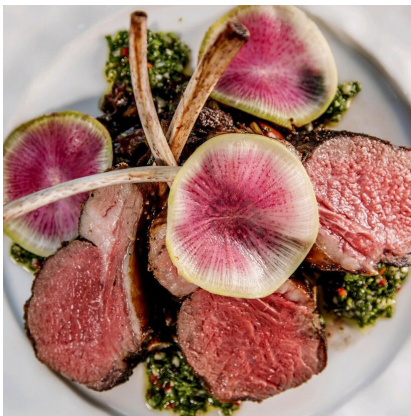


# INTRODUCING FREEDOM RUN FARMS LAMB



The Freedom Run Farm Consortium was formed in 2016 in order to promote the production and marketing of premium lamb with an emphasis on sustainability and ethical meat usage. Freedom Run Farm Lamb is committed to raising the finest lamb around. They've spent years developing their breeding and management program to ensure the premium quality, size, marbling and consistency chefs prefer. Their partner farms share in their dedication to the highest standards of animal welfare and practices of sustainability. Lamb has a rich culinary history in Kentucky and it's only fitting that they chose the Katahdin, American heritage breed. It's a circle of goodness from farm to plate. Taste the difference!



- |                                      |              |
|--------------------------------------|--------------|
| 62508 - LAMB - RACK B/I CHINE OFF    | 2 ea/3# avg  |
| 62526 - LAMB - PORTERHOUSE 5 to 6 OZ | 10/2ct packs |
| 62505 - LAMB - LEG BRT               | Each         |
| 62504 - LAMB - LEG BONE IN           | Each         |
| 62514 - LAMB - FORE SHANK            | 4ct case     |
| 62512 - LAMB - HIND SHANK            | 8ct case     |
| 62510 - LAMB - BLUEGRASS RIB         | 8ct case     |
| 62520 - LAMB - FLANK                 | 4# box       |
| 62528 - LAMB - BONES                 | weights vary |
| 62529 - LAMB - NECK BONES            | 20#          |
| 62524 - LAMB - TRIM                  | 38#-48#      |
| 62522 - LAMB - SUET                  | 10# avg/case |
| 62532 - LAMB - FRIES                 | 5# avg/case  |
| 62533 - LAMB - KIDNEY                | 5# avg/case  |
| 62535 - LAMB - LIVER                 | 5# avg/case  |



**What Chefs Want!®**

