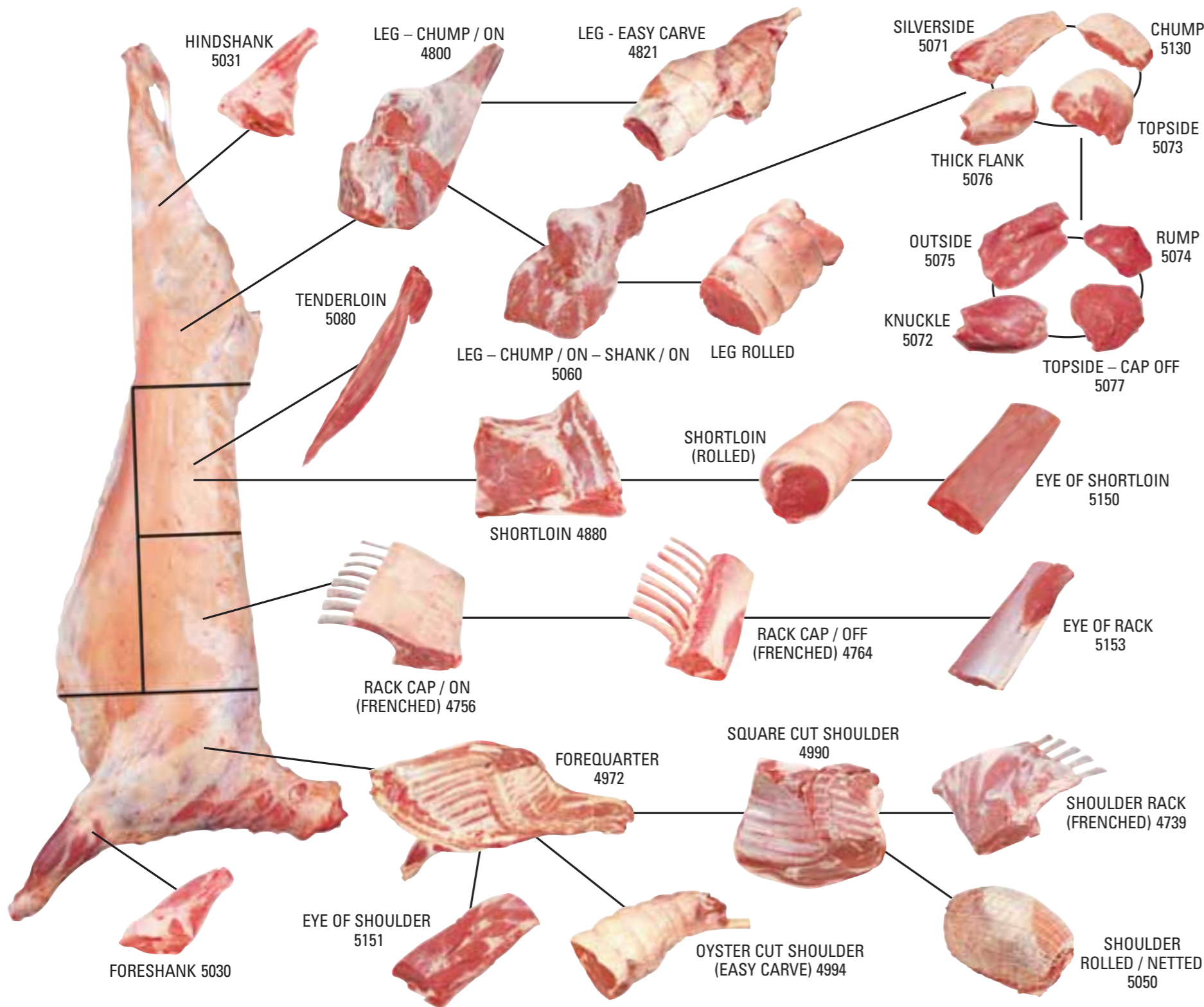


LAMB PRIMAL CUTS



LAMB CUTS AND COOKING METHODS					
CUT	HAM	GRILL	ROAST	STIR FRY	CASSEROLE
Leg Chump / On	4800		●		
Leg 'Easy Carve'	4821		●		
Leg Chump / Off	4820		●		
Chump	4790		●		
Chop		●			
Hind Shank	5031				●
Leg Chump/On (Boneless)	5060		●		
Rolled / Tied			●		
Topside	5073			●	
Silverside	5071			●	
Thick Flank (Round)	5076	●	●	●	
Chump (Rump)	5130	●	●	●	●
Topside (Den)	5077			●	
Outside (Den)	5075			●	
Knuckle (Round)	5072	●	●	●	
Rump (Den)	5074	●	●	●	●
Loin	4860		●		
Shortloin	4880		●		
Rolled			●		
Noisettes		●	●		
Chop		●			
Eye of Shortloin	5150	●		●	
Rack	4932		●		
Rack Cap / Off (Frenched)	4756		●		
Cutlet		●			
Rack Cap / Off (Frenched)	4764		●		
Cutlet		●			
Backstrap	5109	●		●	
Eye of Rack	5153	●		●	
Forequarter	4972		●		
Square Cut Shoulder	4990		●		
Chop		●			
Shoulder Rack (Frenched)	4739		●		
Cutlet		●			
Fore Shank	5030				●
Oyster Cut Shoulder	4980		●		
Shoulder (Easy Carve)	4994		●		
Forequarter (Boneless)	5047		●		
Shoulder Rolled/Netted	5050		●		
Neck Fillet Roast	5059		●		
Eye of Shoulder	5151		●		
Tenderloin	5080	●			
Butt Tenderloin	5081	●			
Tenderloin / Butt Off	5082	●			
Breast & Flap	5010	No recommended cooking methods			
Neck	5020	No recommended cooking methods			
Spare Ribs	5015	No recommended cooking methods			

MSA sheepmeat is a supply chain management program designed to improve the eating quality of sheepmeat.

The program involves all sectors of the production supply chain, from farm to plate, with the end result being an assured eating quality product.

The standards are created from consumer test results, combining tenderness, juiciness, flavour and overall liking scores. MSA product is labelled with a recommended cooking method for eligible cuts.