Meat Goat and Lamb Carcass Fabrication

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Wide Variation in Sheep/Goat Market Types

Dairy vs Meat
Large, Medium & Small
Results in large variation in market weights
- 30 to 100+ pounds
Lean Quality

Associated with palatability
- Flavor
- Juiciness
- Tenderness

USDA Quality Grades (Lamb)
- Prime, Choice
- Maturity
- Flank Streakings
- Carcass Conformation

Minimum fat cover
- Lean Color
- Cold Shortening
Principles of Meat Cutting

- Separate tender from less tender
- Separate thick from thin muscles
- Separate fat from lean
Live weight is not all edible meat!

“Dressing Precent” is proportion of live wt. that remains in the carcass; “Yield”; (Carcass Wt./Live Wt.)*100

◦ Anything that increases Live Wt., will decrease Dressing Percent (i.e. gut fill)
◦ Anything that increases Carcass Wt., will increase Dressing Percent (i.e. fat)
Live weight is not all edible meat!

Goat:
DP  = 45-55%
Average = 48%

Lamb:
DP  = 48-58%
Average = 52-54%
Live weight is not all edible meat!

Goat:
Live wt: 70 lbs
HCW: 34
Cut Yield: 24 lbs. (bone-in) (70-85%)
16 lbs. (boneless)(40-60%)

Lamb:
Live wt.: 110 lbs.
HCW: 65 lbs.
Cut Yield: 46 lbs. (bone-in) (65-75%)
Lamb Carcass Fabrication

Cutting of the carcass to primals, sub-primals and/or retail cuts

- **Carcass**: portion after the hide, head, internal organs and feet are removed
- **Primals**: wholesale cuts; major divisions of the carcass
- **Sub-primals**: major divisions of primals
- **Retail cuts**: consumer ready products
Carcass Fabrication

Terminology
- Hindsaddle: portions behind the last rib
- Foresaddle: portions in front of the last rib
- Double: both sides of animal
- Single: split down backbone: halved
- Hindshank: lower hind leg
- Foreshank: lower front leg
- Sirloin: rump or hip bone area
- Loin: area of back where ribs are not attached
- Rack: area of back where ribs are attached
- Frenched: removal of tissue to expose bone
- BRT: Boneless, Rolled & Tied
Meat Goat Carcass Fabrication

USDA Institutional Meat Purchasing Specifications (IMPS) describe 5 cutting styles
- Related to carcass weights
- Cuts for institutional and retail establishments
Goat IMPS Cutting Styles

- Platter Style
- Roasting Style
- Barbeque Style
- Food Service Style
- Hotel Style
**Platter Style**

Carcass Wt: 15 lbs. or less

Small goats

Remove hind shank & internal fat

Carcass un-split

Rear legs can be tucked into rib cage & front legs tucked in rear legs

Retail cut fabrication not practical
Roasting Style

Carcass Wt: 15-30 lbs.
Small-medium goats
Remove lower hind and fore shank
Fabrication includes:
  A: Leg, Roasting Style
  B: Loin, Rump On, Double
  C: Foresaddle, Streamlined
  D: Neck
  E: Foreshank
Barbeque Style

Carcass Wt: 20-40 lbs.
Medium sized goats
Remove breast bone, lower hind and fore shank
Fabrication includes:
A: Leg: single or double
B: Loin
C: Ribs, Fullset
D: Neck
E: Outside Shoulder
F: Breast
Food Service Style

Carcass Wt: 30-40 lbs.

Large sized goats

Suitable for retail cuts

Fabrication includes:
A: Hindshank
B: Leg, Shank Off, Sirloin Off, Partially Boneless
C: Sirloin
D: Back – loin and rack
E: Neck
Fabrication includes:
A: Hindshank
B: Leg, Shank Off, Sirloin Off, Partially Boneless
C: Sirloin
D: Back – loin and rack
E: Neck
F: Outside Shoulder
G: Inside Shoulder, Squared
H: Ribs, Food Service Style, Breast On, Fullset
I: Breast
**Hotel Style**

Carcass Wt: >40 lbs.

Large sized goats

Suitable for hotel/retail cuts (similar to Lamb)

Fabrication includes:
- A: Hindshank
- B: Leg, Shank Off
- C: Loin
- D: Rack
- E: Neck
Hotel Style (continued)

Fabrication includes:
A: Hindshank
B: Leg, Shank Off
C: Loin
D: Rack
E: Neck
F: Shoulder, Square-Cut
G: Foreshank
H: Ribs, Breast Bones Off
I: Breast
## Cutting Yields for Various Cutting Styles

<table>
<thead>
<tr>
<th>Style weight lb.</th>
<th>Platter</th>
<th>Roasting</th>
<th>Barbeque</th>
<th>Food Service</th>
<th>Hotel</th>
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<tr>
<td>Carcass</td>
<td>15 or less</td>
<td>15 to 30</td>
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<td>2-4</td>
<td>7.5</td>
<td>3.3-10</td>
<td>8.2</td>
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<td>3.7</td>
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Goat meat is termed “chevon “ or “cabrito”

IMPS will provide cutting direction that will allow goat meat sales to food service and retail markets

5 cutting styles that are related to carcass weight

Currently most goat carcasses are sold whole, as 6-piece, or 1½ to 2 inch cubes
Goat Hotel Style

Hindshank
Leg
Loin
Ribs
Rack
Shoulder, Sq. Cut
Foreshank
Lamb or Large Goat
Retail Cut Fabrication
Lamb Wholesale Cuts
Lamb Shoulder

- Roasts
- Chops
- Stew
- Kabobs
- Ground Lamb
Lamb Shoulder: Roasts

Square Cut Shoulder
Lamb Shoulder: Roasts

Arm Roast
Lamb Shoulder: Roasts

Blade Roast
Lamb Shoulder: Roasts

Boneless Shoulder Roast
Lamb Shoulder: Roasts

Inside Roll, Boneless Roast
Lamb Shoulder: Chops & Slices

Blade Chops
Lamb Shoulder: Chops & Slices

Arm Chops
Lamb Shoulder: Other

- Stew
- Kabobs
- Ground Lamb
Lamb Rib (Rack)

Roasts
Chops
Riblets
Lamb Rib: Roasts

Rib Roast
Lamb Rib: Roasts

Frenched Rib Roast
Lamb Rib: Roasts

Crown Roast
Lamb Rib: Chops

Rib Chop
Lamb Rib: Chops

Frenched Rib Chop
Lamb Rib: Riblets
Lamb Loin

Roasts
Chops
Lamb Loin: Roasts

Loin Roast
Lamb Loin: Roasts

Double Loin Roast, Boneless
Lamb Loin: Chops

Loin Chops
Lamb Loin: Chops

Double Loin Chops
Lamb Loin: Chops

Double Loin Chops, Boneless
Lamb Leg

Roasts
Chops
Slices
Chops
Kabobs
Stew
Ground Lamb
Lamb Leg

- Hindshank
- Center Section (c+d+e)
- Sirloin Section (a+b)
Lamb Leg: Roasts

Whole Leg
Lamb Leg: Roasts

Short Cut Leg, Sirloin Off
Lamb Leg: Roasts

Boneless Leg Roast (BRT)
Lamb Leg: Roasts

Sirloin Half
Lamb Leg: Roasts

Shank Half
Lamb Leg: Roasts

Frenched-Style Roast
Lamb Leg: Roasts
Lamb Leg: Roasts

Butterflied Leg Roast
Lamb Leg: Chops

Sirloin Chops
Lamb Leg: Slices

Leg Center Slices
Lamb Leg: Other Cuts

- Stew
- Ground Lamb
- Kabobs
- Cubed Steak
Lamb Foreshank and Hindshank

Shanks

Ground Lamb

Stew
Lamb Breast

Whole Breast

Trimmed Breast
Lamb Breast

Trimmed Breast

Rolled Breast
Lamb Breast

Whole Breast

Spareribs (Denver Ribs)

Riblets
Lamb Variety Meats

Heart

Sweetbreads

Kidney

Tongue

Liver

Tripe
# Lamb Cutting Sheet

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Special Instructions

- Slices
- Grilling
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Preparing Lamb

Easy to prepare
Variety of cuts
Suitable for all cooking methods
Compatible with many spices and marinades
Preparing Lamb

Lamb is tender
Do not overcook

Moist heat cookery improves tenderness

Lamb cuts requiring moist heat cookery
- Neck slices
- Shanks
- Riblets
- Stew
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