

***I*NSTITUTIONAL
*M*EAT
*P*URCHASE
*S*PECIFICATIONS**

***FOR VARIETY MEATS AND EDIBLE
BY-PRODUCTS
SERIES 700***

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Institutional Meat Purchase Specifications

Variety Meats and Edible By-Products - Series 700

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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 Beef Products	Series 600
Variety Meats and By-Products	Series 700
Sausage Products	Series 800
Fresh Goat	Series 11

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 (LP) 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 Specified Option (PSO)
Added ingredients
Mechanical Tenderization Aging

Grade and Special Requirements

State of Refrigeration (See IMPS GENERAL REQUIREMENTS.) Chilled
Frozen

Portion Cut Weight, Thickness & Shape

Weight Range

Packaging & Packing (See IMPS GENERAL REQUIREMENTS.)

Quality Assurance (See IMPS QUALITY ASSURANCE PROVISIONS.)

Method of examination
Acceptable Quality Levels (AQLs)
Certification - (See IMPS GR and QAP.)

3.0 Ordering Data to be Specified by the Purchaser

3.1 Item Number, PSO's & Special Instructions

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

3.2 State of Refrigeration

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

3.3 Portion Cut Weight, Thickness & Shape

The purchaser must specify the portion weight and/or thickness desired. For assistance in specifying weight, see weight range tables. 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 -inch (5 mm)	³ / ₁₆ -inch (5 mm)
More than 1 inch (25 mm)	+/- ¹ / ₄ -inch (6 mm)	¹ / ₄ -inch (6 mm)

Portion Weight Tolerances		
Specified Weight	Weight Tolerance	Thickness Uniformity**
Less than 6.0 ounces (170 g)	+/- ¹ / ₄ oz. (7 g)	³ / ₁₆ -inch (5 mm)
6.0 (170 g) or more	+/- ¹ / ₂ oz. (14 g)	¹ / ₄ -inch (6 mm)

*Thickness measurements are not applicable within ¹/₄-inch (6.5 mm) of the edge.

3.4 Weight Range

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.

Item No.	Product Name	Suggested Weight Range (Pounds)	Page #
1700	Beef Head	25 - 35	9
1701	Beef Brains	1 and down	9
1702	Beef Head Meat	Random	9
1703	Beef Cheek Meat	Random	9
1704	Beef Lips	1 to 2	9
1707	Beef Salivary Glands	1 to 1.5	9
1710	Beef Tongue, Short Cut	2.5 to 5	10
1711	Beef Tongue, Swiss Cut	2.5 to 5	10
1712	Beef Tongue Root Trim	Random	10
1719	Beef Weasand Meat (Esophagus)	0.25 to 0.5	10
1720	Beef Trachea	Not Applicable	10
1722	Beef Sweetbreads (Thymus Gland)	0.75 to 1	10
1723	Beef Heart, Trimmed	4 and down	10
1724	Beef Liver	10 to 15	10
1724A	Calf Liver	5 to 7	11
1728	Beef Kidney	2 and down	11
1737	Beef Tripe, Scalded, Bleached (Denuded)	Random	11
1739	Beef Tripe, Honeycomb, Bleached	2.5 and down	12
1740	Beef Tripe, Mountain Chain, Bleached	Random	12
1741	Beef Tripe, Omasum, Bleached	8 and down	12
1742	Beef Tripe, Abomasum	4 and down	12
1743	Beef Small Intestine	6 to 8	12
1744	Beef Large Intestine	12 to 15	12
1744A	Beef Large Intestine, Inverted	12 to 15	
1745	Beef Rectum (Bung)	Random	12
1751	Beef Testicles	Not Applicable	12
1752	Beef Pizzle (Penis)	Not Applicable	12
1761	Beef Backstrap (Ligamentum Nuchae)	Not Applicable	13
1766	Beef Skirt Sinew	Not Applicable	13
1774	Beef Tallow, Edible	5 to 10	13
1780	Beef Feet, Scalded	7 to 15	13
1782	Beef Flexor Tendon	Random	13
1783	Beef Achilles Tendon	Random	13
1791	Beef Oxtail, Trimmed	2 to 4	13
2700	Lamb Head	6 to 8	14
2701	Lamb Brains	Under 5 ounces	14
2703	Lamb Cheek Meat	Random	14

2710	Lamb Tongue	2 to 3 ounces	14
2722	Lamb Sweetbreads (Thymus Gland)	Random	14
2723	Lamb Heart	7 to 9 ounces	14
2724	Lamb Liver	1.5 and down	14
2728	Lamb Kidney	0.5 and down	14
2730	Lamb Spleen	3 to 5 ounces	15
2751	Lamb Testicles	.25 to 0.5	15
2772	Lamb Caul Fat	Not Applicable	15
2780	Lamb Feet	0.5 to 1.0	15
3700	Veal Head	12 to 15	15
3701	Veal Brains	5 to 18 ounces	15
3703	Veal Cheek Meat	Random	15
3710	Veal Tongue	1 to 1.5	15
3722	Veal Sweetbreads (Thymus Gland)	14 to 18 ounces	16
3723	Veal Heart	1 to 2.5	16
3724	Veal Liver	4 to 8	16
3728	Veal Kidney	14 to 20 ounces	16
3737	Veal Tripe	2 to 5	16
3739	Veal Honeycomb Tripe	1 to 2	16
3751	Veal Testicles (Fries)	1.25 to 1.5	16
3780	Veal Feet	1 to 2	17
3791	Veal Tail	6 to 18 ounces	17
4700	Pork Head	12 to 15	17
4701	Pork Brains	Under 10 oz	17
4702	Pork Head Meat	Random	17
4703	Pork Cheek Meat	Random	18
4704	Pork Lips	0.5 and down	18
4705	Pork Snout	0.5 and down	18
4707	Pork Ear, Square Cut	0.5 to 1.25	18
4708	Pork Ear Base	1.0 and down	18
4710	Pork Tongue	5 to 8 ounces	18
4712	Pork Tongue Root Trim	Random	18
4713	Pork Salivary Gland	0.25 and down	18
4720	Pork Trachea	1.0 and down	18
4723	Pork Heart, Trimmed	1.0 and down	18
4724	Pork Liver	3 to 4	18
4728	Pork Kidney	0.5 to 1	19
4730	Pork Spleen	0.5 and down	19

4737	Pork Stomach (Maws), Scalded	1 to 1.3	19
4743	Pork Small Intestine	3 to 4	19
4744	Pork Chitterlings (Large Intestine)	2 to 4	19
4745	Pork Rectum (Bung)	0.5 and down	19
4753	Pork Uteri	0.5 and down	19
4771	Pork Skin	20 to 25	19
4772	Pork Caul Fat	Not Applicable	20
4773	Pork Leaf (Abdominal) Fat	3.5 and down	20
4774	Pork Edible Lard	5 to 10	20
4791	Pork Tail	0.25 to 1.0	20

3.5 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, SSD. The IMPS QAP, <https://www.ams.usda.gov/sites/default/files/media/QualityAssuranceProvisionsIMP S.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 shall 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

Variety meats and edible by-products must be thoroughly cleaned, drained, and, unless otherwise specified, trimmed to be practically free (minimum 75 percent lean exposed) of surface fat. Any exposed blood vessels must be trimmed, even with the lean. The finished product must show no evidence of freezing, defrosting, or mishandling, and be free of any "off" or foreign odors. Kidneys with a strong urinous odor are not acceptable.

Livers, tongue, and hearts must be compact, thick, short in relation to their width, plump, and practically free of ragged edges, gall bladder, blood clots, bruises, or any other condition that will negatively affect the usability of the finished item. Liver that has been "tipped" by removing a thin strip of meat from the tip of the left lobe to allow excess blood to drain must be acceptable. Hearts that have been scored for Food Safety Inspection Service (FSIS) purposes must be considered as acceptable. However, excessive scoring that negatively affects the slicing of the heart for any reason must not be acceptable.

Sliced items must be practically free of sawdust and, unless otherwise specified, be layer packed with waxed or plastic separators between the layers. Broken slices are not acceptable.

6.2 Workmanship

Unless otherwise specified in the individual item description, all cuts must be made in a straight line approximately perpendicular to the outer skin surface.

Cuts that have been excessively trimmed to meet specified weights or do not meet specification requirements for any reason are not acceptable.

6.3 Objectionable Materials

6.3.1 Specified Risk Material

FSIS has declared specified risk materials as unfit for human food, because they present a sufficient risk of exposing humans to Bovine Spongiform Encephalopathy. In accordance with 9 CFR 310.22, the following specified risk materials must be completely removed during beef harvest and fabrication:

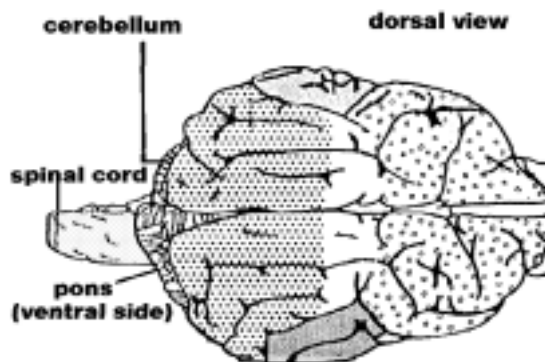
- Cattle 30 months of age and older – All portions of the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum), and dorsal root ganglia.
- All cattle – The distal ileum of the small intestine and tonsils.

7.0 Cut Descriptions

7.1 Foodservice Cut Descriptions

Item No. 1700 – Beef Head – The whole skinned head removed from the carcass by cutting at the atlanto-occipital joint and first cervical vertebra. Purchaser specifies if the tongue and/or eyes are removed. This product must conform to applicable regulatory requirements for specified risk materials as defined by FSIS.

Item No. 1701 – Beef Brains – The entire brain must be utilized. The spinal cord must be separated directly posterior to the pons. The brain must be bright pink in color and trimmed practically free of fat. This product must conform to applicable regulatory requirements for specified risk materials as defined by FSIS.



Item No. 1702 – Beef Head Meat – Head meat is a group of muscle tissue appearing on both the head and the tongue. The tongue muscles included are the elongated muscle attached to the base of the tongue extending to the neck. The head muscles included are snout and eye meat, the temporal muscle, muscle tissue located at the base of the occipital, and the muscle located on the top of the crown extending to the ears. Head meat must be practically free of lymph nodes and salivary glands. The analytical fat content must be as specified by the purchaser.

Item No. 1703 – Beef Cheek Meat – Cheek meat is the group of muscles lying external to the upper and lower jaw bones, including the mouth lining (membrane) and all connective tissue extending from the lip portion of the mouth back. Cheek meat must be practically free of lip material, lymph nodes, and salivary glands. The analytical fat content must be specified by the purchaser.

Item No. 1704 – Beef Lips – The lips are the firm muscular portion of the mouth and are removed from the interior lining of the cheek. They are composed of one side covered with lean tissue and another that is the interior of the mouth with cone shaped papillae.

Item No. 1707 – Beef Salivary Glands – Salivary glands are removed from the interior lining of the cheek, underneath the tongue. The fat and muscle tissue

contain the glandular tissue.

Item No. 1710 – Beef Tongue, Short Cut – The beef tongue must be well-trimmed with the tongue root smoothly removed at the base (thick) end, immediately behind the base of the hyoid (U-shaped) bones. Practically all glandular tissue and all the trachea (windpipe) must be removed and excluded. The hyoid bones and the epiglottis (soft palate) may be left on the tongue. Major blood vessels at the base of the tongue may remain; however, they must be trimmed even with the surface. Also, the tongue must be free from discoloration except for natural pigmentation. The natural pigmentation of the tongue must be predominantly white to light grey. Tongues that have had more than a minor amount of the tip end removed are not acceptable. Purchasers may specify that the tongues be white in color without patches of black pigmentation.

Item No. 1711 – Tongue, Swiss Cut – The Swiss Cut tongue, must be as described in Item No. 1710, except that all bone, glands, muscular root, and base muscles must be removed. (The muscular root may remain attached if specified by the purchaser.) The remaining "blade" portion of the tongue must be practically free of fat. Purchasers may specify that the tongues be white in color without patches of black pigmentation.

Option No.	Description
1	Tip is removed at the dimple of the tongue. This item is also referred to as 'cube cut'.
2	Skinned and the tip is removed at the dimple of the tongue. This item is also referred to as 'crown cut'.

Item No. 1712 – Beef Tongue Root Trim – The tongue root trim is trimmed from the base of the tongue and still contains fatty tissue and/or lymph nodes.

Item No. 1719 – Beef Weasand Meat – Weasand meat is the muscle that encompasses the exterior of the esophagus. Weasand is peeled from the esophagus, split, and laid open flat.

Item No. 1720 – Beef Trachea – The trachea is removed at the base of the throat, posterior to the tongue, and immediately anterior to the lungs. It is long and tubular in shape with hardened ridges that wrap its circumference along the entire length.

Item No. 1722 – Beef Sweetbreads – This item consists of the thymus glands from the neck region adjacent to the trachea. Sweetbreads are pinkish in color and must be practically free of fat and lean. At the purchaser's option, the sweetbreads must be blanched to remove the covering capsule and firm the tissue.

Item No. 1723 – Beef Heart, Trimmed – A beef heart must have the "heart-cap" (auricles, arteries, and gristly material) and bone (os cardis) removed. Hearts must be trimmed practically free (minimum 75 percent lean exposed) of fat and must not have been excessively scored.

Item No. 1724 – Beef Liver – Beef liver is smooth, rounded, and somewhat rectangular in shape and covered with a thin membrane or skin covering. The liver consists of two lobes of substantially different sizes. The color of beef liver may range from light brown, with reddish shades predominating, to dark brown. Livers with a blue or black color are not acceptable. Livers must have the heavy connective tissue removed. The large blood vessel, lymph nodes, and ducts lying along the liver wall must be trimmed even with the surface. Livers must be practically free of scores and hook marks. State of refrigeration and portion size to be specified by purchaser.

Option No.	Description
1	Whole
2	Sliced, specify number of slices per pound
3	Portion cut
4	Skinned
A	Fresh
B	Frozen

Item No. 1724A – Calf Liver – The color of calf liver may range from tan to light brown, with reddish shades predominating. Livers must have the heavy connective tissue removed. The large blood vessel, lymph nodes, and ducts lying along the liver wall must be trimmed even with the surface. State of refrigeration and portion size to be specified by purchaser.

Option No.	Description
1	Whole
2	Sliced, specify number of slices per pound
3	Portion cut
A	Fresh
B	Frozen

Item No. 1728 – Beef Kidney – The whole organ must be utilized except that the blood vessels, pizzle cord, and ureter must be trimmed even with the surface of

the kidney. The capsule membrane surrounding the kidney must be removed.

Item No. 1737 – Beef Tripe, Scalded, Bleached (Denuded) – The paunch with or without the "honeycomb" reticulum (second stomach) must be scalded and washed absolutely free of any foreign material and bleached with an FSIS approved bleaching solution. The color may range from white to a light pale yellow. The dark internal lining must be removed.

Item No. 1739 – Beef Tripe, Honeycomb, Bleached – The "honeycomb" reticulum (second stomach) must be removed from the paunch by cutting along the seam connecting the two sections of the stomach. The dark internal lining must be removed and the tripe must be scalded and bleached to a creamy white color.

Item No. 1740 – Beef Tripe, Mountain Chain, Bleached – Mountain chain tripe is the name given to the muscular folds or pillars seen in the rumen or paunch. These pillars or folds are more pronounced in older beef animals.

Item No. 1741 – Beef Tripe, Omasum, Bleached – The omasum (third stomach) is removed from the reticulum and abomasum and then split open to expose the leaf-like folds on the interior. This item is also referred to as 'Bible tripe'. The omasum is washed absolutely free of any foreign material scalded.

Item No. 1742 – Beef Tripe, Abomasum – The abomasum (fourth and true stomach) is separated from the posterior portion of the omasum and cleaned absolutely free of foreign material. The abomasum is generally not scalded.

Item No. 1743 – Beef Small Intestine – The small intestine contains the portion of intestine that extends from a point immediately posterior to the stomach (pylorus) to the point that is at least 80 inches anterior to the transition to the large intestine (ileo-cecal junction), which ensures removal of the distal ileum. The item must be washed completely free of any foreign material. This item is also referred to as 'tripas'. This product must conform to applicable regulatory requirements for specified risk materials as defined by FSIS.

Item No. 1744 – Beef Large Intestine – The large intestine is removed at the junction of the small intestine and immediately before the rectum. The large intestine is split open during processing and cut into sections. It is washed absolutely free of any foreign material after fabrication.

Item No. 1744A – Beef Large Intestine, Inverted -

Item No. 1745 – Beef Rectum (Bung) – The rectum is removed immediately anterior to the colon and directly before the sphincter muscle of the anus. The

rectum is split open and cleaned absolutely free of any foreign material.

Item No. 1751 – Beef Testicles – The testicles are removed from the male animal by cutting the cremasteric muscle and spermatic cord. Both the cremasteric muscle and spermatic cord are trimmed flush with the surface of the testicle. The membrane surrounding the testicle may also be removed.

Item No. 1752 – Beef Pizzle – The pizzle is the glans penis. The pizzle should be removed at the base adjacent to the penis retractor muscle. All remaining muscular tissue is removed. The pizzle is long and tubular in shape with a heavy fibrous casing.

Item No. 1761 – Beef Backstrap – The backstrap (*ligamentum nuchae*) is the thick heavy ligament that begins at the base of the head and follows down the back of the animal. The ligament is removed from either the chuck or the rib. The section of the chuck is thicker and more uniform in size. The backstrap should be thick and elastic in feel and yellow in color.

Item No. 1766 – Beef Skirt Sinew – The skirt sinew is the thin, fibrous tissue that covers the diaphragm (skirt) and connects it to the pillar of the diaphragm. The skirt sinew is peeled off the exterior of the removed skirt after chilling. It is elastic and fibrous tissue that is typically yellow or pale white in color.

Item No. 1774 – Beef Tallow, Edible – Edible tallow must conform to the following American Fats and Oils Association (AFOA) standards. The laboratory sample size must be 1 quart.

Titre minimum - 41.0

Free Fatty Acids (FFA) maximum - 0.75

Color (FAC) maximum - 3

Moisture, Impurities, Unsaponifiable matter (MIU) - Moisture 0.20 percent maximum, insoluble impurities 0.05 percent maximum.

Item No. 1780 – Beef Feet, Scalded – Feet should be removed above the fetlock joint of the animal. The toes and the dewclaws must be removed from the foot. Feet are then bleached. They should appear white in color, with toe-removal area being pink or red.

Item No. 1782 – Beef Flexor Tendon – The tendons consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the fore legs.

Item No. 1783 – Beef Achilles Tendon – The Achilles tendon, also known as the gambrel cord, is located on the rear legs. The tendon is removed immediately dorsal to the hock joint where it connects to the muscles of the leg. The Achilles tendon will be yellow in color and must be trimmed free of lean

tissue.

Item No. 1791 – Beef Oxtail, Trimmed – The tail is removed from the carcass at the juncture of the second and third coccygeal vertebrae. Unless otherwise specified by the purchaser the posterior end of the tail must be "tipped" to remove two to three coccygeal vertebrae and surface fat must be trimmed to an average 0.25 inch (0.5 inch maximum at any point). Purchasers may specify that the tails be delivered whole or disjointed.

Option No.	Description
A	Whole
D	Disjointed

Item No. 2700 – Lamb Head – The whole skinned head removed from the carcass by cutting at the occipital joint and first cervical vertebra.

Item No. 2701 – Lamb Brains – The entire brain must be utilized. The spinal cord must be separated directly posterior to the pons. The brain must be bright pink in color and trimmed practically free of fat.

Item No. 2703 – Lamb Cheek Meat – Cheek meat is the group of muscles lying external to the upper and lower jaw bones, including the mouth lining (membrane) and all connective tissue extending from the lip portion of the mouth back. Cheek meat must be practically free of lip material, lymph nodes, and salivary glands. The analytical fat content must be as specified by the purchaser.

Item No. 2710 – Lamb Tongue – The tongue is usually light in color but may show varying shades of black pigmentation. The tip has a two-prong appearance with an indentation running towards a minor prominence on the top side. If specified, tongues can be harvested without bone, tonsils, glands, or root, with the underlying base or blade meat attached.

Item No. 2722 – Lamb Sweetbreads – This item consists of the thymus glands from the neck region adjacent to the trachea. Lamb sweetbreads are white pinkish in color and must be practically free of fat and lean. At the purchaser's option, the sweetbreads must be blanched to remove the covering capsule and firm the tissue.

Item No. 2723 – Lamb Heart – The heart is a muscular cone-shaped organ located in the thorax region. The lamb heart is more pointed in appearance than

those of other species, and the fat surrounding it is white and hard. The heart weighs approximately 8.0 ounces (230.0 g). The whole heart includes the cap with fat, arteries, and veins attached.

Item No. 2724 – Lamb Liver – The color of lamb liver may range from light medium tan to medium brown, with reddish shades predominating. Livers must have the heavy connective tissue removed. The large blood vessel, lymph nodes, and ducts lying along the liver wall must be trimmed even with the surface.

Item No. 2728 – Lamb Kidney – The whole organ must be utilized and the blood vessels, pizzle cord, and ureter must be trimmed even with the surface of the kidney. The capsule membrane surrounding the kidney must be removed and fat must be trimmed close to the surface.

Item No. 2730 – Lamb Spleen – The spleen is a triangular, somewhat pyramidal shaped organ with round edges. The spleen is blueish red in color and weighs approximately 4.0 ounces (100.0 g). It measures approximately 6.0 inches by 4.0 inches (15.0 by 10.0 cm) but may vary considerably both in dimensions and weight. It is part of the lymph system.

Item No. 2751 – Lamb Testicles – The testicles are removed from the male animal by cutting the cremasteric muscle and spermatic cord. Both the cremasteric muscle and spermatic cord are trimmed flush with the surface of the testicle. The membrane surrounding the testicle may also be removed.

Item No. 2772 – Lamb Caul Fat – This item is soft, lacy, white, fat-like membrane harvested from the abdominal cavity of Item No. 200, Lamb Carcass. This item is sometimes referred to as “Lamb Veil.”

Item No. 2780 – Lamb Feet – The front feet are cut at the joint between carpi and radius. The hind feet are cut between the tarsals and tibia. The purchaser specifies if the feet are skinned or scaled and plucked or if they are sawn or disjointed at the joint.

Item No. 3700 – Veal Head – The veal head is the skull portion of the carcass. The hide is off. All other parts of the skull remain intact, including the tongue and cheeks. This product must conform to applicable regulatory requirements for specified risk materials as defined by FSIS.

Item No. 3701 – Veal Brains – The entire brain must be utilized. The spinal cord must be separated directly posterior to the pons. The brain must be bright pink in color and trimmed practically free of fat.

Item No. 3703 – Veal Cheek Meat – Cheek meat is the group of muscles lying

external to the upper and lower jaw bones, including the mouth lining (membrane) and all connective tissue extending from the lip portion of the mouth back. Cheek meat must be practically free of lip material, lymph nodes, and salivary glands. The analytical fat content must be as specified by the purchaser.

Item No. 3710 – Veal Tongue – The veal tongue is commonly sold as “Swiss Cut”, which means the U-shaped hyoid bones have been removed along with the glands, root, and underside blade meat. It must be almost entirely free of fat. The veal tongue has a less defined humplike prominence on its topside, but otherwise is similar to Item No. 1711, Beef Tongue, though much smaller in size and weight. Veal tongues are usually white in color.

Item No. 3722 – Veal Sweetbreads – This item consists of the thymus glands from the neck region adjacent to the trachea. Sweetbreads are pinkish in color and must be practically free of fat and lean. At the purchaser's option, the sweetbreads must be blanched to remove the covering capsule and firm the tissue.

Item No. 3723 – Veal Heart – The heart is muscular, cone-shaped organ located in the thorax region of the veal carcass.

Item No. 3724 – Veal Liver – The liver is a smooth, somewhat rounded, and rectangular organ covered with a thin membrane or skin. The color of veal liver may range from light reddish tan to tan. Livers must have the heavy connective tissue removed. The large blood vessel, lymph nodes, and ducts lying along the liver wall must be trimmed even with the surface. Veal liver must not be skinned. State of refrigeration and portion size to be specified by purchaser.

Option No.	Description
1	Whole
2	Sliced, specify number of slices per pound
3	Portion cut
A	Fresh
B	Frozen

Item No. 3728 – Veal Kidney – The whole organ must be utilized except that the blood vessels, pizzle cord, and ureter must be trimmed even with the surface of the kidney. The capsule membrane surrounding the kidney must be removed.

Item No. 3737 – Veal Tripe – Veal tripe consists of the paunch, or rumen, which is the stomach in cattle and other ruminant animals. It is lined with a thick layer of moist cells contained within muscular folds or pillars. Purchaser may specify the tripe be washed, scalded, and/or bleached.

Item No. 3739 – Veal Honeycomb Tripe – “Honeycomb” tripe is tripe from the reticulum (second stomach). It derives this name from the honeycomb appearance created by numerous ridges that separate a network of cells in a compartment within the reticulum.

Item No. 3751 – Veal Testicles (Fries) – Veal testicles are ordinarily referred to as fries. They are harvested from male animals. The fry is an elongated oval encased in a creamy white color fibrous capsule that has small blood vessels on its surface. Veal fires weigh approximately 1.25 to 1.5 ounces each (34 – 45 g).

Item No. 3780 – Veal Feet – Veal feet must be removed at the carpus (knee) joint. All hide must be removed. Purchaser may request that feet be split lengthwise.

Option No.	Description
1	Whole
2	Split lengthwise

Item No. 3791 – Veal Tail – The veal tail is similar in appearance to the beef oxtail except it is smaller in overall size. It measures approximately 8.0 inches (20.0 cm) long and 0.75 inches (18.0 mm) in diameter. The veal tail is separated from the carcass in the same manner as described in Item No. 1791 Beef Oxtail. This item may be purchased whole or specified disjointed as the Purchaser Specified Option D.

Option No.	Description
A	Whole
D	Disjointed

Item No. 4700 – Pork Head – The head is the skull portion of the carcass. The tongue, skin, and ears, as well as the cheek and head trimmings, will remain attached. It should be cleaned and absolutely free of hair and any foreign material. Purchaser may specify inclusion of the jowl.

Option No.	Description
1	Jowl removed
2	Jowl included

Item No. 4701 – Pork Brains – The entire brain must be utilized. The spinal cord must be separated directly posterior to the pons. The brain must be bright pink in color and trimmed practically free of fat.

Item No. 4702 – Pork Head Meat – Head meat is a group of muscle tissue appearing on both the head and the tongue. The tongue muscles included are the elongated muscle attached to the base of the tongue extending to the neck. The head muscles included are snout and eye meat, the temporal muscle, muscle tissue located at the base of the occipital, and the muscle located on the top of the crown extending to the ears. Head meat must be practically free of lymph nodes and salivary glands. The analytical fat content must be as specified by the purchaser.

Item No. 4703 – Pork Cheek Meat – Cheek meat is the group of muscles lying external to the upper and lower jaw bones, including the mouth lining (membrane) and all connective tissue extending from the lip portion of the mouth back. Cheek meat must be practically free of lip material, lymph nodes, and salivary glands. The analytical fat content must be as specified by the purchaser.

Item No. 4704 – Pork Lips – The lips are produced from the pork head and consist of skin and muscle. Pork lips are flat and somewhat rounded in appearance.

Item No. 4705 – Pork Snout – The snout is comprised of cartilage covered by thin skin. The skin is removed from the upper jaw starting at the top front of the skull and extends the length of the nasal cavity and muzzle to include the rigid flat frontal surface, which encloses the nostrils. It should be cleaned and absolutely free of hair and any foreign material.

Item No. 4707 – Pork Ear, Square Cut – A single ear with the lobe-off that is further trimmed across the lobe area by a straight cut to remove all but the funnel like upper portion. It should be cleaned and absolutely free of hair and any foreign material excluding lymph nodes and excessive connective tissue.

Item No. 4708 – Pork Ear, Base – The ear base is the portion of the ear between the skull and pork ear. It also contains the canal and should be cleaned and free of hair and any foreign material.

Item No. 4710 – Pork Tongue – The tongue is rather thin and has a pointed tip. The tongue is soft pink in color with a whitish pink membrane covering. All tongues are harvested with bone, root, and blade meat removed.

Item No. 4712 – Pork Tongue Root Trim – The tongue root trim is trimmed from the base of the tongue and still contains fatty tissue and/or lymph nodes.

Item No. 4713 – Pork Salivary Gland – Salivary glands are removed from the interior lining of the cheek, underneath the tongue. The fat and muscle tissue

contain the glandular tissue.

Item No. 4720 – Pork Trachea – The trachea is removed at the base of the throat, posterior to the tongue, and immediately anterior to the lungs. It is long and tubular in shape with hardened ridges that wrap its circumference along the entire length.

Item No. 4723 – Pork Heart, Trimmed – An incised heart recognizable as such from which the cap meat has been removed and includes any veins or arteries. Attachments and fat should be trimmed close to the surface of the heart.

Item No. 4724 – Pork Liver – Pork liver is smooth, irregular shaped, and covered with a thin membrane or skin. The liver consists of four lobes of varying size marked with notches and indentations. The color of pork liver may range from light reddish brown to very dark brown (not bluish or black), with reddish shades predominating. Livers must have the heavy connective tissue removed. The large blood vessel, lymph nodes, and ducts lying along the liver wall trimmed even with the surface.

Item No. 4728 – Pork Kidney – The whole organ must be utilized except that the blood vessels, pizzle cord, and ureter must be trimmed even with the surface of the kidney. The capsule membrane surrounding the kidney must be removed.

Item No. 4730 – Pork Spleen – The spleen is a rounded, dark red, elongated organ with a slight curvature that narrows and tapers at one end. It is part of the lymph system.

Item No. 4737 – Pork Stomach (Maws), Scalded – Pork stomach with all omentum, lymph nodes, and other extraneous tissues removed and stomach sufficiently trimmed and cleaned. The pork stomach must be scalded to remove the mucosa lining and washed absolutely free of any foreign material. The color may range from white to a light pale yellow.

Item No. 4743 – Pork Small Intestine – The small intestine contains the portion of intestine that extends from a point immediately posterior to the stomach (pylorus) to the point that is at least 80 inches anterior to the transition to the large intestine (ileo-cecal junction), which ensures removal of the distal ileum. The item must be washed completely free of any foreign material.

Item No. 4744 – Pork Chitterlings (Large Intestine) – Chitterlings are comprised of the hog's large intestine and may include the bung. Chitterlings may be slit or whole (as specified), free of holes, and a pinkish beige color. Purchasers may request chitterlings to be cut into specified lengths.

Item No. 4745 – Pork Rectum (Bung) – Pork Bung is the common name used to identify the rectum. The bung is removed immediately anterior to the colon and directly before the sphincter muscle of the anus. It is more bulbous in shape and wider and has more membrane covering than found on the large intestine. It is cleaned absolutely free of any foreign material. The bung can be purchased split or inverted.

Item No. 4753 – Pork Uteri – The uteri are part of the female reproductive system. It has a rounded tubular shape and should be washed absolutely free of any foreign material.

Item No. 4771 – Pork Skin – The outermost layer of the carcass. The skin has a mottled pinkish, cream color and the texture is smooth to slightly rough. Skin is usually harvested from over the loin (fat back) and belly. It should be cleaned and absolutely free of hair and any foreign material.

Item No. 4772 – Pork Caul Fat – This item is a soft, lacy, white, fat-like membrane harvested from the abdominal cavity of Item No. 400 Pork Carcass.

Item No. 4773 – Pork Leaf (Abdominal) Fat – Leaf fat is the fat that lines the entire abdominal cavity of the pork carcass.

Item No. 4774 – Pork Lard, Edible – Edible lard must conform to the following AFOA standards. The laboratory sample size must be 1 quart.

Titre minimum - 38.0

Free Fatty Acids (FFA) maximum - 0.50

Color (FAC) maximum - Lovibond color 5.25-inch cell - max 1.5 red.

Lard peroxide value 4.0 ME/K maximum.

Moisture, Impurities, Unsaponifiable matter (MIU) - Moisture 0.20 percent maximum, insoluble impurities 0.05 percent maximum.

Item No. 4791 – Pork Tail – The pork tail is removed so that only four caudal vertebrae remain on the carcass. It is trimmed of excess fat and skin at the base. The tail should be cleaned and absolutely free of hair and any foreign material.