



Lamb medium box specifications

What's in a medium box

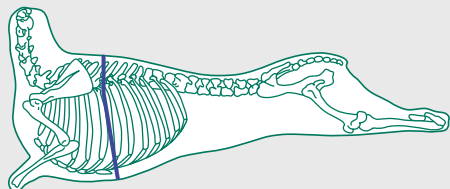
- 2 Victoria roasts (boneless highly trimmed shoulder joint)
- 7 cutlets
- 5 T-bone chops
- 1 "Premium" carvery leg roast
- 4 "Premium" leg steaks
- 2 x 500g lamb mince



Lamb Victoria Roast / Mini Roast

Code:

Forequarter L009



1. The forequarter is to be removed from the carcass 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.

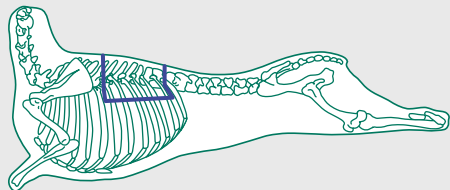


These are left as whole joints and packed individually.

Cutlets

Code:

Loin L020



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.

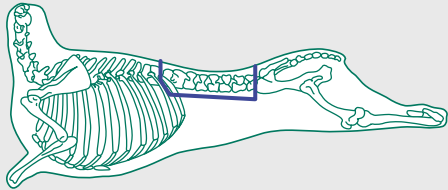


Medium lamb box contains 7 lamb cutlets per pack.
Pack in 2 packs of 2 and 1 pack of 3.

“Premium” T-bone chops

Code:

Loin L021



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.

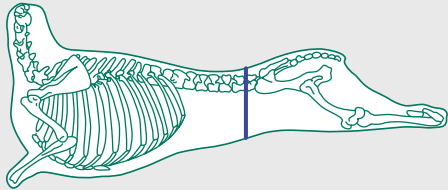
4. “Prepared” T-bone chops, trimmed and prepared to specification.



Medium lamb box contains 5 lamb T-bone chops per pack.
Pack in 1 pack of 3 and 1 pack of 2.

“Premium” Carvery Leg of Lamb

Code:
Leg L005



1. Remove the leg between the last two lumbar vertebrae.



2. French trim the knuckle and saw the end off.



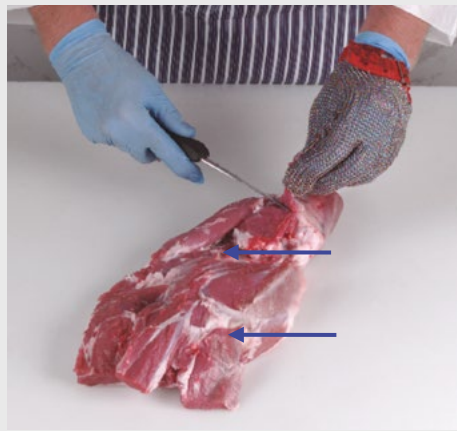
3. Remove aitch and tail bone.



4. Remove the topside by following the natural seams.



5. Remove femur but leave the knuckle bone attached.



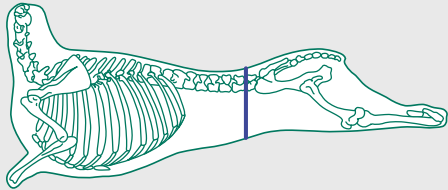
6. Trim all excess fat, especially the fat pockets (see arrows), gristle and blood particles.



7. Roll joint and secure using elasticated roasting bands or string.

“Premium” Lamb Leg Steaks

Code:
Leg L016



1. Position of leg and chump.



2. Leg and chump.



3. Leg and chump.



4. Separate topside muscles by following the natural seam.



5. Topside.



6. Remove excess fat, gristle and connective tissue. Maximum fat thickness 5mm.



7. Cut into steaks.

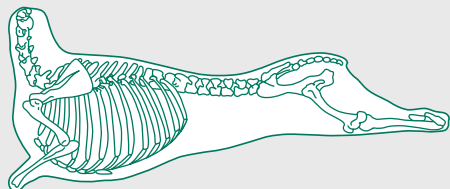


Slice the lamb topside into 4 equal sized steaks and pack 2 per pack.

Minced Lamb 90% VL

Code:

Mince L002



1. Mince can be produced from many parts of the carcass.

2. 90% VL mince. Minced twice through a 5mm plate.



Remaining trim is to be trimmed of fat to produce 90% VL lamb mince.
Pack in 500g packs.

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