

# Lamb Yield Guide

From farm to plate



The Meat Purchasing Guide, with ordering facilities, is available as an App



The Meat Purchasing Guide and Cutting Specification Manual can be downloaded at [www.qsmbeefandlamb.co.uk](http://www.qsmbeefandlamb.co.uk)



Animal to carcass, to primals, to cuts

# Processing the lamb carcase, from farm to plate



**Animal = 100%**

The figures below are from a lamb of 40.05kg liveweight, average fatness R3L

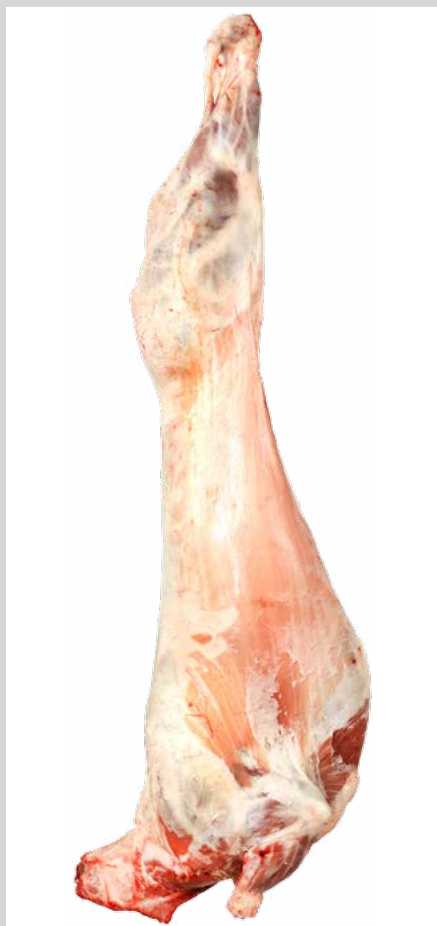
	Kg	% of fifth quarter	% of liveweight
Fleece and pelt	4.42	21.00	11.04
KKCF	0.65	3.09	1.62
Caul fat	0.70	3.33	1.75
Intestinal fat	0.54	2.57	1.35
Kidneys	0.10	0.48	0.25
Liver, gall bladder	0.69	3.28	1.72
Skirt	0.22	1.04	0.55
Heart	0.22	1.04	0.55
Stomachs	1.08	5.13	2.70
Intestines	1.29	6.13	3.22
Feet	0.78	3.71	1.95
Tail	0.11	0.52	0.27
Reproductive organs	0.14	0.67	0.35
Head* incl. tongue	1.63	7.74	4.08
Lungs, trachea, sweetbreads	0.86	4.09	2.15
Blood	1.84	8.74	4.60
Pancreas	0.11	0.52	0.27
Trim	0.59	2.80	1.47
Gut contents	4.86	23.08	12.13
Illium	0.11	0.52	0.27
Spleen	0.11	0.52	0.27
<b>TOTAL</b>	<b>21.05</b>	<b>100.00</b>	<b>52.56</b>

**Fifth Quarter = Variety Meats/Offal/Edible Co-products/Animal By-products = 52.56%**

- Fat can be used directly with the meat, eg KKCF kidney knob and channel fat or can go for as an edible co-product to be rendered for human consumption, eg baking or frying or for the manufacture of petfood, soap, pharmaceuticals or biofuel.
- Red offal normally sold for human consumption on home market.
- ECP – Edible co-products are those products that require further processing before they are fit for human consumption.
- Variety Meats FHC – Fit for human consumption but tend to be exported.
- Tend to be despatched as Category 3. See Regulation (EC) No 1069/2009 and <https://www.gov.uk/dealing-with-animal-by-products>.
- Have to be despatched as Category 2. See Regulation (EC) No 1069/2009 and <https://www.gov.uk/dealing-with-animal-by-products>.
- Have to be despatched as Category 1. See Regulation (EC) No 1069/2009 and <https://www.gov.uk/dealing-with-animal-by-products>.

\*The skull, including the brain, eyes, tonsils and spinal cord of sheep over 12 months (or permanent incisor erupted) becomes SRM and has to be disposed of as Cat 1.

Fifth Quarter is the parts of the animals that are not the carcass and removed in the abattoir.



**Carcase = 47.44%**



**Bone / Fat / Drip loss = 12.20%\***

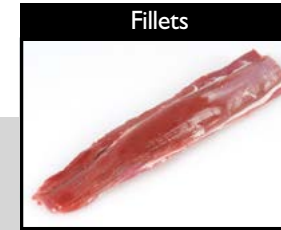
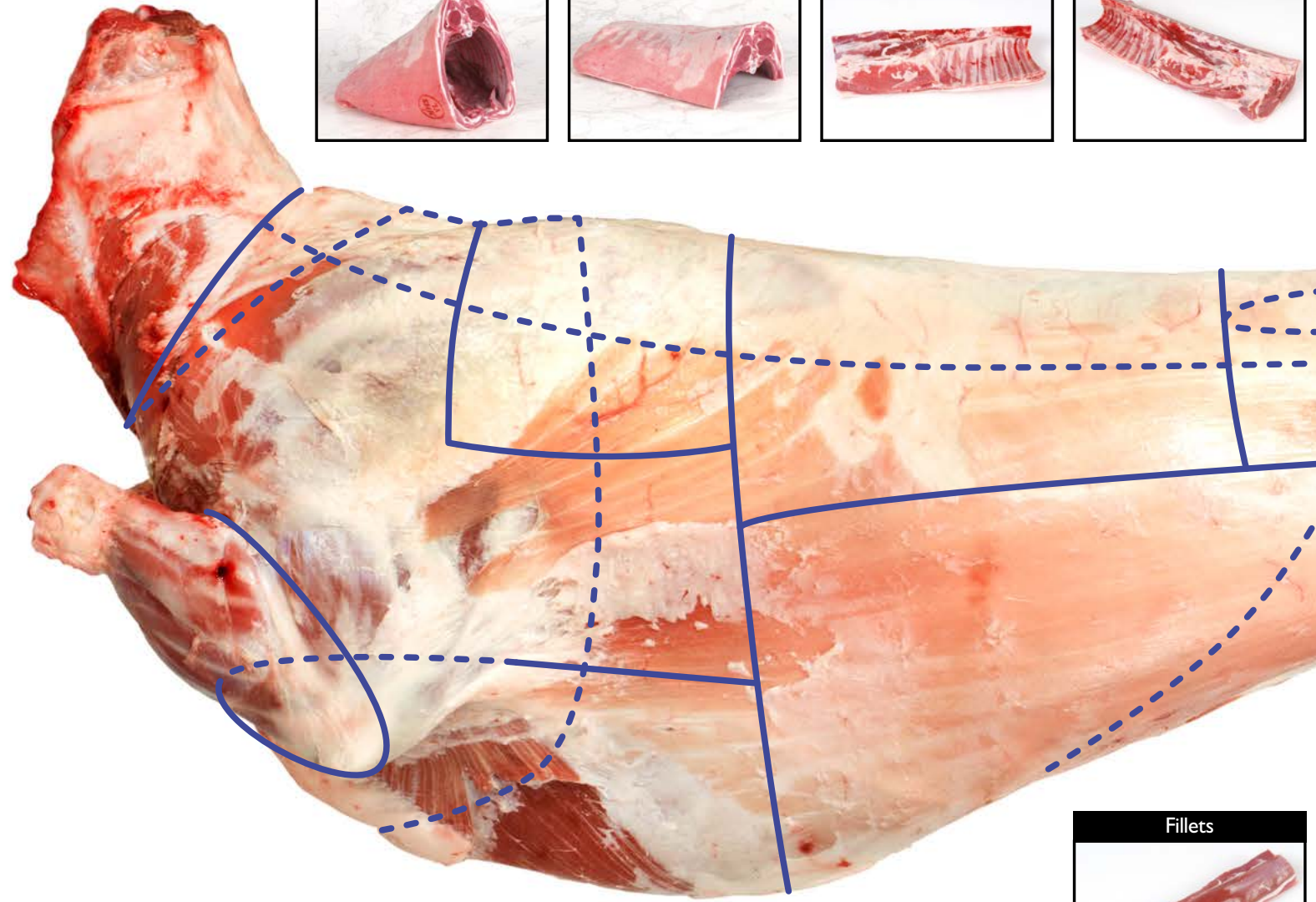


**Edible meat = 35.24%\***

\*Traditional lamb cuts. Average yield of prepared bone-in cuts and joints as a percentage of the lamb carcass. If more modern cuts are produced, yields may vary.








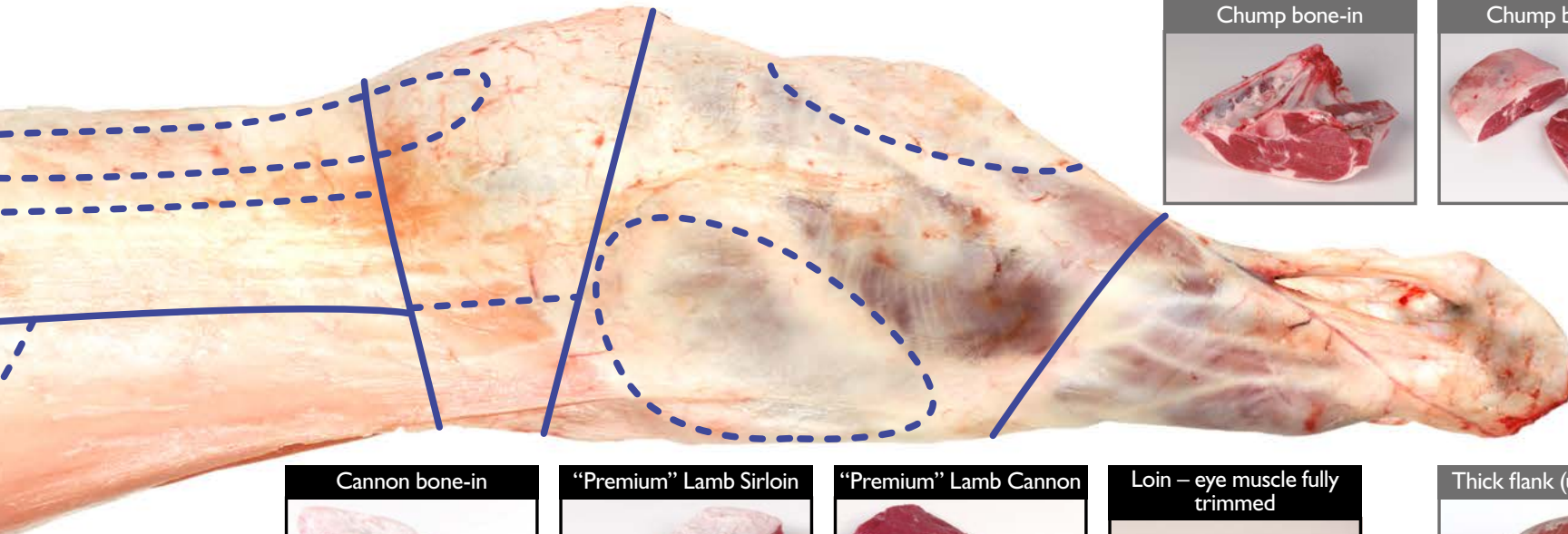

















Source: AHDB

# Quality Standard lamb – Primal Cuts




# Quality Standard lamb – Primal Cuts

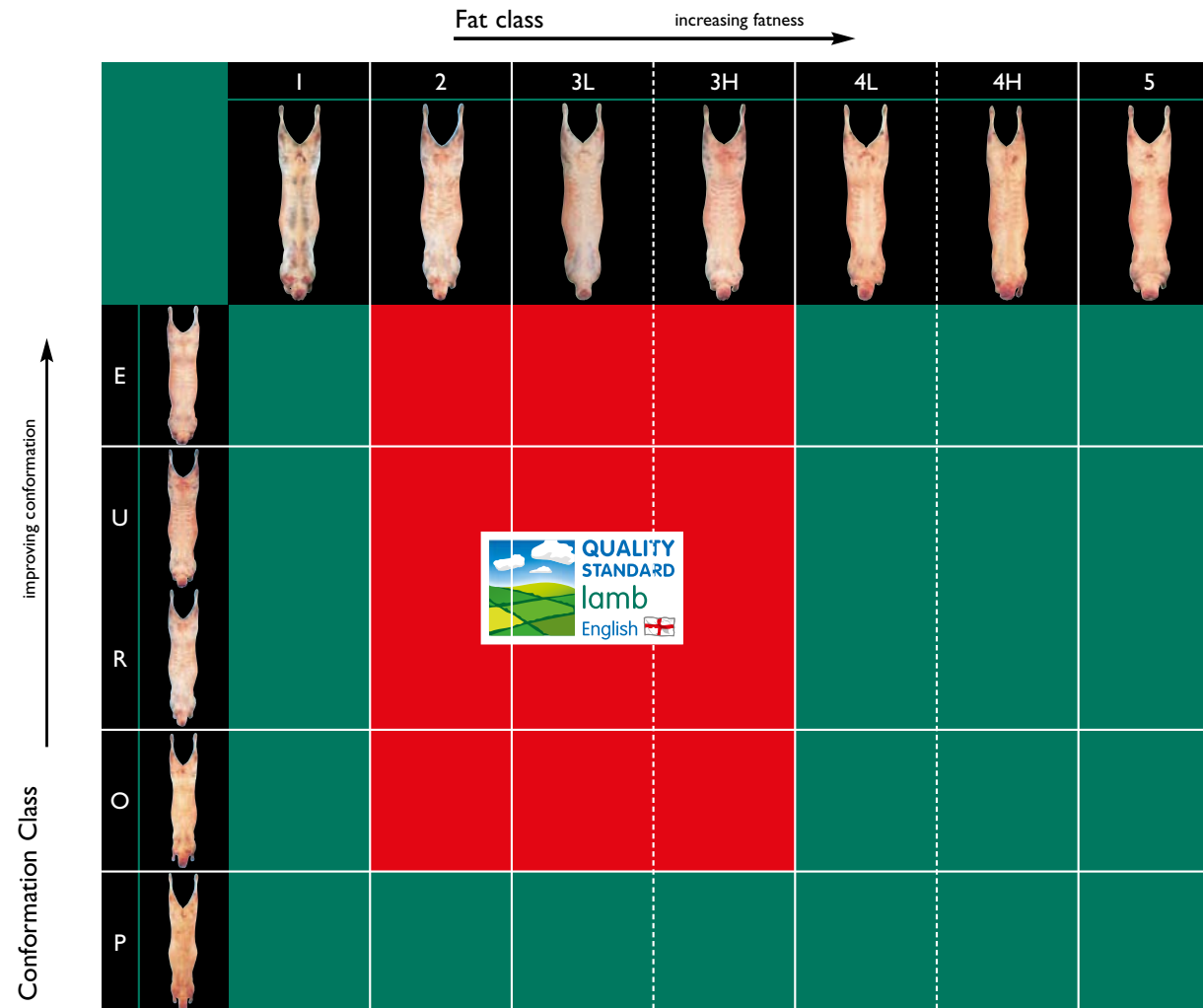


<p>Best end of neck – short and un-split</p> 	<p>Short saddle</p> 	<p>Best end of neck – short and split</p> 	<p>Rack – seven-rib</p> 	<p>Legs with chumps</p> 	<p>Leg with chump</p> 	<p>Leg without chump</p> 
				<p>Chump bone-in</p> 	<p>Chump boneless</p> 	<p>Chump – centre cut</p> 
				<p>Topside</p> 		
<p>Cannon bone-in</p> 	<p>“Premium” Lamb Sirloin</p> 	<p>“Premium” Lamb Cannon</p> 	<p>Loin – eye muscle fully trimmed</p> 	<p>Thick flank (untrimmed)</p> 	<p>Silverside (trimmed)</p> 	
<p>Breast – with flank</p> 	<p>Breast – with flank (boneless)</p> 	<p>Breast – square cut</p> 	<p>Breast – square cut (boneless)</p> 	<p>Lamb Spare Rib</p> 	<p>Chateaubriand</p> 	<p>Shank</p> 

# Lamb carcass classification

Carcass assessment addresses conformation and fat. Conformation is assessed from E to P, with E being the best conformed and P being the poorest. Fat cover is assessed as described on a scale of 1-5 with class 1 being extremely lean and class 5 being extremely fat. Classes 3 and 4 are divided into low (L) and high (H). Classes 3 and 4 are divided into low (L) and high (H).

 The Quality Standard Mark Scheme stipulates specific carcass classifications for lamb. Fat Class 2-3H Conformation E-O, the optimum classification for better meat yield. (See right)\*



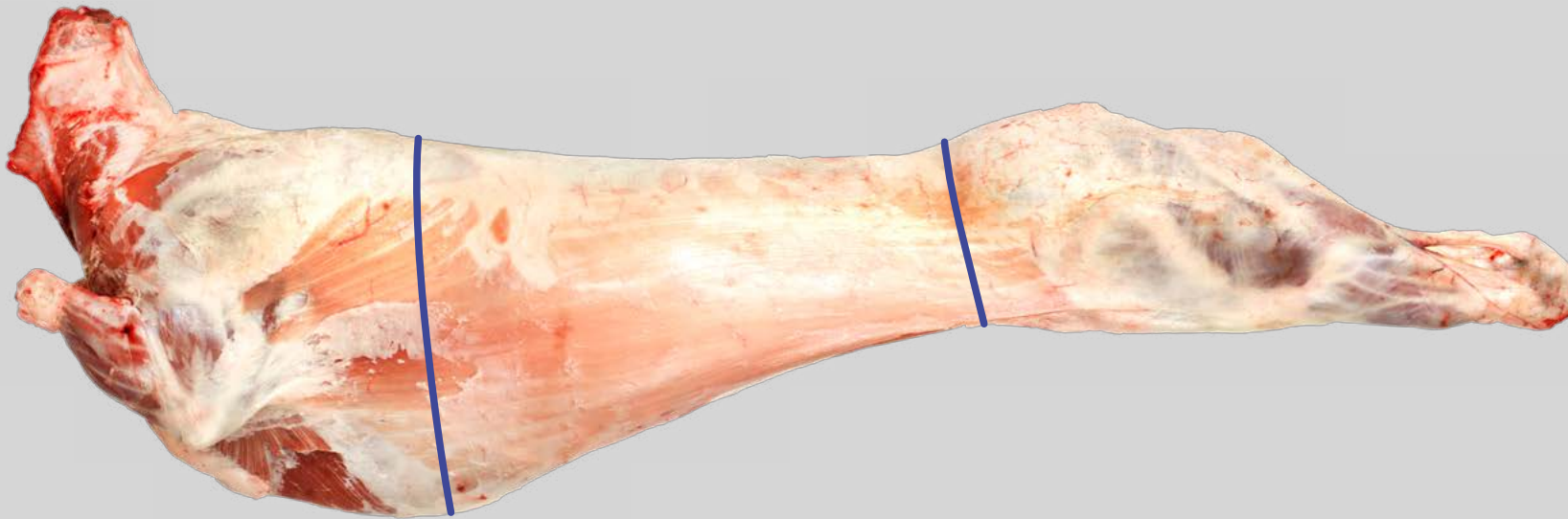
## BEEF & LAMB

\*Carcasses within the following parameters can carry the Quality Standard Mark.

- Females must have no permanent incisors and neither have been used for breeding or pregnant, ie nulliparous and not pregnant.
- Castrated and entire males must have no permanent incisors.
- Carcasses must have a fat class of between 2-3H and have a conformation of between E-O. An equivalent to classification is acceptable for plants not grading lamb.
- Carcasses of any acceptable animal slaughtered during the period from 1 January through to 30 April of any year and born before 1 October of the previous year must be subjected to a minimum of 7 days maturation (and ideally 10 days) from slaughter to the final consumer. Alternatively, one of the post-slaughter processes to enhance tenderness as outlined in 'AHDB Beef & Lamb Guidance to Meat Quality' can be used, ie Aitch bone suspension or electrical stimulation.



# Quality Standard lamb – From Carcase to Primal Cuts Yield Information



## Short Fore

Code: **Forequarter L001**



Weight	8.50kg
Percentage of carcase	42.25%

## Middle

Code: **Loin L001**



Weight	4.68kg
Percentage of carcase	23.26%

## Legs with chumps

Code: **Leg L029**



Weight	6.92kg
Percentage of carcase	34.39%

The information in this brochure is based on a 20.12kg carcase. Classification R3L (after 7 days maturation).

As soon as the carcase is cut into, cutting and drip loss will be experienced.

The weights/percentages of cuts are intended to act as a guide only, as butchery techniques, carcase weights and types may vary from one business to another.

# Quality Standard lamb – Forequarter Cuts Yield Information



**Short Fore**

Code: **Forequarter L001**




Description: A six-rib short fore.

Weight	8.50kg
Percentage of carcass	42.25%

**Single Fore (rib cage removed)**

Code: **Forequarter L038**




Description: A single forequarter with rib, back and neck bones removed.

Weight	3.04kg
Percentage of primal	35.76%
Percentage of carcass	15.11%

**Shoulder traditional bone-in**

Code: **Forequarter L002**




Description: A square cut shoulder with part of the knuckle removed.

Weight	2.50kg
Percentage of primal	29.41%
Percentage of carcass	12.43%

**Shoulder**

Code: **Forequarter L023**



Description: Round untrimmed shoulder. The blade bone cartilage remains attached to the shoulder.

Weight	2.47kg
Percentage of primal	29.06%
Percentage of carcass	12.28%

**Rack – six-rib (shoulder)**

Code: **Forequarter L011**



Description: This rack is cut from the rib section of the forequarter.

Weight	0.34kg
Percentage of primal	4.00%
Percentage of carcass	1.69%

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# Quality Standard lamb – Forequarter Cuts Yield Information



**Neck Fillet**

Code: **Forequarter L016**




Description: A fully trimmed neck fillet with the yellow gristle removed and end squared.

Weight	0.29kg
Percentage of primal	3.41%
Percentage of carcase	1.44%

**Scrag Joint**

Code: **Forequarter L004**




Description: Cut from a section of the neck.

Weight	0.57kg
Percentage of primal	6.71%
Percentage of carcase	2.83%

**Breast Tip**

Code: **Breast L004**




Description: Tip of the breast from the forequarter.

Weight	0.56kg
Percentage of primal	6.59%
Percentage of carcase	2.78%

**Knuckle Standard Shoulder**

Code: **Forequarter L019**



Description: Knuckle with one end square cut.

Weight	0.34kg
Percentage of primal	4.00%
Percentage of carcase	1.69%

**Knuckle**

Code: **Forequarter L017**



Description: This is the meaty knuckle version, which contains extra shoulder meat and is French trimmed.

Weight	0.44kg
Percentage of primal	5.18%
Percentage of carcase	2.19%

The information in this brochure is based on a 20.12kg carcasse. Classification R3L (after 7 days maturation).


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# Quality Standard lamb – Middle Cuts Yield Information



**Middle**

Code: **Loin L001**



Description: The fore end and the legs and chumps are removed.

Weight	4.68kg
Percentage of carcass	23.26%

**Middle excluding breast flanks**

Code: **Loin L002**




Description: The breast flanks are removed at a distance equal to 1½ times the length of the eye muscle.

Weight	3.41kg
Percentage of primal	72.86%
Percentage of carcass	16.95%

**Loin with chump**

Code: **Loin L008**




Description: The length of the breast flanks is a maximum of 1½ times the length of the eye muscle.

Weight	2.49kg
Percentage of carcass	12.38%

**Loin without chump**

Code: **Loin L009**




Description: The length of the breast flanks is a maximum of 1½ times the length of the eye muscle.

Weight	1.70kg
Percentage of primal	36.32%
Percentage of carcass	8.45%

**Best end of neck – short and un-split**

Code: **Loin L006**




Description: The length of the breast flanks is a maximum of 1½ times the length of the eye muscle.

Weight	1.62kg
Percentage of primal	35.26%
Percentage of carcass	8.05%

**Best end of neck – short and split**

Code: **Loin L007**



Description: The length of the breast flanks is a maximum of 1½ times the length of the eye muscle.

Weight	0.81kg
Percentage of primal	17.31%
Percentage of carcass	4.03%

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# Quality Standard lamb – Middle Cuts Yield Information



**Rack – seven-rib**

Code: **Loin L010**



Description: The rib section of the loin is used.

Weight	0.52kg
Percentage of primal	11.11%
Percentage of carcase	2.58%

**Short Saddle**

Code: **Loin L003**




Description: The length of the breast flanks is a maximum of 1½ times the length of the eye muscle.

Weight	1.82kg
Percentage of primal	38.89%
Percentage of carcase	9.05%

**Cannon – bone-in**

Code: **Loin L014**




Description: A bone-in cannon of lamb with the fat left on but the bark removed.

Weight	0.46kg
Percentage of primal	9.83%
Percentage of carcase	2.29%

**“Premium” Lamb Sirloin**

Code: **Loin L015**




Description: Highly trimmed loin of lamb with the fat left on but the bark removed.

Weight	0.34kg
Percentage of primal	7.26%
Percentage of carcase	1.69%

**“Premium” Lamb Cannon**

Code: **Loin L016**




Description: Just a fully trimmed eye muscle is used for this premium cannon.

Weight	0.27kg
Percentage of primal	5.77%
Percentage of carcase	1.34%

**Loin – eye muscle fully trimmed**

Code: **Loin L042**



Description: Fully trimmed eye muscle, fat and connective tissue removed.

Weight	0.54kg
Percentage of primal	11.54%
Percentage of carcase	2.68%

**Fillets**

Code: **Loin L026**



Description: Fully trimmed fillets of lamb.

Weight	0.11kg
Percentage of primal	2.35%
Percentage of carcase	0.55%

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# Quality Standard lamb – Middle Cuts Yield Information



**Breast – with flank**

Code: **Breast L003**




Description: Breast without the breast tip but thin flank part remains.

Weight	0.84kg
Percentage of carcass	4.17%

**Breast – with flank (boneless)**

Code: **Breast L016**




Description: Boneless breast with flank.

Weight	0.70kg
Percentage of carcass	3.48%

**Breast – square cut**

Code: **Breast L002**



Description: Breast without the breast tip and thin flank part.

Weight	0.58kg
Percentage of primal	12.39%
Percentage of carcass	2.88%

**Breast – square cut (boneless)**

Code: **Breast L015**



Description: Boneless square-cut breast.

Weight	0.54kg
Percentage of primal	11.54%
Percentage of carcass	2.68%

**Lamb Spare Rib**

Code: **Breast L012**



Description: The flank is removed from the rib section of the breast, excess fat is removed and the outer is scored. Ideal for slow or sous vide cooking.

Weight	0.48kg
Percentage of primal	10.26%
Percentage of carcass	2.39%

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# Quality Standard lamb – Leg Cuts Yield Information



**Legs with chumps**

Code: **Leg L029**



Description: Pair of legs and chump.

Weight	6.92kg
Percentage of carcass	34.39%

**Leg with chump**

Code: **Leg L001**




Description: Whole leg and chump.

Weight	3.46kg
Percentage of primal	50.00%
Percentage of carcass	17.19%

**Leg without chump**

Code: **Leg L002**



Description: Leg where the chump is removed, part of the tail still attached.

Weight	2.57kg
Percentage of primal	37.14%
Percentage of carcass	12.77%

**Chump – bone-in**

Code: **Leg L008**



Description: The chump is removed from the leg.

Weight	0.89kg
Percentage of primal	12.86%
Percentage of carcass	4.42%

**Chump – boneless**

Code: **Leg L009**




Description: The chump is removed from the leg and deboned. A very versatile cut. It can be used as a small joint, cut into pavés, steaks or dice.

Weight	0.50kg
Percentage of primal	7.23%
Percentage of carcass	2.48%

**Chump – centre cut (boneless and fully trimmed)**

Code: **Leg L028**



Description: The chump centre cut is removed from the leg without the remainder of the silverside. All fat and connective tissue is removed.

Weight	0.25kg
Percentage of primal	3.61%
Percentage of carcass	1.24%

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# Quality Standard lamb – Leg Cuts Yield Information



**Topside Roast**

Code: **Leg L010**




Description: Whole topside with maximum fat thickness of 5mm.

Weight	0.54kg
Percentage of primal	7.80%
Percentage of carcase	2.68%

**Thick flank (untrimmed)**

Code: **Leg L044**




Description: Untrimmed thick flank muscle.

Weight	0.40kg
Percentage of primal	5.78%
Percentage of carcase	1.99%

**Silverside (trimmed)**

Code: **Leg L045**




Description: Silverside muscle with heel (trimmed).

Weight	0.51kg
Percentage of primal	7.37%
Percentage of carcase	2.53%

**Lamb Chateaubriand**

Code: **Leg L038**



Description: As the head of the fillet of lamb is very small, the small tender flank muscle is left attached to this Chateaubriand.

Weight	0.10kg
Percentage of primal	1.45%
Percentage of carcase	0.50%

**Shank**

Code: **Leg L022**



Description: Cut from the leg with some of the heel muscle attached to create a meaty shank.

Weight	0.46kg
Percentage of primal	6.65%
Percentage of carcase	2.28%

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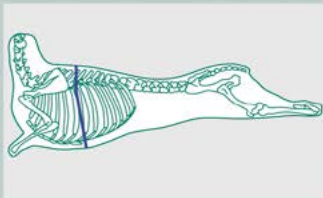
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## LAMB FOREQUARTER JOINTS A - Lamb Spatchcock (shoulder)

How to cut and add value to...

### Short Fore

Code: Forequarter L001



How to cut...

### Lamb Spatchcock (shoulder)

Code: Forequarter L030



### WATCH VIDEO



Related Links:

Purchasing Guide

>>

Cutting Specification

>>

Yield / Costing \*

>>

Additional information

>>

\* Download of Microsoft Excel sheet, users of Microsoft Office 2003 (or earlier) should save the calculator to their desktop before opening it (otherwise you will be unable to save your work).

Visit the trade website [www.qsmbeefandlamb.co.uk](http://www.qsmbeefandlamb.co.uk) where you'll find a wide range of other information on Quality Standard lamb.

- *Links to step-by-step cutting specifications.*
- *Butchery videos for a range of lamb cuts.*
- *Yield/costing templates to help working out costs.*
- *Lamb recipe ideas.*

[www.qsmbeefandlamb.co.uk](http://www.qsmbeefandlamb.co.uk)

For more information call the Scheme Hotline on **0845 491 8787**

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