LAMB · CUTS

# Lamb tenderloin



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

Lamb tenderloin is the small, very tender muscle that runs along the inside of the loin. It is used for skewers, medallions and quick grilling or pan-frying in restaurants and catering. We supply it vacuum-packed in cartons, chilled for short lead times or frozen for longer routes. Size, trim and pack format are confirmed per quotation.

## Specifications

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|---|---|
| **Category** | Lamb |
| **Presentation** | Cuts |
| **Cutting / format** | Whole primal / whole piece, Custom cut to specification |
| **Condition** | Fresh / chilled, Frozen |
| **Bone** | Boneless |
| **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 tenderloin be supplied in small portions?**
Yes, pack size and portion weight can be agreed per order. Send the format you need with your request and we confirm it in the quotation.

### 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.