

IMPS for Fresh Lamb - Series 200

Ordering Data for procurement of IMPS

Type 1--Item No. 234C – Lamb Leg, Bottom, Boneless

Type 2--Item No. 208B – Lamb Shoulder, Arm Out, Boneless

Type 3--Combination of IMPS 208B, Lamb Shoulder, Arm Out, Boneless and IMPS 234C, Lamb Leg, Bottom, Boneless

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Type 2--Ordering Data for procurement of IMPS Item No. 208B – Lamb Shoulder, Arm Out, Boneless

- A. The above item shall be certified by USDA, AMS, Meat Grading and Certification Branch.
- B. Class – Lamb
- C. Grade – USDA Choice or Prime
- D. State of Refrigeration – Frozen (Zero degrees F at time of shipping and delivery, no additional freezing options. See IMPS General Requirements)
- E. Weight Range – **No individual packaged roast shall exceed 5 pounds.**
- F. Portion Weight - Not Applicable
- G. Style – Legs **and shoulders** may be derived from Style A or B.
- H. Fat Limitation - Practically Free of Surface Fat
- I. Purchaser Specified Options – **Both items will** be produced according to all applicable Material Requirements and with their respective Item descriptions listed within IMPS Series 200.

Item No. 208B (page 19) The outside shoulder may be separated from the carcass prior to cutting the shoulder/rack separation. No additional PSO's are specified.

Item No. 234C (page 23) No additional PSO's are specified.

IMPS General Requirements

Packing and Packaging – Roasts shall be individually vacuumed packaged and packed into fiberboard containers with a net weight between 38- 40 pounds.

Marking –

Each packaged roast must have a traceability code that is traceable to the establishment number, production lot, and date of production.

Shipping Container – All shipping containers will have the following information:

- (1) USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.
- (2) Applicable contract number
- (3) A traceability code that is traced back to establishment number, production lot, and date.
- (4) **Type 2, IMPS 208B – Lamb Shoulder, Arm Out, Boneless – Product Code: A625**

Palletized Unit Loads

All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.

Delivery Unit

The delivery unit will be 36,000 pounds net weight (plus or minus 30 pounds).

Condition of Containers – Exam is limited to observing the sampled packaged product for defect criteria listed within the IMPS QA provisions, or monitoring production (if grader is present), to assure items are properly vacuum packaged. Delivery units will be scanned for damaged containers. Damaged containers will have to be reworked or replaced.

Sealing – The grader shall assure that all boxes are palletized. Individual boxes need not be ‘stamped’. The traceability code for each lot shall be recorded on the certificate.

Purchaser Specified Examination – Net Weight (in accordance with IMPS Quality Assurance Provisions)

IMPS Quality Assurance Provisions – Stationary Lot Exam – AQL for Major 4.0, for Minor 10.0 – Defect Classification [Table 200D for the shoulder roasts](#).

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Type 1--Ordering Data for procurement of IMPS Item No. 234C – Lamb Leg, Bottom, Boneless

- A. The above item shall be certified by USDA, AMS, Meat Grading and Certification Branch.
- B. Class – Lamb
- C. Grade – USDA Choice or Prime
- D. State of Refrigeration – Frozen (Zero degrees F at time of shipping and delivery, no additional freezing options. See IMPS General Requirements)
- E. Weight Range – 5 pounds or lower
- F. Portion Weight - Not Applicable
- G. Style – Legs may be derived from Style A or B.
- H. Fat Limitation - Practically Free of Surface Fat
- I. Purchaser Specified Options - Boneless leg will be produced according to all applicable Material Requirements and the Item description listed as IMPS Item No. 234C in IMPS Series 200, page 23. No additional PSO's are specified.

IMPS General Requirements

Packing and Packaging – Roasts shall be individually vacuumed packaged and packed into fiberboard containers with a net weight between 38 40 pounds.

Marking –

Each packaged roast must have a traceability code that is traceable to the establishment number, production lot, and date of production.

Shipping Container – All shipping containers will have the following information:

Shipping Container – All shipping containers will have the following information:

- (1) USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.
- (2) Applicable contract number
- (3) A traceability code that is traced back to establishment number, production lot, and date.
- (4) Type 1--IMPS 234C - Lamb, Bottom Leg, Boneless - Product code: A624

Palletized Unit Loads

All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.

Delivery Unit

The delivery unit will be 36,000 pounds net weight (plus or minus 30 pounds).

Condition of Containers – Exam is limited to observing the sampled packaged product for defect criteria listed within the IMPS QA provisions, or monitoring production (if grader is present), to assure items are properly vacuum packaged. Delivery units will be scanned for damaged containers. Damaged containers will have to be reworked or replaced.

Sealing – The grader shall assure that all boxes are palletized. Individual boxes need not be ‘stamped’. The traceability code for each lot shall be recorded on the certificate.

Purchaser Specified Examination – Net Weight (in accordance with IMPS Quality Assurance Provisions)

IMPS Quality Assurance Provisions – Stationary Lot Exam – AQL for Major 4.0, for Minor 10.0 – Defect Classification Table 200 I.

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Type 3--Ordering Data for procurement of a combination of IMPS Item No. 234C – Lamb Leg, Bottom, Boneless and IMPS 208B – Lamb Shoulder, Arm Out, Boneless-- Product code A623

- A. The above item shall be certified by USDA, AMS, Meat Grading and Certification Branch.
- B. Class – Lamb
- C. Grade – USDA Choice or Prime
- D. State of Refrigeration – Frozen (Zero degrees F at time of shipping and delivery, no additional freezing options. See IMPS General Requirements)
- E. Weight Range – 5 pounds or lower
- F. Portion Weight - Not Applicable
- G. Style – Legs and shoulders may be derived from Style A or B.
- H. Fat Limitation - Practically Free of Surface Fat

- I. Purchaser Specified Options - Boneless leg will be produced according to all applicable Material Requirements and the Item description listed as IMPS Item No. 234C in IMPS Series 200, page 23. No additional PSO's are specified.
[Item No. 208B \(page 19\)](#) The outside shoulder may be separated from the carcass prior to cutting the shoulder/rack separation. No additional PSO's are specified.

IMPS General Requirements

Packing and Packaging – Roasts shall be individually vacuumed packaged and packed into fiberboard containers with a net weight between 38 42 pounds.

Marking:

Each packaged roast must have a traceability code that is traceable to the establishment number, production lot, and date of production.

Shipping Container – All shipping containers will have the following information:

Shipping Container – All shipping containers will have the following information:

- (1) USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.
- (2) Applicable contract number
- (3) A traceability code that is traced back to establishment number, production lot, and date.
- (4) **Type 3 combination of IMPS Item No. 234C** – Lamb Leg, Bottom, Boneless and [IMPS 208B – Lamb Shoulder, Arm Out, Boneless--Product code A623](#)

Palletized Unit Loads

All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.

Delivery Unit

The delivery unit will consist of **30-40** percent of IMPS 208B and **60-70** percent of IMPS 234C and will be a total 36,000 pounds net weight (pus or minus 30 pounds).

Condition of Containers – Exam is limited to observing the sampled packaged product for defect criteria listed within the IMPS QA provisions, or monitoring production (if grader is present), to assure items are properly vacuum packaged. Delivery units will be scanned for damaged containers. Damaged containers will have to reworked or replaced.

Sealing – The grader shall assure that all boxes are palletized. Individual boxes need not be 'stamped'. The traceability code for each lot shall be recorded on the certificate.

Purchaser Specified Examination – Net Weight (in accordance with IMPS Quality Assurance Provisions)

IMPS Quality Assurance Provisions – Stationary Lot Exam – AQL for Major 4.0, for Minor 10.0 – Defect Classification Table 200 I [for the leg roasts](#) and [Table 200D for the shoulder roasts](#).