved Name; Recommended Cooking Method; U.P.C.</th>
<th>Unapproved Names; Other Information; IMPS/NAMP</th>
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</thead>
<tbody>
<tr>
<td><strong>LAMB LEG SIRLOIN ROAST</strong> (Roast)</td>
<td><strong>LAMB LEG SIRLOIN ROAST BNLS</strong> (Roast, Rotisserie)</td>
</tr>
<tr>
<td>U.P.C. 2981</td>
<td>U.P.C. 2982</td>
</tr>
<tr>
<td><strong>LAMB LEG SIRLOIN CHOPS</strong> (Broil, Grill, Panbroil, Panfry)</td>
<td><strong>LAMB LEG SIRLOIN CHOPS BNLS</strong> (Broil, Grill, Panbroil, Panfry)</td>
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<tr>
<td>U.P.C. 2983</td>
<td>U.P.C. 2984</td>
</tr>
<tr>
<td><strong>IMPS/NAMP 234G</strong></td>
<td><strong>Lamb Sirloin Steak</strong></td>
</tr>
</tbody>
</table>
**Lamb Sirloin, Boneless**

IMPS/NAMP 234G

As with the bone-in Sirloin, this section is usually kept as part of the Leg. As boneless cuts are gaining greater favor with customers, retailers may find increased profitability in fabricating cuts from this subprimal.
## Lamb Leg

**IMPS/NAMP 233**

The Sirloin (a) is shown here as part of the entire Leg (a, b). The Leg may be received with Hind Shank (c) attached, or separated at the "break joint," as illustrated here.

<table>
<thead>
<tr>
<th>Approved Name; Recommended Cooking Method; U.P.C.</th>
<th>Unapproved Names; Other Information; IMPS/NAMP</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>LAMB LEG WHOLE</strong> (Roast)</td>
<td>Leg, Sirloin On Leg-o-Lamb Full Trimmed Leg Roast</td>
</tr>
<tr>
<td><img src="image" alt="Lamb Leg Whole" /></td>
<td><img src="image" alt="Leg, Sirloin On Leg-o-Lamb Full Trimmed Leg Roast" /></td>
</tr>
<tr>
<td>U.P.C. 2964</td>
<td>IMPS/NAMP 233</td>
</tr>
</tbody>
</table>

| **LAMB LEG ROAST BNLS** (Roast, Rotisserie) |  |
| ![Lamb Leg Roast BNLS](image) |  |
| U.P.C. 2973 | IMPS/NAMP 234 |

| **LAMB LEG SIRLOIN OFF** (Roast) |  |
| ![Lamb Leg Sirloin Off](image) |  |
| U.P.C. 2967 | IMPS/NAMP 233E |

| **LAMB LEG SIRLOIN OFF BNLS** (Roast, Grill, Rotisserie) |  |
| ![Lamb Leg Sirloin Off BNLS](image) |  |
| U.P.C. 2968 |  |

| **LAMB LEG COMBINATION** (Broil, Panbroil, Panfry, Roast) | 3-in-1 Lamb Leg Combination 2-in-1 Lamb Leg Combination |
| ![Lamb Leg Combination](image) | ![3-in-1 Lamb Leg Combination 2-in-1 Lamb Leg Combination](image) |
| U.P.C. 2977 | Cut two to three sirloin chops from the full leg and package them with the leg roast. |
Lamb Leg

IMPS/NAMP 233

The Lamb Leg may be merchandised as a whole roast, or fabricated into cuts as illustrated on this and the following page.
The Lamb Leg may be merchandised as a whole roast, or fabricated into cuts as illustrated on this and the preceding page.
Lamb Leg

IMPS/NAMP 233

Boneless subprimals are being made available to retailers with increasing frequency. These subprimals may be removed from the Leg: Top (b) [not visible], Bottom (c) and Tip (d). Under the URMIS labeling system, Top Leg cuts may also be labeled as Inside and Bottom Leg cuts as Outside.

Approved Name; Recommended Cooking Method; U.P.C.

LAMB LEG
HIND SHANK
(Braise, Cook in liquid)

U.P.C. 2978

LAMB LEG
TOP ROAST BNLS
(Roast, Grill)

U.P.C. 2985

LAMB LEG
BOTTOM ROAST BNLS
(Roast)

U.P.C. 2987

LAMB LEG
BOTTOM STEAK BNLS
(Braise, Cook in liquid)

U.P.C. 2988

Unapproved Names; Other Information; IMPS/NAMP

IMPS/NAMP 234E

This cut may be merchandised with or without the eye attached. The illustrated roast has the eye removed.

IMPS/NAMP 234E

The illustrated steak has the eye attached.
## Lamb Leg

### IMPS/NAMP 233

Boneless subprimals are being made available to retailers with increasing frequency. These subprimals may be removed from the Leg: Top (b) [not visible], Bottom (c) and Tip (d). Under the URMIS labeling system, Top Leg cuts may also be labeled as Inside and Bottom Leg cuts as Outside.

### LAMB LEG

**Approved Name**: LAMB LEG  
**Recommended Cooking Method**: TIP ROAST BNLS (Roast)  
**U.P.C.**: 2989

**Approved Name**: LAMB LEG  
**Recommended Cooking Method**: TIP STEAK BNLS (Braise, Cook in liquid, Broil, Grill)  
**U.P.C.**: 2990

**Approved Name**: LAMB LEG  
**Recommended Cooking Method**: CUTLETS (Braise, Cook in liquid)  
**U.P.C.**: 2992

**Approved Name**: LAMB CUBES FOR KABOBS (Broil, Braise, Grill)  
**U.P.C.**: 3017

**Approved Name**: LAMB CUBED STEAK (Broil, Panbroll, Panfry)  
**U.P.C.**: 3013

### Unapproved Names; Other Information; IMPS/NAMP

- **IMPS/NAMP 234F**
- **IMPS/NAMP 1234A**
- **IMPS/NAMP 1200**
- **IMPS/NAMP 295A**
- **IMPS/NAMP 1200**

Shish Kabobs  
The Shoulder, as well as the Leg will yield suitable lean for both Kabobs or Stew.

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**INTRODUCTION**

**APPROVED NAMES**
- BEEF
- VEAL
- PORK
- LAMB

**GROUND MEATS**

**EFFECTIVE MEATCASE MANAGEMENT**

**FOOD SAFETY**

**MEAT COOKERY**

**GLOSSARY & REFERENCES**