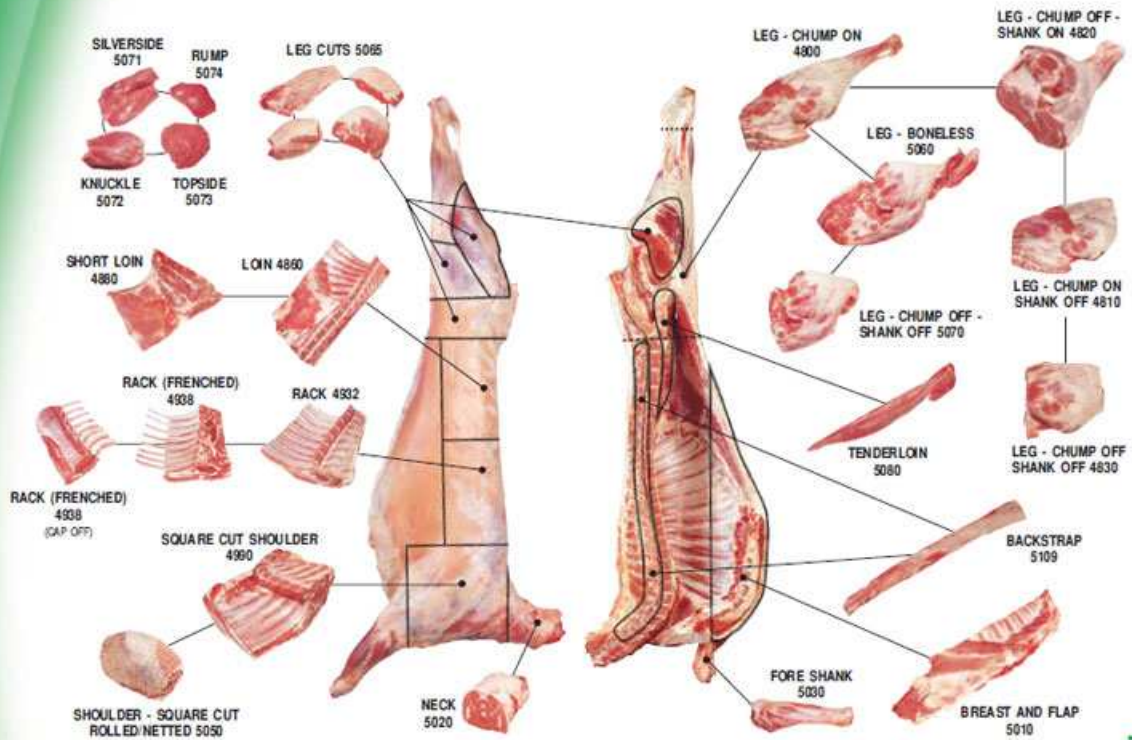


Lamb Primal Cuts



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Lamb Carcass Primal Cut Weight Range Guide

This primal cut weight range guide is used to calculate the average weight of meat primal from various carcass weight ranges. It is a helpful tool when selecting a primal for portion cutting or roasting.

PRIMAL								
CUT	Leg-Chump On (Tipped)	Rack (7 rib)	Shortloin (1 rib)	Square Cut Shoulder (5 rib)	Neck (Whole)	Foreshank	Breast / Flap	
* H.A.M. NO.	4800	4930	4880	4990	5020	5030	5010	
CARCASS - PRIMAL CUT WEIGHT RANGES	carcass %	32.6	9.5	12.1	20.5	3.2	5.8	12.1
	18-20kg	2.9 - 3.3	0.95 - 1.0	1.1 - 1.2	1.9 - 2.1	0.6 - 0.7	0.5 - 0.6	1.1 - 1.2
	20-24kg	3.3 - 3.9	1.0 - 1.2	1.2 - 1.5	2.1 - 2.5	0.7 - 0.8	0.6 - 0.7	1.2 - 1.5
	24-28kg	3.9 - 4.6	1.2 - 1.3	1.5 - 1.7	2.5 - 2.9	0.8 - 0.9	0.7 - 0.8	1.5 - 1.7

Fat trim on primals maximum 10mm.

This information is to be used as a **GUIDE ONLY**.

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Lamb Rack Cutting Preparation and Yield Guide

***STEP 1**



RACK - H.A.M. 4932 (8 rib)
Primal weight: 1.23 kg

STEP 2



RACK - H.A.M. 4932
Chine / feather bone removed
Primal weight: 980 grams
Preparation off cuts: 250 grams
Total waste (progressive): 250 grams (20.3%)

STEP 3



Rack - H.A.M. 4938
Cap On - frenched to 50mm tail
Primal weight: 880 grams
Preparation off cuts: 100 grams
Total waste (progressive): 350 grams (28.5%)

STEP 4



RACK - H.A.M. 4938
Cap Off - frenched 75 mm rib length
Primal weight: 570 grams
Preparation off cuts: 310 grams
Total waste (progressive): 660 grams (53.7%)

***STEP 5**



RACK - H.A.M. 4938
Fully denuded to eye muscle -
Frenched 75 mm rib length
Primal weight: 460 grams
Preparation off cuts: 110 grams
Total waste (progressive): 770 grams (62.6%)

EXAMPLE

- * Step 1 - Rack 4932 trimmed to
- * Step 5 - Rack 4938
- Waste factor = 770 grams (62.6%)**
- * Carcase weight for guide 20kg

This information is provided as a **GUIDE ONLY**.

Rack

Rack is prepared from the carcass side by the removal of the Forequarter at the specified rib and the Leg at the junction of the 6th lumbar vertebrae and the Shortloin at the specified rib. The Breast is removed at a specified distance from the eye of meat.

Specification Tips:

- Number of ribs required (4 to 9 ribs).
- Breast removal distance from eye of meat.
- Feather bones and chine edge retained or removed.
- Specify fat depth.
- Additional preparations, Frenched - Cap on or off - Chops.



RACK - H.A.M. Code: 4931
Specification Tip: Chine and feather bones removed.



RACK - CAP ON - FRENCHED - H.A.M. Code: 4754
Specification Tip: Chine and feather bones removed



RACK - CAP OFF - FRENCHED - H.A.M. Code: 4746
Specification Tip: Chine and feather bones removed.



RACK - CAP OFF - FRENCHED (SILVER SKIN)
H.A.M. Code: 4762 - Specification Tip: Fully denuded



RACK - CAP OFF - FRENCHED - CUTLET



RACK - FRENCHED - CUTLET