LAMB CUTTING INSTRUCTIONS
University of Arizona Food Product and Safety Laboratory
4181 N. Campbell Ave. Tucson, AZ 85719
Phone (520) 318-7021 Fax (520) 318-7019

NAME: ________________________________
PHONE NUMBER: _______________

LEG:
Whole ______ or Half ______

LOIN:
Cut into chops --- ¾, 1 inch, or ______ inches thick
Double or Single chops
Wrap ______ chops per package.

RACK:
Cut into chops --- ¾, 1 inch, or ______ inches thick
Double or Single chops
Wrap ______ chops per package.

SHOULDER:
Leave whole ______ or cut into two roasts ______ OR
Cut into chops: yes or no ?
If yes, chops per package ______

MISCELANEOUS CUTS:
Want lamb shanks whole: yes or no ?
Neck Bones: whole or cut or no
Want ribs for B-B-Q: yes or no ?
Want meat for stewing: yes or no ?
If yes, ______ lbs per package?
Want ground lamb: yes or no ?
If yes, ______ lbs per package?

COMMENTS: ___________________________________________________________

REMAINDER OF INVOICE IS PAID FOR AT TIME OF PICK-UP

☐ Paper Wrapped ~ $100/animal
☐ Vacuum Packaged ~ $125/animal
☐ Double Paper Wrapped ~ $110/animal
☐ All to Ground or Stew ~ $125/animal
☐ Weights/Prices on Package ~ $10/animal
☐ One Steak per Package ~ $10/animal

Minimum processing charge $100 (paper) due at drop off.
Minimum processing charge $125 (vacuum/grind) due at drop off.
Waste disposal fees $7.00 per lamb, $20.00 per lamb deboned.

FPSL USE ONLY
Cut Date______________________