

Inspection & Grading

As a buyer of American Lamb, you can rest assured that the lamb you purchase is of the highest quality. All American Lamb goes through a mandatory USDA inspection program and is graded according to quality and yield.

INSPECTION

All companies that process American Lamb have inspectors in their plants who inspect live animals and carcasses. The USDA symbol on the American Lamb you receive verifies that it passed inspection. When purchases of American Lamb are received, make sure that a USDA inspection symbol is present on the box or label.



QUALITY GRADING

The quality grade of the American Lamb is based on palatability and conformation. There are four USDA quality grades for American Lamb: Prime, Choice, Good and Utility; **80% of the American Lamb supply is graded Prime or Choice.**



YIELD GRADING

Yield grading involves evaluating an American Lamb carcass based on the weight of boneless retail cuts that a carcass should yield. Grades of 1-5 are determined by the USDA - **the lower the grade number, the greater value to retailers.**

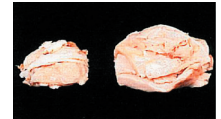
Yield Grade (YG)	Back Fat Thickness at 12th-13th Rib
1	0 – 0.14"
2	0.15" – 0.24"
3	0.25" – 0.34"
4	0.35" – 0.44"
5	0.45" and up

CUTABILITY

The Primals



The Fat Removed



The Cuts



YG 2 YG 5

Ordering Tips:

When ordering American Lamb, always specify weight category. Heavier weights within the same yield grade will increase the yield of retail cuts.

