

*Kid - lamb - horsemeat - donkey/burro*



Kid



OV319 - kg. 5  
Headless suckling kid - France



OV320 - kg. 5 - 6  
Whole suckling kid - Italian

Suckling lamb



OV301 - kg. 6 - 7  
Whole suckling lamb



OV302 - kg. 4,5 - 5,5  
Garfagnana suckling lamb  
compensated cuts

New Zealand lamb



OV210 - g. 400 - 500  
8-rib frenched lamb loin



OV229 - g. 350 - 450  
Lamb frenched rack



OV205 - g. 180  
Lamb sirloin



ZCOV222 - g. 400  
8-rib frenched lamb loin (to keep at  
-18°C)



ZCOV207 - g. 300  
Lamb shank (to keep at -18°C)



ZCOV200 - kg. 3,6  
Lamb sweetbreads (to keep at  
-18°C)



ZCOV211 - kg. 22  
8-rib lamb saddle + loin (to keep at  
-18°C)



ZCOV215 - kg. 23  
Lamb leg (to keep at -18°)

Lamb - France -  
Great Britain -  
Ireland



OV105 - kg. 2  
8-rib lamb saddle



OV106 - kg. 3 - 3,5  
8-rib lamb saddle + loin



OV109 - kg. 1,5 - 2  
Lamb loin



OV114 - g. 500  
PGI Welsh lamb rack



OV111 - g. 350 - 400  
PGI Welsh lamb rump



OV004 - kg. 1  
8-rib lamb loin (France)



OV107 - kg. 2 - 2,5  
Lamb leg



OV113 - kg. 1,6  
Lamb shoulder (round cut)



OV115 - g. 450  
Lamb hindshank



OV123 - kg. 1,5 - 2  
Highland lamb loin (Stotland)

Horsemeat



EQ001 - kg. 20  
7-rib horse foal loin with fillet



EQ002 - kg. 6 - 8  
Horse siloin



EQ003 - kg. 2,2 - 2,5  
Horse fillet



EQ004 - kg. 3 - 4  
Horse leg meat

Donkey/Burro



EQ105 - kg. 8 - 9  
Burro leg meat (boneless leg  
anatomic cuts)