LAMB · WHOLE CARCASS / CARCASS PARTS

Lamb carcass – chilled & frozen



Product page
www.europeangulf.com/en/products/lamb/lamb-carcass/

Whole halal lamb carcasses, supplied as whole carcasses only. Chilled carcasses travel in a cotton mesh stockinette that protects the surface while letting the carcass breathe – the classic product for air and road freight; frozen carcasses suit sea freight and longer storage. Several types and weight classes are available, from lighter, mild lamb to fuller, well-fleshed carcasses with more meat on the leg and loin; type, class and price are confirmed in the quotation.

Specifications

Category	Lamb
Presentation	Whole carcass / carcass parts
Cutting / format	Whole carcass
Condition	Fresh / chilled, Frozen
Bone	Bone-in
Packing options	Cotton mesh stockinette
Origin	Confirmed per order
Weight classes	Different weight classes and ranges are available according to customer requirements and are confirmed in the quotation.
Shelf life	15 days from production date (chilled) – confirmed per shipment
Freight	By air and by road

Delivery	Delivery by refrigerated road transport; export – including North Africa and, by air, the Gulf – subject to route availability and the destination's import requirements.

All meat products offered by European Gulf Company are halal. Slaughter and certification details are provided with each shipment's documents.

Frequently asked questions

How is the lamb carcass packed?
Chilled carcasses are wrapped individually in a cotton mesh stockinette; frozen carcasses are packed for cold storage and sea freight. Labelling and outer packing are agreed per shipment.

Contact · Request a quote

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Availability, specifications, documents, import eligibility and price are confirmed in the quotation. Sending this request is not a purchase and does not constitute acceptance of a binding offer. Prices, availability and terms are set out in our written quotation.