

Piedmont Custom Meats Packaging Standards - Lamb/Mutton

Shoulders

Whole	Large Cryovac Bag
Roast - B/O	1 per package
Roast - B/I	1 per package
Neck Steaks	2 per package
Shlder Chops	2 per package

Leg

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

Loin

Whole	Large Cryovac bag
Loin Chops	2 per package
Roast	1 per package

Rack/Ribs

Whole	1 per package
Spareribs	1 per package
Riblets	Approx. 1# 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	Approx. 1# package
Kabobs	Approx. 1# package
Lamb Stew	Approx. 1# package
Soup Bones	Bags
Sausages	5-6 links per package
Hot Dogs	6 per package
Heart	1 per package
Kidney	2 per package
Liver	Approx. 1# package
Tongue	1 per package
Rocky Mt. Oysters	2 per 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 such as a cryovac bag.
- * If you have special packaging needs, please list them in your Instruction section of your cut sheet and we will try to accommodate