



Lamb mini box specifications

What's in a mini box

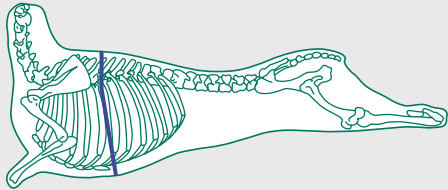
- 2 mini roasts
- 3 cutlets
- 3 T-bone chops
- Half leg roast on the bone
- 500g lamb mince
- 2 chump steaks



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.

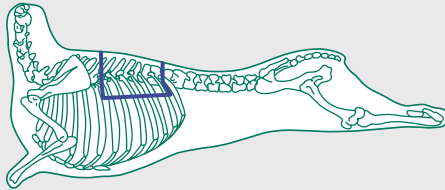


Mini lamb box contains 2 mini Victoria roast individually packed.

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 1 1/2 times the length of the eye muscle.



4. Cutlets prepared to specification.

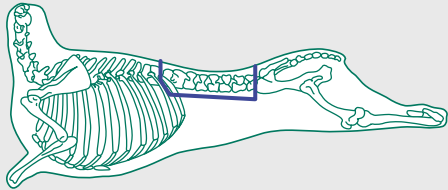


Mini lamb box contains 3 lamb cutlets per pack. Pack as 1 pack.

"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.

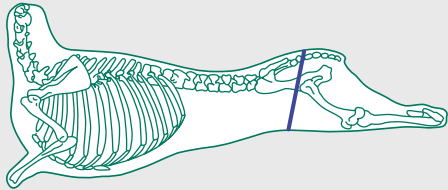


Mini lamb box contains 3 lamb T-bone chops per pack. Pack as 1 pack.

Leg Joints (traditional)

Code:

Leg L006



1. Position of the leg.



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



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



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



5. Remove the knuckle bone.



6. Cut the leg into two by cutting and sawing as illustrated.



7. Fillet leg end (left) and knuckle leg end (right) ready for sale.

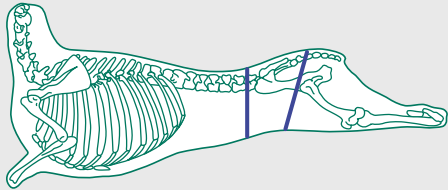


Mini lamb box contains 1 leg joint per pack.

Chump Steaks (boneless)

Code:

Leg L02I



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.

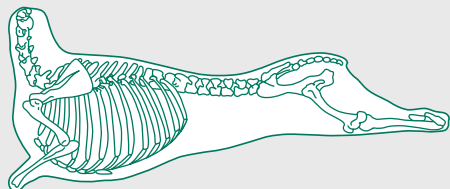


Chump is sliced into steaks of equal size. Mini box contains 2 chump steaks.

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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