

Before you buy

DID YOU KNOW?

It takes 10-14 months from conception to consumption until that chop or roast is finally cut, wrapped and ready to purchase. In between, there are countless management decisions resulting in profit, losses, success, failures, huge investments and months of hard work.



A 120 lb lamb does not yield 120 lbs of lamb. Several factors impact the percent of live weight that becomes a carcass. Gut fill, fleece, muscle, and fat all impact the dressing percentage.



The terminology used in buying meat - Certified Organic, No Antibiotics Administered and No Hormones Added - are set and regulated by the United States Department of Agriculture (USDA). Claims on meat labels must be approved by the USDA.



Understand the difference in lamb processors.

There are USDA or Ohio Department of Agriculture (ODA) inspected processing facilities across Ohio. Meat being sold at stores or farmers' markets must be harvested and processed with the oversight of the USDA or ODA. There are also custom facilities in Ohio. These facilities may slaughter and process for personal use or freezer trade only. Different facilities may cut, age and package meat differently so it is important to discuss before purchase.

Resources



Ohio Sheep Improvement
ASSOCIATION

280 North High St.
Columbus, OH 43218
(614) 246-8299
www.ohiosheep.org



www.americanlamb.com



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

OSU Sheep Team
sheep.osu.edu

LAMB BREAKDOWN

Understanding lamb cuts when buying local lamb

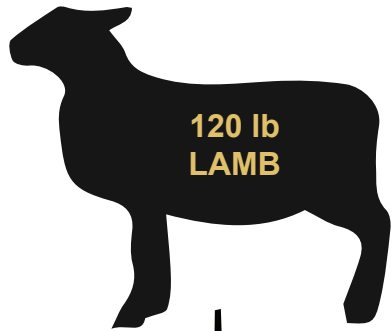


Plan Ahead

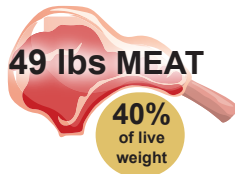
Ohio has a variety of processing facilities but demand is high, so contact the lamb farmer you plan to purchase from well in advance.

Locate a sheep farm near you!

LAMB BREAKDOWN

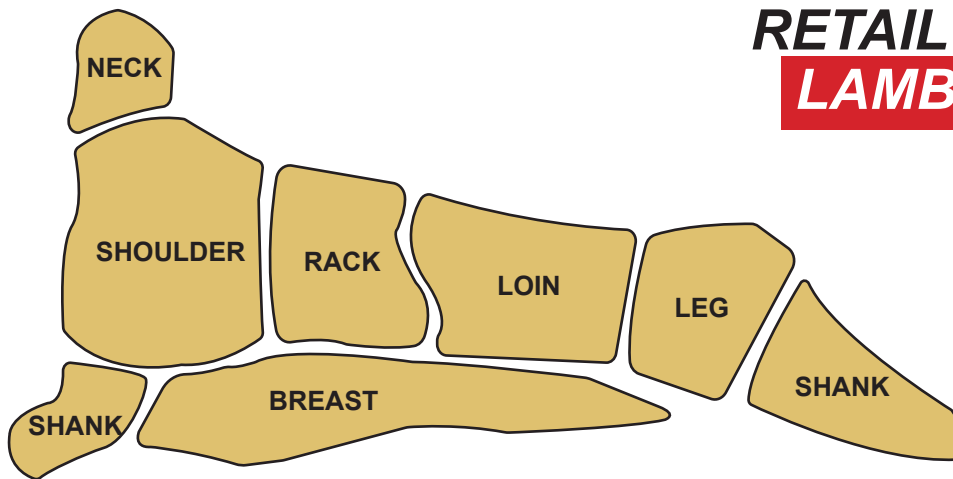


16 lb
fat, bone & waste is
trimmed away



*This does not include cooler shrink and the variety meats - liver, heart, tongue and brains. These figures are averages. Figures based on bone-in cuts. Carcass data varies according to cutting method and composition of live animal.

Figures may vary significantly



RETAIL LAMB CUTS

SHOULDER

Blade Chop, Arm Chop, Shoulder Roast

RACK

Crown Roast **or** Rib Chops **or** Rib Roast

LOIN

Loin Roast **or** Loin Chops

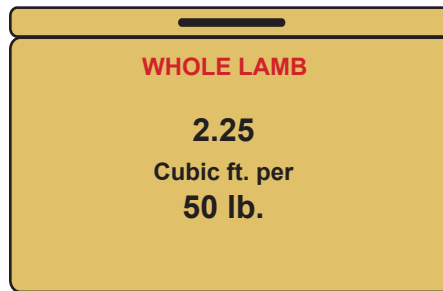
LEG

Sirloin Roast, Leg Roast **or** Leg Chops, Sirloin Chops

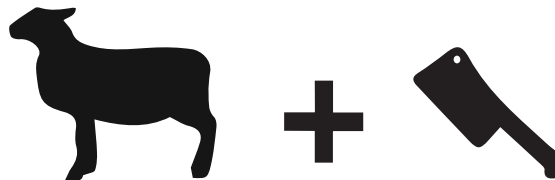
OTHER

Spareribs, Riblets, Rolled Breast, Shank, Ground Lamb

FREEZER SPACE REQUIREMENTS



COST OF LAMB



Cost of the animal + the cost of processing, paid separately to processor. If purchasing a half a lamb divide the total cost of the animal and processing by two. Processing cost may increase if ordering value added or specialty products.