

**LAMB PRODUCER -:**

**NUMBER OF LAMBS / HOGGETS / MUTTON :**

**SLAUGHTERED AT -:**

**DATE OF SLAUGHTER-:**

**CONFIRMED COLLECTION DATE -:**

**YOUR CUSTOMER NAME :**

LAMB CUTS	POSSIBLE YIELD : PLEASE CIRCLE YOUR PREFERENCES... ALTERNATIVELY READ DISCLAIMER AT BOTTOM AND ACTION ACCORDINGLY...	COMMENTS
LEGS	:WHOLE ON BONE OR BONELESS :CUT IN HALF ON BONE OR BONELESS :BUTTERFLIED :STEAKS :DICED	
SHANKS (2 per carcass)	YES or LEAVE ON LEG IF NOT REQUIRED	
CHUMP boneless	:WHOLE OR STEAKS	
SHOULDERS	:WHOLE ON BONE / BONELESS :CUT IN HALF ON BONE / BONELESS :BUTTERFLIED :STEAKS :DICED :MINCE :SAUSAGES / BURGERS see below	
BREAST	LEFT ON THE BONE / BONED & ROLLED / MINCE	
NECK	CHOPPED ON BONE / FILLETED / DICED / MINCE	
BEST END	CHOPS / CUTLETS / RACKS / ROLLED JOINT	
LOIN END (SADDLE)	CHOPS / ROLLED JOINT / NOISETTES / LEFT ON BONE FOR ROASTING	
MINCE	PLEASE LIST ITEMS TO BE MINCED --->	
SAUSAGES Gluten free available	CAN BE MADE MINIMUM OF 10KG MEAT REQUIRED	Flavours available - : Lamb & Mint / Spicy Lamb / Traditional
BURGERS Gluten free available	USUALLY MADE FROM - BREASTS, NECK or SHOULDERS : minimum weight 5lbs	Flavours available - : Lamb & Mint / Spicy Lamb / Traditional
SAUSAGE / BURGER PACKAGING	<b>BAGGED</b> IN 6's / 8's / 12's or <b>Trayed or Vacuum Packed</b> in 6's / 8's / 12's	
ADDITIONAL REQUIREMENTS		
PACKAGING REQUIREMENTS	<b>:FREEZER BAGGED &amp; LABELLED OR :VACUUM PACKED &amp; SHOP LABELLED</b>  IF PRODUCTS REQUIRE PRICING PLEASE FORWARD PRICE LIST ....	
PREPARED INTO MIXED BOXES	:HALF LAMB BAG :HALF LAMB BOXED	:WHOLE LAMB BAG :WHOLE LAMB BOXED

**IF PRODUCING A CUT LIST FOR MULTIPLE CARCASSES PLEASE USE LIST ABOVE AND SEND IN A EMAIL LISTING WHAT IS REQUIRED PER CARCASS ... IE : Lamb 1 : Lamb 2 : Lamb 3 :**

**IF YOU HAVE CUSTOMER NAMES PER LAMB OR HALF LAMB LIST USING THERE NAME AND CUTTING REQUIREMENTS....IE : John - Half lamb - their requirements.... please remember you can't have everything listed per cut you'll need to choose one from each option...**