

LAMB MINI JOINTS

Introduction and cutting specifications





LAMB MINI JOINTS



A New Range of Modern Lamb Mini Joints

To address the decline in the red meat roast category, EBLEX's New Product Development Team has developed a range of mini roasts for lamb.

Extensive consumer and trade research highlights the year on year decline in the roast as a meal solution in the home. The decline in the traditional Sunday roast, eating habits, leisure time, smaller families and culture changes have all had an effect on the roast market. Both in the home and when eating out in traditional carverys and the licensed foodservice sector.

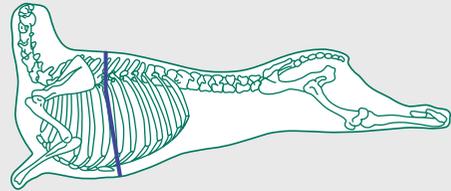
The EBLEX New Product Development team has developed a new, exciting range of roasting products. Smaller roasts aimed at the dining for two market. Value roasts from the forequarter and new cuts for lamb.

The new initiatives for roasting cuts has been developed under the theme 'The Carvery' and marketing initiatives are available to help stimulate sales and showcase/launch these cuts to customers. The Carvery range is another example of the EBLEX New Product Development team reacting to changing market dynamics, providing the entire industry supply chain and the consumer with exciting, relevant products for the modern marketplace.



Tough standards. Tender results.

LAMB MINI JOINTS



Lamb Victoria Roast / Mini Roast

EBLEX Code:
Forequarter L009



1. The forequarter is to be removed from the carcass between the 6th and 7th ribs.

2. Remove the shoulder with the neck fillet from the fore by sheet boning.

3. Expose the blade bone of the shoulder.

4. Continue to expose humerus.



5. Separate muscle blocks as illustrated.

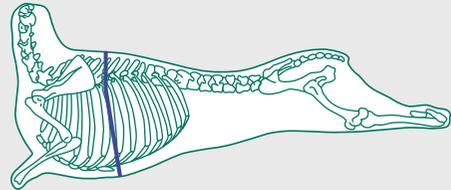
6. Remove knuckle and remaining bones. Trim excess fat and gristle.

7. Using string or roasting bands, form each portion into a Lamb Victoria Roast.

8. Alternatively cut each joint in half to create Mini Roasts.



LAMB MINI JOINTS



Shoulder - Noisette Joint

EBLEX Code:
Forequarter L010



1. The position of the forequarter on the carcass.

2. The shoulder is seam cut from the forequarter.

3. Remove the knuckle by cutting through the joint of the humerus and radius/ulna.

4. Release the muscles on the underside of the bladebone.



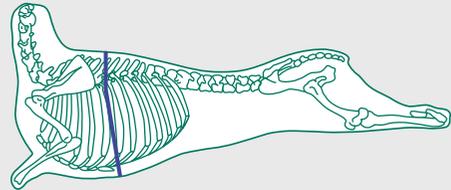
5. Carefully remove the blade bone.

6. Remove the humerus...

7. and any fat deposits.

8. Cut along the feather muscle to separate the shoulder into two equal portions.

LAMB MINI JOINTS



Lamb Rib Eye Joint

EBLEX Code:
Forequarter L03I



1. The forequarter is to be removed from the carcass between the 6th and 7th ribs.

2. The forequarter of lamb.

3. Sheet bone the rib, back and neck bones, taking care not to cut into the underlying muscles.

4. Remove the extended neck fillet muscles by...



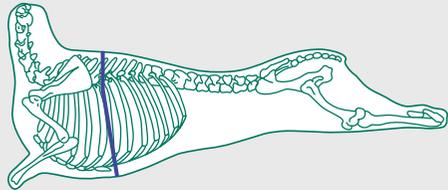
5. ...following the natural seam as illustrated.

6. Remove the boneless neck.

7. Trim the remainder of excess fat and roll into...

8. ...Lamb Rib Eye Joint.

LAMB MINI JOINTS



“Rustic” Lamb Roast

EBLEX Code:
Forequarter L006



1. The forequarter is to be removed from the carcass between the 6th and 7th ribs.



2. Remove the rib cage by sheet boning.



3. Follow the natural seam to remove...

4. the neck fillet.



5. Trim the knuckle bone as illustrated and remove any excess gristle and blood veins. Internal and external fat thickness not to exceed 10 mm.



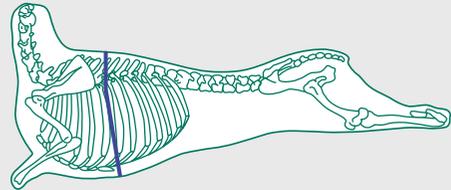
6. Cut and saw the remaining shoulder into three or more equal portions.



7. Score the fat side to create Rustic Lamb Roasts.



LAMB MINI JOINTS



Lamb Henry's

EBLEX Code:
Forequarter L029



1. The forequarter is to be removed from the carcass between the 6th and 7th ribs.

2. Sheet bone the ribs leaving the neck fillet attached to the bone.

3. Remove the breast tip, and knuckle by sawing...

4. ...through the humerus as illustrated to create **Knuckle EBLEX Code: Forequarter L017**.



5. Remove large fat pocket.

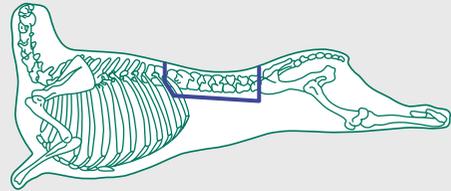
6. Trim off any remaining excess fat. Score the outside of the shoulder.

7. Cut and saw the blade bone section into 2 and the humerus section also into 2 equal size/weight portions.

8. Lamb Henry's.

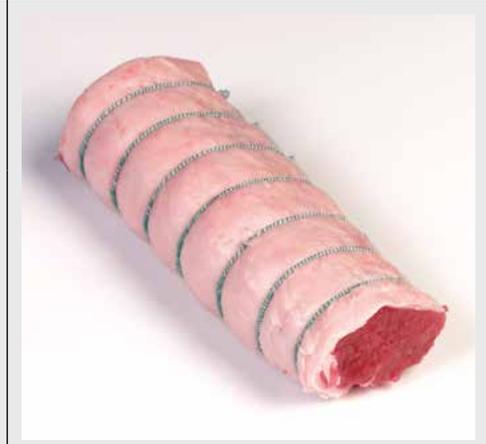
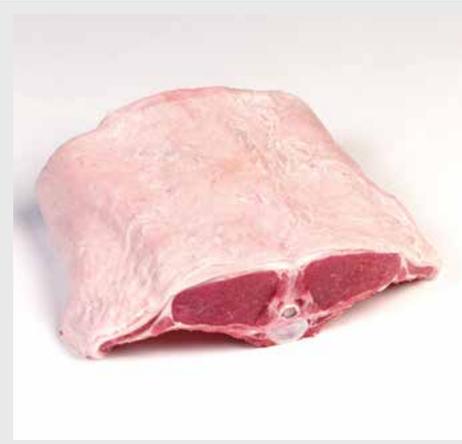


LAMB MINI JOINTS



Loin – boned and rolled

EBLEX Code:
Loin L017



1. Position of the loin.

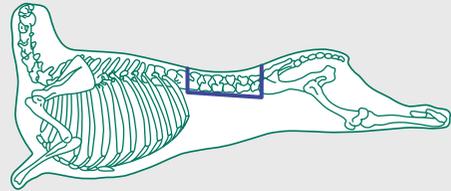
2. Prepared from the saddle.

3. Remove bones. The length of the breast flanks is the same as the length of the eye muscle maximum.

4. Remove the yellow gristle (backstrap), maximum fat thickness 5mm. Roll single loins.



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Cannon – bone-in

EBLEX Code:
Loin L014



1. Position of cannon.

2. Separate the lumbar section from the saddle.

3. Then split the lumbar section down the centre of the backbone.

4. Remove the fillet muscle.



5. Completely remove the tail taking care not to cut the eye muscle.

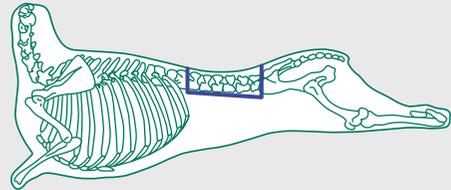
6. Remove the bark and any excess fat.

7. Carefully remove the toe bone.

8. The bone-in cannon ready for use.



LAMB MINI JOINTS



“Premium” Lamb Sirloin

EBLEX Code:
Loin L015



1. Position of sirloin.

2. Separate the lumbar section from the saddle.

3. Then split the lumbar section down the centre of the backbone

4. Remove the fillet muscle and the bones taking care not to cut into the underlying muscles.



5. Remove the tail by cutting along the edge of the eye muscle.

6. Remove the backstrap gristle.

7. Remove bark, maximum fat thickness 5mm.

8. “Premium” lamb sirloin, prepared and ready for use.



LAMB MINI JOINTS

“Premium” Lamb Cannon

EBLEX Code:
Loin L016

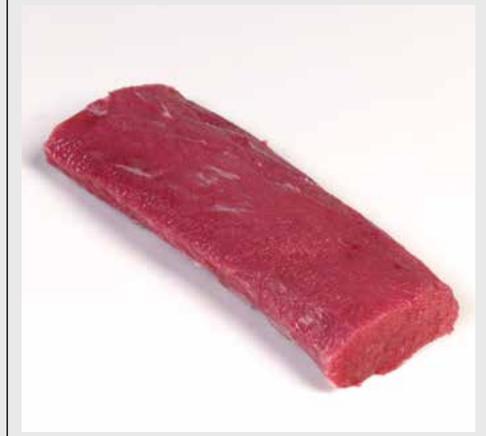


1. Position of cannon.

2. Separate the lumbar section from the saddle.

3. Then split the lumbar section down the centre of the backbone.

4. Remove the fillet muscle.



5. Remove the bones taking care not to cut into the underlying muscles.

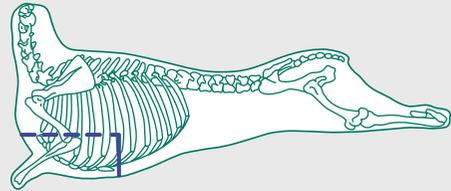
6. Remove the tail by cutting along the edge of the eye muscle.

7. Remove the backstrap gristle. Carefully remove the eye muscles and trim off all fat, gristle and connective tissue.

8. “Premium” cannon of lamb, prepared to specification and ready for use.



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Lamb Brisket Joints

EBLEX Code:
Breast L014



1. Lamb breast tip.

2. The forequarter of lamb.

3. Sheet bone the ribs...

4. ...leaving the neck fillet attached to the bone.



5. Remove the breast tip.

6. Remove excess fat and lay 3-4 trimmed breast tips on top of each other...

7. ...facing opposite sides. Roll using string or netting to secure.

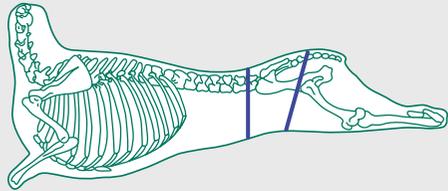
8. Lamb Brisket Joint.



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Chump (boneless)

EBLEX Code:
Leg L009



1. Position of the chump.

2. Remove the chump by cutting and sawing in a straight line...

3. from a point 20mm away from the tip of the aitch bone.

4. Bone-in chump.



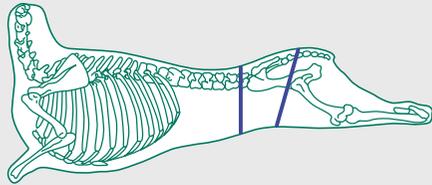
5. Boneless chump.



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Chump - centre cut (boneless and fully trimmed)

EBLEX Code:
Leg L028



1. Position of the chump.

2. Remove the topside from a boneless leg.

3. Remove the whole silverside by following the seam.

4. Separate the thick flank from the chump by following the seam.



5. Remove all fat.

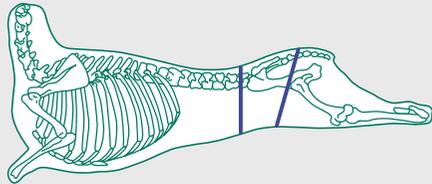
6. Chump centre cut fully trimmed.



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Bone-in Lamb Rump

EBLEX Code:
Leg L032



1. Position of the rump.



2. Lamb Rump.



3. Lamb Rump.



4. The tail bone is removed.



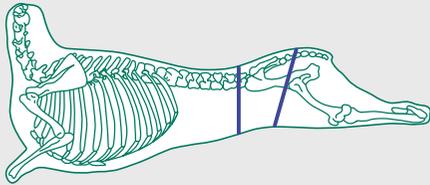
5. Bone-in Lamb Rump.



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Rump portion (boneless)

EBLEX Code:
Leg L030



1. Position of the rump.

2. Remove the topside from a boneless leg and chump.

3. Remove the fillet.

4. Remove the rump...



5. ...to the required weight.

6. Boneless rump.

7. Boneless rump.

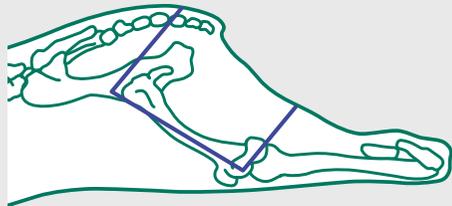


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Mini-roast (Topside)

EBLEX Code:

Leg L011



1. Position of the topside.

2. Remove aitch bone and tail bone.

3. Follow the seam between the topside, thick flank and silverside.

4. Remove the topside, taking care not to make any deep incisions in the muscles.



5. Remove discoloured tissue, gristle and veins. External and internal fat thickness not to exceed 5mm.

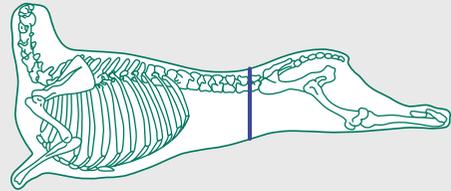
6. Cut topside in half along the grain of the meat

7. Lamb mini-roast (topside).

8. Vacuum pack two lamb mini-roasts per bag.



LAMB MINI JOINTS



1. Position of leg and chump.

Topside Roast

EBLEX Code:

Leg L010



2. Leg and chump.



3. Remove aitch, back and tailbones.



4. Separate topside muscles by following the natural seam.



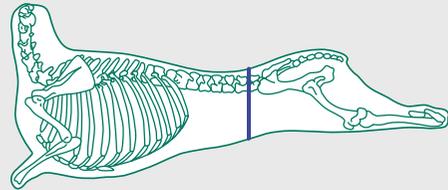
5. Topside (internal view).



6. Topside (external view). Maximum fat thickness 5mm.



LAMB MINI JOINTS



Mini-roast (Thick Flank)

EBLEX Code:

Leg L013



1. Position of the leg and chump on the carcass.



2. Remove the knuckle by cutting through the joint between the femur and tibia/fibula.



3. Carefully remove the tail and aitch bones.

4. Start cutting along the seam between the topside and the remainder of the leg.



5. Remove the topside muscle by cutting along the seam between it and the remainder of the leg.



6. Remove the femur and patella taking care not to cut into the underlying muscles.



7. Remove fat deposits.



8. Remove the rump muscles by a straight cut parallel to the anterior cut surface.



Mini-roast (Thick Flank) - continued

EBLEX Code:

Leg L013



9. Separate the thick flank and silverside muscles by cutting along the natural seam between them.



10. Remove excess gristle and connective tissue.



11. Remove any loosely adhering muscles.



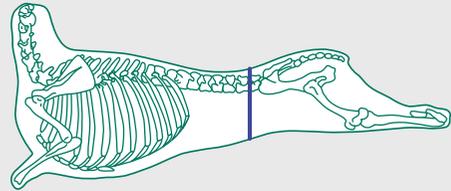
12. Square the ends.



13. Thick flank joint prepared to specification and ready for use.



LAMB MINI JOINTS



Leg Noisette Joint

EBLEX Code:

Leg L014



1. Position of the leg and chump on the carcass.



2. Remove the leg and chump from the carcass by cutting between the last two lumbar vertebrae.



3. Remove the knuckle by cutting through the joint between the femur and tibia/fibula.



4. Carefully remove the tail and aitch bones.

5. Remove the topside muscle by cutting along the seam between it and the remainder of the leg.



6. Remove the femur and patella taking care not to cut into the underlying muscles.



7. Remove the rump muscles by a straight cut parallel to the anterior cut surface.



8. Separate the thick flank and silverside muscles by cutting along the natural seam between them.



Leg Noisette Joint – continued

EBLEX Code:

Leg L014



9. Remove the remaining knuckle muscles from the silverside.



10. Remove fat deposits...



11. and connective tissue to expose the lean surface.



12. Silverside trimmed to specification.



13. Roll the silverside muscles so that the lean surface is covered by an external fat layer...



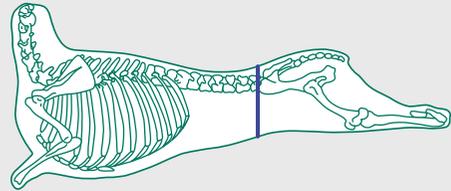
14. and secure in shape with elasticated netting.



15. Prepared noisette joint.



LAMB MINI JOINTS



Leg Joints – Whole Leg (A)

EBLEX Code:

Leg L040



1. Position of the leg and chump.

2. Remove aitch, back and tailbones.

3. Remove the topside muscle by following the natural seams. Remove fat deposits.

4. **Topside Roast**
EBLEX Code: Leg L010.
Maximum fat thickness 5mm.



5. Alternatively, the topside can be cut into half to create **Mini Roast (Topside)**
EBLEX Code: Leg L011.

6. The rump is removed by a square cut in line with the top of the femur bone.

7. Lamb Rump Roast.

8. Alternatively, the rump can be cut into half to create **Lamb Rump Pavés**
EBLEX Code: Leg L036.



Leg Joints – Whole Leg (A) - continued

EBLEX Code:

Leg L040



9. Remove the knuckle by cutting through the joint between the femur and tibia/fibula.



10. **Lamb Shank EBLEX Code: Leg L022**



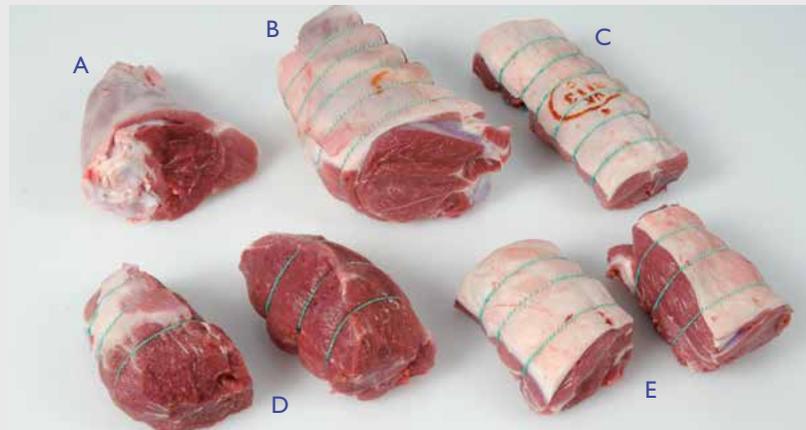
11. The silverside section of the remaining muscle block is removed using a straight cut...



13. ...in line with the top and bottom of the femur bone. **Lamb Silverside Joint.**



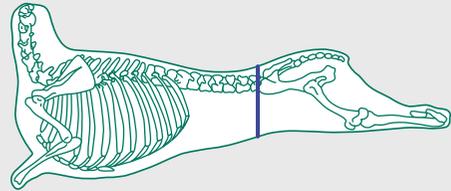
14. The remaining joint is part silverside and thick flank with femur bone attached.
Mini Leg of Lamb on the bone



15. **A. Lamb Shank**
B. Mini Leg of Lamb on the bone
C. Lamb Silverside Joint

D. Mini Roast (Topside)
E. Lamb Rump Mini Roasts

LAMB MINI JOINTS



Leg Joints – Whole Leg (B)

EBLEX Code:

Leg L041



1. Position of the leg and chump.

2. Remove aitch, back and tailbones.

3. Remove the topside muscle by following the natural seams.

4. **Topside Roast**
EBLEX Code: Leg L010.
Maximum fat thickness 5mm.



5. The rump is removed by a square cut in line with the top of the femur bone.

6. **Lamb Rump Roast.**

7. Remove fat deposits.

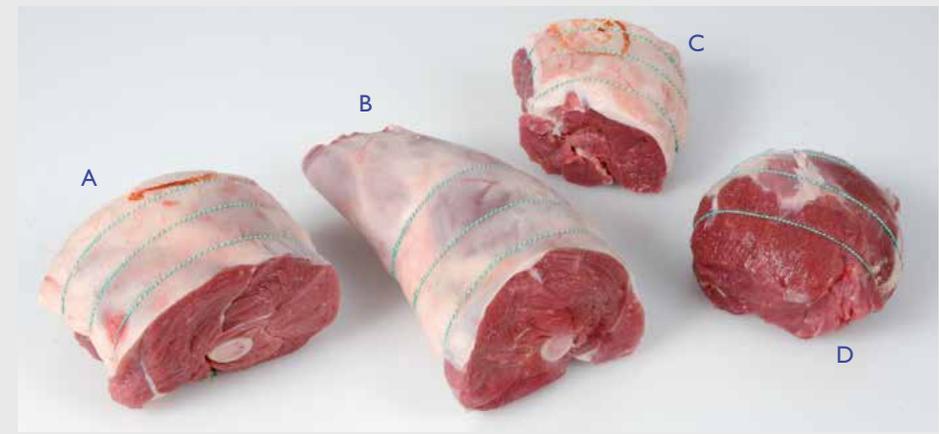
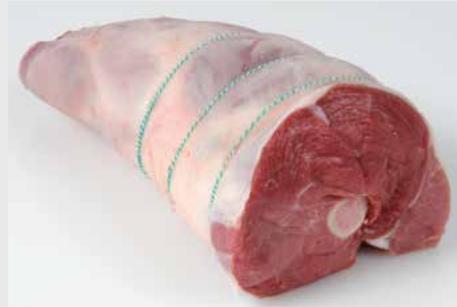
8. Remove the Mini Bone-in Leg Joint using a square cut at a point of 2" from the top of the Femur.



Leg Joints – Whole Leg (B) - continued

EBLEX Code:

Leg L041



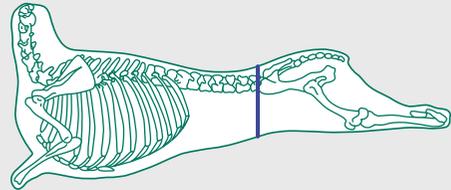
10. **Mini Bone-in Leg Joint.**

11. The remainder is the
Mini Carvery Leg of Lamb

12. **A. Mini Bone-in Leg Joint**
B. Mini Carvery Leg of Lamb

C. Lamb Rump Roast
D. Topside Roast

LAMB MINI JOINTS



Lamb Leg Roasties

EBLEX Code:

Leg L039



1. Position of the leg and chump.



2. Remove aitch, back and tailbones.



3. Separate the topside by following the natural seams.

4. Remove the shank by cutting through the joint between the femur and tibia/fibula.



5. Remove the femur and patella.



6. Remove fat deposits...



7. ...and fillet.



8. Split the above muscle block lengthways into halves of equal portions.



Lamb Leg Roasties - continued

EBLEX Code:

Leg L039



9. Cut off part of the thick flank to square the muscle block and create...



10. ...the first Lamb Roastie. The rest of the muscle blocks...



11. ...to be cut into equal portions.



12. The topside to be...



13. ...cut into 4 equal portions.

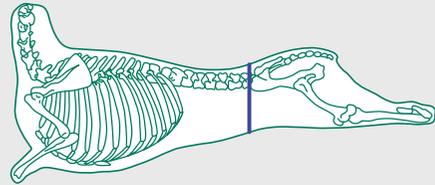


14. This cutting method also creates the **Chateaubriand EBLEX Code: Leg L038** and the **Shank EBLEX Code: Leg L022**.



15. Lamb Leg Roasties. Alternatively the Leg Roasties can be scored.

LAMB MINI JOINTS



Lamb Spatchcock (portions)

EBLEX Code:

Leg L031



1. Position of legs with chump.

2. The shank and remaining bones are removed.

3. Remove the fillet and...

4. ...trim remaining muscle blocks of excess fat and gristle.



5. Cut the topside in half horizontally and the remainder into required sized portions.

6. Lamb Spatchcock.

