American Lamb for American Tables
The U.S. Sheep Industry

- Lamb raised in all 50 states
- About 82,000 U.S. sheep ranches
- Leading lamb production states:
  - California
  - Texas
  - Colorado
  - Wyoming
  - South Dakota
American Sheep Production

- Sheep producers care for their sheep by providing:
  - Quality natural grazing
  - Clean water source
  - Protection from predators
  - Care/assistance during lambing
American Sheep Production

- Some grassfed only
- Majority grain finished for short time
- NO growth hormones used.*

*Although growth hormones are not used in lamb production within the United States, they are legal to use.
Sheep and the Environment

Sheep help to protect/enhance natural resources

Sheep grazing helps to

- Prevent fires
- Control weeds
- Promote tree growth
- Decrease soil erosion
- Enhance wildlife habitats
American Lamb Breeds

- 80 percent of American sheep are raised for meat (wool is byproduct)
- American lamb breeds are larger/meatier than imported lamb
- More than 40 breeds of sheep in the United States
- Most popular U.S. Sheep breeds: Suffolk, Dorset and Hampshire
American Lamb Sales

• Lamb is meat from sheep less than one year of age.
• The average dressed weight of an American Lamb is 70 pounds
American Lamb Sales

- Approximately 200 million pounds of lamb are sold each year in the United States. (About 60 percent retail/40 percent foodservice)
Inspection of American Lamb

• **ALL** American Lamb is either USDA inspected for wholesomeness or inspected by state systems equal to the federal government.
American Lamb Grades

- Five quality grades – Prime, Choice, Good, Utility and Cull
- Grades based on maturity/age, conformation and other lean quality factors
- MORE than 90 percent of American Lamb grades Choice or Prime.
The U.S. Lamb Market

- Per capita consumption – about 1 lb./person
- Highest consumption on East/West coasts
- Imported lamb accounts for 50 percent of lamb sold in the U.S. market
The American Lamb Consumer

- Roughly 1/3 of consumers have never eaten lamb
  - Many report that they have never had a chance to try lamb
- Males are more likely to be lamb eaters
- Income plays a role in lamb consumption
- Lamb consumption linked to special occasions
American Lamb Primals

- Shoulder
- Rack
- Loin
- Leg
American Lamb Shoulder Cuts

- Square cut shoulder roast
- Boneless shoulder roast
- Blade and arm chops
American Lamb Rack Cuts

- Rib Roast
- Crown Roast
- Rib Chops – Single/double; frenched
American Lamb Loin Cuts

- Loin Roast
- Boneless Loin
- Tenderloin
- Loin Chops (T-Bones)
American Lamb Leg Cuts

- Whole leg
- Short Cut leg
- Boneless/BRT
- Sirloin
- Top Round
- Hind Shanks
- Ground Lamb
- Stew Meat
Other American Lamb Cuts

- Denver Ribs (Spareribs)
- Foreshank
- Neck
American Lamb Nutrition

- Naturally nutrient rich
- On average, a 3-ounce serving has just 175 calories and meets the USDA’s Food Safety and Inspection Service definition for lean
American Lamb Nutrition

- Cooked lean American Lamb is excellent source of:
  - Protein
  - Vitamin B12
  - Niacin
  - Selenium
  - Zinc

Source: USDA National Nutrient Database based on a composite average of all lamb cuts.
Recommended Flavor Pairings with American Lamb

- American Lamb blends well with a variety of herbs, spices and marinades.
Recommended Flavor Pairings with American Lamb

• Common pairings include:
  ◦ Herbs (Rosemary, Garlic, Mint)
  ◦ Spices (Curry, Cumin and Coriander)
  ◦ Wines
    • Chardonnay or Pinot Blanc for fruit sauces and chutneys
    • Cabernet, Pinot Noir, Syrah or Zinfandel for braising and stewing
The American Lamb Difference

- Superior breeding
- Delicate flavor
- Larger size
- Local – Up to 10,000 miles fresher
- Available year round
www.americanlamb.com