



Lamb Shoulder (Bone in)

Product Images



Description

Lamb shoulder, boasting unparalleled tenderness with the bone intact, and weighing in at approximately 3-5kg. To ensure exceptional flavour and texture, our whole lambs undergo a meticulous aging process of approximately 7 days in our Himalayan salt block chamber. Product only sold whole.

Additional Information

SKU	14134
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About Producer	Caterite's specialist butchery division offers an exceptional range of fresh, high quality meat, poultry and game in a choice of cuts to satisfy all of our customer requirements. We can provide full traceability and demand the highest standards of hygiene and safety. We are proud to announce that during our most recent audit, our butchery was awarded a BRC Grade A for the production of meat products.
Seasonal	No
Country of Origin	Great Britain
About Supplier	All of our lamb is guaranteed to be UK sourced. We have links with over 40 Cumbrian farms, and where possible we try and use locally sourced meat in our product range. If we are not able to provide Cumbrian product you can rest assured that our product is still supporting British farmers.
Accreditation, Certification and Assurance Schemes	BRC 'Grade AA' 2021 BRC Global Standards is a leading safety and quality certification programme, used by over 20,000 businesses in 90 countries.
Brands	Caterite
Allergens	No Allergens
Allergen Statement	Please note all nutritional values are approximate and subject to variation.
Defrosting guidelines	Products should be thawed in the fridge over a 24 hour period (not exceeding a temperature of 5°C), and be fully defrosted before use.
Energy (Kcal)	188.0000
Energy (KJ)	780.0000
Fat	14.6000
of which saturates	6.8000

Freezing guidelines	Freeze on the day of purchase, ensure the product is fully wrapped and sealed before placing in the freezer. Products can be stored for up to 3 months from the date of freezing in the freezer.
Availability	Order by 12 noon
Protein	14.1000
Salt	0.125
Size	kg
Pack Size	1
Storage Instructions	Store refrigerated <5°C, once opened use within 48 hours

