



Patron HRH The Princess Royal

After initial processing the lamb will be cut and packed for delivery to shops and supermarkets throughout the UK and beyond.

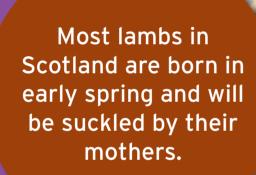
The main sheep breed in Scotland is the Scottish Blackface which is well suited to forage for food on rugged and hilly terrain.

DID YOU INDICATED TO THE PROPERTY OF THE PROPE

However, many other breeds including the Cheviots, Suffolks and Texels are growing in number.

that sheep can be milked just like cows and that their milk is often used to make gourmet cheeses?

Scottish lamb with its distinctive flavour and succulence is widely sought after by consumers.





Quality Meat Scotland
works hard to help the industry
which produces lamb in Scotland.
Scotland's lamb industry helps
make an important contribution
to our rural economy.
When you see a label that
says Scotch Lamb you can be
confident the meat has been
produced to some of the world's
highest standards.







Lambs are grown throughout the summer on grass and will also be fed root crops such as turnip in the autumn.

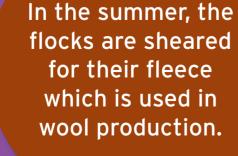


Lambs are marketed either as breeding stock or as prime lambs in the late autumn





All lamb produced in Scotland is independently inspected by the Food Standard Agency







The Royal Highland Education Trust
Royal Highland Centre, Ingliston, Edinburgh EH28 8NB
T: 0131 335 6227 F: 0131 333 5236 E: rhetinfo@rhass.org.uk
www.rhet.org.uk

