

**UNITED STATES  
DEPARTMENT OF  
AGRICULTURE**

**Agricultural  
Marketing  
Service**

**Livestock and  
Seed Program**

**Washington, D.C.  
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**I** **NSSTITUTIONAL**

**M** **EAT**

**P** **URCHASE**

**S** **PECIFICATIONS**

**FOR FRESH BEEF PRODUCTS  
SERIES 100**

**EFFECTIVE DATE - June 1996**

# INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS

## FRESH BEEF - SERIES 100

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 ten documents:

### General Requirements

<b>Fresh Beef.....</b>	<b>Series 100</b>
<b>Fresh Lamb and Mutton.....</b>	<b>Series 200</b>
<b>Fresh Veal and Calf.....</b>	<b>Series 300</b>
<b>Fresh Pork.....</b>	<b>Series 400</b>
<b>Cured, Cured and Smoked, and Fully Cooked Pork Products.....</b>	<b>Series 500</b>
<b>Cured, Dried, and Smoked Beef Products.....</b>	<b>Series 600</b>
<b>Variety Meats and By-Products.....</b>	<b>Series 700</b>
<b>Sausage Products.....</b>	<b>Series 800</b>
<b>Quality Assurance Provisions</b>	

These specifications are recommended for use by any meat product procuring activity. For assurance that procured items comply with these detailed requirements, the USDA, through its Meat Grading and Certification Branch, provides a voluntary Meat Certification Service. For labeling purposes, only product certified by the Meat Grading and Certification Branch may contain the letters "IMPS" on the product label. Purchasers desiring this service should contact:

USDA, AMS, Livestock and Seed Program  
Meat Grading and Certification Branch  
Stop 0248, Room 2628 S-Bldg  
1400 Independence Ave. SW  
Washington, D.C. 20250-0248

For any assistance regarding these documents and for additional copies, please contact:

USDA, AMS, Livestock and Seed Program  
Standardization Branch  
Stop 0254, Room 2628 S-Bldg  
1400 Independence Ave. SW  
Washington, D.C. 20250-0254

**I. ORDERING DATA TO BE SPECIFIED BY THE PURCHASER**

**A. ITEM NUMBER**

The purchaser shall specify: (1) IMPS item number and product name to be purchased; and (2) applicable options and modifications to the requirements in the IMPS. All items in this series are listed in **Table 1. INDEX OF IMPS BEEF PRODUCTS AND WEIGHT RANGES**. The detailed requirements for each item are listed within the **MATERIAL REQUIREMENTS AND ITEM DESCRIPTIONS** sections of this document. In conjunction with other markings that may be required in the General Requirements and by Meat and Poultry Inspection Regulations, the IMPS item number, BEEF, and the product name listed above shall be used for marking of shipping containers. Abbreviation of the product name is recommended. Abbreviations, when used, shall be as follows:

Bone In - Bn-in	Neck-off - Nk-off	Shoulder - Shld
Boneless - Bnls	<b>Not to exceed - NTE</b>	Sirloin - Sirln
Center Cut - Cntr Cut	Oven-Prepared - Oven-Prep	Skinned - Sknd
Cover - Cov	Partially - Part	Special - Sp
Deckle - Dkle	Peeled - Pld	Square-Cut - Sq-Cut
Defatted - Dfatd	Porterhouse - Prthse	Steak - Stk
Diamond - Dia	Portion - Portn	Streamlined - Strmlnd
Divided - Div	Regular - Reg	Tenderloin - Tender
Extra - Ex	Roast-Ready - Rst-Rdy	Triangle Tip - Tri Tip
Ground - Grnd	Roast - Rst	Trimmed - Trmd
Intermediate - Inter	Round - Rnd	Untrimmed - Untrmd
	Short-Cut - Sh-Cut	

The above products names and abbreviations have been reviewed and approved by USDA, FSIS, Meat and Poultry Technical Services, Standards and Labeling Division, Washington, D.C.

**B. GRADE**

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

Category									
<b>Quality Grade *</b>	U.S. Prime	U.S. Choice	U.S. Select	U.S. Standard	U.S. Commercial	U.S. Utility	U.S. Cutter	U.S. Canner	Other
<b>Yield Grade **</b>	1	2	3	4	5				
<b>Breed Certification</b>	As Specified by Purchaser								
<b>Marbling</b>	As Specified by Purchaser								
<b>Maturity</b>	As Specified by Purchaser								
<b>Carcass Wt. Range</b>	As Specified by Purchaser								
<b>Diet***</b>	As Specified by Purchaser								

\* - Quality grades predict palatability of lean and are applied to carcasses. They are determined by evaluation of carcass maturity and quality of lean.

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

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

Information regarding such requirements may be obtained from the same address as this document. 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 USDA, AMS, Meat Grading and Certification Branch for development of verification programs.

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

**C. STATE OF REFRIGERATION**

Purchaser shall specify the state of refrigeration (chilled or frozen) for delivery of product (see IMPS General Requirements for details).

## D. FAT LIMITATIONS

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

**Cuts, Roasts, Diced, and Special Trim Items:** The purchaser shall specify maximum surface fat thickness requirements unless fat limitations for surface and/or seam fat are indicated in the item descriptions. Maximum fat thickness requirements may be specified in terms of “average” or “at any one point”. Alternative “average” and/or “at any one point” fat limitations may be specified.

Option No.	Maximum Average Thickness	Maximum At Any One Point
1	3/4 inch (19 mm) "Commodity trim"	1.0 inch (25 mm)
2	1/4 inch (6 mm)	1/2 inch (13 mm)
3	_ inch (3 mm)	1/4 inch (6 mm)
4	Practically Free (75% lean/seam surface exposed)	1/8 inch (3 mm)
5	Peeled/Denuded* (remaining fat shall not exceed 1.0 inch (25 mm) in the longest dimension and/or 1/8 inch (3 mm) in thickness)	1/8 inch (3 mm)
6	Peeled/Denuded, Surface Membrane Removed** (90% lean exposed)	1/8 inch (3 mm)

\* and \*\* - See page 14 for definition.

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

**Portion-Cuts:** The purchaser shall specify the maximum (at any one point) thickness of surface fat on the edges of the steak unless fat limitations for surface and/or seam fat are indicated in the detailed item descriptions. Alternative fat limitations may be specified. If not specified, surface fat thickness shall not exceed 1/4 inch (6 mm) at any one point.

Option No.	Maximum fat thickness at any one point for portion cuts
1	1/4 inch (6 mm)
2	1/8 inch (3 mm)
3	Practically free (75% lean/seam surface exposed and remaining fat shall not exceed 1/8 inch (3 mm))
4	Peeled/Denuded* (remaining fat shall not exceed 1.0 inch (25 mm) in the longest dimension and/or 1/8 inch (3 mm) in thickness)
5	Peeled/Denuded, Surface Membrane Removed** (90% lean exposed and remaining fat shall not exceed 1/8 inch (3 mm))

\* and \*\* - See page 14 for definition.

**Ground or Flaked and Formed Portion-Cuts and Trimmings:** Fat limitations for these items shall be expressed in terms of a fat content percentage. Fat content describes the percentage of fat present in the product.

Unless otherwise specified, the fat content shall not exceed 22 percent. However, the purchaser may specify any fat content provided it does not exceed 30 percent and may specify discount ranges.

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

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

- PSO -
- 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 purchaser designated laboratory

E. **PORTION-CUT WEIGHT, THICKNESS AND SHAPE** <sup>1/</sup>

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

**PORTION THICKNESS TOLERANCES**

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

**PORTION WEIGHT TOLERANCE**

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

<sup>1/</sup> - Thickness measurements not applicable within 1/4 inch (6 mm) of edge. Also, value listed under thickness uniformity is the maximum allowable difference between the thinnest and thickest measurement of an individual chop or steak.

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

## **F. WEIGHT RANGE**

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

**Table 1. INDEX OF IMPS BEEF PRODUCTS AND WEIGHT RANGES**

Item No.	Product Name	Weight Ranges (Pounds)			
		Range A	Range B	Range C	Range D
100	Carcass .....	500-600	600-700	700-800	800-up
100A	Carcass, Trimmed .....	475-575	575-675	675-775	775-up
100B	Carcass, Streamlined .....	335-400	400-470	470-600	600-up
101	Side .....	250-300	300-350	350-400	400-up
102	Forequarter .....	131-157	157-183	183-210	210-up
102A	Forequarter, Boneless .....	104-125	125-146	146-168	168-up
102B	Forequarter, Streamlined .....	91-110	110-128	128-147	147-up
103	Rib, Primal .....	24-28	28-33	33-38	38-up
103A	Rib, Regular .....	18-20	20-24	24-27	27-up
104	Rib, Oven-Prepared, Regular .....	19-22	22-26	26-30	30-up
107	Rib, Oven-Prepared .....	17-19	19-23	23-26	26-up
107A	Rib, Oven-Prepared, Blade Bone In .....	17-19	19-23	23-26	26-up
108	Rib, Oven-Prepared, Boneless .....	13-16	16-19	19-22	22-up
109	Rib, Roast-Ready .....	14-16	16-19	19-22	22-up
109A	Rib, Roast-Ready, Special .....	14-16	16-19	19-22	22-up
109B	Rib, Blade Meat .....	3-up			
109C	Rib, Roast-Ready, Cover Off .....	13-15	15-18	18-21	21-up
109D	Rib, Roast-Ready, Cover Off, Short Cut .....	12-14	14-17	17-20	20-up
109E	Rib, Ribeye Roll, Lip-On, Bone In .....	11-13	13-16	16-19	20-up
110	Rib, Roast-Ready, Boneless .....	11-13	13-16	16-19	19-up
111	Rib, Spencer Roll .....	10-12	12-15	15-18	18-up
112	Rib, Ribeye Roll .....	5-6	6-8	8-10	10-up
112A	Rib, Ribeye Roll, Lip-On .....	6-7	7-9	9-11	11-up
113	Chuck, Square-Cut .....	66-79	79-93	93-106	106-up
113A	Chuck, Square-Cut, Divided .....	66-79	79-93	93-106	106-up
113B	Chuck, Square-Cut, Neck-Off, Divided .....	35-40	40-47	47-55	55-up
113C	Chuck, Square-Cut, Neck-Off, 2 Piece, Semi Boneless .....	33-40	40-46	46-50	50-up
114	Chuck, Shoulder Clod .....	13-15	15-18	18-21	21-up
114A	Chuck, Shoulder Clod Roast .....	under-15	15-18	18-21	21-up
114B	Chuck, Shoulder Clod Roast, Special .....	under-15	15-18	18-21	21-up
114C	Chuck, Shoulder Clod, Trimmed .....	under-12	12-14	14-18	18-up
114D	Chuck, Shoulder Clod, Top Blade, Roast .....	under-2	2-3	4-5	5-up
114E	Chuck, Shoulder Clod, Arm Roast .....	under-8	8-10	10-12	12-up

Item No.	Product Name	Weight Ranges (Pounds)			
		Range A	Range B	Range C	Range D
115	Chuck, Square-Cut, Boneless .....	54-65	65-77	77-88	88-up
115A	Chuck, Blade Portion, Boneless .....	22-25	25-29	29-34	34-up
115B	Chuck, Arm-Out, Boneless .....	35-40	40-47	47-55	55-up
115C	Chuck, Square-Cut, Neck-Off, Boneless .....	48-59	59-70	70-81	81-up
116	Chuck, Square-Cut, Clod-Out, Boneless .....	40-48	48-57	57-65	65-up
116A	Chuck, Chuck Roll .....	13-15	15-18	18-21	21-up
116B	Chuck, Chuck Tender .....	under-1	1-3	3-up	
116C	Chuck, Chuck Roll, Untrimmed.....	16-18	18-20	20-22	22-up
116D	Chuck, Chuck Eye Roll.....	under-8	8-10	10-14	14-up
116E	Chuck, Under Blade Roast .....	under-8	8-10	10-14	14-up
117	Foreshank .....	7-8	8-10	10-12	12-up
118	Brisket.....	12-14	14-17	17-20	20-up
119	Brisket, Deckle-On, Boneless .....	9-10	10-12	12-14	14-up
120	Brisket, Deckle-Off, Boneless .....	6-8	8-10	10-12	12-up
120A	Brisket, Flat Cut, Boneless .....	4-6	6-8	8-10	10-up
120B	Brisket, Point Cut, Boneless .....	under-3	3-4	4-6	6-up
120C	Brisket, 2 Piece, Boneless .....	6-8	8-10	10-12	12-up
121	Plate, Short Plate .....	20-27	27-31	31-35	35-up
121A	Plate, Short Plate, Boneless .....	12-14	14-16	16-18	18-up
121B	Plate, Short Plate, Boneless, Trimmed.....	8-12	12-14	14-16	16-up
121C	Plate, Outside Skirt, (Diaphragm).....	1-2	2-3	3-up	
121D	Plate, Inside Skirt, (Transversus Abdominis)...	1-3	3-4	4-up	
121E	Plate, Outside Skirt, (Diaphragm), Skinned .....	1-2	2-3	3-up	
121F	Plate, Short Plate, Short Ribs Removed.....	18-25	25-28	28-33	33-up
121G	Plate, Short Plate, Short Ribs Removed, Boneless .....	10-12	12-14	14-16	16-up
122	Plate, Full .....	28-37	37-44	44-51	51-up
122A	Plate, Full, Boneless .....	21-27	27-29	29-32	32-up
123	Short Ribs .....	2-3	3-4	4-5	5-up
123A	Short Plate, Short Ribs, Trimmed .....		Amount as Specified		
123B	Rib, Short Ribs, Trimmed .....		Amount as Specified		
123C	Rib, Short Ribs.....		Amount as Specified		
123D	Short Ribs, Boneless .....	1-2	2-3	3-4	4-up
124	Rib, Back Ribs .....		Amount as Specified		
125	Chuck, Armbone .....	77-88	88-103	103-118	118-up
126	Chuck, Armbone, Boneless .....	59-70	70-82	82-90	90-up
126A	Chuck, Armbone, Clod-Out, Boneless.....	46-57	57-69	69-77	77-up
127	Chuck, Cross-Cut .....	86-103	103-120	120-138	138-up
128	Chuck, Cross-Cut, Boneless .....	68-81	81-95	95-109	109-up
130	Chuck, Short Ribs .....	2-3	3-4	4-5	5-up
130A	Chuck, Short Ribs, Boneless .....	.5-1.5	1.5-2.5	2.5-3.5	3.5-up
132	Triangle .....	107-129	129-150	150-172	172-up
133	Triangle, Boneless .....	83-101	101-117	117-134	134-up

Item No.	Product Name	Weight Ranges (Pounds)			
		Range A	Range B	Range C	Range D
134	Beef Bones .....		Amount as Specified		
135	Diced Beef .....		Amount as Specified		
135A	Beef for Stewing .....		Amount as Specified		
135B	Beef for Kabobs .....		Amount as Specified		
136	Ground Beef .....		Amount as Specified		
136A	Ground Beef and Vegetable Protein Product .....		Amount as Specified		
136B	Beef Patty Mix .....		Amount as Specified		
136C	Beef Patty Mix, NTE 10% Fat .....		Amount as Specified		
137	Ground Beef, Special .....		Amount as Specified		
137A	Ground Beef and Vegetable Protein Product, Special .....		Amount as Specified		
138	Beef Trimmings .....		Amount as Specified		
139	Special Trim, Boneless .....		Amount as specified		
155	Hindquarter .....	119-143	143-167	167-190	190-up
155A	Hindquarter, Boneless .....	90-108	108-126	126-143	143-up
155B	Hindquarter, Streamlined .....	96-115	115-134	134-152	152-up
155C	Hindquarter, Trimmed .....	110-132	132-155	155-178	178-up
157	Hindshank .....	7-8	8-10	10-12	12-up
158	Round, Primal .....	59-71	71-83	83-95	95-up
158A	Round, Diamond-Cut .....	63-76	76-89	89-102	102-up
159	Round, Primal, Boneless .....	44-53	53-62	62-71	71-up
160	Round, Shank-Off, Partially Boneless .....	47-57	57-67	67-76	76-up
160A	Round, Diamond Cut, Shank Off, Partially Boneless .....	50-60	60-70	70-80	80-up
160B	Round, Heel and Shank Out, Semi Boneless .....	38-46	46-54	54-60	60-up
161	Round, Shank Off, Boneless .....	42-51	51-62	62-71	71-up
161A	Round, Diamond Cut, Shank Off, Boneless .....	44-53	53-62	62-71	71-up
161B	Round, Heel and Shank Off, Without Knuckle, Boneless .....	30-37	37-44	44-51	51-up
163	Round, Shank Off, 3-Way, Boneless .....	41-50	50-58	58-66	66-up
163A	Round, Shank Off, 3-Way, Untrimmed, Boneless .....	42-50	50-58	58-66	66-up
164	Round, Rump and Shank Off .....	40-48	48-56	56-64	64-up
165	Round, Rump and Shank Off, Boneless .....	35-43	43-50	50-57	57-up
165A	Round, Rump and Shank Off, Boneless, Special .....	38-46	46-54	54-60	60-up
165B	Round, Rump and Shank Off, Boneless, Special .....	38-46	46-54	54-60	60-up
166	Round, Rump and Shank Off, Boneless .....	35-43	43-50	50-57	57-up
166A	Round, Rump Partially Removed, Shank Off .....	44-52	52-61	61-70	70-up
166B	Round, Rump and Shank Partially Off, Handle On .....	44-52	52-61	61-70	70-up

Item No.	Product Name	Weight Ranges (Pounds)			
		Range A	Range B	Range C	Range D
167	Round, Knuckle .....	8-9	9-11	11-13	13-up
167A	Round, Knuckle, Peeled .....	7-8	8-10	10-12	12-up
167B	Round, Knuckle, Full .....	10-12	12-14	14-16	16-up
167C	Round, Knuckle, Full, Peeled .....	9-11	11-13	13-15	15-up
167D	Round, Knuckle, Peeled, 2-Piece .....	5-7	7-9	9-12	12-up
168	Round, Top (Inside), Untrimmed .....	14-17	17-20	20-23	23-up
169	Round, Top (Inside) .....	14-17	17-20	20-23	23-up
169A	Round, Top (Inside), Cap Off.....	12-15	15-18	18-20	20-up
169B	Round, Top (Inside), Cap .....	1-2	2-3	3-up	
170	Round, Bottom (Gooseneck) .....	18-23	23-27	27-31	31-up
170A	Round, Bottom (Gooseneck), Heel Out .....	17-20	20-24	24-28	28-up
171	Round, Bottom (Gooseneck), Untrimmed.....	18-21	21-25	25-29	29-up
171A	Round, Bottom (Gooseneck), Untrimmed, Heel Out .....	17-20	20-24	24-28	28-up
171B	Round, Outside Round .....	8-10	10-13	13-16	16-up
171C	Round, Eye of Round .....	Under-3	3-5	5-up	
172	Loin, Full Loin, Trimmed .....	30-37	37-45	45-52	52-up
172A	Loin, Full Loin, Diamond Cut .....	35-42	42-50	50-57	57-up
173	Loin, Short Loin .....	17-24	24-30	30-35	35-up
174	Loin, Short Loin, Short-Cut .....	14-20	20-25	25-30	30-up
175	Loin, Strip Loin.....	11-14	14-18	18-22	22-up
180	Loin, Strip Loin, Boneless .....	8-10	10-12	12-14	14-up
181	Loin, Sirloin .....	16-19	19-24	24-28	28-up
181A	Loin, Top Sirloin .....	11-14	14-17	17-20	20-up
182	Loin, Sirloin Butt, Boneless .....	11-14	14-16	16-19	19-up
183	Loin, Sirloin Butt, Boneless, Trimmed.....	9-10	10-13	13-15	15-up
184	Loin, Top Sirloin Butt, Boneless.....	8-10	10-12	12-14	14-up
184A	Loin, Top Sirloin Butt, Semi Center-Cut, Boneless .....	7-9	9-11	11-13	13-up
184B	Loin, Top Sirloin Butt, Center-Cut, Boneless .....	5-7	7-9	9-11	11-up
184C	Loin, Top Sirloin Butt, Untrimmed, Boneless .....	8-10	10-12	12-14	14-up
184D	Loin, Top Sirloin, Cap .....	1-2	2-3	3-4	4-up
184E	Beef Loin, Top Sirloin, 2-Pc .....	8-9	9-11	11-13	13-up
185	Loin, Bottom Sirloin Butt, Boneless .....	5-6	6-7	7-8	8-up
185A	Loin, Bottom Sirloin Butt, Flap, Boneless .....	1-3	3-up		
185B	Loin, Bottom Sirloin Butt, Ball Tip, Boneless .....	1.5-3	3-up		
185C	Loin, Bottom Sirloin Butt, Tri-Tip, Boneless .....	1.5-3	3-up		
185D	Loin, Bottom Sirloin Butt, Tri-Tip, Boneless, Defatted .....	1.5-3	3-up		
186	Loin, Bottom Sirloin Butt, Boneless, Trimmed .....	2-3	3-4	4-5	5-up

Item No.	Product Name	Weight Ranges (Pounds)			
		Range A	Range B	Range C	Range D
189	Loin, Tenderloin, Full .....	4-5	5-6	6-7	7-up
189A	Loin, Tenderloin, Full, Side Muscle On, Defatted .....	3-4	4-5	5-6	6-up
189B	Loin, Tenderloin, Full, Side Muscle On, Partially Defatted .....	3-4	4-5	5-6	6-up
190	Loin, Tenderloin, Full, Side Muscle Off, Defatted .....	2-3	3-4	4-up	
190A	Loin, Tenderloin, Full, Side Muscle Off, Skinned.....	2-3	3-4	4-up	
191	Loin, Tenderloin, Butt .....	1-2	2-3	3-4	4-up
191A	Loin, Tenderloin Butt, Defatted .....	1-2	2-3	3-4	4-up
191B	Loin, Tenderloin Butt, Skinned.....	under-2	2-3	3-up	
192	Loin, Tenderloin, Short .....	2-3	3-4	4-up	
192A	Loin, Tenderloin Tails .....		Amount as Specified		
193	Flank, Flank Steak .....	Under-1	1-2	2-up	

**PORTION CUTS**

Item No.	Product Name	Suggested portion weight range (Ounces)
1100	Cubed Steak .....	3 - 8
1101	Cubed Steak, Special .....	3 - 8
1102	Braising Steak, Swiss .....	4 - 8
1103	Rib, Rib Steak .....	8 - 18
1103A	Rib, Rib Steak, Boneless .....	4 - 12
1112	Rib, Ribeye Roll Steak .....	4 - 12
1112A	Rib, Ribeye Steak, Lip-On .....	4 - 12
1112B	Rib, Ribeye Steak, Lip-On, Short Cut .....	4 - 12
1114D	Chuck, Shoulder Clod, Top Blade Steak.....	4 - 12
1116D	Chuck, Chuck Eye Roll Steak .....	4 - 12
1121D	<i>Plate, Inside Skirt Steak</i> .....	4 - 8
1121E	<i>Plate, Outside Skirt Steak, Skinned</i> .....	4 - 8
1123	Short Ribs, Flanken Style.....	3 - 10
1136	Ground Beef Patties .....	Desired ounces or number per pound
1136A	Ground Beef and Vegetable Protein Product Patties .....	Desired ounces or number per pound
1136B	Beef Patties .....	Desired ounces or number per pound
1136C	Beef Patties, NTE 10% Fat .....	Desired ounces or number per pound
1137	Ground Beef Patties, Special .....	Desired ounces or number per pound
1137A	Ground Beef and Vegetable Protein Product Patties, Special .....	Desired ounces or number per pound
1138	Beef Steaks, Flaked and Formed, Frozen .....	Desired ounces or number per pound
1138A	Beef Sandwich Steaks, Flaked, Chopped, Formed, and Wafer Sliced, Frozen.....	Desired ounces
1138B	Beef Steaks, Sliced and Formed, Frozen .....	Desired ounces
1150	Top Side Steak, Boneless.....	4 - 16
1167	Round, Knuckle Steak .....	3 - 10
1167A	Round, Knuckle Steak, Peeled .....	3 - 10
1167D	Round, Knuckle Steak, Peeled, Special.....	4 - 8
1169	Round, Top (Inside) Round Steak .....	3 - 12
1170A	Round, Bottom (Gooseneck) Round Steak .....	3 - 24
1173	Loin, Porterhouse Steak .....	10 - 12
1174	Loin, T-Bone Steak .....	8 - 24
1179	Loin, Strip Loin Steak .....	8 - 24
1179A	Loin, Strip Loin Steak, Center Cut .....	8 - 24
1180	Loin, Strip Loin Steak, Boneless .....	6 - 20
1180A	Loin, Strip Loin Steak, Boneless, Center Cut .....	6 - 20
1184	Loin, Top Sirloin Butt Steak, Boneless .....	4 - 24
1184A	Loin, Top Sirloin Butt Steak, Semi Center-Cut, Boneless .....	4 - 16
1184B	Loin, Top Sirloin Butt Steak, Center-Cut, Boneless .....	4 - 16
1184D	Loin, Top Sirloin Cap Steak, Boneless.....	4 - 8
1185A	Loin, Bottom Sirloin Butt, Flap Steak .....	3 - 8
1185B	Loin, Bottom Sirloin Butt, Ball Tip Steak .....	3 - 10
1185C	Loin, Bottom Sirloin Butt, Tri-Tip Steak .....	3 - 8
1185D	Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted .....	3 - 8
1189	Loin, Tenderloin Steak .....	4 - 14
1189A	Loin, Tenderloin Steak, Side Muscle On, Defatted .....	3 - 14
1189B	Loin, Tenderloin Steak, Side Muscle On, Partially Defatted .....	3 - 14
1190	Loin, Tenderloin Steak, Side Muscle Off, Defatted .....	3 - 14
1190A	Loin, Tenderloin Steak, Side Muscle Off, Skinned .....	3 - 14
1190B	Loin, Tenderloin Steak, Center Cut.....	3 - 14
1190C	Loin, Tenderloin Tips.....	Amount as Specified

## **G. 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.

## **H. PACKAGING AND PACKING**

**Purchaser shall specify packaging and packing for delivery of product (see IMPS General Requirements for details).**

## **I. USDA CERTIFICATION**

When requested, the purchaser shall specify within a contract or purchase order that product shall be Certified by USDA, AMS, Meat Grading and Certification Branch. For more information regarding this service, contact:

USDA, AMS, Livestock and Seed Program  
Meat Grading and Certification Branch  
Stop 0248, Room 2628 S-Bldg  
1400 Independence Ave. SW  
Washington, D.C. 20250-0248 Phone: (202) 720-1113

## **II. MATERIAL REQUIREMENTS**

All product offered shall comply with the following material requirements and the individual item descriptions. For certification, product shall be evaluated in accordance with the IMPS QUALITY ASSURANCE PROVISIONS.

### **A. QUALITY**

#### **1. Condition**

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

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

#### **2. Lean Quality**

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

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

### 3. Cutting, Trimming, and Boning Cuts

The cutting, trimming, and boning of the cuts shall be accomplished with sufficient care to allow each cut to retain its identity and to avoid objectionable scores in the lean. Ragged edges shall be removed close to the lean surfaces. Except for cuts that are separated through natural seams, all cut surfaces shall form approximate right angles with the skin surface. No more than a slight amount lean, fat, or bone shall be removed or included from an adjacent cut.

Except for steaks which are cubed and/or knitted or unless otherwise specified in the individual item description, steaks shall be cut in full slices in a straight line reasonably perpendicular to the outer surface and at an approximate right angle to the length of the cut being sliced or portioned. Portion-cut items shall be practically free of: (1) fractures, (2) tag ends, and (3) knife scores. Individual steaks shall remain intact when suspended ½ inch (13 mm) from the outer edge.

#### Fat Trim

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

Peeled/Denuded - The term "peeled" implies surface fat and muscle separation through natural seams so that the resulting cut's seamed surface ("silver" or "blue" tissue) is exposed with remaining "flake" fat not to exceed 1.0 inch (25 mm) in the longest dimension and/or 1/8 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 not to exceed 1.0 inch (25 mm) in any dimension and/or 1/8 inch (3 mm) in depth at any point.

Peeled/Denuded, Surface Membrane Removed - When the surface membrane ("silver" or "blue" tissue) is required to be removed (skinned), the resulting cut surface shall expose at least 90% lean with remaining "flake" fat not to exceed 1/8 inch (3 mm) in depth.

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

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

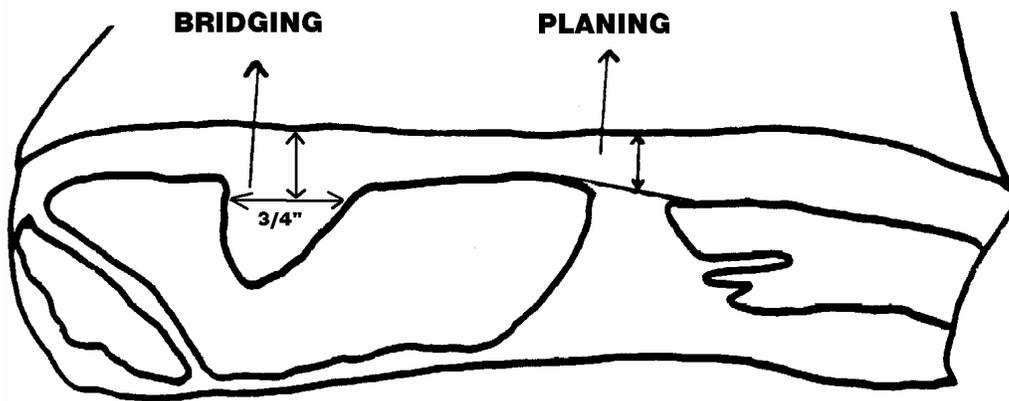


Figure 1

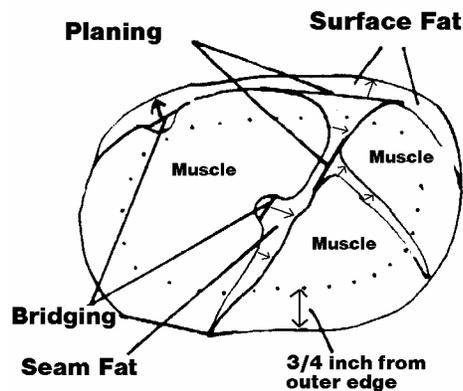
When a natural depression occurs in a muscle, only the fat above the portion of the depression which is more than 3/4 inch (19 mm) in width is considered (this method is known as "bridging"). When a seam of fat occurs between adjacent muscles only the fat above the level of the involved muscles is measured (this method is known as "planing") (See Figure 1).

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

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

The actual measurements of fat are made on the edges of the cut and by probing or scoring the fat surface as necessary in a manner that reveals the actual fat thickness. For steak items, the bridging and/or the planing methods shall be applied to take into account any natural depression occurring in a muscle and/or when a seam of fat occurs between adjacent muscles (See Figure 2).

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



For steak items, the bridging and/or planing methods shall be applied to take into account the irregular widths of the seam fat within a muscle depression or between adjacent muscles in order to reveal the actual fat thickness (width) of fat within a seam. Seam fat shall be evaluated no closer than 3/4 inch (19 mm) from the contour (projected perimeter when symmetrically formed or unformed) of the outer edge of the steak (See Figure 2).

**Figure 2**

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

#### **4. *Netting or Tying***

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

## B. ITEM DESCRIPTIONS

Note: In addition to the illustrations of muscles contained in this document, a reference for identification of muscles is "A Cross Sectional Muscle Nomenclature of the Beef Carcass" by H.Q. Tucker, et. al., Michigan State University. Copies may be obtained at a nominal cost from: Michigan State University Press, 1405 South Harrison Road, 25 Manly Miles Building, East Lansing, Michigan, 48824.

**Item No. 100 - Beef Carcass** - The carcass shall consist of two matched sides each consisting of a forequarter and a hindquarter. The sides shall be produced by splitting the carcass down the back exposing the spinal groove at least 75 percent of the length of either side. No more than a minor amount of major muscles shall be removed from either side. The quarters are produced by completely or partially separating the forequarters from the hindquarters by a cut following the natural curvature between the 12th and 13th ribs. The diaphragm may be removed. However, if present it shall be firmly attached and the membranous portion shall be trimmed close to the lean. The thymus gland and heart fat shall be closely removed.

**Item No. 100A - Beef Carcass, Trimmed** - This item is prepared as described in Item No. 100 except the kidney, kidney knob, adjacent internal fats, and hanging tender are removed. The fat covering the lumbar, sacral, pelvic, and tenderloin regions shall be trimmed to not exceed 1.0 inch (25 mm) in depth at any point.

**Item No. 100B - Beef Carcass, Streamlined** - This item is prepared and trimmed as described in Item No. 100 except that the flank, short plate, and brisket portions shall be removed. The flank shall be removed from the hindquarter by a straight cut from a point which is ventral to the knuckle and tensor fasciae latae (without exposing) and to a point that is ventral to, but no more than 6.0 inches (15.0 cm) from the longissimus dorsi at the 13th rib. The kidney, kidney knob, adjacent internal fats, and hanging tender shall be removed. The fat covering the lumbar, sacral, pelvic, and tenderloin regions shall be trimmed to not exceed 1.0 inch (25 mm) in depth at any point. The short plate and brisket shall be removed from the forequarter by a straight cut from a point on the 12th rib that is ventral to, but not more than 6.0 inches (15.0 cm) from, the longissimus dorsi extending to a point on the neck end which exposes the cartilaginous juncture of the 1st rib and the sternum. The brisket is separated from the foreshank through the natural seam.

**Item No. 101 - Beef Side** - This item is as described in Item No. 100 except the side is one matched forequarter and hindquarter. The side shall be trimmed as described in Item No. 100.

**Item No. 102 - Beef Forequarter** - The beef forequarter is the anterior portion of the side after severance from the hindquarter as described in Item No. 100. The forequarter shall be trimmed as described in Item No. 100.

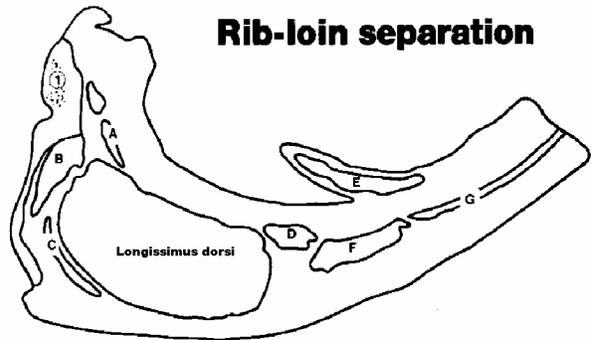
**Item No. 102A - Beef Forequarter, Boneless** - This item consists of the boneless rib, chuck, brisket, foreshank, and plate. The cut posterior to the 12th rib mark shall follow the natural curvature of the rib. The clod (the large muscle system which lies dorsal and posterior to the elbow joint, ventral and posterior to the ridge of the scapula, and is anterior to the 6th rib) shall be separated as described in Item No. 114. All bones, cartilages, backstrap, prescapular lymph gland, and tendinous ends of the foreshank and clod evidencing less than 75 percent lean on a cross-sectional cut shall be removed. The purchaser shall specify if this item shall remain intact or be separated into cuts.

**Item No. 102B - Beef Forequarter, Streamlined** - This item is prepared from Item No. 102. The short plate and brisket shall be removed from the forequarter by a straight cut from a point on the 12th rib that is ventral to, but not more than 6.0 inches (15.0 cm) from, the longissimus dorsi extending to a point on the neck end which exposes the cartilaginous juncture of the 1st rib and the sternum. The brisket is separated from the foreshank through the natural seam. The diaphragm may be removed, however, if present it shall be firmly attached and the membranous portion shall be trimmed close to the lean. The thymus gland and heart fat shall be closely removed.

**Item No. 103 - Beef Rib, Primal** - The primal rib is that portion of the forequarter remaining after removal of the cross-cut chuck and short plate and shall contain seven ribs (6th to 12th inclusive), the posterior tip of the blade bone (scapula), and the thoracic vertebra attached to the ribs. The loin end shall follow the natural curvature of the 12th rib. The chuck is removed by a straight cut between the 5th and 6th ribs. The short plate shall be removed by a straight cut which is ventral to, but not more than 6.0 inches (15.0 cm) from, the longissimus dorsi at the loin end to a point on the chuck end ventral to, but not more than 10.0 inches (25.4 cm) from, the longissimus dorsi. The diaphragm and fat on the ventral surface of the vertebrae shall be removed.

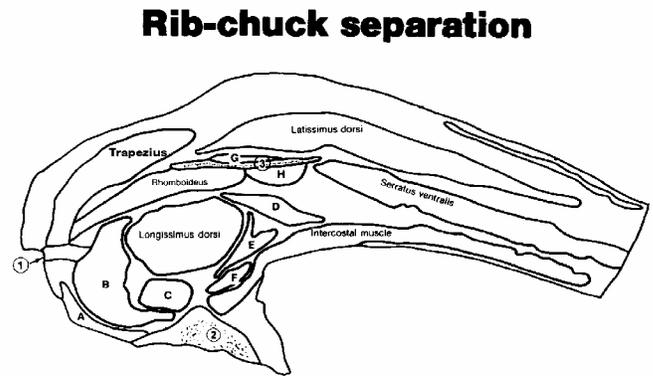
**Item No. 103A - Beef Rib, Regular** - This item is prepared as described in Item No. 103 except that the short plate shall be removed by a straight cut which is ventral to, but not more than 3.0 inches (7.5 cm) from the longissimus dorsi at the loin end to a point on the chuck end ventral to, but not more than 4.0 inches (10.0 cm) from, the longissimus dorsi. The protruding edge of the chine bone shall be removed.

**Item No. 104 - Beef Rib, Oven-Prepared, Regular** - The oven prepared rib is as described in Item No. 103 except that the short plate shall be removed by a straight cut which is ventral to, but not more than 4.0 inches (10.0 cm) from, the longissimus dorsi at the loin end to a point on the chuck end ventral to, but not more than 8.0 inches (20.0 cm) from, the longissimus dorsi. The chine bone shall be removed such that the lean is exposed between the ribs and the feather bone/vertebrae junctures, leaving the feather bones attached. The blade bone and related cartilage shall be removed.



### Rib-loin separation

- |                        |                               |                     |
|------------------------|-------------------------------|---------------------|
| A Quadratus lumborum   | E Diaphragm                   | ① Thoracic vertebra |
| B Multifidus dorsi     | F Serratus dorsalis posterior |                     |
| C Spinalis dorsi       | G Obliquus abdominis externus |                     |
| D Longissimus costarum |                               |                     |



### Rib-chuck separation

- |                     |                        |                     |
|---------------------|------------------------|---------------------|
| A Multifidus dorsi  | E Longissimus costarum | ① Ligamentum nuchae |
| B Spinalis dorsi    | F Levatores costarum   | ② Thoracic vertebra |
| C Complexus         | G Infrapinatus         | ③ Scapula           |
| D Serratus dorsalis | H Subscapularis        |                     |

**Item No. 107 - Beef Rib, Oven-Prepared** - This item is prepared as described in Item No. 103 except that the short plate shall be removed by a straight cut which is ventral to, but not more than 3.0 inches (7.5 cm) from the longissimus dorsi at the loin end to a point on the chuck end ventral to, but not more than 4.0 inches (10.0 cm) from, the longissimus dorsi. The chine bone shall be removed such that the lean is exposed between the ribs and the feather bone/vertebrae junctures, leaving the feather bones attached. The blade bone and related cartilage shall be removed.

**Item No. 107A - Beef Rib, Oven-Prepared, Blade Bone In** - This item is as described in Item No. 107 except that the blade bone and related cartilage may remain.

**Item No. 108 - Beef Rib, Oven-Prepared, Boneless** - This boneless item is prepared from Item No. 103. The loin end shall be exposed by a cut that follows the natural curvature of the 12th rib mark and that exposes the spinalis dorsi not extending more than half the length of the longissimus dorsi. On the chuck end, the longissimus dorsi shall be at least twice as large as the complexus. Seven rib marks shall be present. The short plate shall be removed by a straight cut that is ventral to, but not more than 3.0 inches (7.5 cm) from, the longissimus dorsi at the loin end to a point on the chuck end ventral to, but not more than 4.0 inches (10.0 cm) from, the longissimus dorsi. All bones, cartilages, related intercostal meat, and backstrap shall be removed. The rib shall be netted or tied when specified.

**Item No. 109 - Beef Rib, Roast-Ready** - This item is prepared as described in Item No. 103 except that the short plate shall be removed by a straight cut that is ventral to, but not more than 3.0 inches (7.5 cm) from, the longissimus dorsi at the loin end to a point on the chuck end ventral to, but not more than 4.0 inches (10.0 cm) from, the longissimus dorsi. The chine bone shall be removed such that the lean is exposed between the ribs and the feather bone/vertebrae junctures, leaving the feather bones attached. The blade bone and related cartilage, backstrap, latissimus dorsi, infraspinatus, subscapularis, rhomboideus, and trapezius shall be removed. The exterior fat covering (that covered the latissimus dorsi and trapezius) shall not exceed 1.0 inch (25 mm) in depth at any point. The fat cover may be separated to accommodate removal of the backstrap and returned to its original position. The fat cover shall be trimmed even with the short plate side and shall not have holes larger than 2.0 square inches (12.9 sq cm). The rib shall be netted or tied when specified.

**Item No. 109A - Beef Rib, Roast-Ready, Special** - This item is as described in Item No. 109 except that feather bones are removed. The exterior fat covering (that covered the latissimus dorsi, trapezius, longissimus dorsi, and spinalis dorsi) shall be separated to facilitate trimming of the underlying fat. The underlying fat covering the longissimus dorsi and spinalis dorsi shall be trimmed to a uniform thickness for the entire seamed surface. The exterior fat covering shall be returned and positioned so that it extends from the edge of the rib bones where the feather bones were, toward the edges of the rib bones at the short plate side. Fat cover extending beyond the short plate edges of the ribs shall be removed. The fat cover shall not exceed 1.0 inch (25 mm) in thickness at any point and shall not have holes larger than 2.0 square inches (12.9 sq cm).

**Item No. 109B - Beef Rib, Blade Meat** - This item consists of portions of those muscles that are immediately below (subscapularis and rhomboideus) and above (latissimus dorsi, infraspinatus, and trapezius) the blade bone and related cartilage of the primal rib. The lean surfaces shall be trimmed practically free of fat. All bones and cartilages shall be removed.

**Item No. 109C - Beef Rib, Roast-Ready, Cover Off** - This item is prepared as described in Item No. 109A except that the fat cover shall be excluded.

**Item No. 109D - Beef Rib, Roast-Ready, Cover Off, Short Cut** - This item is as described in Item 109A except that the fat cover shall be removed and the short plate shall be removed by a straight cut which is ventral to, but not more than 2.0 inches (5.0 cm) from, the longissimus dorsi at the loin end to a point on the chuck end ventral to, but not more than 3.0 inches (7.5 cm) from, the longissimus dorsi.

**Item No. 109E - Beef Rib, Ribeye Roll, Lip-On, Bone In** - This item is as described in Item 109D except that the short plate shall be removed by a straight cut which is ventral to, but not more than 2.0 inches (5.0 cm) from the longissimus dorsi. The purchaser specified options (PSO) for short plate removal are as follows:

- PSO: 1 - 1.0 in. (25 mm) x 1.0 in. (25 mm)
- 2 - 0 in. x 0 in. (product name shall omit reference to "lip on")
- 3 - Other

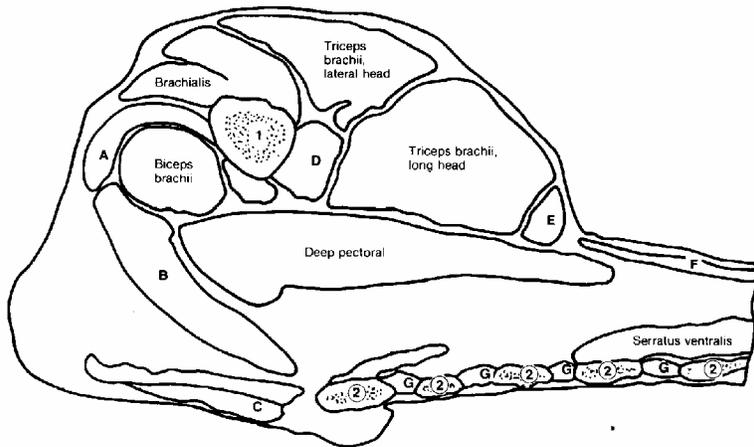
**Item No. 110 - Beef Rib, Roast-Ready, Boneless** - This item is as described in Item No. 108 except that the latissimus dorsi, infraspinatus, subscapularis, rhomboideus, and trapezius, shall be removed. The exterior fat covering which covered the latissimus dorsi and trapezius shall be left intact. Fat cover extending beyond the short plate edge shall be removed. The roast shall be netted or tied.

**Item No. 111 - Beef Rib, Spencer Roll** - This item is as described in Item No. 108 except that the muscles (latissimus dorsi and trapezius) and fat cover overlying the blade pocket shall be removed. The short plate shall be removed by a straight cut that is ventral to, but not more than 2.0 inches (5.0 cm) from, the longissimus dorsi at the loin end to a point on the chuck end ventral to, but not more than 1.0 inch (25 mm) from, the longissimus dorsi.

**Item No. 112 - Beef Rib, Ribeye Roll** - The ribeye roll includes the longissimus dorsi, spinalis dorsi, complexus, and multifidus dorsi muscles as described in Item No. 108. The "lip" (serratus dorsalis and longissimus costarum muscles and related intermuscular fat) on the short plate side shall be removed at the natural seam immediately ventral to the longissimus dorsi. This item shall be practically free of surface fat and intercostal meat. All other muscles, bones, cartilages, backstrap and the exterior fat cover shall be removed.

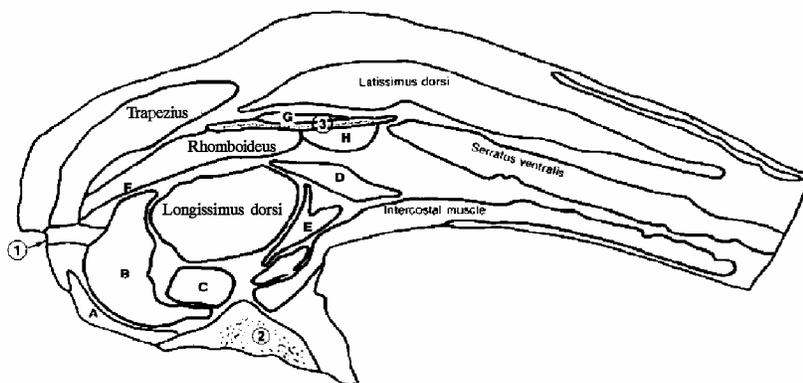
**Item No. 112A - Beef Rib, Ribeye Roll, Lip-On** - This item is the same as Item No. 112 except that the "lip" (serratus dorsalis and longissimus costarum muscles and related intermuscular fat) remains attached on the short plate side and shall be prepared by a straight cut which is ventral to, but not more than 2.0 inches (5.0 cm) from, the longissimus dorsi.

## Chuck-brisket separation



- |                                       |                                      |           |
|---------------------------------------|--------------------------------------|-----------|
| <b>A</b> Brachiocephalicus            | <b>E</b> Tensor fasciae antibrachial | ① Humerus |
| <b>B</b> Superficial pectoral         | <b>F</b> Cutaneous trunci            | ② Ribs    |
| <b>C</b> Sterno-cleido mastoid        | <b>G</b> Intercostal muscles         |           |
| <b>D</b> Triceps brachii, medial head |                                      |           |

## Rib-chuck separation



- |                            |                               |                     |
|----------------------------|-------------------------------|---------------------|
| <b>A</b> Multifidus dorsi  | <b>E</b> Longissimus costarum | ① Ligamentum nuchae |
| <b>B</b> Spinaalis dorsi   | <b>F</b> Levatores costarum   | ② Thoracic vertebra |
| <b>C</b> Complexus         | <b>G</b> Infraspinatus        | ③ Scapula           |
| <b>D</b> Serratus dorsalis | <b>H</b> Subscapularis        |                     |

**Item No. 113 - Beef Chuck, Square-Cut** - This item is the portion of the forequarter after removal of the rib, short plate, foreshank, and brisket. The rib end of the chuck shall be prepared by a straight cut between the 5th and 6th ribs. The brisket and foreshank shall be removed by a straight cut which is at an approximate right angle to the rib end. Evidence of the cartilaginous juncture of the 1st rib and the sternum shall be present on the brisket side. The thymus gland and heart fat shall be closely removed.

**Item No. 113A - Beef Chuck, Square-Cut, Divided** - This item is as described in Item No. 113 except the chuck is separated into the blade portion and the arm portion. The separation shall be made by a cut parallel with the brisket side and ventral to, but not more than 5.0 inches (12.5 cm) or less than 3.0 inches (7.5 cm) from, the longissimus dorsi at the rib end.

**Item No. 113B - Beef Chuck, Square-Cut, Neck-Off, Divided** - This item is as described in Item No. 113A except the neck is removed from the blade portion by a straight cut, approximately parallel to the rib end, leaving no more than two cervical vertebrae on the blade portion.

**Item No. 113C - Beef Chuck, Square-Cut, Neck-Off, 2 Piece, Semi Boneless** - This item shall consist of the blade portion of Item No. 113B and the arm roast as described in Item No. 114E. A blade portion and an arm roast shall be individually packaged and placed into the same container.

**Item No. 114 - Beef Chuck, Shoulder Clod** - The clod is the large muscle system which lies dorsal and posterior to the elbow joint, ventral and posterior to the ridge of the scapula, and is anterior to the 6th rib. The blade end (thin end) shall include all the muscles or portions of muscles that lie ventral and posterior to the medial ridge of the blade bone and its related tendon (trapezius, latissimus dorsi, infraspinatus, and the triceps brachii long head). The arm end (thick end) shall include all muscles overlying the first natural seam (latissimus dorsi, triceps brachii lateral head, triceps brachii long head, tensor fasciae antibrachii, cutaneous trunci, and minor muscles over the humerus) that extend posterior to the humerus and dorsal to the elbow joint. The cutaneous muscle (shoulder rose) shall be removed when the underlying fat exceeds the surface fat thickness specified. However, the presence of the trapezius, cutaneous trunci, teres major, and those minor muscles over the humerus are optional. The tendons on the elbow end shall be trimmed to be even with the lean. All bones and cartilages shall be removed.

**Item No. 114A - Beef Chuck, Shoulder Clod Roast** - This item is as described in Item No. 114 except that the clod shall be trimmed so that it is not less than 1.0 inch (25 mm) thick at any point, except within 3/4 inch (19 mm) of the juncture of the trapezius and latissimus dorsi. In this instance, the underlying fat must be trimmed to comply with the surface fat thickness requirements. When smaller roasts are specified, the thick (arm) end of the clod shall be separated from the thin (blade) end and if necessary, subsequent cuts shall be made at right angles to the blade side splitting the arm end into approximate equal portions. The blade end shall be split lengthwise into approximately equal portions, the ends shall be reversed, the boned surfaces placed together, and if necessary, a subsequent cut(s) shall be made at a right angle to the length of the blade portion into approximate equal portions. All roasts shall be netted or tied.

**Item No. 114B - Beef Chuck, Shoulder Clod Roast, Special** - This item is as described in Item No. 114A except that the whole clod shall be split lengthwise, the ends shall be reversed so that the boned surfaces are placed together to produce a uniformly thick roast. The roasts shall be held together by netting or tying. When smaller roasts are specified, the roast shall be divided by a straight cut(s) at a right angle to the length of the clod into approximate equal portions.

**Item No. 114C - Beef Chuck, Shoulder Clod, Trimmed** - This item is as described in Item No. 114 except that the cutaneous trunci (shoulder rose), latissimus dorsi, the optional minor muscles (trapezius, teres major, and muscles over the humerus) shall be removed. To facilitate packaging, the infraspinatus may be separated and included.

**Item No. 114D - Beef Chuck, Shoulder Clod, Top Blade, Roast** - This item is derived from Item No. 114 and shall consist of the infraspinatus muscle.

**Item No. 114E - Beef Chuck, Shoulder Clod, Arm Roast** - This item is derived from Item No. 114 and shall consist of the large muscle system of the thick end of the clod (triceps brachii long head, triceps brachii lateral and may consist of the triceps brachii medial head and tensor fascia antibrachii).

**Item No. 115 - Beef Chuck, Square-Cut, Boneless** - This boneless item is prepared from any chuck item with the brisket and foreshank removed. The full clod shall be separated (but included) as described in Item No. 114 and may be separated prior to cutting the brisket side. On the rib end, the longissimus dorsi shall be twice as large as the complexus. No fewer than 5 rib marks shall be present. The brisket side and rib end shall be straight cuts forming an approximate right angle. On the brisket side, the deep pectoral shall extend to the 3rd rib mark but not past the 5th rib mark. Unless otherwise specified, the blade portion shall be separated from the arm portion (after separation of the clod) by a straight cut, approximately perpendicular with the rib end, which is ventral to, but not more than 5.0 inches (12.5 cm) or less than 3.0 inches (7.5 cm) from, the longissimus dorsi at the rib end. All bones, cartilages, backstrap, prescapular lymph gland, heart fat and thymus gland shall be removed.

**Item No. 115A - Beef Chuck, Blade Portion, Boneless** - This item is as described in Item Nos. 115 or 126 except that the arm portion and shoulder clod shall be excluded.

**Item No. 115B - Beef Chuck, Arm-Out, Boneless** - This item is as described in Item Nos. 115 or 126 except that the arm portion shall be excluded.

**Item No. 115C - Beef Chuck, Square-Cut, Neck-Off, Boneless** - This item is as described in Item No. 115 except that the neck shall be removed from the blade portion by a straight cut, approximately parallel to the rib end, exposing a cross section of the supraspinatus.

**Item No. 116 - Beef Chuck, Square-Cut, Clod-Out, Boneless** - This item is prepared as described in Item No. 115 except that the shoulder clod shall be excluded.

**Item No. 116A - Beef Chuck, Chuck Roll** - This boneless item consists of the large muscle system of the chuck which lies under the blade bone and contains the longissimus dorsi, rhomboideus, spinalis dorsi, complexus, multifidus dorsi, serratus ventralis, subscapularis, and splenius. The rib end shall be made by a straight cut exposing the longissimus dorsi to be at least twice as large as the complexus and forms an approximate right angle with the dorsal side. The neck shall be removed by a straight cut which is approximately parallel with the rib end and is anterior to, but not more than ½ inch (13 mm) from, the serratus ventralis. 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 longissimus dorsi at the rib end and not more than 4.0 inches (10.0 cm) from the complexus at the neck end. All bones, cartilages, backstrap, trapezius, supraspinatus, intercostal meat (rib fingers), and prescapular lymph gland shall be removed. When smaller roasts are specified, the chuck roll shall be divided by cutting through the meat perpendicular to the length of the chuck roll into approximately equal portions. This item shall be netted or tied when specified. The purchaser specified options (PSO) are as follows:

- PSO -
- 1 - Arm removed by a straight cut not exceeding 1.0 inch (25 mm) from the longissimus dorsi on the rib end and 1.0 inch (25 mm) from the complexus on the neck end.
  - 2 - Arm removed by straight cut immediately ventral to longissimus dorsi and complexus
  - 3 - The subscapularis shall be removed
  - 4 - The "hump meat" (dorsal portion of the rhomboideus) shall be removed so that the dorsal edge is a straight cut parallel to the arm (ventral) edge

**Item No. 116B - Beef Chuck, Chuck Tender** - This item consists of the supraspinatus muscle which lies dorsal to the medial ridge of the blade bone. The chuck tender shall be separated from the other muscles through the natural seams.

**Item No. 116C - Beef Chuck, Chuck Roll, Untrimmed** - This boneless item is as described in Item No. 116A except that the neck is not removed and the longus coli (rope) may remain if it is firmly attached. However, when present, the longus coli shall not extend past the first rib mark and shall be trimmed so no portion extends more than 3.0 inches (7.5 cm) from the point where it is attached. The arm side shall be made by a straight cut that is at an approximate right angle to the rib end and is, not more than 4.0 inches (10.0 cm), ventral from the longissimus dorsi at the rib end.

**Item No. 116D - Beef Chuck, Chuck Eye Roll** - This item is the muscle group from Item No. 116A that consist of the longissimus dorsi, spinalis dorsi, complexus, and multifidus dorsi. The chuck eye roll shall be removed from the chuck roll by cutting through the natural seams and shall be practically free of surface fat.

**Item No. 116E - Beef Chuck, Under Blade Roast** - This item is derived from Item No. 116A after removal of the chuck eye roll and shall consist of the serratus ventralis, rhomboideus and splenius muscles. The dorsal and ventral edges shall be straight cuts which are approximately parallel with each other.

**Item No. 117 - Beef Foreshank** - The foreshank shall be removed from the square-cut chuck by a straight cut exposing a cross section of the humerus. The brisket shall be removed by a cut through the natural seam.

**Item No. 118 - Beef Brisket** - This item includes the anterior end of the sternum bones, the deep pectoral, and the (web) superficial pectoral muscle. The brisket is separated from the foreshank as specified in Item No. 117. The arm and the short plate sides shall be straight cuts which form an approximate right angle. Evidence of the cartilaginous juncture of the 1st rib and the sternum and the cross section of 4 rib bones shall be present. The heart fat shall be closely removed.

**Item No. 119 - Beef Brisket, Deckle-On, Boneless** - This item is prepared from Item No. 118. The arm and the short plate sides shall be straight cuts forming an approximate right angle. The deep pectoral muscle shall not completely extend to the dorsal edge of the short plate side. All bones and cartilages shall be removed.

**Item No. 120 - Beef Brisket, Deckle-Off, Boneless** - This item is as described in Item No. 119 except that the deckle (hard fat and intercostal meat on the inside surface) shall be removed at the natural seam exposing the lean surface of the deep pectoral muscle. The hard fat along the sternum edge shall be trimmed level with the boned surface. The inside lean surface shall be trimmed practically free of fat.

**Item No. 120A - Beef Brisket, Flat Cut, Boneless** - This item may be prepared from any IMPS boneless brisket item and shall consist only of the deep pectoral muscle. All surfaces shall be trimmed practically free of fat and the item shall be no less than ½ inch (13 mm) thick at any point.

**Item No. 120B - Beef Brisket, Point Cut, Boneless** - This item may be prepared from any IMPS boneless brisket item and shall consist only of the superficial pectoral muscle. All surfaces shall be trimmed practically free of fat and shall be no less than ½ inch (13 mm) thick any point.

**Item No. 120C - Beef Brisket, 2 Piece, Boneless** - This item shall consist of Item No. 120A and Item No. 120B packaged together.

**Item No. 121 - Beef Plate, Short Plate** - This item is that portion of the forequarter immediately ventral to Item No. 103. The flank end shall follow the natural curvature of the 12th rib. The deep pectoral muscle shall not completely extend to the dorsal edge of the brisket side. Seven ribs shall be present. The rib side shall be a straight cut which exposes the serratus ventralis to be continuous for at least 2 ribs. The diaphragm may be removed. However, if present it shall be firmly attached and the membranous portion shall be trimmed close to the lean.

**Item No. 121A - Beef Plate, Short Plate, Boneless** - This item is prepared from Item No. 121. Seven rib marks shall be present. The rib side shall be a straight cut which exposes the serratus ventralis to be continuous for at least 2 rib marks. All bones and cartilage shall be removed.

**Item No. 121B - Beef Plate, Short Plate, Boneless, Trimmed** - This item is as described in Item No. 121A except the diaphragm, serous membrane (peritoneum) and the transversus abdominis shall be removed.

**Item No. 121C - Beef Plate, Outside Skirt, (Diaphragm)** - This item is removed from the short plate. The outside skirt shall consist of the diaphragm which may have the serous membrane (peritoneum) attached. The membrane portion must be trimmed close to the lean.

**Item No. 121D - Beef Plate, Inside Skirt, (Transversus Abdominis)**- This item shall consist of the transversus abdominis muscle only. The serous membrane (peritoneum) shall be removed. The lean surface shall be trimmed practically free of fat.

**Item No. 121E - Beef Plate, Outside Skirt, (Diaphragm), Skinned** - This item is as described in Item No. 121C except that the serous membrane (peritoneum) shall be removed from both sides. The ends shall be squared off.

**Item No. 121F - Beef Plate, Short Plate, Short Ribs Removed** - This item is as described in Item No. 121 except that the short rib portion is removed as described in Item No. 123. No more than 5 short ribs may be removed from the anterior end by a straight cut approximately parallel with the ventral side without exposing the deep pectoral.

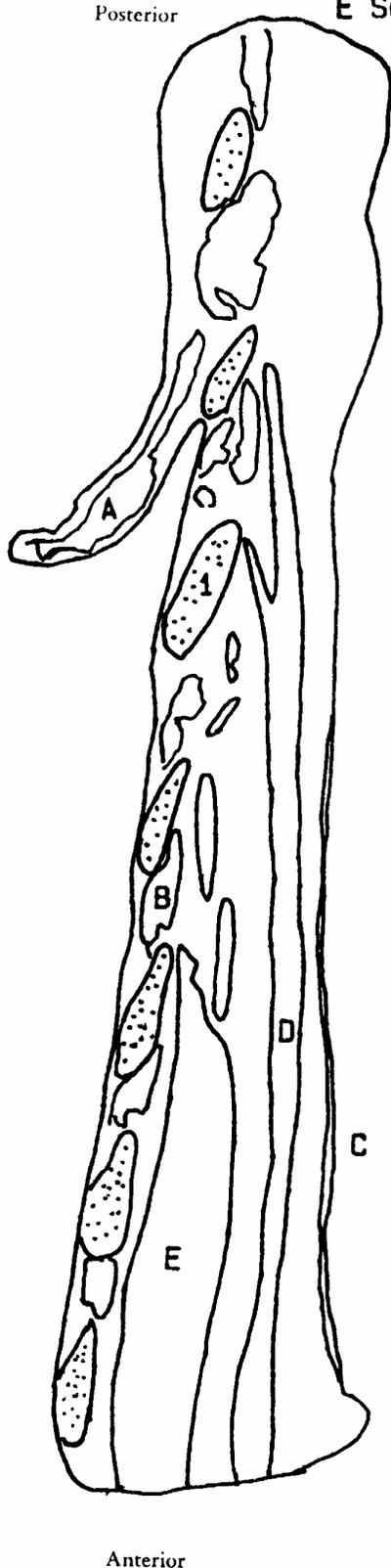
**Item No. 121G - Beef Plate, Short Plate, Short Ribs Removed, Boneless** - This item is as described in Item No. 121A except the short rib portion is removed as described in Item No. 123. No more than 5 short ribs may be removed from the anterior end by a straight cut approximately parallel with the ventral side without exposing the deep pectoral. *All bones and cartilage shall be removed.*

**Item No. 122 - Beef Plate, Full** - This item shall consist of the short plate and brisket sections, intact. The flank end shall follow the natural curvature of the 12th rib. The chuck/rib side shall be a straight cut exposing the serratus ventralis to be continuous for at least 2 ribs. Evidence of the cartilaginous juncture of the 1st rib and the sternum shall be present. The heart fat shall be closely removed. The diaphragm may be removed. However, if present it shall be firmly attached and the membranous portion shall be trimmed close to the lean.

**Item No. 122A - Beef Plate, Full, Boneless** - The plate shall consist of the boneless short plate and brisket sections, intact. The flank end shall follow the natural curvature of the 12th rib mark. The chuck/rib side shall be a straight cut exposing the serratus ventralis to be continuous for at least 2 rib marks. The posterior end of deep pectoral shall extend to the 3rd rib mark but not past the 5th rib mark. All bones, cartilages, diaphragm, serous membrane (peritoneum), and heart fat shall be removed.

## Short plate-rib separation

- A Diaphragm 1 Ribs (6-12)
- B Intercostal muscles
- C Cutaneous trunci
- D Latissimus dorsi
- E Serratus ventralis



**Item No. 123 - Beef Short Ribs** - This item consists of the rib section from any rib and/or plate item and shall contain at least 2 but no more than 5 ribs (ribs 6 through 10). The dorsal side shall be at an approximate right angle to the rib bones and the latissimus dorsi shall be continuous across the cut surface. The ventral side shall be a straight cut which is approximately parallel to the dorsal side and does not contain any costal cartilages. The cutaneous trunci, diaphragm, and serous membrane (peritoneum) shall be removed. The surface fat shall be trimmed to not exceed 1/4 inch (6 mm) at any point. The purchaser shall specify the number of ribs and the width (distance between the dorsal and ventral sides) of the rib sections.

**Item No. 123A - Beef Short Plate, Short Ribs, Trimmed** - This item is as described in Item No. 123 except that it shall be derived from the 6th, 7th, and 8th ribs of the short plate, the serratus ventralis shall be continuous across the cut surface for at least 2 ribs on both the dorsal and ventral sides, and the exterior fat cover and the latissimus dorsi shall be removed.

**Item No. 123B - Beef Rib, Short Ribs, Trimmed** - This item is as described in Item No. 123 except that it shall be derived from the 6th, 7th, and 8th ribs of the primal rib, the serratus ventralis shall be exposed and continuous for at least 2 ribs on one side only, and the exterior fat cover and the latissimus dorsi shall be removed. This item shall be trimmed practically free of surface fat.

**Item No. 123C - Beef Rib, Short Ribs** - This item is as described in Item No. 123 except that it shall be derived from the 6th, 7th, 8th ribs of the primal rib. The serratus ventralis shall be exposed and continuous for at least 2 ribs on one side only.

**Item No. 123D - Beef Short Ribs, Boneless** - This item shall consist of the serratus ventralis muscle from any IMPS short rib item. The ribs and intercostal muscles shall be removed.

**Item No. 124 - Beef Rib, Back Ribs** - This item is the intact portion of the seven ribs and intercostal meat from Item Nos. 109 or 109A. The chine bone and thoracic vertebrae shall be removed exposing the sawed ends of the rib bones. Unless otherwise specified, back ribs shall be no less than 6.0 inches (15.0 cm) or no more than 8.0 inches (20.0 cm) wide at any point.

**Item No. 125 - Beef Chuck, Armbone** - This item is as described in Item No. 113 except that the foreshank is left intact. The brisket is removed by a cut through the natural seam from the foreshank. The thymus gland and heart fat shall be closely removed.

**Item No. 126 - Beef Chuck, Armbone, Boneless** - This boneless item is prepared from Item No. 125 and shall be separated into 3 portions (blade, arm, and clod) with the foreshank present. The longissimus dorsi shall be twice as large as the complexus on the rib end. No fewer than 5 rib marks shall be present. The brisket side and rib end shall be straight cuts forming an approximate right angle. The brisket side shall expose the deep pectoral extending posterior to the 3rd rib mark but not past the 5th rib mark. The brisket is removed from the foreshank by a cut through the natural seam. The shoulder clod shall be separated as described in Item No. 114. After the clod is removed, the blade portion shall be separated from the arm portion by a straight cut, approximately perpendicular with the rib end, which is ventral to, but not more than 5.0 inches (12.5 cm) or less than 3.0 inches (7.5 cm) from, the longissimus dorsi at the rib end. All bones, cartilages, backstrap, prescapular lymph gland, heart fat, thymus gland, and the tendinous end of the shank evidencing less than 75 percent lean on a cross-sectional cut shall be removed.

**Item No. 126A - Beef Chuck, Armbone, Clod-Out, Boneless** - This item is as described in Item No. 126 except the clod is excluded.

**Item No. 127 - Beef Chuck, Cross-Cut** - This item consists of the intact square-cut chuck, foreshank, and brisket and shall contain 5 ribs. The rib end of the chuck shall be a straight cut between the 5th and 6th ribs. The thymus gland and heart fat shall be closely removed.

**Item No. 128 - Beef Chuck, Cross-Cut, Boneless** - This item consists of the intact boneless foreshank, brisket, and square-cut chuck with the full clod separated but included. The rib end of the chuck shall be a straight cut which exposes the longissimus dorsi to be at least twice as large as the complexus. No fewer than 5 rib marks shall be present. The shoulder clod shall be separated as described in Item No. 114. Unless otherwise specified, the chuck shall be separated into two portions by a straight cut, approximately parallel with the dorsal side, which is ventral to, but not more than 5.0 inches (12.5 cm) or less than 3.0 inches (7.5 cm) from, the longissimus dorsi at the rib end. The remainder of the chuck may be separated into 2 portions by a straight cut, approximately parallel to the dorsal side, ventral to, but not more than 3.0 inches (7.5 cm) from, the longissimus dorsi. In addition, the shank meat and brisket may be separated when specified by the purchaser. Unless otherwise specified, one of each portion shall be individually wrapped and packed in the same container. All bones, cartilages, backstrap, prescapular lymph gland, and the tendinous end of the shank exposing less than 75 percent lean on a cross-sectional cut shall be removed.

**Item No. 130 - Beef Chuck, Short Ribs** - This item may be derived from the arm portion of any IMPS chuck item and shall include ribs 2 through 5, intercostal, and serratus ventralis muscles. This item shall be trimmed practically free of surface fat. The dorsal edge shall have no evidence of the cartilaginous junctures of the ribs and thoracic vertebrae.

**Item No. 130A - Beef Chuck, Short Ribs, Boneless** - This item is prepared from Item No. 130 and shall consist of the serratus ventralis muscle from the arm portion of the chuck. The ribs and intercostal muscles shall be removed. This item shall have at least four rib marks extending to the dorsal and ventral edge of the serratus ventralis muscle. This item shall be trimmed practically free of fat and shall be no less than ½ inch (13 mm) thick at any point.

**Item No. 132 - Beef Triangle** - This item consists of the forequarter minus the rib. The rib shall be removed by a straight cut between the 5th and 6th ribs and separated from the plate by a straight cut exposing the cross section of 7 ribs. The flank end shall follow the natural curvature of the remaining portion of the 12th rib. The diaphragm may be removed. However, if present it shall be firmly attached and the membranous portion shall be trimmed close to the lean. The thymus gland and heart fat shall be removed.

**Item No. 133 - Beef Triangle, Boneless** - This item is prepared from Item No. 132. The rib shall be removed by a straight cut between the 5th and 6th rib marks exposing the longissimus dorsi to be twice as large as the complexus and separated from the plate by a straight cut which exposes the cross section of 7 rib marks. No portions of the longissimus dorsi or deep pectoral shall be exposed and the serratus ventralis shall be continuous for at least 2 rib marks across the cut surface. The flank end shall follow the natural curvature of the remaining portion of the 12th rib mark. The diaphragm may be removed. However, if present it shall be firmly attached and the membranous portion shall be trimmed close to the lean. The clod shall be separated as described in Item No. 114 and included. All bones, cartilages, serous membrane (peritoneum), prescapular lymph gland, thymus gland, backstrap, and the tendinous end of the shank exposing less than 75 percent lean on a cross-sectional cut shall be removed.

**Item No. 134 - Beef Bones** - This item consists of any one or combination of shank, femur, or humerus bones sawed into sections of lengths as specified by the purchaser. Marrow shall be exposed on at least one end of each sawed section.

**Item No. 135 - Diced Beef** - Diced beef shall be prepared from any portion of the carcass which yields product that meets the end-item requirements. Unless otherwise specified, shank, detached cutaneous muscles, and heel meat shall be excluded. When heel meat is allowed by the purchaser, the superficial digital flexor shall be removed from the gastrocnemius through the natural seams. To facilitate dicing, meat may be frozen and/or tempered, one time only. The meat shall be either hand-diced or mechanically diced (grinding is not permitted). Dices shall be free of bones, cartilages, heavy connective tissue, and lymph glands. Unless otherwise specified, at least 75 percent, by weight, of the resulting dices shall be of a size equivalent to not less than a 3/4 inch (19 mm) cube or not more than a 1.5 inches (3.8 cm) cube and no individual surface shall be more than 2.5 inches (6.3 cm) in length. The surface and/or seam fat shall not exceed 1/2 inch (13 mm) thickness at any point.

**Item No. 135A - Beef for Stewing** - This item is as described in Item No. 135 except (unless otherwise specified) at least 85 percent, by weight, of the resulting dices shall be of a size equivalent to not less than a 3/4 inch (19 mm) cube or not more than a 1.5 inches (3.8 cm) cube and no individual surface shall be more than 2.5 inches (6.3 cm) in length. The fat thickness of the surface and/or seam fat shall not exceed 1/4 inch (6 mm) at any point.

**Item No. 135B - Beef for Kabobs** - This item is as described in Item No. 135 except (unless otherwise specified) at least 90 percent, by weight, of the resulting dices shall be of a size equivalent to not less than a 1.0 inch (25 mm) cube or not more than a 1.5 inches (3.8 cm) cube and no individual surface shall be more than 2.5 inches (6.3 cm) in length. The fat thickness of the surface and/or seam fat shall not exceed 1/8 inch (3 mm) at any point.

## Item No. 136 - Ground Beef -

**Material** - *Unless otherwise specified*, ground beef shall be prepared from any portion of the carcass (graded or ungraded). The meat shall be free of bones, cartilages, prefemoral, popliteal, and prescapular and other exposed lymph glands, heavy connective tissue and the tendinous ends of shanks, shoulder clods and knuckles to a point which exposes at least 75 percent lean on a cross-sectional cut. Unless otherwise specified, ground beef may be derived from previously certified boneless meat which has been frozen and stockpiled. The purchaser may specify the maximum amount of previously certified frozen boneless meat that can be mixed with fresh-chilled meat prior to final grinding.

When specified by the purchaser, *“lean finely textured beef”* may be combined with boneless beef meeting the above material requirements provided it does not exceed 20 percent by weight of the combined finished product. *“Lean finely textured beef”* shall be produced and labeled in accordance with FSIS policy.

**Processing** - *Initial reduction in size, blending, and final grinding shall be a continuous sequence. Grinding equipment shall have sharp knives and plates. The boneless meat shall be ground at least once through a plate having holes not larger than 1.0 inch (25 mm) in diameter, unless otherwise specified. Alternatively, boneless beef may be chopped or machine-cut by any method provided the texture and appearance of the product after final grinding is typical of ground beef prepared by grinding only. Beef shall be thoroughly blended at least once prior to final grinding. However, the ground beef shall not be mixed after final grinding. Unless otherwise specified, final grinding shall be through a plate having holes 1/8 inch (3 mm) in diameter.*

The purchaser may specify the use of a bone collector/extruder system on the final grind (3/16 inch (5 mm) or smaller plate) to remove objectionable materials (bone, cartilage, connective tissue, etc.). Objectionable material removed during final grinding may not be reintroduced into the finished product. For certification purposes, the purchaser may waive examination for trimming defects provided the use of a bone collector/extruder system is specified.

When coarse ground beef is specified, boneless meat shall be ground once through a plate having holes no larger than 1.0 inch (25 mm) and no smaller than 5/8 inch (16 mm) in diameter. Alternatively, the boneless meat may be ground twice, with the smallest plate having holes no larger than 1.0 inch (25 mm) and no smaller than 3/4 inch (19 mm) in diameter. Coarse ground meat may be blended after grinding or between grinds to assure uniformity of fat content. The term “coarse ground” shall appear on the product label.

**Item No. 136A - Ground Beef and Vegetable Protein Product** - This item is approved for use in Child Nutrition Programs and is as described in Item No. 136 except that vegetable protein product (VPP) shall be added. Source (e.g., soy), Type<sup>1/</sup> (flour, concentrate, or isolate), and Texture (granular or textured) of VPP shall be specified by the purchaser. The VPP may be used dry, partially hydrated, or fully hydrated. If not specified, the dry VPP 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 VPP 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 VPP.

The VPP 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 VPP in the combined finished product up to 30 percent. If not specified, the maximum percent of hydrated protein product in the combined finished product shall not exceed 20 percent. The hydrated VPP shall be used in the same working day in which it was hydrated. The hydrated VPP shall be blended with the raw meat (in the specified ratio) following the initial reduction in size.

VPP hydrated and frozen by the VPP manufacturer may be used provided that: (1) the protein content of the hydrated product (as specifically stated on the manufacturer's label) is not less than 18 percent; (2) the product may be tempered, but not thawed, prior to use; and (3) no additional water may be added.

The VPP must meet the nutritional specifications established by the USDA, Food and Nutrition Service Regulations. To ensure compliance, the VPP used must have an information on the label stating, "This product meets USDA-FCS 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 "Vegetable Protein Product" or "Textured Vegetable Protein Product" as appropriate in the ingredient statement: e.g., textured vegetable protein product (Soy Flour, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B<sub>1</sub>), Pyridoxine Hydrochloride (B<sub>6</sub>), Riboflavin (B<sub>2</sub>), Cyanocobalamin (B<sub>12</sub>)).

<sup>1/</sup> Any one or combination of the following types of VPP may be used. When a combination of these are produced by the VPP manufacturer, the amount of each type and minimum protein content (as is basis) of the mixture shall be declared on the manufacturer's label.

Type	Protein (%) as is basis
Flour	50.0
Concentrate	65.0
Isolate	85.0

**Item No. 136B - Beef Patty Mix** - This item is as described in Item No. 136A except that the VPP does not need to meet FCS regulations.

**Item No. 136C - Beef Patty Mix, Not to exceed (NTE) 10% Fat** - This item is as described in Item No. 136 except that the fat content shall not exceed 10 percent. Additional ingredients may be added to enhance product acceptability. Such ingredients shall not exceed 10 percent of the combined finished product. The purchaser may specify the ingredients that will be allowed.

**Item No. 137 - Ground Beef, Special** - This item is as described in Item No. 136 except that not less than 50 percent, by weight, of any combination of boneless primal rounds, loins, ribs, or square-cut chucks or subprimals derived from the primal portions (e.g., chuck rolls, clods, knuckles, bottom sirloin butts) of the carcass shall be used. The remaining portion, not to exceed 50 percent by weight, may be composed of trimmings or cuts from any portion of the carcass. The purchaser may specify a grade requirement for the "primal" portion and/or the remaining portion. Formulation requirements shall be determined on a boneless basis. Primal or subprimal cuts which have more than a minor amount of lean removed are not eligible for the primal portion.

The purchaser may specify one of the following styles if ground beef derived from the primal portion as desired. Product produced in accordance with the following styles shall be labeled accordingly.

Style 1 - **Ground Beef, Special** - As specified above.

Style 2 - **Ground Beef, Chuck** - Ground beef chuck may be derived from any portion of any IMPS boneless chuck item. However, shank meat shall not exceed natural proportions (6.0 percent). Additionally, when the purchaser specifies fat content to be 20 percent or less or when the producer's label declares that the fat content of packaged ground beef chuck product is 20 percent or less, then the producer may be allowed to use foreshanks up to 50 percent of the formulation as a source for lean provided the shanks have been mechanically desinewed.

Style 3 - **Ground Beef, Round** - Ground beef round may be derived from any portion of any IMPS boneless round item. However, shank meat shall not exceed natural proportions (6.0 percent). Additionally, when the purchaser specifies fat content to be 15 percent or less or when the producer's label declares that the fat content of packaged ground beef round product is 15 percent or less, then the producer may be allowed to use hindshanks up to 50 percent of the formulation as a source for lean provided the shanks have been mechanically desinewed.

Style 4 - **Ground Beef, Sirloin** - Ground beef sirloin may be derived from any portion of any IMPS boneless sirloin item. When the purchaser specifies fat content to be 15 percent or less or when the producer's label declares that the fat content of packaged ground beef sirloin product is 15 percent or less, then the producer may be allowed to use any portion of any IMPS knuckle item up to 50 percent of the formulation as a lean source.

**Item No. 137A - Ground Beef and Vegetable Protein Product, Special** - This item is as described in Item No. 137 except that vegetable protein product shall be added as described in Item No. 136A.

**Item No. 138 - Beef Trimmings** - Beef trimmings may be prepared from any portion of the carcass which yields product that meets end item requirements. All bones, cartilages, backstrap, heavy connective tissue, and lymph glands shall be removed. Ground product is not permitted. Unless, otherwise specified by the purchaser, trimmings derived from automatic deboning machines and advance lean retrieval systems shall be excluded.

**Item No. 139 - Beef, Special Trim, Boneless** - Beef trimmings may be prepared from any portion of the carcass which yields product that meets the end item requirements. Unless otherwise specified, shank and heel meat shall be excluded. When heel meat is allowed by the purchaser, the superficial digital flexor shall be removed from the gastrocnemius through the natural seams. Unless otherwise specified, trimmings shall consist of pieces which have a surface area on one side which is no less than 8.0 square inches (51.6 sq. cm) and are no less than ½ inch (13 mm) thick at any point. All bones, cartilages, heavy connective tissue, detached cutaneous muscles, and lymph glands shall be removed. Trimmings shall be practically free of surface and seam fat.

**Item No. 155 - Beef Hindquarter** - The hindquarter is the posterior portion of the side after severance from the forequarter as described in Item No. 100.

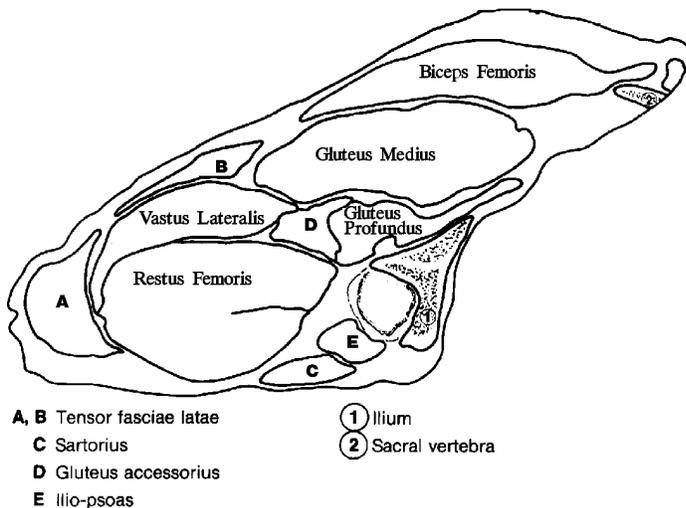
**Item No. 155A - Beef Hindquarter, Boneless** - This item is prepared from Item No. 155 and shall be boneless. The rib end shall be exposed by a cut that follows the natural curvature of the 12th rib mark and exposes the spinalis dorsi not extending more than half the length of the longissimus dorsi. The tenderloin shall be excluded unless otherwise specified by the purchaser. All bones, cartilages, prefemoral and popliteal lymph glands, hanging tender, kidney, and kidney knob shall be removed. The tendinous ends of the shank and knuckle shall be cut to evidence no less than 75 percent lean. The purchaser shall specify if this item shall remain intact or be separated into cuts.

**Item No. 155B - Beef Hindquarter, Streamlined** - This item is prepared from Item No. 155. The flank shall be removed from the hindquarter by a straight cut from a point that is ventral to the knuckle and tensor fasciae latae (without severing) and to a point that is ventral to but no more than 6.0 inches (15.0 cm) from the longissimus dorsi at the forequarter end. The hanging tender, kidney, kidney knob, and adjacent internal fats shall be removed. The fat covering the lumbar, sacral, pelvic, and tenderloin regions shall be trimmed to not exceed 1.0 inch (25 mm) in depth at any point.

**Item No. 155C - Beef Hindquarter, Trimmed** - This item is as described in Item No. 155 except that the hanging tender, kidney, kidney knob, and adjacent internal fats shall be removed. The fat covering the lumbar, sacral, pelvic, and tenderloin regions shall be trimmed to not exceed 1.0 inch (25 mm) in depth at any point.

**Item No. 157 - Beef Hindshank** - This item is prepared from Item No. 158. The hindshank shall be removed by a cut through the stifle joint that follows the natural seam between the shank and the heel (gastrocnemius and super digital flexor). All hock bones and the gambrel cord shall be removed.

### Loin-round separation



**Item No. 158 - Beef Round, Primal** - This item consists of the round (top and bottom round, portion of the knuckle, rump, heel, and shank). The loin end shall be exposed by a straight cut beginning at the juncture of the last sacral and the first caudal vertebrae, exposing the ball of the femur without severing the protuberance. No more than two vertebra shall remain on the round. The obliquus abdominis internus (flank muscle) shall be removed.

**Item No. 158A - Beef Round, Diamond-Cut** - This item consists of the round (top and bottom round, heel, rump, and shank) and the full knuckle. The loin shall be removed by two straight cuts which expose the ball of the femur (the protuberance may not be severed), and leaves the full knuckle attached. The first cut shall start at a point passing through the 4th sacral vertebra and extend to the ball of the femur. The second cut shall extend from the ball of the femur to a point on the ventral edge exposing the tensor fasciae latae extending completely around the outside of the knuckle. The obliquus abdominis internus (flap muscle) shall be removed. The knuckle may be separated. If separated, the knuckle shall be separated as described in Item No. 167, and individually packaged and packed into the same container.

**Item No. 159 - Beef Round, Primal, Boneless** - This item is prepared from Item No. 158. The loin end shall be exposed by a straight cut which is anterior to but not more than 1.0 inch (25 mm) from the posterior end of the protuberance of the femur pocket. The tensor fasciae latae shall not extend completely around the outside of the knuckle. The top (inside) round shall include the semimembranosus, sartorius, adductor, gracilis, and pectineus and shall be separated from the knuckle through the natural seam. All bones, cartilages, obliquus abdominis internus, the sacrociatic ligament, the lean and fat that overlaid the sacrociatic ligament, the lean and fat (oyster) that overlaid the aitch bone, the thick opaque portion of the gracilis membrane, and popliteal and prefemoral lymph glands shall be removed. The tendinous ends of the shank and knuckle shall be cut to evidence no less than 75 percent lean. The knuckle may be separated. If separated, the knuckle shall be separated as described in Item No. 167, and individually packaged and packed into the same container.

**Item No. 160 - Beef Round, Shank-Off, Partially Boneless** - This item is as prepared in Item No. 158 except that the aitch bone, tail bones and the shank shall be removed. The shank is removed at the stifle joint by a cut through the natural seam between the heel and hindshank. The tensor fasciae latae shall not extend completely around the outside of the knuckle. The aitch bone, oyster (aitch bone overlying fat and lean), tail bones, sacrociatic ligament, the lean and fat that overlaid the ligament, the thick opaque portion of the gracilis membrane, and exposed lymph glands shall be removed. The knuckle may be separated. If separated, the knuckle shall be separated as described in Item No. 167, and individually packaged and packed into the same container.

**Item No. 160A - Beef Round, Diamond Cut, Shank Off, Partially Boneless** - This item is prepared from Item No. 158A. The tail bones (sacral vertebrae), aitch bone and shank shall be removed. The shank is removed at the stifle joint by a cut through the natural seam between the heel and hindshank. On the loin end, the tensor fasciae latae shall extend completely around the outside of the knuckle and the biceps femoris shall be equal to or smaller than the gluteus medius. The knuckle may be separated. If separated, the knuckle shall be separated as described in Item No. 167, and individually packaged and packed into the same container. The aitch bone (and overlying fat and lean (oyster)), tail bones, sacrosciatic ligament, the lean and fat that overlaid the ligament, the thick opaque portion of the gracilis membrane, and exposed lymph glands shall be removed.

**Item No. 160B - Beef Round, Heel and Shank Out, Semi Boneless** - This item is described in Item No. 160 except that the heel is removed by cutting through the natural seams.

**Item No. 161 - Beef Round, Shank Off, Boneless** - This item is as prepared in Item No. 159 except that the shank is removed as described in Item No. 160. Unless otherwise specified, the popliteal lymph gland shall be removed.

**Item No. 161A - Beef Round, Diamond Cut, Shank Off, Boneless** - This item is as

described as in Item No. 160A except that the femur bone and related cartilage shall be removed. Unless otherwise specified, the popliteal lymph gland shall be removed.

**Item No. 161B - Beef Round, Heel and Shank Off, Without Knuckle, Boneless -**

This item is as described in Item No. 161 except that the heel and knuckle shall be removed by cutting through natural seams.

**Item No. 163 - Beef Round, Shank Off, 3-Way, Boneless -** This item shall consist of the following IMPS Items that are individually packaged and packed into the same container:

- IMPS Item No. 167 - Beef Round, Knuckle
- IMPS Item No. 169 - Beef Round, Top (Inside)
- IMPS Item No. 170 - Beef Round, Bottom (Gooseneck)

**Item No. 163A - Round, Shank Off, 3-Way, Untrimmed, Boneless -** This item shall consist of the following IMPS Items that are individually packaged and packed into the same container:

- IMPS Item No. 167 - Beef Round, Knuckle
- IMPS Item No. 168 - Beef Round, Top (Inside), Untrimmed
- IMPS Item No. 171 - Beef Round, Bottom (Gooseneck), Untrimmed

**Item No. 164 - Beef Round, Rump and Shank Off -** This item is prepared as described in Item No. 158 except that the shank and rump are removed. The shank is removed as described in Item No. 160. The rump is removed from the loin end by a straight cut that exposes a cross section of the semitendinosus, a cross-section of the femur bone at a point which is posterior to the ball of the femur, and does not sever the medial portion of the rectus femoris but may sever the vastus lateralis and/or main portion of the rectus femoris. The tensor fasciae latae shall not extend completely around the outside of the knuckle. The aitch bone (and overlying fat and lean (oyster)), tail bones, sacrociatic ligament, the lean and fat that overlaid the ligament, exposed lymph glands, and the thick opaque portion of the gracilis membrane shall be removed.

When specified by the purchaser, the knuckle may be separated. If separated, the knuckle shall be separated as described in Item No. 167, and individually packaged and packed into the same container.

**Item No. 165 - Beef Round, Rump and Shank Off, Boneless -** This item is prepared as described in Item No. 164 except that all bones, cartilage, and lymph glands (including the popliteal) shall be removed.

**Item No. 165A - Beef Round, Rump and Shank Off, Boneless, Special -** This item is

as described in Item No. 164 except that the rump shall be removed without severing any portion of the knuckle (the vastus lateralis nor the rectus femoris). All bones, cartilage, and lymph glands (including the popliteal) shall be removed.

**Item No. 165B - Beef Round, Rump and Shank Off, Boneless, Special** - This item is as described in Item No. 165A except that it shall be netted or tied.

**Item No. 166 - Beef Round, Rump and Shank Off, Boneless** - This item is as described in Item No. 165 except that it shall be netted or tied.

**Item No. 166A - Beef Round, Rump Partially Removed, Shank Off** - This item is as prepared in Item No. 164 except the rump shall be partially removed anterior to the top or inside round exposing the semitendinosus, the ball and the protuberance of the femur (the ball may not be severed). The aitch bone (and overlying fat and lean (oyster)), tail bones, sacrociatic ligament (and overlying lean and fat), exposed lymph glands, and the thick opaque portion of the gracilis membrane are removed along with the rump.

**Item No. 166B - Beef Round, Rump and Shank Partially Off, Handle On** - This item is as described in Item No. 164 except that the rump is removed by a straight cut which exposes the semitendinosus, and a cross section of the ball of the femur. This cut does not sever the medial portion of the rectus femoris but may sever the vastus lateralis and/or main portion of the rectus femoris. The shank and heel meat shall be removed from the shank bone by a straight cut perpendicular to the ventral edge of the round that is posterior to, but no more than 2.0 inches (5.0 cm) from, the stifle joint leaving no more than 4.0 inches (10.0 cm) of the shank bone (tibia) exposed and firmly intact. The exposed shank bone shall be trimmed practically free of lean.

**Item No. 167 - Beef Round, Knuckle** - This boneless item consists of the posterior portion of the full knuckle (vastus intermedius, vastus lateralis, vastus medialis, and rectus femoris) and the tensor fasciae latae. A portion of the sartorius may remain, if firmly attached. The loin end shall expose the tensor fasciae latae not completely extending around the outside of the knuckle. The knuckle is separated from the top (inside) round and bottom (gooseneck) round between the natural seams. All bones, and cartilages shall be removed. The tendinous end shall be removed exposing no less than 75 percent lean. When specified, the knuckle shall be split lengthwise into approximate equal portions.

**Item No. 167A - Beef Round, Knuckle, Peeled** - This boneless item is as prepared in Item No. 167 except that the tensor fasciae latae muscle, fat, and "skin" tissue are removed. When smaller roast are specified, the knuckle shall be split lengthwise into approximate equal portions.

**Item No. 167B - Beef Round, Knuckle, Full** - This boneless item consists of the intact knuckle portion of the round and the bottom sirloin (the rectus femoris, vastus medialis, vastus lateralis, vastus intermedius) and tensor fasciae latae. The knuckle is separated from the top (inside) round, bottom (gooseneck) round, and the top sirloin between the natural seams. All bones, cartilages, and the obliquus abdominis internus shall be removed. The tendinous end shall be removed exposing no less than 75 percent lean. When smaller roast are specified, the knuckle shall be split lengthwise into approximate equal portions.

**Item No. 167C - Beef Round, Knuckle, Full, Peeled** - This item is as described in Item No. 167B except that the tensor fascia latae, and skin tissue are removed. This item shall be trimmed practically free of fat. When smaller roast are specified, the knuckle shall be split lengthwise into approximate equal portions.

**Item No. 167D - Beef Round, Knuckle, Peeled, 2-Piece** - This item is as described in Item Nos. 167A or 167C except that the vastus lateralis and the rectus femoris are separated by cutting through the seam. The sartorius, vastus medialis, and vastus intermedialis shall be removed by cutting through the natural seams.

**Item No. 168 - Beef Round, Top (Inside), Untrimmed** - This boneless item consists of the semimembranosus, sartorius, adductor, gracilis, and pectineus and is separated from the bottom round and knuckle through the natural seams. The iliopsoas may remain if firmly attached. All bones, cartilages, and exposed lymph glands shall be removed.

**Item No. 169 - Beef Round, Top (Inside)** - This boneless item is as described in Item No. 168 except that the thick opaque portion of the gracilis membrane shall be removed. When smaller roast are specified, the top round shall be split by no more than 2 lengthwise cuts, and subsequent cuts, if necessary, shall be made girthwise separating the item into approximate equal portions.

**Item No. 169A - Beef Round, Top (Inside), Cap Off** - This item is as described in Item No. 169 except that the gracilis muscle, and the loose side (pectineus and sartorius muscles) shall be removed by cutting through the natural seams.

**Item No. 169B - Beef Round, Top (Inside), Cap** - This item shall consist of the gracilis muscle from the top round that is removed as described in Item No. 169A.

**Item No. 170 - Beef Round, Bottom (Gooseneck)** - This boneless item consists of the semitendinosus, biceps femoris, and heel and may contain the gluteus medius, gluteus accessorius, and gluteus profundus. The semitendinosus muscle shall not be exposed on the loin end. The top round, knuckle, and shank are removed between the natural seams. All bones, cartilages, sacrociatic ligament, the lean and fat that overlaid the sacrociatic ligament, popliteal lymph gland, and the heavy opaque connective tissue separating the bottom round from the knuckle shall be removed.

**Item No. 170A - Beef Round, Bottom (Gooseneck), Heel Out** - This item is as prepared in Item No. 170 except that the heel is removed. The heel is removed along the natural seam adjacent to the semitendinosus and biceps femoris. When specified, the bottom round shall be split into approximate equal portions by cutting at an approximate right angle to the length of the item.

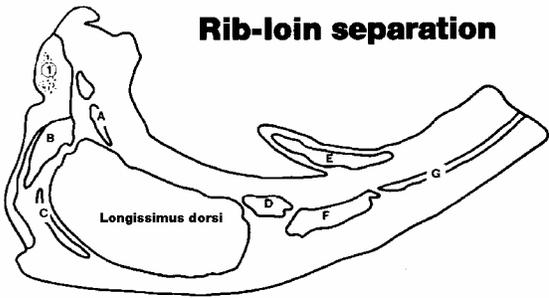
**Item No. 171 - Beef Round, Bottom (Gooseneck), Untrimmed** - This item is as described in Item No. 170 except that the popliteal lymph gland, and the opaque heavy connective tissue (silver skin) along the ventral side may remain. All bones and cartilages shall be removed.

**Item No. 171A - Beef Round, Bottom (Gooseneck), Untrimmed, Heel Out** - This item is as described in Item No. 171 except that the heel (gastrocnemius) is removed along the natural seam adjacent to the semitendinosus and biceps femoris.

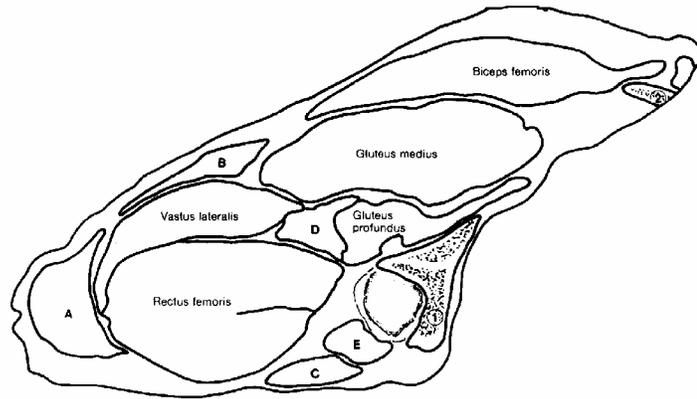
**Item No. 171B - Beef Round, Outside Round** - This boneless item shall consist of the biceps femoris, and may contain the gluteus medius, gluteus profundus and gluteus accessorius. The loin end shall expose the biceps femoris equal to or larger than the gluteus medius (when present). The outside round is separated from the top round, knuckle, heel, and semitendinosus (eye of round) between the natural seams. All bones, cartilages, sacrociatic ligament and the lean and fat that overlaid the ligament, the opaque heavy connective tissue (silver skin) along the ventral side, and the popliteal lymph gland shall be removed.

**Item No. 171C - Beef Round, Eye of Round** - This boneless item consists of the semitendinosus and shall not be severed on either end. The eye is separated from the top and outside rounds and heel between the natural seams.

## Loin-round separation



- A Quadratus lumborum    E Diaphragm    ① Thoracic vertebra  
 B Multifidus dorsi    F Serratus dorsalis posterior  
 C Spinalis dorsi    G Obliquus abdominis externus  
 D Longissimus costarum



- A, B Tensor fasciae latae    ① Ilium  
 C Sartorius    ② Sacral vertebra  
 D Gluteus accessorius  
 E Ilio-psoas

**Item No. 172 - Beef Loin, Full Loin, Trimmed** - This item is that portion of hindquarter remaining after removal of Item No. 158 and shall consist of the short loin, sirloin and the 13th rib. The hanging tender, kidney and kidney knob, and excess internal fat shall be removed. The round shall be removed by a straight cut anterior to the protuberance of the femur. The rib end shall follow the natural curvature of the 13th rib. The flank shall be removed by a straight cut ventral to, but not more than 6.0 inches (15.0 cm) from, the longissimus dorsi at the rib end to a point on the round end which is ventral, to but not more than 1.0 inch (25 mm) from, the tensor fasciae latae. The fat covering the lumbar, sacral, and tenderloin regions shall be trimmed to not exceed 1.0 inch (25 mm) in depth at any point. Fat over the rib (on the inside surface) shall be removed.

**Item No. 172A - Beef Loin, Full Loin, Diamond Cut** - This item is as described in Item No. 172 except that the round shall be removed by two straight cuts. The first cut shall start at a point passing through the 4th sacral vertebra and extend to the ball of the femur. The second cut shall extend from the ball of the femur to a point on the ventral edge exposing the tensor fasciae latae extending completely around the outside of the knuckle (if present).

**Item No. 173 - Beef Loin, Short Loin** - This item consists of the anterior section of the loin and contains the 13th rib. The rib end shall follow the natural curvature of the 13th rib. The sirloin shall be removed by a straight cut anterior to the hip cartilage, forming an approximate right angle with the length of the short loin, that exposes the gluteus medius. The flank shall be removed by a straight cut ventral to but not more than 6.0 inches (15.0 cm) from the longissimus dorsi at the rib end to a point on the sirloin end that is ventral to, but not more than 10.0 inches (25.4 cm) from, the longissimus dorsi. The fat covering the lumbar, sacral, and tenderloin regions shall be trimmed to not exceed 1.0 inch (25 mm) in depth at any point. Fat over the rib (on the inside surface) and the hanging tender shall be removed.

**Item No. 174 - Beef Loin, Short Loin, Short-Cut** - This item is as prepared in Item No. 173 except that the flank shall be removed by a straight cut ventral, to but not more than 3.0 inches (7.5 cm) from, the longissimus dorsi at the rib end to a point on the sirloin end ventral to, but not more than 2.0 inches (5.0 cm) from, the longissimus dorsi.

The purchaser specified options (PSO) for flank removal by a straight cut are as follows.  
(Rib end x Sirloin end)

- PSO: 1 - 1.0 in. (25 mm) x 1.0 in. (25 mm)  
2 - 1.0 in. (25 mm) x 0 in. (immediately ventral)  
3 - Other

**Item No. 175 - Beef Loin, Strip Loin** - This item is as prepared in Item No. 173 except that the tenderloin and the protruding edge of the chine bones are removed. The chine bones shall be removed along the dorsal edge of the spinal groove without scoring the longissimus dorsi (when exposed). The flank shall be removed by a straight cut ventral, to but not more than 6.0 inches (15.0 cm) from, the longissimus dorsi at the rib end to a point on the sirloin end ventral to, but not more than 4.0 inches (10.0 cm) from, the longissimus dorsi.

The purchaser specified options (PSO) for flank removal by a straight cut are as follows.  
(Rib end x Sirloin end)

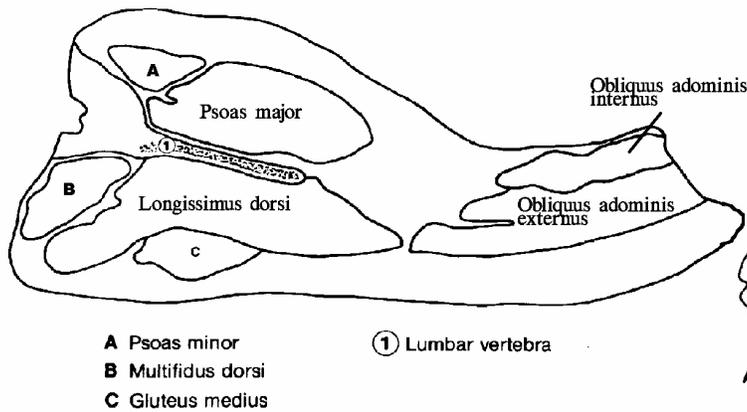
- PSO: 1 - 4 in. (10.0 cm) x 3 in. (7.5 cm)  
2 - 3 in. (7.5 cm) x 2 in. (5.0 cm)  
3 - 1 in. (25 mm) x 0 in.  
4 - 0 in. x 0 in.  
5 - Other

**Item No. 180 - Beef Loin, Strip Loin, Boneless** - This item is boneless and consist of the anterior section of the loin and contains the 13th rib mark. The hanging tender and tenderloin shall be removed. The rib end shall follow the natural curvature of the 13th rib mark. The sirloin end shall be anterior to the hip cartilage, forming an approximate right angle with the length of the short loin, and exposes the gluteus medius. The flank side shall be ventral to, but not more than 3.0 inches (7.5 cm) from the longissimus dorsi at the rib end to a point on the sirloin end ventral to, but not more than 2.0 inches (5.0 cm) from the longissimus dorsi.

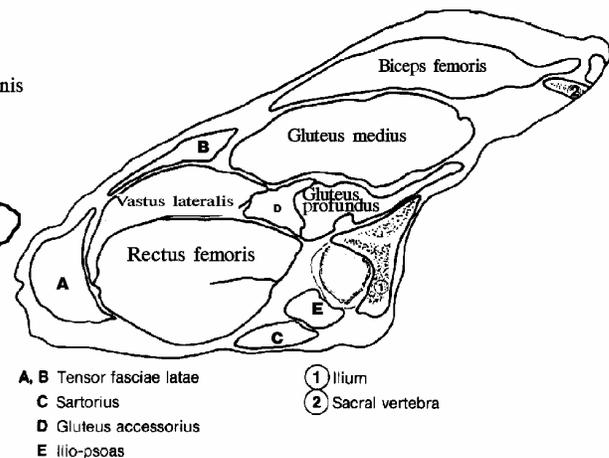
The purchaser specified options (PSO) for flank removal by a straight cut are as follows.  
(Rib end x Sirloin end)

- PSO: 1 - 2 in. (5.0 cm) x 1 in. (25 mm)  
 2 - 1 in. (25 mm) x 0 in.  
 3 - 0 in. x 0 in.  
 4 - Other

**Short loin - sirloin separation**



**Loin-round separation (Loin)**



**Item No. 181 - Beef Loin, Sirloin** - This item is the posterior section of the full loin. The short loin shall be removed by a straight cut anterior to the hip cartilage and approximately parallel with the round end exposing the gluteus medius. The round shall be removed by a straight cut anterior to the ball and/or protuberance of the femur. The flank shall be removed by a straight cut ventral to, but not more than 10.0 inches (25.4 cm) from, the longissimus dorsi on the short loin end to a point on the round end ventral to, but not more than 1.0 inch (25 mm) from, the tensor fasciae latae. The fat covering the lumbar, sacral, and tenderloin regions shall be trimmed to not exceed 1.0 inch (25 mm) in depth at any point.

**Item No. 181A - Beef Loin, Top Sirloin** - This item is described in Item No. 181 except that the bottom sirloin is removed. The bottom sirloin shall be removed by a straight cut along the natural seam (between the gluteus medius and knuckle) and continues to the outside surface leaving a portion of the tensor fasciae latae attached to the top sirloin. The protruding points of the hip bone socket and the first sacral vertebrae shall be removed to facilitate handling and packaging.

**Item No. 182 - Beef Loin, Sirloin Butt, Boneless** - This item is prepared from Item No. 181. The short loin shall be removed by a straight cut anterior to, but not more than 1.0 inch (25 mm) from, the posterior end of the hip pocket and is approximately parallel to the round end exposing the gluteus medius. The round shall be removed by a straight cut exposing the biceps femoris approximately equal to or larger than the gluteus medius. The tensor fasciae latae shall not extend completely around the outside of the knuckle. The flank shall be removed by a straight cut ventral to, but not more than 10.0 inches (25.4 cm) from, the longissimus dorsi on the short loin end to a point on the round end ventral to, but not more than 1.0 inch (25 mm) from, the tensor fasciae latae. All bones, cartilages, tenderloin, and the sacrociatic ligament, and the lean and fat which overlaid the ligament shall be removed.

**Item No. 183 - Beef Loin, Sirloin Butt, Boneless, Trimmed** - This item is as described in Item No. 182 except that the obliquus abdominis internus and the underlying connective tissue shall be removed. The fat exposed by the removal of the obliquus abdominis internus shall be exempt from any specified fat depth requirements.

**Item No. 184 - Beef Loin, Top Sirloin Butt, Boneless** - This item is prepared from Item No. 182 and contains the gluteus medius, gluteus accessorius, gluteus profundus, and the biceps femoris. The short loin end shall be approximately parallel to the round end exposing the gluteus medius. On the round end, the biceps femoris shall be approximately equal to or larger than the gluteus medius. The bottom sirloin shall be removed by a straight cut along the natural seam and continues to the outside surface leaving a portion of the tensor fasciae latae attached to the top sirloin butt. All bones, cartilages, tenderloin, and the sacrociatic ligament and the lean and fat which overlaid the ligament shall be removed.

**Item No. 184A - Beef Loin, Top Sirloin Butt, Semi Center-Cut, Boneless** - This item is as described in Item No. 184 except that all muscles other than the longissimus dorsi (if present), gluteus medius, and the biceps femoris shall be removed. When smaller roast are specified, this item shall be split lengthwise into approximate equal portions.

**Item No. 184B - Beef Loin, Top Sirloin Butt, Center-Cut, Boneless** - This item is as describe in Item No. 184 except that all muscles other than the gluteus medius shall be removed. When smaller roast are specified, this item shall be split lengthwise into approximate equal portions.

**Item No. 184C - Beef Loin, Top Sirloin Butt, Untrimmed, Boneless** - This item is as described in Item No. 184 except that the sacrosciatic ligament may remain.

**Item No. 184D - Beef Loin, Top Sirloin, Cap** - This item shall consist of the biceps femoris muscle which is removed from Item No. 184 by cutting through the natural seams.

**Item No. 184E - Beef Loin, Top Sirloin, 2 Pc** - This item is as described in Item No. 184 except that the cap muscle shall be separated from the top sirloin. The pieces shall be trimmed to comply with specified fat thickness requirements and packaged together.

**Item No. 185 - Beef Loin, Bottom Sirloin Butt, Boneless** - This item is prepared from Item No. 182 and contains the tensor fasciae latae (tri tip); vastus medialis, vastus lateralis, and rectus femoris (ball tip); and the obliquus abdominis internus (flap). The short loin side shall be approximately parallel to the round end. The round end shall not expose the tensor fasciae latae extending completely around the outside of the knuckle. The top sirloin side shall not expose the gluteus medius but may expose the tensor fasciae latae and/or knuckle. The flank side shall be exposed by a straight cut that is not more than 4.0 inches (10.0 cm) in length on the short loin end to a point on the round end ventral to but not more than 1.0 inch (25 mm) from the tensor fasciae latae. All bones and cartilages shall be removed.

**Item No. 185A - Beef Loin, Bottom Sirloin Butt, Flap, Boneless** - This item consists of the obliquus abdominis internus from the bottom sirloin butt which is separated from the ball tip and tensor fasciae latae through the natural seam. All bones, cartilages, and heavy connective tissue shall be removed.

**Item No. 185B - Beef Loin, Bottom Sirloin Butt, Ball Tip, Boneless** - This item consists of the vastus medialis, vastus lateralis, and rectus femoris (ball tip), from the bottom sirloin butt. The tensor fasciae latae and obliquus abdominis internus are separated from the ball tip through the natural seam. All bones, cartilages, and outside "skin" tissue shall be removed.

**Item No. 185C - Beef Loin, Bottom Sirloin Butt, Tri-Tip, Boneless** - This item consists of the tensor fasciae latae from the bottom sirloin butt and is separated from the ball tip and obliquus abdominis internus through the natural seam. All bones, cartilages, and connective tissue shall be removed.

**Item No. 185D - Beef Loin, Bottom Sirloin Butt, Tri-Tip, Boneless, Defatted** - This item is as described in Item No. 185C except that it shall be trimmed practically free of fat.

**Item No. 186 - Beef Loin, Bottom Sirloin Butt, Boneless, Trimmed** - This item is as described in Item No. 185 except that the obliquus abdominis internus and underlying connective tissue are removed.

**Item No. 189 - Beef Loin, Tenderloin, Full** - This item is derived from a full intact loin and shall consist of the psoas major, psoas minor, iliacus, and may have presence of the sartorius. The obliquus abdominis internus (flap), if present, shall be trimmed level with the fat surface. The round end shall expose the psoas major, iliacus, and sartorius (when present). The surface fat shall be trimmed to not exceed 3/4 inch (19 mm) in depth at any point, from the posterior end to the exposed lymph gland and shall be tapered down to the lean at a point not beyond 3/4 of the length of the tenderloin. The tenderloin shall be trimmed free of ragged edges. All bones, and cartilages shall be removed. A score into the tenderloin exceeding 1/2 inch (13 mm) in depth is not acceptable.

**Item No. 189A - Beef Loin, Tenderloin, Full, Side Muscle On, Defatted** - This item is as described in Item No. 189 except that it shall be practically free of surface and wing fat (fat lying between the main body of the tenderloin and the iliacus (wing) muscle).

**Item No. 189B - Beef Loin, Tenderloin, Full, Side Muscle On, Partially Defatted** - This item is as described in Item No. 189 except that it shall be practically free of surface fat. The wing fat may remain.

**Item No. 190 - Beef Loin, Tenderloin, Full, Side Muscle Off, Defatted** - This item is as described in Item No. 189A except that the psoas minor (side muscle) shall be removed. The principal membranous tissue over the psoas major shall remain intact.

**Item No. 190A - Beef Loin, Tenderloin, Full, Side Muscle Off, Skinned** - This item is as described in Item No. 190 except that the principal membranous tissue covering the psoas major shall be removed.

**Item No. 191 - Beef Loin, Tenderloin, Butt** - This item shall consist of the sirloin portion of the psoas major, psoas minor, iliacus, and sartorius and may have presence of the sartorius and *the obliquus abdominis internus (flap)*, if present, shall be trimmed level with the fat surface. The round end shall expose the psoas major, iliacus, and sartorius. The anterior end shall be exposed by a straight cut that exposes the psoas major and the psoas minor and no more than ½ (13 mm) inch anterior to the iliacus. The surface fat shall be trimmed to not exceed ¾ inch (19 mm) in depth at any point. The large lymph gland shall be exposed. All bones, cartilages, and quadratus lumborum shall be removed. A score into the tenderloin exceeding ½ inch (13 mm) is not acceptable.

**Item No. 191A - Beef Loin, Tenderloin Butt, Defatted** - This item is as describe in Item No. 191 except that the surface and wing fat shall be trimmed practically free.

**Item No. 191B - Beef Loin, Tenderloin Butt, Skinned** - This item is as described in Item No. 191A except that the principal membranous tissue covering the psoas major muscle shall be removed.

**Item No. 192 - Beef Loin, Tenderloin, Short** - This item shall consist of the short loin portion of the tenderloin and shall consist of the psoas major and psoas minor. The posterior end shall only expose the psoas major and psoas minor. The fat shall be trimmed to not exceed ½ inch (13 mm) in depth at any point over the psoas major at the posterior end and shall be tapered down over the psoas major to the anterior end of the tenderloin. All bones, cartilages, and ragged edges shall be removed. A score into the tenderloin exceeding ½ inch (13 mm) in depth is not acceptable.

**Item No. 192A - Beef Loin, Tenderloin Tails** - This item shall consist of the thin portion of the psoas major. The psoas minor may remain, if firmly attached.

**Item No. 193 - Flank, Flank Steak** - This item consists of the rectus abdominis from the flank region and is separated from the transversus abdominis, obliquus abdominis internus, and obliquus abdominis externus through the natural seams. This item shall be practically free of fat and the membranous tissue.

## PORTION-CUT PRODUCTS

(To be evaluated for end-item requirements as in the IMPS QUALITY ASSURANCE PROVISIONS)

**Item No. 1100 - Beef Cubed Steak** - Cube 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. Unless otherwise specified, the steaks shall be cubed twice at approximate right angles. Knitting of 2 or more pieces and folding the meat when cubing is permissible. 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 ½ inch (13 mm) from the outer edge. The steaks shall be free of heavy connective tissue, bones, cartilages, and lymph glands.

**Item No. 1101 - Beef Cubed Steak, Special** - This item is as described in Item No. 1100 except the steaks shall be prepared from any combination of lean from the round, loin, rib, or chuck sections (excluding shank and heel meat) of the carcass. Knitting of 2 or more pieces and folding the meat when cubing is not permissible.

**Item No. 1102 - Beef Braising Steak, Swiss** - Braising steaks shall be prepared from any combination of lean from the round, loin, rib, or chuck sections (excluding shank and heel meat) of the carcass which yields product that meets the end-item requirements. The steaks shall be free of heavy connective tissue, bones, cartilages, and lymph glands. When specified, the raw materials or the steaks shall be mechanically tenderized by using the multiple probe method (pinning) not more than one time. Pressing, knitting, or folding two pieces of meat together is not permissible. Surface and seam fat shall not exceed an average of 1/4 inch (6 mm) in thickness and the thickness at any one point shall not exceed ½ inch (13 mm). Surface fat, measuring 0.1 inch (2 mm) or more in thickness, shall not exceed 50 percent of the circumference of the steak. Individual steaks shall remain intact when suspended ½ inch (13 mm) from the outer edge. Alternatively, the purchaser may specify surface and seam fat limitations in terms of maximum surface area percentage. Both surface and seam fat of the total cut surface on either side of the steak shall not exceed the percentage specified by the purchaser.

**Item No. 1103 - Beef Rib, Rib Steak** - Rib steaks may be prepared from any IMPS bone-in rib item. The blade bone and related cartilage, feather bones, chine bones, backstrap, and those muscles that are immediately below (subscapularis and rhomboideus) and above (latissimus dorsi, infraspinatus, and trapezius) the blade bone and related cartilages shall be removed. The short ribs shall be removed at a point which is no more than 3.0 inches (7.5 cm) from the ventral edge of the longissimus dorsi muscle.

**Item No. 1103A - Beef Rib, Rib Steak, Boneless** - Rib steaks shall be as described in Item No. 1103 except that all bones, cartilages, and intercostal meat shall be removed.

**Item No. 1112 - Beef Rib, Ribeye Roll Steak** - Ribeye roll steaks shall be prepared from any IMPS ribeye roll item. The lip shall be removed exposing the natural seam immediately ventral to the longissimus dorsi.

**Item No. 1112A - Beef Rib, Ribeye Steak, Lip-On** - Ribeye steaks, lip-on shall be prepared from Item No. 112A. The short rib side shall be exposed by a straight cut which is ventral to, but no more than 2.0 inches (5.0 cm) from, the longissimus dorsi leaving the lip firmly attached.

**Item No. 1112B - Beef Rib, Ribeye Steak, Lip-On, Short Cut** - Ribeye steaks, lip-on shall be as described in Item No. 1112A except that the short rib side shall be exposed by a straight cut which is ventral to, but no more than 1.0 inch (25 mm) from, the longissimus dorsi.

**Item No. 1114D - Beef Chuck, Shoulder Clod, Top Blade Steak** - Top blade steaks shall be prepared from Item No. 114D.

**Item No. 1116D - Beef Chuck, Chuck Eye Roll Steak** - Chuck eye roll steaks shall be prepared from Item No. 116D.

**Item No. 1121D - Beef Plate, Inside Skirt Steak** - The steaks shall be prepared from Item No. 121D.

**Item No. 1121E - Beef Plate, Outside Skirt Steak, Skinned** - The steaks shall be prepared from Item No. 121E.

**Item No. 1123 - Beef Short Ribs, Flanken Style** - This item may be prepared from any IMPS beef chuck, rib, or plate short rib item. This item shall consist of the ribs, intercostal meat and serratus ventralis muscle intact. The serratus ventralis muscle shall be continuous across both the dorsal and ventral side of the specified number of ribs. The ribs shall be cut flanken style (e.g., cutting at a right angle to the rib bones) to specified thickness. The purchaser shall specify length (number of ribs).

The purchaser may specify the following options for **Item Nos. 1136, 1136A, 1136B, 1136C, 1137, and 1137A.**

Perforations (to facilitate heat transfer during cooking)

Shape (oval, round, square, etc.)

Style (plate fill method)

**Item No. 1136 - Ground Beef Patties** - The patties shall be prepared from Item No. 136.

**Item No. 1136A - Ground Beef and Vegetable Protein Product Patties** - The patties shall be prepared from Item No. 136A.

**Item No. 1136B - Beef Patties** - The patties shall be prepared from Item No. 136B.

**Item No. 1136C - Beef Patties, NTE 10% Fat-** The patties shall be prepared from Item No. 136C.

**Item No. 1137 - Ground Beef Patties, Special** - The patties shall be prepared from Item No. 137.

**Item No. 1137A - Ground Beef and Vegetable Protein Product Patties, Special** - The patties shall be prepared from Item No. 137A.

**Item No. 1138 - Beef Steaks, Flaked and Formed, Frozen** - The steaks shall be prepared from boneless beef that complies with the material requirements of Item No. 136 and shall be flaked (grinding is not permitted) and formed. The flaking and forming process shall be in compliance with FSIS Regulations. Product shall comply with fat content requirements of Item No. 136. The purchaser shall specify shape and weight of steaks. When specified, the flaked and formed steaks may be cubed (the term "cubed" may be included in the product label). When specified the steaks shall be breaded and labeled appropriately. The breading and its application shall be in accordance with FSIS Regulations.

**Item No. 1138A - Beef Sandwich Steaks, Flaked, Chopped, Formed and Wafer Sliced, Frozen** - The steaks shall be prepared from boneless beef that complies with the material requirements of Item No. 136. The flaking, chopping, forming, and slicing process shall be in compliance with FSIS Regulations and shall produce steaks which are moderately fine textured. Product shall comply with fat content requirements of Item No. 136. Each steak shall consist of two or more thin slices weighing approximately one ounce each. No more than a minor amount of green/brown/gray rings shall be present. Steaks shall be packaged with paper separators between each steak. Unless otherwise specified, slices shall be approximately 4.75 x 7.5 inches (12.0 x 19.1 cm). The purchaser shall specify weight and/or number of slices per steak.

**Item No. 1138B - Beef Steaks, Sliced and Formed, Frozen** - The steak shall be prepared from boneless beef that complies with Item No. 139. The slicing and forming process shall be in accordance with FSIS Regulations. Ingredients may be added for the purpose of tenderizing and binding and shall appear on the product label. The purchaser shall specify weight, shape, and/or thickness of steaks.

**Item No. 1150 - Beef Top Side Steak, Boneless** - This item may be derived from any IMPS rib or loin item and shall consist of the longissimus dorsi and multifidus dorsi muscles and may contain the gluteus medius and spinalis dorsi. All bones, cartilages, backstrap, heavy connective tissue and fat overlying the heavy connective tissue on the dorsal edge of the steaks shall be removed. The boneless rib/loin may be separated by a lengthwise cut into sections to accommodate the cutting of specified portion size (thickness and/or weight) steaks. Unless otherwise specified, this item shall be trimmed practically free of surface fat.

**Item No. 1167 - Beef Round, Knuckle Steak** - The steaks shall be prepared from any IMPS knuckle item. The knuckle may be separated lengthwise into sections to accommodate the cutting of specified portion size steaks.

**Item No. 1167A - Beef Round, Knuckle Steak, Peeled** - The steaks shall be prepared from any IMPS knuckle item. The tensor fasciae latae muscle, fat, and "skin" tissue shall not be present. The knuckle may be separated lengthwise into sections to accommodate the cutting of specified portion size steaks.

**Item No. 1167D - Beef Round, Knuckle Steak, Peeled, Special** - This item shall be prepared from any IMPS knuckle item. The tensor fasciae latae, vastus medialis, vastus intermedialis, and sartorius muscles shall be removed by cutting through the seams. Fat, "skin" tissue, and heavy opaque connective tissue shall be removed. The remaining muscles (vastus lateralis and rectus femoris) shall be separated by cutting through the natural seam and made into specified portion size or thickness by slicing the pieces at a right angle to the grain (muscle fibers).

**Item No. 1169 - Beef Round, Top (Inside) Round Steak** - The steaks shall be prepared from any IMPS top (inside) round item. The thick opaque portion of the gracilis membrane shall be removed. The top round may be separated lengthwise into sections to accommodate the cutting of specified portion size steaks.

**Item No. 1170A - Beef Round, Bottom (Gooseneck) Round Steak** - The steaks shall be prepared from Item No. 170A. The bottom round may be separated lengthwise into sections to accommodate the cutting of specified portion size steaks.

The purchaser may specify the following tail length options for **Item Nos. 1173, 1174, 1179, 1179A, 1180, and 1180A**. If not specified, the tail length will not exceed 1.0 inch (25 mm) from the longissimus dorsi.

- PSO - 1 - 4.0 inch (10.0 cm)
- 2 - 3.0 inch (7.5 cm)
- 3 - 2.0 inch (5.0 cm)
- 4 - 1.0 inch (25 mm)
- 5 - No tail (trimmed to meet specified fat trim)
- 6 - Other

**Item No. 1173 - Beef Loin, Porterhouse Steak** - The steaks shall be prepared from any IMPS short loin item. The maximum width of the tenderloin shall be at least 1.25 inches (3.2 cm) when measured parallel to the length of the back bone.

**Item No. 1174 - Beef Loin, T-Bone Steak** - The steaks shall be prepared from any IMPS short loin item. The maximum width of the tenderloin shall be at least ½ inch (13 mm) when measured parallel to the length of the back bone.

**Item No. 1179 - Beef Loin, Strip Loin Steak** - The steaks shall be prepared from any IMPS bone-in strip loin item. The protruding edge of the chine bone shall be removed so that no portion of the spinal groove is present.

**Item No. 1179A - Beef Loin, Strip Loin Steak, Center Cut** - This item is prepared from any IMPS bone-in strip loin item that has the posterior portion of the strip loin removed at or anterior to the gluteus medius. The gluteus medius, if present, may appear only on one side of the steak.

**Item No. 1180 - Beef Loin, Strip Loin Steak, Boneless** - The steaks shall be prepared from any IMPS boneless strip loin item. All bones and cartilages shall be removed.

**Item No. 1180A - Beef Loin, Strip Loin Steak, Boneless, Center Cut** - This item is prepared from any boneless strip loin item that has the posterior portion of the strip loin removed at or anterior to the gluteus medius. The gluteus medius, if present, may appear only on one side of the steak.

**Item No. 1184 - Beef Loin, Top Sirloin Butt Steak, Boneless** - The steaks shall be prepared from Item No. 184. Prior to slicing, the heavy connective tissue closely associated with the protuberance of the femur shall be removed by a straight cut (faced) so that the appearance of the gluteus medius is oval in shape. The boneless top sirloin butt may be separated into sections reasonably parallel to the backbone line to accommodate the cutting of specified portion-size steaks. The sections shall be cut into steaks reasonably parallel to the cut surface of the round end.

**Item No. 1184A - Beef Loin, Top Sirloin Butt Steak, Semi Center-Cut, Boneless** - The steaks shall be as described in Item No. 1184 except that all muscles other than the longissimus dorsi, gluteus medius, and the biceps femoris shall be removed. The longissimus dorsi may or may not be present.

**Item No. 1184B - Beef Loin, Top Sirloin Butt Steak, Center-Cut, Boneless** - The steaks shall be as described in Item No. 1184 except that all muscles other than the gluteus medius shall be removed.

**Item No. 1184D - Beef Loin, Top Sirloin Cap Steak, Boneless** - This item is sometimes referred to as a "Coulotte Steak." The steak may be produced from any IMPS sirloin item and shall consist of the biceps femoris muscle. The biceps femoris shall be removed from the sirloin by cutting through the natural seams and made into specified portion size or thickness by slicing the pieces at a right angle to the grain (muscle fibers).

**Item No. 1185A - Beef Loin, Bottom Sirloin Butt, Flap Steak** - The steaks shall be prepared from the flap portion (obliquus abdominis internus) of the bottom sirloin butt. The triangle (tensor fasciae latae) and the ball tip (rectus femoris and vastus lateralis) shall not be present. The steaks shall be made by cuts which are at approximate right angles to the grain. All bones, cartilages, and connective tissue shall be removed.

**Item No. 1185B - Beef Loin, Bottom Sirloin Butt, Ball Tip Steak** - The steaks shall be prepared from the knuckle portion (rectus femoris and vastus lateralis) of the bottom sirloin butt. The tensor fasciae latae and obliquus abdominis internus shall not be present. The steaks shall be made by cuts which are at approximate right angles to the grain. All bones, cartilages, and outside "skin" tissue shall be removed.

**Item No. 1185C - Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak** - The steaks shall be prepared from the triangle portion (tensor fasciae latae) of the bottom sirloin butt. The steaks shall be made by cuts which are at approximate right angles to the grain. All bones, cartilages, and connective tissue shall be removed.

**Item No. 1185D - Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted** - This item is as described in Item No. 1185C except that steaks shall be trimmed practically free of fat.

**Item No. 1189 - Beef Loin, Tenderloin Steak** - The steaks shall be prepared from any IMPS tenderloin item. However, the narrowest diameter of the cut surface of the psoas major must be at least 1.0 inch (25 mm) (excluding fat). Any fat or lean not firmly attached to the psoas major shall be removed.

**Item No. 1189A - Beef Loin, Tenderloin Steak, Side Muscle On, Defatted** - The steaks shall be prepared from any IMPS tenderloin item defatted as described in Item No. 189A. The narrowest diameter of the cut surface of the psoas major must be at least 1.0 inch (25 mm) (excluding fat).

**Item No. 1189B - Beef Loin, Tenderloin Steak, Side Muscle On, Partially Defatted** - The steaks shall be prepared from any IMPS tenderloin item defatted as described in Item No. 189B. The narrowest diameter of the cut surface of the psoas major must be at least 1.0 inch (25 mm) (excluding fat).

**Item No. 1190 - Beef Loin, Tenderloin Steak, Side Muscle Off, Defatted** - This item is prepared from Item No. 190. The narrowest diameter of the cut surface of the psoas major must be at least 1.0 inch (25 mm) (excluding fat).

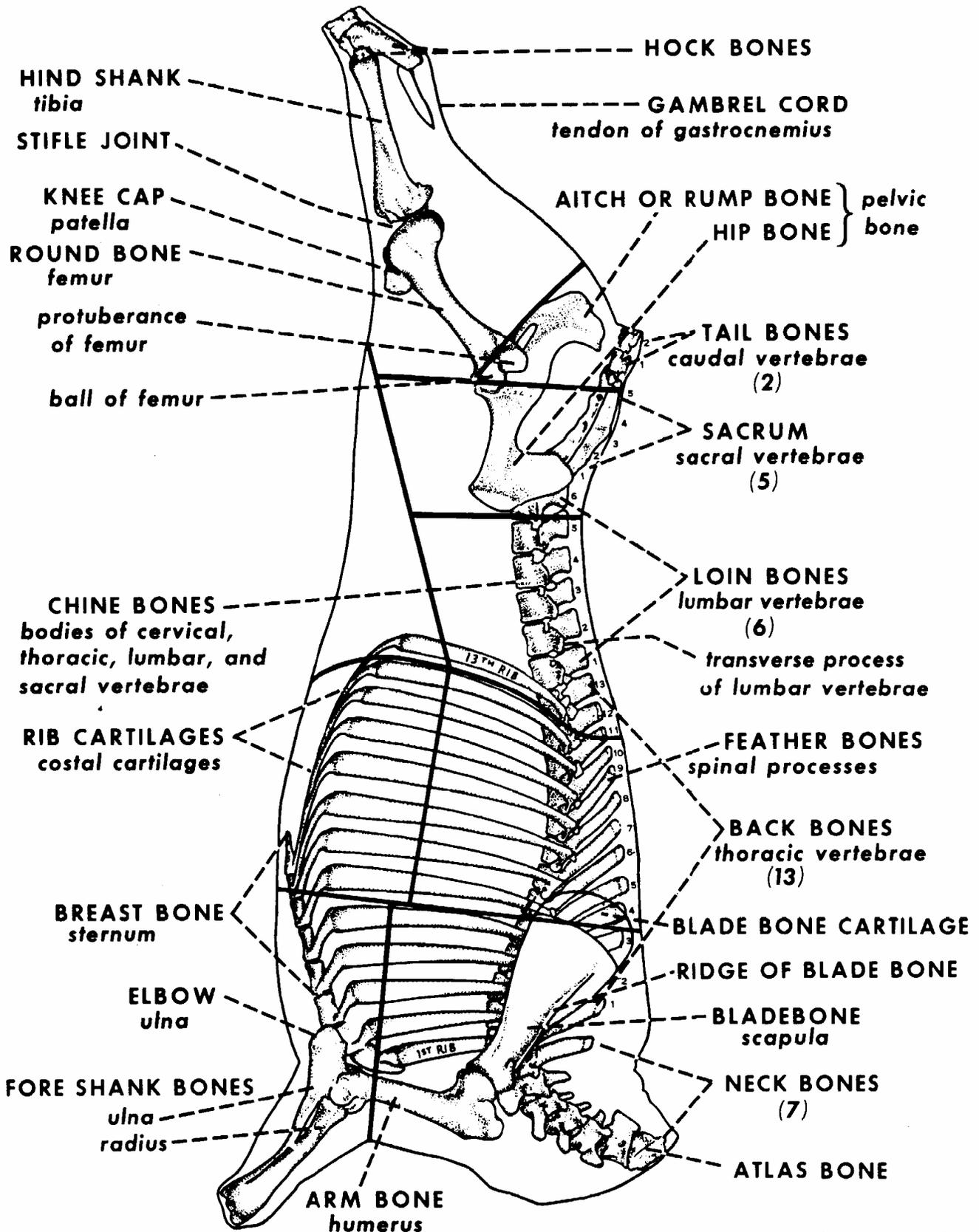
**Item No. 1190A - Beef Loin, Tenderloin Steak, Side Muscle Off, Skinned** - This item is prepared from Item No. 190A. The narrowest diameter of the cut surface of the psoas major must be at least 1.0 inch (25 mm) (excluding fat).

**Item No. 1190B - Beef Loin, Tenderloin Steak, Center Cut** - This item shall be prepared from any item meeting the end item requirements for Item No. 189B. The psoas minor may remain, if firmly attached. The diameter of the cut surface must be at least 1.5 inches (3.8 cm) (excluding fat).

**Item No. 1190C - Beef Loin, Tenderloin Tips** - Tenderloin tips shall be prepared from any tenderloin which meets end item requirements. Tips may consist of any portion of the thin end of the psoas major, psoas minor or iliacus muscles and shall consist of pieces which are no less than 1.5 square inches (9.7 sq cm) and are no less than 1/2 inch (13 mm) thick at any point.

# BEEF SKELETAL CHART

Location, Structure and Names of Bones



Courtesy of National Livestock and Meat Board

