

Product Specification

Product	9000001807 - Frozen Bone In Lamb Square Cut Shoulder
Version	1 (21/08/2024)
Product Type	Lamb



Overview

Reference Number	9000001807
Category	Lamb
Specification Overview	Frozen Bone In Lamb Square Cut Shoulder X0630EU

Images - Small

Image 1




Image 2



Bagged Front



Bagged Back

Image 3



Carton

Images - Large

Image 1



Image 2



Front



Back

Image 3



Carton

Butchery Details

Butchery Details 1	The forequarter is removed between the 4th and 5th Rib
Butchery Details 2	The neck is removed between 3rd and 4th cervical vertebrae
Butchery Details 3	The breast and fore shank are removed by a cut commencing at the junction of the 1st rib and 1st sternal segment continuing to the caudal cutting line between the 4th and 5th rib
Butchery Details 4	The shoulder is then split down the middle
Butchery Details 5	Fat is trimmed 10mm
Butchery Details 6	Edges are beveled
Butchery Details 7	Glands and blood stain are removed from the neck area
Butchery Details 8	Spinal Cord is removed
Butchery Details 9	The product is packed one per 282 Stamped bag

Key Quality Criteria

Fat Thickness Across Whole Primal (mm)	10mm or Less
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Tempered Primal

Minimum product temperature in freezer	-18
Transporting temperature (min) (max)	-36 to -18
Packaging & Quantities	
Packing Format	Frozen
Container Type	Cardboard
Quantity per Bag	1
Bags per Container	6+
Weight Ranges	
Maximum Net Weight (kg)	30
Average Container Weight (kg)	20

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Images - Small

Image 1

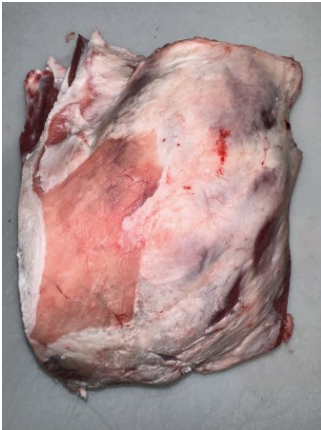


Image 2



Bagged Front



Bagged Back

Image 3



Carton

Images - Large

Image 1



Image 2



Front



Back

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Carton

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