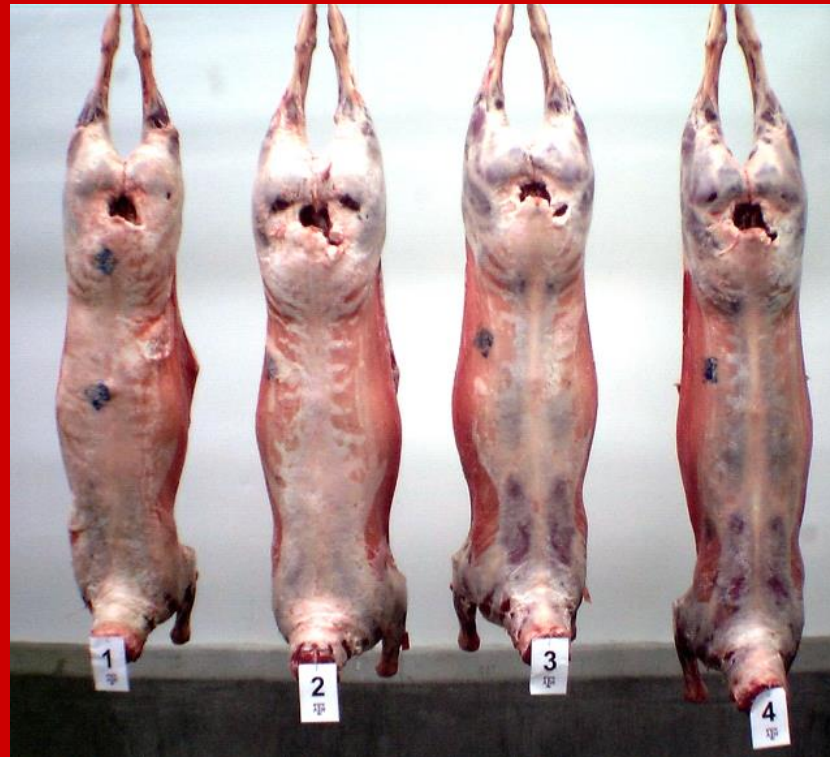




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# Lamb ID

# Lamb ID



Breast

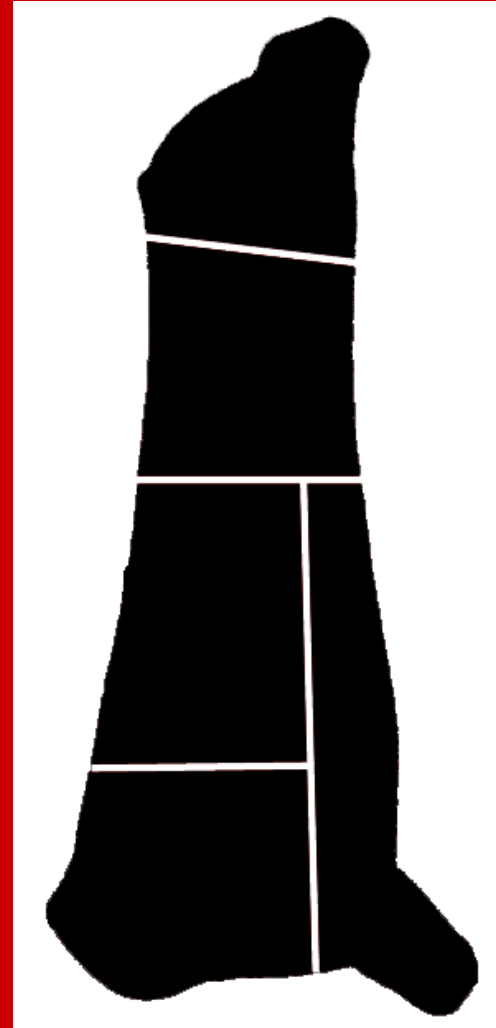
Leg

Loin

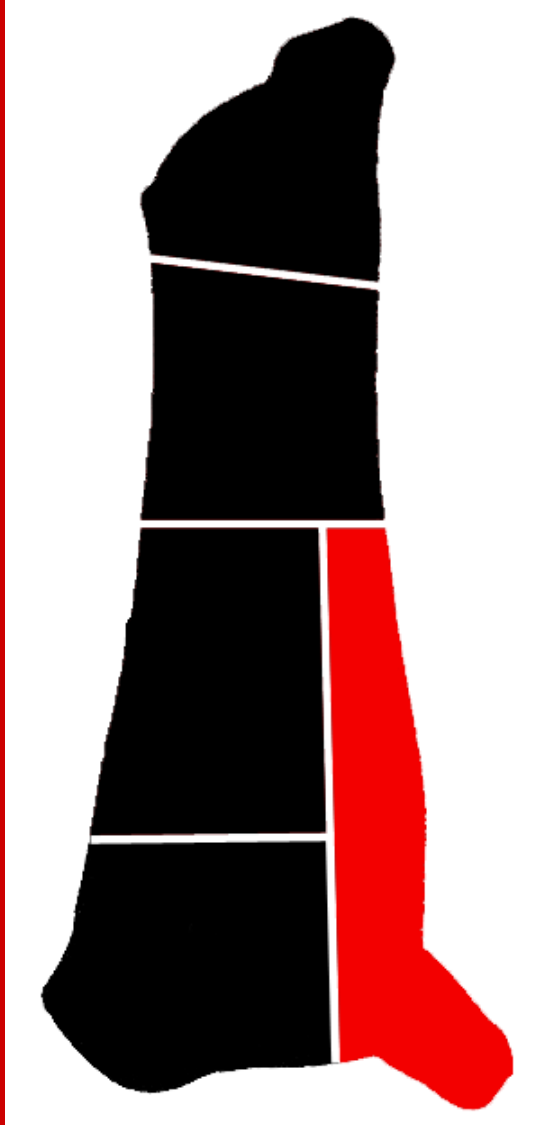
Rib

Shoulder

Variety



# Lamb ID



## Breast

# Breast | Breast (1 of 2)



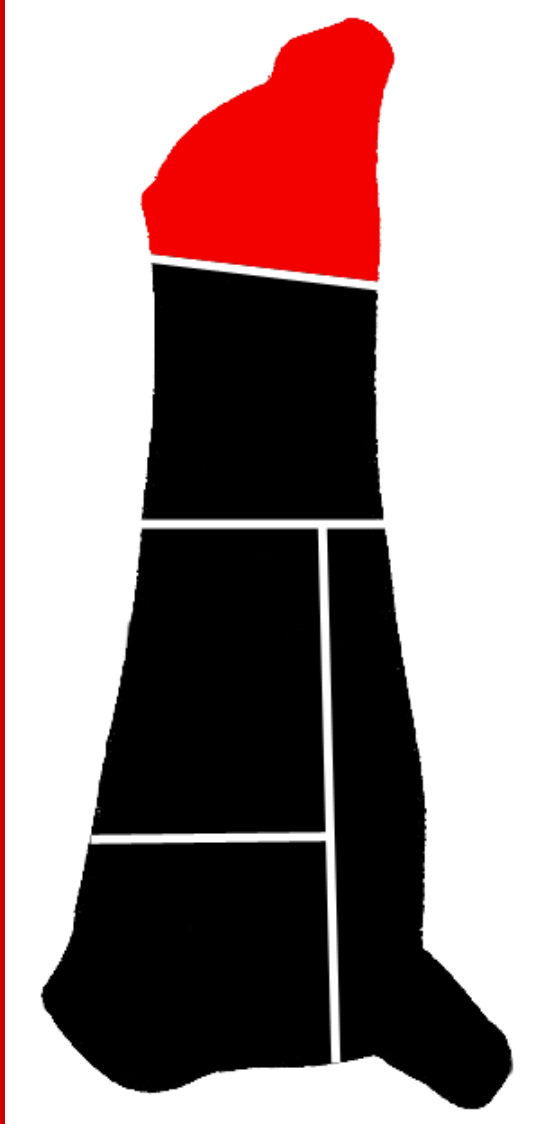
# Breast | Breast (2 of 2)



# Breast | Riblets



# Lamb ID



Leg

# Leg | American Style Roast (1 of 2)





# Leg | American Style Roast (2 of 2)



# Leg | Center Slice



# Leg | Frenched Style Roast (1 of 2)



# Leg | Frenched Style Roast (2 of 2)



# Leg | Sirloin Chop





# Leg | Sirloin Half (1 of 4)



# Leg | Sirloin Half (2 of 4)



# Leg | Sirloin Half (3 of 4)





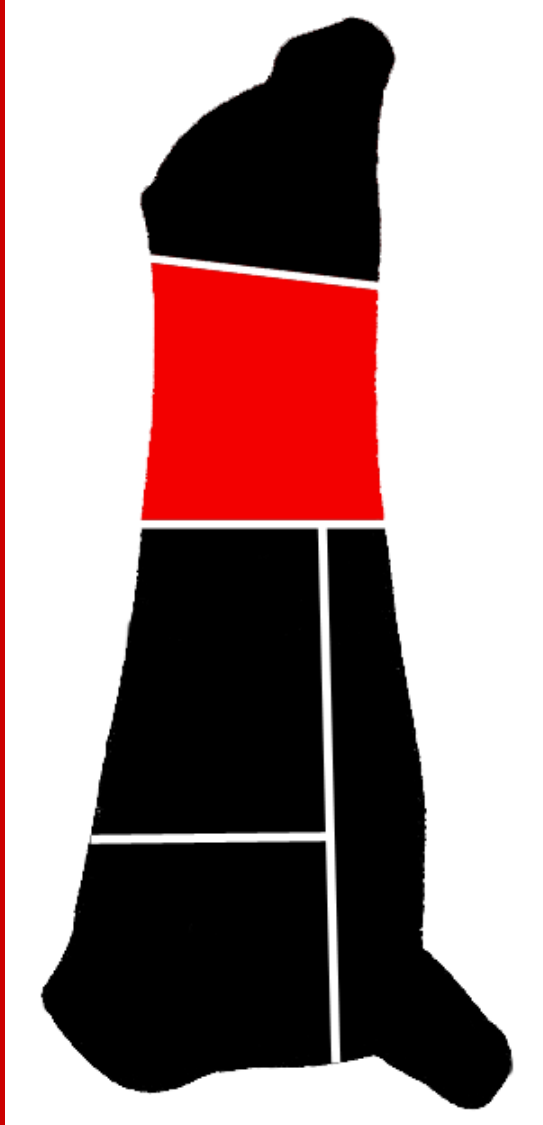
# Leg | Sirloin Half (4 of 4)



# Leg | Shank Portion



# Lamb ID



**Loin**

# Loin | Double Chop



# Loin | Loin Chop



# Loin | Loin Roast (1 of 4)



# Loin | Loin Roast (2 of 4)



# Loin | Loin Roast (3 of 4)

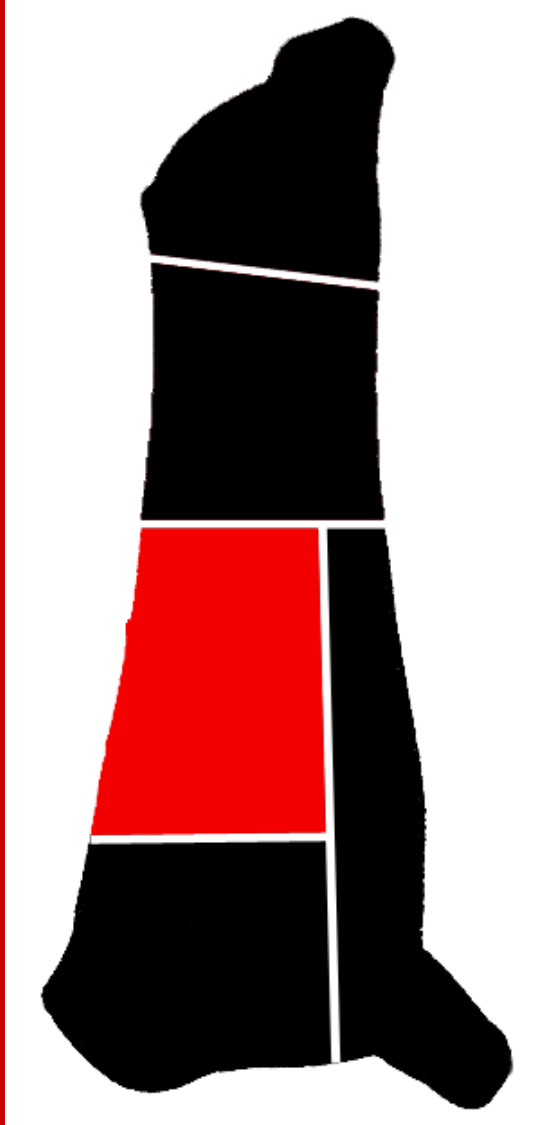




# Loin | Loin Roast (4 of 4)



# Lamb ID



**Rib**

# Rib | Rib Chop



# Rib | Rib Chop (Frenched)



# Rib | Rib Roast (1 of 4)



# Rib | Rib Roast (2 of 4)



# Rib | Rib Roast (3 of 4)

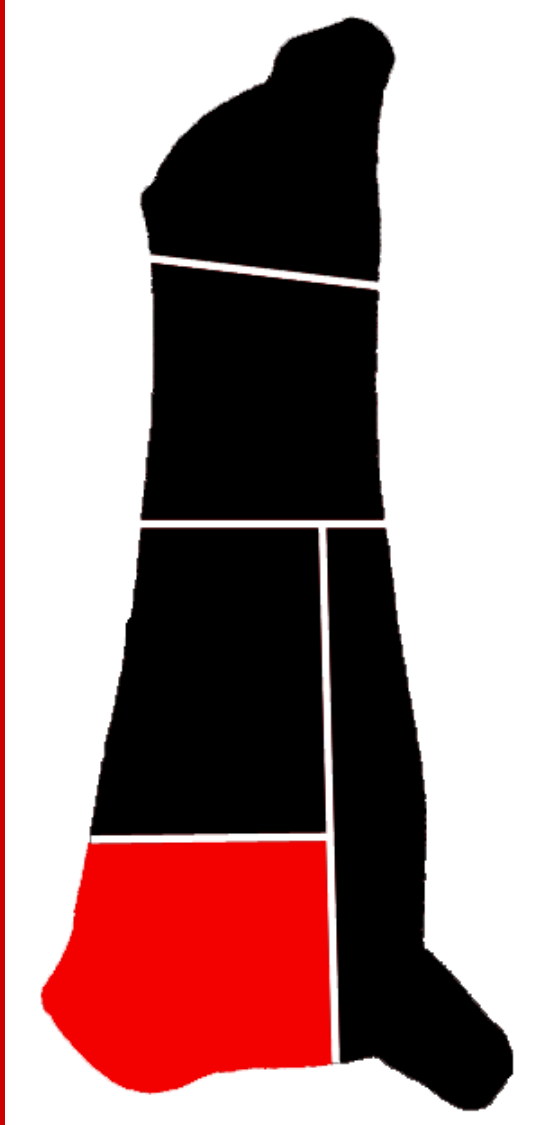


# Rib | Rib Roast (4 of 4)





# Lamb ID



**Shoulder**

# Shoulder | Arm Chop (1 of 2)



# Shoulder | Arm Chop (2 of 2)



# Shoulder | Blade Chop



# Shoulder | Neck Slice



# Shoulder | Shoulder, Boneless



# Shoulder | Square Cut, Whole (1 of 4)





# Shoulder | Square Cut, Whole (2 of 4)





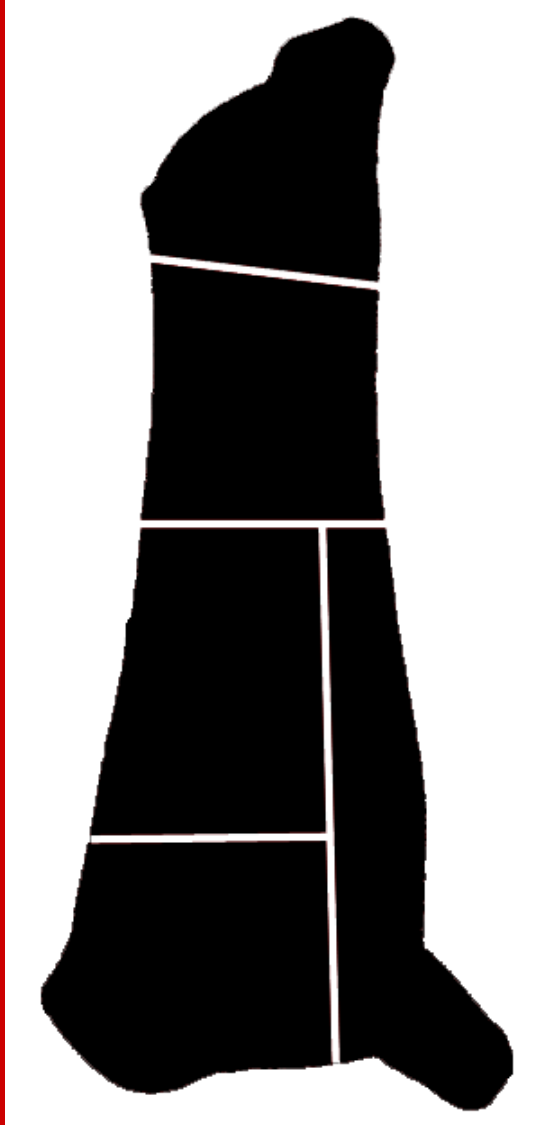
# Shoulder | Square Cut, Whole (3 of 4)



# Shoulder | Square Cut, Whole (4 of 4)



# Lamb ID



**Variety**

# Variety | Heart



# Variety | Kidney



# Variety | Liver



# Variety | Tongue





