

Packinging standards - Lamb/Mutton

Shoulders

Whole	Large Cryovac bag
Roast - B/O	1 per pacakge
Roast - B/I	1 per pacakge
Neck Steaks	2 per pacakge
Shoulder Steaks	2 per pacakge

Leg

Whole	Large Cryovac bag
Boneless	Large Cryovac bag
Leg Roast - B/I	Large Cryovac bag
Center Leg Roast	1 per pacakge
Steaks	1 per pacakge
Shanks - Whole	2 per package
Shanks - Sliced	2-3 per package

Loin

Whole	Large Roll stock package
Loin Chops	2 per package
Roast	1per package

Rack/Ribs

Whole	1 per package
Spareribs	1 per package
Riblets	About 1 pound package
Lamb Breast	1 per package
Crown Roast	1 per package
Rib Roast	1 per package
Rib Chop	2 per package
French Rack	1 per package

Other

Ground	1 pound block
Kabobs	About 1 pound package
Lamb Stew	About 1 pound package
Soup bones	bagged
Heart	1 per pacakge
Kidney	2 per pacakge
Tongue	1 per pacakge
Liver	About 1 pound package

* Bones cryovaced will leak and cannot be helped

* In the event we have a machine malfunction, we will package your product in an alternative machine suach as a cryovac bag.

* If you have special packaging needs, please list them on your cut sheet in the "Instruction" area and we will try to accommodate.