

Lamb and Wool



The Royal Highland Education Trust
Patron HRH The Princess Royal

DID YOU KNOW...

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



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



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



Most lambs in Scotland are born in early spring and will be suckled by their mothers.



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



In the summer, the flocks are sheared for their fleece which is used in wool production.



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



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

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.



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



The Royal Highland Education Trust
Patron HRH The Princess Royal