

***INSTITUTIONAL
MEAT
PURCHASE
SPECIFICATIONS***

***FRESH VEAL
SERIES 300***

EFFECTIVE: November 2014

Institutional Meat Purchase Specifications

Fresh Veal - Series 300

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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 Veal 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 Poultry and Seed (LPS) Program's Quality Assessment Division (QAD) 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, LPS Program, QAD
1400 Independence Ave, SW, Room 3932, Stop 0258
Washington, DC 20250
Phone: (202) 720-3271
<http://www.ams.usda.gov/AMSV1.0/QAD>

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 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 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 & Special Instructions

The purchaser shall 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 (Veal, Yearling Mutton, or Mutton), and the product name listed above shall be used for marking of shipping containers. Abbreviation of the product name is recommended. Abbreviations, when used, shall 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	Forequarter – FQ
Heel Out – H/O	Sirloin – Sirln	Hindquarter - HQ

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 Veal 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 No.	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 shall comply with FSIS Regulations and Policies.

3.1.3 Mechanical Tenderization

To enhance the tenderness of Veal 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 shall be mechanically tenderized by using the multiple probe method (pinning) not more than one time.

3.1.4 Aging

The purchaser shall 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 & Special Requirements

3.2.1 Categories

The purchaser may specify any combination of the following grade, class 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. Standard	U.S. Utility
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.

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

Veal and Calf quality grades are determined by evaluation of carcass maturity, quality of lean, and conformation. There are no yield grades for veal and calf. The purchaser may specify a particular grade or range of grades. Information on grade criteria may be obtained from the standardization branch.

The official USDA grade designation will appear in any one or any combination of the following ways: (1) container markings, (2) on individual bags or wrapping material, or (3) legible roller brand appearing on the meat. The processor shall comply with Food Safety and Inspection Service (FSIS) grade labeling procedures.

Category		
Class	Veal	Calf

Differentiation between the classes "veal" and "calf" is made primarily on the basis of the color of lean. Typical veal carcasses have a grayish pink color of lean that is very smooth and velvety in texture. By contrast, typical calf carcasses have a grayish red color of lean. The more evidence of red color of lean correlates with advanced maturity and diet. The following table provides purchaser information and options for the various types of veal and calf available (For certification, options A-D cannot be verified unless an approved verification program is in place):

Carcass Classification						
Option	Type	Lbs.	Kg	Color	Age	Diet
A	Bob Veal	50-70	22-31	Light grayish pink	<21 d	Milk/Formula
B	Intermediate Veal	70-175	31-79	Grayish pink	3-14 weeks	Milk/Formula
C	Milk/Formula Fed Veal	175-225	79-102	Grayish pink	14-18 weeks	Milk/Formula
D	Special fed Veal	225-300	102-136	Grayish pink	18-20 weeks	Milk/Formula
E	Calf	300-up	136-up	Grayish pink	18 weeks-up	Grain/Roughage

For labeling purposes, when option A, B, C, or D is specified, the product shall be labeled "Veal" (option A may be labeled "Bob Veal"). When option E is specified within a range of options (i.e., A-E), product shall be labeled "Veal or Calf." When only option E is specified, product shall be labeled "Calf." The individual types, A-D, cannot be verified by evaluation of carcasses or cuts. The purchaser may request documentation from the vendor, stating that carcasses or cuts are derived from the specified type(s) or contact the USDA, AMS, Meat Grading and Certification Branch for development of verification programs.

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 shall comply with Food Safety and Inspection Service (FSIS) grade labeling procedures.

3.3 State of Refrigeration

Purchaser shall 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/Primal Cuts

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

3.4.2 Cuts, Roasts, Diced, & Special Trim Items

The purchaser shall 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”. Alternative “average” and/or “at any one point” fat limitations may be specified.

Option No.	Maximum Average Thickness	Maximum At Any One Point
1	¾-inch (19 mm) "Commodity trim"	1.0 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 shall not exceed 1.0 inch (25 mm) in the longest dimension and/or 1/8-inch (3 mm) in thickness)	1/8-inch (3 mm)
6	Peeled/Denuded, Surface Membrane Removed* (90% lean exposed)	1/8-inch (3 mm)

*See **Section 6.4.**

Note: When average fat thicknesses are specified by the purchaser or in item descriptions, the appropriate "Maximum at Any One Point" limitation shall apply.

3.4.3 Portion-Cuts

The purchaser shall 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 shall not exceed 1/4-inch (6 mm) at any one point.

Option No.	Maximum At Any One Point
1	1/4-inch (6 mm)
2	1/8-inch (3 mm)
3	Practically free (75% lean/seam surface exposed and remaining fat shall not exceed 1/8-inch (3 mm))
4	Peeled/Denuded* (remaining fat shall not exceed 1.0 inch (25 mm) in the longest dimension and/or 1/8-inch (3 mm) in thickness))
5	Peeled/Denuded, Surface Membrane Removed* (90% lean exposed and remaining fat shall not exceed 1/8-inch (3 mm))

*See **Section 6.4.**

3.4.4 Comminuted Products & Trimmings

Fat limitations for these items shall 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 shall 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 shall 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 shall be used.

3.4.5 Fat Content Verification

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

Option No.	Fat Content
1	Fat content shall be declared on the product label along with a nutrition facts panel in accordance with FSIS regulations
2	Contractor shall 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 & Shape

3.5.1 Weight & Thickness

The purchaser shall 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 shall 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	+/- $\frac{3}{16}$ -inch (5 mm)	$\frac{3}{16}$ -inch (5 mm)
More than 1 inch (25 mm)	+/- $\frac{1}{4}$ -inch (6 mm)	$\frac{1}{4}$ -inch (6 mm)

* Thickness measurements are not applicable within $\frac{1}{4}$ -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)	+/- ¼ oz. (7 g)	³ / ₁₆ -inch (5 mm)
6.0 (170 g) to 12.0 ounces (340 g)	+/- ½ oz. (14 g)	¼-inch (6 mm)
12.01 (341 g) to 24.0 ounces (680 g)	+/- ¾ oz. (21 g)	³ / ₈ -inch (9 mm)
24.01 ounces (681 g) or more	+/- 1 oz. (28 g)	½-inch (13 mm)

3.5.2 Shape

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

3.6 Weight Range

Table 1. Index of IMPS Veal products and weight ranges

Purchaser shall 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.

Foodservice Cuts					
Item No.	Product Name	Weight Ranges (pounds)			Page #
		A	B	C	
300	Carcass	70-down	240-300	300-up	23
303	Side	35-down	120-150	150-up	23
304	Foresaddle, 11 ribs	30-down	119-150	150-up	23
304A	Forequarter, 11 ribs	15-down	59-75	75-up	23
304B	Full Front		118-150	150-up	23
306	Rack, 7 ribs	1-2	11-14	14-up	23
306A	Rack, 6 ribs		9-11.5	11.5-up	24
306B	Rack, Chop-Ready, 7 ribs	16-20 oz.	5-6.5	6.5-up	24
306C	Rack, Chop-Ready, 6 ribs		4.5-6	6-up	24
306D	Rack, Chop-Ready, 7 ribs, Frenched	14-16 oz.	5-6	6-up	24
306E	Rack, Chop-Ready, 6 ribs, Frenched		4-5.5	5.5-up	24
307	Rack, Ribeye, 7 Rib, Boneless		3-3.5	3.5-up	24
307A	Rack, Ribeye, 6 Rib, Boneless	2-down	5-8	8-up	25
308	Chuck, 4 ribs		42-53	53-up	25
308A	Chuck, Arm Chuck, 4 ribs	10-11	33-42	42-up	25

309	Chuck, Square-Cut, 4 ribs		26-32	32-up	25
309A	Chuck, Square-Cut, 4 Ribs, Boneless		16.5-21	21-up	25
309B	Chuck, Square-Cut, 4 Ribs, Neck Off, Tied, Boneless	10-19	33-40	40-up	26
309C	Chuck, Square-Cut, Neck Off, Arm Out, Tied, Boneless	11-19	35-45	45-up	26
309D	Chuck, Square-Cut, Clod Out, Boneless	9-17	32-39	39-up	26
309E	Chuck, Cross Rib	10-18	34-44	44-up	26
309F	Chuck, Blade Half	6-12	26-38	38-up	26
310	Chuck, Shoulder Clod, Boneless	1-2	10.5-13	13-up	26
310C	Chuck Tender (IM)		1.25-1.75	1.75-up	27
310D	Chuck, Outside Shoulder		20-28	28-up	27
311	Chuck, Blade Portion, Neck Off, Boneless		9.5-12	12-up	28
311A	Chuck, Inside Roll, Boneless		7.5-10	10-up	28
311B	Chuck, Chuck Eye Roll, Boneless	2-3	7-10	10-up	28
311C	Chuck, Under Blade Roast, Boneless	2-6	12-15	15-up	29
312	Foreshank	1-2	7.5-9	9-up	29
312A	Foreshank, Center-Cut	1-down	3-3.5	3.5-up	29
313	Breast	2-3	14.5-18	18-up	29
313A	Breast, Short Cut		8-11.5	11.5-up	29
314	Breast, with Pocket		14.5-18	18-up	29
315	Brisket, Boneless		5.5-8	8-up	29
315A	Brisket, Skinned, Boneless		1.5-2.5	2.5-up	30
323	Short Ribs	Amount as Specified			30
330	Hindsaddle, 2 Ribs	20-36	120-150	150-up	30
330A	Hindquarter, 2 ribs	10-18	60-75	75-up	30
331	Loin		14-18	18-up	30
332	Loin, Trimmed		7.5-11	11-up	31
332A	Loin, Block-Ready, Trimmed		6-9	9-up	31
333	Loin, Flap		.5-1	1-up	31
334	Leg	7-10	45-60	60-up	31
335	Leg, Boneless	8-11	36-45	45-up	31
336	Leg, Shank Off, Boneless	5-10	34-43	43-up	31
337	Hindshank	1-1.5	5.5-7	7-up	31
337A	Hindshank, Center-Cut	1-down	2.5-3.25	3.25-up	31
338	Trimmings	Amount as Specified			32
339	Special Trimmings	Amount as Specified			32
341	Back, Trimmed	8-13	46-58	58-up	32
342	Back, Strip, Boneless	3-5	15-20	20-up	33
344	Loin, Strip Loin, Boneless	1-2	3.5-5	5-up	33
344A	Loin, Strip Loin, Skinned, Boneless		2.5-3.5	3.5-up	33
344B	Loin, Strip Loin, Special, Boneless		2.5-3.5	3.5-up	34
346	Leg, Butt Tenderloin, Trimmed		1-1.5	1.5-up	34
346A	Leg, Butt Tenderloin, Skinned		.75-1.25	1.25-up	34
347	Loin, Short Tenderloin		.5-1	1-up	34
348	Tenderloin	1-down	1.5-2.5	2.5-up	34
349	Leg, Top Round (Inside), Drop		7.5-9	9-up	34
349A	Leg, Top Round (Inside), Cap on, Trimmed		4.25-5.5	5.5-up	34
349B	Leg, Top Round (Inside), cap Off	1-down	4.25-5.25	5.25-up	35

350	Leg, Bottom (Outside), Heel Out		15-18	18-up	35
350A	Leg, Bottom (Outside), Heel Out, Trimmed		3.5-4.5	4.5-up	35
351	Leg, Sirloin Tip (Knuckle)	1-2	8-10	10-up	35
351A	Leg, Sirloin Tip (Knuckle), Trimmed		3.75-4.5	4.5-up	35
352	Leg, Hip (Sirloin Butt), Cap Off, Tri-Tip attached, Boneless	1-4	11-15	15-up	36
352A	Leg, Hip (Sirloin Butt), Cap Off, Trimmed, Boneless		1.75-2.75	2.75-up	36
353	Leg, Eye of Round, (Leg)		1.25-1.75	1.75-up	36
363	Leg, TBS, 4 Parts		26-34	34-up	36
363A	Leg, TBS, 3 Parts	3-5	18-25	25-up	36
363B	Leg, BHS, 3 Parts		12-17	17-up	36
363C	Leg, Bottom (Outside), Heel		1.5-3.0	2.5-up	36
388	Bones, Mixed	Amount as Specified			37
389	Bones, Marrow	Amount as Specified			37
393	Flank Steak		.5-.75	.75-up	37
394	Rose Meat (IM)	Amount as Specified			37
395	Veal for Stewing	Amount as Specified			38
395A	Veal for Kabobs	Amount as Specified			38
396	Ground Veal	Amount as Specified			38
396A	Ground Veal and Soy Protein Product	Amount as Specified			39
396B	Veal Patty Mix	Amount as Specified			40
397	Ground Veal, Special	Amount as Specified			40
397A	Ground Veal and Soy Protein Product, Special	Amount as Specified			40

Table 2. Index of IMPS Veal portion cut products and weight ranges

Foodservice Cuts			
Item No.	Product Name	Weight Ranges (Ounces)	Page#
1300	Cubed Steak, Boneless	2-8 oz.	41
1301	Cubed Steak, Boneless, Special	2-8 oz.	41
1302	Cutlets, (Scallopini), Boneless	2-6 oz.	41
1302A	Veal Slices, Boneless	2-6 oz.	41
1303	Veal Medallions	2-6 oz.	41
1304	Veal for Stir-Fry	2-6 oz.	42
1306	Rack, Rib Chops, 7 Rib	8-16 oz.	42
1306A	Rack, Rib Chops, 6 Rib	8-16 oz.	42
1306B	Rack, Rib Chops, Cap Off, 7 Rib	8-16 oz.	43
1306C	Rack, Rib Chops, Cap off, 6 Rib	8-16 oz.	43
1306D	Rack, Rib Chops, Frenched, 7 Rib	8-16 oz.	43
1306E	Rack, Rib Chops, Frenched, 7 Rib	8-16 oz.	43
1309	Chuck, Shoulder Arm Chops	14-24 oz.	43
1309A	Chuck, Shoulder Blade Chops	14-24 oz.	43
1312	Osso Buco, Foreshank	8-20 oz.	43
1332	Loin Chops	8-16 oz.	44
1337	Osso Buco, Hindshank	8-20 oz.	44
1337A	Osso Buco, Hindshank, Center-Cut	8-20 oz.	44
1338	Veal Steak, Flaked and Formed, Frozen	3-8 oz.	44

1338A	Veal Steak, Flaked and Formed, Breaded, Frozen	3-8 oz.	44
1338B	Veal Steak, Sliced and Formed, Frozen	1-6 oz.	44
1349A	Leg, Top Round (Inside), Cap Off, Cutlets (Scallopini), Boneless	2-6 oz.	45
1396	Ground Veal Patties	2-8 oz.	45
1396A	Ground Veal and Soy Protein Product Patties	2-8 oz.	45
1397	Ground Veal Patties, Special	2-8 oz.	45
1397A	Ground Veal and Soy Protein Product Patties, Special	2-8 oz.	45

3.7 Netting & 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) shall be used to make roasts firm and compact. Unless otherwise specified, roasts shall 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 shall 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 shall be included along with packaging materials when determining tare weight.

3.8 Packaging & Packing

Purchaser shall 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 and Verification

4.1 Contact Information

When requested, the purchaser shall specify within a contract or purchase order that product shall be certified or that the producer is operating under an approved IMPS Process Verified Program by the USDA, AMS, LPS, QAD. The IMPS QAP, <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELDEV3003293>, will

be used to determine compliance. Purchasers desiring these services should contact:

USDA, AMS, LPS Program, QAD
1400 Independence Ave, SW, Room 3932, Stop 0258
Washington, DC 20250
Phone: (202) 720-3271

5.0 Material Requirements

All products offered shall comply with the following material requirements and the individual item descriptions. For certification, product shall 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 shall be in the fresh-chilled state (not previously frozen) when examined for excellent condition; e.g., exposed lean and fat surfaces shall 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 shall show no more than slight darkening or discoloration due to dehydration, aging, and/or microbial activity. The fat shall show no more than very slight discoloration due to oxidation or microbial activity. No odors foreign to fresh meat shall be present. Changes in color and odors characteristically associated with vacuum packaged meat in excellent condition shall be acceptable. Also, product shall show no evidence of freezing, defrosting, or mishandling. Veal 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 shall maintain their approximate original shape. Products thus produced shall be packaged, packed, and returned promptly to the freezer.

6.2 Lean Quality

Except for ground and flaked items, dark cutting and/or calloused Veal is not acceptable. All Veal shall 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.

Veal cuts shall 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 shall form approximate right angles with the skin surface. No more than a slight amount lean, fat, or bone shall 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 shall 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 shall be made by slicing perpendicular to the grain (muscle fiber alignment) of the cut. Portion-cut items shall be practically free of: (1) fractures, (2) tag ends, and (3) knife scores. Individual chops shall remain intact when suspended ½-inch (13 mm) from the outer edge.

6.4 Fat Trimming

Trimming of external fat shall 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/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 NTE 1.0 inch (25 mm) in the longest dimension and/or ⅛-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 ⅛-inch (3 mm) in depth at any point.

6.4.2 Peeled/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 shall expose at least 90 percent lean with remaining "flake" fat NTE ⅛-inch (3 mm) in depth.

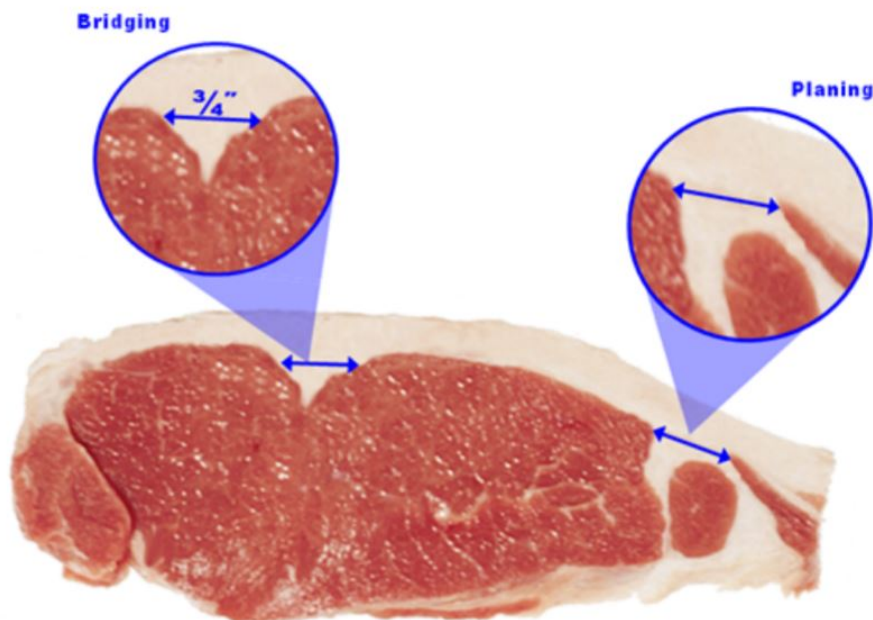
6.4.3 Cuts & Roast Items

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 most fat 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 shall 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 & Planing

When a natural depression occurs in a muscle, only the fat above the portion of the depression which is more than $\frac{3}{4}$ -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 shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.



6.4.5 Diced & 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 shall 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 shall 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 shall be determined by evaluating the areas that each thickness (width) represents.

For chop items, the bridging and/or planing methods shall 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 shall be evaluated no closer than $\frac{3}{4}$ -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 shall 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 shall remove materials that are objectionable and will have a negative impact on quality of the end item. The following objectionable materials shall 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.

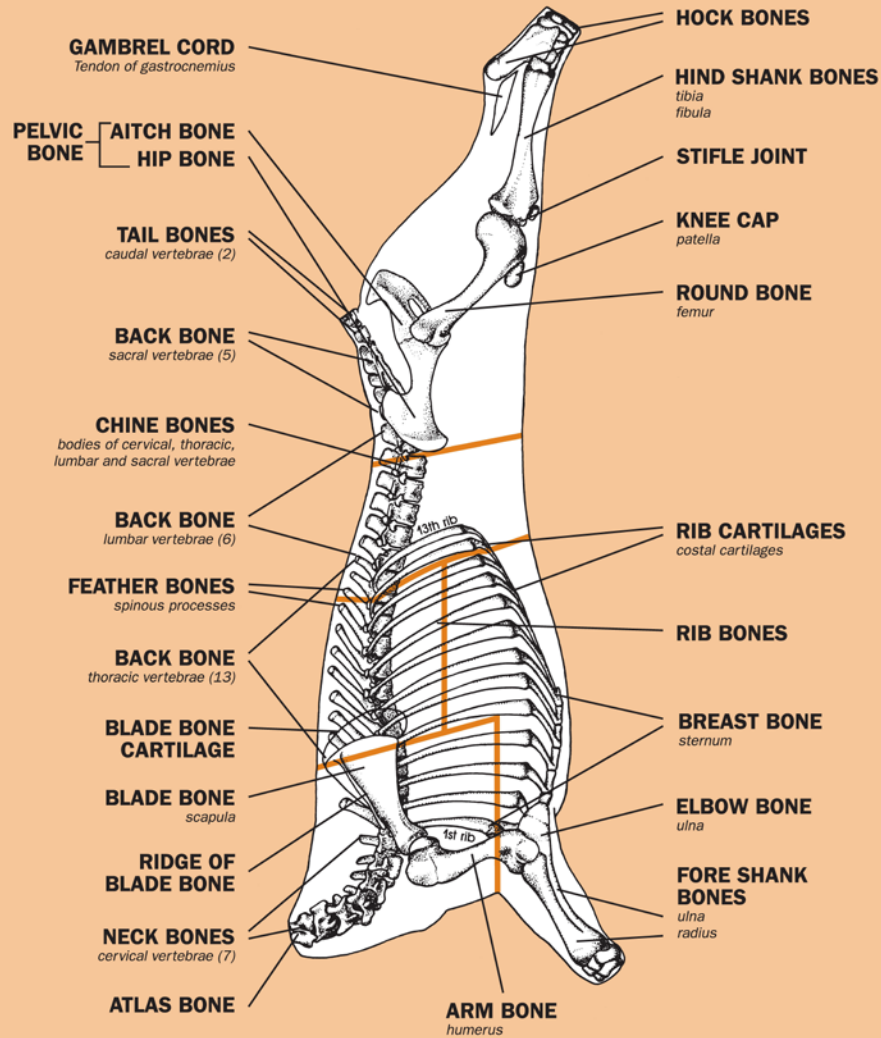
- Yellow elastin – Back strap and abdominal tunic.

7.0 Diagrams
7.1 Veal Side Skeletal Diagram

Veal

Veal Skeletal Chart

Location, Structure and Names of Bones

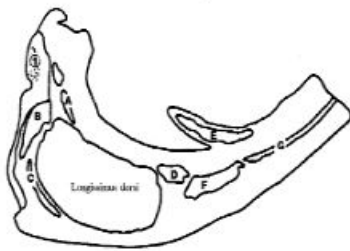


Courtesy of the American Meat Science Association

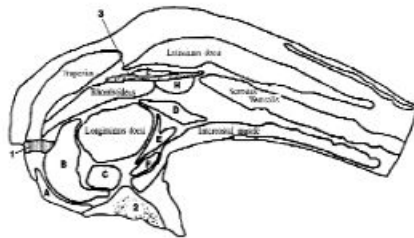
7.3 Primal Separations Diagram

7.3.1 Diagram of Rack Loin Separation, Rack Chuck Separation

Rack Loin Separation



**Rack Chuck Separation
(between 5th-6th Ribs)**



A. Quadratus Lumborum
B. Multifidus dorsi
C. Spinalis dorsi
D. Longissimus Costarum

E. Diaphragm
F. Serratus dorsalis posterior
G. Obliquus abdominis
H. Eternus
I. Thoracic vertebra

A. Multifidus dorsi
B. Spinalis dorsi
C. Complexus
D. Serratus dorsalis

E. Longissimus dorsi
F. Levatores costarum
G. Interspinalis
H. Subscapularis

I. Ligamentum nuchae
J. Thoracic vertebra
K. Scapula

7.3.2 Diagram of Chuck Breast (5th-6th ribs) Separation – **New diagrams coming soon!**

8.0 Cut Descriptions

8.1 Myology

A reference for identification of muscles is the University of Nebraska's "Bovine Myology & Muscle Profiling" Web site (<http://bovine.unl.edu>) funded by the Beef Checkoff and produced by the National Cattlemen's Beef Association (www.beef.org).

8.2 Foodservice Cut Descriptions

Item No. 300 - Carcass - This item is the unsplit carcass with not more than two tail vertebrae remaining attached. The hanging tender and diaphragm may be removed, but, if remaining, the membranous portion of the diaphragm shall be trimmed close to the lean.

Item No. 303 - Side - A side consists of one half of the carcass and is produced by splitting the carcass through the vertebral column (backbone), exposing the spinal cord groove at least 75 percent of the length of the side. The hanging tender and the diaphragm may be removed, but, if not removed, the membranous portion of the diaphragm shall be trimmed close to the lean.

Item No. 304 - Foresaddle, 11 Ribs - This item is the anterior portion of the carcass after removal of the hindsaddle by a cut following the natural curvature between the 11th and 12th ribs, with the 1st through the 11th ribs remaining with the foresaddle. The diaphragm may be removed, but, if not removed, the membranous portion shall be trimmed close to the lean.

Item No. 304A - Forequarter, 11 Ribs - This item is the anterior portion of Item No. 303 after the removal of Item No. 330A - Hindquarter, 2 Ribs or one-half of Item No. 304 - Foresaddle, 11 Ribs. The diaphragm may be removed, but, if not removed, the membranous portion shall be trimmed close to the lean.

Item No. 304B – Full Front – This item is derived from the anterior portion of the foresaddle (or side) and shall include the square-cut chuck with the brisket and foreshank intact. The full front is separated from the foresaddle or side by a straight cut between the 4th and 5th ribs.

Option No.	Description
1	The purchaser may specify that the front contain 5 ribs and be separated from the foresaddle or side between the 5 th and 6 th ribs.

Item No. 306 - Rack, 7 Ribs - This item is prepared from Item No. 304A and shall have 7 ribs (ribs 5 - 11). The chuck and breast are removed by 2 straight cuts. The chuck

is removed by a straight cut between the 4th and 5th ribs. The breast is removed by a straight cut across the ribs, that is not more than 4.0 inches (10.0 cm) from the outer tip of the *longissimus dorsi* (ribeye muscle). The ribeye muscle shall be approximately equal to or larger than the *complexus* muscle on the cut surface of the chuck end. Purchaser may request this item be unsplit, which would be derived from Item No. 304.

Item No. 306A - Rack, 6 Ribs -This item is prepared from Item No. 304A and shall have 6 ribs (ribs 6 - 11). The chuck and breast are removed by 2 straight cuts. The chuck is removed by a cut between the 5th and 6th ribs. The breast is removed by a straightcut across the ribs that is not more than 4.0 inches (10.0 cm) from the outer tip of the *longissimus dorsi*. The *longissimus dorsi* shall be approximately twice as large as the *complexus* muscle on the cut surface of the chuck end. Purchaser may request this item be unsplit, which would be derived from Item No. 304.

Item No. 306B - Rack, Chop-Ready, 7 Ribs - This item is a single rack as described in Item No. 306. The chine (vertebrae), feather bones, blade bone, related cartilage, and backstrap as well as the lifter muscles (trapezius, infraspinatus, latissimus dorsi, rhomboideus, subscapularis) shall be excluded. "Chop-Ready" may also be referred to as "Ready-To-Slice".

Item No. 306C - Rack, Chop-Ready, 6 Ribs - This item is as described in Item No. 306A. In addition the chine, feather bones, blade bone, related cartilage, and backstrap as well as the lifter muscles (trapezius, infraspinatus, latissimus dorsi, rhomboideus, subscapularis) shall be excluded. "Chop-Ready" may also be referred to as "Ready-To-Slice".

Item No. 306D - Rack, Chop-Ready, 7 Ribs, Frenched - This item is as described in Item No. 306B except that the breast side of the ribs shall be frenched (removal of the intercostal meat and lean and fat between and over the ribs). Exposed portions of the rib bones shall not exceed 1.5 inches (3.8 cm) and the remaining intercostal meat and lean and fat over the rib bones shall not exceed 2.5 inches (6.3 cm) from the ventral edge of the *longissimus dorsi*. "Chop-Ready" may also be referred to as "Ready-To-Slice".

Item No. 306E - Rack, Chop-Ready, 6 Ribs, Frenched - This item is as described in Item No. 306C except that the breast side of the ribs shall be frenched (removal of the intercostal meat and lean and fat over the ribs). Exposed portions of the rib bones shall not exceed 1.5 inches (3.8 cm) and the remaining intercostal meat and lean and fat over the rib bones shall not exceed 2.5 inches (6.3 cm) from the ventral edge of the *longissimus dorsi*. "Chop-Ready" items may also be referred to as "Ready-To-Slice".

Item No. 307 - Rack, Ribeye, 7 Ribs, Boneless- This item consists of the *longissimus dorsi*, *spinalis dorsi*, *complexus* and *multifidus dorsi* muscles of a 7-rib

rack meeting the requirements of item No. 306. The *longissimus dorsi* shall be approximately equal to or larger than the *complexus* muscle on the cut surface of the chuck end. All other muscles, bones, cartilages, backstrap, and the exterior fat covering shall be removed. The seam surface overlying the *spinalis* and *longissimus dorsi* shall be trimmed practically free of fat.

Item No. 307A - Rack, Ribeye, 6 Ribs, Boneless- This item consists of the *longissimus dorsi*, *spinalis dorsi*, *complexus* and *multifidus dorsi* muscles of a 6 rib rack meeting the requirements of item No. 306A. The *longissimus dorsi* shall be approximately twice as large as the *complexus* muscle on the cut surface of the chuck end. All other muscles, bones, cartilage, backstrap, and the exterior fat covering shall be removed. The seam surface overlying the *spinalis* and *longissimus dorsi* shall be trimmed practically free of fat.

Item No. 308 - Chuck, 4 Ribs - The chuck is that portion of the forequarter remaining after removal of the rack and plate portion of the breast by a straight cut between the 4th and 5th ribs. The foreshank and brisket may either be attached or separated and packaged with the chuck. Purchaser may request this item be unsplit. Purchaser may specify a 5 rib chuck, and the item would be called Veal Chuck, 5 Ribs.”

Item No, 308A – Chuck, Arm Chuck, 4 Ribs. This item is described within item NO. 308 except that the brisket is removed by a straight cut at right angles to the rack side, passing through the cartilaginous juncture of the first rib and sternum. The foreshank may either be attached or separated and packaged with the chuck. If desired, the purchaser may request a 5 rib Arm Chuck. Purchaser may request this item be unsplit.

Item No. 309 - Chuck, Square-Cut, 4 Ribs - This item is as described in Item No. 308 except that the foreshank and brisket portion of the breast is removed by a straight cut perpendicular to the rack side, that passes through the cartilaginous juncture of the first rib and the sternum. Purchaser may request this item be unsplit. Purchaser may specify a 5 rib chuck, and the item would be called “Veal Chuck, Square-Cut, 5 Ribs”.

Item No. 309A - Chuck, Square-Cut, 4 Ribs, Boneless - This item is prepared from Item No. 309. The shoulder clod shall be separated (with or without the *supraspinatus* attached) but packaged with the boneless chuck. The shoulder clod may be separated prior to removal of the brisket and shank. The *longissimus dorsi* shall be approximately equal to or larger than the *complexus* muscle on the cut surface of the rack end. The *deep pectoral* muscle shall extend past the 3rd rib mark and may extend past the 4th rib mark. All bones, cartilage, backstrap, and the prescapular lymph gland and surrounding fat in excess of 0.5 inch (13 mm) shall be removed. Purchaser may specify a 5 rib chuck, and the item would be called “Veal Chuck, Square-Cut, 5 Ribs, Boneless.”

Item No. 309B - Chuck, Square-Cut, 4 Ribs, Neck Off, Tied, Boneless- This item is as described in Item No. 309B except that the neck shall be removed by a straight cut approximately perpendicular to the neck vertebrae along a line where the neck joins the shoulder. The shoulder clod shall be replaced in its natural position, the boneless chuck shall be rolled with the *longissimus dorsi* lengthwise of the roll, and the roast shall be netted or tied. When smaller roasts are specified, the boneless chuck shall be separated by cuts at right angles to its length. Purchaser may specify a 5 rib chuck, and the item would be called “Veal Chuck, Square-Cut, 5 Ribs, Neck Off, Boneless, Tied.”

Item No. 309C - Chuck, Square-Cut, Neck Off, Arm Out, Tied, Boneless- This item is as described in Item No. 309D or 309E except that the arm portion shall be removed and the shoulder clod shall be separated (but packaged with the boneless chuck) and trimmed in accordance with Item No. 310B. The arm portion shall be removed from the blade portion (after separation of the clod) by a straight cut, approximately perpendicular with the rack end that is ventral to, but not more than 3.0 inches (7.5 cm) from the *longissimus dorsi* at the rack end. The boneless blade portion and the shoulder clod shall be netted or tied separately and placed into the same container.

Item No. 309D - Chuck, Square-Cut, Clod Out, Boneless - This item is the same as Item No. 309B or 309C, except that the shoulder clod (with or without the *supraspinatus* attached) shall be excluded. The boneless chuck shall be rolled with the *longissimus dorsi* lengthwise of the roll and netted or tied.

Item No. 309E – Veal Chuck, Cross Rib - This item is derived from a square-cut or arm chuck. The cross rib is removed from the chuck by (1) making a scribe cut passing across the ribs immediately ventral to the most ventral curvature of the cervical vertebrae and perpendicular to the posterior (rack) side, (2) removing the ribs and underlying muscles (*serratus ventralis*, *Latissimis dorsi* and pectoral) by cutting through the natural seam overlying the *teres major* and *triceps brachii* muscles of the ventral portion of the outside shoulder.

Item No. 309F – Veal Chuck, Blade Half – This item is derived from a square-cut chuck and shall consist of the dorsal (blade) portion. The blade half is separated from the square-cut chuck by a cut passing across the rib bones immediately ventral to the most ventral curvature of the cervical vertebrae (at or dorsal to the shoulder joint).

Option No.	Description
1	The purchaser may specify the blade half to include the arm bone and associated muscles after removal of the cross-rib.

Item No. 310 - Chuck, Shoulder Clod, Boneless – This item may be prepared from any veal chuck and shall include the muscles posterior to the humerus (*M. latissimus*

dorsi, triceps brachii group, and *teres major*), and both the muscles above the blade bone (*supraspinatus, infraspinatus*) and lateral to the natural seam over the *deep pectoral* and *serratus ventralis*. The shoulder rose or *cutaneous trunci* muscle shall be removed when the underlying fat exceeds the surface fat thickness specified by the purchaser. All sides of the clod shall be trimmed so that the minimum thickness is not less than 0.5 inch (13 mm) at any one point. All bones and cartilaginous material shall be excluded and the tendons on the elbow end trimmed even with the lean. If specified, the boneless clod shall be rolled with the blade muscles folded over the thick end and netted or tied.

For uniformly thick roasts, the clod can be split lengthwise, the ends reversed, and the boned surfaces placed together and netted or tied. Smaller roast may be made by slicing the netted or tied clod into desired sized portions. Larger roasts may be produced by reversing the ends of two clods and holding the boned surfaces together by netting or tying.

Option No.	Description
1	The chuck tender (<i>supraspinatus</i>) muscle shall be excluded.
2	The clod may be cut into two pieces and packaged into the same container by separating the blade muscles (<i>infraspinatus</i> and <i>supraspinatus</i>) from the arm portion by cutting through the natural seam between the <i>infraspinatus</i> and <i>triceps brachii</i> group.

Item No. 310C - Chuck, Chuck Tender (IM) - This item consists of the *supraspinatus*, which lies along the dorsal side of the medial ridge of the blade bone and shall be separated from adjacent muscles through the natural seams. The Chuck Tender is sometimes referred to as the “Mock” or “Scotch” Tender.

Item No. 310D - Chuck, Outside Shoulder - This item shall consist of the shank, humerus, and blade bone and associated muscles of the chuck. It may be prepared from the chuck prior to removal of the rack and breast. This item is prepared by cutting through the natural seam between the *triceps brachii* and *deep pectoral/serratus ventralis* muscles. The cut follows a natural seam to a point immediately to the dorsal edge of the blade cartilage. The thick end (arm end) shall include the shank and humerus bones and overlying lean (*latissimus dorsi, triceps brachii group*, and minor muscles associated with the humerus). The thin end (blade end) shall consist of the blade bone and muscles overlying the blade bone (*supraspinatus, infraspinatus, latissimus dorsi*) and immediately below the blade bone (*subscapularis* and *teres major*). The *cutaneous* muscle (shoulder rose) shall be removed when the underlying fat exceeds the surface fat thickness specified. All

sides shall be trimmed following the natural curvature of the major muscles and the scapula. This item is commonly referred to as a “paddle”.

Item No. 311 - Chuck, Blade Portion, Neck Off, Boneless - This item is as described in Item No. 309F except that the clod portion (with or without the *supraspinatus*) shall be excluded. Unless otherwise specified by the purchaser, this item shall be netted or tied, and may be made into smaller roasts.

Item No. 311A - Chuck, Inside Roll, Boneless - This is as described in Item No. 311 except that the *supraspinatus* and the *trapezius* (chuck cover) shall be removed. This item consists of the large muscle system of the blade portion that lies beneath the blade and *trapezius* consisting of the *longissimus dorsi*, *complexus*, *rhomboideus*, *spinalis dorsi*, *complexus*, *multifidus dorsi*, *serratus ventralis*, *splenius* and may contain the *subscapularis*. Unless otherwise specified below, the arm portion shall be removed by a straight cut that is at an approximate right angle to the rib end and is not more than 3.0 inches (7.6 cm), ventral from the *longissimus dorsi* at the rack end and not more than 4.0 inches (10.2 cm) from the *complexus* at the neck end. When smaller roasts are specified, a straight cut, perpendicular to its length, shall divide the chuck roll into approximately equal portions. If specified by the purchaser, this item shall be netted or tied. The purchaser may specify alternative arm removal options:

Option No.	Description	
	Maximum distance from <i>longissimus</i> on the rack end	Maximum distance from the <i>complexus</i> on the neck end
1	2.0 inches (5.1 cm)	3.0 inches (7.6 mm)
2	1.0 inches (25 mm)	2.0 inches (5.1 mm)
3	0.0 inches	1.0 inches (25 mm)
4	The neck shall be removed by a straight cut approximately parallel to the rack end and is anterior to, but not more than 0.5 inch (13 mm) from, the <i>serratus ventralis</i> muscle.	

Item No. 311B - Chuck, Chuck Eye Roll, Boneless - This item is derived from Item No. 311A with the neck removed as described in PSO 4. The chuck eye roll is the large muscle system consisting of the *longissimus dorsi*, *spinalis dorsi*, *multifidus dorsi*, *splenius*, *complexus* and *minor muscles immediately ventral to the longissimus dorsi*.

It is separated from the inside roll by cutting through the natural seams. This item shall be practically free of surface fat. All bones, cartilage, backstrap, *rhomboideus*, *serratus ventralis*, and *intercostal* meat shall not be present. If specified by the purchaser, this item may be netted or tied.

Item No. 311C - Chuck, Under Blade Roast, Boneless - The item is the remaining portion of the inside roll after removal of the chuck eye roll. It shall consist of the *serratus ventralis*, *rhomboideus* and splenius, and may contain the *subscapularis*. This item shall be practically free of surface fat. All bones, cartilage, backstrap, neck meat and *intercostal* meat shall be removed. If specified by the purchaser, this item may be netted or tied.

Item No. 312 - Foreshank - This item is the foreleg portion from the chuck. A cross-section of the arm bone (humerus) shall be exposed. The foreshank is separated from the brisket by cutting through the natural seam. A small portion of the *pectoralis superficialis* may remain attached to the foreshank.

Item No. 312A – Foreshank, Center Cut – This item is prepared from item No. 312 by straight cuts so that the cross sections of the ulna and the radius are evident at both ends of the foreshank.

Item No. 313 - Breast - The breast consists of the plate and brisket portions of the forequarter (intact) and shall contain 11 ribs. The diaphragm may be removed, but, if present, the membranous portion shall be trimmed close to the lean. The heart fat shall be removed.

313A- Breast, Short Cut – This item is as described in Item No. 313 –Veal Breast, except the brisket is removed by a cut between the 4 and 5th ribs. The veal breast short-cut shall contain no more than 8 rib bones.

Option No.	Description
1	The purchaser may specify that the ventral edge of the breast be removed by a cut that removes the sternum and passes through the ventral portions of the costal cartilages.

Item No. 314 - Breast, with Pocket - This item is as described in Item No. 313. A pocket shall be formed by cutting through the flesh along the rack edge adjacent to the ribs, leaving not less than 1.0 inch (25 mm) or more than 1.5 inches (3.8 cm) of lean intact along the chuck edge, the belly edge, and the flank edge of the breast. There shall be no scores through the outside muscles covering the pocket.

Item No. 315 – Brisket, Boneless - This item is derived from the anterior 4 to 5 ribs of the breast. The sternum and rib bones shall be removed.

Option No.	Description
1	The deckle (lean and fat overlying the deep pectoral muscle) shall be removed

Item No. 315A – Brisket, Skinned, Boneless– This item is the same as Item No. 315 PSO 1, except that all surface fat and overlying membrane shall be removed.

Option No.	Description
1	The superficial pectoral shall be separated (or hinged) to remove remaining seam and surface fat
2	The superficial pectoral muscle is excluded

Item No. 323 - Short Ribs - This item is derived from the rib section of any rack and/or breast. This item shall contain at least one rib, including the intercostals meat and lean together with the *serratus ventralis* (which shall run continuous across the cut surface on at least one side). The purchaser may specify the rib length.

Item No. 330 - Hindsaddle, 2 Ribs - The hindsaddle is the posterior portion of the carcass remaining after the removal of the Item No. 304 by a cut following the natural curvature between the 11th and 12th ribs, with the 12th and 13th ribs remaining with the hindquarter. The hanging tender and diaphragm may be removed, but, if present, the membranous portion shall be trimmed close to the lean.

Item No. 330A - Hindquarter, 2 Ribs - This item is prepared from Item No. 303. The hindquarter is separated from the forequarter by a cut following the natural curvature between the 11th and 12th ribs, with the 12th and 13th ribs remaining with the hindquarter. The hanging tender and diaphragm may be removed, but, if not removed, the membranous portion of the diaphragm shall be trimmed close to the lean.

Item No. 331 - Loin - The loin is the anterior portion of Item No. 330A, after removal of the leg. The leg shall be removed by a straight cut perpendicular to the back bone through a point immediately anterior to the hip bone, leaving no part of the hip bone cartilage on the loin. Purchaser may request an unsplit loin, which would be derived from item No. 330.

Item No. 332 - Loin, Trimmed - The trimmed loin is as described in Item No. 331 except that the flank portions shall be removed by a straight cut that is not more than 4.0 inches (10.0 cm) from the outer tip of the *longissimus dorsi* (loin eye muscle). The kidneys and the kidney knobs shall be removed. The lumbar fat shall be trimmed so that it does not exceed 0.5 inch (13 mm) in thickness at the leg end. From the leg end, the fat shall be tapered down to the lean surface at a point not beyond 3/4 of the length of the loin. Purchaser may specify an unsplit loin, which would be derived from Item No. 330.

Item No. 332A – Veal Loin, Block-Ready Trimmed - This item is described in Item No. 332 except that the flank portion shall be excluded by a straight cut that is not more than 1 inch (2.5 cm) from the longissimus dorsi on the rib and hip ends. The lumbar fat shall be removed entirely, unless otherwise specified by the purchaser.

Item No. 333 – Veal Loin, Flap – This item shall consist of the flap (obliquus abdominis internus) muscle that is ventral to the tenderloin and kidney fat. It may be removed from the hindquarter prior to separation of the leg, loin, and flank. The flap is separated from the flank muscle (rectus abdominis), transverses abdominis, and obliquus abdominis externus by cutting through the natural seams. This item is sometimes referred to as the “Bavette”.

Item No. 334 - Leg - The leg is that portion of the hindquarter remaining after the removal of Item No. 331.

Item No. 335 - Leg, Boneless - This item is prepared from Item No. 334. The round bone shall be removed by a cut through the natural seam between the top round and the sirloin tip (knuckle). The flank, practically all cod or udder fat, and surface fat in excess of 0.5 inch (13 mm) in thickness shall be removed. All bones, cartilage, lean and fat overlying the aitch bone (oyster), sacrosciatic ligament, the gambrel cord and the heavy connective tissue surrounding the kneecap shall be removed. When specified by the purchaser, this item may be made into smaller pieces and netted or tied as roasts. If specified as roasts, the shank meat shall either be folded into the femur bone cavity of a roast or left as a separate portion.

Item No. 336 - Leg, Shank Off, Boneless- This item is as described in Item No. 335, except that the shank shall be removed by a cut through the stifle joint that follows the natural seam between the shank and the heel. If specified by the purchaser, this item may be made into smaller pieces and netted or tied as roasts.

Item No. 337 - Hindshank - This item is prepared from Item No. 334. The hindshank shall be removed by a cut through the stifle joint that follows the natural seam between the shank and the heel. All hock bones and the gambrel cord shall be removed.

Item No. 337A – Hindshank, Center-Cut - This item is prepared from Item No. 337

by straight cuts across the tibia and fibula bones at the dorsal and ventral ends of the hindshank so that the only portion of the hindshank remaining shall display both the tibia and fibula bones on both ends of the item.

Item No. 338 - Trimmings - Trimmings may be prepared from any portion of the carcass that yields product that meets the end item requirements and is not ground or mechanically reduced in size. All bones, cartilage, backstrap, heavy connective tissue, and lymph glands shall be removed. The purchaser shall specify fat content using one of the following options. If not specified, fat content shall be verified with option 2 requirements.

Option No.	Description
1	Fat content shall be declared on the product label
2	Contractor shall 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 a purchaser-designated laboratory

Item No. 339 - Special Trimmings - Special trimmings may be prepared from any portion of the carcass that yields product that meets the end item requirements. Unless otherwise specified, shank and heel meat shall be excluded. Unless otherwise specified, trimmings shall consist of pieces that have a surface area on one side which is no less than 6.0 square inches (15.0 square cm) and is no less than 0.3 inch (8 mm) thick at any point. All, bones, cartilage, backstrap, heavy connective tissue, detached cutaneous muscles, and lymph glands shall be removed. Trimmings shall 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.

Item No. 341 - Back, Trimmed - This item consists of the racks and loins attached. The legs are removed by a straight cut perpendicular to the back bone through a point immediately anterior to the hip bone, leaving no part of the hip bone cartilage on the loin. The plates and flanks are removed by a straight cut that is not more than 4.0 inches (10.0 cm) from the outer tip of the *longissimus dorsi*. The kidneys and kidney knobs shall be removed, and the lumbar fat shall be trimmed so that it does not exceed 0.5 inch (13 mm) in thickness at the leg end. The lumbar fat shall be tapered down to the lean surface at a point not beyond 75% the length of the loin portion.

The purchaser may specify the following options. If none is selected, PSO 1 will apply:

Option No.	Description
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1	The chucks removed by a straight cut between the 4th and Trimmed-9 rib)
2	The chucks removed by a straight cut between the 5th and Trimmed-8 rib)

Item No. 342 - Back, Strip, Boneless - This item is derived from the back and shall consist of the single boneless strip loin and the boneless rack, ribeye attached. The flanks and plates shall be removed immediately ventral to the *longissimus dorsi*. The *longissimus dorsi* shall be approximately equal to or larger than the *complexus* on the cut surface of the chuck end and the gluteus medius shall be present on the cut surface on the leg end. All bones, cartilage, backstrap, and muscles associated with the blade bone shall be removed. Unless otherwise specified, the strip may be partially cut (butterflied) in the center and folded, so that the boned surfaces are placed together, to facilitate packaging.

Item No. 344 – Loin, Strip Loin, Boneless – This item is prepared from Item Nos. 331 or 332. The flank edge shall be removed by a straight cut that is not more than 1.0 inch (25 mm) from the outer tip of the *longissimus dorsi*. The tenderloin, all bones and cartilage shall be removed. Surface fat not to exceed 0.5 inches (13 mm) at any point.

Option No.	Description
1	The flank edge shall be removed immediately ventral to the longissimus dorsi

Item No. 344A - Loin, Strip Loin, Peeled, Boneless- This item is the same as Item No. 344, except that the fat cover is removed by cutting through the seamed surface overlying the *longissimus dorsi* and *gluteus medius*.

Option No.	Description
1	The flank edge shall be removed immediately ventral to the longissimus dorsi
2	The multifidus dorsi (side muscle) muscle shall be removed

Item No. 344B - Loin, Strip Loin, Special, Boneless- This item is as described in Item No. 344 except that the flank is removed adjacent to the *longissimus dorsi*. The fat covering, thick opaque membranous "skin" surface of the major eye muscle, multifidus dorsi, and the 'veiny' end anterior to the gluteus medius shall be removed, leaving a smooth surface on the boneless strip loin.

Item No. 346 - Leg, Butt Tenderloin, Trimmed - This item is that portion of the tenderloin removed from Item No. 334 and shall consist of the *psoas major*, *psoas minor*, and *iliacus*. The butt tenderloin shall be practically free of all fat.

Item No. 346A - Leg, Butt Tenderloin, Skinned - This item is the same as Item No. 346 except that the *psoas minor* is removed and the principal membranous tissue over the *psoas major* shall be removed.

Item No. 347 - Loin, Short Tenderloin - This item is that portion of the tenderloin removed from Item Nos. 331 or 332. Practically all fat and the *psoas minor* shall be removed. This item may also be referred to as a Loin, Tenderloin Tip.

Item No. 348 – Tenderloin - This item is derived from Item No. 330A hindquarter prior to separation of the leg from the loin and shall include the *psoas major*, *psoas minor*, and *iliacus* (wing), and may include portions of the *obliquus abdominus internus* (flap), *sartorius*, and *quadratus lumborum* (chain).

Option No.	Description
1	The <i>psoas minor</i> (side muscle), <i>obliquus abdominus internus</i> (flap), <i>quadratus lumborum</i> (chain) and <i>sartorius</i> shall be removed

Item No. 349 - Leg, Top Round (Inside) Drop - The top round is prepared from any leg item, such as Item No. 334, 335, or 336, that meets the end item requirements. It shall consist of the *semimembranosus*, *adductor*, *gracilis*, and firmly attached minor muscles (*pectineus*, *ilio psoas*, and *sartorius*). The top round is separated from the outside and sirloin tip (knuckle) portions along the natural seams. This item is also referred to as a "rough" top round.

Item No. 349A - Leg, Top Round (Inside), Cap-On, Trimmed – The top round is prepared from Item No. 334 and shall consist of the *semimembranosus*, *adductor*, *gracilis*, and firmly attached minor muscles (*pectineus*, *ilio psoas*, and *sartorius*). The top round is separated from the outside and sirloin tip (knuckle) portions along the

natural seams and trimmed to be practically free of surface fat.

Item No. 349B - Leg, Top Round (Inside), Cap Off - This item is as described in Item No. 349, except that the cap (*gracilis*) muscle and *gracilis* membrane shall be removed. This item shall be trimmed so that all surface fat and surface membrane is removed.

Option No.	Description
1	The purchaser may specify that the minor muscles (<i>pectineus, ilio psoas, and sartorius</i>) shall be removed along with the <i>gracilis</i> by cutting through the natural seams

Item No. 350 - Leg, Bottom (Outside), Heel Out - This boneless item may be prepared from the outside (*biceps femoris, biceps femoris ishiatic head, and semitendinosus*) portion of any IMPS boneless leg item. The heel (*gastrocnemius* and *super digital flexor muscles*), *sacrosciatic* ligament, and popliteal lymph gland shall be removed by cutting through the natural seam.

Option No.	Description
1	The eye of round (<i>semitendinosus</i>) shall be separated along the natural seam from the <i>biceps femoris</i> and excluded

Item No. 350A - Leg, Bottom (Outside), Heel Out, Trimmed - This item is as described as in item No. 350, except that is shall be prepared Fat Limitation Option (FLO) 6, Peeled/Denuded, Surface Membrane Removed (90 percent lean exposed).

Item No. 351 - Leg, Sirloin Tip (Knuckle) - This boneless item shall consist of the knuckle portion of any IMPS boneless leg item. The item shall include the *rectus femoris, vastus lateralis, vastus medialis, and vastus intermedius* muscles and may contain a small portion of the *sartorius*. The knuckle is separated from the inside, outside, and top sirloin portions along the natural seams. The tri-tip (*tensor fasciae latae*) is excluded and left attached to the top sirloin (hip) by cutting through the natural seams. All bones, cartilage, silver skin, *obliquus abdominis internus*, and tendinous ends exposing less than 75 percent lean on a cross-sectional cut shall be removed.

Item No. 351A – Leg, Sirloin Tip (Knuckle), Trimmed – This item is the same as Item No. 351 except that it is trimmed to Fat Limitation Option (FLO) 6, Peeled/Denuded, Surface Membrane Removed (90% lean exposed).

Item No. 352 - Leg, Hip (Sirloin Butt), Cap Off, Tri-Tip Attached, Boneless -

The hip is the sirloin butt portion of the leg with the tri-tip (*tensor fasciae latae*) from the sirloin tip firmly attached. The hip (gluteus medius, gluteus accessorius, and gluteus profundus) is removed from the boneless leg by cutting through the natural seam, leaving the biceps femoris (cap) attached to the outside leg. The tri-tip is separated from the knuckle portion of the leg by cutting through the natural seam and leaving it attached to the gluteus medius. All bones, cartilage, exposed lymph glands, tendons associated with the protuberance of the femur, heavy connective tissue overlying the *tensor fasciae latae* and *sacrosciatic* ligament shall be removed.

Item No. 352A - Leg, Hip (Sirloin Butt), Cap Off, Trimmed, Boneless- This item is as described in Item No. 352 except that the *tensor fasciae latae* is excluded, and it should be trimmed to Fat Limitation Option (FLO) 6, Peeled/Denuded, Surface Membrane Removed (90% lean exposed).

Option No.	Description
1	The gluteus accessorius and gluteus profundus shall be removed

Item No. 353 – Leg, Eye of Round (Leg) - This item maybe prepared from any leg item that meets the end requirements described. The eye shall consist only of the semitendinosus muscle that has been separated along the natural seam from the biceps femoris and other leg muscles. It shall not be severed on either end.

Item No. 363 - Leg, TBS, 4 Parts - This item shall consist of the top, bottom, sirloin tip, and hip portions of the leg (Item Nos. 349, 350, 351, and 352). Each portion shall be individually packaged and pack into the same container.

Item No. 363A - Leg, TBS, 3 Parts - This item shall consist of the top, bottom, and sirloin tip portions of the leg (Item Nos. 349, 350, and 351). Each portion shall be individually packaged and pack into the same container.

Item No. 363B - Leg, BHS, 3 Parts - This item shall consist of the bottom, hip, and sirloin tip portions of the leg (Item Nos. 350, 351, and 352). Each portion shall be individually packaged and pack into the same container.

Item No. 363C - Leg, Bottom (Outside), Heel – This item consists of the heel portion (gastrocnemius and superficial digital flexor) of the bottom leg (gooseneck). It is separated as described in Item No. 350A.

Option No.	Description
1	The superficial digital flexor muscle shall be removed through its natural seams

Item No. 388- Veal Bones, Mixed- Mixed bones may include any combination of different types of bones from veal carcasses. Bones shall be sawed into sections or lengths to facilitate shipping and handling.

Item No. 389- Veal Bones, Marrow- Marrow bones shall be prepared from any combination of the shank, femur, or humerus bones of veal carcasses. The bones shall be sawed into sections or lengths to facilitate shipping and handling. Marrow shall be exposed on at least one end of each sawed section or length to qualify the bones as marrow bones.

Item No. 393 – Flank Steak (IM)- This boneless item consists of the rectus abdominis muscle from the flank region of the carcass. The flank steak is located at the cod or udder end of the flank. It is separated from the transversus abdomini, obliquus abdominis internus, and obliquus abdominis externus muscles through the natural seams. The item shall be prepared practically free of fat and membranous tissue.

Option No.	Description
1	Purchasers may request that the flank steak be further peeled to FLO 6 and cut square on both ends.

Item No. 394 - Veal Flank, Rose Meat (IM). This boneless item shall consist of the *M. cutaneous trunci* muscle that lies on the exterior (lateral) surface of the carcass/side, overlying the flank, plate, and shoulder regions. It may be removed from the side prior to fabrication into primal cuts. The rose meat overlying the flank region is sometimes referred to as the “elephant ear” because of its triangular-like shape and rose meat overlying the shoulder is sometimes referred to as the 'shoulder rose". Rose meat has a lighter red color than most of the interior muscles of the carcass.

Option No.	Description
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1	Purchaser may request that this muscle be completely trimmed of all fat and connective tissue
2	Purchaser may request the thicker portion of the rose meat that overlies the flank region.

Item No. 395 - Veal for Stewing - Diced meat shall be prepared from any portion of the carcass which yields product that meets the end-item requirements; however, shank and heel meat shall be excluded. Dices shall be free of bones, cartilage, heavy connective tissues, and lymph glands. To facilitate dicing, meat may be frozen and/or tempered, one time only. The meat shall be either hand-diced or processed through a dicing machine (grinding is not permitted). At least 75 percent, by weight of the resulting dices shall be of a size equivalent to a 0.75 inch (19 mm) to 1.5 inch (3.8 cm) cube; have no individual surface on any dice more than 2.5 inches (6.4 cm) in length; and not exceed 1/8 inch (3 mm) fat thickness at any point.

Item No. 395A - Veal for Kabobs - This item is as described in Item No. 395 except (unless otherwise specified) at least 90 percent, by weight, of the resulting dices shall be of size equivalent to not less than a 0.75 inch (19 mm) cube or not more than a 1.5 inch (3.8 cm) cube, and no individual surface shall be more than 3.0 inches (7.5 cm) in length. The fat thickness of the surface and/or seam fat shall not exceed 1/8 (3 mm) at any point. This item may also be referred to as “veal cubes”.

Item No. 396 - Ground Veal

Material - Ground veal shall be prepared from any portion of the carcass (graded or ungraded). The meat shall be free of bones, cartilage, prefemoral, popliteal, and prescapular and other exposed lymph glands, heavy connective tissue, and the tendinous ends of shanks and knuckles to a point that exposes at least 75 percent lean on a cross-sectional cut. Unless otherwise specified, ground veal may be derived from previously certified boneless meat that 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 shall be ground at least once through a plate having holes not larger than 1.0 inch (25 mm) in diameter. Alternatively, boneless veal may be chopped or machine-cut by any method, provided the texture and appearance of the product after final grinding is typical of ground veal prepared by grinding only. Unless otherwise specified, final grinding shall be through a plate having holes 1/8 inch (3 mm) in diameter. Veal may be thoroughly blended at least once prior to final grinding. However, the ground veal

shall not be mixed after final grinding. Initial reduction in size, blending, and final grinding shall be a continuous sequence.

The purchaser may specify that product shall be coarse ground. When specified, the boneless meat shall be ground once through a plate having holes no larger than 1.0 inch (25 mm) and no smaller than 5/8 inch (16 mm) in diameter. Product name shall include "Coarse Ground."

Fat Content - Unless otherwise specified, the fat content shall not exceed 15 percent. However, the purchaser may specify any fat content, provided it is between 10 and 20 percent, and may specify discount ranges. The purchaser may specify that fat content may be verified by one of the following options. If not specified, fat content shall be verified with option 2 requirements.

Option No.	Description
1	Fat content shall be declared on the product label
2	Contractor shall 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 a purchaser-designated laboratory

Item No. 396A - Ground Veal and Soy Protein Product - This item is approved for use in Child Nutrition Programs and is as described in Item No. 396 except that soy protein product (SPP) shall be added. Source (e.g., soy), Type (flour, concentrate, or isolate), and Texture (granular or textured) of SPP shall be specified by the purchaser. The SPP may be used dry, partially hydrated, or fully hydrated. If not specified, the dry SPP shall 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 shall 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 shall be hydrated for the length of time listed on the product label. If this information is not available, the product shall be hydrated until all water is absorbed. The purchaser shall 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 shall not exceed 20 percent. The hydrated SPP shall be used in the same working day in which it was hydrated. The hydrated SPP shall 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 18.00 percent; (2) the product may be tempered, but not thawed, prior to use; and (3) no additional water may be added.

The SPP must meet the nutritional specifications established by the USDA, Food and Nutrition Service Regulations. To ensure compliance, the VPP 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))).

Item No. 396B - Veal Patty Mix - This item is as described in Item No. 396A except that the SPP does not need to meet FNS regulations.

Item No. 397 - Ground Veal , Special - This item is as described in Item No. 396 except that not less than 50 percent, by weight, of any combination of boneless primal rounds, loins, ribs, or square-cut chucks or subprimals derived from the primal portions (e.g., chuck rolls, clods, sirloin tips, etc.) of the carcass shall be used. The remaining portion, not to exceed 50 percent by weight, may be composed of trimmings or cuts from any portion of the carcass. The purchaser may specify a grade requirement for the "primal" portion and/or the remaining portion. Formulation requirements shall be determined on a boneless basis. Primal or subprimal cuts that have more than a minor amount of lean removed are not eligible for the primal portion.

Item No. 397A - Ground Veal and Soy Protein Product, Special - This item is as described in Item No. 397 except that soy protein product shall be added as described in Item No. 396A.

8.3 PORTION CUT DESCRIPTIONS

Item No. 1300 - Veal Cubed Steak, Boneless - Cubed steaks shall be prepared from any portion of the carcass which yields product that meets the end-item requirements; however, shank and heel meat shall be excluded. The steaks shall be free of heavy connective tissue, bones, cartilages and lymph glands. Unless otherwise specified, the steaks shall be cubed no more than 2 times. Knitting of 2 or more pieces and folding the meat when cubing is acceptable. After cubing, surface and seam fat shall not exceed 15 percent of the total area on either side of the steak. Individual steaks shall remain intact when suspended from any point 0.5 inch (13 mm) from the outer edge. This item may be referred to as "Delicated Cutlets".

Item No. 1301 - Cubed Steak, , Special, Boneless - This item is the same as Item No. 1300 except that the steaks shall be prepared from any combination of lean from the leg, loin, rib, or square-cut chuck sections of the carcass. Knitting of 2 or more pieces of meat or folding of the meat is not acceptable. Purchaser may specify products be prepared from specific primal cuts (leg, loin, rib, or square-cut chuck), and product shall be labeled accordingly. This item may be referred to as "Delicated Cutlets, Special".

Item No. 1302 – Cutlets (Scallopini), Boneless - Cutlets shall be prepared from Item No. 336. The shank and heel meat shall be excluded. All fat and surface membranous tissue shall be removed. The muscles may be split length wise and sliced across the grain to obtain the specified size cutlets. If specified by the purchaser, each cutlet shall be mechanically tenderized one time (pinned, paddled, or pounded) and shall retain the original approximate shape. Knitting of two or more pieces or folding of the meat is not acceptable.

Item No. 1302A - Slices, Boneless - This item shall be prepared from any combination of lean from the leg, loin, rib, or square-cut chuck sections (excluding shank and heel meat) of the carcass which yields product that meets the end-item requirements. The slices shall be free of heavy connective tissue, bones, cartilage, and lymph glands. If specified by the purchaser, either the raw materials or the prepared slices from the product shall be mechanically tenderized one time (pinned, paddled, or pounded). Pressing, knitting, or folding two pieces of meat together is not permissible. Surface and seam fat shall not exceed 0.25 inch (6 mm) in thickness at any point. Individual slices shall remain intact when suspended 0.5 inches (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 slice shall not exceed the percentage specified by the purchaser. The purchaser may specify that products be prepared from specific primal cuts (leg, loin, rib, or square-cut chuck), and the product shall be labeled accordingly.

Item No. 1303, Medallions – Medallions are portions ranging from 2 – 4 ounces and shall be prepared from any combination of tender muscles throughout the carcass. All raw materials shall be trimmed free of all connective tissue and surface fat. Individual

medallions shall consist of only one muscle. The purchaser may specify specific cuts or muscles that the medallions are derived from. Unless otherwise specified the medallions shall be derived from the rack (rib), loin, or sirloin butt cuts.

Item No. 1304 – Veal for Stir-Fry – Veal for stir-fry shall be prepared from any portion of the carcass exclusive of shank, heel, and detached cutaneous muscles. The veal may be hand sliced or mechanically sliced (grinding is not permitted) to yield pieces that are approximately ½ inch in width, 1 inch thickness, and 3 inches in length. No individual surface shall be more than 4 inches in length. Slices shall be free of bone, cartilage, heavy connective tissue, and lymph glands. Surface and seam fat shall not exceed ¼ inch at any point.

Option No.	Description
1	Veal for stir-fry shall be made from raw materials that comply with fat limitations option 6, peeled, denuded, surface membrane removed.

The purchaser may specify one of the following tail length options for the following rack items. If not specified, tail length will not be more than 3.0 inches (7.5 cm) from the ventral edge of the *longissimus dorsi* or as specified within the item description.

Option No.	Description
1	2 in. (5.0 cm)
2	1 in. (25 mm)
3	0 in. (0 mm)

Item No. 1306 - Rack, Rib Chops, 7 Rib - Rib chops shall be prepared from Item No. 306. The protruding edge of the chine bone shall be removed by a cut along the dorsal edge of the spinal cord groove, which does not score the eye muscle. Tail length shall be as specified by the purchaser.

Item No. 1306A - Rack, Rib Chops, 6 Rib - Rib chops shall be prepared from Item No. 306A. The protruding edge of the chine bone shall be removed by a cut along the dorsal edge of the spinal cord groove, which does not score the eye muscle. Tail length shall be as specified by the purchaser.

Item No. 1306B - Rack, Rib Chops, Cap Off, 7 Rib - Rib chops shall be prepared from any bone-in, 7-rib rack item that yields product that meets the end-item requirements. The protruding edge of the chine bone shall be removed by a cut along the dorsal edge of the spinal cord groove and does not score the *longissimus dorsi* muscle. The cap (blade bone, related cartilage, and muscles immediately above (*trapezius, infraspinatus, latissimus dorsi*) and immediately below (*rhomboideus, subscapularis*) the blade bone) shall be removed. Tail length shall be as specified by the purchaser.

Item No. 1306C - Rack, Rib Chops, Cap Off, 6 Rib - Rib chops shall be prepared from any bone-in, 6-rib rack item that yields product that meets the end-item requirements. The protruding edge of the chine bone shall be removed by a cut along the dorsal edge of the spinal cord groove and does not score the eye (*longissimus dorsi*) muscle. The cap (blade bone, and muscles immediately above (*trapezius, infraspinatus, latissimus dorsi*) and below (*rhomboideus, subscapularis*) the blade bone, and related cartilage) shall be removed. Tail length shall be as specified by the purchaser.

Item No. 1306D - Rack, Rib Chops, Frenched, 7 Rib - This item is as described in Item Nos. 306B or 306D except that the tail length shall not exceed 3.0 inches (7.5 cm) from the *longissimus dorsi*. In preparing this item the breast side of the rib bones shall be frenched. Frenching is accomplished by the exclusion of the intercostal meat and the lean and fat over the ribs. When completed, the exposed portions of the rib bone shall not exceed 1.5 inches (3.8 cm) in length. A purchaser may alternatively specify the chop to be frenched immediately ventral to the *longissimus dorsi*.

Item No. 1306E - Rack, Rib Chops, Frenched, 6 Rib - This item is as described in Item Nos. 306C or 306E except that the tail length shall not exceed 3.0 inches (7.5 cm) from the *longissimus dorsi*. In preparing this item the breast side of the rib bones shall be frenched. Frenching is accomplished by the exclusion of the intercostal meat and the lean and fat over the ribs. When completed, the exposed portions of the rib bone shall not exceed 1.5 inches (3.8 cm) in length. A purchaser may alternatively specify the chop to be frenched immediately ventral to the *longissimus dorsi*.

Item No. 1309 - Chuck, Shoulder Arm Chops - Arm chops are prepared from Item No. 309 or 309A. Arm chops shall contain a cross section of the humerus and shall be cut approximately parallel to the ventral (shank) side of the shoulder. The rib and blade bones and intercostal meat shall be removed.

Item No. 1309A - Chuck, Shoulder Blade Chops - Blade chops are derived from the blade (dorsal) portion of Item No. 309. These chops shall contain a portion of the blade bone and shall be cut approximately parallel to the rib bones.

Item No. 1312 - Osso buco, Foreshank - This item shall be prepared from Item

No. 312. The shanks shall be sliced cross-sectionally into the thickness specified by the purchaser. Slices shall expose at least 75% lean on both sliced surfaces.

Item No. 1332 - Loin Chops - Loin chops shall be prepared from a single loin, Item No. 332. The flank edge on individual chops shall be removed in accordance with the specified tail length options. Loin chops shall contain no portion of the hip bone or related cartilage. Chops which have the presence of the tenderloin on both sides may be referred to as "T-Bone" Chops

The purchaser may specify one tail length option. If not specified, tail length will not be more than 3.0 inches (7.5 cm) from the ventral edge of the *longissimus dorsi*.

Option No.	Description
1	2 in. (5.0 cm)
2	1 in. (25 mm)
3	0 in. (0 mm)

Item No. 1337 - Osso buco, Hindshank - This item shall be prepared from Item No. 337. The shanks shall be sliced cross-sectionally into the thickness specified by the purchaser.

Slices shall expose at least 75% lean on both sliced surfaces.

Item No. 1337A- Hindshank, Osso Buco, Center Cut - This item shall be prepared as described in Item No. 1337, except that it shall be derived from Item No. 337A.

Item No. 1338 - Veal Steak, Flaked and Formed, Frozen - The steaks shall be prepared from boneless veal (or calf) that complies with the material requirements of Item No. 396 and shall be flaked and formed (grinding is not permitted). The flaking and forming process shall be in compliance with FSIS Regulations. Product shall comply with fat content requirements of Item No. 396. When specified, the flaked and formed steaks may be cubed (the term "cubed" may be included within the product label). The purchaser shall specify shape and weight of steaks.

Item No. 1338A - Veal Steak, Flaked and Formed, Breaded, Frozen - This item is as described in Item No. 1338 except that the product shall be breaded. The amount and application of coating and breading materials shall be in accordance with FSIS Regulations. The purchaser shall specify shape and weight of steaks.

Item No. 1338B - Veal Steak, Sliced and Formed, Frozen - The steak shall be

prepared from boneless veal that complies with Item No. 339. The slicing and forming process shall be in accordance with FSIS Regulations. Ingredients may be added for the purpose of tenderizing and binding and shall appear on the product label. The purchaser shall specify weight, shape, and/or thickness of steaks.

Item No. 1349B - Leg, Top Round (Inside), Cap Off, Cutlets (Scallopini), Boneless - This item shall be prepared from Item No. 349B. All fat and membranous tissue shall be removed from the muscle surfaces. If specified by the purchaser, each cutlet shall be cubed twice and shall retain the original approximate shape of the cut being cubed. Knitting of two or more pieces or folding of the meat is not acceptable.

Item No. 1396 - Ground Veal Patties - The patties shall be prepared from Item No. 396. The ground meat shall be mechanically formed into patties the size and shape specified by the purchaser. Patties shall be separated from each other by a means that will prevent them from sticking together when packaged. Patties shall be frozen unless specified fresh.

Item No. 1396A - Ground Veal and Soy Protein Product Patties - The patties shall be prepared from Item No. 396A. The patty processing requirements are the same as item No. 1396.

Item No. 1396B - Veal Patties - The patties shall be prepared from Item No. 396B.

Item No. 1397 - Ground Veal Patties, Special - The patties shall be prepared from Item No. 397.

Item No. 1397A - Ground Veal and Soy Protein Product Patties, Special - The patties shall be prepared from Item No. 397A.

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 Veal carcass.

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

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