

# Lamb Processing Guide

Todays Date \_\_\_\_\_

Customer Name: \_\_\_\_\_

Owner Name: \_\_\_\_\_

Phone/Cell: \_\_\_\_\_  
Last First

Phone/Cell: \_\_\_\_\_  
Last First

Address: \_\_\_\_\_

Address: \_\_\_\_\_

City/St.: \_\_\_\_\_ Zip: \_\_\_\_\_

City/St.: \_\_\_\_\_ Zip: \_\_\_\_\_

Email: \_\_\_\_\_

Email: \_\_\_\_\_

Slaughter Date: \_\_\_\_\_ Lamb  
1/2 / WH USDA / NFS

Animal Weight \_\_\_\_\_ Mult. Animals \_\_\_\_\_ Fair Location \_\_\_\_\_  
Y / N

<u>Loins</u>	<u>Size</u>	<u>Amount</u>
Lamb Chops	_____	_____
Rib Chops	_____	_____
Rack Of Lamb	_____	_____
BNLS Loins	_____	_____
Tenderloin	_____	_____
Spare Rib	_____	_____
B-I Sirloin Roast	_____	_____
BNLS Sirloin Roast	_____	_____
Kabobs	_____	_____
Stew Meat	_____	_____
Ground Lamb	_____	_____

<u>Bellies</u>	<u>Notes &amp; Weights</u>
Whole Belly W/Rib	_____
Spare Ribs	_____
Fresh Belly	_____
Smoked Belly	_____
Ground	_____

<u>Shoulder</u>	<u>Size</u>	<u>Amount</u>
Shoulder Roast	_____	_____
Shoulder Steak	_____	_____
Lamb Stew	_____	_____
Kabobs	_____	_____
BNLS Rolled Roast	_____	_____
Ground	_____	_____
Shank	_____	_____

<u>Trim</u>	<u>Notes &amp; Weights</u>
Ground Lamb	_____
Sausage - Reg	_____
Sausage - Maple	_____
Sausage - Italian	_____
Sausage - Hot Italian	_____

<u>Leg of Lamb</u>	<u>Size</u>	<u>Amount</u>
W/ Leg Shank On	_____	_____
W/ Leg Shank Off	_____	_____
W/ Leg BNLS	_____	_____
1/2 Leg BNLS	_____	_____
Round Steak	_____	_____
Shank	_____	_____
Stew Meat	_____	_____
Kabobs	_____	_____
Ground	_____	_____

<u>Sausage Bags</u>	<u>Legend</u>
_____	_____

<u>Misc.</u>	<u>Notes &amp; Weights</u>
Heart	_____
Liver	_____
Tongue	_____
Head	_____
Neck Bone	_____
Kidney	_____

<u>Smoked Meat</u>	<u>Nitrites &amp; MSG:</u>	Y / N