

Lamb Cutting Guide for the Halal Market

First Edition
February 2010



Quality Lamb for the Muslim Consumer

All consumers hope, and rightly expect when they buy meat, that it has been produced to the highest possible standards, with animal welfare, traceability and hygiene paramount throughout the supply chain.

These same high standards apply to Halal meat

However, for meat to be considered truly Halal there are a number of additional factors to take into consideration, on the farm, during slaughter and when cutting the carcasse.

Muslim consumers require meat that has a high proportion of muscle and low fat cover, as animal fat is considered to be Haram (unlawful). The sheep are fed a diet that is natural and free from any GM modified feeds that might be considered to be Haram. On the farm, great care is taken to ensure that every animal reaches the right weight and carcasse conformity to satisfy the demands of the market.

During the slaughtering process there are a number of important points that must be observed for the meat to conform to Halal requirements, these being:

- 1) The animal must be alive at the time of slaughter
- 2) Slaughter must be undertaken by a Muslim slaughterman
- 3) The Tsmiyya (a prayer) must be orally and audibly recited by the slaughterman over each individual animal as the cut takes place
- 4) Only manual killing of the animal is acceptable

There are significant differences to traditional butchery techniques when the lamb carcasse is cut for the Halal market.



With this last point in mind, EBLEX (a division of the Agriculture and Horticulture Development Board), has produced this Guide which highlights the step by step cutting specification of the lamb carcase in line with Halal requirements.

Jointly developed by EBLEX Master Butcher, Dick van Leeuwen and Halal butcher Riyadh Al-Hassan, the aim is to provide a single comprehensive specification which will ensure consistency throughout the Halal industry.

The Guide will also act as an invaluable training aid for your staff.

Red Tractor

Lamb and mutton from an independently inspected, fully assured supply chain, that has been pre-stunned, is eligible to carry the Red Tractor logo. For more information visit www.redtractor.org.uk



Quality Standard Lamb

Quality Standard lamb is produced to higher standards than required by law from a supply chain which is fully assured and independently inspected at every stage.

The EBLEX Quality Standard lamb scheme includes additional requirements, which are above current commercial and legal standards applicable to the production of lamb.

For more information relating to membership of the scheme, marketing support available and advice, please call the scheme Hotline on **0845 491 8787** or visit our website www.eblex.org.uk



FARM ASSURED · QUALITY ASSURED · BE ASSURED



Costing Made Easy

To help abattoirs work out carcase and primal costs and butchers for products and cuts a range of costing tools are available on-line at www.eblextrade.co.uk

There are carcase costings for both beef and lamb along with detailed yield information for all carcase sections. These also show the yield comparisons using both traditional and seam-cutting methods. Butchers can also work out selling price of primal cuts, such as steaks and joints, added value products (primals and cuts prepared into marinated/crumbed steaks, joints and other products) and processed products including burgers.

The price calculators are easy to use and can quickly help you to work out the selling price of your product to return your required gross profit margin.



Labelling

Good and accurate labelling is not only a legal requirement but an excellent way to market your products. There are many laws and regulations governing the labelling of food and ignorance is no defence should you fall foul of them, many offences can result in punitive fines or even imprisonment.

Your local authority trading standards office will guide you on any areas you do not understand. In particular there are separate and additional requirements relating to beef labelling which you must follow. Clear, unambiguous labelling promotes the sale of product as does unit pricing showing the cost of the portion in question as well as the price per Kilo. Cooking and serving suggestions can also help prompt purchase.

Labelling is one area where a business can be creative providing the basic rules are followed. Poor labelling can lose you custom.



Lamb Cutting Specifications CD

Enclosed with this brochure is a CD which contains over 100 step by step cutting specifications, covering the entire lamb carcase including offal.

The specifications in the Cutting Manual are very clear and concise. They include codes for each product and a step by step guide on the processing procedures and techniques.

To work in conjunction with these cutting specifications a Meat Purchasing guide has also been developed for the end user. (These are also on the CD).

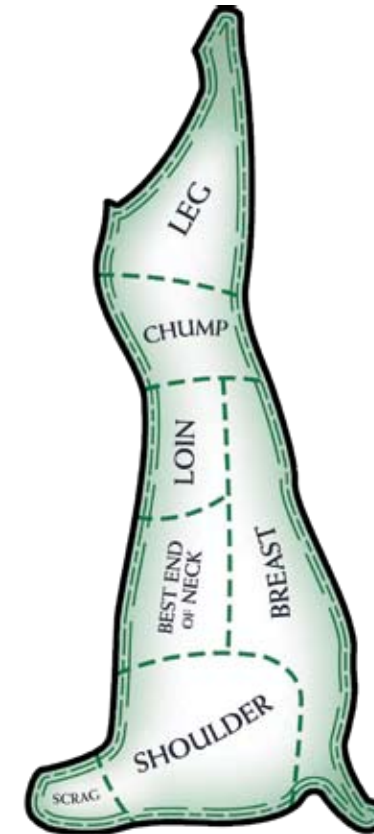
The two work together in a unique way to provide processors, retailers and caterers with the most comprehensive meat specifications and coding system in the market place.



Lamb carcass classification

Carcass assessment addresses conformation and fat. Fat cover is assessed as described on a scale of 1-5 with class 1 being extremely lean and class 5 being extremely fat. Classes 3 and 4 are divided into low (L) and high (H).

		Fat class						
		P	2	3L	3H	4L	4H	P
Conformation Class	E							
	U							
	R							
	O							
	P							



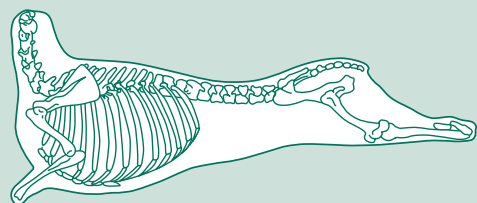
Lamb Carcass Cutting Method for the Halal Market

The cutting of a lamb carcass for the Halal market differs slightly from traditional English butchery techniques.

Over the following pages, you will find detailed step by step instructions to guide you through the entire process.

Each carcass section is highlighted individually and every stage of the cutting process is shown visually with written descriptions underneath.

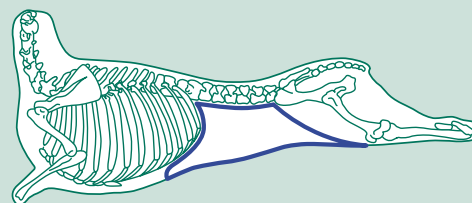
There are translation sheets available in Urdu, Bengali (Bangla) and Arabic – to order these, or if you would like additional copies of this brochure just call the EBLEX Hotline on 0845 491 8787.



1. Lamb carcass



2. Whole lamb



3. Position of the flank (breast flap)



4. Start by removing the tip of the flank (breast flap) by



5. following the natural seam along the leg



6. until the tip of the eye muscle of the loin.



7. Follow the tip of the eye muscle (taking care not to cut into the eye muscle)



8. until the rib section. Cut along the rib upwards.



9. Follow the soft rib bone cartilage towards



10. the breast bone and remove the flank (breast flap).



11. Flank (breast flap).



12. Flank (breast flap).



13. Remove the



14. flank muscles



15. as illustrated and remove excess fat.



16. Lean flank muscle.



17. Remove the remaining



18. flank muscles



19. as illustrated and

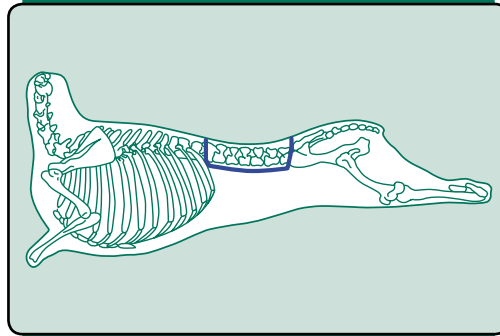




20. remove excess fat.



21. Lean trimmed flank muscles which can be used for mince.



22. Position of the saddle (back)



23. Remove the legs by cutting and sawing



24. between the last two vertebrae.



25. Remove the saddle (back) by cutting along the ribs and sawing through the vertebrae.



26. Remove excess



27. fat deposits and



28. back fat.



29. Back (saddle) fully trimmed.



30. The saddle can be cut into 15mm thick Barnsley (double back) chops.



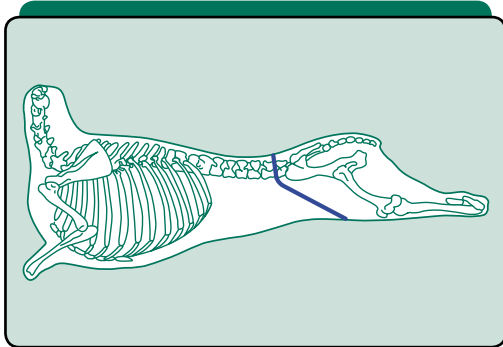
31. Alternatively the saddle can be cut



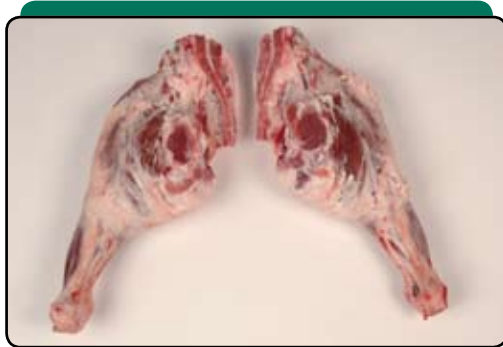
32. and sawn into single loins and sawn into



33. single T-bone (back) chops of 15mm thickness.



34. Position of the legs



35. Seperate the legs by cutting and sawing



36. through the vertebrae and tail bone.



37. remove the vertebrae and



38. tail bone,



39. excess blood particles



40. and excess fat.



41. Remove the end of the knuckle bone.



42. Fully trimmed and prepared leg.





43. Alternatively



44. the meat



45. can be removed



46. from the leg,



47. taking care to



48. leave enough meat



49. on the bones.



50. The bones can be sawn into



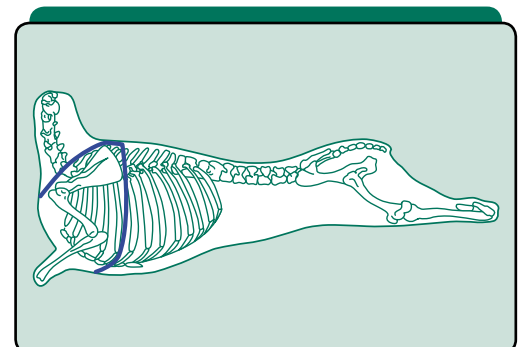
51. meaty bone pieces.



52. Lean leg meat can be used for dice.



53. Diced leg meat.



54. Position of the shoulder



55. Remove the shoulder by cutting in a straight



56. line onto the ribs. Follow the natural seam



57. and use the outer edge of the blade bone



58. cartilage as a guide, leaving all the cartilage



59. attached to the shoulder. Take care not



60. to cut into the neck muscles.



61. Shoulder (external view).



62 Shoulder (internal view).



63. Trim excess fat to



64. create a round shoulder.



65. Trim excess fat and blood particles





66. by lifting up the muscle covering



67. the bones (shoulder blade and humerus).



68. Remove excess outer fat and remove the end



69. of the knuckle bone. Fully trimmed and prepared bone-in shoulder.



70. Alternatively, cut between the joints



71. and remove the shoulder blade



72. leaving the blade bone cartilage



73. attached to the shoulder muscles.



74. Remove excess fat.



75. Fully trimmed and partly boned shoulder.



76. Alternatively the meat can be removed



77. from the shoulder taking care



78. to leave enough meat on the bones



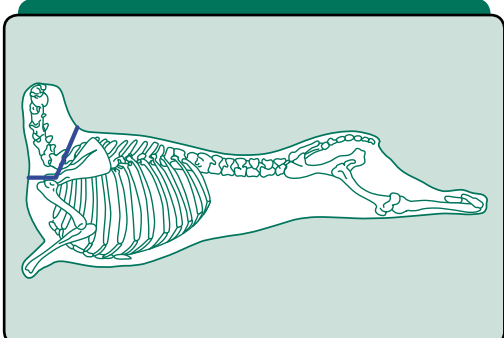
79. which can be sawn into meaty bone pieces.



80. Lean shoulder meat for dice.



81. Diced shoulder meat.



82. Position of the neck.



83. The neck is removed



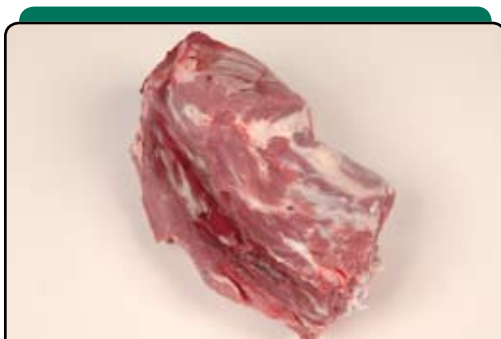
84. in line with the first rib.



85. Neck of lamb.



86. Remove the back strap and excess fat.



87. Fully trimmed neck.

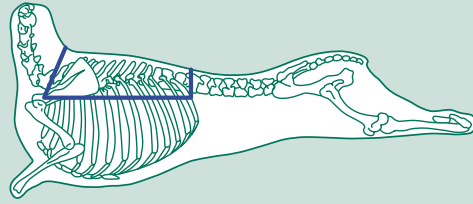


88. The neck is sawn into two lengthways

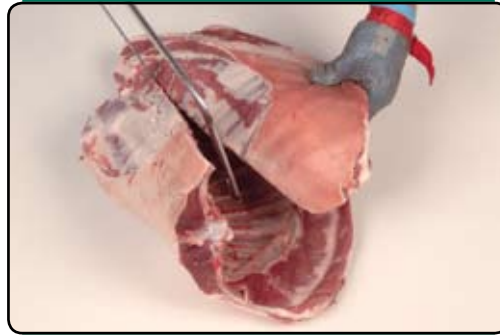




89. and then sawn into 15mm thick neck bone pieces.



90. Position of the loin.



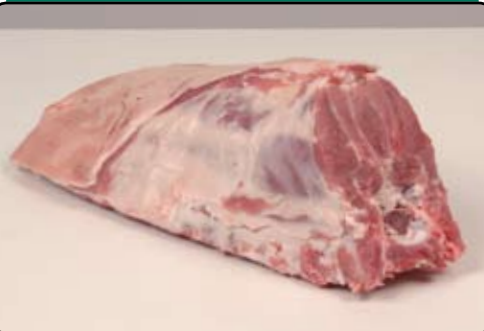
91. The breast (rib section) is removed



92. by sawing 40mm from the tip



93. of the loin eye muscle.



94. Double loin.



95. Remove the back strap



96. and excess fat.



97. Fully trimmed double loin.



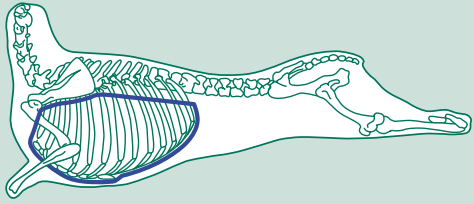
98. The double loin is sawn into two to create single loins.



99. Cut between the ribs to create cutlets (chops).



100. Alternatively, the eye muscle can be removed from the loin and fully trimmed of all fat and connective tissue.



101. Position of the breast (ribs).



102. Breast (ribs) (internal view).



103. Breast (ribs) (external view).



104. Remove excess fat



105. and skin (bark) as



106. illustrated.



107. Fully trimmed breast (ribs).



108. Fully trimmed breast (ribs).



109. Cut and chop in between the ribs, to



110. create individual ribs.



111. Alternatively cut ribs into 30-40 mm length pieces.



Acknowledgements

A special thanks to all those who have contributed to putting this guide together. In particular Dick van Leeuwen, John Satelle and Shoeeb Riaz for his valuable advice and with a specially extended thanks to Riyadh Al-Hassan for his input and guidance on cutting techniques for the Halal market.

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