Boneless Rolled Breasts
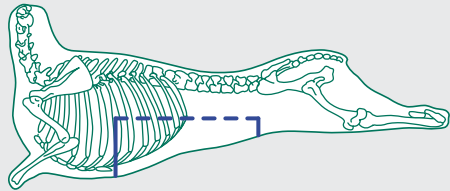
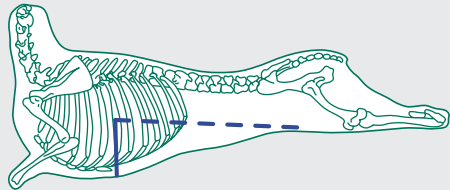| 1. Position of the breast.	2. Remove bones and excess fat.	3. 2 breasts laid on top of each other facing opposite sides and are rolled together.	4. Boneless Rolled Breasts.

QUALITY STANDARD
lamb
English

EBLEX

Lamb Spare Rib

1. Position of the breast with flank.

2. Only lean breasts are suitable for this cut.

3. Following the line of the soft bones (cartilage) and…

4. …remove the flank.
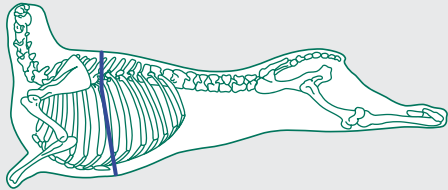

5. Trim off excess fat…

6. …and score the outer side.

7. Lamb Spare Rib.

QUALITY STANDARD lamb English

EBLEX

"Premium" Shoulder - Carvery Roast

1. Position of shoulder.

2. Shoulder of lamb.

3. French trim the knuckle to expose 25mm of clean bone.

4. Remove the blade bone…

5. and humerus but leave the knuckle intact.

6. Trim off any excess fat.

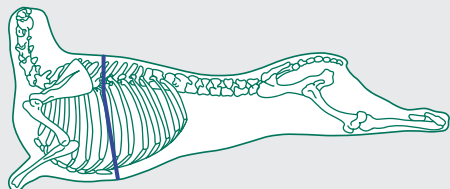7. Roll and tie securely with string at regular intervals.

8. Carvery roast (shoulder).

QUALITY STANDARD lamb English

EBLEX

Lamb Victoria Roast / Mini Roast

1. The forequarter is to be removed from the carcase between the 6th and 7th ribs.

2. Remove the shoulder with the neck fillet from the fore by sheet boning.

3. Expose the blade bone of the shoulder.

4. Continue to expose humerus.

5. Separate muscle blocks as illustrated.

6. Remove knuckle and remaining bones. Trim excess fat and gristle.

7. Using string or roasting bands, form each portion into a Lamb Victoria Roast.
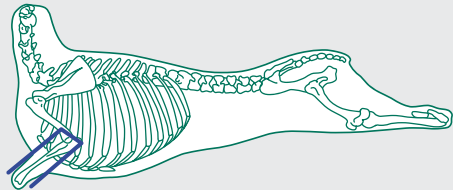

8. Alternatively cut each joint in half to create Mini Roasts.

QUALITY STANDARD lamb English

EBLEX

1. Position of the lamb knuckle on the carcase.

2. The shoulder is seam cut from the forequarter.

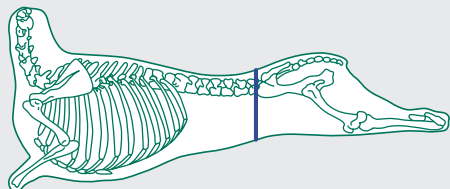3. Remove the knuckle by cutting through the joint of the humerus and radius/ulna.

4. Trim excess fat, connective tissue and gristle. Then trim the knuckle to expose 25mm of clean bone.

QUALITY STANDARD lamb English

EBLEX

Leg - Carvery French-trimmed, with chump

1. Position of leg and chump.

2. Remove the legs and chumps from the carcase, cutting between the last two lumbar vertebrae.

3. Split legs by cutting through the natural seam joining them.

4. Remove the aitch and tail bone and trim off excess fat, gristle and connective tissue.

5. Remove the knuckle bone and larder trim the remaining to expose 40mm.

6. Hold the carvery leg in shape by placing elasticated roasting bands at regular intervals.
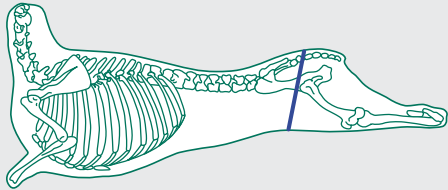

7. The carvery leg prepared and ready for sale.

QUALITY STANDARD lamb English

EBLEX

1. Position of the leg.

2. Leg without chump.

3. Remove the knuckle by cutting through the joint.

4. Remove the aitch bone.

5. Remove the leg bone (femur) and kneecap (patella) by tunnel boning.

6. Trim off excess fat.

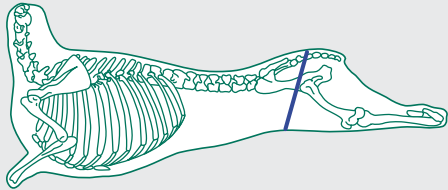7. Roll and tie securely with string at regular intervals.

8. Boned and rolled leg prepared to specification.

QUALITY STANDARD
lamb
English

EBLEX

Leg Steaks

1. Position of leg without chump.

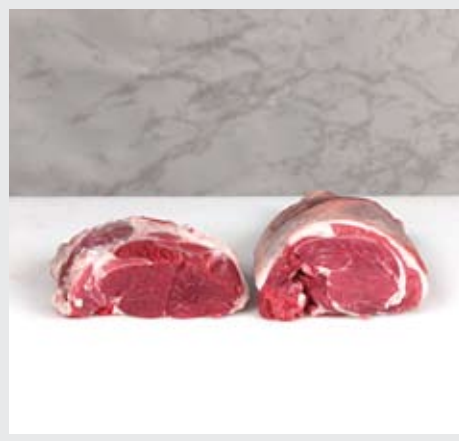2. Remove the aitch bone taking care not to cut into the underlying muscles.

3. Remove the knuckle by a straight cut.

4. Remove the topside muscle by cutting along the seam between it and the rest of the leg.

5. Remove the femur and patella taking care not to cut into the underlying muscles.

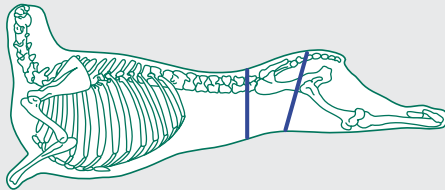6. Remove gristle and connective tissue. Maximum fat level 5mm.

7. Cut into steaks of even thickness.

QUALITY STANDARD
lamb
English

EBLEX

Chump Steaks (boneless)

1. Position of the chump.

2. Remove the chump by cutting and sawing along the line illustrated.

3. Trim off fat deposits and any loosely attached tissues.

4. Alternatively remove the bone from the chump.

5. Trim off excess fat, gristle and connective tissue.

6. Slice the boneless chump into three to four steaks depending on the thickness required.
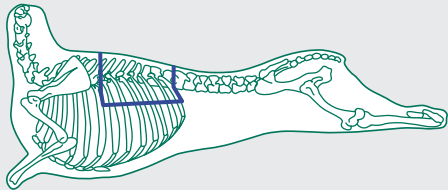

7. Boneless steaks prepared and ready for sale.

QUALITY STANDARD
lamb
English

EBLEX

1. Remove the best end by cutting between the 6th and 7th ribs and lumbar section after the 13th rib as illustrated.

2. Remove the breast 45 mm from the tip of the eye muscle.

3. Remove chine and feather bones and separate the loins.

4. Remove any bone dust, blade bone cartilage and yellow gristle (backstrap).
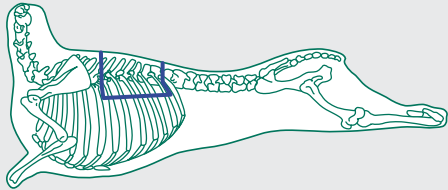

5. Trim 20mm of meat/fat away to expose the ribs.

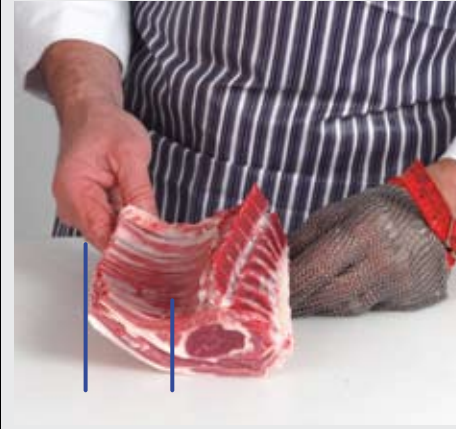6. Cut in between the ribs to produce "Premium" French-trimmed lamb cutlets.

Cutlets

1. Position of best end neck.

2. Loin of lamb, only rib section to be used.

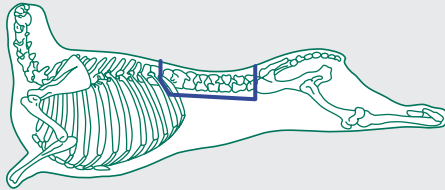3. The breast flanks should not exceed 1½ times the length of the eye muscle.

4. Cutlets prepared to specification.

"Premium" T-bone chops

1. Position of the loin.

2. Only the lumbar section to be used. The length of the breast flanks is the same as the length of the eye muscle maximum.

3. Maximum fat thickness 6mm. Prepare chops by cutting between each lumbar vertebra.
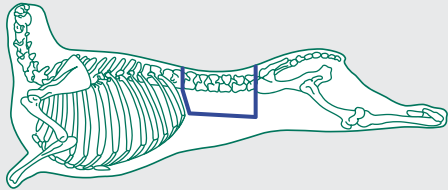

4. "Prepared" T-bone chops, trimmed and prepared to specification.

QUALITY STANDARD lamb English

EBLEX

Fillets			EBLEX Code: Loin L026
1. Position of the saddle on the carcase.	2. Bone-in saddle.	3. Remove both fillet muscles.	4. Trim fillets of all fat and connective tissue.

QUALITY STANDARD lamb English

EBLEX