



# MEAT EDUCATION



## CUTS OF SHEEP + GOATS

In the meat industry, sheep and goats are often referred to as small ruminants when discussing their contribution to the consumer market.



### CHEVON

Meat from a goat. Chevon is the most widely consumed red meat in the world.

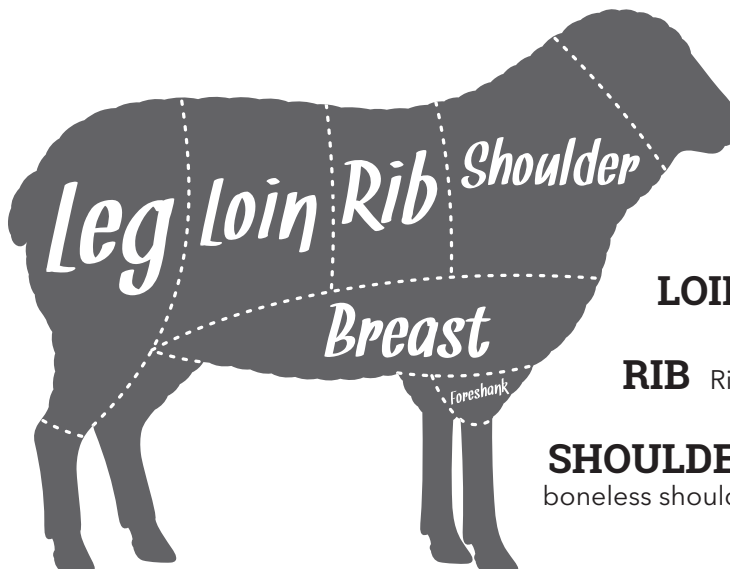
### LAMB

Meat from a sheep under 1 year old. Lamb is considered a delicacy.

### MUTTON

Meat from a sheep 1 year old or older. Mutton has a very different taste from lamb (strong flavor) and is not as popular.

## RETAIL CUTS



**LEG** Whole leg, short cut leg (sirloin off), shank (portion roast), center leg roast, center slice, American-style roast, Frenched-style roast, boneless leg roast, hind shank, sirloin chop, and boneless sirloin

**LOIN** Loin roast, loin chop, and double loin chop

**RIB** Rib roast, rib chop, Frenched rib chop, and crown roast

**SHOULDER** Square-cut shoulder (whole), pre-sliced shoulder, boneless shoulder roast, neck slice, blade chop, and arm chop

**FORESHANK & BREAST** Shank, spareribs, boneless rolled breast, and riblets

**OTHER** Lamb for stew, cubes for kabobs, and ground lamb

## LIVE WEIGHT

The measured weight of a carcass before slaughter

## DRESSING PERCENTAGE

The percentage weight of a carcass ready for chilling (about 54% of sheep live weight and 51% of goat live weight)

## SHEEP + GOAT PROCESSING

While skin is called a hide on cattle, the skin on a sheep is referred to as a pelt.

There are several factors that can add unneeded weight to a live animal and reduce the dressing percentage for a carcass, including:

### HORNS + UNSHORN WOOL OR HAIR + GUT FILL

## BREAKING DOWN THE CARCASS

Sheep and goat carcasses are not usually split into sides because their small size does not cause temperature concerns during cool down.

## WHOLESALE CUTS

### SHEEP & GOATS

There are 4 primal (wholesale) cuts made on small ruminants:

1. LEG
2. SHOULDER
3. RACK (also called RIB)
4. LOIN

