

# USDA

lamb grading standards

## PRIME

- Thickly muscled throughout
- Moderately wide and thick in relation to their length
- Moderately thick and full legs, back, and shoulders

## CHOICE

- Slightly thick muscled throughout
- Slightly wide and thick in relation to their length
- Slightly thick and full legs, back, and shoulders.

## GOOD

- Slightly thin muscled throughout
- Moderately narrow in relation to their length
- Slightly thin and narrow legs, back, and shoulders.

## UTILITY

- Carcass is inferior to standards specified for the Good grade



not usually  
labeled in  
supermarkets



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