



WYOMING

PREMIUM LAMB

Built on stewardship, transparency, and respect for the animal—from range to plate.

PREMIUM LAMB FOR KITCHENS THAT CARE ABOUT PLACE

Raised on Wyoming landscapes. Finished with intention. Wyoming Premium Lamb is a traceable, chef-driven lamb program that connects Wyoming family ranches, University of Wyoming students, and professional kitchens, all committed to quality, care, and place.

WHY THIS PROGRAM EXISTS

Wyoming Premium Lamb demonstrates a working model for adding value to Wyoming sheep production and expanding market access. Through the UW Lamb-A-Year Program and Meat Lab, premium lamb is processed thoughtfully, marketed directly, and sold with trust and consistency.

This is not commodity lamb. Each cut reflects the land it comes from and the people who steward it.



Sheep Program | Meat Sciences

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WYOMING

PREMIUM LAMB

BUILT FOR PROFESSIONAL KITCHENS

Wyoming Premium Lamb is produced for restaurants that value consistency, clean flavor, and sourcing grounded in place.

Lambs are selected using performance and carcass data to meet defined specifications for size, finish, and eating quality. Each carcass is dry-aged to improve tenderness and deepen flavor—allowing chefs to expect reliability while honoring seasonal character.

AVAILABLE CUTS

- Premier Ground Lamb
- 1½-inch Thick-Cut Lamb Chops
- Lamb Shanks (limited)

DRY-AGED FOR SUPERIOR QUALITY



SCAN TO
LEARN MORE



ORDER INQUIRIES

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LIMITED QUANTITIES. WYOMING RAISED.