

# MECHANICALLY DEBONED LAMB

## FROZEN

### DESCRIPTION

Mechanically deboned lamb consists of striated muscle meat originating exclusively from USDA inspected facilities domestically or imported from Australia or New Zealand. It is processed from lamb breast, flank, heart, trimmings, and lamb bones. It may include the attached fat and connective tissue.

### PHYSICAL DATA

Color:	Consistent with that of wholesome ground lamb meat
Appearance:	Frozen, fibrous meaty mass in 50lbs blocks
Denaturing:	Liquid charcoal – In accordance with 9 CFR 325.13(a) (2)

### ANALYTICAL VALUES

Protein:	8.0%	minimum
Moisture:	72.0%	maximum
Fat:	30.0%	maximum
Ash:	4.0%	maximum

**NOTICE** *These specifications shall govern the sale of the product to you. If you provide different specifications, they are void unless authorized representatives of the parties have signed such specifications.*

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