



## Beef and Lamb

### Inedible Lamb, Mechanically Deboned

**Description:** Mechanically deboned lamb shall consist of striated muscle meat originating exclusively from USDA inspected facilities domestically or imported from Australia or New Zealand. It is processed from lamb breast, flank, heart, trimmings and lamb bones. It may include the attached fat and connective tissue.

#### Physical Data

Color: consistent with that of wholesome ground lamb meat

Appearance: frozen in 50 lb. blocks from plate freezers or fresh in combos or tankers

Denaturing: charcoal – in accordance with CFR 325.123(a)

#### Temperature at receipt:

frozen: 0 degrees F.  
fresh: 40 degrees F.

#### Chemical data (frozen)

Protein:	10.0 % minimum
Moisture:	72.0 % maximum
Fat:	22.0 % maximum
Ash:	3.0 % maximum