


**TENNESSEE 4-H MEAT JUDGING
PRESENTATION
Lamb Retail ID**

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Retail Cut Identification

Lamb Cuts

Notice that a picture will notify students when the Primal Cut Region changes. Primal Cut Name is underlined in red.

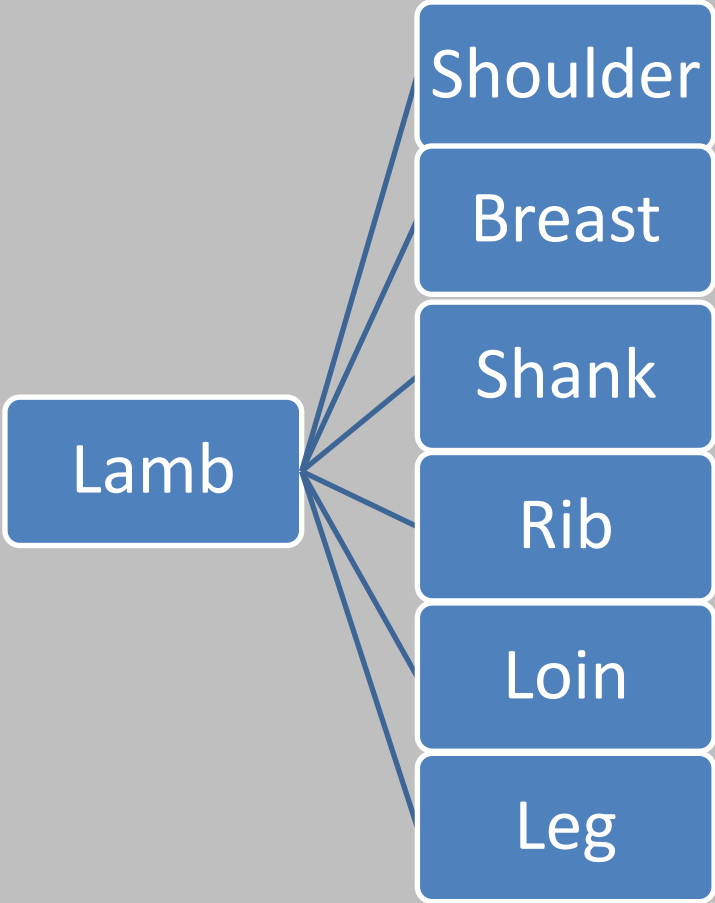
Each slide also has a  button that, when clicked will show some features of the cut. To go back to the previously viewed slide, click the



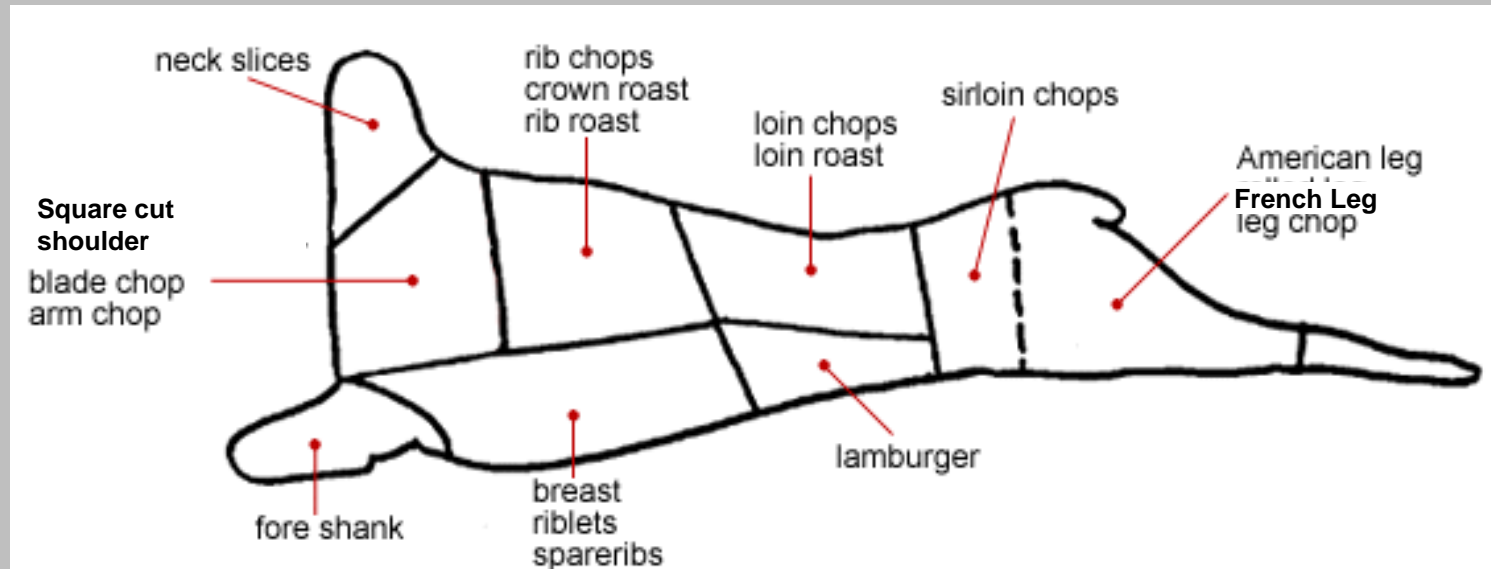
button.

Retail Cut Identification

Lamb Cuts



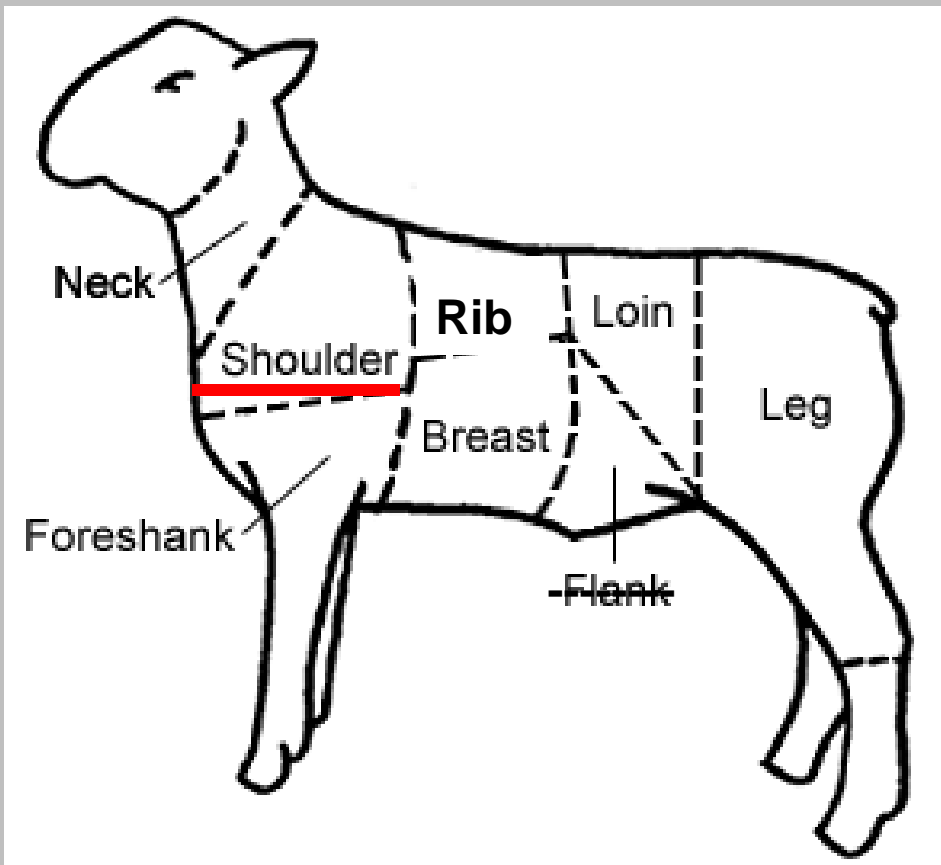
Lamb Retail Cuts



Retail Cut Identification

Lamb Cuts

Primal	Retail Cut Name
Shoulder	Lamb Shoulder Square Cut
	Lamb Shoulder Arm Chops
	Lamb Shoulder Blade Chops
Breast	Lamb Breast Riblets
Shank	Lamb Shank
Rib	Lamb Rib Roast
	Lamb Rib Chops
Loin	Lamb Loin Roast
	Lamb Loin Chops
Leg	Lamb Leg Sirloin Chops
	Lamb Leg Center Slice
	Lamb Leg Frenched Style Roast
	Lamb Leg American Style Roast



Lamb Shoulder Square Cut- L, M, 48, Ro, D/M



69.

Features

Lamb Shoulder Arm Chops- L, M, 2, Ch, D/M



Features

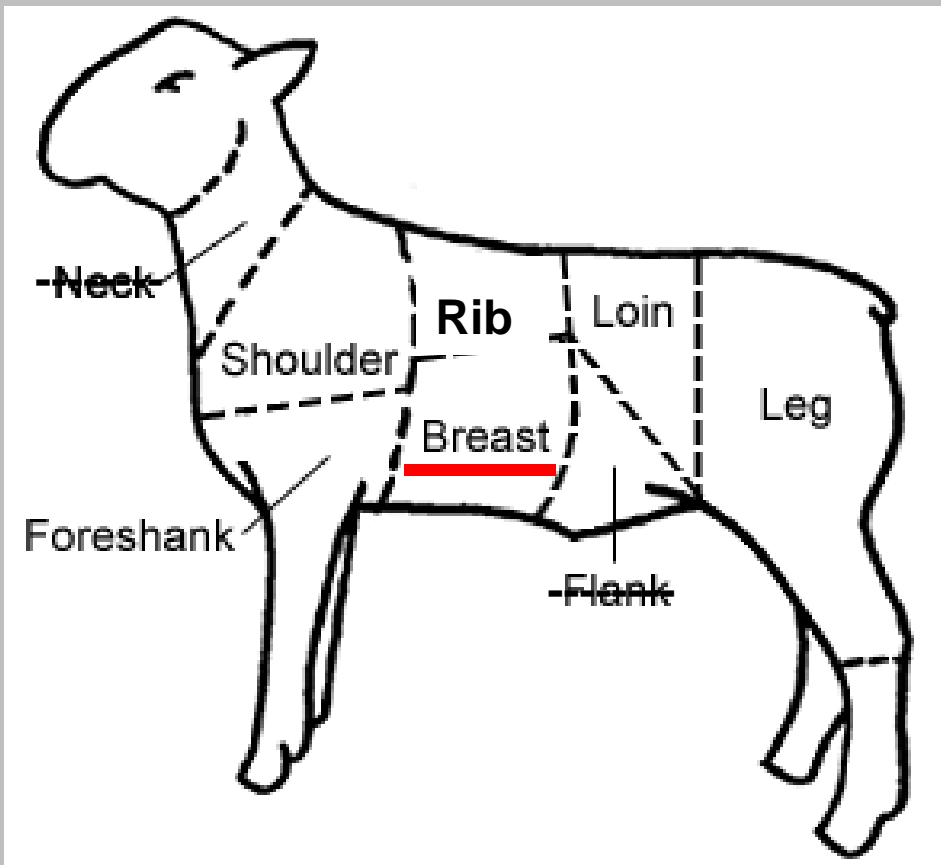
70.

Lamb Shoulder Blade Chop- L, M, 6, Ch, D/M



Features

71.

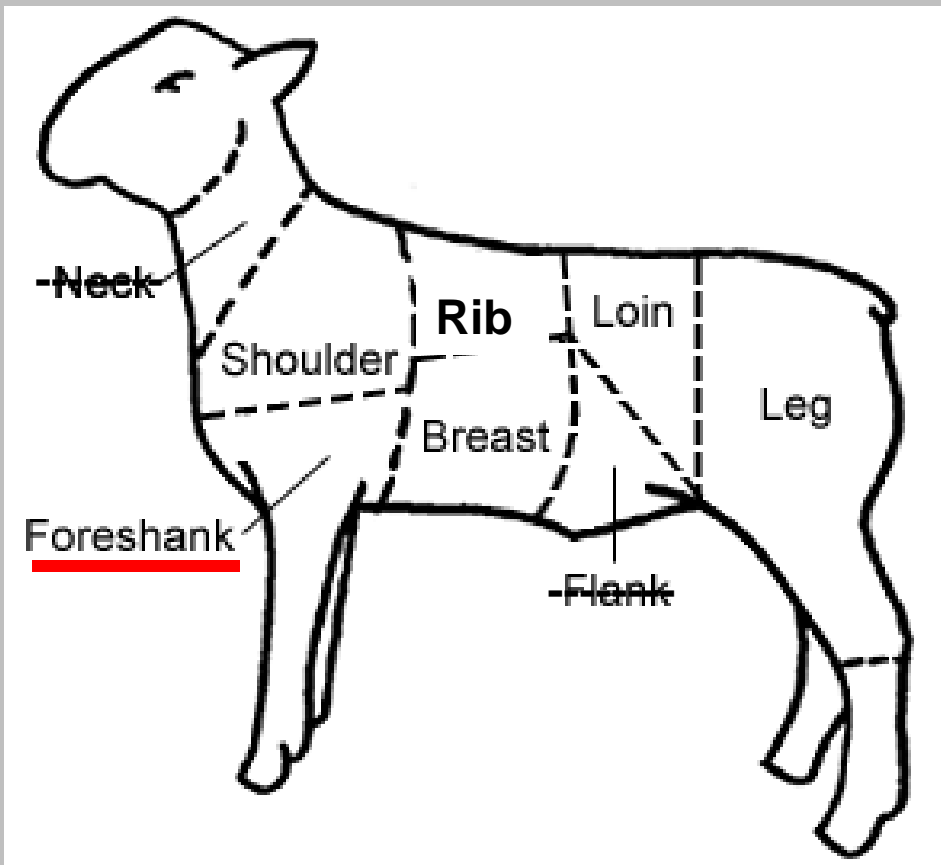


Lamb Breast Riblets- L, A, 81, -, D/M



72.

Features

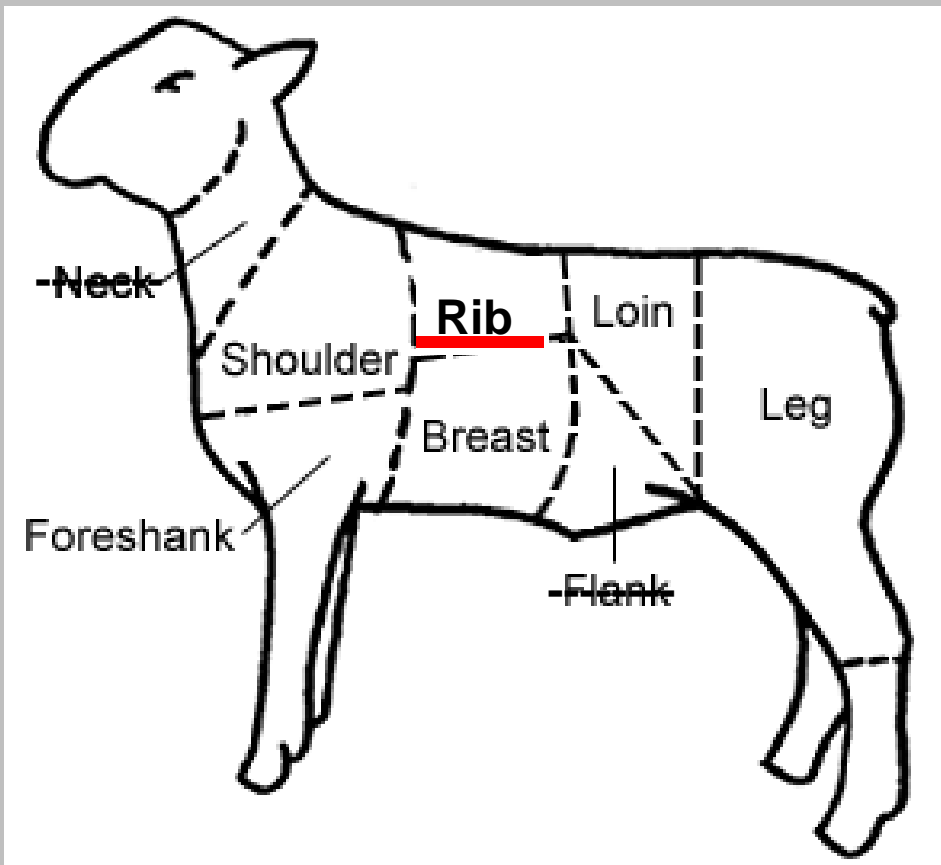


Lamb Shank Shank - L, L, 84, -, M



Features

73.



Lamb Rib Rib Roast- L, J, 28, Ro, D



74.

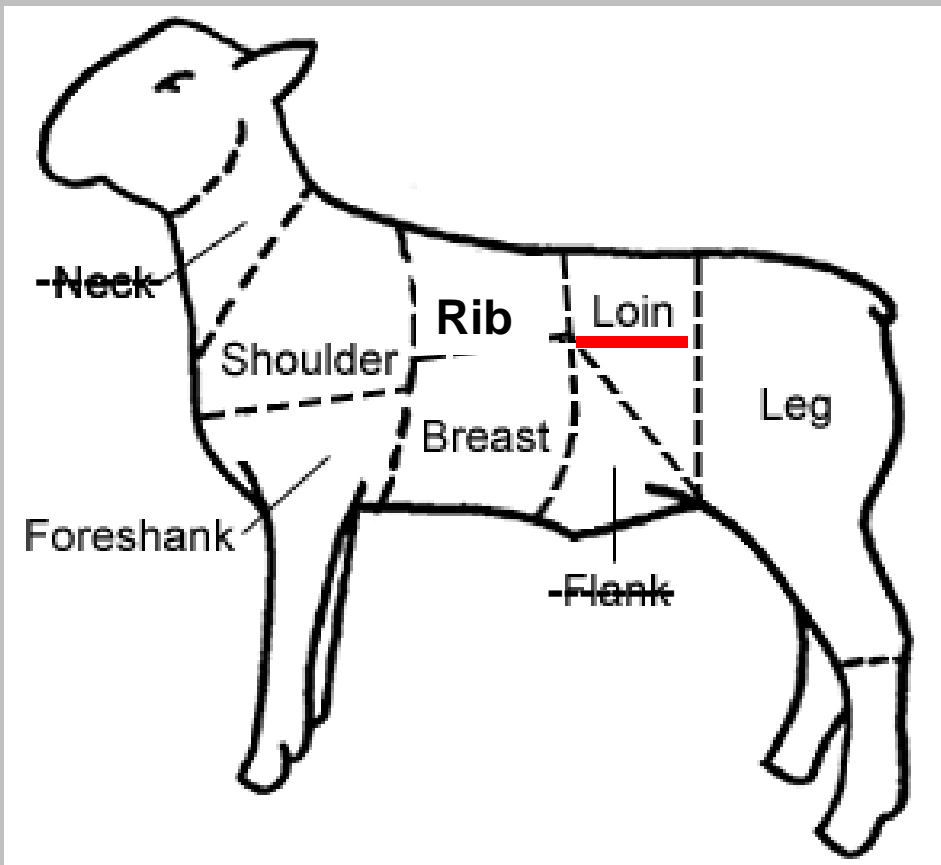
Features

Lamb Rib Rib Chop- L, J, 28, Ch, D



75.

Features



Lamb Loin Loin Roast- L, H, 24, Ro, D



Features

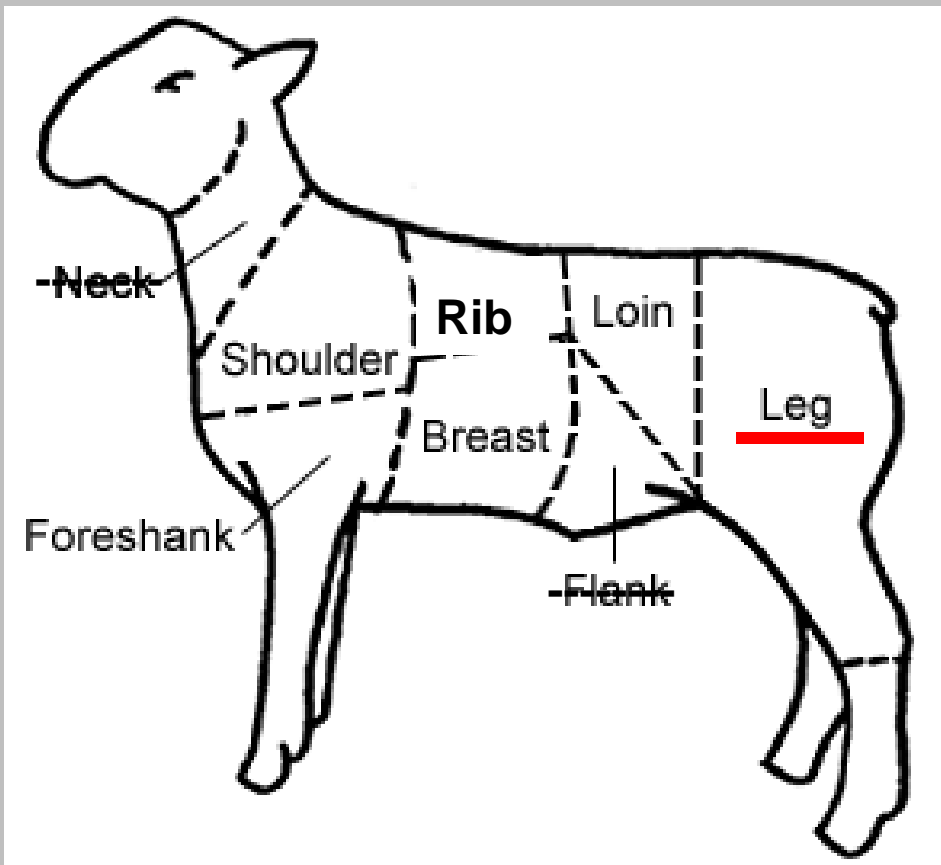
76.

Lamb Loin Loin Chop- L, H, 24, Ch, D



77.

Features



Lamb Leg Sirloin Chop- L, G, 37, Ch, D



Features

78.

Lamb Leg Center Slice- L, G, 12, S1, D



Features

79.

Lamb Leg Frenched Style Roast- L, G, 18, Ro, D



80.

Features

Lamb Leg American Style Roast- L, G, 1, Ro, D



81.

Features

Primal	Retail Cut Name	Cookery Method	Specie	Primal	Retail Name	Type	Cookery Method
Shoulder	Lamb Shoulder Square Cut	Dry/Moist	L	M	48	Ro	D/M
	Lamb Shoulder Arm Chops	Dry/Moist	L	M	2	Ch	D/M
	Lamb Shoulder Blade Chops	Dry/Moist	L	M	6	Ch	D/M
Breast	Lamb Breast Riblets	Dry/Moist	L	A	81		D/M
Shank	Lamb Shank	Moist	L	L	84		M
Rib	Lamb Rib Roast	Dry	L	J	28	Ro	D
	Lamb Rib Chops	Dry	L	J	28	Ch	D
Loin	Lamb Loin Roast	Dry	L	H	24	Ro	D
	Lamb Loin Chops	Dry	L	H	24	Ch	D
Leg	Lamb Leg Sirloin Chops	Dry	L	G	37	Ch	D
	Lamb Leg Center Slice	Dry	L	G	12	Sl	D
	Lamb Leg Frenched Style Roast	Dry	L	G	18	Ro	D
	Lamb Leg American Style Roast	Dry	L	G	1	Ro	D

TENNESSEE 4-H MEAT JUDGING ACTIVITY GUIDELINES

- Credit for the photos used in the Retail Identification portion of this presentation goes to:
 - [Texas AgriLife Extension Service](#) and the AggieMeat website (aggiemeat.tamu.edu)
 - [University of Kentucky Agripedia](#) Meats ID page

Additional Resources

- Texas A & M Meat Science Department
<http://meat.tamu.edu/extension.html>
 - Has judging classes as well as retail ID practice
 - Note that some of the retail ID cuts may not be included in the Tennessee 4-H list.
- [American Meat Science Association – 4-H Meat Judging](#)
 - Has information on National 4-H Contests
 - Has links to several very good resources

Retail Cut Identification

Lamb Cuts

- Next section will cover Variety Meats