



Superior Farms

1022121 - Lamb Rack 4 X2 Cap Off 8 Rib

28oz and down, 8 bone Rack of Lamb. Cleanly frenched 4" bones. The cap is removed and rack knife ready. USDA choice or better. Raised and processed in the US.



Nutrition Facts

Servings per Container
Serving size

Amount per serving
Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* The % Daily Value (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.

* Benefits

Founded in 1964, Superior Farms Lamb now provides over one third of all the domestic lamb supply in the United States. Superior farms is 100% employee-owned company. Our ranchers, over 2000+ of them, are our partners. Like us they are committed to high standards of quality, animal-welfare, sustainability and environmental responsibility. This allows us to offer fresh year-round deliveries of USDA choice lamb to restaurants and retail across the US and abroad. Additionally, we're BRC certified which is a must for large institutions and retail. We're also 100% Halal certified.

One of our many options for rib racks. The 8 Bone 28oz Rack of Lamb, has pristinely frenched bones, is cap off and knife ready. The rack will wow your guest and have them coming back. Product of USA

Ingredients

100% Domestic Lamb

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

Once opened, product should be cooked and served with 1-2 days. *Dry aging is an option with proper conditions. Racks can be marinated overnight.

Serving Suggestions

Rib rack can be roasted, then severed whole and carved table side. It can be portioned into 1-2 chops for individual cooking.

Prep & Cooking Suggestions

Pat outside dry, season with salt. Cook on hot grill 5-10 minutes for color and flavor. Flipping frequently prevents scorching over live fire. Move to either preheated oven @450 for 5 minutes or move to cooler part of grill. Finish by cooking to desired temp; 120 for medium rare is ideal. 130 for medium, anything over is not recommended. Allow rack to rest 5-10 minutes.

📄 Product Specifications

Brand	Manufacturer
Superior Farms	Transhulance Holding Co

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	10156	1022121	90717497101563		4/1.75 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
8.37lb	7lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.75in	10in	7.75in	0.71ft3	10x7	26days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories		Total Fat		Sodium	
Protein		Trans Fats		Calcium	
Total Carbohydrates...		Saturated Fat		Iron	
Sugars		Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A(U)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

