Retail Cuts of Lamb

The Front & Flank
- Boneless Rolled Flank Roast
- Flank Siderib
- Foreshank Arm Side
- Frenched Foreleg

The Shoulder
- Arm Chop
- Blade Chops Duo
- Bone-in Shoulder Roast
- Neck Slice
- Shoulder

The Rib
- Single Rib Chops
- Frenched Rib Chop
- Crown Roast
- Rack of Lamb Double Frenched Roast
- Frenched Rack
- Rib Roast 8-rib
- Frenched Hotel Rack

The Loin
- Loin Noisettes
- Double Loin Chop
- Butterfly Loin Boneless
- Loin Chop
- Boneless Loin
- Tenderloin
- Boneless Double Loin Roast

The Leg
- Boneless Leg
- Boneless Sirloin Steaks
- Sirloin Chops Bone-in
- Boneless Leg Roast
- Frenched Shank Portion Roast
- Centre Slice Leg Steak
- Frenched Long Leg
- Short Cut Leg

Other Cuts
- Stewing Lamb
- Ground Lamb
- Cubes for Kabobs/Brochettes

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