## ARE YOUTIRED OF THIS?

**Arbitrarily** sized shanks in **unreliable** packaging.

When the focus is on the total box weight — not the weight of each piece or pack — you sacrifice prep time, quality and flavor.

## OVATION DOES IT DIFFERENTLY.

13.2802

BRAISE

We don't weigh by the pack, we weigh by the piece:

Every cut is inspected, selected and weighed by hand, giving you equal portions in every pack and every box.



- Pasture raised, 100% grass-fed and finished
- Expertly butchered for uniformity
- 100% yields and 0% prep
- Aged 96 hours for max flavor & tenderness
- Cryovac (COV) packaged

**HINDSHANKS:** Hand Cut Through Stifle Joint to Stand 90° On Plate, Heel On **FORESHANKS:** Knuckle Tipped, Cut at Elbow End

IMPROVE YOUR PLATING AND PORTION COSTS WITH THE CONSISTENCY
OF CHEF READY OVATION LAMB SHANKS



13.510z

MARX FOODSERVICE

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