

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

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

1.2 Contact Information

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

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

2.0 IMPS Ordering Checklist

2.1 Checklist Elements

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

- Item Number
 - Special Instructions

- Purchaser Specific Option (PSO)
- Added Ingredients
- Mechanical Tenderization
- Aging
- Grade & Special Requirements
- State of Refrigeration (See IMPS 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 and Special Instructions

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

3.1.1 Abbreviations

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

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

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

3.1.2 Added Ingredients

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

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

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

3.1.3 Mechanical Tenderization

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

3.1.4 Aging

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

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

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

3.2 Grade and Special Requirements

3.2.1 Categories

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

Category				
Quality Grade*	U.S. Prime	U.S. Choice	U.S. Good	U.S. Utility
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	Pounds	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 must 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 must 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 must comply with Food Safety and Inspection Service (FSIS) grade labeling procedures.

3.3 State of Refrigeration

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

3.4 Fat Limitations

3.4.1 Carcasses, Saddles, Wholesale and Primal Cuts

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

3.4.2 Cuts, Roasts, Diced, and Special Trim Items

The purchaser must specify maximum surface fat thickness requirements unless fat limitations for surface and/or seam fat are indicated in the item descriptions.

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

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

*See Section 6.4

3.4.3 Portion-Cuts

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

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

*See Section 6.4

3.4.4 Comminuted Products and Trimmings

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

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

3.4.5 Fat Content Verification

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

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

3.5 Portion Cut Weight, Thickness, and Shape

3.5.1 Weight and Thickness

The purchaser must specify the portion weight and/or thickness desired. For assistance in specifying weight, see weight range tables. Unless other portion weight and/or thickness tolerances are specified by the purchaser, the following tables must

be used. When both weight and thickness are specified, it is recommended that those requirements be limited to items that are mechanically pressed and/or sliced.

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

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

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

3.5.2 Shape

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

3.6 Weight Range

3.6.1 Index of IMPS Veal products and weight ranges.

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

Food Service Cuts					
Item #	Product Name	Weight Ranges (Pounds)			Page #
		A	B	C	
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	24
304A	Forequarter, 11-Ribs	15-down	59-75	75-up	24
304B	Full Front		118-150	150-up	24
306	Rack, 7 Ribs	1-2	11-14	14-up	24
306A	Rack, 6 Ribs		9-11 ½	11 ½-up	25
306B	Rack, Chop-Ready, 7-Ribs	16-20 oz.	5-6 ½	6 ½-up	25
306C	Rack, Chop-Ready, 6-Ribs		4 ½ -6	6-up	25
306D	Rack, Chop-Ready, 7-Ribs, Frenched	14-16 oz.	5-6	6-up	25
306E	Rack, Chop-Ready, 6-Ribs, Frenched		4-5 ½	5 ½-up	26
307	Rack, Ribeye, 7-Ribs, Boneless		3-3 ½	3 ½-up	26
307A	Rack, Ribeye, 6-Ribs, Boneless	2-down	5-8	8-up	26
308	Chuck, 4-Ribs		42-53	53-up	26
308A	Chuck, Arm Chuck, 4-Ribs	10-11	33-42	42-up	27
309	Chuck, Square-Cut, 4-Ribs		26-32	32-up	27
309A	Chuck, Square-Cut, 4-Ribs, Boneless		16 ½-21	21-up	27
309B	Chuck, Square-Cut, 4-Ribs, Neck-Off, Tied, Boneless	10-19	33-40	40-up	27
309C	Chuck, Square-Cut, Neck-Off, Arm-Out, Tied, Boneless	11-19	35-45	45-up	27
309D	Chuck, Square-Cut, Clod-Out, Boneless	9-17	32-39	39-up	28
309E	Chuck, Cross Rib	10-18	34-44	44-up	28
309F	Chuck, Blade Half	6-12	26-38	38-up	28
310	Chuck, Shoulder Clod, Boneless	1-2	10 ½-13	13-up	28
310C	Chuck Tender (IM)		1 ¼ -1 ¾	1 ¾ -up	29
310D	Chuck, Outside Shoulder		20-28	28-up	29
311	Chuck, Blade Portion, Neck-Off, Boneless		9 ½ -12	12-up	30
311A	Chuck, Inside Roll, Boneless		7 ½ -10	10-up	30
311B	Chuck, Chuck Eye Roll, Boneless	2-3	7-10	10-up	30
311C	Chuck, Under Blade Roast, Boneless	2-6	12-15	15-up	31
312	Foreshank	1-2	7 ½ -9	9-up	31
312A	Foreshank, Center-Cut	1-down	3-3 ½	3 ½ -up	31
313	Breast	2-3	14 ½ -18	18-up	31
313A	Breast, Short-Cut		8-11 ½	11 ½ -up	32
314	Breast, With Pocket		14 ½ -18	18-up	32

Food Service Cuts					
Item #	Product Name	Weight Ranges (Pounds)			Page #
		A	B	C	
315	Brisket, Boneless		5 ½-8	8-up	32
315A	Brisket, Skinned, Boneless		1 ½-2 ½	2 ½-up	32
323	Short Ribs	Amount as Specified			33
330	Hindsaddle, 2-Ribs	20-36	120-150	150-up	33
330A	Hindquarter, 2-Ribs	10-18	60-75	75-up	33
331	Loin		14-18	18-up	33
332	Loin, Trimmed		7 ½ -11	11-up	34
332A	Loin, Block-Ready, Trimmed		6-9	9-up	34
333	Loin, Flap		½ -1	1-up	34
334	Leg	7-10	45-60	60-up	34
335	Leg, Boneless	8-11	36-45	45-up	35
336	Leg, Shank-Off, Boneless	5-10	34-43	43-up	35
337	Hindshank	1-1 ½	5 ½ -7	7-up	35
337A	Hindshank, Center-Cut	1-down	2 ½ -3 ¼	3 ¼-up	35
338	Trimmings	Amount as Specified			35
339	Special Trimmings	Amount as Specified			36
341	Back, Trimmed	8-13	46-58	58-up	36
342	Back, Strip, Boneless	3-5	15-20	20-up	36
344	Loin, Strip Loin, Boneless	1-2	3 ½ -5	5-up	37
344A	Loin, Strip Loin, Skinned, Boneless		2 ½-3 ½	3 ½-up	37
344B	Loin, Strip Loin, Special, Boneless		2 ½-3 ½	3 ½-up	37
346	Leg, Butt Tenderloin, Trimmed		1-1 ½	1 ½-up	38
346A	Leg, Butt Tenderloin, Skinned		¾ -1 ¼	1 ¼-up	38
347	Loin, Short Tenderloin		½ - 1	1-up	38
348	Tenderloin	1-down	1 ½ -2 ½	2 ½-up	38
349	Leg, Top Round (Inside), Drop		7 ½ -9	9-up	38
349A	Leg, Top Round (Inside), Cap-On, Trimmed		4 ¼ -5 ½	5 ½-up	39
349B	Leg, Top Round (Inside), Cap-Off	1-down	4 ¼ -5 ¼	5 ¼-up	39
350	Leg, Bottom (Outside), Heel-Out		15-18	18-up	39
350A	Leg, Bottom (Outside), Heel-Out, Trimmed		3 ½ -4 ½	4 ½-up	40
351	Leg, Sirloin Tip (Knuckle)	1-2	8-10	10-up	40
351A	Leg, Sirloin Tip (Knuckle), Trimmed		3 ¾ -4 ½	4 ½-up	40
352	Leg, Hip (Sirloin Butt), Cap-Off, Tri-Tip Attached, Boneless	1-4	11-15	15-up	40
352A	Leg, Hip (Sirloin Butt), Cap-Off, Trimmed, Boneless		1 ¾ -2 ¾	2 ¾-up	41
353	Leg, Eye of Round, (Leg)		1 ¼ -1 ¾	1 ¾-up	41
363	Leg, TBS, 4-Parts		26-34	34-up	41
363A	Leg, TBS, 3-Parts	3-5	18-25	25-up	41
363B	Leg, BHS, 3-Parts		12-17	17-up	41
363C	Leg, Bottom (Outside), Heel		1 ½-3	2 ½ -up	41
388	Bones, Mixed	Amount as Specified			42

Food Service Cuts					
Item #	Product Name	Weight Ranges (Pounds)			Page #
		A	B	C	
389	Bones, Marrow	Amount as Specified			42
393	Flank Steak		1/2 - 3/4	3/4-up	42
394	Rose Meat (IM)	Amount as Specified			42
395	Veal for Stewing	Amount as Specified			43
395A	Veal for Kabobs	Amount as Specified			43
396	Ground Veal	Amount as Specified			43
396A	Ground Veal and Soy Protein Product	Amount as Specified			44
396B	Veal Patty Mix	Amount as Specified			45
397	Ground Veal, Special	Amount as Specified			45
397A	Ground Veal and Soy Protein Product, Special	Amount as Specified			46

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

Food Service Cuts			
Item #	Product Name	Weight Ranges (Ounces)	Page #
1300	Cubed Steak	2-8 oz.	46
1301	Cubed Steak, Special	2-8 oz.	46
1302	Cutlets, (Scallopini), Boneless	2-6 oz.	46
1302A	Veal Slices, Boneless	2-6 oz.	47
1303	Veal Medallions	2-6 oz.	47
1304	Veal for Stir-Fry	2-6 oz.	47
1306	Rack, Rib Chops, 7-Ribs	8-16 oz.	48
1306A	Rack, Rib Chops, 6-Ribs	8-16 oz.	48
1306B	Rack, Rib Chops, Cap-Off, 7-Ribs	8-16 oz.	48
1306C	Rack, Rib Chops, Cap-Off, 6-Ribs	8-16 oz.	48
1306D	Rack, Rib Chops, Frenched, 7-Ribs	8-16 oz.	49
1306E	Rack, Rib Chops, Frenched, 6-Ribs	8-16 oz.	49
1309	Chuck, Shoulder Arm Chops	14-24 oz.	49
1309A	Chuck, Shoulder Blade Chops	14-24 oz.	50
1312	Osso Buco, Foreshank	8-20 oz.	50
1332	Loin Chops	8-16 oz.	50
1337	Osso Buco, Hindshank	8-20 oz.	50
1337A	Osso Buco, Hindshank, Center-Cut	8-20 oz.	51
1338	Veal Steak, Flaked and Formed, Frozen	3-8 oz.	51
1338A	Veal Steak, Flaked and Formed, Breaded, Frozen	3-8 oz.	51
1338B	Veal Steak, Sliced and Formed, Frozen	1-6 oz.	51
1349B	Leg, Top Round (Inside), Cap-Off, Cutlets (Scallopini), Boneless	2-6 oz.	51
1396	Ground Veal Patties	2-8 oz.	52
1396A	Ground Veal and Soy Protein Product Patties	2-8 oz.	52
1396B	Veal Patties	2-8 oz.	52
1397	Ground Veal Patties, Special	2-8 oz.	52
1397A	Ground Veal and Soy Protein Product Patties, Special	2-8 oz.	52

3.7 Netting and Tying

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

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

3.8 Packaging and Packing

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

3.9 Quality Assurance

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

4.0 USDA Certification Verification

4.1 Contact Information

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

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

5.0 Material Requirements

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

6.0 Quality

6.1 Excellent Condition

All product offered as meeting the specification requirements must be in excellent

condition. For certification, product must be in the fresh-chilled state (not previously frozen) when examined for excellent condition, e.g., exposed lean and fat surfaces must be of a color and bloom normally associated with the class, grade, and cut of meat, and typical of meat which has been properly stored and handled. Cut surfaces and naturally exposed lean surfaces must show no more than slight darkening or discoloration due to dehydration, aging, and/or microbial activity. The fat must show no more than very slight discoloration due to oxidation or microbial activity. No odors foreign to fresh meat must be present. Changes in color and odors characteristically associated with vacuum packaged meat in excellent condition must be acceptable. Also, product must show no evidence of freezing, defrosting, or mishandling. Lamb must be maintained in excellent condition through processing, storage, and transit.

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

6.2 Lean Quality

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

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

6.3 Workmanship

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

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

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

6.4 Fat Trimming

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

may apply to surface fat (external and/or exterior fat in relationship to the item) and seam fat (fat between adjacent muscles within an item) as specified by the purchaser or within the detailed item description.

6.4.1 Peeled and Denuded

The term "peeled" implies surface fat and muscle separation through natural seams so that the resulting cut's seamed surface ("silver" or "blue" tissue) is exposed with remaining "flake" fat NTE 1.0 inch (25 mm) in the longest dimension and/or 0.125 inch (3 mm) in depth at any point. The term "denuded" implies all surface fat is removed so that the resulting cut's seamed surface ("silver" or "blue tissue") is exposed with remaining "flake" fat NTE 1.0 inch (25 mm) in any dimension and/or 0.125 inch (3 mm) in depth at any point.

6.4.2 Peeled and Denuded, Surface Membrane Removed

Peeled/denuded, surface membrane removed requires the surface membrane ("silver" or "blue" tissue) to be removed (skinned); the resulting cut surface must expose at least 90 percent lean with remaining "flake" fat NTE 0.125 inch (3 mm) in depth.

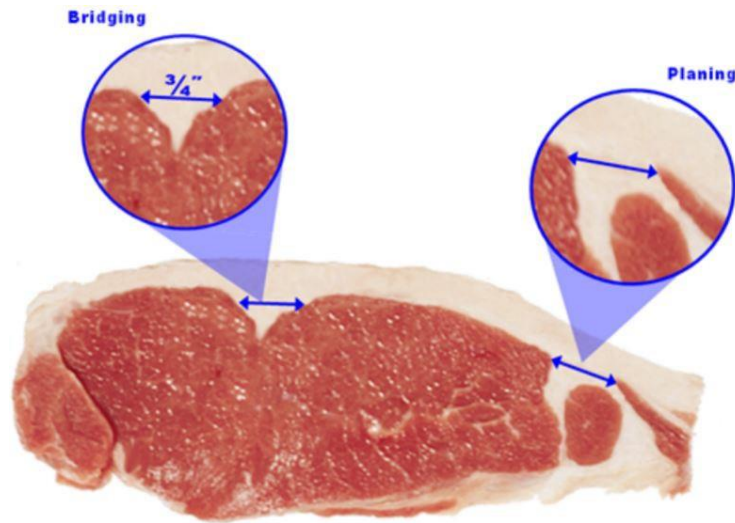
6.4.3 Cuts and Roast Items

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

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

6.4.4 Bridging and Planing

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



6.4.5 Diced and Portion-Cut Items

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

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

6.4.6 Seam Fat

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

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

However, when fat limitations for Peeled/Denuded or Peeled/Denuded, Surface Membrane Removed are specified, the bridging method must be used for evaluating

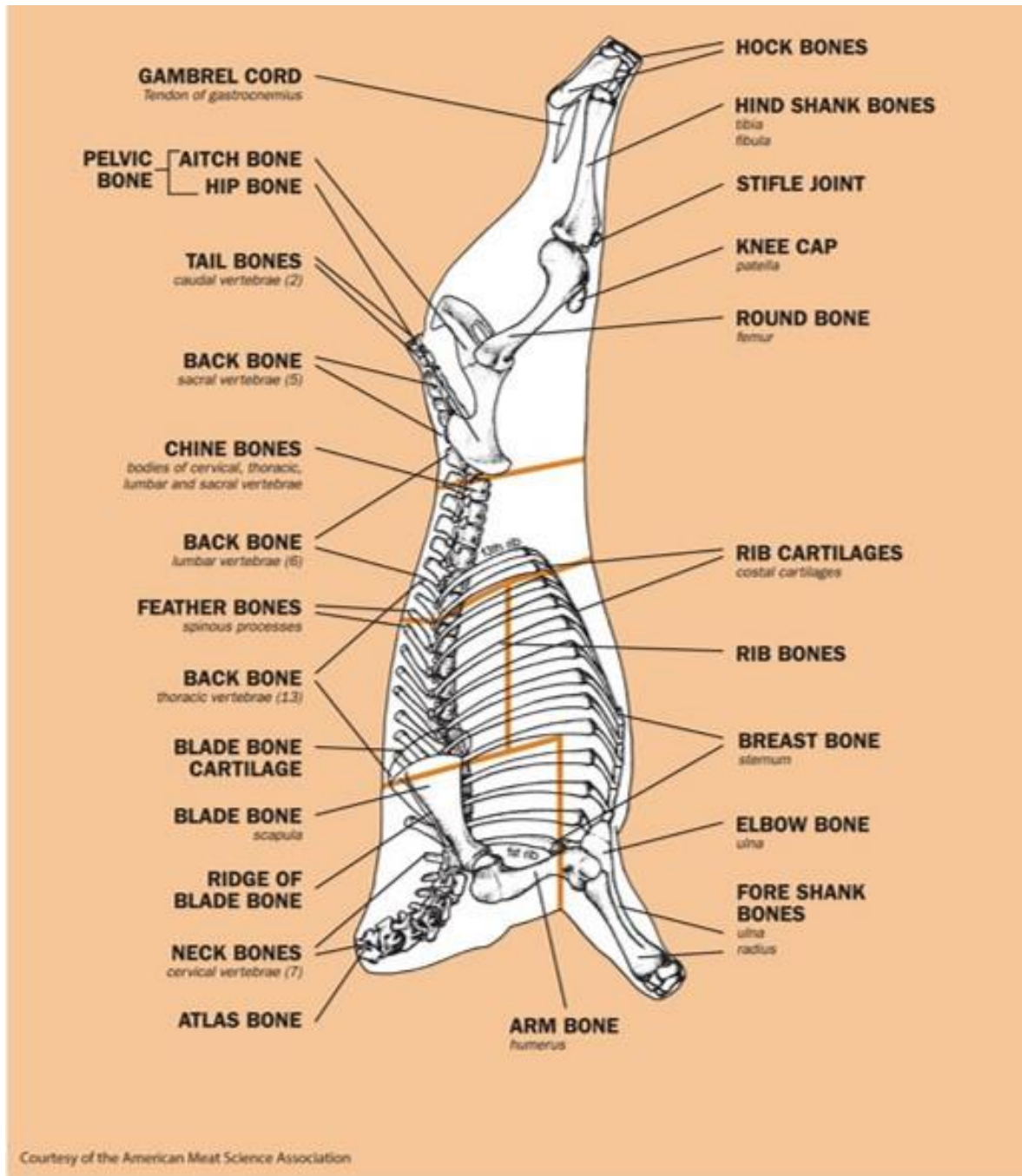
surface fat above a natural depression in a muscle and fat occurring between adjacent muscles.

6.5 Objectionable Materials

- Trimming for further processing into ground, flaked, chopped, or diced items - The processor must remove materials that are objectionable and will have a negative impact on quality of the end item. The following objectionable materials must be excluded:
 - Major lymph glands (*prefemoral*, *popliteal*, and *prescapular*), thymus gland, and the sciatic (ischiatic) 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.

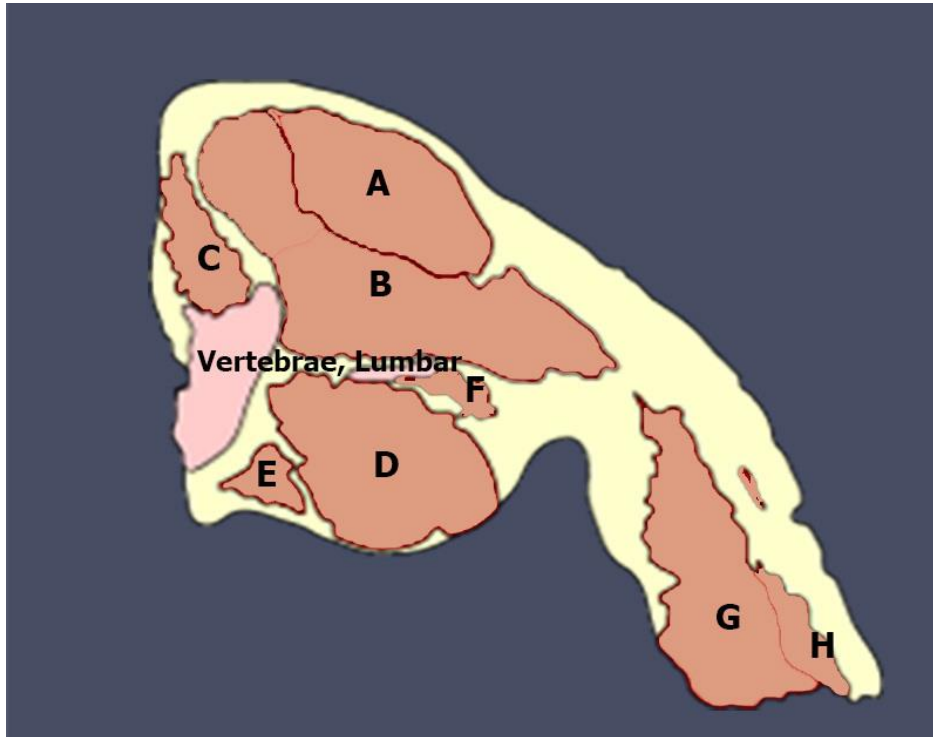
7.0 Diagrams

7.1 Veal Side Skeletal Diagram



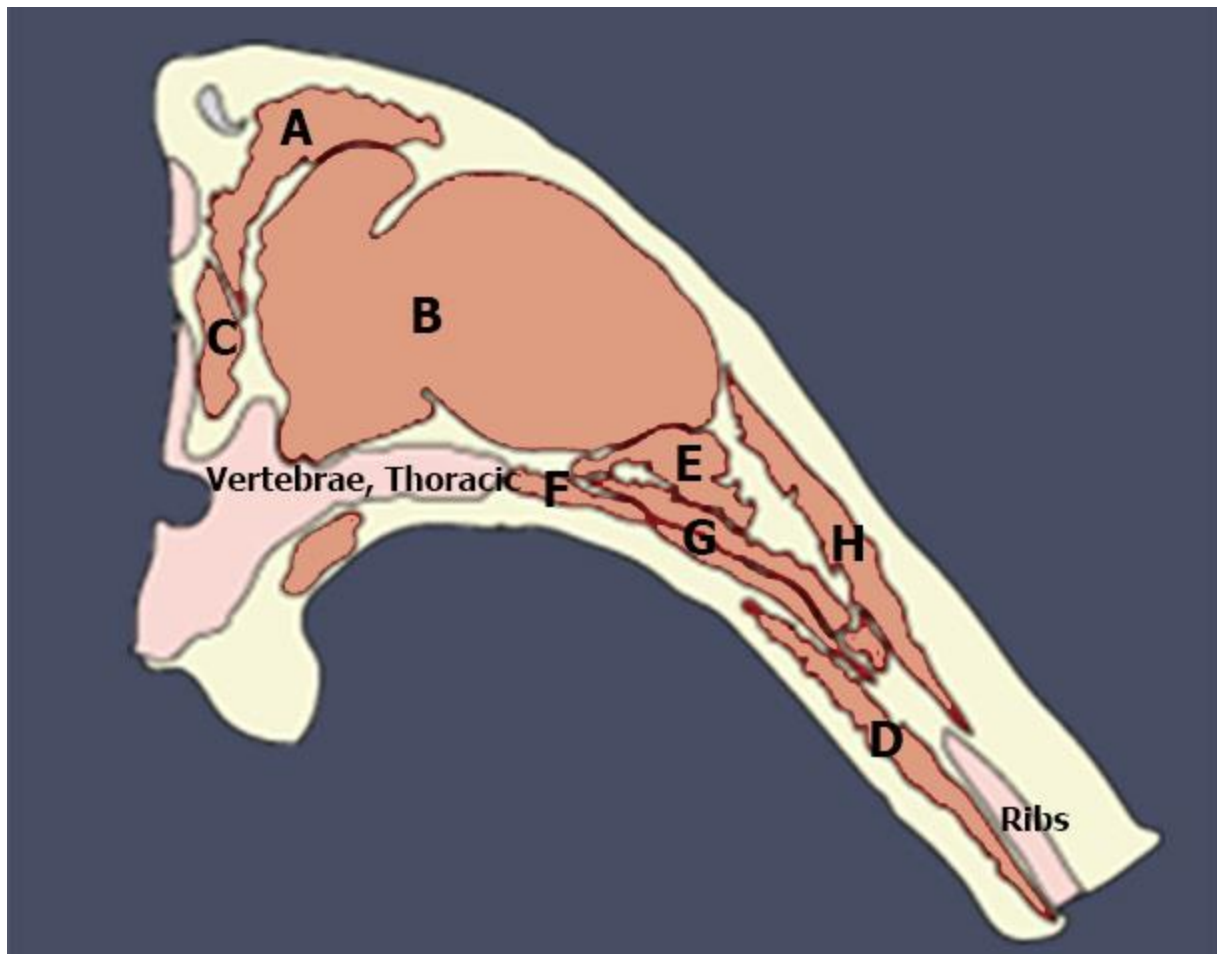
7.2 Primal Separation Diagrams

7.2.1 Loin-Leg Separation



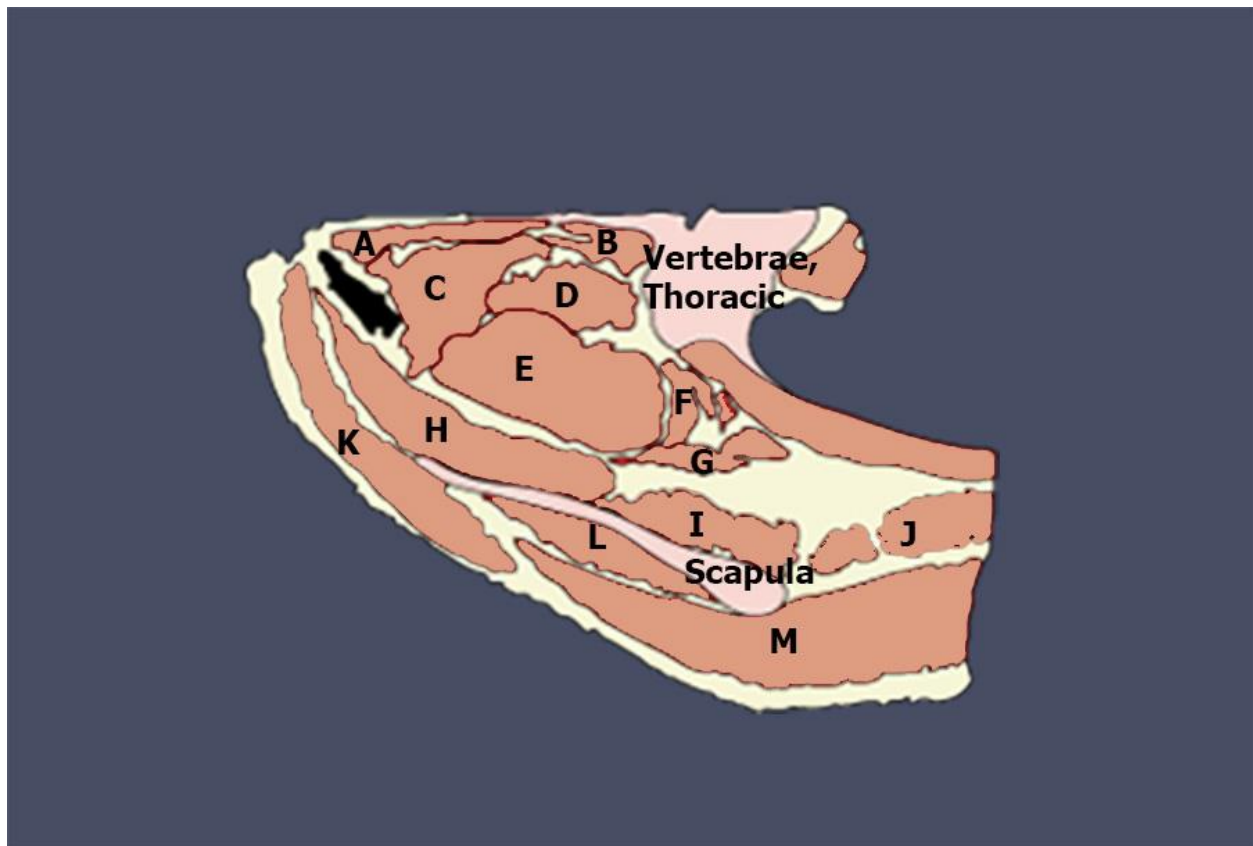
- A. *Gluteus medius*
- B. *Longissimus dorsi*
- C. *Multifidus dorsi*
- D. *Psoas major*
- E. *Psoas minor*
- F. *Iliacus*
- G. *Obliquus abdominis interni*
- H. *Obliquus abdominis externi*

7.2.2 Loin-Rack Separation



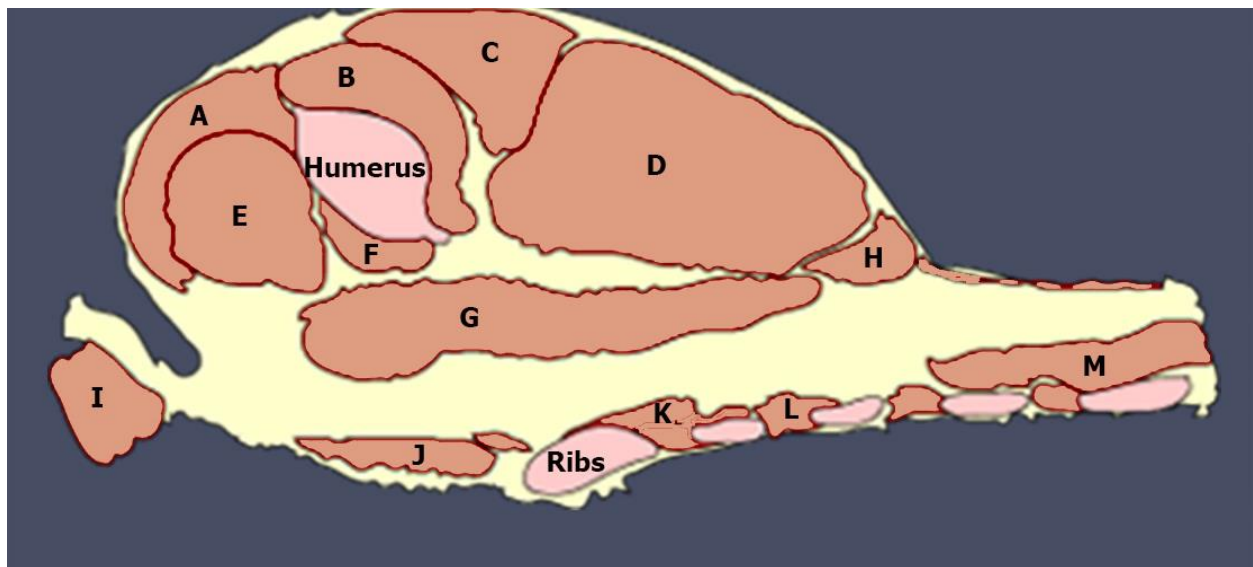
- A. *Spinalis dorsi*
- B. *Longissimus dorsi*
- C. *Multifidus dorsi*
- D. *Diaphragm*
- E. *Longissimus costarum*
- F. *Intercostales interni*
- G. *Intercostales externi*
- H. *Serratus dorsalis-anterior*

7.2.3 Rack-Chuck Separation



- A. *Splenius*
- B. *Multifidus dorsi*
- C. *Spinalis dorsi*
- D. *Complexus*
- E. *Longissimus*
- F. *Longissimus costarum*
- G. *Serratus dorsalis-anterior*
- H. *Rhomboideus*
- I. *Subscapularis*
- J. *Serratus ventralis*
- K. *Trapezius*
- L. *Infraspinatus*
- M. *Triceps brachii*

7.2.4 Chuck-Breast Separation



- A. *Brachiocephalicus*
- B. *Brachialis*
- C. *Triceps brachii* – lateral head
- D. *Triceps brachii* – long head
- E. *Biceps brachii*
- F. *Coracobrachialis*
- G. *Pectoralis profundi*
- H. *Tensor fasciae antibrachii*
- I. *Sternocephalicus*
- J. *Pectoralis superficialis*
- K. *Intercostales externi*
- L. *Intercostales interni*
- M. *Serratus ventralis*

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 and Retail Cut Descriptions

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

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

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

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

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

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

Item Number 300, UPC 2771 – 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 Number 303, UPC 2630 – 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 Number 304, UPC 2772 – 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 Number 304A, UPC 2631 – Forequarter, 11-Ribs

This item is the anterior portion of Item Number 303 after the removal of Item Number 330A - Hindquarter, second Ribs or one-half of Item Number 304 - Foresaddle, 11 Ribs. The diaphragm may be removed, but, if not removed, the membranous portion shall be trimmed close to.

Item Number 304B, UPC 2773 – 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 fourth and fifth ribs.

Option #	Description
1	The purchaser may specify that the front contain 5 ribs and be separated from the foresaddle or side between the 5th and 6th ribs.

Item Number 306, UPC 2655 – Rack, 7-Ribs

URMIS Common Name: Rib Rack
 URMIS Characteristics: Veal, Bone-In, 7-Ribs

This item is prepared from Item Number 304A and shall have seven ribs (ribs 5 - 11). The chuck and breast are removed by two straight cuts. The chuck is removed by a straight cut between the fourth and fifth 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 M. *longissimus dorsi* (ribeye muscle). The ribeye muscle shall be approximately equal to or larger than the M. *complexus* on the cut surface of the chuck end. Purchaser may request this item be unsplit, which would be derived from Item Number 304.

Item Number 306A, UPC 2774 – Rack, 6-Ribs

URMIS Common Name: Rib Rack

URMIS Characteristics: Veal, Bone-In, 6-Ribs

This item is prepared from Item Number 304A and shall have six ribs (ribs 6 - 11). The chuck and breast are removed by two straight cuts. The chuck is removed by a cut between the fifth and sixth 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 *M. longissimus dorsi*. The *M. longissimus dorsi* shall be approximately twice as large as the *M. complexus* on the cut surface of the chuck end. Purchaser may request this item be unsplit, which would be derived from Item Number 304.

Item Number 306B, UPC 2775 – Rack, Chop-Ready, 7-Ribs

URMIS Common Name: Rib Rack

URMIS Characteristics: Veal, Bone-In, Trimmed, 7-Ribs

This item is a single rack as described in Item Number 306. The chine (vertebrae), feather bones, blade bone, related cartilage, and backstrap as well as the lifter muscles (*M. trapezius*, *M. infraspinatus*, *M. latissimus dorsi*, *M. rhomboideus*, *M. subscapularis*) shall be excluded. "Chop-Ready" may also be referred to as "Ready-To-Slice".

Item Number 306C, UPC 2776 – Rack, Chop-Ready, 6-Ribs

URMIS Common Name: Rib Rack

URMIS Characteristics: Veal, Bone-In, Trimmed, 6-Ribs

This item is as described in Item Number 306A. In addition, the chine, feather bones, blade bone, related cartilage, and backstrap as well as the lifter muscles (*M. trapezius*, *M. infraspinatus*, *M. latissimus dorsi*, *M. rhomboideus*, *M. subscapularis*) shall be excluded. "Chop-Ready" may also be referred to as "Ready-To-Slice."

Item Number 306D, UPC 2777 – Rack, Chop-Ready, 7-Ribs, Frenched

URMIS Common Name: Rib Rack

URMIS Characteristics: Veal, Bone-In, Frenched, 7-Ribs

This item is as described in Item Number 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 (4 cm) and the remaining intercostal meat and lean and fat over the rib bones shall not exceed 2.5 inches (6 cm) from the ventral edge of the *M. longissimus dorsi*. "Chop-Ready" may also be referred to as "Ready-To-Slice."

Item Number 306E, UPC 2778 – Rack, Chop-Ready, 6-Ribs, Frenched

URMIS Common Name: Rib Rack

URMIS Characteristics: Veal, Bone-In, Frenched, 6-Ribs

This item is as described in Item Number 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 (4 cm) and the remaining intercostal meat and lean and fat over the rib bones shall not exceed 2.5 inches (6 cm) from the ventral edge of the *M. longissimus dorsi*. “Chop-Ready” items may also be referred to as “Ready-To-Slice.”

Item Number 307, UPC 2779 – Rack, Ribeye, 7-Ribs, Boneless

URMIS Common Name: Ribeye Roll

URMIS Characteristics: Veal, Boneless, Trimmed

This item consists of the *M. longissimus dorsi*, *M. spinalis dorsi*, *M. complexus* and *M. multifidus dorsi* of a seven-rib rack meeting the requirements of item Number 306. The *M. longissimus dorsi* shall be approximately equal to or larger than the *M. complexus* 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 *M. spinalis* and *M. longissimus dorsi* shall be trimmed practically free of fat

Item Number 307A, UPC 2780 – Rack, Ribeye, 6-Ribs, Boneless

URMIS Common Name: Ribeye Roll

URMIS Characteristics: Veal, Boneless, Trimmed

This item consists of the *M. longissimus dorsi*, *M. spinalis dorsi*, *M. complexus* and *M. multifidus dorsi* of a six-rib rack meeting the requirements of item Number 306A. The *M. longissimus dorsi* shall be approximately twice as large as the *M. complexus* 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 *M. spinalis* and *M. longissimus dorsi* shall be trimmed practically free of fat.

Item Number 308, UPC 2781 – 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 fourth and fifth 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 five-rib chuck, and the item would be called Veal Chuck, five Ribs.”

Item Number 308A, UPC 2782 – Chuck, Arm, Chuck, 4-Ribs

This item is described within item Number 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 fib rib Arm Chuck. Purchaser may request this item be unsplit.

Item Number 309, UPC 2635 – Chuck, Square-Cut, 4-Ribs

This item is as described in Item Number 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. Purchased may request this item be unsplit. Purchaser may specify a five-rib chuck, and the item would be called “Veal Chuck, Square-Cut, five Ribs”.

Item Number 309A, UPC 2783 – Chuck, Square-Cut, 4-Ribs, Boneless

This item is prepared from Item Number 309. The shoulder clod shall be separated (with or without the *M. supraspinatus* attached) but packaged with the boneless chuck. The shoulder clod may be separated prior to removal of the brisket and shank. The *M. longissimus dorsi* shall be approximately equal to or larger than the *M. complexus* on the cut surface of the rack end. The deep pectoral muscle shall extend past the third rib mark and may extend past the fourth 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 five-rib chuck, and the item would be called “Veal Chuck, Square-Cut, Five Ribs, Boneless.”

Item Number 309B, UPC 2784 – Chuck, Square-Cut, 4-Ribs, Neck-Off, Tied, Boneless

This item is as described in Item Number 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 *M. 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 five-rib chuck, and the item would be called “Veal Chuck, Square-Cut, Five Ribs, Neck Off, Boneless, Tied.”

Item Number 309C, UPC 2785 – Chuck, Square-Cut, Neck-Off, Arm-Out, Tied, Boneless

This item is as described in Item Number 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 Number 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 *M. 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 Number 309D, UPC 2786 – Chuck, Square-Cut, Clod-Out, Boneless

This item is the same as Item Number 309B or 309C, except that the shoulder clod (with or without the *M. supraspinatus* attached) shall be excluded. The boneless chuck shall be rolled with the *M. longissimus dorsi* lengthwise of the roll and netted or tied.

Item Number 309E, UPC 2787 – 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 (*M. serratus ventralis*, *M. Latissimis dorsi* and *M. pectoral*) by cutting through the natural seam overlying the teres major and triceps brachii muscles of the ventral portion of the outside shoulder.

Item Number 309F, UPC 2788 – 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 #	Description
1	The purchaser may specify the blade half to include the arm bone and associated muscles after removal of the cross-rib.

Item Number 310, UPC 2789 – Chuck, Shoulder Clod, Boneless

URMIS Common Name: Shoulder Whole

URMIS Characteristics: Veal, Boneless

This item may be prepared from any veal chuck and shall include the muscles posterior to the humerus (*M. latissimus dorsi*, *M. triceps brachii* group, and *M. teres major*), and both the muscles above the blade bone (*M. supraspinatus*, *M. infraspinatus*) and lateral to the natural seam over the deep *M. pectoral* and *M. serratus ventralis*. The shoulder rose or *M. cutaneous trunci* 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 #	Description
1	The chuck tender (<i>M. supraspinatus</i>) shall be excluded.
2	The clod may be cut into two pieces and packaged into the same container by separating the blade muscles (<i>M. infraspinatus</i> and <i>M. supraspinatus</i>) from the arm portion by cutting through the natural seam between the <i>M. infraspinatus</i> and <i>M. triceps brachii</i> group.

Item Number 310C, UPC 2677 – Chuck Tender (IM)

URMIS Common Name: Shoulder Tender

URMIS Characteristics: Veal, Boneless

This item consists of the *M. 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 Number 310D, UPC 2790 – Chuck, Outside Shoulder

URMIS Common Name: Shoulder Outside

URMIS Characteristics: Veal, Bone-In

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 *M. triceps brachii* and deep *M. pectoral/serratus ventralis*. 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 (*M. latissimus dorsi*, *M. 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 (*M. supraspinatus*, *M. infraspinatus*, *M. latissimus dorsi*) and immediately below the blade bone (*M. subscapularis* and *M. teres major*). The *M. cutaneous* (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 Number 311, UPC 2791 – Chuck, Blade Portion, Neck-Off, Boneless

URMIS Common Name: Blade Chuck Roast

URMIS Characteristics: Veal, Boneless, Trimmed

This item is as described in Item Number 309F except that the clod portion (with or without the *M. 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 Number 311A, UPC 2792 – Chuck, Inside Roll, Boneless

URMIS Common Name: Chuck Roll

URMIS Characteristics: Veal, Boneless

This is as described in Item Number 311 except that the *M. supraspinatus* and the *M. trapezius* (chuck cover) shall be removed. This item consists of the large muscle system of the blade portion that lies beneath the blade and *M. trapezius* consisting of the *M. longissimus dorsi*, *M. complexus*, *M. rhomboideus*, *M. spinalis dorsi*, *M. complexus*, *M. multifidus dorsi*, *M. serratus ventralis*, *M. splenius* and may contain the *M. 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 (7.5 cm), ventral from the *M. longissimus dorsi* at the rack end and not more than 4.0 inches (10 cm) from the *M. 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 #	Description	
	Maximum distance from <i>M. longissimus</i> on the rack end.	Maximum distance from the <i>M. complexus</i> on the neck end.
1	2 in. (5 cm)	3 in. (7 ½ cm)
2	1 in. (2 ½ cm)	2 in. (5 cm)
3	0 in. (0 cm)	1 in. (2 ½ cm)
4	The neck shall be removed by a straight cut approximately parallel to the rack end and is anterior to, but not more than ½ in. (13 mm) from, the <i>M. serratus ventralis</i> .	

Item Number 311B, UPC 2793 – Chuck, Chuck Eye Roll, Boneless

URMIS Common Name: Chuck Eye Roll

URMIS Characteristics: Veal, Boneless

This item is derived from Item Number 311A with the neck removed as described in PSO four. The chuck eye roll is the large muscle system consisting of the *M. longissimus dorsi*, *M. spinalis dorsi*, *M. multifidus dorsi*, *M. splenius*, *M. complexus* and minor

muscles immediately ventral to the *M. 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, *M. rhomboideus*, *M. serratus ventralis*, and intercostal meat shall not be present. If specified by the purchaser, this item may be netted or tied.

Item Number 311C, UPC 2645 – Chuck, Under Blade Roast, Boneless

URMIS Common Name: Chuck Center Roast
URMIS Characteristics: Veal, Boneless

The item is the remaining portion of the inside roll after removal of the chuck eye roll. It shall consist of the *M. serratus ventralis*, *M. rhomboideus* and *M. splenius*, and may contain the *M. 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 Number 312, UPC 2765 – Foreshank

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

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 *M. pectoralis superficialis* may remain attached to the foreshank

Item Number 312A, UPC 2795 – Foreshank, Center-Cut

URMIS Common Name: Foreshank Center-Cut
URMIS Characteristics: Veal, Bone-In

This item is prepared from item Number 312 by straight cuts so that the cross sections of the ulna and the radius are evident at both ends of the foreshank.

Item Number 313, UPC 2728 – Breast

URMIS Common Name: Breast
URMIS Characteristics: Veal, Bone-In

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.

Item Number 313A, UPC 2796 – Breast, Short-Cut

URMIS Common Name: Breast

URMIS Characteristics: Veal, Bone-In, Short-Cut

This item is as described in Item Number 313 –Veal Breast, except the brisket is removed by a cut between the fourth and fifth ribs. The veal breast short-cut shall contain no more than eight rib bones.

Option #	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 Number 314, UPC 2730 – Breast, With Pocket

URMIS Common Name: Breast

URMIS Characteristics: Veal, Bone-In, For Stuffing

This item is as described in Item Number 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 (4 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 Number 315, UPC 2797 – Brisket, Boneless

URMIS Common Name: Brisket Whole

URMIS Characteristics: Veal, Boneless

This item is derived from the anterior fourth to fifth ribs of the breast. The sternum and rib bones shall be removed.

Option #	Description
1	The deckle (lean and fat overlying the deep pectoral muscle) shall be removed.

Item Number 315A, UPC 2798 – Brisket, Skinned, Boneless

URMIS Common Name: Brisket Whole

URMIS Characteristics: Veal, Boneless, Skinless

This item is the same as Item Number 315 PSO one, except that all surface fat and overlying membrane shall be removed.

Option #	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 Number 323, UPC 2799 – Short Ribs

URMIS Common Name: Short Ribs
 URMIS Characteristic's: Veal, Bone-In

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 *M. serratus ventralis* (which shall run continuous across the cut surface on at least one side). The purchaser may specify the rib length.

Item Number 330, UPC 2800 – Hindsaddle, 2-Ribs

The hindsaddle is the posterior portion of the carcass remaining after the removal of the Item Number 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 Number 330A, UPC 2632 – Hindquarter, 2-Ribs

This item is prepared from Item Number 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 Number 331, UPC 2801 – Loin

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

The loin is the anterior portion of Item Number 330A, after removal of the leg. The leg shall be removed by a straight cut perpendicular to the backbone 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 Number 330.

Item Number 332, UPC 2665 – Loin, Trimmed

URMIS Common Name: Loin Whole

URMIS Characteristics: Veal, Bone-In, Trimmed

The trimmed loin is as described in Item Number 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 *M. 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 0.75 of the length of the loin. Purchaser may specify an unsplit loin, which would be derived from Item Number 330.

Item Number 332A, UPC 2802 – Loin, Block-Ready Trimmed

URMIS Common Name: Loin Whole

URMIS Characteristics: Veal, Bone-In, Center-Cut

This item is described in Item Number 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 *M. longissimus dorsi* on the rib and hip ends. The lumbar fat shall be removed entirely, unless otherwise specified by the purchaser.

Item Number 333, UPC 2803 – Loin, Flap

URMIS Common Name: Sirloin Bavette

URMIS Characteristics: Veal, Boneless

This item shall consist of the flap (*M. 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 (*M. rectus abdominis*), *M. transverses abdominis*, and *M. obliquus abdominis externus* by cutting through the natural seams. This item is sometimes referred to as the “Bavette.”

Item Number 334 UPC 2679 – Leg

The leg is that portion of the hindquarter remaining after the removal of Item Number 331.

Item Number 335 UPC 2680 – 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 Number 336, UPC 2804 – Leg, Shank-Off, Boneless

This item is as described in Item Number 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 Number 337, UPC 2747 – Hindshank

URMIS Common Name: Hindshank
URMIS Characteristics: Veal, Bone-In

This item is prepared from Item Number 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 Number 337A, UPC 2805 – Hindshank, Center-Cut

URMIS Common Name: Hindshank Center-Cut
URMIS Characteristics: Veal, Bone-In

This item is prepared from Item Number 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 Number 338, UPC 2867 – 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 two requirements.

Option #	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 Number 339, UPC 2836 – 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 Number 341, UPC 2806 – Back, Trimmed

This item consists of the racks and loins attached. The legs are removed by a straight cut perpendicular to the backbone 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 percent the length of the loin portion.

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

Option #	Description
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 Number 342, UPC 2807 – Back, Strip, Boneless

URMIS Common Name: Back Strip
 URMIS Characteristics: Veal, 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 *M. longissimus dorsi*. The *M. longissimus dorsi* shall be approximately equal to or larger than the *M. complexus* on the cut surface of the chuck end and the *M. 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 Number 344, UPC 2666 – Loin, Strip Loin, Boneless

URMIS Common Name: Strip Loin
 URMIS Characteristics: Veal, Boneless

This item is prepared from Item Numbers 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 *M. longissimus dorsi*. The tenderloin, all bones and cartilage shall be removed. Surface fat not to exceed 0.5 inches (13 mm) at any point.

Item Number 344A, UPC 2808 – Loin, Strip Loin, Peeled, Boneless

URMIS Common Name: Strip Loin
 URMIS Characteristics: Veal, Boneless, Center-Cut

This item is the same as Item Number 344, except that the fat cover is removed by cutting through the seamed surface overlying the *M. longissimus dorsi* and *M. gluteus medius*.

Option #	Description
1	The flank edge shall be removed immediately ventral to the <i>M. longissimus dorsi</i> .
2	The <i>M. multifidus dorsi</i> (side muscle) muscle shall be removed.

Item Number 344B, UPC 2809 – Loin, Strip Loin, Special, Boneless

URMIS Common Name: Strip Loin
 URMIS Characteristics: Veal, Boneless, Center-Cut, Skinless

This item is as described in Item Number 344 except that the flank is removed adjacent to the *M. longissimus dorsi*. The fat covering, thick opaque membranous "skin" surface of the major eye muscle, *M. multifidus dorsi*, and the 'veiny' end anterior to the *M. gluteus medius* shall be removed, leaving a smooth surface on the boneless strip loin.

Item Number 346, UPC 2810 – Leg, Butt Tenderloin, Trimmed

URMIS Common Name: Tenderloin Sirloin End

URMIS Characteristics: Veal, Boneless

This item is that portion of the tenderloin removed from Item Number 334 and shall consist of the *M. psoas major*, *M. psoas minor*, and *M. iliacus*. The butt tenderloin shall be practically free of all fat.

Item Number 346A, UPC 2811 – Leg, Butt Tenderloin, Skinned

URMIS Common Name: Tenderloin Sirloin End

URMIS Characteristics: Veal, Boneless, Skinless

This item is the same as Item Number 346 except that the *psoas minor* is removed and the principal membranous tissue over the *M. psoas major* shall be removed.

Item Number 347, UPC 2812 – Loin, Short Tenderloin

URMIS Common Name: Tenderloin Filet

URMIS Characteristics: Veal, Boneless

This item is that portion of the tenderloin removed from Item Number 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 Number 348, UPC 2826 – Tenderloin

URMIS Common Name: Tenderloin

URMIS Characteristics: Veal, Boneless

This item is derived from Item Number 330A hindquarter prior to separation of the leg from the loin and shall include the *M. psoas major*, *M. psoas minor*, and *M. iliacus* (wing), and may include portions of the *M. obliquus abdominus internus* (flap), *M. sartorius*, and *M. quadratus lomborum* (chain).

Option #	Description
1	The <i>M. psoas minor</i> (side muscle), <i>M. oblique abdominus internus</i> (flap), <i>M. quadratus lomborum</i> (chain) and <i>M. sartorius</i> shall be removed.

Item Number 349, UPC 2813 – Leg, Top Round (Inside) Drop

URMIS Common Name: Leg Top

URMIS Characteristics: Veal, Boneless

The top round is prepared from any leg item, such as Item Number 334, 335, or 336, that meets the end item requirements. It shall consist of the M. *semimembranosus*, M. *adductor*, M. *gracilis*, and firmly attached minor muscles (M. *pectineus*, M. *ilio-psoas*, and M. *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 Number 349A, UPC 2681 – Leg, Top Round (Inside), Cap-On, Trimmed

URMIS Common Name: Leg Top
 URMIS Characteristics: Veal, Boneless, Trimmed

The top round is prepared from Item Number 334 and shall consist of the M. *semimembranosus*, M. *adductor*, M. *gracilis*, and firmly attached minor muscles (M. *pectineus*, M. *ilio-psoas*, and M. *sartorius*). 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 Number 349B, UPC 2682 – Leg, Top Round (Inside), Cap-Off

URMIS Common Name: Leg Top
 URMIS Characteristics: Veal, Boneless, Center-Cut

This item is as described in Item Number 349, except that the cap (M. *gracilis*) muscle and M. *gracilis* membrane shall be removed. This item shall be trimmed so that all surface fat and surface membrane is removed.

Option #	Description
1	The purchaser may specify that the minor muscles (M. <i>pectineus</i> , M. <i>ilio-psoas</i> , and M. <i>sartorius</i>) shall be removed along with the M. <i>gracilis</i> by cutting through the natural seams.

Item Number 350, UPC 2814 – Leg, Bottom (Outside), Heel-Out

URMIS Common Name: Leg Bottom
 URMIS Characteristics: Veal, Boneless, Trimmed

This boneless item may be prepared from the outside (M. *biceps femoris*, M. *biceps femoris ishiatic head*, and M. *semitendinosus*) portion of any IMPS boneless leg item. The heel (M. *gastrocnemius* and M. *super digital flexor*), sacrosciatic ligament, and popliteal lymph gland shall be removed by cutting through the natural seam.

Option #	Description
1	The eye of round (M. <i>semitendinosus</i>) shall be separated along the natural seam from the M.

<i>biceps femoris</i> and excluded.

Item Number 350A, UPC 2815 – Leg, Bottom (Outside), Heel-Out, Trimmed

URMIS Common Name: Leg Bottom

URMIS Characteristics: Veal, Boneless, Center-Cut

This item is as described as in item Number 350, except that shall be prepared Fat Limitation Option (FLO) six, Peeled/Denuded, Surface Membrane Removed (90 percent lean exposed).

Item Number 351, UPC 2816 – Leg, Sirloin Tip (Knuckle)

URMIS Common Name: Leg Sirloin Tip

URMIS Characteristics: Veal, Boneless

This boneless item shall consist of the knuckle portion of any IMPS boneless leg item. The item shall include the *M. rectus femoris*, *M. vastus lateralis*, *M. vastus medialis*, and *M. vastus intermedius* and may contain a small portion of the *M. sartorius*. The knuckle is separated from the inside, outside, and top sirloin portions along the natural seams. The tri-tip (*M. tensor fasciae latae*) is excluded and left attached to the top sirloin (hip) by cutting through the natural seams. All bones, cartilage, silver skin, *M. obliquus abdominis internus*, and tendinous ends exposing less than 75 percent lean on a cross-sectional cut shall be removed.

Item Number 351A, UPC 2817 – Leg, Sirloin Tip (Knuckle), Trimmed

URMIS Common Name: Leg Sirloin Tip

URMIS Characteristics: Veal, Boneless, Center-Cut

This item is the same as Item Number 351 except that it is trimmed to Fat Limitation Option (FLO) six, Peeled/Denuded, Surface Membrane Removed (90 percent lean exposed).

Item Number 352, UPC 2818 – Leg, Hip (Sirloin Butt), Cap-Off, Tri-Tip Attached, Boneless

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

Item Number 352A, UPC 2819 – Leg, Hip (Sirloin Butt), Cap-Off, Trimmed, Boneless

URMIS Common Name: Top Sirloin

URMIS Characteristics: Veal, Leg, Boneless, Center-Cut

This item is as described in Item Number 352 except that the tensor fasciae latae is excluded, and it should be trimmed to Fat Limitation Option (FLO) six, Peeled/Denuded, Surface Membrane Removed (90 percent lean exposed).

Option #	Description
1	The <i>M. gluteus accessorius</i> and <i>M. gluteus profundus</i> shall be removed.

Item Number 353, UPC 2820 – Leg, Eye of Round (Leg)

URMIS Common Name: Leg Eye

URMIS Characteristics: Veal, Boneless

This item maybe prepared from any leg item that meets the end requirements described. The eye shall consist only of the *M. semitendinosus* that has been separated along the natural seam from the *M. biceps femoris* and other leg muscles. It shall not be severed on either end.

Item Number 363, UPC 2821 – Leg, TBS, 4-Parts

This item shall consist of the top, bottom, sirloin tip, and hip portions of the leg (Item Numbers. 349, 350, 351, and 352). Each portion shall be individually packaged and pack into the same container.

Item Number 363A, UPC 2683 – Leg, TBS, 3-Parts

This item shall consist of the top, bottom, and sirloin tip portions of the leg (Item Numbers 349, 350, and 351). Each portion shall be individually packaged and pack into the same container

Item Number 363B, UPC 2822 – Leg, BHS, 3-Parts

This item shall consist of the bottom, hip, and sirloin tip portions of the leg (Item Numbers 350, 351, and 352). Each portion shall be individually packaged and pack into the same container.

Item Number 363C, UPC 2823 – Leg, Bottom (Outside), Heel

URMIS Common Name: Leg Bottom

URMIS Characteristics: Veal, Boneless

This item consists of the heel portion (*M. gastrocnemius* and *M. superficial digital flexor*) of the bottom leg (gooseneck). It is separated as described in Item Number 350A.

Option #	Description
1	The <i>M. superficial digital flexor</i> shall be removed through its natural seams

Item Number 388, UPC 2901 – Bones, Mixed

URMIS Common Name: Bones

URMIS Characteristics: Veal, Bone-In

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 Number 389, UPC 2835 – Bones, Marrow

URMIS Common Name: Marrow Bones

URMIS Characteristics: Veal, Bone-In

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 Number 393, UPC 2744 – Flank Steak

URMIS Common Name: Flank Steak

URMIS Characteristics: Veal, Boneless

This boneless item consists of the *M. rectus abdominis* 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 *M. transversus abdomini*, *M. obliquus abdominis internus*, and *M. obliquus abdominis externus* through the natural seams. The item shall be prepared practically free of fat and membranous tissue.

Option #	Description
1	Purchasers may request that the flank steak be further peeled to FLO 6 and cut square on both ends.

Item Number 394, UPC 2824 – 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 #	Description
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 Number 395, UPC 2742 – Veal for Stewing

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

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 must 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 0.125-inch (3 mm) fat thickness at any point.

Item Number 395A, UPC 2741 – Veal for Kabobs

URMIS Common Name: Kabobs
 URMIS Characteristics: Veal, Boneless

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 (4 cm) cube, and no individual surface shall be more than 3.0 inches (8 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 Number 396, UPC 2722 – 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 0.125 - 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 0.625 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 #	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 Number 396A, UPC 2837 – Ground Veal and Soy Protein Product

This item is approved for use in Child Nutrition Programs and is as described in Item Number 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 deleted 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 Number 396B, UPC 2902 – Veal Patty Mix

This item is as described in Item Number 396A except that the SPP does not need to meet FNS regulations.

Item Number 397, UPC 2904 – Ground Veal, Special

This item is as described in Item Number 396 except that not less than 50 percent, by weight, of any combination of boneless primal rounds, loins, ribs, or square-cut chucks or sub-primals 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 sub-primal cuts that have more than a minor amount of lean removed are not eligible for the primal portion.

Item Number 397A, UPC 2905 – Ground Veal and Soy Protein Product, Special

This item is as described in Item Number 397 except that soy protein product shall be added as described in Item Number 396A.

8.3 Portion and Retail Cut Descriptions

Item Number 1300, UPC 2736 – Cubed Steak

URMIS Common Name: Cubed Steak

URMIS Characteristics: Veal, 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 two times. Knitting of two 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 Number 1301, UPC 2692 – Cubed Steak, Special

URMIS Common Name: Cubed Steak

URMIS Characteristics: Veal, Leg, Boneless

This item is the same as Item Number 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 two 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 Number 1302, UPC 2714 – Cutlets (Scallopini), Boneless

URMIS Common Name: Cutlets

URMIS Characteristics: Veal, Leg, Boneless

Cutlets shall be prepared from Item Number 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 Number 1302A, UPC 2733 – Veal Slices, Boneless

URMIS Common Name: Slices

URMIS Characteristics: Veal, 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 Number 1303, UPC 2831 – Veal Medallions

URMIS Common Name: Medallions
 URMIS Characteristics: Veal, Boneless

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 Number 1304, UPC 2737 – Veal for Stir-Fry

URMIS Common Name: Strips
 URMIS Characteristics: Veal, Boneless

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 0.5 inch in width, 1.0-inch thickness, and 3.0-inches in length. No individual surface shall be more than 4.0-inches in length. Slices shall be free of bone, cartilage, heavy connective tissue, and lymph glands. Surface and seam fat shall not exceed 0.25 inch at any point.

Option #	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 (8 cm) from the ventral edge of the longissimus dorsi or as specified within the item description.

Option #	Description
1	2 in. (5.0 cm)
2	1 in. (25 mm)
3	0 in. (0 mm)

Item Number 1306, UPC 2659 – Rack, Rib Chops, 7-Ribs

URMIS Common Name: Rib Chops
 URMIS Characteristics: Veal, Bone-In

Rib chops shall be prepared from Item Number 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 Number 1306A, UPC 2832 – Rack, Rib Chops, 6-Ribs

URMIS Common Name: Rib Chops
 URMIS Characteristics: Veal, Bone-In

Rib chops shall be prepared from Item Number 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 Number 1306B, UPC 2833 – Rack, Rib Chops, Cap-Off, 7-Ribs

URMIS Common Name: Ribeye Chops
 URMIS Characteristics: Veal, Bone-In

Rib chops shall be prepared from any bone-in, seven-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 *M. longissimus dorsi*. The cap (blade bone, related cartilage, and muscles immediately above (*M. trapezius*, *M. infraspinatus*, *M. latissimus dorsi*) and immediately below (*M. rhomboideus*, *M. subscapularis*) the blade bone) shall be removed. Tail length shall be as specified by the purchaser.

Item Number 1306C, UPC 2840 – Rack, Rib Chops, Cap-Off, 6-Ribs

URMIS Common Name: Ribeye Chops
 URMIS Characteristics: Veal, Bone-In

Rib chops shall be prepared from any bone-in, six-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 (*M. longissimus dorsi*) muscle. The cap (blade bone, and muscles immediately above (*M. trapezius*, *M. infraspinatus*, *M. latissimus dorsi*) and below (*M. rhomboideus*,

M. subscapularis) the blade bone, and related cartilage) shall be removed. Tail length shall be as specified by the purchaser.

Item Number 1306D, UPC 2841 – Rack, Rib Chops, Frenched, 7-Ribs

URMIS Common Name: Rib Chops

URMIS Characteristics: Veal, Bone-In, Frenched

This item is as described in Item Number 306B or 306D except that the tail length shall not exceed 3.0 inches (7.5 cm) from the *M. 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 (4 cm) in length.

A purchaser may alternatively specify the chop to be frenched immediately ventral to the *M. longissimus dorsi*.

Item Number 1306E, UPC 2770 – Rack, Rib Chops, Frenched, 6-Ribs

URMIS Common Name: Rib Chops

URMIS Characteristics: Veal, Bone-In, Frenched

This item is as described in Item No. 306C or 306E except that the tail length shall not exceed 3.0 inches (8 cm) from the *M. 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 (4 cm) in length. A purchaser may alternatively specify the chop to be frenched immediately ventral to the *M. longissimus dorsi*.

Item Number 1309, UPC 2641 – Chuck, Shoulder Arm Chops

URMIS Common Name: Arm Shoulder Steak

URMIS Characteristics: Veal, Bone-In

Arm chops are prepared from Item Number 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 Number 1309A, UPC 2646 – Chuck, Shoulder Blade Chops

URMIS Common Name: Blade Shoulder Steak

URMIS Characteristics: Veal, Bone-In

Blade chops are derived from the blade (dorsal) portion of Item Number 309. These chops shall contain a portion of the blade bone and shall be cut approximately parallel

to the rib bones.

Item Number 1312, UPC 2734 – Osso Buco, Foreshank

URMIS Common Name: Foreshank Cross-Cut

URMIS Characteristics: Veal, Bone-In

This item shall be prepared from Item Number 312. The shanks shall be sliced cross-sectionally into the thickness specified by the purchaser. Slices shall expose at least 75 percent lean on both sliced surfaces.

Item Number 1332, UPC 2669 – Loin Chops

URMIS Common Name: Loin Chops

URMIS Characteristics: Veal, Bone-In

Loin chops shall be prepared from a single loin, Item Number 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 (8 cm) from the ventral edge of the *M. longissimus dorsi*.

Option #	Description
1	2 in. (5.0 cm)
2	1 in. (25 mm)
3	0 in. (0mm)

Item Number 1337, UPC 2767 – Osso Buco, Hindshank

URMIS Common Name: Hindshank Cross-Cut

URMIS Characteristics: Veal, Bone-In

This item shall be prepared from Item Number 337. The shanks shall be sliced cross-sectionally into the thickness specified by the purchaser. Slices shall expose at least 75 percent lean on both sliced surfaces.

Item Number 1337A, UPC 2839 – Osso Buco, Hindshank, Center Cut

URMIS Common Name: Hindshank Cross-Cut

URMIS Characteristics: Veal, Bone-In, Center-Cut

This item shall be prepared as described in Item Number 1337, except that it shall be derived from Item Number 337A.

Item Number 1338, UPC 2906 – Veal Steak, Flaked and Formed, Frozen

The steaks shall be prepared from boneless veal (or calf) that complies with the material requirements of Item Number 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 Number 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 Number 1338A, UPC 2907 – Veal Steak, Flaked and Formed, Breaded, Frozen

This item is as described in Item Number 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 Number 1338B, UPC 2838 – Veal Steak, Sliced and Formed, Frozen

The steak shall be prepared from boneless veal that complies with Item Number 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 Number 1349B, UPC 2696 – Leg, Top Round (Inside), Cap-Off, Cutlets (Scallopini), Boneless

URMIS Common Name: Cutlets
URMIS Characteristics: Veal, Top Leg, Boneless

This item shall be prepared from Item Number 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 Number 1396, UPC 2725 - Ground Veal Patties

The patties shall be prepared from Item Number 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 Number 1396A, UPC 2908 - Ground Veal and Soy Protein Product Patties

The patties shall be prepared from Item Number 396A. The patty processing

requirements are the same as item Number 1396.

Item Number 1396B, UPC 2842 - Veal Patties

The patties shall be prepared from Item Number 396B.

Item Number 1397, UPC 2899 - Ground Veal Patties, Special

The patties shall be prepared from Item Number 397.

Item Number 1397A, UPC 2909 - Ground Veal and Soy Protein Product Patties, Special

The patties shall be prepared from Item Number 397A.

8.4 Additional URMIS Descriptions

Primal/Sub-Primal	UPC #	URMIS Common Name	URMIS Characteristics
Chuck	2639	Arm Shoulder Roast	Veal, Bone-In
Chuck	2640	Arm Shoulder Roast	Veal, Boneless
Chuck	2642	Arm Shoulder Steak	Veal, Boneless
Chuck	2643	Arm Shoulder Steak	Veal, Boneless, Thin
Chuck	2644	Blade Shoulder Roast	Veal, Bone-In
Chuck	2647	Chuck Center Steak	Veal, Boneless
Chuck	2648	Chuck Center Steak	Veal, Boneless, Thin
Chuck	2693	Chuck Eye Chop	Veal, Boneless
Chuck	2685	Short Ribs	Veal, Chuck, Boneless
Chuck	2633	Shoulder Neck Roast	Veal, Bone-In
Chuck - Shoulder	2769	Cubed Steak	Veal, Shoulder, Boneless
Chuck - Shoulder	2675	Cubes	Veal, Shoulder, Boneless
Chuck - Shoulder	2652	Cutlets	Veal, Shoulder, Boneless
Chuck - Shoulder	2718	Dices	Veal, Shoulder, Boneless
Chuck - Shoulder	2663	Flat Iron Steak	Veal, Top Blade, Boneless
Chuck - Shoulder	2743	Kabobs	Veal, Shoulder, Boneless
Chuck - Shoulder	2676	Petite Tender	Veal, Shoulder, Boneless
Chuck - Shoulder	2678	Petite Tender Medallions	Veal, Shoulder, Boneless
Chuck - Shoulder	2638	Shoulder Roast	Veal, Boneless
Chuck - Shoulder	2634	Stew Meat	Veal, Shoulder, Boneless
Chuck - Shoulder	2766	Strips	Veal, Shoulder, Boneless
Rib	2658	Crown Roast	Veal, Rib, Bone-In
Rib	2746	Flanken-Style Short Ribs	Veal, Rib, Bone-In
Rib	2656	Rib Roast	Veal, Bone-In
Rib	2661	Ribeye Chops	Veal, Boneless, Thin, Trimmed
Rib	2660	Ribeye Chops	Veal, Boneless, Trimmed

Primal/Sub-Primal	UPC #	URMIS Common Name	URMIS Characteristics
Rib	2657	Ribeye Roast	Veal, Boneless, Trimmed
Rib	2664	Short Ribs	Veal, Rib, Bone-In
Loin	2667	Loin Roast	Veal, Bone-In
Loin	2668	Loin Roast	Veal, Boneless
Loin	2673	Tenderloin Roast	Veal, Boneless
Loin	2674	Tenderloin Steak	Veal, Boneless
Loin	2670	Top Loin Chops	Veal, Bone-In
Loin	2671	Top Loin Chops	Veal, Boneless
Loin	2672	Top Loin Chops	Veal, Boneless, Thin
Loin	2827	Hanger Steak	Veal, Boneless
Loin	2829	Hanging Tender	Veal, Boneless
Leg	2706	Bottom Leg Roast	Veal, Boneless
Leg	2707	Bottom Leg Steak	Veal, Boneless
Leg	2690	Cubed Steak	Veal, Bottom Leg, Boneless
Leg	2745	Cubes	Veal, Leg, Boneless
Leg	2719	Cutlets	Veal, Leg Bottom, Boneless
Leg	2654	Dices	Veal, Leg, Boneless
Leg	2715	Eye Roast	Veal, Leg, Boneless
Leg	2717	Kabobs	Veal, Leg, Boneless
Leg	2711	Leg Heel Roast	Veal, Boneless
Leg	2712	Leg Heel Steak	Veal, Boneless
Leg	2713	Leg Heel Steak	Veal, Boneless, Thin
Leg	2686	Leg Roast	Veal, Bone-In
Leg	2687	Leg Roast	Veal, Boneless
Leg	2694	Leg Rump Roast	Veal, Bone-In
Leg	2695	Leg Rump Roast	Veal, Boneless
Leg	2688	Leg Steak	Veal, Bone-In
Leg	2689	Leg Steak	Veal, Boneless
Leg	2691	Leg Steak	Veal, Boneless, Thin
Leg	2697	Sirloin Roast	Veal, Bone-In
Leg	2698	Sirloin Roast	Veal, Boneless
Leg	2699	Sirloin Steak	Veal, Bone-In
Leg	2700	Sirloin Steak	Veal, Boneless
Leg	2701	Sirloin Steal	Veal, Boneless, Thin
Leg	2708	Sirloin Tip Roast	Veal, Boneless
Leg	2709	Sirloin Tip Steak	Veal, Boneless
Leg	2710	Sirloin Tip Steak	Veal, Boneless, Thin
Leg	2662	Stew Meat	Veal, Leg, Boneless
Leg	2720	Strips	Veal, Leg, Boneless
Leg	2684	Strips	Veal, Top Leg, Boneless
Leg	2704	Top Leg Roast	Veal, Boneless
Leg	2705	Top Leg Steak	Veal, Boneless
Miscellaneous	2729	Breast	Veal, Boneless, Rolled
Miscellaneous	2731	Breast Riblets	Veal, Bone-in

Primal/Sub-Primal	UPC #	URMIS Common Name	URMIS Characteristics
Miscellaneous	2732	Breast Riblets	Veal, Boneless
Miscellaneous	2740	Cubes	Veal, Boneless
Miscellaneous	2739	Dices	Veal, Boneless
Miscellaneous	2735	Foreshank	Veal, Boneless
Miscellaneous	2768	Foreshank End-Cut	Veal, Bone-In
Miscellaneous	2764	Skirt Steak	Veal, Boneless
Miscellaneous	2738	Spareribs	Veal, Breast, Bone-In

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.

BHS: Acronym for Bottom, Hip (Sirloin Butt), and Sirloin Tip.

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

BRT: Acronym for Boned, Rolled and Tied (or netted).

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

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

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

Chain: The side muscle of the tenderloin.

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

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

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

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

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

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

Frenched: The process by which the bone is exposed after removing the *M. intercostales*

interni and/or the lean and fat surrounding it to provide a decorative appearance.

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

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

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

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

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

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

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

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

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

Side: One matched half of a lamb carcass.

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

TBS: Acronym for Top, Bottom, and Sirloin Tip.

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