

RETURN BIDS TO:
RETOURNER LES SOUMISSIONS À:
Bid Receiving
PWGSC
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5
Bid Fax: (905) 615-2095

SOLICITATION AMENDMENT
MODIFICATION DE L'INVITATION

The referenced document is hereby revised; unless otherwise indicated, all other terms and conditions of the Solicitation remain the same.

Ce document est par la présente révisé; sauf indication contraire, les modalités de l'invitation demeurent les mêmes.

Comments - Commentaires

Vendor/Firm Name and Address
Raison sociale et adresse du
fournisseur/de l'entrepreneur

Issuing Office - Bureau de distribution
Public Works and Government Services Canada
Ontario Region
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5

Title - Sujet Lamb	
Solicitation No. - N° de l'invitation E6TOR-13RM27/A	Amendment No. - N° modif. 001
Client Reference No. - N° de référence du client E6TOR-13RM27	Date 2015-03-30
GETS Reference No. - N° de référence de SEAG PW-\$TOR-033-6509	
File No. - N° de dossier TOR-3-36248 (033)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2015-09-30	
Time Zone Fuseau horaire Eastern Standard Time EST	
F.O.B. - F.A.B. Plant-Usine: <input type="checkbox"/> Destination: <input type="checkbox"/> Other-Autre: <input type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Martin, Lesley	Buyer Id - Id de l'acheteur tor033
Telephone No. - N° de téléphone (905) 615-2033 ()	FAX No. - N° de FAX (905) 615-2060
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction:	

Instructions: See Herein

Instructions: Voir aux présentes

Delivery Required - Livraison exigée	Delivery Offered - Livraison proposée
Vendor/Firm Name and Address Raison sociale et adresse du fournisseur/de l'entrepreneur	
Telephone No. - N° de téléphone Facsimile No. - N° de télécopieur	
Name and title of person authorized to sign on behalf of Vendor/Firm (type or print) Nom et titre de la personne autorisée à signer au nom du fournisseur/ de l'entrepreneur (taper ou écrire en caractères d'imprimerie)	
Signature	Date

Solicitation No. - N° de l'invitation

E6TOR-13RM27/A

Amd. No. - N° de la modif.

001

Buyer ID - Id de l'acheteur

tor033

Client Ref. No. - N° de réf. du client

E6TOR-13RM27

File No. - N° du dossier

TOR-3-36248

CCC No./N° CCC - FMS No/ N° VME

SEE ATTACHED DOCUMENT

FQS-5 Lamb

Description: Means the meat derived from a dressed carcass of an ovine animal that meets the following maturity characteristics:

- Fewer than two permanent incisors,
- Two break joints or, in the case of a carcass with one break joint and one spool joint, the break joint has four intact and well-defined ridges with at least a slightly red and slightly damp surface, and
- Ribs that are no more than slightly wide tend to be rounded rather than flat and are reddish in colour.

Every Lamb carcasses graded “Canada AAA” are broken down into the following yield:

- Canada 1
- Canada 2
- Canada 3
- Canada 4

Note: Meat derived from a dressed carcass of an ovine animal which does not meet the specifications prescribed for **Lamb** “Canada AAA” shall be referred to as **Mutton**.

Any cut of fresh/chilled and/or frozen lamb procured in Canada must:

- come from a facility licensed and inspected by CFIA. A list of facilities licensed and inspected by CFIA can be found at [Canadian Food Inspection Agency - Food of Animal Origin - Federally Registered Meat Establishments](#),
- come from a facility that meets the criteria as outlined in [CFIA’s Meat Hygiene Manual of Procedures](#) and be manufactured in an establishment that was operating under a Hazard Analysis Critical Control Point (HACCP) principles based system and is a Canadian Federally Inspected processing plants,
- meet all the requirements as outline in [Canadian Food and Drug Act and the Canadian Food and Drug Regulations](#),
- meet all the requirements as outlined in [Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#),
- come from a facility that meets HACCP System and Guidelines including it’s annex as outlined in the [Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#),
- comply with food packaging and labeling requirements specified by the Food and Drugs Act and Regulations and the [Consumer Packaging and Labeling Act](#), and the [Consumer Packaging and Labeling Regulations](#),
- be supplied in the following lamb grading as outline in [Livestock and Poultry Carcass Grading Regulations](#) or equivalent, unless otherwise specified,

- Canada AAA
 - be supplied in lamb yield grade 1 or 2 as outline in [Livestock and Poultry Carcass Yield Class Regulations](#) (or the equivalent grade of the country of origin). Yield grades are based on the external fat covering of the carcass.
 - be supplied in the following weight ranges related to the weight of cut as follow as per the Canadian Meat Council's (CMC) Food Service Meat Manual:

Item	Product	Weight Range
1208R	Shoulder Roast, Boneless	1.5-2.5 kg
C71	Rack, Roast Ready	0.3-0.7 kg
1234R	Leg Roast, Boneless	2-4 kg
1295	Diced Lamb	---
Portion Control Cuts		
1204	Rib Chops	85 or 100 g
1204A	Rib Chops, Frenched	85,100 or 115 g
1207	Shoulder Chops (arm and blade)	85,100 or 115 g

Lamb carcass weights are not necessarily related to the weight of cuts within their respective weight range.

- shall meet the specification set out for the cut specified.

Any cut of fresh/chilled and/or frozen lamb procured from countries other than Canada must:

- only be procured/supplied from countries that are permitted to export these beef products to Canada. [CFIA's Meat and Poultry Products Manual of Procedures](#) provides current information on Countries from which commercial importation of meat products is permitted, and
- come from a facility that meets HACCP criteria as outlined in the Annex to The [Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#).
- meet all requirements as outline in [Canadian Food and Drug Act](#) and the [Canadian Food and Drug Regulations](#), and the [Canadian Food Inspection Agency](#), and/or
- meet all the requirements for the [USDA Standards for Grades of Lamb, Yearling, Mutton and Mutton Carcasses](#) and/or,
- meet all the requirements of applicable local food legislation whenever those requirements are stricter. All lamb shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements,
- meet all the requirements as outlined in [Code of Hygienic Practice for Meat - CODEX ALIMENTARIUS](#),
- meet all regulations as outlined in [Meat Inspection Act](#) and the [Meat Inspection Regulations, 1990](#) and the [Health of Animals Act and Regulations](#),
- meet all the requirements as outlined in [Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#)

- be marked with the official inspection mark of the government of the country of origin, prescribed by the national legislation of that country, to indicate that the lamb product has been prepared in an establishment operating in accordance with the national meat inspection legislation of that country,
- be supplied in the following lamb grading as outline in [Livestock and Poultry Carcass Grading Regulations](#) or grading equivalency, unless otherwise specified,
 - Canada AAA
- be supplied in lamb yield grade 1 or 2 as outline in [Livestock and Poultry Carcass Yield Class Regulations](#) or according to the NAMP Meat Buyers Guide.
- be supplied in the following weight ranges related to the weight of cut as follow or according to weight ranges specified in the NAMP Meat Buyers guide:

Item	Product		Weight Range (CMC)
CMC	NAMP		
1208R		Shoulder Roast, Boneless	1.5-2.5 kg
C71	208	Rack, Roast Ready	0.3-0.7 kg
1234R	234	Leg Roast, Boneless	2-4 kg
1295	295	Diced Lamb	---
Portion Control Cuts			
1204	1204	Rib Chops	85 or 100 g
1204A	1204C	Rib Chops, Frenched	85,100 or 115 g
1207	1207	Shoulder Chops (arm and blade)	85,100 or 115 g

- comply with food packaging and labeling requirements specified by the Food and Drugs Act and Regulations and the [Consumer Packaging and Labeling Act, and the Consumer Packaging and Labeling Regulations](#).

Packaging:

- Every package and/or container used for lamb must:
 - be included in the [CFIA - Reference Listing of Accepted Construction Materials, Packaging Materials and Non-Food Chemical Products](#).
- Every material use in packaging and/or wrapping of lamb shall:
 - protect the lamb product sufficiently to prevent contamination,
 - be free from noxious substances,
 - not impart any undesirable substance to the lamb product, either chemically or physically,
 - be sound in construction, clean and free from discolouration and objectionable odours, and
 - be durable and effective in regard to the manner it is used and will not tear if wet,
 - be lined for frozen ground lamb products with:
 - moisture proof film or
 - material that provide similar protection, so:
 - that each individual wrapped lamb products , must be capable of being removed without defrosting the remaining packages products, and
 - that each layer of lamb can be extracted separately,
- No material used in packaging or labeling of a lamb product shall:
 - come into contact with the lamb product; if the contact might prevent the lamb product from conforming to the requirements to the Canadian Food and Drug Regulations.
- Any suspended lamb carcasses and primal cuts may be delivered unwrapped if hung with equipment designed to preclude contamination. Special care must be taken:
 - to assure sufficient clearance between the product and the floor, taking into consideration the stretching factor during transport, and
 - to prevent excessive swinging during transport.
- Any unsuspended lamb carcasses must be handled in such a manner as to prevent their contamination. They may be protected using good quality paper bags, stockinettes and/or paper or any other accepted material.

Every fresh/chilled dressed lamb carcass must:

- be marked in accordance with the description outline in [Livestock and Poultry Carcass Grading Regulations, Food and Drug Regulations, Consumer Packaging and Labeling Regulations, and the Meat Inspection Regulations, 1990](#),
- meet the marking standards set out for that grade,
- be marked with the following information:
 - a grade name,
 - a grade stamp,
 - a yield stamp or a roller brand,
 - meat inspection legend stamp, (i.e. a circular symbol with the word ("CANADA") , including a number that identifies the plant at which the dressed beef carcass was processed, and
 - all other requirements as specified in the [Livestock and Poultry Carcass Grading Regulations](#)
- Any primal and sub-primal cut of lamb packaged into a container/box must correspond to the lamb carcass grade stamp,
- Any Portion Controlled Lamb Cut packaged into a container/box must correspond to the sub-primal cut of lamb grade stamp,
- Any container/box marked with grade label, must correspond to the primal and sub-primal cut of lamb grade stamp in that container/box
- Every shipping container and/or packages of a primal cut and/or a sub-primal cut of lamb:
 - shall be marked in accordance as outline in [Livestock and Poultry Carcass Grading Regulations, Food and Drug Regulations, Consumer Packaging and Labeling Regulations and the Meat Inspection Regulations, 1990](#),
 - shall include the following information:
 - the grade designation must be clearly printed on the box,
 - the weights,
 - the cut number,
 - the product description (common name of the primal cut and/or a sub-primal cut of lamb),
 - health inspection crown symbol – oval with the word "CANADA", including a number that identifies the plant number ensuring the primal cut and/or a sub-primal cut of lamb inspected in Canada for food safety, or equivalent and
 - all other requirements as specified in the [Livestock and Poultry Carcass Grading Regulations](#)
 - shall meet the standard set out for that grade, and if the grade is not identified, the box must be labeled "ungraded",
 - Canadian lamb graded in the "AAA" grades shall not be mixed with non "AAA" grade product or ungraded product and be identified by grade name.
- Unwrapped lamb cuts will not be accepted.

Storage and Distribution:

- Any dressed carcasses, primal cut and/or a sub-primal cut of fresh/chilled and/or frozen lamb supplied shall:
 - be transported in a cleaned and sanitize (where applicable) transport vehicles and of suitable design, to prevent microbial, physical and chemical contamination of the beef product,
 - be in a vehicle with the internal vehicles finishes be in a good state of repair and made of corrosion-resistant material which cannot affect the organoleptic character of fresh lamb products or otherwise render them unwholesome. Internal of the vehicle must be smooth, impervious, and easy to clean and disinfect,
 - be transported in a refrigerated vehicle equipped to hold the lamb product's at the appropriate temperature either fresh and/or frozen and that both of these temperature conditions be maintained throughout the whole period of transport to include:
 - Lamb requiring to be "Kept refrigerated":
 - shall be maintained at no higher than 4°C,
 - shall not have been frozen at any time, and
 - shall not show evidence of off condition, including but not restricted to off odor, stickiness, gassiness, rancidity, sourness, dehydration, discoloration or mishandling, exception shall be made for the normal confinement odor and discoloration related to aging in vacuum packaging,
 - Lamb requiring to be "Kept frozen":
 - shall be maintained at a frozen state between -24°C and -18°C , and
 - shall not show evidence of defrosting and/or freezer deterioration
- not be carried in the same vehicles which are used for conveying live animals, controlled products as defined in the Pest Control Products Act or other substances that might adulterate the meat product, and
- not be carried in the same vehicles as other goods in a manner which may adversely affect lamb quality.

FQS-5-01 Lamb Cuts Specification

Specifications provided using the Old Standard from PSL disk and the NAMP (North American Meat Processors) Meat Buyer's Guide

Canadian Lamb is fabricated (processed) into the following cuts:

Outline in: [CFIA- Meats Cuts Manual - Lamb](#)

Dressed Lamb Carcass,
Primal Cuts,
Sub-Primal Cuts, and
Portion Control Cuts.

<i>Cut</i>	<i>Canadian Meat Council Specification #</i>	<i>Meat Buyers Guide (NAMP #)¹</i>	<i>General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.</i>
<i>Dressed Lamb Carcass</i>		#200	<i>Means the carcass of a lamb from which the skin, head and feet at the carpal and tarsal joints have been removed and the carcass has been eviscerated</i>
<i>Side</i>			<i>Means one (1) of the two (2) approximately equal portions of a Dressed Lamb Carcass obtained by cutting from the tail to the neck along the median line.</i>
<i>Front</i>			<i>Means that portion of the Side which is separated from the Whole Loin and Flank, by a straight cut passing between the sixth (6th) and seventh (7th) rib.</i>
<i>Front, Double</i>			<i>Means the anterior portion of the Front Half which is separated from the Rib and Flank. Double by a straight cut passing between the sixth (6th) and seventh (7th) rib</i>

¹ The Meat Buyer's Guide is based upon the latest in the series of IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's, AMS (Agricultural Marketing Services), etc. It is the authoritative manual to meat and poultry identification for the NAMP.

A-85-269-002/FP-Z01-CF Food Quality Specifications
FQS 5-Lamb

Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)²	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
<i>Leg</i>			Means the posterior portion of the Side which is separated from the Whole Loin and Flank by a straight cut passing immediately in front of (anterior to) the pin bone (ilium or tuber coxae).
<i>Leg, Double</i>	233	#233	means the posterior portion of the Hind Half which is separated from the Whole Loin, Double and Flanks by a straight cut passing immediately in front of (anterior to) the pin bone (ilium or tuber coxae).
<i>Whole Loin</i>	232	#231-232	means that portion which is separated from the Front and Leg as described above, and from the Flank by a straight cut approximately parallel to the backbone (vertebral column) passing through the thirteenth (13th) rib, approximately at the beginning of the costal cartilage. See Meat Buyers Guide (NAMP) for more detailed specifications.
<i>Rack</i>		204	The rib rack is the portion remaining after the removal of the shoulder, breast, and loin portions of the carcass. The loin is removed as in Style A unless style B is specified. The breast is removed by a straight cut no more than 10 cm (4 Inch) from the ventral edge of the longissimus dorsi (ribeye) muscle. The diaphragm and fat along the ventral side of the vertebrae shall be removed. Unless otherwise specified, the rack is often package split

² The Meat Buyer's Guide is based upon the latest in the series of IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's, AMS (Agricultural Marketing Services), etc. It is the authoritative manual to meat and poultry identification for the NAMP.

A-85-269-002/FP-Z01-CF Food Quality Specifications
FQS 5-Lamb

Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)³	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
Shoulder, Square Cut		207	In addition to the requirements of Lamb Shoulder (item 236), the foreshank and brisket portion of the breast, as well as the neck, shall be removed by a straight cut approximately perpendicular to the rack side. The cut through the foreshank and brisket shall pass through the cartilaginous juncture of the first rib, and the cut removing the neck shall not leave more than 2.5cm (1 Inch) of neck on the shoulder. Purchaser may specify either a single or double shoulder.
Shoulder Roast, Boneless	1208R	208A	Prepared from the shoulder (Cut 207A) by removing all bones, cartilage, glands, sinews and exposed blood vessels. Existing fat layers are trimmed to a maximum of 13 mm (½ Inch). The shoulder is rolled and netted with the eye muscle as its axis.
Rack, Roast Ready	C71	204B	Prepared from a split hotel rack, removing fell, skin, and all bones, except rib bones. The plate is cut off 50 mm (2 Inch) from the rib eye muscle's outer edge on either end of the rack. Blade bone, lean and fat above it, are removed and the racks outer fat covering is beveled to form a reasonably even surface with an average fat covering of 6 mm (¼ Inch) not exceeding 10 mm (3/8 Inch) at any one point. The backstrap is also removed.
Leg, Roast Boneless	1234R	234	Prepared from the (single) leg, shank and flank removed, completely boneless. Trimmed free of all cartilage, loose tissue, and glands and fat in excess of 10 mm (3/8 Inch). Tied or netted.
; Diced Lamb	1295	295	Prepared from boneless lamb with cartilage, back strap, blood vessels and glands removed. Dark neck meat is trimmed off. Chemical lean 75%. May be hand or machine diced.

³ The Meat Buyer's Guide is based upon the latest in the series of IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's, AMS (Agricultural Marketing Services), etc. It is the authoritative manual to meat and poultry identification for the NAMP.

A-85-269-002/FP-Z01-CF Food Quality Specifications
FQS 5-Lamb

Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)⁴	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
<i>Lamb for Kabobs</i>		295A	<i>This item is as prescribed in "Lamb for Stewing" Item No. 295, except that at least 90 percent by weight of the resulting dices, unless otherwise specified, shall be of a size equivalent to not less than 3.1 cm (0.75 Inch) cube, and no individual surface shall be more than 6.2 cm (2.5 Inches) in length.</i>
<i>Ground Lamb</i>		296	<i>Prepared from any portion of lamb carcass. If requested by the purchaser this item may also be prepared from yearling mutton or mutton as specified and labeled accordingly. Unless otherwise specified, the fat content shall not exceed 20 percent. Purchasers however may specify a different fat content provided it does not exceed 30 percent. The meat used shall be free of fell, bones, cartilages, backstrap, exposed lymph glands, heavy connection tissue, exposed large blood vessels, and the tendinous ends of shanks and knuckles to a point that exposed at least 75 percent lean on a cross-sectional cut. Unless otherwise specified, frozen product may be incorporated into the mixture. The meat shall be ground at least once through a plate having holes not larger than 2.5 cm (1 Inch) in diameter. Alternatively, the meat may be chopped or machine-cut by any method, provided the texture and appearance of the product after final grinding is typical of ground lamb prepared by grinding only. Unless otherwise specified, the final grind shall be through a plate having holes 3 mm (0.125 Inch) in diameter. The lamb shall be thoroughly blended at least once prior to final grinding. The meat shall not be mixed after the final grind. The grinding process and product labeling shall be done in conformity with FSIS requirements.</i>

⁴ The Meat Buyer's Guide is based upon the latest in the series of IMPS (Institutional Meat Purchasing Specifications) of the USDA (United States Department of Agriculture's, AMS (Agricultural Marketing Services), etc. It is the authoritative manual to meat and poultry identification for the NAMP.

A-85-269-002/FP-Z01-CF Food Quality Specifications
FQS 5-Lamb

Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)⁵	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
<i>Rib Chops</i>	1204	1204B	Prepared from a Rack, Roast Ready (Cut C 71) by cutting through the rack at right angles to the spine, squaring the two exterior portions so that the surface is reasonably even and free of blemishes.
<i>Rib Chops, Frenched</i>	1204A	1204C	Prepared from Rib Chops (Cut 1204) by removing 20 mm (¾ Inch) of fat, bone and tissue, from the tail, leaving a single rib bone exposed and cleanly trimmed.
<i>Loin Chops</i>	1232	1232A	Prepared from a (single) loin with the flank trimmed to within 45 mm (1 ¾ Inch) of the loin eye on either end, fell and kidney fat removed, fat cover not to exceed 6 mm (¼ Inch).
<i>Shoulder Chops (arm & blade)</i>	1207	1207	Arm Bone Chops are cut from the square-cut shoulder (Cut 2074) by making cuts at right angles to the arm bone, separating chops of even thickness. Rib-bone ends and fat are removed. Blade bone chops are cut at right angles to the back bone producing portions of even thickness. Fat covering is not to exceed 6 mm (¼ Inch). No shoulder joint allowed.

Additional specifications for cuts of lamb are available in the publication, *Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual*

⁵ The Meat Buyer's Guide is based upon the latest in the series of IMPS (Institutional Meat Purchasing Specifications) of the USDA (United States Department of Agriculture's, AMS (Agricultural Marketing Services), etc. It is the authoritative manual to meat and poultry identification for the NAMP.

Applicable regulations and resources for Lamb

Canadian Food Inspection Agency - Food of Animal Origin - Federally Registered Meat Establishments, CFIA's Meat Hygiene Manual of Procedures , Canadian Food and Drug Act and the Canadian Food and Drug Regulations, Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS, Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS, Consumer Packaging and Labeling Act, and the Consumer Packaging and Labeling Regulations, Livestock and Poultry Carcass Grading Regulations, Livestock and Poultry Carcass Yield Class Regulations
CFIA's Meat and Poultry Products Manual of Procedures
Canadian Food Inspection Agency, Standards for Grades of Lamb, Yearling, Mutton and Mutton Carcasses and/or, Code of Hygienic Practice for Meat - CODEX ALIMENTARIUS, Meat Inspection Act
Meat Inspection Regulations, 1990
Health of Animals Act and Regulations
CFIA - Reference Listing of Accepted Construction Materials, Packaging Materials and Non-Food Chemical Products
CFIA- Meats Cuts Manual - Lamb

Ontario Sheep Marketing Agency (Info)
Alberta Lamb (Info)