

LAMB CUTTING INSTRUCTIONS

USDA Weigh & Label?

Custom
Label
Name:

Office: 540 434-4415 Fax: 564-2575

Invoice: _____ Date: _____

Name: _____ Custom? Resale? T&E Unique # _____

Address: _____ Producer: _____

Phone: _____ Ear Tag# _____ N/A Carcass Weight: _____

Vac Pak Date processed: _____ Lead Cutter: _____

	Cuts							
	Cuts	✓	Grind?	Thickness	Size(Weight)	Whole	# per Pkg	Notes
Front Quarter	Neck							
	Boneless Rolled Shoulder							
	Bone-in Shoulder							
	Shoulder Steak							
	Stew Meat							
	Riblets (strips) or Denver (full rack)							
	Shanks							
Rib/Loin	Rib Rack Roast							
	Rib Chops							
	Loin Rack Roast							
	Loin Chops							
Leg	Whole							
	Sirloin Off							
	Boned & Netted							
	Kabobs							
	Shanks							

Packaging For Ground → Rolls [] or Vac Pac [] → 1 Lb. 2 Lb. 5Lb.

Heart _____
 Liver _____
 Kidney _____

 Boxed by: _____
 Date: _____
 No. Boxes: _____