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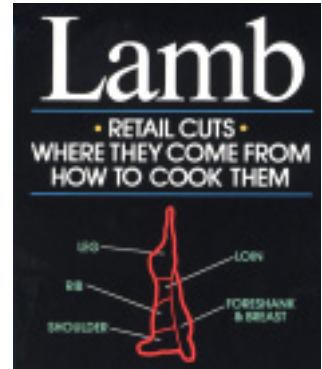
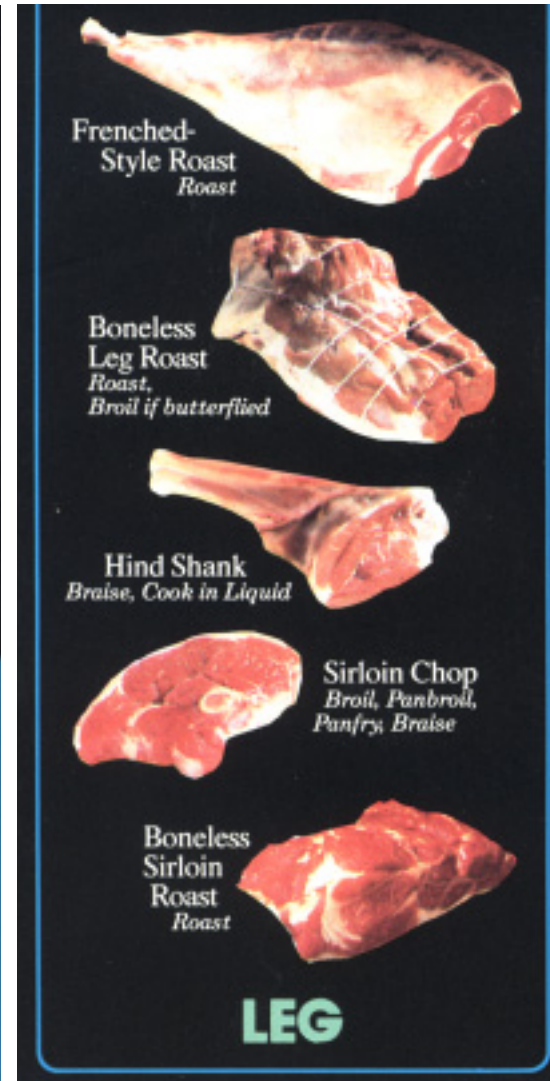
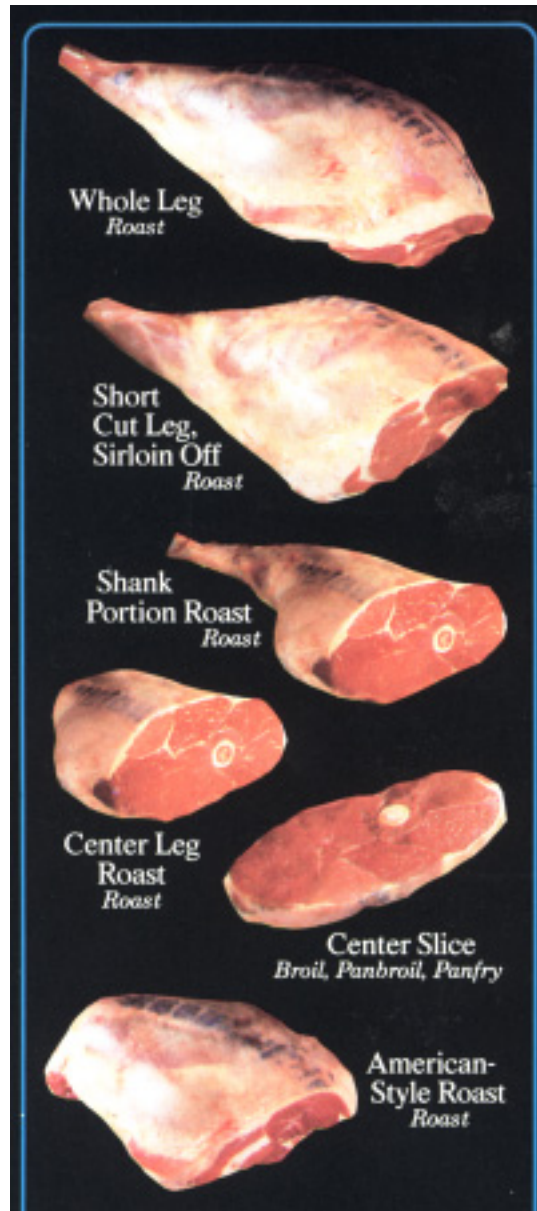
Figure 1-- Primal (Wholesale) Cuts and Bone Structure of Lamb



Lamb Cuts

APPROVED NAMES

LAMB



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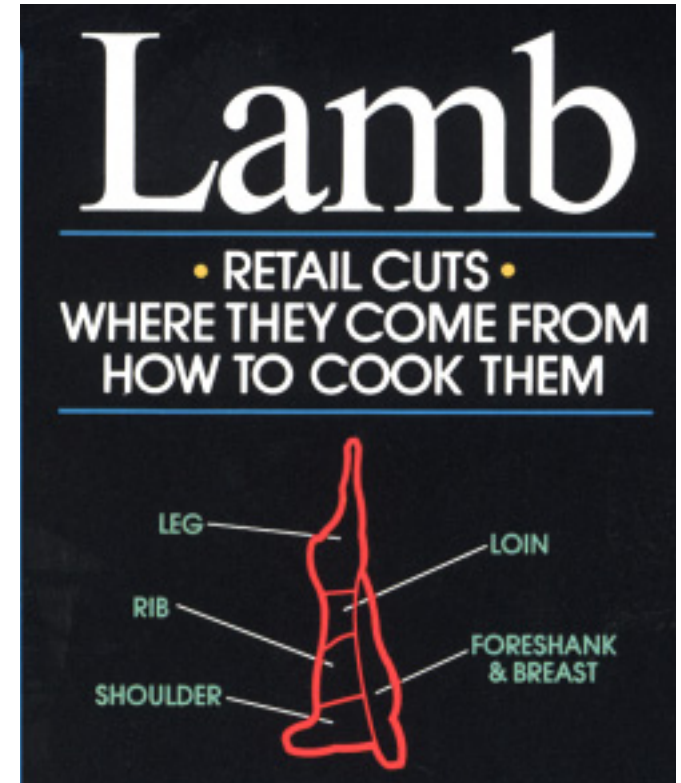
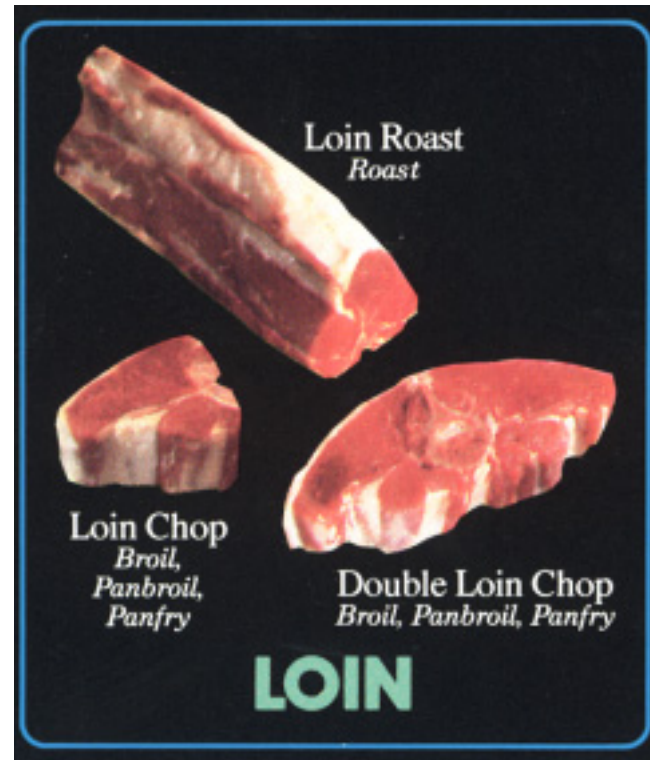
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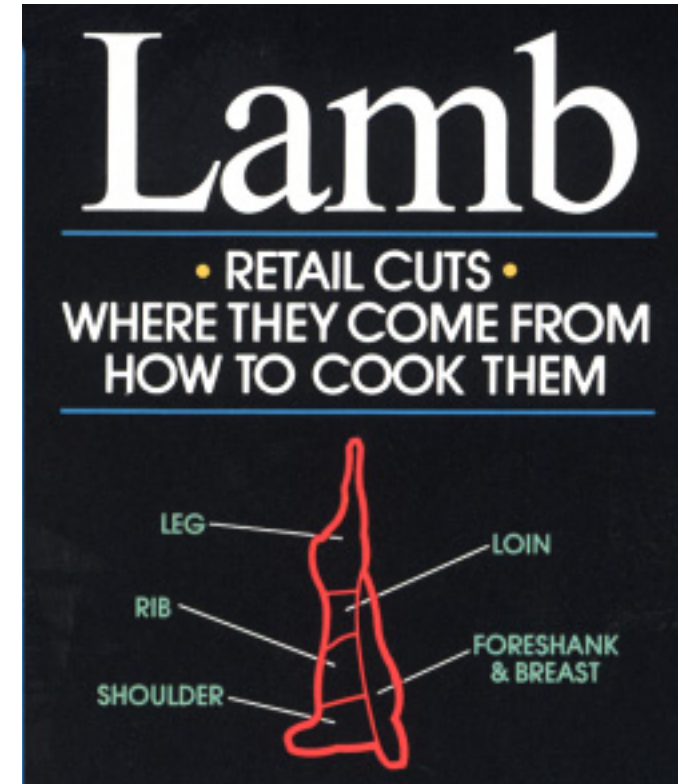
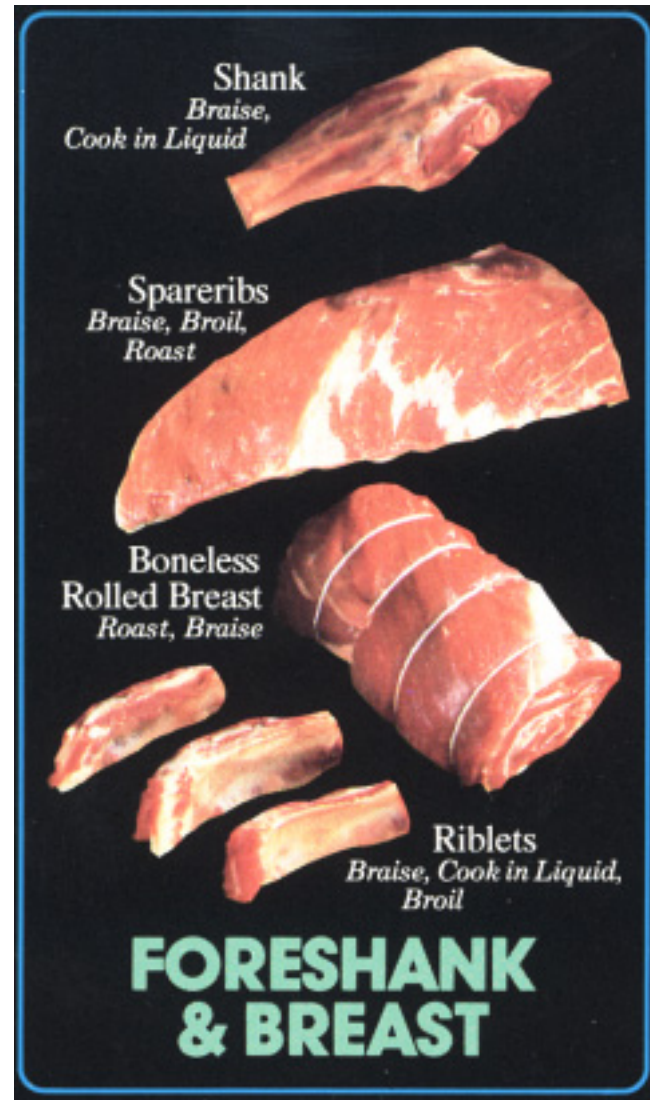
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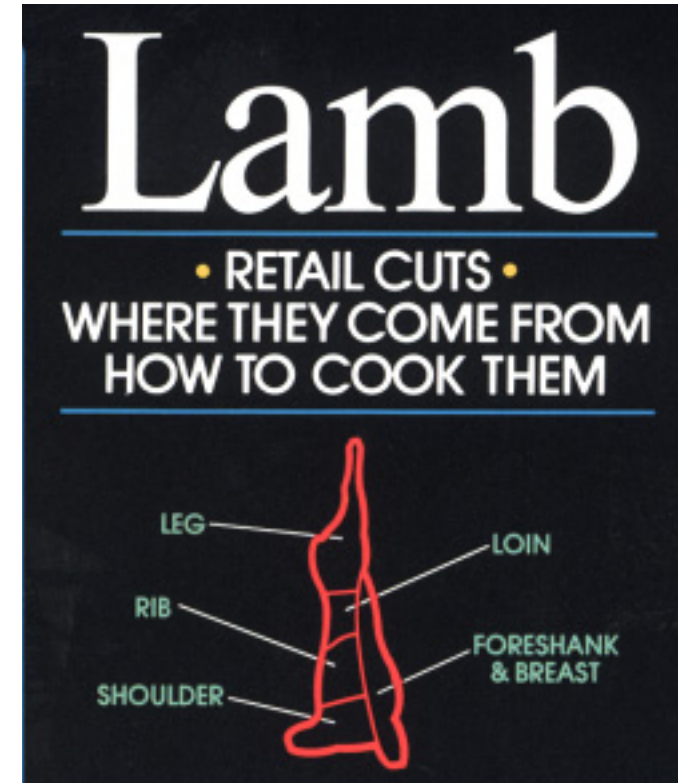
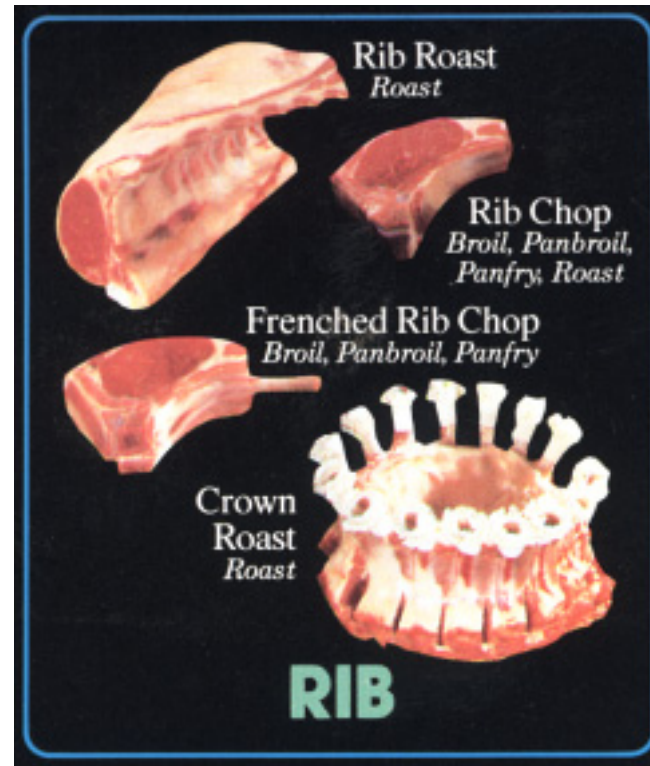
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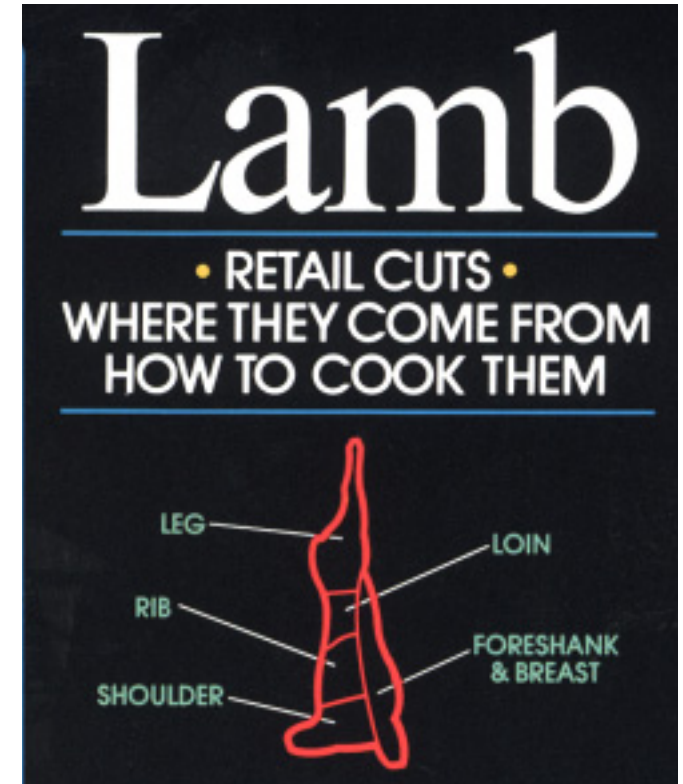
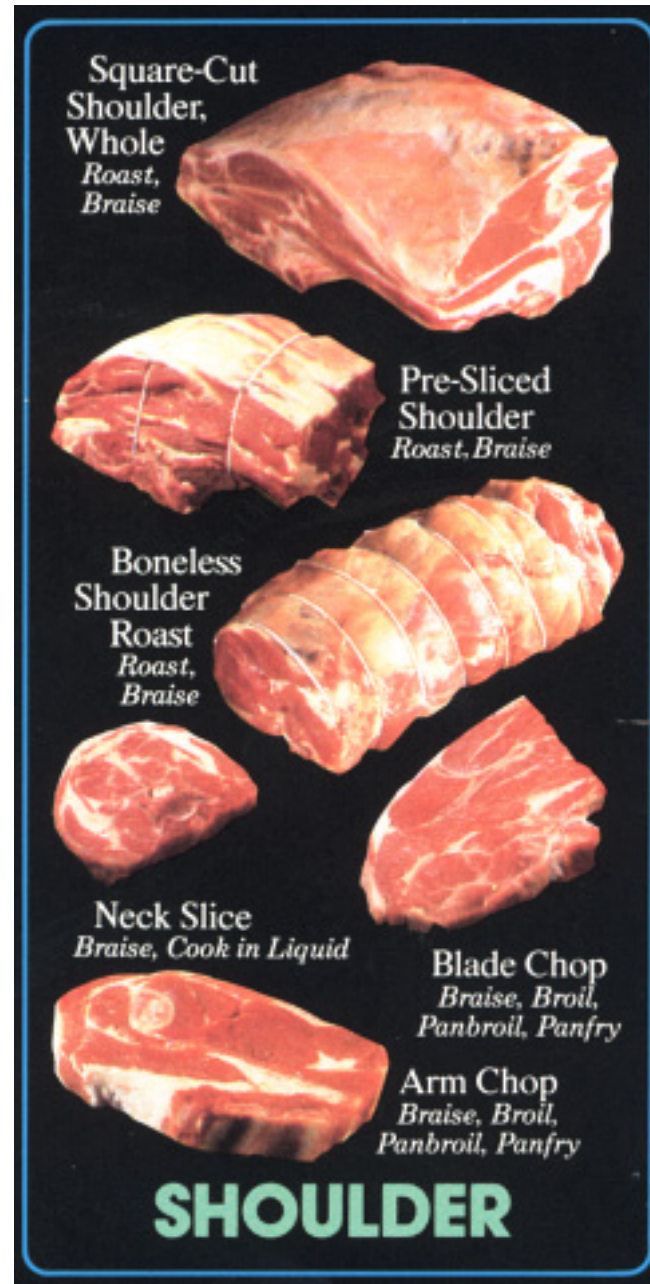
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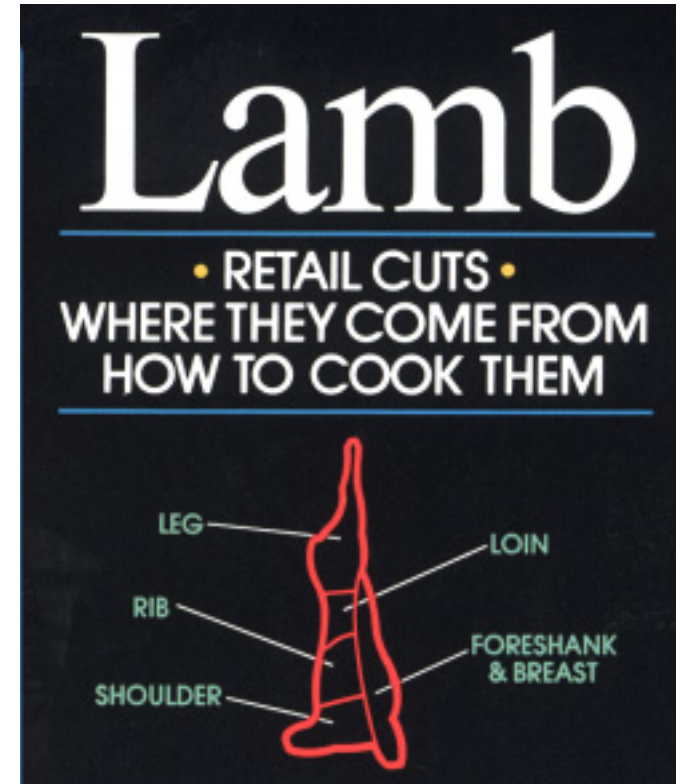
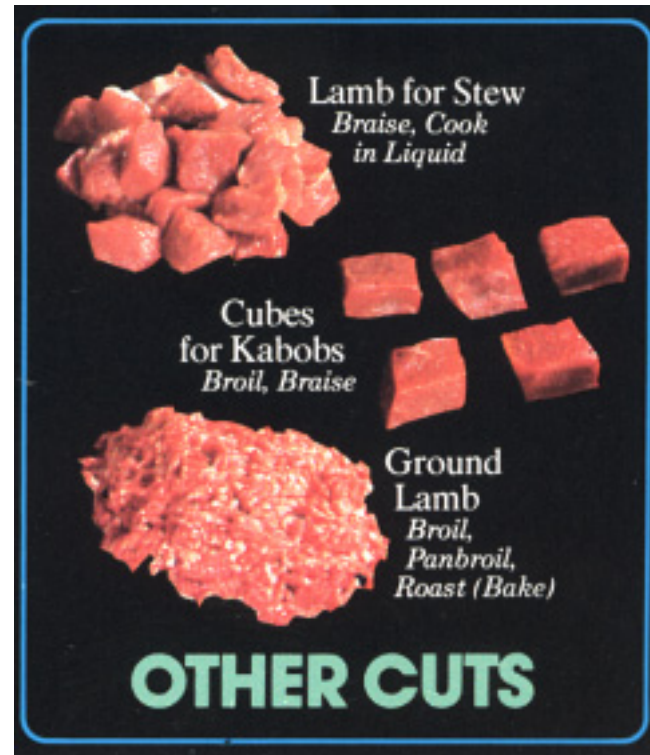
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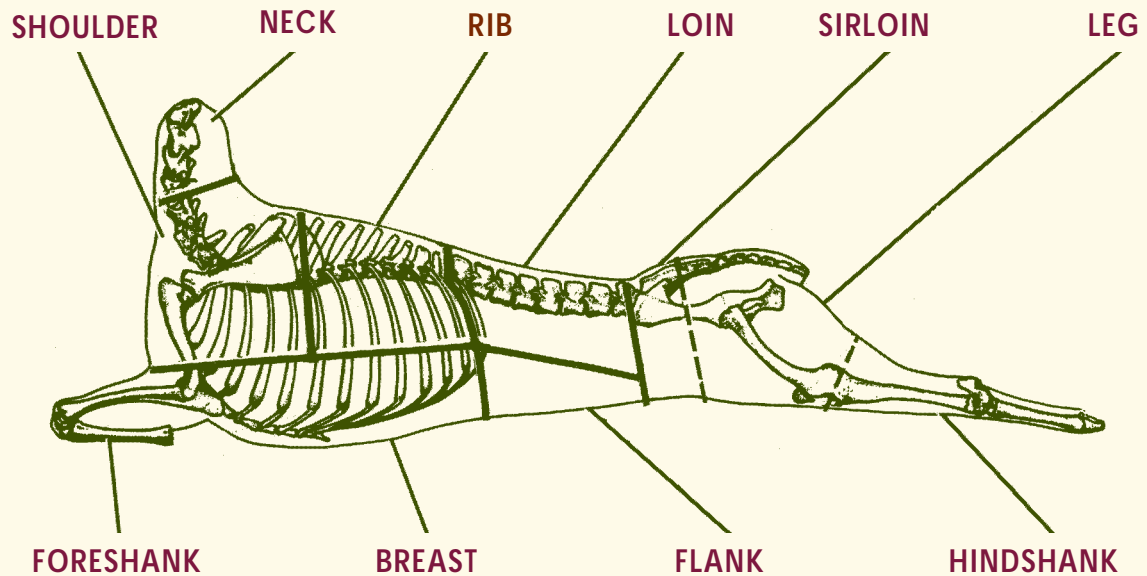
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Figure 1—Primal (Wholesale) Cuts and Bone Structure of Lamb.



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.



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- ➔ LAMB RIB
- ➔ LAMB LOIN
- ➔ LAMB SIRLOIN
- ➔ LAMB SIRLOIN BNLS
- ➔ LAMB LEG

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LAMB SHOULDER



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U.P.C. 2984

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LAMB SIRLOIN, BNLS



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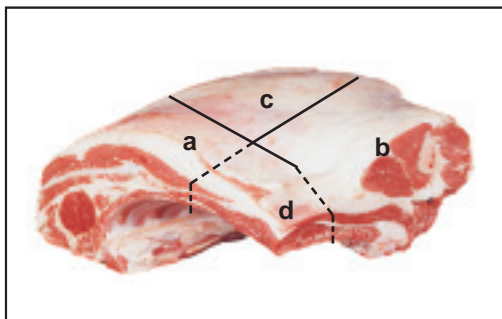
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Lamb Shoulder

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

LAMB SHOULDER SQUARE CUT WHOLE
(Roast, Braise)

U.P.C. 2913



LAMB SHOULDER ROAST BNLS
(Roast, Braise)

U.P.C. 2929



LAMB SHOULDER CUSHION ROAST BNLS
(Roast, Braise)

U.P.C. 2925



LAMB SHOULDER BLADE ROAST
(Roast, Braise)

U.P.C. 2920



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

U.P.C. 2922



Unapproved Names; Other Information; IMPS/NAMP

Shoulder Block
Shoulder Roast

IMPS/NAMP 207

Rolled Shoulder Roast

IMPS/NAMP 208

Shoulder Clod Roast
Boneless Outside Arm Roast
Boneless Shoulder

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

Shoulder Blocks

Blade Cut Chops
Shoulder Blocks
Shoulder Chops

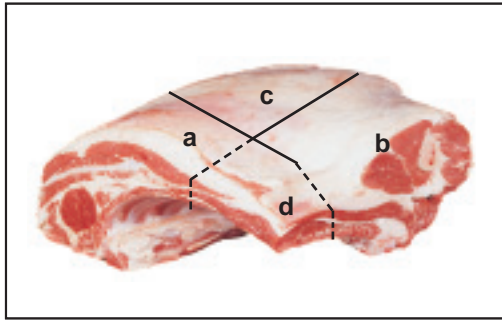
IMPS/NAMP 1207

†Marinate before cooking.



APPROVED NAMES

LAMB



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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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

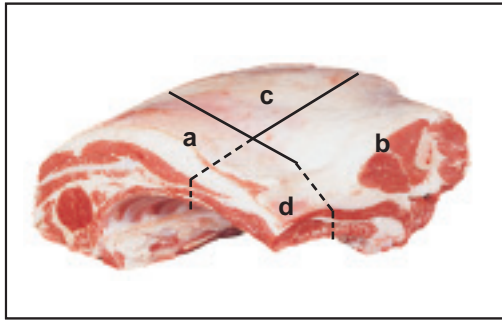
Round Bone Chops
Arm Cut Chops
Shoulder Blocks

IMPS/NAMP1207



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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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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



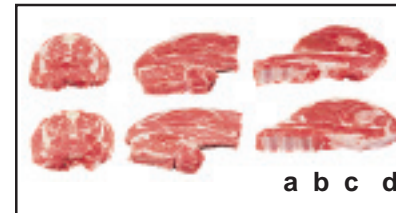
**LAMB SHOULDER
NECK SLICES**
(Braise, Cook in liquid)

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

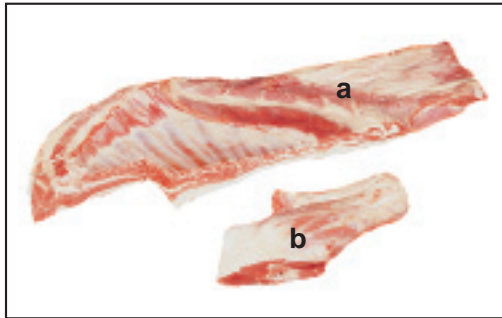
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Breast

IMPS/NAMP 209

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.

Unapproved Names; Other Information; IMPS/NAMP

LAMB BREAST
(Braise, Roast)

U.P.C. 3002



IMPS/NAMP 209

LAMB BREAST EXTRA TRIM
(Braise, Roast)

U.P.C. 3007



Denver Ribs

LAMB BREAST FOR STUFFING
(Braise, Roast)

U.P.C. 3003



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

LAMB BREAST ROLLED
(Braise, Roast)

U.P.C. 3004



Pinwheels
Breast Pot Roast

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

U.P.C. 3005



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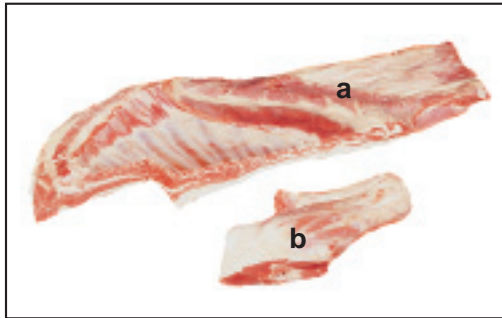
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Breast

IMPS/NAMP 209

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



LAMB SHANK

(Braise, Cook in liquid)

U.P.C. 3010



Unapproved Names; Other Information; IMPS/NAMP

Ribs, Denver-style

IMPS/NAMP 209A

Trotter

IMPS/NAMP 210

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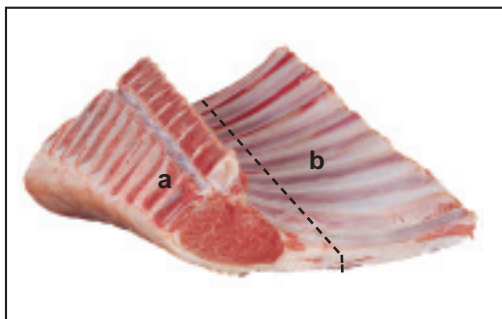
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Lamb Rib

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.

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 1 1/2 inches.

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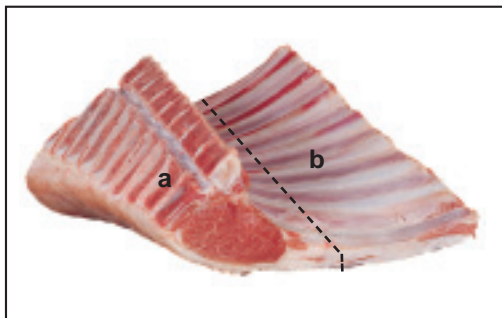
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Lamb Rib

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, for decorating a Crown Roast or Frenched Chops, as seen here, for examples.

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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 1 1/2 inches.

IMPS/NAMP 1204C

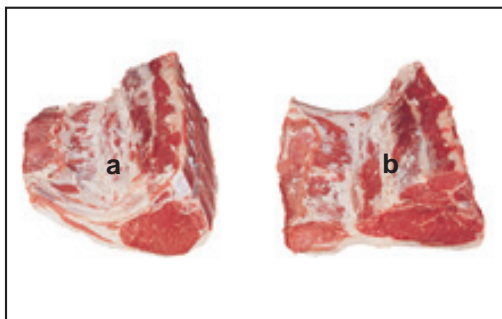
French Chops

French the rib bone ends to expose at least 1 1/2 inches.



APPROVED NAMES

LAMB



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.

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

LAMB LOIN ROAST
(Roast)

U.P.C. 2954



a b

Unapproved Names; Other Information; IMPS/NAMP

Saddle Roast
Full Trimmed Loin Roast

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

U.P.C. 2955



a b

IMPS/NAMP 1232A

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

U.P.C. 2956



a b

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

U.P.C. 2957



a b

LAMB LOIN TENDERLOIN
(Roast)

U.P.C. 2961



a b

IMPS/NAMP 232D/246

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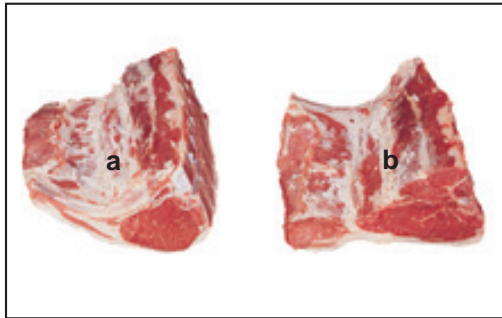
MEAT COOKERY

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APPROVED NAMES

LAMB



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.

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

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

U.P.C. 2959



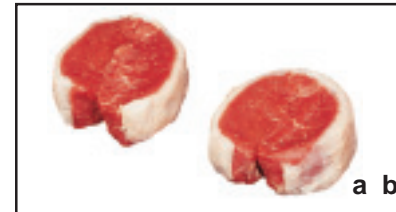
**LAMB LOIN
DOUBLE ROAST BNLS**
(Roast)

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

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LAMB



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

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LAMB



Lamb Sirloin, Bnls

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.

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

LAMB LEG SIRLOIN ROAST BNLS
(Roast, Rotisserie)

U.P.C. 2982



Unapproved Names; Other Information; IMPS/NAMP

IMPS/NAMP 234G

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

U.P.C. 2984



Lamb Sirloin Steak

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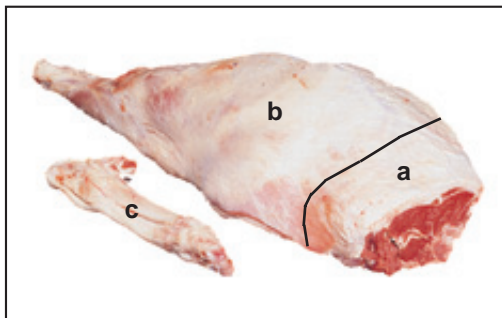
MEAT COOKERY

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APPROVED NAMES

LAMB



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.

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

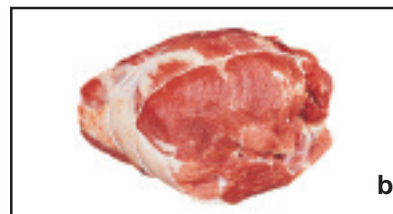


Cutting three or four Sirloin Chops will remove the sirloin section.

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.

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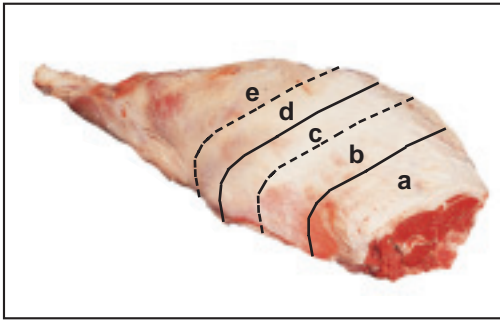
MEAT COOKERY

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APPROVED NAMES

LAMB



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.

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

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- BEEF
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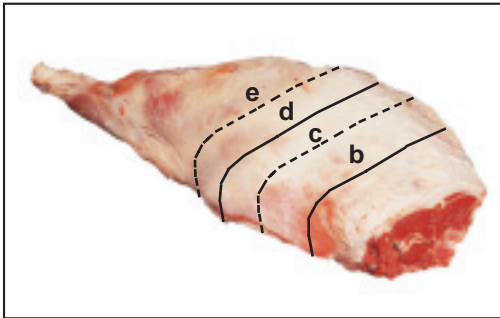
MEAT COOKERY

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APPROVED NAMES

LAMB



Lamb Leg

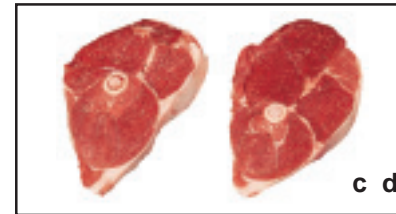
IMPS/NAMP 233

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.

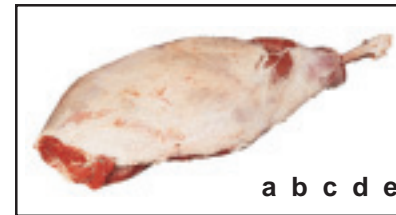
LAMB LEG CENTER SLICE
(Broil, Grill, Panbroil, Panfry)

U.P.C. 2980



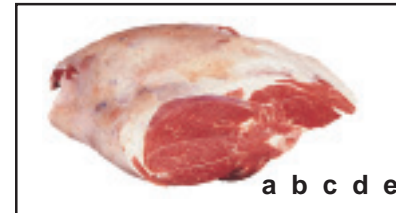
LAMB LEG FRENCHED-STYLE ROAST
(Roast)

U.P.C. 2965



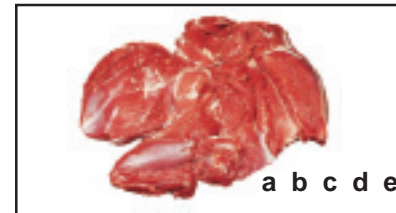
LAMB LEG AMERICAN-STYLE ROAST
(Roast)

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.

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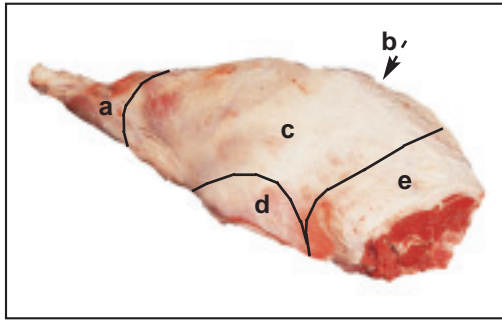
MEAT COOKERY

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APPROVED NAMES

LAMB



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.

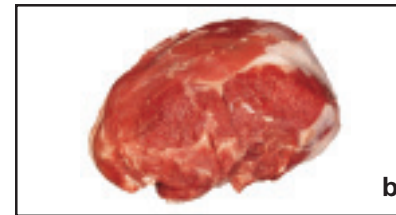
**LAMB LEG
HIND SHANK**
(Braise, Cook in liquid)

U.P.C. 2978



**LAMB LEG
TOP ROAST BNLS**
(Roast, Grill)

U.P.C. 2985



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

U.P.C. 2986



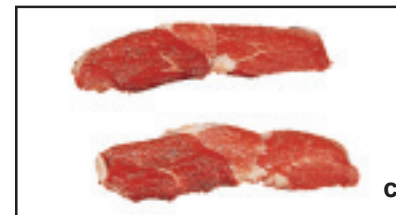
**LAMB LEG
BOTTOM ROAST BNLS**
(Roast)

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.

IMPS/NAMP 234C

The illustrated steak has the eye attached.

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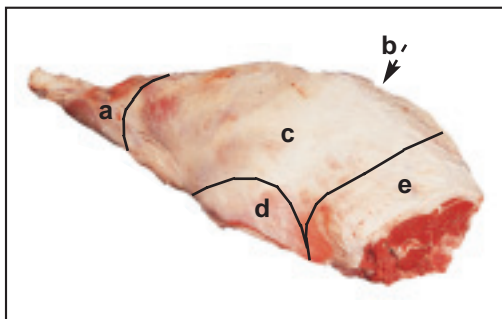
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APPROVED NAMES

LAMB



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.

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

LAMB LEG TIP ROAST BNLS (Roast)

U.P.C. 2989



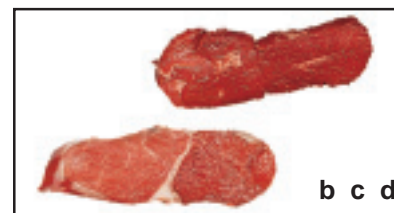
LAMB LEG TIP STEAK BNLS (Braise, Cook in liquid, Broil, Grill)

U.P.C. 2990



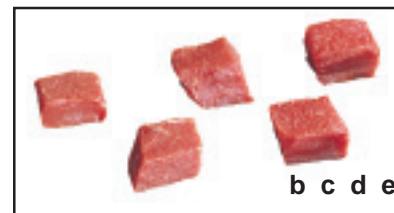
LAMB LEG CUTLETS (Braise, Cook in liquid)

U.P.C. 2992



LAMB CUBES FOR KABOBS (Broil, Braise, Grill)

U.P.C. 3017



LAMB CUBED STEAK (Broil, Panbroil, Panfry)

U.P.C. 3013



Unapproved Names; Other Information; IMPS/NAMP

IMPS/NAMP 234F

IMPS/NAMP 1234A

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

IMPS/NAMP 295A

IMPS/NAMP 1200

◀ PREVIOUS

LAMB CUTS INDEX

