

# LAMB REATIL CUT JUDGING

## LAMB LOIN CHOPS

### 1. TERMINOLOGY

#### Muscling

larger loin eye (or top loin)  
larger tenderloin  
greater area of exposed lean in the cut surface

#### Trimness

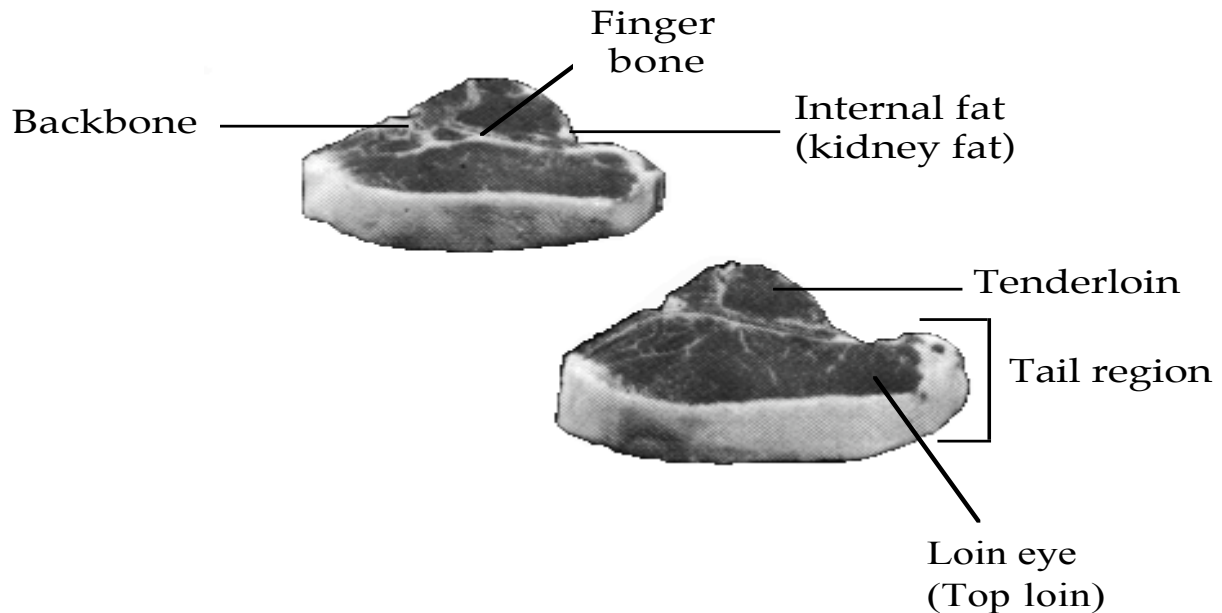
less external fat over the loin eye (or top loin)  
less internal fat

#### Bone

smaller percentage of bone  
less bone

#### Quality

more youthful or more uniform color of lean in the loin eye and/or tenderloin  
greater amount of marbling  
more uniform distribution of marbling  
firmer lean  
finer texture of lean



## 2. EXAMPLE REASONS

### LAMB LOIN CHOPS

Placing: 4-1-2-3

I placed this class of lamb loin chops 4-1-2-3.

(4/1) I placed 4 over 1 because 4 was a higher cutability chop as revealed by a much larger loin eye, less external fat over the loin eye, and a smaller percentage of bone. I grant 1 exhibited a greater amount of more finely-dispersed marbling in the loin eye and tenderloin.

(1/2) I placed 1 over 2 as 1 was clearly a more heavily muscled chop that would have greater consumer appeal. 1 displayed a greater area of exposed lean in the cut surface, as well as a firmer, more cherry-red colored lean in the loin eye.

(2/3) I placed 2 over 3 because 2 was a higher quality chop, as indicated by a greater amount of marbling in a firmer, finer-texture of more cherry-red colored lean. Additionally, 2 had less bone and was more even in chop thickness. I concede 3 was a meatier chop with a larger loin eye.

(3 last) I placed 3 last because 3 was the lowest quality chop in the class. This was evidenced by the least amount of marbling in the softest, palest colored lean. Furthermore, 3 was a wedged-shape cut and was exhibited in a torn package. Therefore, 3 would have the lowest consumer appeal, and thus placed last.

I placed this class of lamb loin chops 4-1-2-3.

# LAMB SIRLOIN CHOPS

## 1. TERMINOLOGY

### **Muscling**

- larger top sirloin
- larger tenderloin
- larger flank muscle (if present)
- greater area of exposed lean in the cut surface

### **Trimness**

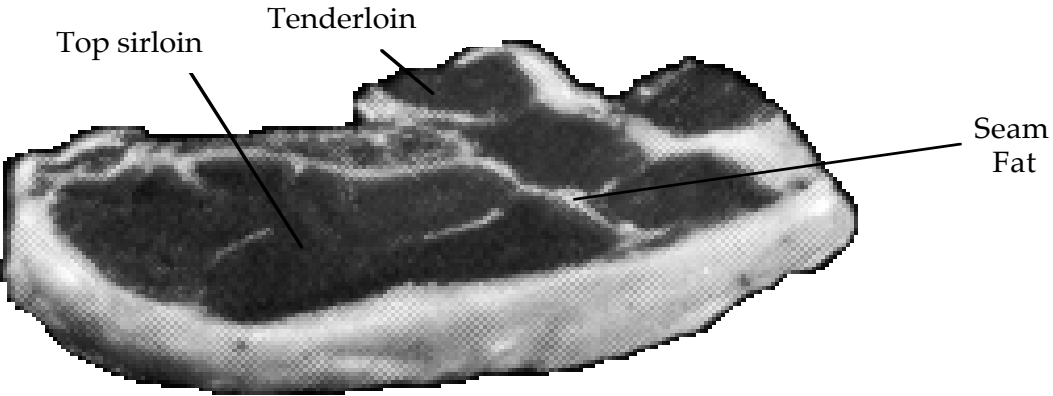
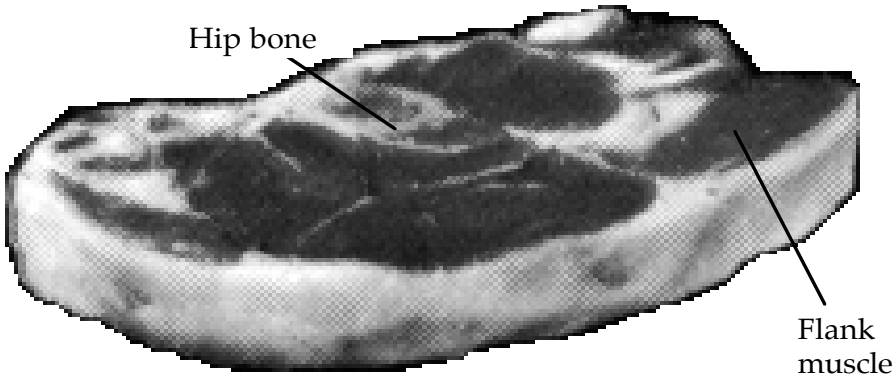
- less external fat
- less internal fat
- less seam fat

### **Bone**

- smaller percentage of bone
- less pelvic or hip bone
- smaller percentage of sacral vertebra bone (if present)

### **Quality**

- more youthful or more uniform color of lean in the cut surface
- greater amount of marbling
- more evenly dispersed marbling
- firmer lean
- finer texture of lean



## 2. EXAMPLE REASONS

### LAMB SIRLOIN CHOPS

Placing: 1-2-4-3

I placed this class of lamb sirloin chops 1-2-4-3.

(1/2) In a close pair, I placed 1 over 2 because 1 was a more muscular chop, as shown by a larger top sirloin and a slightly larger tenderloin. In addition, 1 possessed less external fat over the top sirloin. I grant 2 displayed a greater amount of marbling in a firmer, more uniform color of lean and had less bone.

(2/4) I placed 2 over 4 because 2 was a higher quality chop, as indicated by a greater amount of more uniformly dispersed marbling in a firmer, finer textured, more youthful colored lean in the cut surface. Also, 2 had a slightly larger flank muscle. I admit 4 possessed less seam fat, coupled with less bone.

(4/3) I placed 4 over 3 because 4 was a more muscular, trimmer chop, as evidenced by a much greater area of exposed lean in the cut surface, combined with less seam fat and less external fat. Moreover, 4 had a smaller percentage of bone. I realize 3 possessed a greater amount of marbling in a firmer, more uniform color of lean.

(3 last) Acknowledging that 3 was acceptable in quality as evidenced by a firm, youthful color of lean I, nonetheless, placed 3 last because 3 was a light-muscled, wasty sirloin chop. 3 exhibited the smallest area of exposed lean in the cut surface, coupled with the most external fat and the most seam fat. Therefore, 3 would have the lowest merchandising value in the class. For these reasons, I placed this class of lamb sirloin chops 1-2-4-3.