LAMB · CUTS

Lamb neck & breast



Product page
www.europeangulf.com/en/products/lamb/lamb-neck-breast/

Lamb neck and lamb breast, bone-in or boneless, for stews, curries, slow cooking and processing. Both are economical cuts with plenty of flavour and are popular with butchers, caterers and food manufacturers. Cut, trim 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
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 neck be supplied sliced?
Yes, whole or sliced (bone-in rings) on request. State the slice thickness and the packing in the specification field.

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.