



# 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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## — 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.**