

2003797 - Lamb Leg BRT

• USDA choice Colorado American lamb leg expertly boned, shank meat removed, trimmed & jet netted • Individually vacuum sealed • Pack 2/8-10 lb. avg. • Nami code . 234A Colorado-Fed lambs have long been recognized as the source of the world's best tasting, most nutritious lamb products. Raised on local ranches grazing on quality natural forage



MARKETING

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Nutrition Facts

36 Servings per container

Serving Size **4.0 OZ**

Amount Per Serving
Calories **300**

% Daily Value*

Total Fat 24 g **37%**

Saturated Fat 10 g **50%**

Trans Fat 0 g

Cholesterol 80 mg **27%**

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 20 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 1 mg 10%

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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
2382		90700159023822		2/9 LB		
Brand		Brand Owner		GPC Description		
CATELLI		Catelli Brothers		Lamb - Unprepared/Unprocessed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
20 LBR	19 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.25 INH	10.94 INH	5.375 INH	0.55 FTQ	10x08	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		

HANDLING SUGGESTIONS

keep refrigerated or frozen-----

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

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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