

LAMB CUT GUIDE

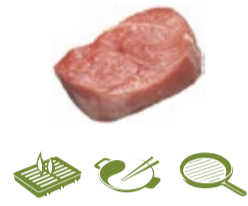
1 Lamb Leg Code: 4820



Easy Carve Leg Roast



Lamb Steaks



Leg Knuckle Mini Roast



Boneless Rolled Lamb Leg



Leg Bone-in



2 Lamb Chump Code: 5070



Chump Chop



Lamb Rump



3 Lamb Tenderloin Code: 5080



Fillet/ Tenderloin



4 Lamb Shortloin Code: 4880



Boned and Rolled Loin Roast



Loin Chop



Eye of Shortloin



5 Lamb Rack Code: 4932



Frenched Cutlet



Frenched Lamb Rack (8 ribs)



Frenched Lamb Rack (13 ribs)



6 Lamb Forequarter Code: 4972



Forequarter Chop



Forequarter Rack (4 rib)



Forequarter Boned and Rolled



11 Lamb Breast & Flap Code: 5010



Riblets



7 Lamb Shoulder Code: 4995



Easy Carve Shoulder Roast



Boned and Rolled Shoulder



8 Lamb Eye of Shoulder Code: 5151



Neck Fillet Roast



9 Lamb Shank Code: Fore 5030/Hind 5031



Foreshank



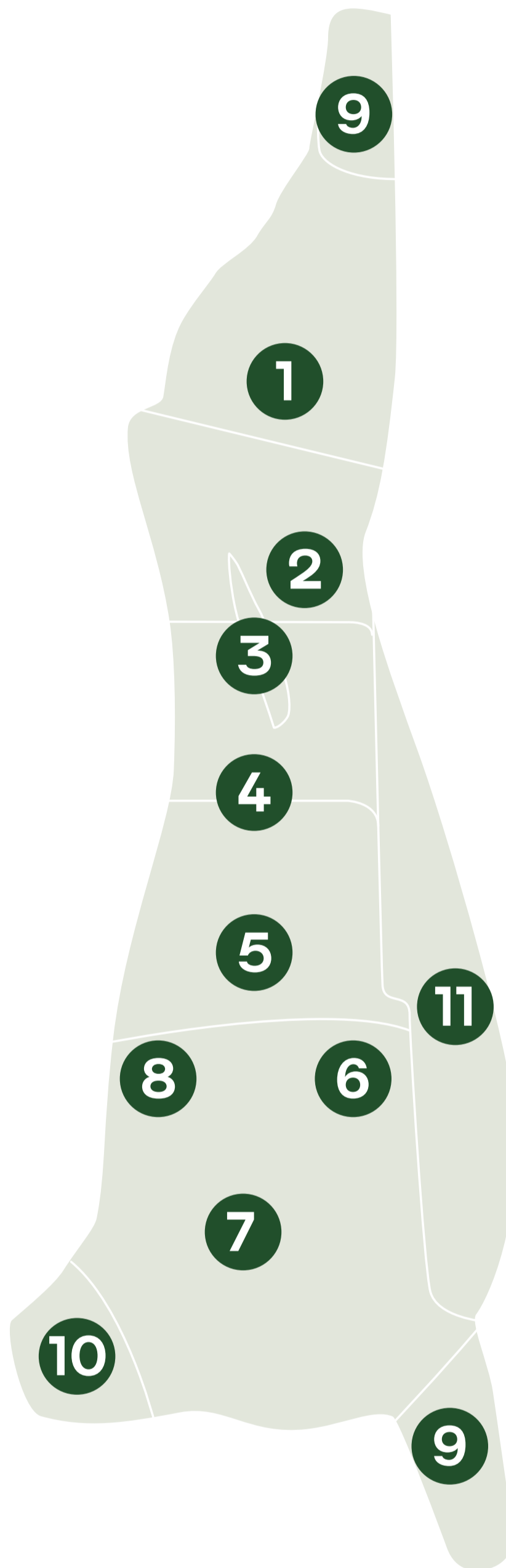
Hindshank Frenched



10 Lamb Neck Code: 5020



Neck Chop



LEGEND >



Stir-Fry



Barbecue



Pan-Fry



Oven Roast



Hotpot-Casserole