

1 LEG

Topside Cap Off 5077
Inside 234E

Boneless Chump On 5060
Boneless Leg, Butterflied 234C

Boneless Chump Off 5070
Boneless Leg 234

Diced 5250
Diced Lamb 295

Strips 5248
Lamb Strips N/A

Leg Cuts 5065
Lamb Leg Cutlets 1234A

Leg - Chump On 4805
Leg, Bone In 233E

4 LOIN

Eye of Short Loin 5150
Lamb Loin 1232B

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

7 BREAST

Breast 5010
Breast 209

Flap 5011
Flap 290C

9 NECK

Neck 5059
Neck Fillet N/A

Rosette - Cut from 5020
Neck Chop N/A

2 TOP SIRLOIN

Lamb Rump Chump 5130
Top Sirloin, Cap Removed 234G

Chump Chop - Cut from 4790
Sirloin Chop 245

3 TENDERLOIN

Tenderloin 5080
Lamb Tenderloin 246

6 RACK

Rack Cap On Frenched 4756
Lamb Rack Frenched Cap On 204C

Rack Cap Off Frenched 4764
Lamb Rack Frenched Cap Off 204D

Outlet - Cut from 4756
Rib Chop 1204B

8 SHOULDER

Square Cut Shoulder 4990
Square Cut Shoulder, Bone In 207

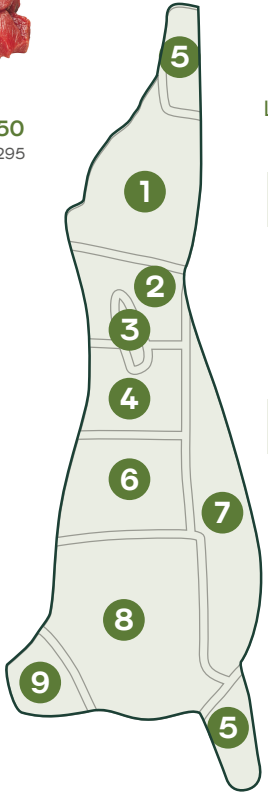
Shoulder Rolled / Netted 5050
Square Cut Shoulder, Boneless 208

Diced 5042
Diced (Forequarter) N/A

Minced 5260
Ground Lamb 296

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

Shoulder Chop - Cut from 4990
Shoulder Chop 1207



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.