

**Institutional
Meat
Purchase
Specifications**

Fresh Lamb Series 200



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1.0 Introduction

1.1 IMPS Documents

The United States Department of Agriculture (USDA) through its Agricultural Marketing Service (AMS) develops and maintains the Institutional Meat Purchase Specifications (IMPS) for meat and meat products. The complete IMPS series includes the following 11 documents:

General Requirements (GR) Quality Assurance Provisions (QAP)	
Fresh Beef	Series 100
Fresh Lamb	Series 200
Fresh Veal and Calf	Series 300
Fresh Pork	Series 400
Cured, Cured and Smoked, and Fully Cooked Pork Products	Series 500
Cured, Dried, and Smoked Lamb Products	Series 600
Variety Meats and By-Products	Series 700
Sausage Products	Series 800
Fresh Goat	Series 11

IMPS and the Uniform Retail Meat Identity Standards (URMIS) are the accepted fresh meat nomenclature standards used in the U.S. meat industry. IMPS and URMIS were developed for specific meat industry segments, thus have similarities and differences. This update includes the corresponding URMIS items listed with the IMPS item, and a separate section for additional URMIS items.

1.2 Contact Information

These specifications are recommended for use by any meat product procuring activity. For assurance that procured items comply with these detailed requirements, AMS, through its Livestock and Poultry Program, provides a voluntary meat certification service and a process verification program. For labeling purposes, only producers who have meat products certified according to the IMPS or operate under an approved IMPS process verified program may use the letters "IMPS" on the product label. Purchasers desiring these services should contact:

USDA, AMS, LP Program
1400 Independence Ave, SW, Room 3932, Stop 0258
Washington, DC 20250
Phone: (202) 720-5705

2.0 IMPS Ordering Checklist

2.1 Checklist Elements

The following checklist will assist the purchaser in providing contractual language necessary to describe the IMPS product and service desired. Each element within the checklist is further defined within **Section 3.0 – Ordering Data to be Specified by the Purchaser.**

- Item Number
 - Special Instructions

- Purchaser Specific Option (PSO)
- Added Ingredients
- Mechanical Tenderization
- Aging
- Grade & Special Requirements
- State of Refrigeration (See IMPS General Requirements (GR)).
 - Chilled
 - Frozen
- Fat Limitations
- Portion Cut Weight, Thickness, and Shape
- Weight Range
- Netting and Tying
- Packaging and Packing (See IMPS GR).
- Quality Assurance (See IMPS Quality Assurance Provisions (QAP)).
 - Method of Examination
 - Acceptable Quality Levels (AQL's)
 - Certification – (See IMPS GR and QAP).

3.0 Ordering Data to be Specified by the Purchaser

3.1 Item Number, PSO's and Special Instructions

The purchaser must specify: (1) IMPS item number and product name to be purchased, and if applicable, (2) PSO's, (3) added ingredients, applicable options, modifications, and special instructions to the requirements of the IMPS.

3.1.1 Abbreviations

In conjunction with other markings that may be required in the General Requirements and by Meat and Poultry Inspection Regulations, the IMPS item number, Class (Lamb, Yearling Mutton, or Mutton), and the product name listed above must be used for marking of shipping containers. Abbreviation of the product name is recommended. Abbreviations, when used, must be as follows:

Arm Out: A/O	Partially: Part	Shank-Off: S/O
Block Ready: B/R	Roast: Rst	Square-Cut: Sq-Cut
Boneless: Bnls	Roast-Ready: Rst-Rdy	Tenderloin: Tender
Center-Cut: Cntr-Cut	Short-Cut: Sh-Cut	Trimmed: Trmd
Ground: Grnd	Shoulder: Shld	Trotter-Off: T/O
Heel-Out: H/O	Sirloin: Sirln	Split and Chined: S/C

The product names and abbreviations listed in this series have been reviewed and approved by USDA; FSIS; Office of Policy and Program Development (OPPD); Labeling and Program Delivery Staff, Washington D.C.

3.1.2 Added Ingredients

To enhance product performance, the purchaser may specify ingredients to be added to any IMPS fresh lamb item. Ingredients may be added by immersion or injection. The purchaser may specify any one of the following levels of added ingredients within a purchase order:

Option #	Maximum Percentage of Added Ingredients
1	7%
2	10%
3	12%
4	15%
5	≥15%

The use of ingredients, method of addition, and product labeling must comply with FSIS Regulations and Policies.

3.1.3 Mechanical Tenderization

To enhance the tenderness of lamb products, the purchaser may specify roasts or raw materials to be made into portion cuts to be mechanically tenderized.

When specified, the roast or raw materials to be portioned must be mechanically tenderized by using the multiple probe method (pinning) not more than one time.

3.1.4 Aging

The purchaser must specify the aging type and time desired. For assistance in specifying these parameters, use the following tables:

Type	Description
Wet Aging	Meat is vacuum-packaged in a high moisture-impermeable bag and stored in cooler conditions (33-36°F), for a specified length of time.
Dry Aging	Meat is unpackaged and directly exposed to cooler conditions with designated temperature (33-36°F), humidity (85-90%) and air-flow positive controls.

Time	Description
0-5 Days	Green
5-7 Days	Moderately Aged
7-15 Days	Aged
≥15 Days	Extremely Aged

3.2 Grade and Special Requirements

3.2.1 Categories

The purchaser may specify any combination of the following grade, class, style, and special requirement categories when ordering. NOTE: Only one selection per category, per order.

Category				
Quality Grade*	U.S. Prime	U.S. Choice	U.S. Good	U.S. Utility
Yield Grade**	1	2	3	4
Carcass Wt. Range	As Specified By Purchaser			
Diet***	As Specified By Purchaser			

*Quality grades predict palatability of lean and are applied to carcasses.

They are determined by evaluation of carcass maturity and quality of lean.

**Yield grades predict the yield of closely trimmed boneless retail cuts to be derived from the major wholesale cuts.

***The diet category will allow the purchaser to specify the ingredients included in the animal's ration.

Category		
Class*	Lamb	Yearling Mutton
Style**	A	B

*Carcasses are classified as lamb, yearling mutton, or mutton depending on their evidence of maturity as indicated by the development of muscular and skeletal systems. Lamb carcasses possess less evidence of advanced maturity as opposed to mutton carcasses.

**The purchaser may specify style of carcass fabrication (as illustrated for Cutting Instructions in Diagram 7.1) desired when option is available within an individual item description. When not specified, the style of fabrication must be in accordance with the Cutting Instructions for Style A (Section 7.3.1). Style B (Section 7.3.2) is most used for international trading.

3.2.2 Contact Information

The purchaser may request documentation from the vendor, stating that cuts are derived from carcasses meeting the special requirements. For certification of the special requirements, a verification program must be in place. Contact the Meat Grading and Certification Branch for development of verification programs. (Refer to Section 1.2 - Contact Information).

3.2.3 Grade Designations

Official grade designations will appear in any one or any combination of the following ways: (1) shipping container markings, or (2) on individual bags or wrapping material. The processor must comply with Food Safety and Inspection Service (FSIS) grade labeling procedures.

3.3 State of Refrigeration

Purchaser must specify the state of refrigeration (chilled or frozen) for delivery of product. (See IMPS GR.)

3.4 Fat Limitations

3.4.1 Carcasses, Saddles, Wholesale and Primal Cuts

The purchaser must specify yield grade and/or maximum fat thickness as described below.

3.4.2 Cuts, Roasts, Diced, and Special Trim Items

The purchaser must specify maximum surface fat thickness requirements unless fat

limitations for surface and/or seam fat are indicated in the item descriptions.

Maximum fat thickness requirements may be specified in terms of “average” or “at any one point.” Alternatively, “average” and/or “at any one point” fat limitations may be specified.

Option #	Maximum Average Thickness	Maximum At Any One Point
1	¾ –inch (19 mm) “Commodity Trim”	1 inch (25 mm)
2	¼ –inch (6 mm)	½ –inch (13 mm)
3	⅛ –inch (3 mm)	¼ –inch (6 mm)
4	Practically Free (75% lean/seam surface exposed)	⅛ –inch (3 mm)
5	Peeled/Denuded* (remaining fat must not exceed 1 inch (25 mm) in the longest dimension and/or ⅛ –inch (3 mm) in thickness)	⅛ –inch (3 mm)
6	Peeled or Denuded, Surface Membrane Removed* (90% lean exposed)	⅛ - inch (3 mm)

*See Section 6.4

3.4.3 Portion-Cuts

The purchaser must specify the maximum (at any one point) thickness of surface fat on the edges of the chop unless fat limitations for surface and/or seam fat are indicated in the detailed item descriptions. Alternative fat limitations may be specified. If not specified, surface fat thickness must not exceed 0.25 inch (6 mm) at any one point.

Option #	Maximum At Any One Point
1	¼ –inch (6 mm)
2	⅛ –inch (3 mm)
3	Practically Free (75% lean/seam surface exposed and remaining fat must not exceed ⅛ –inch (3 mm))
4	Peeled/Denuded* (remaining fat must not exceed 1 inch (25 mm) in the longest dimension and/or ⅛ –inch (3 mm) in thickness)
5	Peeled/Denuded, Surface Membrane Removed* (90% lean exposed and remaining fat must not exceed ⅛ –inch (3 mm))

*See Section 6.4

3.4.4 Comminuted Products and Trimmings

Fat limitations for these items must be expressed in terms of a fat content percentage. Fat content describes the percentage of fat present in the product. Unless otherwise specified, the fat content must not exceed 22 percent. However, the purchaser may specify any fat content provided it does not exceed 30 percent and may specify discount ranges.

The purchaser must specify the fat content analysis to be determined on a (1) composite analysis, or (2) average analysis method (as defined within the IMPS QAP.) If the purchaser does not specify either method, the procedures for average fat content analysis method must be used.

3.4.5 Fat Content Verification

The fat content must be specified by the purchaser and verified by one or any combination of the following PSO's. If not specified, the fat content must be verified with PSO #2 requirements.

Option #	Fat Content
1	Fat content must be declared on the product label along with a nutrition facts panel in accordance with FSIS regulations.
2	Contractor must submit documentation of fat analysis to purchaser.
3	Fat content certified by AMS (see QAP).
4	Samples selected by AMS and sent to purchaser designated laboratory.

3.5 Portion Cut Weight, Thickness, and Shape

3.5.1 Weight and Thickness

The purchaser must specify the portion weight and/or thickness desired. For assistance in specifying weight, see weight range tables. Unless other portion weight and/or thickness tolerances are specified by the purchaser, the following tables must be used. When both weight and thickness are specified, it is recommended that those requirements be limited to items that are mechanically pressed and/or sliced.

Portion Thickness Tolerances*		
Specified Thickness	Thickness Tolerance	Thickness Uniformity
1 inch (25 mm) or less	+/- 3/16-in. (5 mm)	3/16-in. (5 mm)
More than 1 inch (25 mm)	+/- 1/4-in. (6 mm)	1/4-in. (6 mm)

*Thickness measurements are not applicable within 0.25 inch (6 mm) of the edge. Also, value listed under thickness uniformity is the maximum allowable difference between the thinnest and thickest measurement of an individual chop.

Portion Weight Tolerances		
Specified Weight	Weight Tolerance	Thickness Uniformity
Less than 6.0 ounces (170 g)	+/- 1/4 oz. (7 g)	3/16-in. (5 mm)
6.0 (170 g) to 12.0 ounces (340 g)	+/- 1/2 oz. (14 g)	1/4-in. (6 mm)
12.01 (341 g) to 24.0 ounces (680 g)	+/- 3/4 oz. (21 g)	3/8-in. (9mm)
24.01 ounces (681 g) or more	+/- 1 oz. (28 g)	1/2-in. (13 mm)

3.5.2 Shape

Unless otherwise specified, the shape of whole muscle portions cuts must resemble the approximate shape relative to the cut of origin. Cubed and braising chops which are mechanically pressed and sliced must be uniform in shape. Unless otherwise specified, patties must be round.

3.6 Weight Range

3.6.1 Index of IMPS Lamb products and weight ranges.

Purchaser must specify IMPS item number, product name, and weight range to be purchased. The following weight ranges are intended as guidelines. **Carcass weights are not necessarily related to the weight of cuts within their respective weight range.** Other weights or ranges may be specified.

Food Service Cuts							
Item #	Product Name	Weight Ranges (Pounds)					Page #
		A	B	C	D	E	
200	Carcass	55-65	65-75	75-85	85-95	95-up	23
200A	Carcass, 3-Way	52-62	62-71	71-81	81-90	90-up	23
200B	Carcass, Block-Ready	31-37	37-43	43-49	49-54	54-up	24
202	Foresaddle	21-25	25-35	35-40	40-up		24
203	Bracelet	6-8	8-10	10-12	12-up		25
204	Rack	6-7	7-8	8-9	9-10	10-up	25
204A	Rack, Split And Chined	2 ½-3	3-3 ½	3 ½-4	4-4 ½	4 ½ - up	25
204B	Rack, Roast-Ready	2-2 ½	2 ½-3	3-3 ½	3 ½ - 4	4-up	25
204C	Rack, Roast-Ready, Cap-On, Frenched	2-2 ¼	2 ¼-2 ½	2 ½-2 ¾	2 ¾-3	3-up	26
204D	Rack, Roast-Ready, Cap-Off, Frenched	1 ¼-1 ½	1 ½-1 ¾	1 ¾-2	2-2 ¼	2 ¼ - up	27
204E	Rack, Ribeye Roll	1-down	1-1 ½	1 ½-2 ½	2 ½ - up		27
206	Shoulder	14-18	18-22	22-26	26-30	30-up	28
207	Shoulder, Square-Cut	6 ½-7 ½	7 ½-8 ½	8 ½-9 ½	9 ½-10 ½	10 ½ - up	28
207A	Shoulder Outside						28
207B	Shoulder, Inside	4-5	5-6	6-7	7-up		28
207C	Shoulder, Inside Rack	¾ - down	¾-1	1-up			29
207D	Shoulder, Wedge						29
208	Shoulder, Square-Cut, Boneless	4-5	5-6	6-7	7-7 ½	7 ½ - up	29
208A	Shoulder, Outside, Tied, Boneless	1-1 ½	1 ½-2	2-up			29
208B	Shoulder, Arm-Out, Boneless	½ - down	½ - ¾	¾-up			29
208C	Shoulder, Inside Roll, Boneless	1-down	1-up				30
208D	Shoulder, Pectoral Meat	1-down	1-up				30
209	Breast	2-2 ½	2 ½-3	3-up			30
209A	Ribs, Breast Bones Off	1-1 ¼	1 ¼-1 ½	1 ½ - up			31
209B	Shoulder, Ribs	½ down	½ - up				31
209C	Belly	3-3 ½	3 ½-4	4-4 ½	4 ½-5	5-up	32
209D	Belly, Boneless	2-down	2-2 ½	2 ½ -			32

Food Service Cuts							
Item #	Product Name	Weight Ranges (Pounds)					Page #
		A	B	C	D	E	
				up			
210	Foreshank	1-down	1-1 ½	1 ½ - up			32
229	Hindsaddle, Long-Cut						33
229A	Hindsaddle, Long-Cut, Trimmed	30-36	36-42	42-48	48-54	54-up	32
230	Hindsaddle	24-30	30-34	34-38	38-44	44-up	33
231	Loins, Short Loin, Saddle	7-down	7-9	9-11	11-13	13-up	33
232	Loins, Short Loin, Saddle, Trimmed	6-down	6-8	8-10	10-12	12-up	33
232A	Loin, Short Loin, Block-Ready, Trimmed	2-down	2-2 ¼	2 ¼ - 2 ½	2 ½ - 3	3-up	34
232B	Loins, Double, Boneless	2 ½ - 3	3-3 ½	3 ½ - 4	4-4 ½	4 ½ - up	34
232C	Loin, Single, Boneless	1-down	1-1 ½	1 ½ - up			35
232D	Loin, Short Tenderloin	½ down	½ - 1	1-2	2-up		34
232E	Flank, Untrimmed	1 ½ - 2	2-2 ¼	2 ½ - up			35
233	Legs	9-11	11-12 ½	12 ½ - 14	14-16	16-up	35
233A	Leg, Trotter-Off	8 ½ - 10	10-11 ½	11 ½ - 13	13-14 ½	14 ½ - up	36
233B	Leg, Shank-Off						36
233C	Leg, Trotter-Off, Semi-Boneless	6 ½ - 8	8-9	9-10 ½	10 ½ - 11 ½	11 ½ - up	36
233D	Leg, Shank-Off, Semi-Boneless	5 ½ - 6 ½	6 ½ - 7 ½	7 ½ - 8 ½	8 ½ - 9 ½	9 ½ - up	36
233E	Leg, Sirloin Removed, Semi-Boneless	5-6	6-7	7-8	8-9	9-up	37
233F	Leg, Hindshank	1-1 ½	1 ½ - up				38
233G	Leg, Hindshank, Heel-On	1-1 ½	1 ½ - up				38
234	Leg, Boneless	5 ½ - 7	7-8	8-9	9-10	10-up	38
234A	Leg, Shank-Off, Boneless	5-6	6-6 ½	6 ½ - 7	7-8 ½		39
234B	Leg, 2-Way, Boneless	2-5	5-7	7-9	9-up		39
234C	Leg, Bottom, Boneless	1-down	1-1 ½	1 ½ - 2	2-up		39
234D	Leg, Outside, Boneless	1 ½ - 2	2-2 ½	2 ½ - up			40
234E	Leg, Inside, Boneless	1 ½ - 2	2-2 ½	2 ½ - 3	3-up		40
234F	Leg, Sirloin Tip, Boneless	1 ½ - 2	2-2 ½	2 ½ up			40
234G	Top Sirloin, Boneless	1-down	1-up				41
235	Back	12-14	14-16	16-18	18-20	20-up	41
236	Back, Trimmed	11-13	13-15	15-17	17-19	19-up	41

Food Service Cuts							
Item #	Product Name	Weight Ranges (Pounds)					Page #
		A	B	C	D	E	
238	Trimmings	Amount as Specified					42
239	Special Trimmings	Amount as Specified					42
242	Loin, Full	3-4	4-6	6-8	8-up		42
243	Loin, Full, Trimmed	2-3	3-5	5-7	7-up		42
244	Loin, 3-Way, Boneless	2-3	3-5	5-7	7-up		43
245	Sirloin	2-down	2-3	3-4	4-up		43
246	Tenderloin	1-down	1-1 ½	1 ½ -2	2-2 ½	2 ½ - up	43
295	Lamb for Stewing	Amount as Specified					43
295A	Lamb for Kabobs	Amount as Specified					43
296	Ground Lamb	Amount as Specified					45
296A	Ground Lamb and Soy Protein Product	Amount as Specified					45

3.6.2 Index of IMPS Lamb portion cut products and weight ranges.

Food Service Cuts			
Item #	Product Name	Weight Ranges (Ounces)	Page #
1200	Cubed Steak	2-6	46
1201	Cubed Steak, Special	2-6	46
1202	Braising Steak, Swiss	2-6	46
1204B	Rib Chops	2-8	46
1204C	Rib Chops, Frenched	2-8	47
1204D	Rib Chops, Cap-Off, Frenched	2-8	47
1204F	Rib Chops, Frenched to Eye	2-8	47
1207	Shoulder Chops	2-8	48
1209	Short Rib, Bone-In	6-10	48
1232A	Loin Chops	2-8	49
1232B	Loin Chops, Double, Boneless	2-8	49
1232C	Loin Chops, Single, Boneless	2-8	49
1233E	Leg, Center-Cut Steak	2-8	49
1233G	Osso Buco, Hindshank	2-12	50
1234	Leg Chops, Boneless	2-8	50
1234A	Leg, Cutlet, Boneless	2-8	50
1296	Ground Lamb Patties	2-8	50
1296A	Ground Lamb and Soy Protein Product Patties	2-8	50
1297	Lamb Steak, Flaked and Formed, Frozen	2-8	50
1297A	Lamb Sandwich Steak, Flaked, Shopped, Formed, and Wafer Sliced, Frozen	2-8	51
1297B	Lamb Steak, Sliced and Formed, Frozen	2-8	51

3.7 Netting and Tying

Many of the item descriptions require roasts to be netted or tied to facilitate institutional style cookery methods. The purchaser may specify the netting and tying requirements for such items as needed.

When tying is required, stretchable netting (or any other equivalent material) must be used to make roasts firm and compact. Unless otherwise specified, roasts must be netted so that all portions are held intact, without any portions protruding through the ends of the netting. Conversely, excess netting at the portion ends must be no more than 2.0 inches (5.0 cm) in length. Alternatively, roasts may be string tied by loops of twine uniformly spaced at no more than approximately 2.0 inches (5.0 cm) intervals along the items length). When tying does not make roasts firm and compact, lengthwise tying may be used. For net weight verification, netting and tying material must be included along with packaging materials when determining tare weight.

3.8 Packaging and Packing

Purchaser must specify packaging and packing for delivery of product. (See IMPS GR).

3.9 Quality Assurance

The purchaser may consult the IMPS QAP for options regarding production examination and lot acceptance criteria in terms of acceptable AQLs.

4.0 USDA Certification Verification

4.1 Contact Information

When requested, the purchaser must specify within a contract or purchase order that product must be certified or that the producer is operating under an approved IMPS Process Verified Program by the USDA, AMS, LP. The IMPS QAP, <https://www.ams.usda.gov/sites/default/files/media/QualityAssuranceProvisionsIMPS.pdf>, will be used to determine compliance. Purchasers desiring these services should contact:

USDA, AMS, LP Program
1400 Independence Ave, SW, Room 3932, Stop 0258
Washington, DC 20250
Phone: (202) 720-5705

5.0 Material Requirements

All products offered must comply with the following material requirements and the individual item descriptions. For certification, product must be evaluated in accordance with the IMPS QAP.

6.0 Quality

6.1 Excellent Condition

All product offered as meeting the specification requirements must be in excellent condition. For certification, product must be in the fresh-chilled state (not previously

frozen) when examined for excellent condition, e.g., exposed lean and fat surfaces must be of a color and bloom normally associated with the class, grade, and cut of meat, and typical of meat which has been properly stored and handled. Cut surfaces and naturally exposed lean surfaces must show no more than slight darkening or discoloration due to dehydration, aging, and/or microbial activity. The fat must show no more than very slight discoloration due to oxidation or microbial activity. No odors foreign to fresh meat must be present. Changes in color and odors characteristically associated with vacuum packaged meat in excellent condition must be acceptable. Also, product must show no evidence of freezing, defrosting, or mishandling. Lamb must be maintained in excellent condition through processing, storage, and transit.

Portion-cut and ground items to be delivered frozen may be produced from frozen meat cuts which have been previously certified in the fresh-chilled state, provided such cuts show no evidence of deterioration. Unless otherwise specified, portion cut items must maintain their approximate original shape. Products thus produced must be packaged, packed, and returned promptly to the freezer.

6.2 Lean Quality

Except for ground and flaked items, dark cutting and/or calloused lamb is not acceptable. All lamb must be free of bruises, blood clots, bloody tissue, blood discoloration, exposed blood vessels, cod and/or udder fat, gambrel cord, specified risk materials or any other conditions which would negatively affect the use of the product.

Lamb cuts must be free of dislocated or enlarged joints or other malformations of the skeletal structure. However, cuts with bones broken during processing are acceptable if the bones are not splintered to the extent that the lean around the fracture is affected.

6.3 Workmanship

Except for cuts that are separated through natural seams, all cut surfaces must form approximate right angles with the skin surface. No more than a slight amount lean, fat, or bone must be removed or included from an adjacent cut.

Except for chops which are cubed and/or knitted or unless otherwise specified in the individual item description, chops must be cut in full slices in a straight line reasonably perpendicular to the outer surface and at an approximate right angle to the length of the cut being sliced or portioned.

For individual muscle cuts, portions must be made by slicing perpendicular to the grain (muscle fiber alignment) of the cut. Portion-cut items must be practically free of: (1) fractures, (2) tag ends, and (3) knife scores. Individual chops must remain intact when suspended 0.5 inch (13 mm) from the outer edge.

6.4 Fat Trimming

Trimming of external fat must be accomplished by smoothly removing the fat following the contour of the underlying muscle surface. Beveling of the edges only is not acceptable. Two terms used for describing fat limitations are: (1) maximum fat thickness at any one point and (2) average fat thickness. Fat thickness requirements may apply to surface fat (external and/or exterior fat in relationship to the item) and

seam fat (fat between adjacent muscles within an item) as specified by the purchaser or within the detailed item description.

6.4.1 Peeled and Denuded

The term "peeled" implies surface fat and muscle separation through natural seams so that the resulting cut's seamed surface ("silver" or "blue" tissue) is exposed with remaining "flake" fat Not To Exceed (NTE) 1.0 inch (25 mm) in the longest dimension and/or 0.125 inch (3 mm) in depth at any point. The term "denuded" implies all surface fat is removed so that the resulting cut's seamed surface ("silver" or "blue tissue") is exposed with remaining "flake" fat NTE 1.0 inch (25 mm) in any dimension and/or 0.125 inch (3 mm) in depth at any point.

6.4.2 Peeled and Denuded, Surface Membrane Removed

Peeled/denuded, surface membrane removed requires the surface membrane ("silver" or "blue" tissue) to be removed (skinned); the resulting cut surface must expose at least 90 percent lean with remaining "flake" fat Not To Exceed (NTE) 0.125 inch (3 mm) in depth.

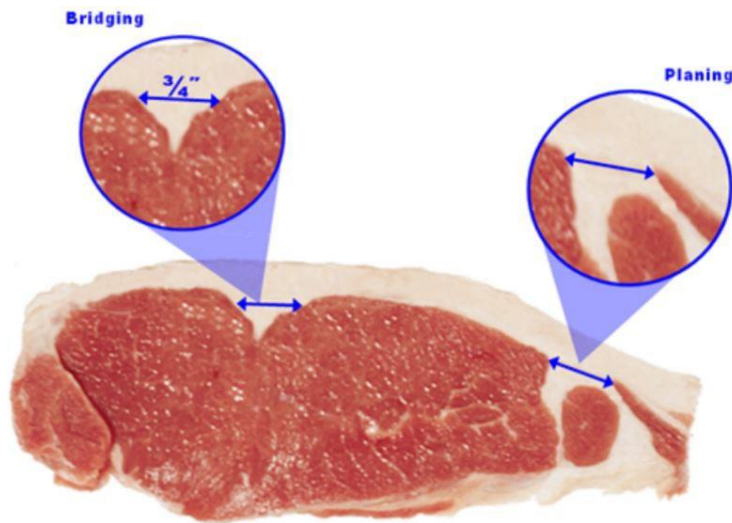
6.4.3 Cuts and Roast Items

For cuts and roast items, the maximum fat thickness at any one point is evaluated by visually determining the area of a cut which has the fattest thickness and measure the thickness (depth) at this point. The average fat thickness is evaluated by visually determining the areas of surface fat and taking multiple measurements in these areas only. The average must be determined by evaluating the amount of surface area that each thickness represents (e.g., if one third of the fat surface was 0.2 inch in depth, one third was 0.3 inch in depth and one third was 0.4 inch in depth, then the average would be 0.3 inch).

The actual measurements of fat are made on the edges of the cut and by probing or scoring the overlying surface fat as necessary in a manner that reveals the actual fat thickness and accounts for any natural depression or seam which could affect the measurement.

6.4.4 Bridging and Planing

When a natural depression occurs in a muscle, only the fat above the portion of the depression which is more than 0.75 inch (19 mm) in width is considered (this method is known as "bridging"). When a seam of fat occurs between adjacent muscles only the fat above the level of the involved muscles is measured (this method is known as "planing"). However, when fat limitations for Peeled/Denuded or Peeled/Denuded, Surface Membrane Removed are specified, the bridging method must be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.



6.4.5 Diced and Portion-Cut Items

For the purpose of measuring surface fat, the maximum fat thickness at any one point is evaluated by visually determining the areas on the edges of either side of the dice or portion-cut which have the thickest amount of fat and measuring the thickness (depth) of fat in these areas. The average fat thickness is evaluated by visually determining the various areas of surface fat and taking multiple measurements in these areas. The average must be determined by evaluating the amount of surface area that each thickness represents.

The actual measurements of fat are made on the edges of the cut and by probing or scoring the fat surface as necessary in a manner that reveals the actual fat thickness. For chop items, the bridging and/or the planing methods must be applied to take into account any natural depression occurring in a muscle and/or when a seam of fat occurs between adjacent muscles.

6.4.6 Seam Fat

For the purpose of measuring seam fat, when specified, the maximum fat thickness at any one point is evaluated by visually determining the areas of fat between layers of lean (muscles) on any side of the cut which have the thickest (widest) deposits of fat and measuring the width in these areas. The average fat thickness is evaluated by visually determining the various areas of seam fat and taking multiple measurements in these areas. The average must be determined by evaluating the areas that each thickness (width) represents.

For chop items, the bridging and/or planing methods must be applied to take into account the irregular widths of the seam fat within a muscle depression or between adjacent muscles in order to reveal the actual fat thickness (width) of fat within a seam. Seam fat must be evaluated no closer than 0.75 inch (19 mm) from the contour (projected perimeter when symmetrically formed or unformed) of the outer edge of the chop.

However, when fat limitations for Peeled/Denuded or Peeled/Denuded, Surface Membrane Removed are specified, the bridging method must be used for evaluating surface fat above a natural depression in a muscle and fat occurring between

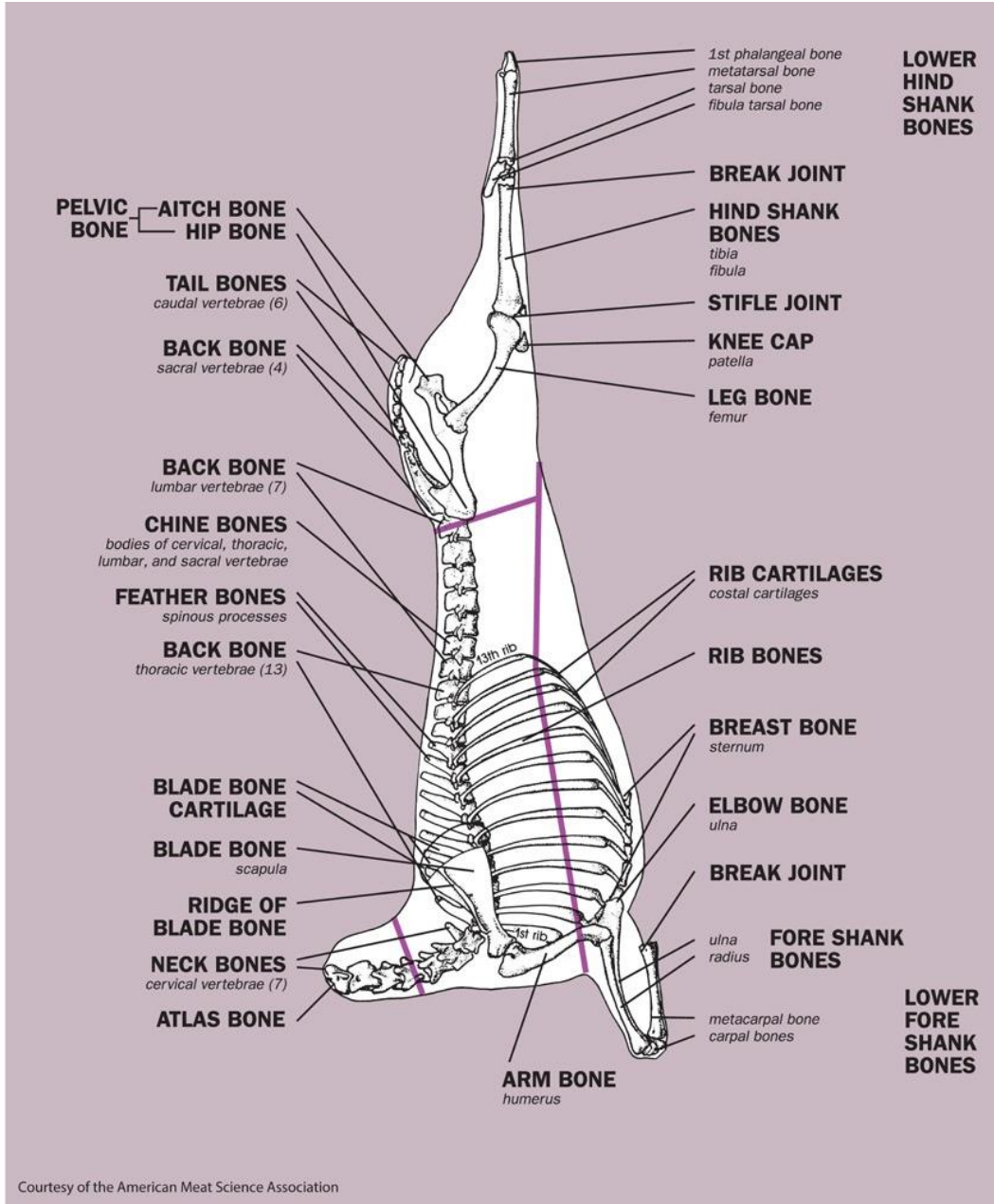
adjacent muscles.

6.5 Objectionable Materials

- Trimming for further processing into ground, flaked, chopped, or diced items - The processor must remove materials that are objectionable and will have a negative impact on quality of the end item. The following objectionable materials must be excluded:
 - Major lymph glands (*prefemoral*, *popliteal*, and *prescapular*), thymus gland, and the sciatic (ischiatric) nerve (lies medial to the outside round).
 - All bone, cartilage, and the following heavy connective tissues:
 - White fibrous – Shoulder tendon, elbow tendon, silver skin (outside round), sacrociatic ligament, opaque periosteum, serous membrane (peritoneum), tendinous ends of shanks, gracilis membrane, patellar ligament (associated with the stifle joint), and achilles tendon.
 - Yellow elastin – Back strap and abdominal tunic.

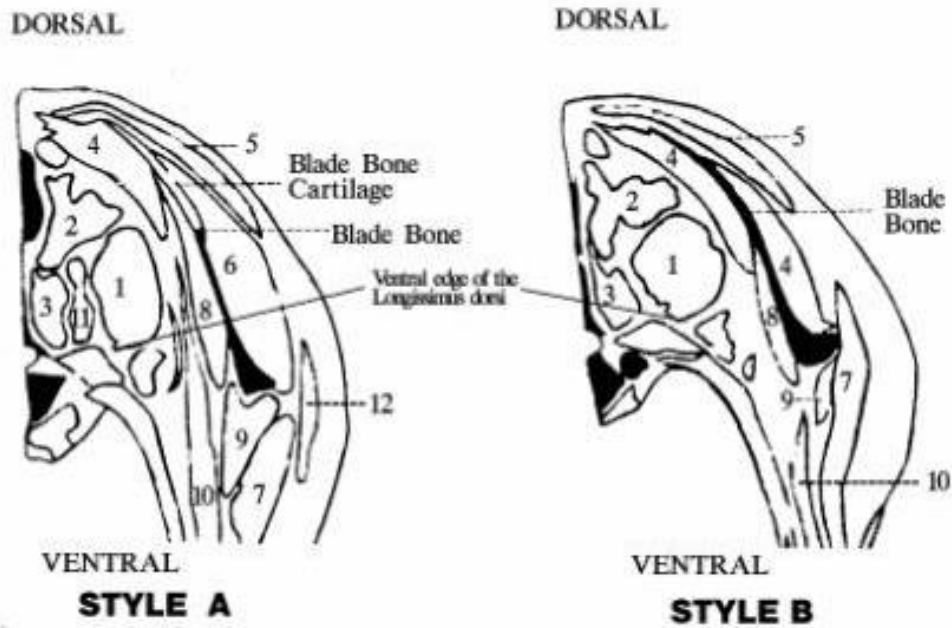
7.0 Diagrams

7.1 Lamb Side Skeletal Diagram



7.2 Primal Separations Diagram

7.2.1 Rack-Shoulder Separation



1. *Longissimus dorsi*

2. *Spinalis*

3. *Multifidus*

4. *Rhomboideus*

5. *Trapezius*

6. *Infraspinatus*

7. *Latissimus dorsi*

8. *Subscapularis*

9. *Teres major*

10. *Serratus ventralis*

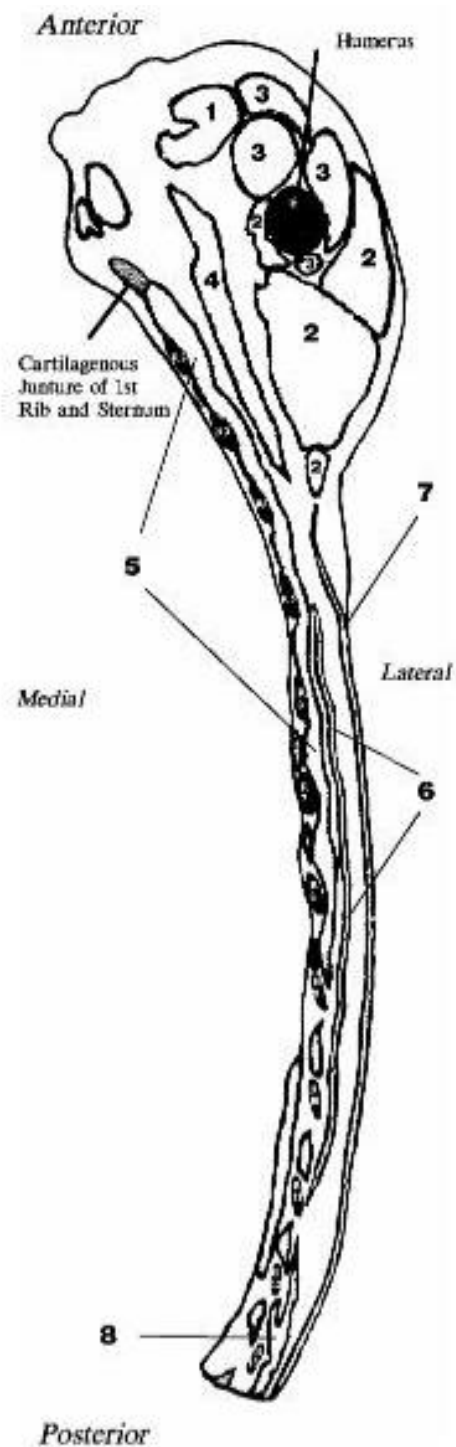
11. *Semispinalis capitis*

12. *Tensor fasciae antebrachii*

7.2.2 – Cross Section of the Arm Portion of Shoulder and Breast-Rack Separation



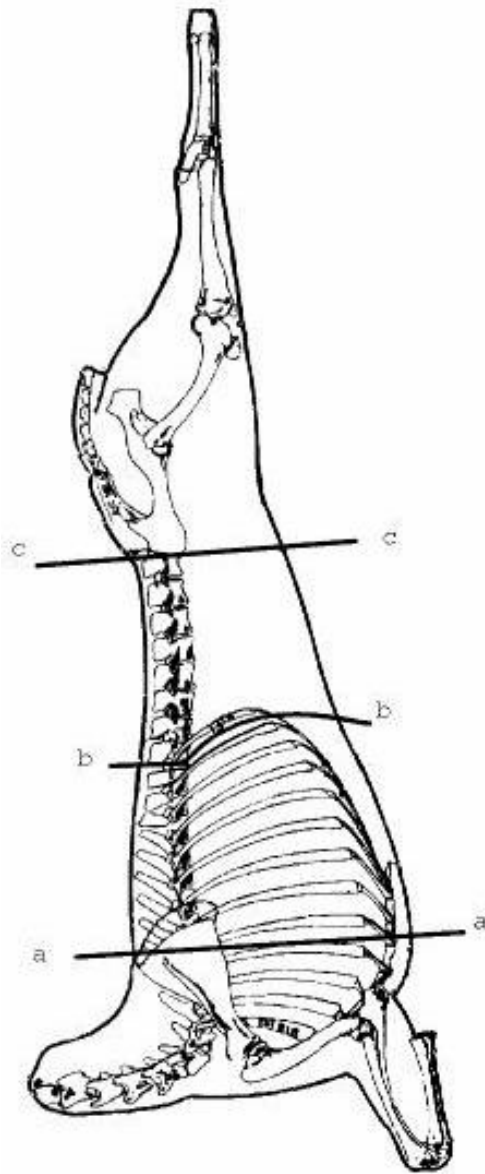
- 1 - *Pectoralis superficialis*
- 2 - *Triceps brachii* group
- 3 - Minor muscles associated with the humerus
- 4 - *Pectoralis profundus*
- 5 - *Serratus ventralis*
- 6 - *Latissimus dorsi*
- 7 - *Cutaneous trunci*
- 8 - *Obliquus externus abdominis*



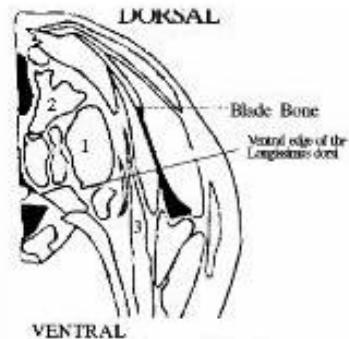
7.3 Cutting Style Instructions

7.3.1 Style A

Separation a. - Shoulder-Bracelet Separation



The shoulder is separated from the bracelet by a straight cut between the 4th and 5th ribs, leaving 4 ribs on the shoulder. The cut surface (see figure) shall expose the *spinalis dorsi* to be dorsal in relationship to the *longissimus dorsi*

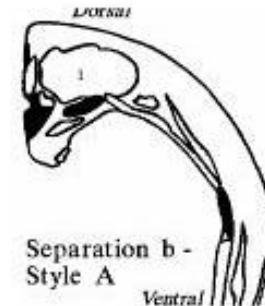


Separation a - Style A

- 1 - Longissimus dorsi
- 2 - Spinalis dorsi
- 3 - Serratus ventralis

Separation b. Bracelet-Loin Separation

The bracelet is separated from the loin by a cut which follows the natural curvature between the 12th and 13th ribs. Leaving 8 ribs (ribs 5-12) with the bracelet and no more than 1 rib remaining with the loin.

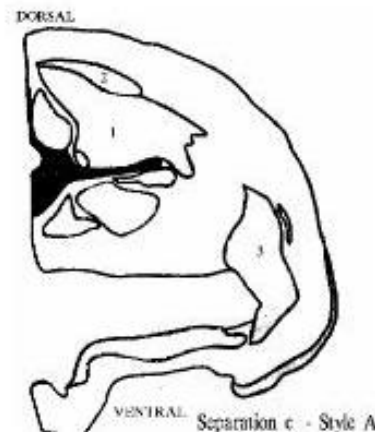


Separation b - Style A

- 1 - Longissimus dorsi

Separation c. Loin-Leg separation

The leg is separated from the loin by a straight cut, approximately perpendicular to the length of the leg, passing anterior to the hip bone and hip bone cartilage. The cut surface, which is approximately perpendicular to the length of the leg, exposes the *gluteus medius* and does not expose the *tensor fasciae latae* (see figure).



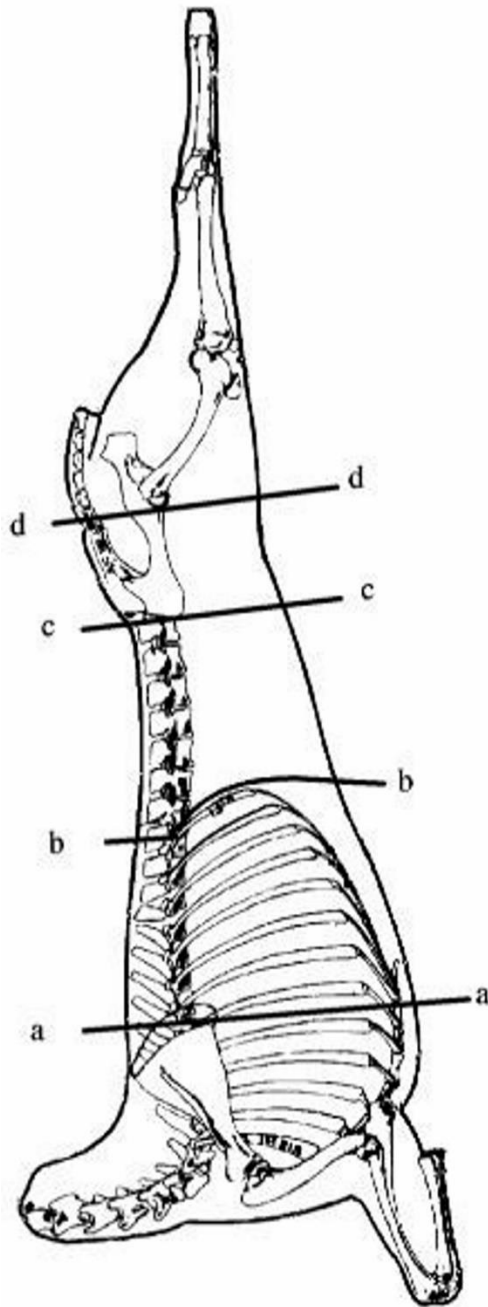
Separation c - Style A

1 - Longissimus dorsi

2 - Gluteus medius

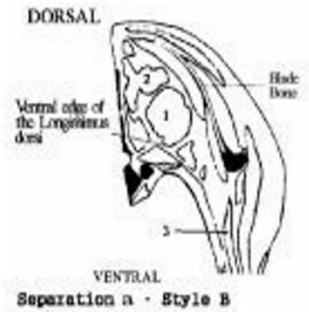
3 - Oblique internus abdominis

7.3.2 Cutting Instructions – Style B



Separation a. - Shoulder-Bracelet Separation

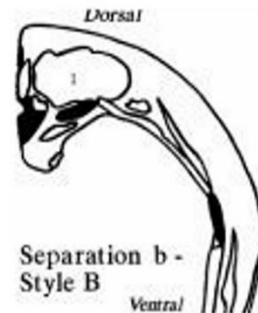
The shoulder is separated from the bracelet by a straight cut between the 5th and 6th ribs, leaving 5 ribs on the shoulder. The cut surface (see figure) shall expose the *spinalis dorsi* (2) to be dorsal in relationship to the *longissimus dorsi* (1) and the *serratus ventralis* (3) shall not extend past (dorsal to) the ventral edge of the *longissimus dorsi*.



- 1 – *longissimus dorsi*
- 2 – *spinalis dorsi*
- 3 – *serratus ventralis*

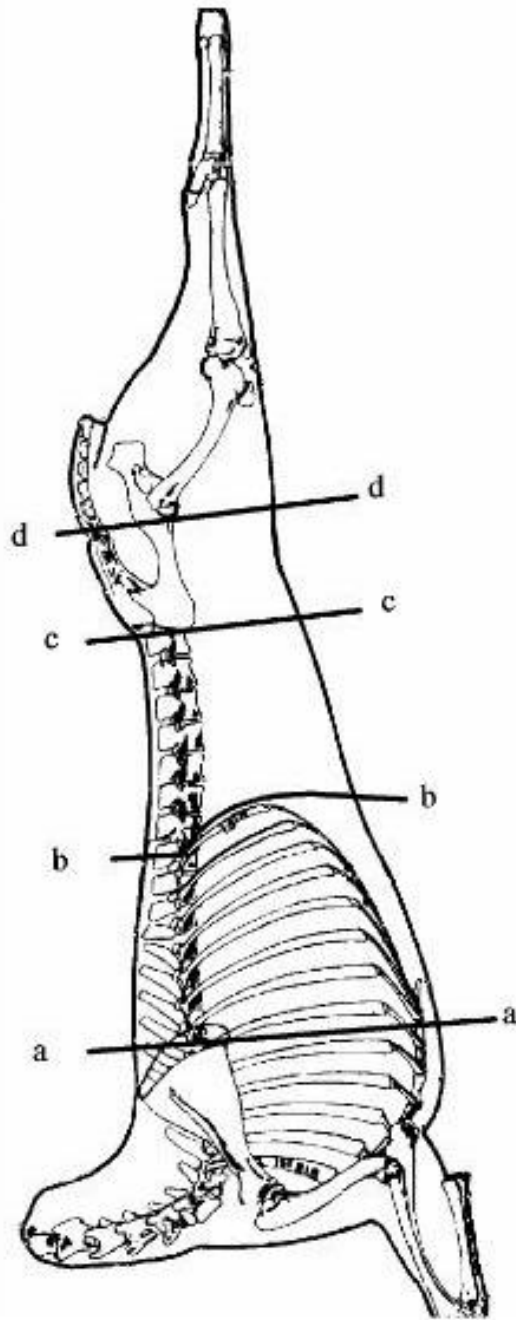
Separation b. Bracelet-Loin Separation

The bracelet is separated from the loin by a cut which follows the natural curvature posterior to the 13th rib, leaving 8 ribs (ribs 6-13) with the bracelet and no rib remaining with the loin.



- 1 – *Longissimus dorsi*

7.3.2 Cutting Instructions – Style B (Continued)



Separation c. Loin-Leg separation

The leg is separated from the loin by a straight cut, approximately perpendicular to the length of the leg, passing anterior to the hip bone and hip bone cartilage. The cut surface, which is approximately perpendicular to the length of the leg, exposes the gluteus medius and does not expose the *tensor fasciae latae* (see figure).



- 1 - Longissimus dorsal
- 2 - Gluteus medius
- 3 - Obliquus internus abdominis

Separation d. Sirloin-Leg Separation

The leg is separated from the sirloin by a straight cut; (1) approximately perpendicular to the length of the leg; (2) starting at the juncture of the last sacral and first caudal vertebra and (3) passing anterior to the protuberance of the femur (while exposing the ball of femur). The cut surface (see figure) shall expose; (1) the gluteus medius to be approximately equal in size to the biceps femoris and (2) the *tensor fasciae latae* shall be exposed and shall not extend around the knuckle.



- 1 - Gluteus Medius
- Biceps Femoris
- Fasciae Latae

- 2 -
- 3 - Tensor

8.0 Cut Descriptions

8.1 Myology

In addition to the illustrations of muscles contained in this document, a reference for identification of muscles is “Ovine Myology” by R.G. Kauffman, L.E. St. Clair, and R.J. Reber.

8.2 Foodservice and Retail Cut Descriptions

IMPS descriptions are science-based and include the anatomical nomenclature and historical industry terms used for wholesale cuts and popular foodservice cuts. IMPS is the industry standard for identification of carcasses, primals, sub-primals, and wholesale cuts. IMPS is the foundation and gateway for cuts approved for the Uniform Retail Meat Identity Standards (URMIS).

The URMIS system provides shorter and simplified descriptions used on retail scale labels. The descriptions consist of two lines: Line 1 for the Common Name and Line 2 for the Cut’s Characteristics. The Common Name has two key components: a retail cut descriptor and a retail cut form or shape. The Cut’s Characteristics include features not included in the Common Name.

The Universal Product Code (UPC) is a standard numbering system for perishable random-weight products typically sold in supermarkets. The original range of 4-digit UPC numbers for lamb cuts was coded to correspond with URMIS.

This updated Fresh Lamb version expands cut identification of all packaging levels, including cuts sold case-ready, tray-ready, and store-tray packed. A unique 4-digit UPC is assigned to all the lamb cuts. The UPC can be used in scale, scanning, and tracking systems. This will improve product identification, label accuracy, tracking capabilities, and provides an accurate cross-reference for the IMPS and URMIS systems.

The following section includes the IMPS Item Number, UPC, Description, and Definition. The Corresponding URMIS Descriptions are included with each IMPS item, including wholesale cuts that are typically sold to consumers. The remaining URMIS cuts are provided in Section 8.4.

For more information on URMIS and UPC go to MeatTrack.com.

Item Number 200, UPC 3101 – Carcass

A lamb, yearling mutton, or mutton carcass is the entire unsplit carcass. Bloody tissue, frayed ends at the neck and practically all kidney, pelvic and heart fat must be removed. The diaphragm and the hanging tender may be removed. However, if present, the membranous portion must be trimmed close to the lean.

Item Number 200A, UPC 3035 – Carcass, 3-Way

This item is as described in Item Number 200, except that the carcass is separated into three portions, (double shoulder, double back, and double leg) and packaged. The

portions must be separated as described for the following styles. When style is not specified by the purchaser, the requirements for Style A must be followed.

Style A - The shoulders must be separated from the back in accordance with separation a, and the legs from the back in accordance with separation c. (Refer to Cutting Instructions for Style A.)

Style B - The shoulders must be separated from the back in accordance with separation a, and the legs from the back in accordance with separation c. (Refer to Cutting Instructions for Style B.)

Item Number 200B, UPC 3036 – Carcass, Block-Ready

This item is as described in Item Number 200 except that, unless otherwise specified, the carcass is separated into single square-cut shoulders, single racks, single loins, foreshanks, breasts, and single legs and packaged. The hanging tenders and kidneys must be removed. When style is not specified by the purchaser, the requirements for Style A must be followed.

Style A - The shoulders, racks, loins, and legs must be separated in accordance with separations a, b, and c of the Cutting Instructions for Style A. The breast must consist of the brisket attached to the breast. The foreshanks must be separated from the brisket through the natural seam by a cut which passes through the web (*M. pectorales superficialis*). The trotter (lower foreshank) must be removed at the knee joint.

Style B - The shoulders, racks, full loins, and legs must be separated in accordance with the separations a, b, and d of the Cutting Instructions for Style B. The foreshanks must be separated from the brisket through the natural seam by a cut which passes through the web (*M. pectorales superficialis*). The trotter (lower foreshank) must be removed at the knee joint.

Item Number 202, UPC 3123 – Foresaddle

The foresaddle is separated from the hindsaddle as described in separation b as referenced in the Cutting Instructions for Style A or Style B. This item consists of the intact shoulder, rack, breast, and foreshank and must contain 12 ribs for Style A and 13 ribs for Style B. Bloody tissue, frayed ends at the neck end and practically all heart fat must be removed. The diaphragm and the hanging tender may be removed. However, if present, the membranous portion must be trimmed close to the lean. When style is not specified by the purchaser, the requirements for Style A must be followed.

The purchaser may specify one the following styles for Item Numbers 203, 204, and 204A. If not specified, product must comply with Style A requirements.

Style A: 8 ribs (ribs 5 -12)

Style B: 8 ribs (ribs 6 -13)

For Style B bracelet and rack-rib items, the *M. serratus ventralis* must not extend past

(dorsal to) the ventral side of the M. *longissimus dorsi*.

Item Number 203, UPC 3124 – Bracelet

The bracelet consists of the rack and breast from both sides of the carcass attached. It is separated from the shoulder as described in separation a, and from the loin in separation b. When style is not specified by the purchaser, the separations a and b for Style A must be followed.

Item Number 204, UPC 2941 – Rack

URMIS Common Name: Rack Of Lamb Whole

URMIS Characteristics: Rib, Bone-In

The whole rib rack is as described in Item Number 203 except that the breast must be removed. The breast must be removed from the bracelet by a straight cut across the ribs which is not more than 4.0 inches (10.0 cm) from the ventral edge of the M. *longissimus dorsi*. The diaphragm and fat on the ventral surface of the vertebrae must be removed. Unless otherwise specified, the rack is often packaged split. This unsplit rack is commonly referred to as a “hotel rack.”

Item Number 204A, UPC 2976 – Rack, Split and Chined

URMIS Common Name: Rack Of Lamb

URMIS Characteristics: Rib, Bone-In

This item is as described in Item Number 203 except the rack must be split and the breast must be removed by a straight cut across the ribs which is not more than 4.0 inches (10.0 cm) from the ventral edge of the M. *longissimus dorsi*. The chine bones must be removed such that the lean is exposed between the ribs and the feather bones, leaving the feather bones attached.

Option #	UPC #	Description	URMIS Common Name	URMIS Characteristics
1	3031	Purchaser may specify a ½ rack (4-rib rack) for this item.	Rack Of Lamb Half	Rib, Bone-In

Item Number 204B, UPC 3021 – Rack, Roast-Ready

URMIS Common Name: Rack Of Lamb

URMIS Characteristics: Rib, Bone-In, 4-inch Rib

This item is as described in Item Number 204A except that the breast side of the ribs must be removed by a straight cut across the ribs which is not more than the PSO from the ventral edge of the M. *longissimus dorsi*. Additionally, feather bones, exterior fat cover, backstrap, blade bone and the M. *trapezius*, M. *infraspinatus*, and M. *latissimus dorsi* must be removed, making the item partially cap-off. The purchaser may specify one of the

following tail length options for Item Number 204B.

If not specified, tail length will not be more than 4.0 inches (10 cm) from the ventral edge of the *M. longissimus dorsi* or as specified within the item description. The term block-ready is used interchangeably with roast-ready when describing this item.

Option #	UPC #	Description	URMIS Common Name	URMIS Characteristics
1	2910	3 in. (7 ½ cm)	Rack Of Lamb	Rib, Bone-In, 3-inch Rib
2	3054	2 in. (5 cm)	Rack Of Lamb	Rib, Bone-In, 2-inch Rib
3	3056	1 in. (2 ½ cm)	Rack Of Lamb	Rib, Bone-In, 1-inch Rib
4		0 in. (0 cm)		
5	2942	Purchaser may specify a ½ rack (4-rib rack) for this item.	Rack Of Lamb Roast	Rib, Bone-In
6	3055	In addition, the <i>M. rhomboideus</i> and <i>M. subscapularis</i> below the blade bone must be removed, making the item cap off.	Rack Of Lamb	Rib, Bone-In, Center-Cut

Item Number 204C, UPC 3028 – Rack, Roast-Ready, Cap-On, Frenched

URMIS Common Name: Rack Of Lamb

URMIS Characteristics: Rib, Bone-In, Frenched

This item is as described in Item Number 204A and is further prepared by removing the blade bone and associated cartilage, and by removing the feather bones. In addition, the breast side of the ribs must be frenched (removal of the intercostal meat and lean and fat over the ribs). Exposed portions of rib bones must not exceed 2.0 inches (5.0 cm) in length and the remaining intercostal meat and lean and fat over the rib bones must not exceed 2.0 inches (5.0 cm) from the ventral edge of the *M. longissimus dorsi* muscle.

The term Block-Ready is used interchangeably with Roast-Ready when describing this item.

Option #	UPC #	Description	URMIS Common Name	URMIS Characteristics
1	3057	The length from the ventral edge of the <i>M. longissimus dorsi</i> to the point at which the breast is removed must be no more than 3 inches (7 ½ cm), and neither the exposed rib bone nor the remaining intercostal meat, lean, and fat over the rib bones must exceed 1 ½ inches (3 4/5 cm) in length.	Rack Of Lamb	Rib, Bone-In, Frenched, 3-Inch Rib
2	2945	Purchaser may specify a ½ rack (4-rib rack) for this item.	Rack Of Lamb Roast	Rib, Bone-In, Frenched

3		The intercostal meat and lean and fat over the rib bones must be removed (frenched) to the base of the loin eye.		
4		The muscles above where the blade bone was (<i>M. trapezius</i> , <i>M. infraspinatus</i> , and <i>M. latissimus dorsi</i>) are removed.		
5		Purchaser may specify an alternative length for the remaining intercostal meat/French.		

Item Number 204D, UPC 2946 – Rack, Roast-Ready, Cap-Off, Frenched

URMIS Common Name: Rack Of Lamb

URMIS Characteristics: Rib, Bone-In, Center-Cut, Frenched

This item is as described in Item Number 204B PSO 6, which has the cap fully removed. In addition, the breast side of the ribs shall be frenched (removal of the *intercostal* meat and lean and fat over the ribs). Exposed portions of rib bones shall not exceed 2 inches (5.0 cm) in length and the remaining *intercostal* meat and lean and fat over the rib bones shall not exceed 2.0 inches (5.0 cm) from the ventral edge of the *longissimus dorsi* muscle. The term “Block-Ready” is used interchangeably with “Roast-Ready” when describing this item.

Option #	UPC #	Description	URMIS Common Name	URMIS Characteristics
1		The length from the ventral edge of the <i>M. longissimus dorsi</i> to the point at which the breast is removed must be no more than 3 in. (7½ cm), and neither the exposed rib bone nor the remaining intercostal meat, lean, and fat over the rib bones must exceed 1 ½ in. (3 4/5 cm) in length.		
2	3061	Purchaser may specify a ½ rack (4-rib rack) for this item.	Rack Of Lamb Roast	Rib, Bone-In, Center-Cut, Frenched
3		The intercostal meat and lean and fat over the rib bones must be removed (frenched) to the base of the loin eye.		
4		Purchaser may specify an alternative length for the remaining intercostal meat/French.		

Item Number 204E, UPC 2951 – Rack, Ribeye Roll

URMIS Common Name: Ribeye Roll

URMIS Characteristics: Lamb, Boneless

This item is as described in Item Number 204D except that all bones must be removed. It must consist of the *M. longissimus dorsi*, *M. multifidus dorsi*, *M. spinalis dorsi*, and the

minor muscles, fat and related intercostal lean on the breast side. The breast must be removed by a straight cut not more than 1.0 inch (25 mm) from the ventral edge of the *M. longissimus dorsi*.

The purchaser may specify one of the following styles for *Item Numbers 206, 207, 208, 208A, 208B, and 208C*. If style is not specified, product must comply with Style A requirements.

Style A: 4 ribs (ribs 1 -4)

Style B: 5 ribs (ribs 1 -5)

Item Number 206, UPC 3040 – Shoulder

The shoulders are separated from the carcass as described in separation a. Thymus gland and heart fat must be closely removed. Purchaser may specify the item as single or double.

Item Number 207, UPC 3038 – Shoulder, Square-Cut

This item is as described in Item Number 206 except that the foreshank and brisket (portions of the sternum, associated cartilage, overlying lean and fat and rib ends) are removed by a straight cut approximately perpendicular to the rib side and through the cartilaginous juncture of the first rib and the sternum. The neck must be removed by a straight cut perpendicular to the rack side which leaves not more than three cervical vertebrae on the shoulder. Purchaser may specify the item as single or double.

Item Number 207A, UPC 3971 – Shoulder, Outside

This item must consist of the shank, humerus, and blade bone and associated muscles of the shoulder. It may be prepared from the shoulder prior to removal of the rack and breast by cutting the web muscle (*M. pectoralis superficialis*) and following the natural seam to a point immediately medial to the blade cartilage. The trotter (lower foreshank) must be removed at or above the knee joint. The thick end (arm end) must include the shank and humerus bones and overlying lean (*M. latissimus dorsi*, *M. triceps brachii* group, and minor muscles associated with the humerus). The thin end (blade end) must consist of the blade bone and muscles overlying the blade bone (*M. supraspinatus*, *M. infraspinatus*, *M. latissimus dorsi* and may contain the *M. subscapularis* and *M. teres major*). The cutaneous muscle (shoulder rose) must be removed when the underlying fat exceeds the surface fat thickness specified. All sides must be trimmed following the natural curvature of the major muscles and the scapula.

Item Number 207B, UPC 3125 – Shoulder, Inside

This item must consist of the portion of the square-cut shoulder remaining after the removal of the outside shoulder (IMPS Item Number 207A). The lower portion of the inside shoulder must be removed by a straight cut at an approximate right angle to the

rack end which is ventral to but no more than 4.0 inches from the *M. longissimus*. All remaining portions of the *M. trapezius* muscle covering this item must be removed through the natural seams.

Item Number 207C, UPC 3129 – Shoulder, Inside Rack

This item is as described in Item Number 207B, except that the neck must be removed by a straight cut through the juncture of the last cervical and first thoracic vertebrae (immediately anterior and parallel to the first rib).

Option #	Description
1	The chine and feather bones must be removed.
2	The lean and fat between the rib bones must be removed (frenched) leaving no more than 1 in. of lean and fat ventral to the <i>M. longissimus</i> .

Item Number 207D, UPC 3972 – Shoulder, Wedge

This item is the triangular section located between the cranial end of the shoulder rack and where the neck was removed from the square cut shoulder. It is the portion of the neck that is left on when making a primal shoulder (no more than three cervical vertebrae).

Item Number 208, UPC 3039 – Shoulder, Square-Cut, Boneless

This item is prepared from a single Item Number 207. All bones, cartilages, backstrap, fell, prescapular lymph gland, and heart fat must be removed. The brisket side and rib end must form an approximate right angle. The brisket side must expose the *M. pectoralis profundus* extending posterior to the third rib mark. The neck must be removed by a straight cut approximately perpendicular to the rack end leaving no more than 1.0 inch (25 mm) of the neck on the shoulders. The purchaser may request that the shoulder be rolled with the ribeye lengthwise to the roll and netted or tied.

Item Number 208A, UPC 2934 – Shoulder, Outside, Tied, Boneless

URMIS Common Name: Shoulder Outside Roast
URMIS Characteristics: Lamb, Boneless

This item is as described in Item Number 207A except that all bones and cartilages must be removed. The tendons on the elbow end must be trimmed to be even with the lean. This item must be netted or tied.

Item Number 208B, UPC 3130 – Shoulder, Arm-Out, Boneless

This item is as described in Item Number 208 except that the arm portion must be removed (after removal of the outside shoulder) by a straight cut at an approximate right angle to the rack end, which is ventral to, but no more than 3.0 inches (7.5 cm) or less

than 1.0 inch (25 mm) from, the *M. longissimus dorsi* at the rack end. The outside shoulder and blade portion must be individually packaged.

Item Number 208C, UPC 2925 – Shoulder, Inside Roll, Boneless

URMIS Common Name: Shoulder Center Roast

URMIS Characteristics: Lamb, Boneless

This boneless item consists of the muscle system which lies under the blade bone, including the *M. serratus ventralis*, *M. rhomboideus*, and *M. splenius*. The arm must be removed by a straight cut at an approximate right angle to the rack end, which is ventral to, but no more than 3.0 inches (7.5 cm) from the *M. longissimus dorsi* at the rack end. All bones and cartilages must be removed, including the blade bone and the lean and fat overlying the blade bone.

PSO - The purchaser may specify tail length options for Item Number 208C. If not specified, tail length will not be more than 3.0 inches (7.5 cm) from the ventral edge of the *M. longissimus dorsi* or as specified within the item description.

Option #	Description
1	2 in. (5 cm)
2	1 in. (2 ½ cm)
3	0 in. (0 cm)
4	The muscles overlying the blade bone (<i>M. supaspinatus</i> , <i>M. infraspinatus</i> , and <i>M. trapezius</i>) must be removed in their entirety.

Item Number 208D, UPC 3131 – Shoulder, Pectoral Meat

This item will consist of the *M. pectoralis profundis* muscle that is removed from any boneless shoulder item.

Item Number 209, UPC 2915 – Breast

URMIS Common Name: Breast Whole

URMIS Characteristics: Lamb, Bone-In

This item is derived from anterior portion of the carcass remaining after ‘Separation B’. The rack (Item Number 204) and square-cut shoulder (Item Number 207) shall be removed leaving the ribs and sternum (brisket) portions intact by a straight cut that passes through the cartilaginous juncture of the first rib and sternum and a point that is not more than four inches ventral to the longissimus on the posterior (rack) end. The foreshank (Item Number 210) shall be removed by cutting through the natural seam and *pectoralis superficialis*. The diaphragm may be removed. However, if present, the membranous portion of the diaphragm shall be trimmed close to the lean. The heart fat shall be closely removed.

Option #	UPC #	Description	URMIS Common Name	URMIS Characteristics
1	3027	When specified by the purchaser, the breast bones and associated rib bones (brisket) are removed during the shoulder/bracelet break (separation b) by a straight cut between the 4th and 5th ribs (Cutting Style A) or 5th and 6th ribs (Cutting Style B). PSO 1 is the more common specification for this item.	Breast Whole	Lamb, Bone-In, Tip Portion Off

Item Number 209A, UPC 3007 – Ribs, Breast Bones Off

URMIS Common Name: Breast Ribs Denver Style

URMIS Characteristics: Lamb, Bone-In

This item is prepared from Item Number 209 and must consist of at least 7 ribs, and the intercostal muscles, *M. serratus ventralis*, and associated muscles immediately overlying the ribs. The cut must be not less than 3.0 inches (7.5 cm) in width. The sternum and ventral edges of the costal cartilages must be removed. The fell, *M. cutaneous trunci*, exterior fat cover, *M. latissimus dorsi*, and diaphragm must be removed. This item must be trimmed practically free of surface fat. This item is sometimes referred to as “Denver Style Ribs.”

Option #	Description
1	Notched/Split: When specified, notching of lamb ribs must be accomplished by making saw cuts across the ribs at 1.0-inch (2 ½ cm) intervals. The saw cuts must pass through the rib bones and intercostal meat while leaving the lean (<i>M. serratus ventralis</i>) intact.
2	Special/Frenched: When specified, the ribs must be frenched. Prior to frenching, the costal cartilages must be removed by a straight cut parallel with the dorsal edge. The ribs will then be frenched by detaching the <i>M. serratus ventralis</i> and removing the intercostal meat from the rib bones for a distance of 2 inches (5 cm) from the ventral (sternum/costal cartilage) side. The <i>M. serratus ventralis</i> must be rolled and tied to the dorsal edge.
3	The ribs are cut into individual portions by slicing between the rib bones through the intercostal meat and overlying muscles.

Item Number 209B, UPC 2931 – Shoulder, Ribs

URMIS Common Name: Shoulder Ribs

URMIS Characteristics: Lamb, Bone-In

This item may be derived from any square-cut IMPS shoulder item and must include at least 4 ribs and the intercostal and *M. serratus ventralis* muscles. This item must be trimmed practically free of surface fat. The dorsal edge must have no evidence of the cartilaginous junctures of the ribs and thoracic vertebrae.

Option #	Description
1	Notched/Split: When specified, notching of lamb ribs must be accomplished by making saw cuts

	across the ribs at 1.0 inch (2 ½ cm) intervals. The saw cuts must pass through the rib bones and intercostal meat while leaving the lean (<i>M. serratus ventralis</i>) intact.
2	Special/Frenched: When specified, the ribs must be frenched. Prior to frenching, the costal cartilages must be removed by a straight cut parallel with the dorsal edge. The ribs will then be frenched by detaching the <i>M. serratus ventralis</i> and removing the intercostals meat from the rib bones for a distance of 2.0 inches (5 cm) from the ventral (sternum/costal cartilage) side. The <i>M. serratus ventralis</i> must be rolled and tied to the dorsal edge.
3	The ribs are cut into individual portions by slicing between the rib bones through the intercostal meat and overlying muscles.

Item Number 209C, UPC 3132 – Belly

This item includes the intact flank, breast portion ventral to the rack, and breast bones (sternum) and costal cartilages removed from the square-cut shoulder. It may be prepared from the carcass after removal of the legs anterior to the hip bone and hip bone cartilage (separation c). It is removed by a straight cut passing through a point that is 3.0 inches ventral to the loin eye to the cartilaginous juncture of the first rib and sternum. The diaphragm may be removed. However, if present, the membranous portion of the diaphragm must be removed close to the lean. Heart and pelvic fat must be removed.

Option #	Description
1	Purchaser may specify the inclusion of the flank portion from the leg by removing the flank from the inside portion of the legs and following the natural seam over the leg tip prior to their removal from the carcass.

Item Number 209D, UPC 3128 – Belly, Boneless

This item is derived from the lamb belly. All bones, cartilages, abdominal tunic, internal fat (kidney, pelvic, and heart), intercostal meat and fat exceeding 0.5 inch in depth must be removed. The leg end must be ‘squared’ so the *M. rectus abdominis* muscle (flank muscle) appears to be at least 50 percent of the width of the belly. Rib bones and costal cartilages must be removed so that the underlying muscles (*M. serratus ventralis* and external oblique) are left intact.

Item Number 210, UPC 3010 – Foreshank

URMIS Common Name: Foreshank
URMIS Characteristics: Lamb, Bone-In

The foreshank must be removed from the shoulder by straight cut exposing the humerus and removed from the brisket by a cut through the natural seam and may contain a portion of the web muscle (*M. pectoralis superficialis*). The trotter (lower foreshank) must be removed at or above the knee joint.

The purchaser may specify one of the following options for Item Numbers 229 and 229A, described below. If not specified, product must comply with Style A requirements.

Style A: 9 ribs (ribs 5 - 13)
Style B: 8 ribs (ribs 6 - 13)

Item Number 229, UPC 3973 – Hindsaddle, Long-Cut

This item is as described in Item Number 200 except that the shoulders must be removed by a straight cut between the 4th and 5th ribs for Style A and between the fifth and sixth ribs for Style B.

Item Number 229A, UPC 3064 – Hindsaddle, Long-Cut, Trimmed

This item is as described in Item Number 229 except that flanks and breasts are removed by straight cuts ventral to, but no more than 4.0 inches (10.0 cm) from, the *M. longissimus dorsi* at the shoulder end, to a point that is immediately ventral to the *M. tensor fasciae latae* on the leg.

The purchaser may specify one of the following styles for Item Number 230. If not specified, product must comply with Style A requirements.

Style A: 13th rib remains with the hindsaddle
Style B: 13th rib remains with the foresaddle

Item Number 230, UPC 3065 – Hindsaddle

This item is the posterior portion of the carcass after separation from the foresaddle by a cut which follows the natural curvature between the twelfth and thirteenth ribs for Style A and posterior to the thirteenth rib for Style B. This item must be practically free of all kidney and pelvic fat. The diaphragm and the hanging tender may be removed. However, if present, the membranous portion of the diaphragm must be trimmed close to the lean.

The purchaser may specify one of the following styles for Item Numbers 231, 232, 232A, 232B, and 232C. If not specified, product must comply with Style A requirements or as specified within the item description.

Style A: Anterior to the 13th rib
Style B: Posterior to the 13th rib

Item Number 231, UPC 3080 – Loin, Short Loin, Saddle

URMIS Common Name: Loin Whole
URMIS Characteristics: Lamb, Bone-In

This item is prepared from Item Number 230. The legs must be removed in accordance with separation c for Style A or B. This item must be practically free of all kidney and lumbar fat. This item is commonly referred to as a “drop loin.”

Item Number 232, UPC 3133 – Loin, Short Loin, Saddle, Trimmed

URMIS Common Name: Loin Whole

URMIS Characteristics: Lamb, Bone-In, Trimmed

This item is as described in Item Number 231. The flank is removed by a straight cut which is not more than 4.0 inches (10.0 cm) from the M. *longissimus dorsi* at the rack end to a point on the leg end which is not more than 4.0 inches (10.0 cm) from the M. *longissimus dorsi*. The diaphragm, hanging tenders, and kidneys must be removed.

PSO - The purchaser may specify one of the following tail length options for Item Numbers 232A, 232B, and 232C. If not specified, tail length will not be more than 4.0 inches (10 cm) from the ventral edge of the M. *longissimus dorsi* or as specified within the item description.

Option #	Description
1	3 in. (7 ½ cm)
2	2 in. (5 cm)
3	1 in. (2 ½ cm)
4	0 in. (0 cm)

Item Number 232A, UPC 3023 – Loin, Short Loin, Block-Ready, Trimmed

URMIS Common Name: Short Loin

URMIS Characteristics: Lamb, Bone-In, Trimmed

This item is as described in Item Number 232 except that it is a single loin, and the flank is removed by a straight cut which is not more than the PSO from the M. *longissimus dorsi* at the rack end, to a point on the leg/sirloin end, which is not more than the PSO from the M. *longissimus dorsi*.

Option #	UPC #	Description	URMIS Common Name	URMIS Characteristics
1	3091	3 in. (7 ½ cm)	Short Loin	Lamb, Bone-In, 3-inch Tail
2	3075	2 in. (5 cm)	Short Loin	Lamb, Bone-In, 2-inch Tail
3	3974	1 in. (2 ½ cm)	Short Loin	Lamb, Bone-In, 1-inch Tail
4		0 in. (0 cm)		
5	3076	Purchaser may request the item be notched.	Short Loin	Lamb, Bone-In, Notched

Item Number 232B, UPC 3081 – Loin, Double, Boneless

URMIS Common Name: Loin Whole

URMIS Characteristics: Lamb, Boneless, Double

This item may be derived from any unsplit loin item of any style. The leg/sirloin end

must be derived in accordance with separation c for Style A or B. The flanks must be removed by a straight cut which is not more than the PSO from the *M. longissimus dorsi*, at the rack end, to a point on the leg/sirloin end which is not more than the PSO from the *M. longissimus dorsi*. All bones, cartilages, hanging tenders, and tenderloins must be removed while leaving the double boneless loins attached. This item may be netted or tied.

Item Number 232C, UPC 2911 – Loin, Single, Boneless

URMIS Common Name: Loin Center-Cut
 URMIS Characteristics: Lamb, Boneless

This item is as described in Item Number 232B except that it is a single loin.

Item Number 232D, UPC 2961 – Loin, Short Tenderloin

URMIS Common Name: Tenderloin
 URMIS Characteristic's: Lamb, Short Loin, Boneless

This item must consist of the tenderloin portion of any loin item and must consist of the psoas major and psoas minor only. The short tenderloin must be practically free of fat. Bones, cartilage, and ragged edges must be removed. A score into the tenderloin exceeding 0.5 inch (13 mm) in depth is not acceptable.

Item Number 232E, UPC 3009 – Flank, Untrimmed

This item must contain the abdominal muscles ventral to the loin. Costal cartilages and rib bones must be removed.

Option #	Description
1	When the purchaser desires the flank steak muscle, the flank (<i>M. rectus abdominis</i>) muscle must be separated from the rest of the untrimmed flank by removal from the tunic and abdominal membrane.

Item Number 233, UPC 2964 – Legs

This item is prepared from the posterior portion of the carcass. The legs are separated from the carcass in accordance with separation c for Styles A and B.

The purchaser may specify one of the following styles for Item Numbers 233A, 233B, 233C, AND 233D. If not specified, product must comply with Style A requirements or as specified within the item description.

Style: A: Leg is separated from the remainder of the carcass in accordance with separation c of the cutting instructions for Style A.

Style: B: Leg is separated from the remainder of the carcass in accordance with

separation of the cutting instructions for Style B.

Item Number 233A, UPC 3094 – Leg, Trotter-Off

URMIS Common Name: Leg Of Lamb Whole
 URMIS Characteristics: Bone-In

This item is prepared from Item Number 233. The legs are split, the trotters (lower hindshank) are removed at the break joint, and the gambrel cord is removed.

Item Number 233B, UPC 3024 – Leg, Shank-Off

URMIS Common Name: Leg Of Lamb Whole
 URMIS Characteristics: Bone-In, Shank-Off

This item is as described in Item Number 233A. The hindshank is removed by a straight cut through the stifle joint and then follows the natural seam between the shank and the heel.

Item Number 233C, UPC 2972 – Leg, Trotter-Off, Semi-Boneless

URMIS Common Name: Leg Of Lamb
 URMIS Characteristics: Bone-In

This item is as described in 233A, except that the pelvic, vertebrae, tail bones, lean and fat overlying the pelvic bone, flank, and practically all cod and udder fat must be removed.

Purchaser may specify in options 1 and 2, which is referred to as a “French carving leg.”

Option #	UPC #	Description	URMIS Common Name	URMIS Characteristics
1	3089	The femur must be removed.	Leg Of Lamb Carving	Bone-In
2	3093	Frenched- the lean and fat must be removed from the (lower hindshank) trotter end so the shank bone is exposed for a distance of 2.0 inches (5 cm).	Leg Of Lamb	Bone-In, Frenched
3	3092	The item may be halved by making a cut approximately 1 ½ inches (3 4/5 cm) posterior to the head of the femur and perpendicular to the length of the femur bone. The two portions of approximate equal weight are packaged and sold together.	Leg Of Lamb Carving	Bone-In, Frenched

Item Number 233D, UPC 2953 – Leg, Shank-Off, Semi-Boneless

URMIS Common Name: Leg Of Lamb
 URMIS Characteristics: Bone-In, Shank-Off

This item is as described in Item Number 233C except that the hindshank is removed by a straight cut through the stifle joint and then follows the natural seam between the shank and the heel.

Option #	UPC #	Description	URMIS Common Name	URMIS Characteristics
1	3096	Heel off- The heel is removed along with the shank through the natural seams between the <i>M. biceps femoris</i> (outside leg) and heel.	Leg Of Lamb	Bone-In, Shank-Heel Off
2	3970	The item may be halved by making a cut approximately 2 ½ inches (6 2/5 cm) posterior to the sirloin and perpendicular to the length of the femur bone. The 2 portions of approximate equal weight are packaged and sold together.	Leg Sirloin Half	Lamb, Bone-In, Shank-Off

Item Number 233E, UPC 2967 – Leg, Sirloin Removed, Semi-Boneless

URMIS Common Name: Leg Of Lamb Short-Cut

URMIS Characteristics: Bone-In

This item is as described in 233C except that the sirloin is removed from the leg by a straight cut as described in separation d for Style B. This item may also be referred to as Lamb Leg, Short Cut.

Purchaser may specify both options 1 and 2, which is referred to as a “Short-Cut French carving leg.”

Option #	UPC #	Description	URMIS Common Name	URMIS Characteristics
1	3037	The femur must be removed.	Leg Of Lamb Carving	Bone-In, Short-Cut
2	2965	Frenched- the lean and fat must be removed from the (lower hindshank) trotter end so the shank bone is exposed for a distance of 2.0 inches (5 cm).	Leg Of Lamb Short-Cut	Bone-In, Frenched
3		The item may be halved by making a cut approximately 1½ inches (3 4/5 cm) posterior to the head of the femur and perpendicular to the length of the femur bone. The two portions of approximate equal weight are packaged and sold together.		

Item Number 233F, UPC 3011 – Leg, Hindshank

URMIS Common Name: Hindshank Heel-Off

URMIS Characteristics: Lamb, Bone-In

The hindshank must be removed by a cut through the stifle joint and then follows the natural seam between the shank and the heel. The trotter (lower hindshank) is removed at the break joint, and the gambrel cord is removed.

Option #	Description
1	Frenched- the lean and fat must be removed from the (lower hindshank) trotter end so the shank bone is exposed for a distance of 2 inches (5 cm).

Item Number 233G, UPC 2978 – Leg, Hindshank, Heel-On

URMIS Common Name: Hindshank Heel-On

URMIS Characteristics: Lamb, Bone-In

This item may be prepared from any shank-on leg and is removed by a straight cut through the stifle joint at an approximate right angle to the shank bone leaving the heel or any portion of the heel attached to the shank. The trotter (lower hindshank) is removed at the break joint, and the gambrel cord is removed.

Option #	Description
1	Frenched- the lean and fat must be removed from the (lower hindshank) trotter end so the shank bone is exposed for a distance of 2.0 inches (5 cm).

Item Number 234, UPC 2968 – Leg, Boneless

URMIS Common Name: Leg Of Lamb Whole

URMIS Characteristics: Boneless

This boneless item is prepared from Item Number 233A. The loin end must be exposed in accordance with separation c for Style A and separation d for Style B. The femur is removed by a cut through the natural seam between the knuckle and the inside portions. All bones, cartilages, sacrosciatic ligament and the lean and fat that overlies the ligament, popliteal and exposed lymph glands, gambrel cord, flank, and tendinous ends of the shank and knuckle exposing less than 75 percent lean on a cross-sectional cut must be removed. The shank meat from the leg may be folded or placed into the femur cavity. This item must be netted or tied.

Option #	UPC #	Description	URMIS Common Name	URMIS Characteristics
1	3097	Butterfly: Purchaser may specify that the inside and sirloin tip be butterflied to yield a uniformly thick boneless leg for grilling. The sirloin tip is cut lengthwise beginning on the anterior side toward the void in the shank area, then the medial portion is folded into the shank cavity. The inside must be butterflied by a knife cut beginning on the anterior side toward the heel portion of the leg.	Leg Of Lamb Whole	Boneless, Butterflied

Item Number 234A, UPC 2974 – Leg, Shank-Off, Boneless

URMIS Common Name: Leg Of Lamb

URMIS Characteristics: Boneless, Shank-Off

This is as described in Item Number 234 except that the shank must be removed. The boneless leg must be netted or tied.

Option #	UPC #	Description	URMIS Common Name	URMIS Characteristics
1	3098	Butterfly: Purchaser may specify that the inside and sirloin tip be butterflied to yield a uniformly thick boneless leg for grilling. The sirloin tip is cut lengthwise beginning on the anterior side toward the void in the shank area, then the medial portion is folded into the shank cavity. The inside must be butterflied by a knife cut beginning on the anterior side toward the heel portion of the leg.	Leg Of Lamb	Boneless, Shank-Off, Butterflied

Item Number 234B, UPC 3983 – Leg, 2-Way Boneless

This item is as described in Item Number 234A except that the boneless leg must be separated through the natural seams into 2 portions, bottom (outside and sirloin tip) and inside. Each portion must be individually packaged and packed into the same container.

Item Number 234C, UPC 2977 – Leg, Bottom, Boneless

URMIS Common Name: Leg Bottom

URMIS Characteristics: Lamb, Boneless

This boneless item may be prepared from the outside (*M. biceps femoris* and *M. semitendinosus*) and sirloin tip (*M. quadriceps femoris* group and *M. tensor fasciae latae*) portions of any IMPS boneless leg item. Presence of the *M. gluteus medius* and heel (*M. gastrocnemius* and super digital flexor muscles) are optional.

PSO - The purchaser may specify any one or a combination of the following options for Item Number 234C:

Option #	Description
1	The <i>M. gluteus medius</i> must remain.
2	The heel and popliteal lymph gland must be removed by cutting through the natural seam.
3	Butterfly: Purchaser may specify that the cut be butterflied by cutting the sirloin tip (<i>M. quadriceps femoris</i> group and <i>M. tensor fasciae latae</i>) lengthwise toward the void in the shank area. Fold the butterflied sirloin tip into the void of the shank area to create a uniformly shaped cut. This option is often referred to as an inside-out (IO) leg.

Item Number 234D, UPC 3022 – Leg, Outside, Boneless

URMIS Common Name: Leg Bottom Flat
 URMIS Characteristics: Lamb, Boneless

This boneless item may be prepared from the outside (*M. biceps femoris* and *M. semitendinosus*) portion of any IMPS boneless leg item. The *M. gluteus medius* must also be included unless the purchaser specifies that it not be. The heel (*M. gastrocnemius* and super digital flexor muscles) and popliteal lymph gland must be removed by cutting through the natural seam. When larger-sized roasts are requested, two outside portions must be reversed, and the boned surfaces placed together and netted or tied to produce a uniformly thick roast.

Item Number 234E, UPC 3026 – Leg, Inside, Boneless

URMIS Common Name: Leg Top
 URMIS Characteristics: Lamb, Boneless

This boneless item may be prepared from the inside portion of any IMPS boneless leg item and must consist of the *M. semimembranosus*, adductor and firmly attached muscles. The inside is separated from the bottom and knuckle portions along the natural seams. When specified by the purchaser, the boned surfaces of two inside portions must be placed together and netted or tied to produce a uniformly thick roast.

Option #	Description
1	The <i>M. gracilis</i> (cap) must be removed by cutting through the natural seams.

Item Number 234F, UPC 3025 – Leg, Sirloin Tip, Boneless

URMIS Common Name: Leg Sirloin Tip
 URMIS Characteristics: Lamb, Boneless

This boneless item must consist of the knuckle portion (*M. quadriceps femoris* group) and *M. tensor fasciae latae* of any IMPS boneless leg item. The sirloin tip is separated

from the inside and outside portions along the natural seams. All bones, cartilages and tendinous ends exposing less than 75 percent lean on a cross-sectional cut must be removed.

Item Number 234G, UPC 3029 – Top Sirloin, Boneless

URMIS Common Name: Top Sirloin
 URMIS Characteristics: Lamb, Boneless

This boneless item is prepared from the muscles (*M. biceps femoris*, *M. gluteus medius*, *M. gluteus accessories*, and *M. gluteus profundus*) lying between the C and D separation points of style B. The bottom sirloin must be removed by cutting along the natural seam (between the *M. gluteus medius* and the *M. rectus femoris*) continuing to the outside surface leaving a portion of the *M. tensor fasciae latae* attached to the boneless top sirloin. All bones, cartilages, sacrosciatic ligament, and the lean and fat that overlies the ligament, must be removed.

Option #	Description
1	The <i>M biceps femoris</i> (cap) must be removed by cutting through the natural seams.
2	The tenderloin must be removed.
3	The <i>M. tensor fascia latae</i> must remain attached to the sirloin.

Item Number 235, UPC 3078 – Back

The purchaser may specify one of the following styles for Item Numbers 235 and 236. If not specified, product must comply with Style A requirements.

Style A: 9 ribs (ribs 5-13)
 Style B: 8 ribs (ribs 6-13)

This item consists of the rack, loin, flanks, and plates intact. The shoulders must be removed by a straight cut between the 4th and 5th ribs for style A and between the 5th and 6th ribs for Style B. The legs must be removed in accordance with separation c for Styles A or B. The diaphragm may be removed. However, if present, the membranous portion of the diaphragm must be trimmed close to the lean. This item must be practically free of all internal fat.

Item Number 236, UPC 3079 – Back, Trimmed

This item is as described in Item Number 235 except that the flanks and plates are removed by a straight cut that is ventral to, but no more than 4.0 inches (10.0 cm) from the *M. longissimus dorsi* on both the shoulder and leg ends. The kidneys and hanging tenders must be removed.

Item Number 238, UPC 3126 – Trimmings

Trimmings may be prepared from any portion of the carcass which yields product that meets the end item requirements. All fell, bones, cartilages, backstrap, heavy connective tissue, and lymph glands must be removed. The fat content must be specified by the purchaser and verified by one of the following PSO for Item Number 238. If not specified, fat content must be verified with option number two requirements.

Option #	Description
1	Fat content must be declared on the product label.
2	Contractor must submit documentation of fat analysis to purchaser.
3	Fat content certified by AMS (see Quality Assurance Provisions).
4	Samples selected by AMS and sent to purchaser designated laboratory.

Item Number 239, UPC 3975 – Special Trimmings

Trimmings may be prepared from any portion of the carcass which yields product that meets the end item requirements. Unless otherwise specified, shank and heel meat must be excluded. Unless otherwise specified, trimmings must consist of pieces which have a surface area on one side which is no less than 6.0 square inches (15 square cm) and are no less than 0.3 inch (8 mm) thick at any point. All fell, bones, cartilages, backstrap, heavy connective tissue, detached cutaneous muscles, and lymph glands must be removed. Trimmings must be practically free of surface and seam fat. The purchaser may specify this item to be further fabricated into strips for stir fry or fajitas.

The purchaser may specify one of the following styles for Item Numbers 242, 243, and 244. If not specified, product must comply with Style A requirements.

Style A - Contains the 13th rib

Style B - Does not contain the 13th rib

Item Number 242, UPC 3135 – Loin, Full

This item consists of the loins and sirloins intact. The racks must be removed in accordance with separation b. The legs must be removed in accordance with separation d. This item must be practically free of all kidney and lumbar fat.

Item Number 243, UPC 3136 – Loin, Full, Trimmed

This item is as described in Item Number 242, except that the flank must be removed by a straight cut starting at a point on the rack end that is ventral to, but no more than 4.0 inches (10.0 cm) from the longissimus dorsi muscle to a point immediately ventral to the *M. tensor fasciae latae*. The diaphragm, hanging tenders, and kidneys must be removed.

Item Number 244, UPC 3137 – Loin, 3-Way, Boneless

This item must consist of the following IMPS items which are packaged in the same container: Item Number 232C - Loin, Boneless Item Number 234G - Sirloin, Boneless Item Number 246 - Tenderloin.

Item Number 245, UPC 3143 – Sirloin

This item is separated from the carcass as described for separations c and d within Style B. The flank is removed by a straight cut from a point which is not more than 4.0 inches (10.0 cm) from the M. *gluteus medius* to a point which is not more than 0.25 inch (6 mm) from the M. *tensor fasciae latae*.

Item Number 246, UPC 2966 – Tenderloin

URMIS Common Name: Tenderloin
URMIS Characteristics: Lamb, Boneless

This item is derived from any loin item that has a bone-in sirloin attached to it that was removed from the leg at point of separation d in style B, and must consist of the M. *psoas major*, M. *psoas minor*, and M. *iliacus* (wing). The portion of the psoas minor which is not firmly attached must be removed. All bones and cartilages must be removed. The tenderloin must be trimmed practically free of kidney fat.

Item Number 295, UPC 3016 – Lamb for Stewing

URMIS Common Name: Stew Meat
URMIS Characteristics: Lamb, Boneless

This item must be prepared from any portion of the carcass which yields product that meets the end item requirements. Meat from the heel and shank is not acceptable. All bones, cartilage, backstrap, heavy connective tissue, exposed large blood vessels, and any exposed lymph glands must be removed. The boneless meat must be hand diced or processed through a dicing machine (grinding not permitted). Not less than 85 percent, by weight, of the resulting pieces must be of a size which is equivalent of not less than a 0.5 inch (13 mm) cube or more than a 1.25 inches (3 cm) cube and no individual surface on these pieces must exceed 2.5 inches (6 cm) in length. (When specified, this item may be prepared from yearling mutton or mutton. In which case the name must be changed to yearling mutton or mutton, as applicable). Purchaser may specify product be prepared from specific cuts (leg, sirloin, loin, rack, or square-cut shoulder) and product must be labeled accordingly.

Item Number 295A, UPC 3017 – Lamb for Kabobs

URMIS Common Name: Kabobs
URMIS Characteristics: Lamb, Boneless

This item is as described in Item Number 295 except that it must be prepared from the leg portion of the carcass. In addition, unless otherwise specified, at least 90 percent, by weight, of the resulting dices must be of a size equivalent to not less than a 0.75 inches (19 mm) cube or not more than a 1.25 inches (3 cm) cube and no individual surface must be more than 2.5 inches (6 cm) in length.

Option #	Description
1	Purchaser may allow the item to be prepared from any portion of the carcass as described in Item Number 295.

Item Number 296, UPC 2998 – Ground Lamb

(When specified, this item may be prepared from yearling mutton or mutton. In which case the name must be changed to yearling mutton or mutton, as applicable).

- Material** - Ground lamb must be prepared from any portion of a lamb carcass. The meat must be free of fell, bones, cartilages, exposed lymph glands, heavy connective tissue and the tendinous ends of shanks and sirloin tips to a point which exposes at least 75 percent lean on a cross-sectional cut. Unless otherwise specified, ground lamb may be derived from previously certified boneless meat which has been frozen and stockpiled. The purchaser may specify the maximum amount of previously certified frozen boneless meat that can be mixed with fresh-chilled meat prior to final grinding.
- Processing** - The boneless meat must be ground at least once through a plate having holes not larger than 1.0 inch (25 mm) in diameter. Alternatively, boneless lamb 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, final grinding must be through a plate having holes .125 inch (3 mm) in diameter. Lamb must be thoroughly blended at least once prior to final grinding. However, the ground lamb must not be mixed after final grinding. Initial reduction in size, blending, and final grinding must be a continuous sequence.
- Fat Content** - Unless otherwise specified, the fat content must not exceed 20 percent. However, the purchaser may specify any fat content provided it does not exceed 30 percent and may specify discount ranges. The fat content may be verified by one of the following PSO for Item Number 296. If not specified, fat content must be verified with option number one requirements.

Option #	Description
1	Fat content must be declared on the product label.
2	Contractor must submit documentation of fat analysis to purchaser.
3	Fat content certified by AMS (see Quality Assurance Provisions).

Item Number 296A, UPC 3976 – Ground Lamb and Soy Protein Product

This item is approved for use in Child Nutrition Programs and is as described in Item Number 296 except that soy protein product (SPP) must be added. Source (e.g., soy), Type (flour, concentrate, or isolate), and Texture (granular or textured) of SPP must be specified by the purchaser. The SPP may be used dry, partially hydrated, or fully hydrated. If not specified, the dry SPP must be fully hydrated to yield a minimum of 18 percent protein. To determine the maximum amount of water to be mixed with the dry SPP to yield 18 percent protein in the mixture, the following equation must be used:

$$\frac{[\text{Percent protein on "as is" basis}]}{[18]} - 1 = x$$

X = maximum pounds of water to be added to each pound of dry SPP.

The SPP must be hydrated for the length of time listed on the product label. If this information is not available, the product must be hydrated until all water is absorbed. The purchaser must specify any level of substitution of hydrated SPP in the combined finished product up to 30 percent. If not specified, the maximum percent of hydrated protein product in the combined finished product must not exceed 20 percent. The hydrated SPP must be used in the same working day in which it was hydrated. The hydrated SPP must be blended with the raw meat (in the specified ratio) following the initial reduction in size.

SPP hydrated and frozen by the SPP manufacturer may be used provided that:

- (1) the protein content of the hydrated product (as specifically stated on the manufacturer's label) is not less than 18 percent
- (2) the product may be tempered, but not thawed, prior to use, and
- (3) additional water may not be added directly to the meat.

The SPP must meet the nutritional specifications established by the USDA, Food and Nutrition Service Regulations. To ensure compliance, the SPP used must have information on the label stating, "This product meets USDA-FNS requirements for use in meeting a portion of the meat/meat alternate requirement of the child nutrition programs." Labeling of the finished product must reflect the terms Soy Protein Product or Textured Soy Protein Product as appropriate in the ingredient statement (e.g., textured soy protein product (Soy Flour, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12)).

8.3 Portion and Retail Cut Descriptions

Item Number 1200, UPC 3013 – Cubed Steak

URMIS Common Name: Cubed Steak

URMIS Characteristics: Lamb, Boneless

Cubed steaks must be prepared from any portion of the carcass which yields product that meets the end-item requirements. However, shank and heel meat must be excluded. Unless otherwise specified, the steaks must be cubed (while in the fresh chilled state) twice at approximate right angles. Knitting of two or more pieces and folding the meat when cubing is permissible. After cubing, surface and seam fat must not exceed 15 percent of the total area on either side of the steak. Individual steaks must remain intact when suspended 0.5 inch (13 mm) from the outer edge. The steaks must be free of heavy connective tissue, bones, cartilages, and lymph glands.

Item Number 1201, UPC 3977 – Cubed Steak, Special

This item is as described in Item Number 1200 except the steaks must be prepared from any combination of lean from the leg, sirloin, loin, rack, or square-cut shoulder sections (excluding shank and heel meat) of the carcass. Knitting of two or more pieces and folding the meat when cubing is not permissible.

Item Number 1202, UPC 3978 – Braising Steak, Swiss

Braising steaks must be prepared from any combination of lean from the leg, loin, sirloin, rack, or square-cut shoulder sections (excluding shank and heel meat) of the carcass which yields product that meets the end-item requirements. The steaks must be free of heavy connective tissue, bones, cartilages, and lymph glands. When specified, the raw materials or the steaks must be mechanically tenderized by using the multiple probe method (pinning) not more than one time. Pressing, knitting, or folding two pieces of meat together is not permissible. Surface and seam fat must not exceed an average of 0.125 inch (3 mm) in thickness and the thickness at any one point must not exceed 0.25 inch (6 mm). Surface fat, measuring 0.1 (2 mm) inch or more in thickness, must not exceed 50 percent of the circumference of the steak. Individual steaks must remain intact when suspended 0.5 inch (13 mm) from the outer edge. Alternatively, the purchaser may specify surface and seam fat limitations in terms of maximum surface area percentage. Both surface and seam fat of the total cut surface on either side of the steak must not exceed the percentage specified by the purchaser.

Item Number 1204B, UPC 2948 – Rib Chops

URMIS Common Name: Rib Chops

URMIS Characteristics: Lamb, Bone-In

These chops must be prepared from any bone-in rack item of specified style which yields product that meets the end-item requirements. The feather bones, exterior fat cover, fell membrane, backstrap, blade bone, and the *M. trapezius*, *M. infraspinatus*,

and *M. latissimus dorsi* must be removed. When style is not specified, racks must comply with Style A requirements. Tail length must be a PSO.

PSO = The purchaser may specify one of the following tail length options for Item Number 1204B. If not specified, tail length will not be more than 4.0 inches (10 cm) from the ventral edge of the *M. longissimus dorsi* or as specified within the item description.

Option #	Description
1	3 in. (7 ½ cm)
2	2 in. (5 cm)
3	1 in. (2 ½ cm)
4	0 in. (0 cm)

Item Number 1204C, UPC 2949 – Rib Chops, Frenched

URMIS Common Name: Rib Chops

URMIS Characteristics: Lamb, Bone-In, Frenched

This item is as described in Item Number 1204B except that the breast side of the ribs must be frenched (removal of the intercostal meat and lean and fat over the ribs). Exposed portions of rib bones must not exceed 2 inches (5 cm) in length and the remaining intercostal meat and lean and fat over the rib bones must not exceed 2 inch (5 cm) from the *M. longissimus dorsi*. The weight of each chop will determine the number of bones per chop unless purchaser specifies that each chop have a specific number of bones regardless of weight.

Item Number 1204D, UPC 2950 – Rib Chops, Cap-Off, Frenched

URMIS Common Name: Ribeye Chops

URMIS Characteristics: Lamb, Bone-In, Frenched

This item is as described in Item Number 1204C except that the muscles firmly attached below the blade bone (*M. rhomboideus* and *M. subscapularis*) must be removed.

Item Number 1204F, UPC 3984 – Rib Chops, Frenched to Eye

URMIS Common Name: Ribeye Chops

URMIS Characteristics: Lamb, Bone-In, Fully Frenched

This item is as described in Item Number 1204D except that this item is frenched immediately ventral to the *M. longissimus dorsi* and the rib bone length must not exceed 4.0 inches (10 cm), unless otherwise specified by the purchaser.

Sometimes referred to as a “Tomahawk Chop.”

Item Number 1207, UPC 3090 – Shoulder Chops

URMIS Common Name: Shoulder Chops

URMIS Characteristics: Lamb, Bone-In

Shoulder chops must be prepared from both the arm and blade bone sections of a Single Square-cut Shoulder - Item Number 207. Unless otherwise specified, shoulder chops must consist of the arm and blade chops.

Style A: Arm Chops - Are derived from the arm portion of Item Number 207 and must contain a cross section of the humerus and must be cut approximately parallel to the ventral (shank) side of the shoulder. The rib bones and intercostal meat must be removed.

Option #	UPC #	Description	URMIS Common Name	URMIS Characteristics
1	2918	Rib bones are left attached if seam fat is less than ¼ inch (6 mm) between the pectoral muscle and rib bones.	Arm Chops	Lamb, Bone-In

Style B: Blade Chops - Are derived from the blade (dorsal) portion of Item Number 207. These chops must contain a portion of the blade bone and must be cut approximately parallel to the rib bones.

Option #	UPC #	Description	URMIS Common Name	URMIS Characteristics
1	2922	Chops may be prepared “country style” by cutting the chops between the blade bone and the rib bone to a point ending near the feather bone.	Blade Chops	Lamb, Bone-In

Item Number 1209, UPC 3103 – Short Rib, Bone-In

URMIS Common Name: Short Ribs Whole

URMIS Characteristics: Lamb, Breast, Bone-In

This item may be prepared from any lamb shoulder or breast item as described in Item Numbers 206 or 209. The bone in short ribs must consist of the ribs, intercostal meat, and the intact *M. serratus ventralis*. The *M. serratus ventralis* must be continuous across both the dorsal and ventral side of the specified portion. The ribs must be cut flanken style by cutting them at a right angle to the rib bones. Purchaser may specify both the width of the cut and the number of ribs in each portion.

Option #	Description
1	The ribs must come from the shoulder portion only.

PSO - The purchaser may specify one of the following tail length options for Item Number 1232A, 1232B, and 1232C. If not specified, tail length will not be more than 4.0 inches (10 cm) from the ventral edge of the M. *longissimus dorsi* or as specified within the item description.

Option #	Description
1	3 in. (7 ½ cm)
2	2 in. (5 cm)
3	1 in. (2 ½ cm)
4	0 in. (0 cm)

Item Number 1232A, UPC 2955 – Loin Chops

URMIS Common Name: Loin Chops
 URMIS Characteristics: Lamb, Bone-In

These chops must be prepared from any bone-in loin item which yields product that meets the end-item requirements and must contain no portion of the hipbone. The flank edge must not exceed the PSO for tail length options. “T-bone” chops are those chops that include the presence of the tenderloin (psoas major) muscle.

Item Number 1232B, UPC 2960 – Loin Chops, Double, Boneless

URMIS Common Name: Loin Double Chops
 URMIS Characteristics: Lamb, Boneless

Loin chops must be prepared from any IMPS double, boneless loin item. Chops must remain firmly attached. The flank edge must not exceed the PSO for tail length options.

Item Number 1232C, UPC 2957 – Loin Chops, Single, Boneless

URMIS Common Name: Top Loin Chops
 URMIS Characteristics: Lamb, Boneless

The chops must be prepared from any IMPS single, boneless loin item. The flank edge must not exceed the PSO for tail length options.

Item Number 1233E, UPC 2980 – Leg, Center-Cut Steaks

URMIS Common Name: Leg Center Steak
 URMIS Characteristics: Lamb, Bone-In

This item may be prepared from any bone-in leg item that yields product that meets the end-item requirements. A cross section of the femur bone (no other bones must be present) must be present on both sides of each steak.

Item Number 1233G, UPC 3102 – Osso Buco, Hindshank

URMIS Common Name: Hindshank Cross-Cut

URMIS Characteristics: Lamb, Bone-In

This item must be prepared from Item Number 233G. The hindshank portions must be cut to a thickness specified by the purchaser. The slices must be cut approximately perpendicular to the bone length to display a cross-section surface at least 75 percent lean on each side.

Item Number 1234, UPC 2994 – Leg Chops, Boneless

URMIS Common Name: Leg Center Steak

URMIS Characteristics: Lamb, Boneless

This item must be prepared from any boneless IMPS Leg Item (234 series) of specified style, except that shank and heel meat must be excluded. When style is not specified, then boneless legs must comply with Style A requirements.

Item Number 1234A, UPC 2992 – Leg, Cutlet, Boneless

URMIS Common Name: Cutlets

URMIS Characteristics: Lamb, Leg, Boneless

This item must be derived from any combination of the following boneless IMPS items (inside, outside, sirloin tip, and/or sirloin). All shank and heel meat must be excluded, and the cutlets must be free of any heavy connective tissue, cartilages, and lymph glands and trimmed of fat to meet purchaser specifications. When specified by the purchaser this item must be cubed. Knitting of two or more pieces and folding the meat when cubing is not permissible.

Item Number 1296, UPC 2999 – Ground Lamb Patties

The patties must be prepared from Item Number 296.

Item Number 1296A, UPC 3979 – Ground Lamb and Soy Protein Product Patties

The patties must be prepared from Item Number 296A.

Item Number 1297, UPC 3980 – Lamb Steak, Flaked and Formed, Frozen

The steaks must be prepared from boneless lamb that complies with the material requirements of Item Number 296 and must be flaked (grinding is not permitted) and formed. The flaking and forming process must be in compliance with FSIS Regulations. Product must comply with fat content requirements of Item Number 296. The purchaser must specify shape and weight of steaks. When specified, the product must be breaded

and labeled appropriately. The breading and its application must be in accordance with FSIS Regulations.

Item Number 1297A, UPC 3981 – Lamb Sandwich Steak, Flaked, Chopped, Formed and Wafer Sliced, Frozen

The steaks must be prepared from boneless lamb that complies with the material requirements of Item Number 296. The flaking, chopping, forming, and slicing process must be in compliance with FSIS Regulations and must produce steaks which are moderately fine textured. Product must comply with fat content requirements of Item Number 296. Each steak must consist of two or more thin slices weighing approximately one ounce each. No more than a minor amount of green/brown/gray rings must be present. Steaks must be packaged with paper separators between each steak. Unless otherwise specified, slices must be approximately 4.75 x 7.5 inches (12 x19 cm). The purchaser must specify weight and/or number of slices per steak

Item Number 1297B, UPC 3982 – Lamb Steak, Sliced and Formed, Frozen

The steak must be prepared from boneless lamb that complies with Item Number 239. The slicing and forming process must be in accordance with FSIS Regulations. Ingredients may be added for the purpose of tenderizing and binding and must appear on product label. The purchaser must specify weight, shape, and/or thickness of steaks.

8.4 Additional URMIS Descriptions

Primal/Sub-Primal	UPC #	URMIS Common Name	URMIS Characteristics
Shoulder	3045	Arm Chops	Lamb, Bone-In, Thick
Shoulder	3044	Arm Chops	Lamb, Bone-In, Thin
Shoulder	2919	Arm Chops	Lamb, Boneless
Shoulder	3047	Arm Chops	Lamb, Boneless, Thick
Shoulder	3046	Arm Chops	Lamb, Boneless, Thin
Shoulder	2916	Arm Roast	Lamb, Bone-In
Shoulder	2917	Arm Roast	Lamb, Boneless
Shoulder	3048	Blade Chops	Lamb, Bone-In, Thick
Shoulder	2923	Blade Chops	Lamb, Bone-In, Thin
Shoulder	2924	Blade Chops	Lamb, Boneless
Shoulder	3050	Blade Chops	Lamb, Boneless, Thick
Shoulder	3049	Blade Chops	Lamb, Boneless, Thin
Shoulder	2920	Blade Roast	Lamb, Bone-In
Shoulder	2921	Blade Roast	Lamb, Boneless
Shoulder	2936	Country-Style Ribs	Lamb, Shoulder, Bone-In
Shoulder	3032	Shoulder Arm	Lamb, Bone-In
Shoulder	3033	Shoulder Blade	Lamb, Bone-In
Shoulder	2973	Shoulder Chops	Lamb, Bone-In, Thick

Primal/Sub-Primal	UPC #	URMIS Common Name	URMIS Characteristics
Shoulder	2935	Shoulder Chops	Lamb, Bone-In, Thin
Shoulder	2932	Shoulder Eye Roast	Lamb, Boneless
Shoulder	2933	Shoulder Eye Steak	Lamb, Boneless
Shoulder	3043	Shoulder Eye Steak	Lamb, Boneless, Thick
Shoulder	3042	Shoulder Eye Steak	Lamb, Boneless, Thin
Shoulder	2928	Shoulder Roast	Lamb, Bone-In
Shoulder	2930	Shoulder Roast	Lamb, Bone-In, Sliced
Shoulder	2929	Shoulder Roast	Lamb, Boneless
Rib	3074	Back Ribs Whole	Lamb, Bone-In
Rib	2944	Crown Roast	Lamb, Rib, Bone-In
Rib	2943	Rack Of Lamb Roast	Rib, Boneless
Rib	3070	Rib Chops	Lamb, Bone-In, Frenched, Thick
Rib	3069	Rib Chops	Lamb, Bone-In, Frenched, Thin
Rib	3068	Rib Chops	Lamb, Bone-In, Thick
Rib	3066	Rib Chops	Lamb, Bone-In, Thin
Rib	3071	Ribeye Chops	Lamb, Boneless
Rib	3072	Ribeye Chops	Lamb, Boneless, Thick
Rib	2947	Ribeye Roast	Lamb, Boneless
Loin	3082	Loin Chops	Lamb, Bone-In, Thick
Loin	3052	Loin Chops	Lamb, Bone-In, Thin
Loin	2959	Loin Double Chops	Lamb, Bone-In
Loin	3084	Loin Double Chops	Lamb, Bone-In, Thick
Loin	3083	Loin Double Chops	Lamb, Bone-In, Thin
Loin	3086	Loin Double Chops	Lamb, Boneless, Thick
Loin	3085	Loin Double Chops	Lamb, Boneless, Thin
Loin	2958	Loin Double Roast	Lamb, Boneless
Loin	2954	Loin Roast	Lamb, Bone-In
Loin	2927	Loin Roast	Lamb, Boneless
Loin	2956	Top Loin Chops	Lamb, Bone-In
Loin	3088	Top Loin Chops	Lamb, Bone-In, Thick
Loin	3087	Top Loin Chops	Lamb, Bone-In, Thin
Loin	3053	Top Loin Chops	Lamb, Boneless, Thick
Loin	3051	Top Loin Chops	Lamb, Boneless, Thin
Leg	2987	Bottom Leg Roast	Lamb, Boneless
Leg	2988	Bottom Leg Steak	Lamb, Boneless
Leg	3099	Bottom Leg Steak	Lamb, Boneless, Thick
Leg	3095	Bottom Leg Steak	Lamb, Boneless, Thin
Leg	3015	Kabobs	Lamb, Leg, Boneless
Leg	2979	Leg Center Roast	Lamb, Bone-In
Leg	2975	Leg Center Roast	Lamb, Boneless
Leg	3107	Leg Center Steak	Lamb, Bone-In, Thick
Leg	3106	Leg Center Steak	Lamb, Bone-In, Thin
Leg	3109	Leg Center Steak	Lamb, Boneless, Thick
Leg	3108	Leg Center Steak	Lamb, Boneless, Thin

Primal/Sub-Primal	UPC #	URMIS Common Name	URMIS Characteristics
Leg	2913	Leg Of Lamb Center-Cut	Bone-In
Leg	2969	Leg Shank Half	Lamb, Bone-In
Leg	2970	Leg Shank Half	Lamb, Boneless
Leg	2995	Leg Shank Portion	Lamb, Bone-In
Leg	2971	Leg Sirloin Half	Lamb, Bone-In
Leg	2996	Leg Sirloin Portion	Lamb, Bone-In
Leg	2997	Leg Sirloin Portion	Lamb, Boneless, Butterflied
Leg	2983	Sirloin Chops	Lamb, Bone-In
Leg	3111	Sirloin Chops	Lamb, Bone-In, Thick
Leg	3110	Sirloin Chops	Lamb, Bone-In, Thin
Leg	2984	Sirloin Chops	Lamb, Boneless
Leg	3113	Sirloin Chops	Lamb, Boneless, Thick
Leg	3112	Sirloin Chops	Lamb, Boneless, Thin
Leg	2981	Sirloin Roast	Lamb, Bone-In
Leg	2982	Sirloin Roast	Lamb, Boneless
Leg	2989	Sirloin Tip Roast	Lamb, Boneless
Leg	2990	Sirloin Tip Steak	Lamb, Boneless
Leg	3105	Sirloin Tip Steak	Lamb, Boneless, Thick
Leg	3104	Sirloin Tip Steak	Lamb, Boneless, Thin
Leg	3034	Stew Meat	Lamb, Leg, Boneless
Leg	2993	Strips	Lamb, Leg, Boneless
Leg	2985	Top Leg Roast	Lamb, Boneless
Leg	2986	Top Leg Steak	Lamb, Boneless
Leg	2912	Top Leg Steak	Lamb, Boneless, Thick
Leg	3100	Top Leg Steak	Lamb, Boneless, Thin
Miscellaneous	3003	Breast	Lamb, Bone-In, For Stuffing
Miscellaneous	3002	Breast	Lamb, Bone-In, Tip Portion-Off
Miscellaneous	3004	Breast	Lamb, Boneless, Roll
Miscellaneous	3005	Breast Riblets	Lamb, Bone-In
Miscellaneous	3006	Breast Riblets	Lamb, Boneless
Miscellaneous	3014	Cubes	Lamb, Boneless
Miscellaneous	3041	Cutlets	Lamb, Boneless
Miscellaneous	3062	Dices	Lamb, Boneless
Miscellaneous	3134	Flank	Lamb, Boneless
Miscellaneous	3060	Foreshank Cross-Cut	Lamb, Bone-In
Miscellaneous	3127	Hindshank Short-Cut	Lamb, Bone-In
Miscellaneous	3077	Stew Meat	Lamb, Bone-In
Miscellaneous	3063	Strips	Lamb, Boneless

9.0 Glossary

Anterior: Toward the front of the carcass, or forward of.

Blast Frozen: Products are frozen rapidly at extremely low temperatures ($\leq -10^{\circ}\text{F}$) in

conjunction with high-velocity air movement around the product.

Block-Ready: A cut that is marketed ready for further processing or portioning.

BRT: Boned, rolled, and tied (or netted).

Butterfly: To split cuts and roasts in half, leaving the halves hinged on one edge.

Carcass: The dressed, harvested animal containing two “sides.”

Center-Cut: Term used to indicate the interior portion of a cut after removal of outer edges or ends to create a more desirable, uniform portion.

Chain: The side muscle of the tenderloin.

Chilled: A temperature-related term generally used to describe “fresh” product.

Chine Bone: A part of the backbone that remains after the carcass is split.

Comminuted: Reduction of meat particle size, using such methods as grinding, dicing, and chopping.

Dorsal to: Toward the upper or top line of the carcass away from the navel.

End Cuts: Cuts made from the ends of primal or sub-primal cuts. Ends often lack the uniformity of the adjacent cuts.

Evisceration: The process of removing the internal organs from the carcass during harvest.

Frenched: The process by which the bone is exposed after removing the *M. intercostales interni* and/or the lean and fat surrounding it to provide a decorative appearance.

Fresh: Refers to meats that have not been canned, cured, smoked, or cooked. In addition to the above, the product must never have been frozen.

Frozen: Refers to meats that have been reduced in temperature to below the freezing temperature of meat (<28°F).

IM: Acronym for Individual Muscle designating that a cut is composed of one muscle only.

IQF: Acronym for Individually Quick Frozen. Refers to cuts that have been individually quick frozen at extremely low temperatures immediately after processing.

Lateral: Away from the median plane that divides the carcass vertically into right and left sides.

Medial: Towards the median plane that divides the carcass vertically into right and left sides.

Net Weight: Weight of the contents of a container after the weight of the packaging and packing materials has been deducted.

Posterior to: Towards the rear of the carcass, or backward of.

Primal Cuts: Basic major cuts into which carcasses and sides are separated.

Side: One matched half of a lamb carcass.

Sub-Primal Cuts: Smaller cuts derived from primal cuts.

Ventral: Toward the belly of the carcass away from the upper or top line.