

Lamb Carcass



CLASS 3  
Lamb Carcasses

END SEAL  
BUTCHER'S MARK









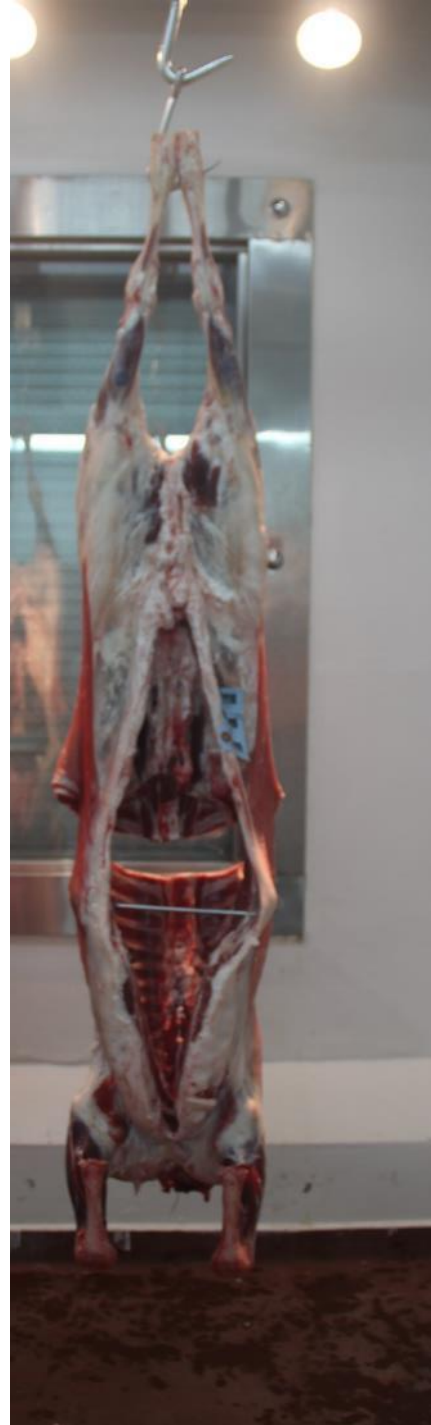














# Placings

2-3-1-4

Cuts: 3-4-2

2/3 Trimness T: Ribeye, body wall, leg, dock, breast M: Ribeye, Sirloin, Loin Q: Marbling, prime flank streakings	3/2 T: Rib, shoulder, kidney/pelvic M: Leg, rack and shoulder
3/1 Greater muscling T: leg, rack, shoulder, flank edge, kidney/pelvic M: Ribeye, leg, shoulder, rack	1/3 T: Dock, sirloin and breast M: Loin
1/4 Muscling T: dock, sirloin, shoulder, breast M: Leg, loin Q- Red, round ribs	4/1 T: Leg, loin, rack, kidney/pelvic M- Sirloin
4 Lightest muscled, lowest quality carcass carrying the most fat and having white, flat ribs	