Lamb Yield Guide
From farm to plate

Animal to carcase, to primals, to cuts

The Meat Purchasing Guide, with ordering facilities, is available as an App.

The Meat Purchasing Guide and Cutting Specification Manual can be downloaded at www.qsmbeefandlamb.co.uk
## Processing the lamb carcase, from farm to plate

### Animal = 100%

<table>
<thead>
<tr>
<th>Description</th>
<th>Kg</th>
<th>% of fifth quarter</th>
<th>% of liveweight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fleece and pelt</td>
<td>4.42</td>
<td>21.00</td>
<td>11.04</td>
</tr>
<tr>
<td>KKCF</td>
<td>0.65</td>
<td>3.09</td>
<td>1.62</td>
</tr>
<tr>
<td>Caul fat</td>
<td>0.70</td>
<td>3.33</td>
<td>1.75</td>
</tr>
<tr>
<td>Intestinal fat</td>
<td>0.54</td>
<td>2.57</td>
<td>1.35</td>
</tr>
<tr>
<td>Kidneys</td>
<td>0.10</td>
<td>0.48</td>
<td>0.25</td>
</tr>
<tr>
<td>Liver, gall bladder</td>
<td>0.69</td>
<td>3.28</td>
<td>1.72</td>
</tr>
<tr>
<td>Skirt</td>
<td>0.22</td>
<td>1.04</td>
<td>0.55</td>
</tr>
<tr>
<td>Heart</td>
<td>0.22</td>
<td>1.04</td>
<td>0.55</td>
</tr>
<tr>
<td>Stomachs</td>
<td>1.08</td>
<td>5.13</td>
<td>2.70</td>
</tr>
<tr>
<td>Intestines</td>
<td>1.29</td>
<td>6.13</td>
<td>3.22</td>
</tr>
<tr>
<td>Feet</td>
<td>0.78</td>
<td>3.71</td>
<td>1.95</td>
</tr>
<tr>
<td>Tail</td>
<td>0.11</td>
<td>0.52</td>
<td>0.27</td>
</tr>
<tr>
<td>Reproductive organs</td>
<td>0.14</td>
<td>0.67</td>
<td>0.35</td>
</tr>
<tr>
<td>Head incl. tongue</td>
<td>1.63</td>
<td>7.74</td>
<td>4.08</td>
</tr>
<tr>
<td>Lungs, trachea, sweetbreads</td>
<td>0.86</td>
<td>4.09</td>
<td>2.15</td>
</tr>
<tr>
<td>Blood</td>
<td>1.84</td>
<td>8.74</td>
<td>4.60</td>
</tr>
<tr>
<td>Pancreas</td>
<td>0.11</td>
<td>0.52</td>
<td>0.27</td>
</tr>
<tr>
<td>Trim</td>
<td>0.59</td>
<td>2.80</td>
<td>1.47</td>
</tr>
<tr>
<td>Gut contents</td>
<td>4.86</td>
<td>23.08</td>
<td>12.13</td>
</tr>
<tr>
<td>Illium</td>
<td>0.11</td>
<td>0.52</td>
<td>0.27</td>
</tr>
<tr>
<td>Spleen</td>
<td>0.11</td>
<td>0.52</td>
<td>0.27</td>
</tr>
<tr>
<td>TOTAL</td>
<td>21.05</td>
<td>100.00</td>
<td>52.56</td>
</tr>
</tbody>
</table>

**Fifth Quarter = Variety Meats/Offal/Edible Co-products/Animal By-products = 52.56%**

- Fat can be used directly with the meat, eg KKCF kidney knob and channel fat or can go for as an edible co-product to be rendered for human consumption, eg baking or frying or for the manufacture of petfood, soap, pharmaceuticals or biofuel.
- ECP – Edible co-products are those products that require further processing before they are fit for human consumption.
- Variety Meats FHC – Fit for human consumption but tend to be exported.
- The skull, including the brain, eyes, tonsils and spinal cord of sheep over 12 months (or permanent incisor erupted) becomes SRM and has to be disposed of as Cat. 1.

*Fifth Quarter is the parts of the animals that are not the carcass and removed in the abattoir.*
Bone / Fat / Drip loss = 12.20%*

Carcase = 47.44%

Edible meat = 35.24%*

*Traditional lamb cuts. Average yield of prepared bone-in cuts and joints as a percentage of the lamb carcase. If more modern cuts are produced, yields may vary.

Source: AHDB
Quality Standard lamb – Primal Cuts

- Short Fore
- Single Fore (rib cage removed)
- Shoulder
- Shoulder traditional bone-in
- Scrag Joint
- Neck Fillet
- Rack – six-rib (shoulder)
- Breast Tip
- Knuckle
- Knuckle Standard Shoulder
- Middle
- Middle excluding breast
- Loin without chump
- Loin with chump
- Fillets
Quality Standard Lamb – Primal Cuts

- Best end of neck – short and un-split
- Short saddle
- Best end of neck – short and split
- Rack – seven-rib
- Legs with chumps
- Leg with chump
- Leg without chump
- Chump bone-in
- Chump boneless
- Chump – centre cut
- Topside
- Thick flank (untrimmed)
- Silverside (trimmed)
- Cannon bone-in
- “Premium” Lamb Sirloin
- “Premium” Lamb Cannon
- Loin – eye muscle fully trimmed
- Breast – with flank
- Breast – with flank (boneless)
- Breast – square cut
- Breast – square cut (boneless)
- Lamb Spare Rib
- Chateaubriand
- Shank

“Premium” Lamb Cannon
Breast – square cut (boneless)
Lamb Spare Rib
Chateaubriand
Shank
Lamb carcase classification

Carcase assessment addresses conformation and fat. Conformation is assessed from E to P with E being the best conformed and P being the poorest. Fat cover is assessed as described on a scale of 1-5 with class 1 being extremely lean and class 5 being extremely fat. Classes 3 and 4 are divided into low (L) and high (H).

The Quality Standard Mark Scheme stipulates specific carcase classifications for lamb.

<table>
<thead>
<tr>
<th>Fat Class</th>
<th>Conformation</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>E-O</td>
</tr>
<tr>
<td>2</td>
<td>E-L</td>
</tr>
<tr>
<td>3L</td>
<td>E-H</td>
</tr>
<tr>
<td>3H</td>
<td>U-H</td>
</tr>
<tr>
<td>4L</td>
<td>R-H</td>
</tr>
<tr>
<td>4H</td>
<td>O-H</td>
</tr>
<tr>
<td>5</td>
<td>P-H</td>
</tr>
</tbody>
</table>

Fat Class 2-3H  Conformation E-O, the optimum classification for better meat yield.

(See right)*

*Carcases within the following parameters can carry the Quality Standard Mark.

- Females must have no permanent incisors and neither have been used for breeding or pregnant, ie nulliparous and not pregnant.
- Castrated and entire males must have no permanent incisors.
- Carcases must have a fat class of between 2-3H and have a conformation of between E-O. An equivalent to classification is acceptable for plants not grading lamb.
- Carcases of any acceptable animal slaughtered during the period from 1 January through to 30 April of any year and born before 1 October of the previous year must be subjected to a minimum of 7 days maturation (and ideally 10 days) from slaughter to the final consumer. Alternatively, one of the post-slaughter processes to enhance tenderness as outlined in ‘AHDB Beef & Lamb Guidance to Meat Quality’ can be used, ie Aitch bone suspension or electrical stimulation.
### Yield Information

The information in this brochure is based on a 20.12kg carcase. Classification R3L (after 7 days maturation).

As soon as the carcase is cut into, cutting and drip loss will be experienced.

The weights/percentages of cuts are intended to act as a guide only, as butchery techniques, carcase weights and types may vary from one business to another.

<table>
<thead>
<tr>
<th></th>
<th>Weight</th>
<th>Percentage of Carcase</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Short Fore</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Weight</td>
<td>8.50kg</td>
<td>42.25%</td>
</tr>
<tr>
<td><strong>Middle</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Weight</td>
<td>4.68kg</td>
<td>23.26%</td>
</tr>
<tr>
<td><strong>Legs with Chumps</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Weight</td>
<td>6.92kg</td>
<td>34.39%</td>
</tr>
</tbody>
</table>
Quality Standard lamb – Forequarter Cuts Yield Information

Short Fore

Code: Forequarter L001

Description: A six-rib short fore.

Weight 8.50kg
Percentage of carcase 42.25%

Shoulder

Code: Forequarter L023

Description: Round untrimmed shoulder. The blade bone cartilage remains attached to the shoulder.

Weight 2.47kg
Percentage of primal 29.06%
Percentage of carcase 12.28%

Single Fore (rib cage removed)

Code: Forequarter L038

Description: A single forequarter with rib, back and neck bones removed.

Weight 3.04kg
Percentage of primal 35.76%
Percentage of carcase 15.11%

Shoulder traditional bone-in

Code: Forequarter L002

Description: A square cut shoulder with part of the knuckle removed.

Weight 2.50kg
Percentage of primal 29.41%
Percentage of carcase 12.43%

Rack – six-rib (shoulder)

Code: Forequarter L011

Description: This rack is cut from the rib section of the forequarter.

Weight 0.34kg
Percentage of primal 4.00%
Percentage of carcase 1.69%

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Quality Standard Lamb – Forequarter Cuts Yield Information

**Neck Fillet**
- **Description:** A fully trimmed neck fillet with the yellow gristle removed and end squared.
- **Weight:** 0.29kg
- **Percentage of primal:** 3.41%
- **Percentage of carcase:** 1.44%

**Scrag Joint**
- **Description:** Cut from a section of the neck.
- **Weight:** 0.57kg
- **Percentage of primal:** 6.71%
- **Percentage of carcase:** 2.83%

**Breast Tip**
- **Description:** Tip of the breast from the forequarter.
- **Weight:** 0.56kg
- **Percentage of primal:** 6.59%
- **Percentage of carcase:** 2.78%

**Knuckle Standard Shoulder**
- **Description:** Knuckle with one end square cut.
- **Weight:** 0.34kg
- **Percentage of primal:** 4.00%
- **Percentage of carcase:** 1.69%

**Knuckle**
- **Description:** This is the meaty knuckle version, which contains extra shoulder meat and is French trimmed.
- **Weight:** 0.44kg
- **Percentage of primal:** 5.18%
- **Percentage of carcase:** 2.19%

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Quality Standard lamb – Middle Cuts Yield Information

Middle

Code: Loin L001

Description: The fore end and the legs and chumps are removed.

Weight 4.68kg
Percentage of carcase 23.26%

Middle excluding breast flanks

Code: Loin L002

Description: The breast flanks are removed at a distance equal to 1½ times the length of the eye muscle.

Weight 3.41kg
Percentage of primal 72.86%
Percentage of carcase 16.95%

Loin with chump

Code: Loin L008

Description: The length of the breast flanks is a maximum of 1½ times the length of the eye muscle.

Weight 2.49kg
Percentage of carcase 12.38%

Loin without chump

Code: Loin L009

Description: The length of the breast flanks is a maximum of 1½ times the length of the eye muscle.

Weight 1.70kg
Percentage of primal 36.32%
Percentage of carcase 8.45%

Best end of neck – short and un-split

Code: Loin L006

Description: The length of the breast flanks is a maximum of 1½ times the length of the eye muscle.

Weight 1.62kg
Percentage of primal 35.26%
Percentage of carcase 8.05%

Best end of neck – short and split

Code: Loin L007

Description: The length of the breast flanks is a maximum of 1½ times the length of the eye muscle.

Weight 0.81kg
Percentage of primal 17.31%
Percentage of carcase 4.03%

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Quality Standard lamb – Middle Cuts Yield Information

**Rack – seven-rib**
Code: Loin L010
Description: The rib section of the loin is used.
Weight: 0.52kg
Percentage of primal: 11.11%
Percentage of carcass: 2.58%

**Short Saddle**
Code: Loin L003
Description: The length of the breast flanks is a maximum of 1½ times the length of the eye muscle.
Weight: 1.82kg
Percentage of primal: 38.89%
Percentage of carcass: 9.05%

**Cannon – bone-in**
Code: Loin L014
Description: A bone-in cannon of lamb with the fat left on but the bark removed.
Weight: 0.46kg
Percentage of primal: 9.83%
Percentage of carcass: 2.29%

**“Premium” Lamb Cannon**
Code: Loin L015
Description: Highly trimmed loin of lamb with the fat left on but the bark removed.
Weight: 0.34kg
Percentage of primal: 7.26%
Percentage of carcass: 1.69%

**Loin – eye muscle fully trimmed**
Code: Loin L016
Description: Just a fully trimmed eye muscle is used for this premium cannon.
Weight: 0.27kg
Percentage of primal: 5.77%
Percentage of carcass: 1.34%

**“Premium” Lamb Sirloin**
Code: Loin L026
Description: Fully trimmed fillets of lamb.
Weight: 0.11kg
Percentage of primal: 2.35%
Percentage of carcass: 0.55%

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Quality Standard lamb – Middle Cuts Yield Information

Breast – with flank

Code: Breast L003

Description: Breast without the breast tip but thin flank part remains.

Weight 0.84kg
Percentage of carcase 4.17%

Breast – with flank (boneless)

Code: Breast L016

Description: Boneless breast with flank.

Weight 0.70kg
Percentage of carcase 3.48%

Breast – square cut

Code: Breast L002

Description: Boneless square-cut breast.

Weight 0.58kg
Percentage of primal 12.39%
Percentage of carcase 2.88%

Breast – square cut (boneless)

Code: Breast L015

Description: Boneless square-cut breast.

Weight 0.54kg
Percentage of primal 11.54%
Percentage of carcase 2.68%

Lamb Spare Rib

Code: Breast L012

Description: The flank is removed from the rib section of the breast, excess fat is removed and the outer is scored. Ideal for slow or sous vide cooking.

Weight 0.48kg
Percentage of primal 10.26%
Percentage of carcase 2.39%

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Quality Standard lamb – Leg Cuts Yield Information

Legs with chumps
Code: **Leg L029**

Description: Pair of legs and chump.

<table>
<thead>
<tr>
<th>Weight</th>
<th>Percentage of carcass</th>
</tr>
</thead>
<tbody>
<tr>
<td>6.92kg</td>
<td>34.39%</td>
</tr>
</tbody>
</table>

Leg with chump
Code: **Leg L001**

Description: Whole leg and chump.

<table>
<thead>
<tr>
<th>Weight</th>
<th>Percentage of primal</th>
<th>Percentage of carcass</th>
</tr>
</thead>
<tbody>
<tr>
<td>3.46kg</td>
<td>50.00%</td>
<td>17.19%</td>
</tr>
</tbody>
</table>

Leg without chump
Code: **Leg L002**

Description: Leg where the chump is removed, part of the tail still attached.

<table>
<thead>
<tr>
<th>Weight</th>
<th>Percentage of primal</th>
<th>Percentage of carcass</th>
</tr>
</thead>
<tbody>
<tr>
<td>2.57kg</td>
<td>37.14%</td>
<td>12.77%</td>
</tr>
</tbody>
</table>

Chump – bone-in
Code: **Leg L008**

Description: The chump is removed from the leg.

<table>
<thead>
<tr>
<th>Weight</th>
<th>Percentage of primal</th>
<th>Percentage of carcass</th>
</tr>
</thead>
<tbody>
<tr>
<td>0.89kg</td>
<td>12.86%</td>
<td>4.42%</td>
</tr>
</tbody>
</table>

Chump – boneless
Code: **Leg L009**

Description: The chump is removed from the leg and deboned. A very versatile cut. It can be used as a small joint, cut into pavés, steaks or dice.

<table>
<thead>
<tr>
<th>Weight</th>
<th>Percentage of primal</th>
<th>Percentage of carcass</th>
</tr>
</thead>
<tbody>
<tr>
<td>0.50kg</td>
<td>7.23%</td>
<td>2.48%</td>
</tr>
</tbody>
</table>

Chump – centre cut (boneless and fully trimmed)
Code: **Leg L028**

Description: The chump centre cut is removed from the leg without the remainder of the silverside. All fat and connective tissue is removed.

<table>
<thead>
<tr>
<th>Weight</th>
<th>Percentage of primal</th>
<th>Percentage of carcass</th>
</tr>
</thead>
<tbody>
<tr>
<td>0.25kg</td>
<td>3.61%</td>
<td>1.24%</td>
</tr>
</tbody>
</table>

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Quality Standard lamb – Leg Cuts Yield Information

Topside Roast

**Code:** Leg L010

Description: Whole topside with maximum fat thickness of 5mm.

<table>
<thead>
<tr>
<th>Weight</th>
<th>Percentage of primal</th>
<th>Percentage of carcase</th>
</tr>
</thead>
<tbody>
<tr>
<td>0.54kg</td>
<td>7.80%</td>
<td>2.68%</td>
</tr>
</tbody>
</table>

Thick flank (untrimmed)

**Code:** Leg L044

Description: Untrimmed thick flank muscle.

<table>
<thead>
<tr>
<th>Weight</th>
<th>Percentage of primal</th>
<th>Percentage of carcase</th>
</tr>
</thead>
<tbody>
<tr>
<td>0.40kg</td>
<td>5.78%</td>
<td>1.99%</td>
</tr>
</tbody>
</table>

Silverside (trimmed)

**Code:** Leg L045

Description: Silverside muscle with heel (trimmed).

<table>
<thead>
<tr>
<th>Weight</th>
<th>Percentage of primal</th>
<th>Percentage of carcase</th>
</tr>
</thead>
<tbody>
<tr>
<td>0.51kg</td>
<td>7.37%</td>
<td>2.53%</td>
</tr>
</tbody>
</table>

Lamb Chateaubriand

**Code:** Leg L038

Description: As the head of the fillet of lamb is very small, the small tender flank muscle is left attached to this Chateaubriand.

<table>
<thead>
<tr>
<th>Weight</th>
<th>Percentage of primal</th>
<th>Percentage of carcase</th>
</tr>
</thead>
<tbody>
<tr>
<td>0.10kg</td>
<td>1.45%</td>
<td>0.50%</td>
</tr>
</tbody>
</table>

Shank

**Code:** Leg L022

Description: Cut from the leg with some of the heel muscle attached to create a meaty shank.

<table>
<thead>
<tr>
<th>Weight</th>
<th>Percentage of primal</th>
<th>Percentage of carcase</th>
</tr>
</thead>
<tbody>
<tr>
<td>0.46kg</td>
<td>6.65%</td>
<td>2.28%</td>
</tr>
</tbody>
</table>

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Visit the trade website www.qsmbeefandlamb.co.uk where you’ll find a wide range of other information on Quality Standard lamb.

- **Links to step-by-step cutting specifications.**
- **Butchery videos for a range of lamb cuts.**
- **Yield/costing templates to help working out costs.**
- **Lamb recipe ideas.**

www.qsmbeefandlamb.co.uk

For more information call the Scheme Hotline on 0845 491 8787
The author of this guide, Dick van Leeuwen, would like to thank Martin Eccles for his assistance in compiling the information contained within it.

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