



Superior Farms

103161 - Lamb Hindshanks 20/Up

Superior Farms USDA choice domestic lamb hindshank. A simple to prepare, flavorful crowd pleaser. Fantastic cut to be braised slow and low. Paired with bold red wines.



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

Superior Farms Lamb was founded in 1964. We offer fresh year-round deliveries of USDA choice lamb to restaurants and retailers 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. We're best in class for animal welfare standards, and sustainability practices. Our domestic lamb hind shank is one of our most popular cuts.

Ingredients

100% Domestic Lamb

⚠ Allergens

Free From:

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

Handling Suggestions

Cook after opening, consume or discard after three days

Serving Suggestions

3-5 oz per person. Braised or sous vide is recommended cooking method.

Prep & Cooking Suggestions

Brown in hot pan. Cover halfway with liquid, and generous splash of red wine. Braise on low heat for 2-3 hours until desired tenderness.

📄 Product Specifications

Brand	Manufacturer
Superior Farms	Transhumance Holding Co

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	10565	103161	90717497105653		8/1.5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
12.48lb	11lb	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-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

