LAMB · CUTS

Lamb leg



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

Whole lamb legs, bone-in or boneless (rolled and netted on request), for roasting, grilling and slicing. The leg is the leanest large muscle group of the lamb and a staple for butchers, restaurants and festive trade. Shank on or off, chump on or off and pack size are defined in the specification.

Specifications

Category	Lamb
Presentation	Cuts
Cutting / format	Whole primal / whole piece, Custom cut to specification
Condition	Fresh / chilled, Frozen
Bone	Bone-in or boneless, per specification
Packing options	Vacuum packed, Cartons
Origin	Confirmed per order
Weight classes	Different weight classes and ranges are available according to customer requirements and are confirmed in the quotation.
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

Can lamb legs be supplied boneless and rolled?
Yes, boneless rolled and netted legs are available on request. Choose 'boneless' and describe the netting in the specification field.

Contact · Request a quote

info@europeangulf.com **+31 6 8729 9400 (WhatsApp)** **www.europeangulf.com/en/quote/**

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.