LAMB · CUTS

Lamb shoulder



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

Lamb shoulders, bone-in or boneless, the preferred cut for slow roasting, mandi, kabsa, tagines and stews. The shoulder is well marbled and rich in collagen, so it stays juicy during long cooking. Supplied whole or as square-cut shoulder; neck on or off is specified per order.

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

Which is better for mandi and kabsa: shoulder or leg?
Shoulder is usually preferred because its fat and connective tissue keep the meat moist during long cooking; leg gives a leaner result. Many buyers order both.

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.