

Tag #

**LAMB CUTTING INSTRUCTIONS**

UA#

University of Arizona Food Product and Safety Laboratory  
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Phone (520) 318-7021 Fax (520) 318-7019

NAME: \_\_\_\_\_

PHONE NUMBER: \_\_\_\_\_

**LEG:**  
Whole \_\_\_\_\_ or Half \_\_\_\_\_

- Processing Vacuum / Paper ~ \$125/animal**
- All to Ground ~ \$150/animal**
- All to Stew ~ \$150/animal**
- Weight on package ~ \$10/animal**
- Prices on package ~ \$10/animal**
- One steak per Package ~ \$10/animal**
- Customer Label**

**LOIN:**

Cut into chops --- 3/4, 1 inch, or \_\_\_\_\_ inches thick  
Double or Single chops  
Wrap \_\_\_\_\_ chops per package.

**RACK:**

Cut into chops --- 3/4, 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 \_\_\_\_\_

**MISCELLANEOUS CUTS:**

Want lamb shanks: whole or cut 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

<b>FPSL USE ONLY</b>
Cut Date _____

<p><b>Minimum processing charge \$125 due at drop off.</b></p> <p><b>Waste disposal fees \$7.00 per lamb, \$20.00 per lamb deboned</b></p>
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