

VEAL CUTS

Rack
306E Hotel Rack, Chop Ready

- Order Specifications**
- Weight range
 - # of ribs



Shoulder Rolled Boneless
310A Chuck, Shoulder Clod, Roast

- Order Specifications**
- Weight range
 - All bones and cartilage excluded



Chuck Roll
309D Square Cut, Boneless

- Order Specifications**
- Weight range
 - Fat content
 - Netted



Striploin
344 Boneless

- Order Specifications**
- Skin-on or skinless (344A)
 - Fat thickness



Bone In Loin
332 Veal Loin, Trimmed

- Order Specifications**
- Weight range
 - Split/Whole



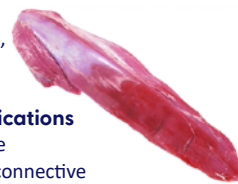
Short Loin Chops
1332 Veal Loin Chops

- Order Specifications**
- Size
 - Fat thickness



Tenderloin
348 Bonesless, Trimmed

- Order Specifications**
- Weight range
 - Removal of connective tissue-denuded

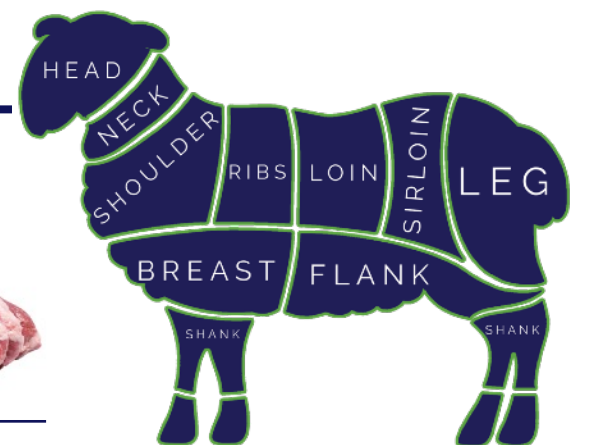


Chuck Tender
310C

- Order Specifications**
- Weight range
 - Removal of connective tissue-denuded



LAMB CUTS



Whole Leg
233A Lamb Leg, Trotter Off

- Order Specifications**
- Skin on or off
 - Fat content
 - Weight range



Short Cut Leg
233C Leg of Lamb, Shank Off

- Order Specifications**
- Skin on or off
 - Fat content
 - Weight range



Center Leg Roast
233D Lamb Leg Roast, Shank Off

- Order Specifications**
- Size
 - Weight
 - Fat content



Boneless Leg Roast
234 Boneless Roast, Tied

- Order Specifications**
- Size
 - Weight range
 - Fat content



Frenched Hindshank
233E PSO2 Single Bone-in

- Order Specifications**
- Weight range
 - Fat content
 - Frenched



Loin Chop
1232A Lamb Loin Chops

- Order Specifications**
- Bone-in or boneless
 - Size
 - Fat thickness



Boneless Sirloin Roast
234G Boneless

- Order Specifications**
- Portioned
 - Fat content
 - Size



Cubes for Kabobs
295A Uniform Cubes

- Order Specifications**
- Cut size
 - Fat content
 - Weight



Top Round
234E Inside Leg, Boneless

- Order Specifications**
- Removal of Cap
 - Side Muscle on or off
 - Fat thickness



Lamb Loin
232C Single, Boneless

- Order Specifications**
- Weight
 - Portioned
 - Fat thickness



Double Boneless Loin Roast
232B Unspilt Loin, Tied

- Order Specifications**
- Portion
 - Fat thickness
 - Size



Tenderloin
246 Bonesless, Trimmed

- Order Specifications**
- Side muscle on or off
 - Weight



Foreshank
210 Bone-in, Trotter Removed

- Order Specifications**
- Weight range
 - Fat thickness



Lamb Ribs
209A Ribs, Breast Bone Off

- Order Specifications**
- Weight range
 - Size
 - Skin on or off



Lamb Belly
209C Flank Removed

- Order Specifications**
- Skin on or off
 - Bone-in or boneless



Rib Roast
204B Lamb Rack, Roast Ready

- Order Specifications**
- Size
 - Fat content



Frenched Rib Roast
204C Lamb Rack, Frenched, Roast Ready

- Order Specifications**
- Weight
 - PSO # of ribs



Whole Shoulder Square Cut
207

- Order Specifications**
- Size
 - Weight
 - Fat content



Shoulder Roast
208A Outside, Boneless, Tied

- Order Specifications**
- Size
 - Weight
 - Fat content



Lamb for Stew
295 Lamb Cuts

- Order Specifications**
- Cut size
 - Weight



Ground Lamb
296 Bone and Cartilage Free

- Order Specifications**
- Weight
 - Lean / Fat Ratio

