

AUSTRALIAN & US LAMB CUT GUIDE

1 LEG



**Topside
Cap Off 5077**
Inside 234E



**Boneless
Chump On 5060**
Boneless Leg 234



**Boneless Chump Off /
Shank Off 5070**
Boneless Leg, Bottom 234C



Leg Cuts 5065
Leg Cutlets 1234A



**Leg Chump Off,
Aitch Bone Removed 4805**
Semi-Boneless Leg,
Sirloin Removed 233E

4 LOIN



Eye of Short Loin 5150
Boneless Single Loin 232C



Loin Chop – Cut from 4880
Loin Chop 1232A



Short Loin 4883
Short Loin Saddle 232

5 SHANK



Fore Shank 5030
Frenched Fore Shank 210

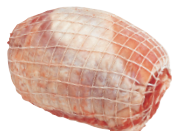


Hind Shank 5031
Hind Shank 233F

8 SHOULDER



**Square Cut
Shoulder 4990**
Square Cut
Shoulder, Bone-in 207



**Shoulder
Rolled / Netted 5050**
Square Cut
Shoulder, Boneless 208



**Shoulder Chop
– Cut from 4990**
Shoulder Chop 1207



**Shoulder Rack
Frenched 4739**
Shoulder Rack
(4 Rib) 207C

9 NECK



Neck Fillet Roast 5059
Neck Fillet Roast N/A



Rosette – Cut from 5020
Neck Chop N/A

2 TOP SIRLOIN



Chump 5130
Boneless Top Sirloin 234G



Chump Chop – Cut from 4790
Sirloin Chop – Cut from 245

3 TENDERLOIN



Tenderloin 5080
Tenderloin 246

6 RACK



**Rack Cap On
Frenched 4756**
Rack Frenched
Cap On 204C



**Rack Cap Off
Frenched 4764**
Rack Frenched
Cap Off 204D



Cutlet – Cut from 4764
Rib Chop, Cap Off, Frenched 1204D

7 BREAST & FLAP



Breast 5010
Breast 209



Flap Bone-in 5011
Bone-in Lamb Belly 209C

FOODSERVICE



Diced Lamb 5250
Lamb for Stewing 295
Lamb (Leg Only)
for Kabobs 295A



Lamb Strips 5248
Lamb Strips N/A



Minced Lamb 5260
Ground Lamb 296

LEGEND



Stir-Fry



Grill



Pan-Fry



Oven Roast



Hot Pot/Casserole

● Handbook of Australian Meat Cut Code.
Handbook of Australian Meat, AUS-MEAT, 2020.

● National Association of Meat Purveyors Cut Name and Code (NAMP)
The Meat Buyer's Guide = Guía Para Compradores De Carne.
North American Meat Processors Association, 2011.