LAMB · CUTS

# Lamb rack, ribs & cutlets



Product page
www.europeangulf.com/en/products/lamb/lamb-rack-chops/

Lamb racks (standard or frenched), rib sections and portioned cutlets for restaurants, hotels and premium retail. The rack is the most requested lamb cut in fine dining, while breast ribs suit grilling and barbecue menus. Number of ribs, cap on or off and portion weight are agreed in the specification.

## Specifications

| | |
|---|---|
| **Category** | Lamb |
| **Presentation** | Cuts |
| **Cutting / format** | Whole primal / whole piece, Portioned |
| **Condition** | Fresh / chilled, Frozen |
| **Bone** | Bone-in |
| **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

**What is a frenched rack?**
A frenched rack has the meat and fat cleaned from the ends of the rib bones for presentation. Bone length and cap removal are part of the specification.

### 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.