

LAMB CARCASSES

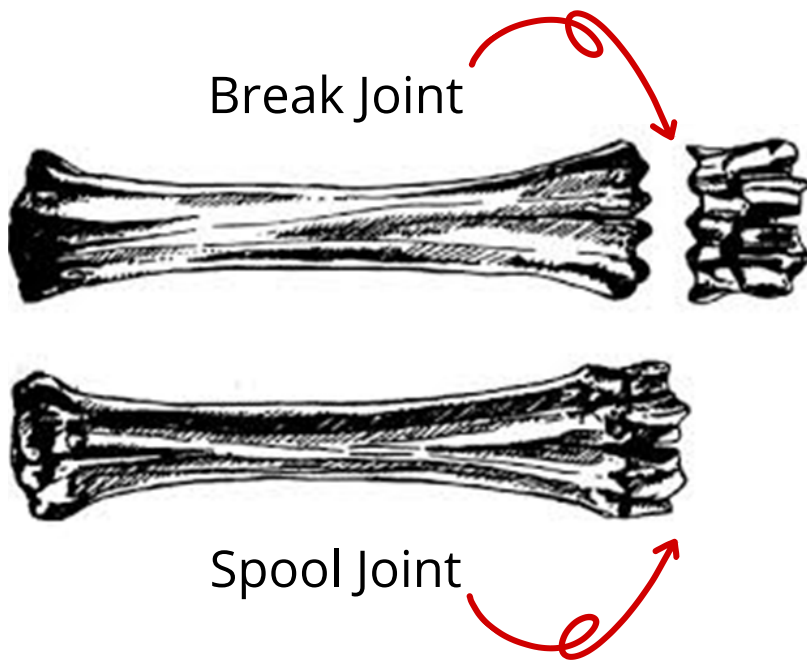
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Maturity of lamb carcasses is based on the presence of break or spool joints in the front leg. Carcasses with break joints are classified as lamb, while those with spool joints are mutton.

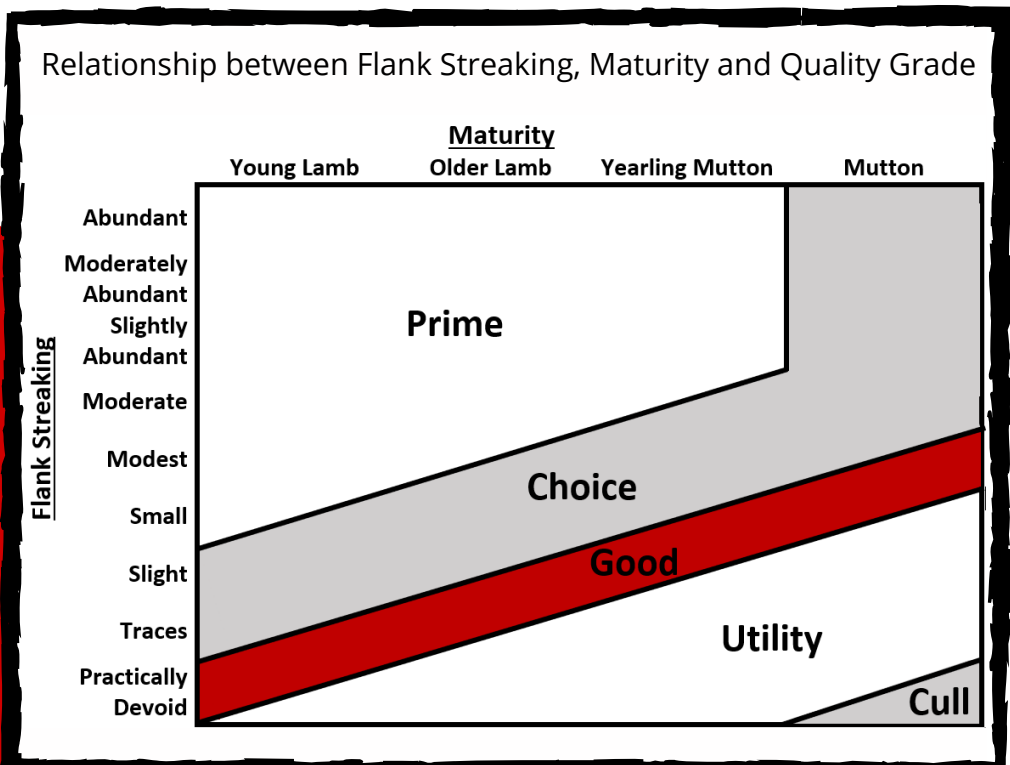
Quality Grade: Predicts flavor, juiciness and tenderness of the final product.



USDA Prime flank streaking



Flank streaking, or fat within the flank muscle, indicates quality grade. Higher levels of flank streaking can improve product palatability. Over 90% of lambs in the US grade Prime or Choice.

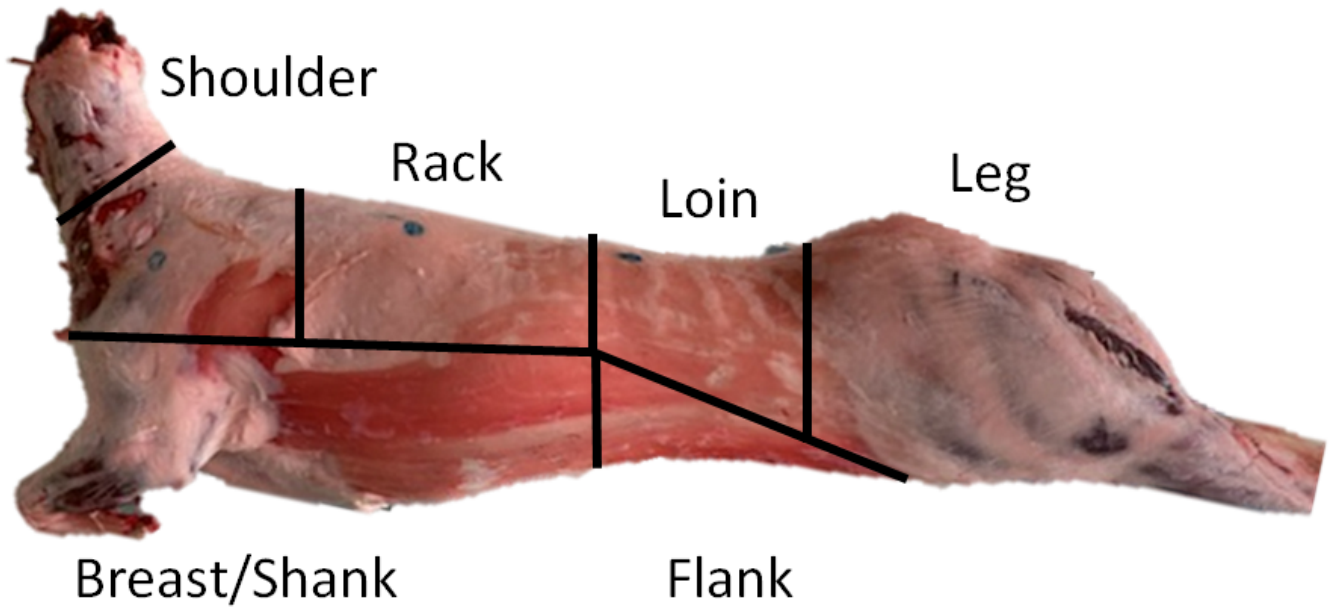


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Percent Boneless, Closely Trimmed, Retail Cuts (%BCTRC) estimates the amount of edible product from the carcass.

Dressing percent is the amount of weight from the live animal that makes it to the carcass. Lamb has the lowest dressing percent of the meat animal species due to the fleece weight and size of digestive tract.



Carcasses are separated based on the percent of boneless, closely trimmed, retail cuts (%BCTRC) which estimates the pounds of product the carcass will produce.

Averages:
Live Weight: 135 lbs
Dressing Percent: 52%
Carcass Weight: 70 lbs
%BCTRC: 47%
BCTRC: 33 lbs*

*This number may vary based cutting method and the number of bone in vs. boneless cuts.

Did you Know?
Less than 50% of the US population has tried lamb products. It's a great market to grow!