

2008235 - Aussie Frenched Lamb Racks Cap Off



4764 Raised naturally and free -ranged in unspoiled environment of wide-open pastures, Australian Lamb is increasingly popular as a lower cost alternative to American Lamb. The all natural flavored lamb is both naturally lean and tender. All Natural Australian Frenched Lamb Rack - Cap On Featherbones and chine are removed Vacuum sealed 12/1 pc pkg. / 28+oz. Australian Meat Buyer Guide #4764



MARKETING

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PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
8476		90700159084762		12/1 CT			
Brand		Brand Owner		GPC Description			
CATELLI		Catelli Brothers		Lamb - Unprepared/Unprocessed			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
23 LBR	22 LBR	Yes	Australia	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
21.25 INH	13.72 INH	7.687 INH	1.3 FTQ	07x07	365 Days	-5 FAH / -2.5 FAH	
Traceability Regulation							
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors				
N/A	N/A	N/A	N/A				

Nutrition Facts

varied Servings per container

Serving Size 4.0 OZ

Amount Per Serving

Calories 390

% Daily Value*

Total Fat 35 g **54%**

Saturated Fat 1.5 g **75%**

Trans Fat 0 g

Cholesterol 85 mg **28%**

Sodium 65 mg **0%**

Total Carbohydrates 0 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

Protein 17 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0 mg 0%

Potassium 0 mg 0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

HANDLING SUGGESTIONS

keep refrigerated or frozen---UNIT UPC: 9070015908952---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

lamb rack

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PREPARATION & COOKING SUGGESTIONS

When cooking lamb, your best kitchen friend is a good meat thermometer to determine when you should remove your cut from heat. Stop cooking lamb when the thermometer shows 5 – 10° less than your planned temperature. Lamb will gain those degrees while resting. USDA recommends cooking chops and roasts 145° for medium-rare, 160° for well-done.

SERVING SUGGESTIONS

<https://catellibrothers.com/lamb/recipes>

MORE INFORMATION