

This section is organized in the following order:

Species Cuts Chart

Species-Specific Primal Information

Index of Cuts

Cut Nomenclature and U.P.C. Numbers

INTRODUCTION

APPROVED NAMES

■ BEEF

■ VEAL

■ PORK

■ LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES



SELECT AN AREA TO VIEW IT LARGER

SEE THE FOLLOWING AREAS

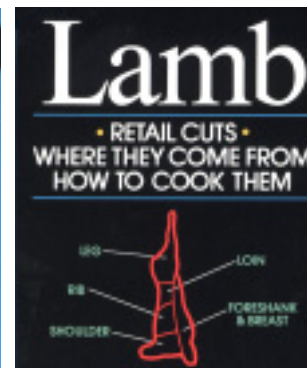
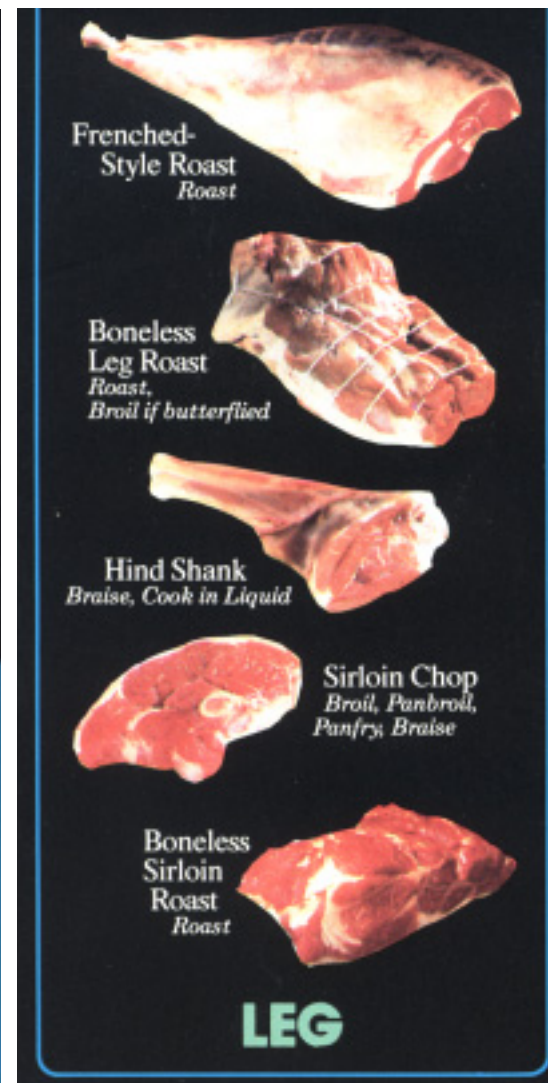
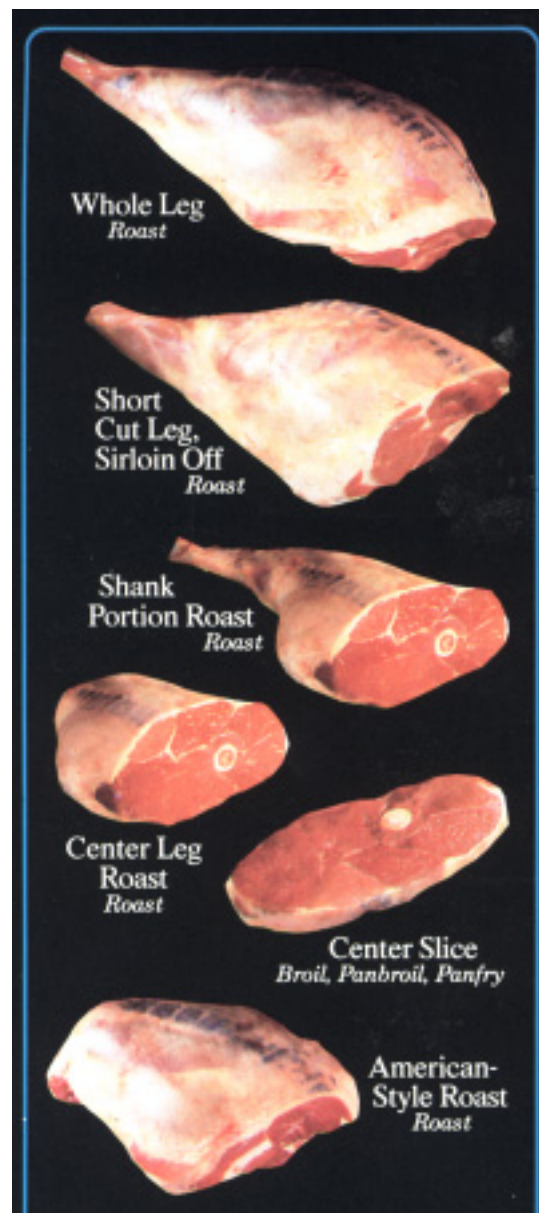
LAMB -- Close Trim, Boxed Convenience

Figure 1--
Primal (Wholesale)
Cuts and Bone
Structure of Lamb



Lamb Cuts

LAMB



INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

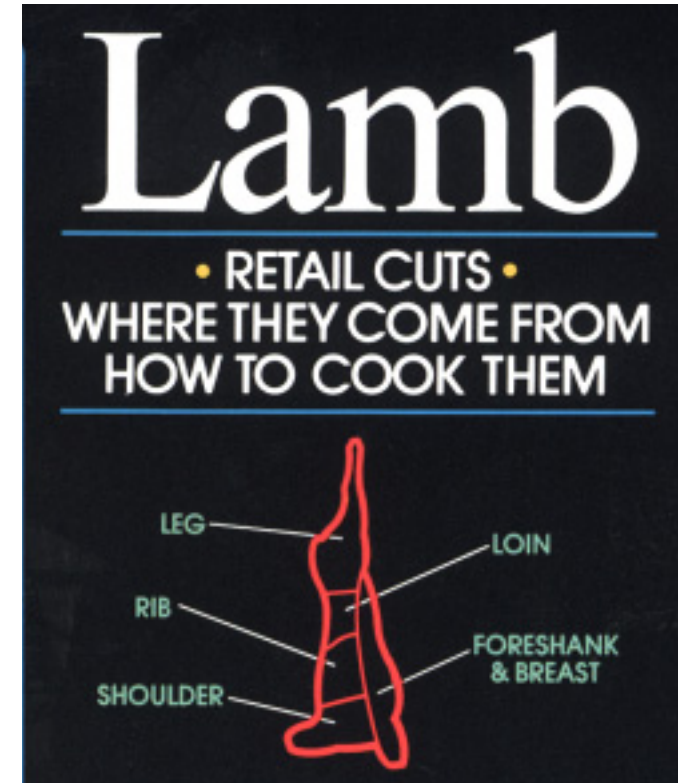
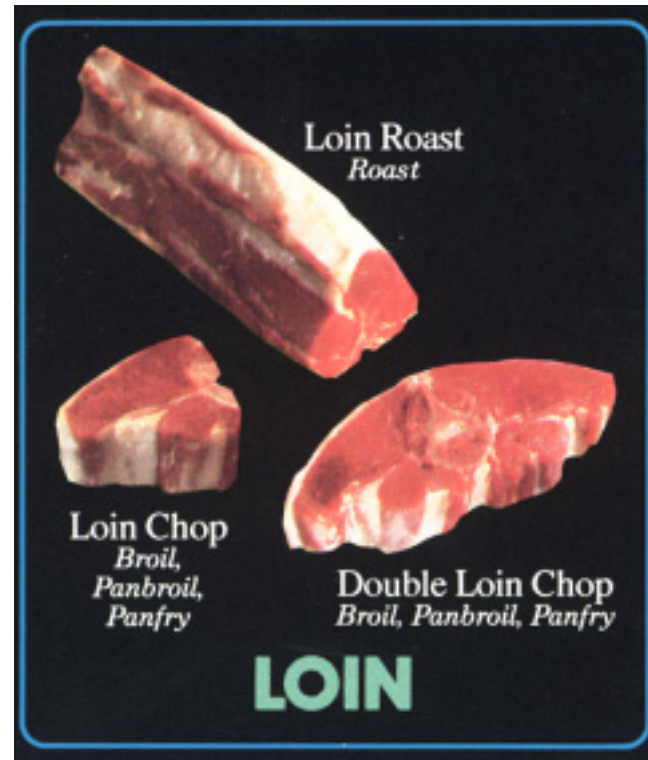
GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES



INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

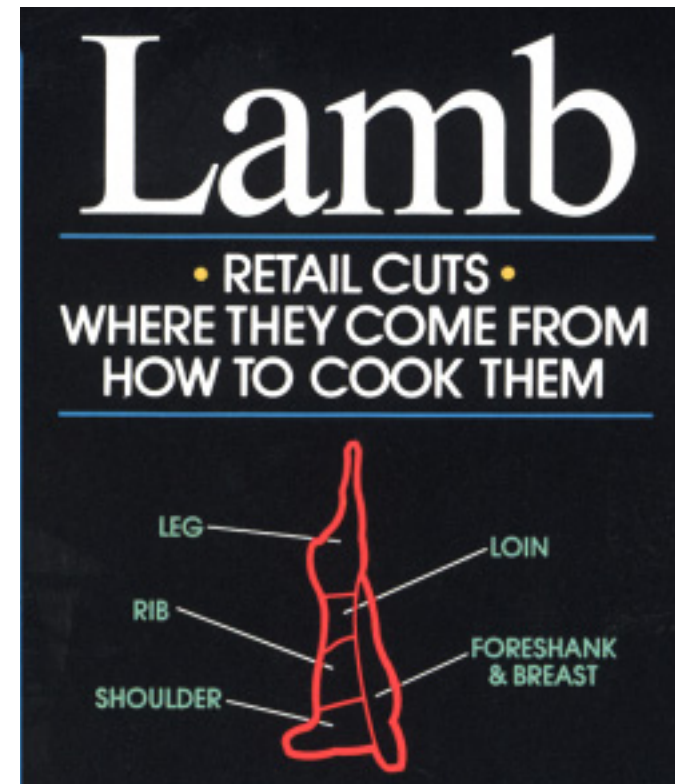
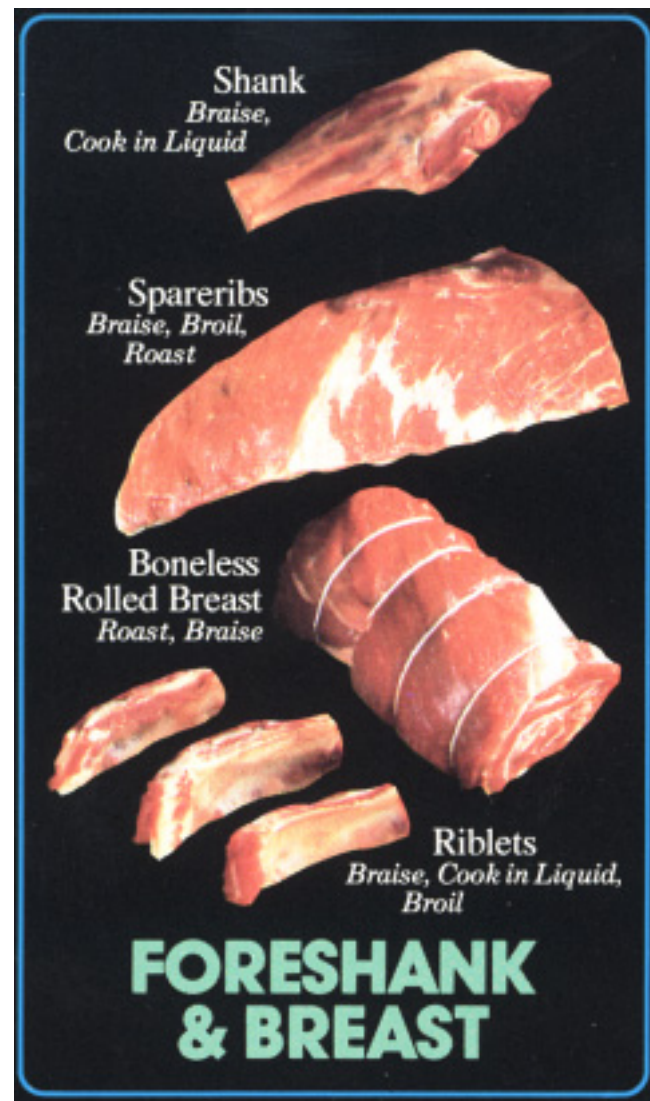
GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES



INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

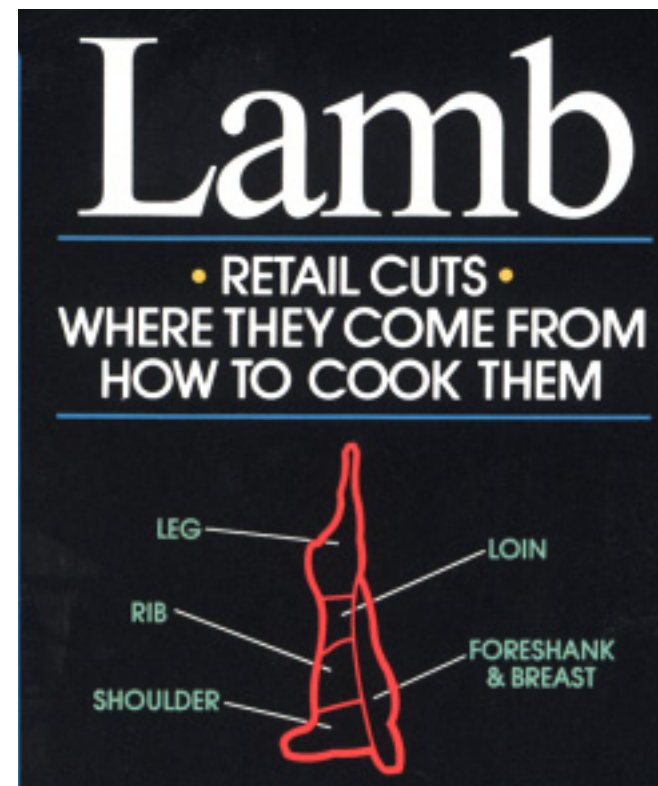
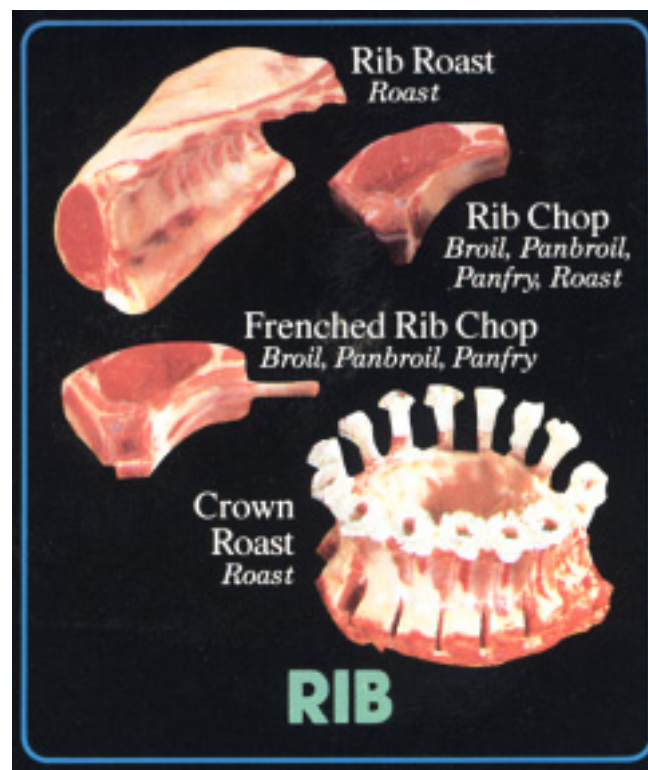
GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES



INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

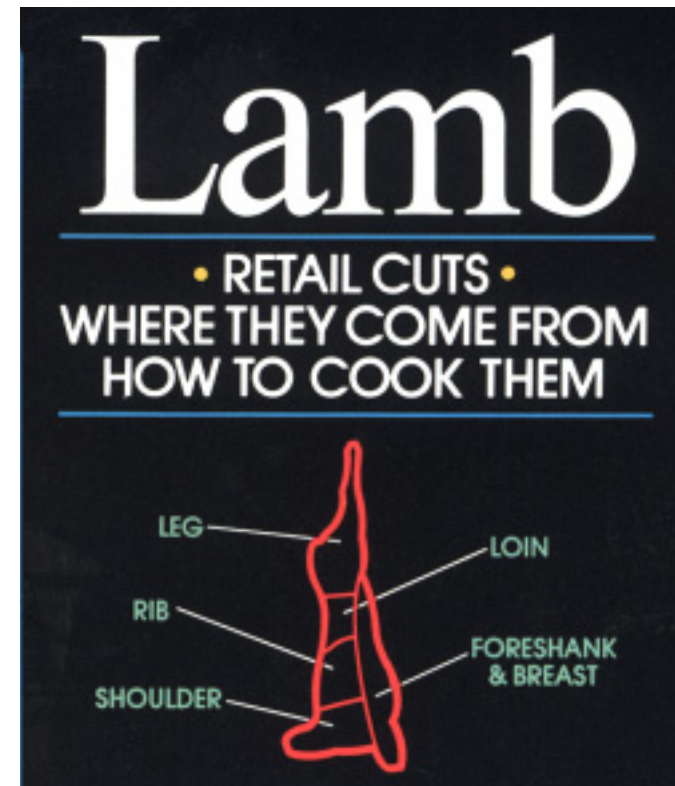
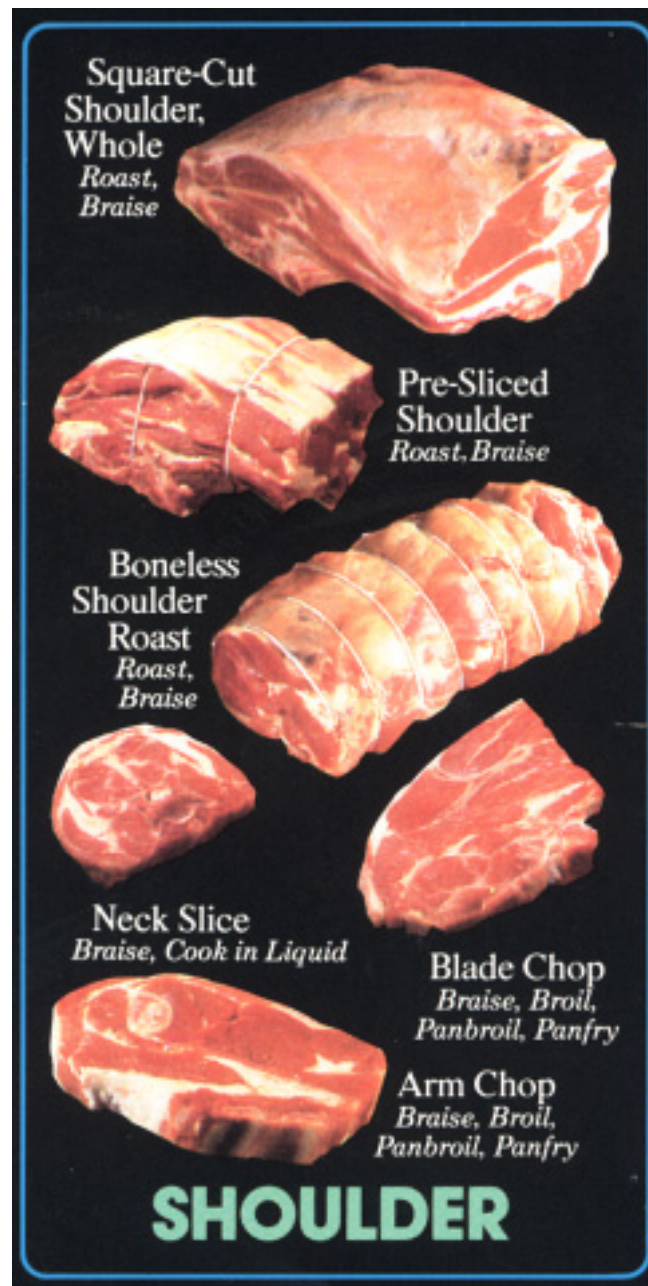
GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES



INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

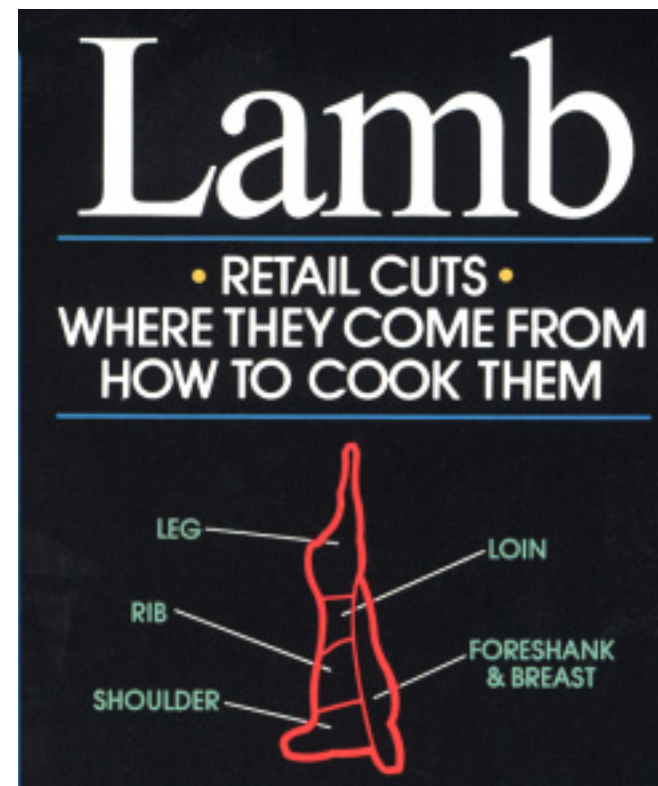
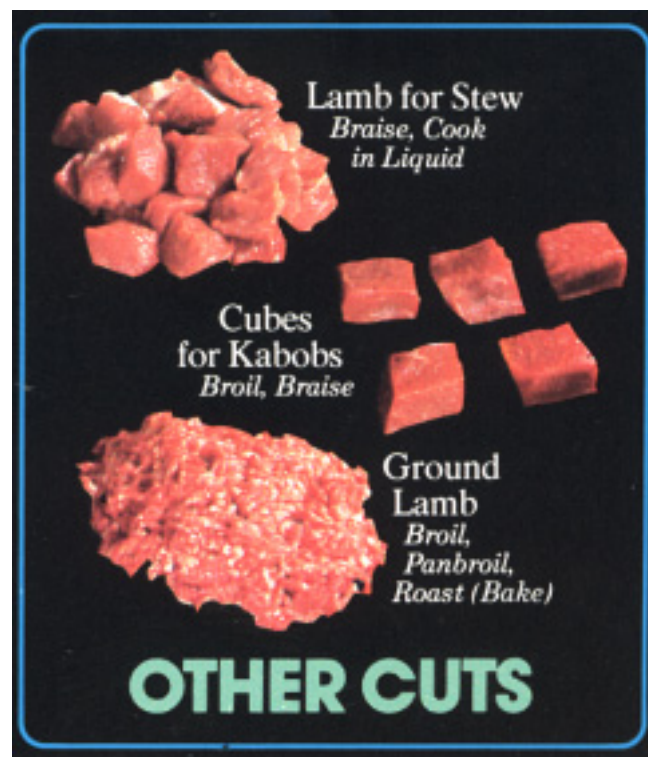
GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES



INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES



Lamb Cuts

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

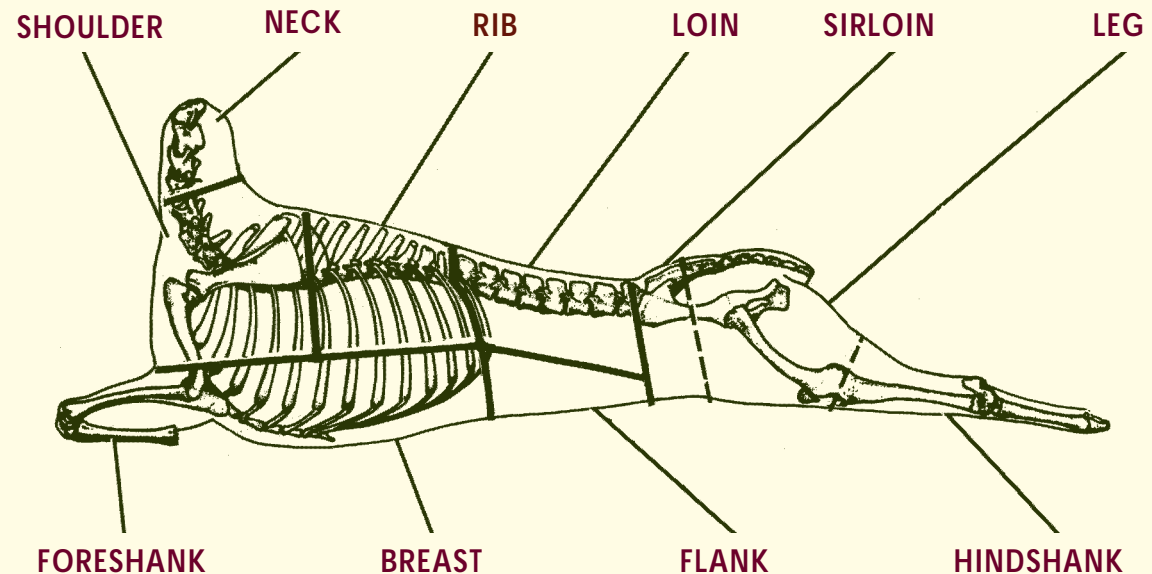
FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

LAMB

Figure 1—Primal (Wholesale) Cuts and Bone Structure of Lamb.



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.

continued on next page . . .

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

SEE



Lamb Cuts

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES



Lamb Cuts INDEX

→	LAMB SHOULDER
→	LAMB BREAST / FORESHANK
→	LAMB RIB
→	LAMB LOIN
→	LAMB SIRLOIN
→	LAMB SIRLOIN, BONELESS
→	LAMB LEG

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

LAMB

LAMB SHOULDER



Lamb Cuts INDEX



<u>L-1</u>	Lamb Shoulder Square Cut Whole	U.P.C. 2913
	Lamb Shoulder Roast Bnls	U.P.C. 2929
	Lamb Shoulder Cushion Roast Bnls	U.P.C. 2925
	Lamb Shoulder Blade Roast	U.P.C. 2920
	Lamb Shoulder Blade Chops	U.P.C. 2922
<u>L-2</u>	Lamb Shoulder Eye Roast Bnls	U.P.C. 2932
	Lamb Shoulder Arm Roast	U.P.C. 2916
	Lamb Shoulder Arm Roast Bnls	U.P.C. 2917
	Lamb Shoulder Arm Chops	U.P.C. 2918
	Lamb Shoulder Arm Chops Bnls	U.P.C. 2919
<u>L-3</u>	Lamb Shoulder Outside Roast	U.P.C. 2934
	Lamb Shoulder Country-Style Ribs	U.P.C. 2936
	Lamb Shoulder Neck Slices	U.P.C. 2926
	Lamb Shoulder Combination Pack	U.P.C. 2927
	Lamb For Stew	U.P.C. 3016

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

LAMB

LAMB BREAST / FORESHANK



Lamb Cuts
INDEX



L-4

Lamb Breast

U.P.C. 3002

Lamb Breast Extra Trim

U.P.C. 3007

Lamb Breast For Stuffing

U.P.C. 3003

Lamb Breast Rolled

U.P.C. 3004

Lamb Breast Riblets

U.P.C. 3005

L-5

Lamb Breast Spareribs

U.P.C. 3008

Lamb Shank

U.P.C. 3010

INTRODUCTION

APPROVED NAMES

■ BEEF

■ VEAL

■ PORK

■ LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES



Lamb Cuts
INDEX



LAMB RIB

<u>L-6</u>	Lamb Rib Roast	U.P.C. 2942
	Lamb Rib Roast Bnls	U.P.C. 2943
	Lamb Ribeye Roast Bnls	U.P.C. 2947
	Lamb Rib Crown Roast	U.P.C. 2944
<u>L-7</u>	Lamb Rib Chops	U.P.C. 2948
	Lamb Rib Frenched Chops	U.P.C. 2949
	Lamb Rib Frenched Chops Cap Off	U.P.C. 2950

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

LAMB



Lamb Cuts INDEX



LAMB LOIN

L-8

Lamb Loin Roast

U.P.C. 2954

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

Lamb Loin Double Roast Bnls

U.P.C. 2958

Lamb Loin Double Chops Bnls

U.P.C. 2960

INTRODUCTION

APPROVED NAMES

■ BEEF

■ VEAL

■ PORK

■ LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

LAMB SIRLOIN



Lamb Cuts
INDEX



L-10

- Lamb Leg Sirloin Roast
- Lamb Leg Sirloin Roast Bnls
- Lamb Leg Sirloin Chops
- Lamb Leg Sirloin Chops Bnls

- U.P.C. 2981
- U.P.C. 2982
- U.P.C. 2983
- U.P.C. 2984

- INTRODUCTION
- APPROVED NAMES
 - BEEF
 - VEAL
 - PORK
 - LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

LAMB

LAMB SIRLOIN, BONELESS



Lamb Cuts
INDEX



L-11

Lamb Leg Sirloin Roast Bnls
Lamb Leg Sirloin Chops Bnls

U.P.C. 2982
U.P.C. 2984

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

LAMB



Lamb Cuts INDEX



LAMB LEG

<u>L-12</u>	Lamb Leg Whole	U.P.C. 2964
	Lamb Leg Roast Bnls	U.P.C. 2973
	Lamb Leg Sirloin Off	U.P.C. 2967
	Lamb Leg Sirloin Off Bnls	U.P.C. 2968
	Lamb Leg Combination	U.P.C. 2977
<u>L-13</u>	Lamb Leg Sirloin Chops	U.P.C. 2983
	Lamb Leg Sirloin Chops Bnls	U.P.C. 2984
	Lamb Leg Sirloin Half	U.P.C. 2971
	Lamb Leg Center Roast	U.P.C. 2979
	Lamb Leg Shank Half	U.P.C. 2969
<u>L-14</u>	Lamb Leg Center Slice	U.P.C. 2980
	Lamb Leg Frenched-Style Roast	U.P.C. 2965
	Lamb Leg American-Style Roast	U.P.C. 2966
	Lamb Leg Butterflied Roast	U.P.C. 2975
<u>L-15</u>	Lamb Leg Hind Shank	U.P.C. 2978
	Lamb Leg Top Roast Bnls	U.P.C. 2985
	Lamb Leg Top Steak Bnls	U.P.C. 2986
	Lamb Leg Bottom Roast Bnls	U.P.C. 2987
	Lamb Leg Bottom Steak Bnls	U.P.C. 2988
<u>L-16</u>	Lamb Leg Tip Roast Bnls	U.P.C. 2989
	Lamb Leg Tip Steak Bnls	U.P.C. 2990
	Lamb Leg Cutlets	U.P.C. 2992
	Lamb Cubes For Kabobs	U.P.C. 3017
	Lamb Cubed Steak	U.P.C. 3013

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

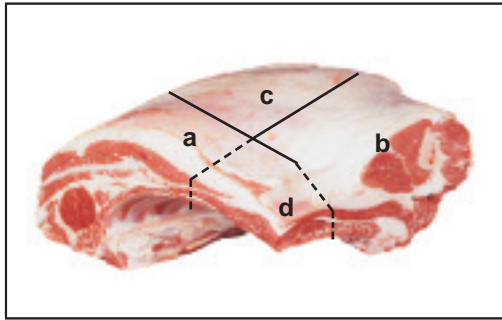
GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES



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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

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

**LAMB SHOULDER
SQUARE CUT WHOLE**
(Roast, Braise)

U.P.C. 2913



Shoulder Block
Shoulder Roast

IMPS/NAMP 207

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

U.P.C. 2929



Rolled Shoulder Roast

IMPS/NAMP 208

**LAMB SHOULDER
CUSHION ROAST BNLS**
(Roast, Braise)

U.P.C. 2925



Shoulder Clod Roast
Boneless Outside Arm Roast
Boneless Shoulder

Ingredient list required if stuffing other than ground Lamb is used.

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

U.P.C. 2920



Shoulder Blocks

**LAMB SHOULDER
BLADE CHOPS†**
(Braise, Broil†, Panbroil†, Panfry†, Grill†)

U.P.C. 2922

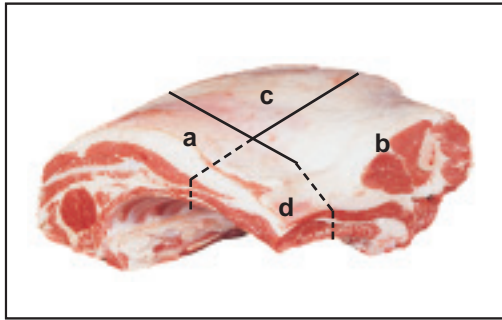


Blade Cut Chops
Shoulder Blocks
Shoulder Chops

IMPS/NAMP 1207

†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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

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

**LAMB SHOULDER
EYE ROAST BNLS**
(Roast, Braise)

U.P.C. 2932



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

U.P.C. 2916



**LAMB SHOULDER
ARM ROAST BNLS**
(Roast, Braise)

U.P.C. 2917



**LAMB SHOULDER
ARM CHOPS**
(Braise, Broil, Panbroil, Panfry)

U.P.C. 2918



**LAMB SHOULDER
ARM CHOPS BNLS**
(Braise, Broil, Panbroil, Panfry)

U.P.C. 2919



Unapproved Names; Other Information; IMPS/NAMP

Saratoga Roast

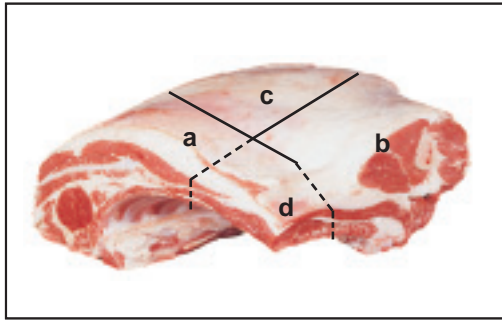
Shoulder Block
Shoulder Round Bone Roast

Boneless Shoulder Roast
Arm Cut Roast

Round Bone Chops
Arm Cut Chops
Shoulder Blocks

IMPS/NAMP1207





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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

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



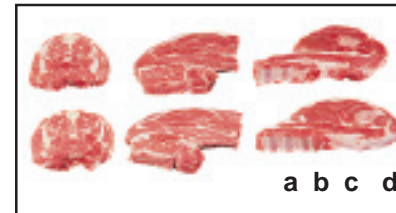
LAMB SHOULDER NECK SLICES (Braise, Cook in liquid)

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.

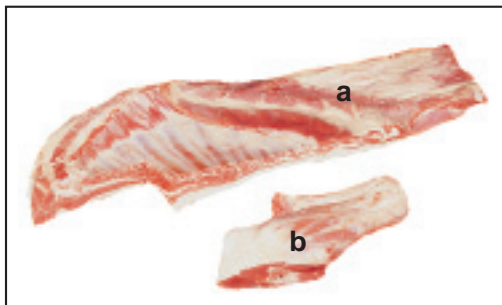
Leg as well as the Shoulder will yield suitable lean for Kabobs and Stew.

IMPS/NAMP 295

◀ PREVIOUS ▶ NEXT

LAMB CUTS INDEX





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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

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

LAMB BREAST
(Braise, Roast)

U.P.C. 3002

**LAMB BREAST
EXTRA TRIM**
(Braise, Roast)

U.P.C. 3007

**LAMB BREAST
FOR STUFFING**
(Braise, Roast)

U.P.C. 3003

**LAMB BREAST
ROLLED**
(Braise, Roast)

U.P.C. 3004

**LAMB BREAST
RIBLETS**
(Braise, Broil, Grill,
Cook in liquid)

U.P.C. 3005



a



a



a



a



a

Unapproved Names; Other Information; IMPS/NAMP

IMPS/NAMP 209

Denver Ribs

IMPS/NAMP 209B

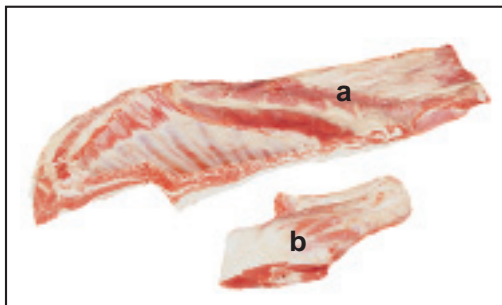
Ingredients list required if stuffing other than ground Lamb is used.

Pinwheels
Breast Pot Roast

◀ PREVIOUS ▶ NEXT

LAMB CUTS INDEX





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.

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

LAMB BREAST SPARERIBS

(Braise, Broil, Grill [Parboil],
Roast)

U.P.C. 3008



Unapproved Names; Other
Information; IMPS/NAMP

Ribs, Denver-style

IMPS/NAMP 209A

LAMB SHANK

(Braise, Cook in liquid)

U.P.C. 3010



Trotter

IMPS/NAMP 210

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

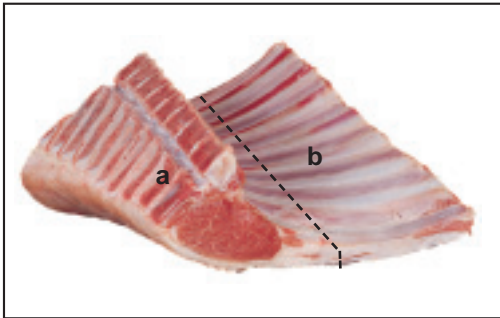
EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES





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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

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

LAMB RIB ROAST
(Roast)

U.P.C. 2942



Unapproved Names; Other Information; IMPS/NAMP

Hotel Rack
Rack Roast
Rib Rack

IMPS/NAMP 204A/204B

LAMB RIB ROAST BNLS
(Roast)

U.P.C. 2943



IMPS/NAMP 204E

LAMB RIBEYE ROAST BNLS
(Roast)

U.P.C. 2947



LAMB RIB CROWN ROAST
(Roast)

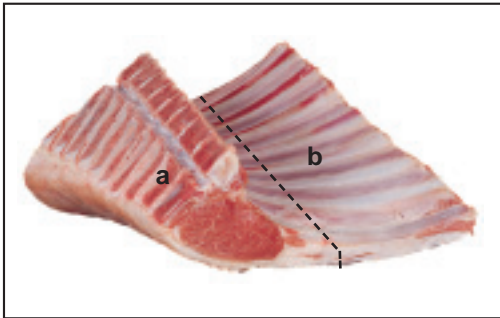
U.P.C. 2944



Rib Crown Roast

French the rib bone ends to expose at least 1½”.





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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

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

LAMB RIB CHOPS

(Broil, Grill, Panbroil, Panfry,
Roast)

U.P.C. 2948



LAMB RIB FRENCHED CHOPS

(Broil, Panbroil, Panfry)

U.P.C. 2949



LAMB RIB FRENCHED CHOPS CAP OFF

(Broil, Panbroil, Panfry)

U.P.C. 2950



Unapproved Names; Other
Information; IMPS/NAMP

Rack Lamb Chops

IMPS/NAMP 1204B

Rib Kabobs
French Chops

*French the rib bone ends to
expose at least 1½".*

IMPS/NAMP 1204C

French Chops

*French the rib bone ends to
expose at least 1½".*

IMPS/NAMP 1204D

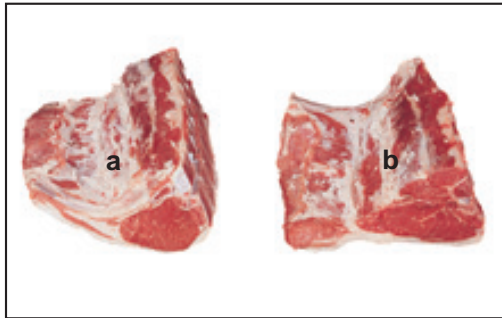


APPROVED NAMES

LAMB

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

Unapproved Names; Other
Information; IMPS/NAMP



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.

LAMB LOIN ROAST (Roast)

U.P.C. 2954



Saddle Roast
Full Trimmed Loin Roast

LAMB LOIN CHOPS (Broil, Grill, Panbroil, Panfry)

U.P.C. 2955



IMPS/NAMP 1232A

LAMB TOP LOIN CHOPS (Broil, Grill, Panbroil, Panfry)

U.P.C. 2956



LAMB TOP LOIN CHOPS BNLS (Broil, Grill, Panbroil, Panfry)

U.P.C. 2957



LAMB LOIN TENDERLOIN (Roast)

U.P.C. 2961



IMPS/NAMP 232D/246

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

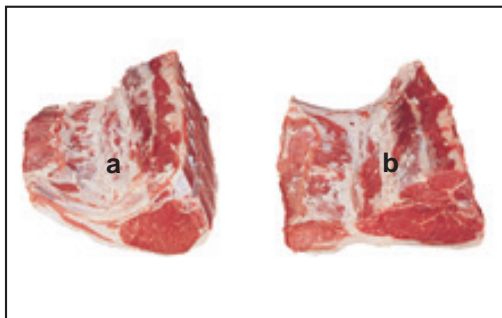
EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES





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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

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

**LAMB LOIN
DOUBLE CHOPS**
(Broil, Grill, Panbroil, Panfry)

U.P.C. 2959

**LAMB LOIN
DOUBLE ROAST BNLS**
(Roast)

U.P.C. 2958

**LAMB LOIN
DOUBLE CHOPS BNLS**
(Broil, Grill, Panbroil, Panfry)

U.P.C. 2960



Unapproved Names; Other Information; IMPS/NAMP

English Chops

Rolled Double Loin Roast

IMPS/NAMP 232B

English Chops

IMPS/NAMP 1232B





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.

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

Unapproved Names; Other Information; IMPS/NAMP

LAMB LEG SIRLOIN ROAST (Roast)

U.P.C. 2981



LAMB LEG SIRLOIN ROAST BNLS (Roast, Rotisserie)

U.P.C. 2982



LAMB LEG SIRLOIN CHOPS (Broil, Grill, Panbroil, Panfry)

U.P.C. 2983



LAMB LEG SIRLOIN CHOPS BNLS (Broil, Grill, Panbroil, Panfry)

U.P.C. 2984



IMPS/NAMP 234G

Lamb Sirloin Steak

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES



LAMB

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

Unapproved Names; Other
Information; IMPS/NAMP



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
SIRLOIN ROAST BNLS**
(Roast, Rotisserie)

U.P.C. 2982



IMPS/NAMP 234G

**LAMB LEG
SIRLOIN CHOPS BNLS**
(Broil, Grill, Panbroil, Panfry)

U.P.C. 2984



Lamb Sirloin Steak

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

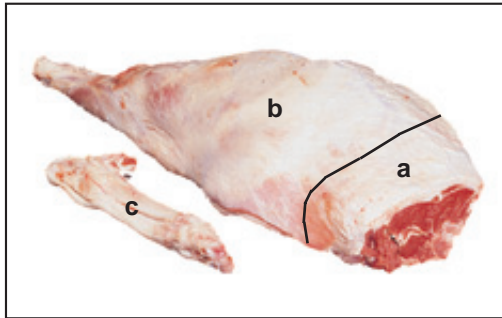
EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES





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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

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

LAMB LEG WHOLE (Roast)

U.P.C. 2964



Unapproved Names; Other Information; IMPS/NAMP

Leg, Sirloin On Leg-o-Lamb Full Trimmed Leg Roast

IMPS/NAMP 233

LAMB LEG ROAST BNLS (Roast, Rotisserie)

U.P.C. 2973



IMPS/NAMP 234

LAMB LEG SIRLOIN OFF (Roast)

U.P.C. 2967



3/4 Leg

Cutting three or four Sirloin Chops will remove the sirloin section.

IMPS/NAMP 233E

LAMB LEG SIRLOIN OFF BNLS (Roast, Grill, Rotisserie)

U.P.C. 2968



LAMB LEG COMBINATION (Broil, Panbroil, Panfry, Roast)

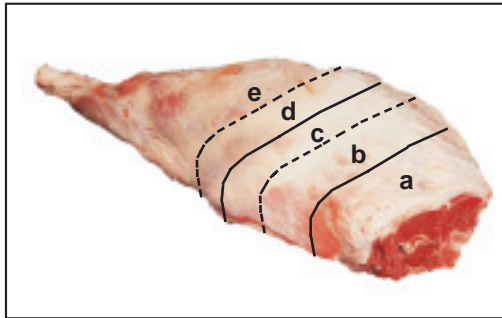
U.P.C. 2977



3-in-1 Lamb Leg Combination
2-in-1 Lamb Leg Combination

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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

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

LAMB LEG SIRLOIN CHOPS
(Broil, Grill, Panbroil, Panfry)

U.P.C. 2983



LAMB LEG SIRLOIN CHOPS BNLS
(Braise, Grill, Panbroil, Panfry)

U.P.C. 2984



LAMB LEG SIRLOIN HALF
(Roast)

U.P.C. 2971



LAMB LEG CENTER ROAST
(Roast)

U.P.C. 2979



LAMB LEG SHANK HALF
(Roast)

U.P.C. 2969



Unapproved Names; Other Information; IMPS/NAMP

Lamb Sirloin Steak

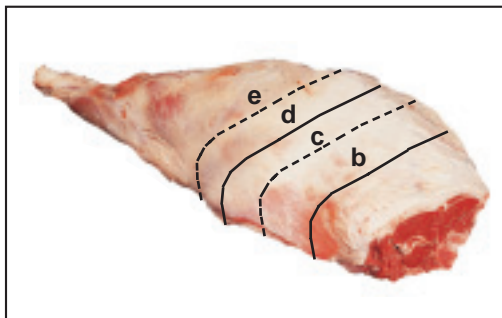
Lamb Sirloin Steak

Leg of Lamb Butt Half

◀ PREVIOUS ▶ NEXT

LAMB CUTS INDEX





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 preceding page.

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

**LAMB LEG
CENTER SLICE**
(Broil, Grill, Panbroil, Panfry)

U.P.C. 2980

**LAMB LEG
FRENCHED-STYLE ROAST**
(Roast)

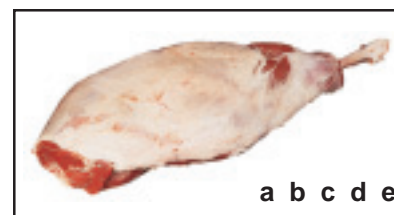
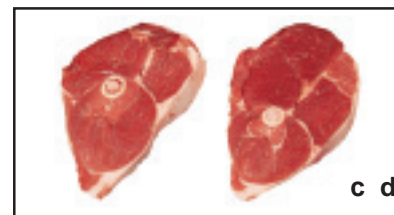
U.P.C. 2965

**LAMB LEG
AMERICAN-STYLE ROAST**
(Roast)

U.P.C. 2966

**LAMB LEG
BUTTERFLIED ROAST**
(Broil, Roast, Grill)

U.P.C. 2975



Unapproved Names; Other Information; IMPS/NAMP

Lamb Leg Chop
Lamb Steak
Leg Steak

IMPS/NAMP 1233E

French the shank bone end to expose about two inches.

Full leg with shank bone removed.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

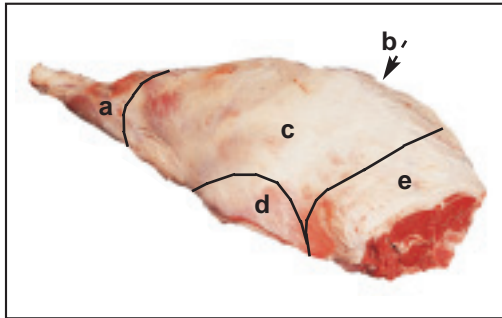
EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES





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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

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
TOP STEAK BNLS**
(Braise, Cook in liquid, Broil, Grill)

U.P.C. 2986



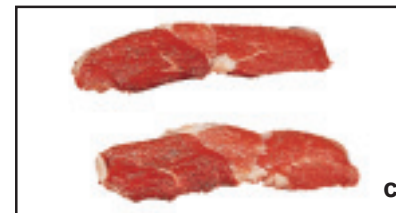
**LAMB LEG
BOTTOM ROAST BNLS**
(Roast)

U.P.C. 2987



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

U.P.C. 2988



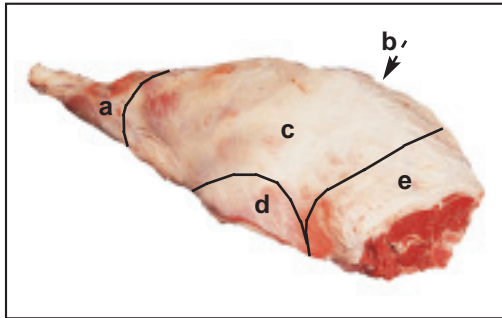
Unapproved Names; Other Information; IMPS/NAMP

IMPS/NAMP 234E

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

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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

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

LAMB LEG TIP ROAST BNLS (Roast)

U.P.C. 2989



IMPS/NAMP 234F

LAMB LEG TIP STEAK BNLS (Braise, Cook in liquid, Broil, Grill)

U.P.C. 2990



LAMB LEG CUTLETS (Braise, Cook in liquid)

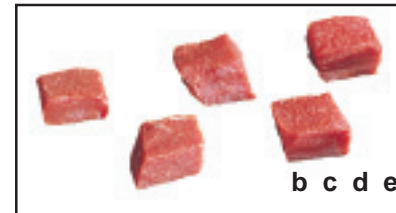
U.P.C. 2992



IMPS/NAMP 1234A

LAMB CUBES FOR KABOBS (Broil, Braise, Grill)

U.P.C. 3017



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

IMPS/NAMP 295A

LAMB CUBED STEAK (Broil, Panbroil, Panfry)

U.P.C. 3013



IMPS/NAMP 1200

