

INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS

FRESH BEEF SERIES 100

DRAFT 9-30-2020

Supersedes Edition Effective November 2014.



Institutional Meat Purchase Specifications

Fresh Beef - Series 100

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1.0 Introduction

1.1 IMPS Documents

The United States Department of Agriculture (USDA) through its Agricultural Marketing Service (AMS) develops and maintains the Institutional Meat Purchase Specifications (IMPS) for meat and meat products. The complete IMPS series includes the following 11 documents:

General Requirements (GR)	
Quality Assurance Provisions (QAP)	
Fresh Beef	Series 100
Fresh Lamb	Series 200
Fresh Veal and Calf	Series 300
Fresh Pork	Series 400
Cured, Cured and Smoked, and Fully Cooked Pork Products	Series 500
Cured, Dried, and Smoked Beef Products	Series 600
Variety Meats and By-Products	Series 700
Sausage Products	Series 800
Fresh Goat	Series 11

1.2 Contact Information

These specifications are recommended for use by any meat product procuring activity.

For assurance that procured items comply with these detailed requirements, AMS, through its Livestock and Poultry (LP) program provides a voluntary meat certification service and a process verification program. For labeling purposes, only producers who have meat products certified according to the IMPS or operate under an approved IMPS process verified program may use the letters "IMPS" on the product label.

Purchasers desiring these services should contact:

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

2.0 IMPS Ordering Checklist

2.1 Checklist Elements

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

Item Number

Special instructions

Purchaser Specified Option (PSO) Added ingredients

Mechanical Tenderization Aging

Grade and Special Requirements

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

Fat Limitations

Portion Cut Weight, Thickness, and Shape Weight Range

Netting and Tying

Packaging and Packing (See IMPS GENERAL REQUIREMENTS.)

Quality Assurance (See IMPS QUALITY ASSURANCE PROVISIONS.)

Method of examination

Acceptable Quality Levels (AQL's) Certification - (See IMPS GR and QAP.)

3.0 Ordering Data to be Specified by the Purchaser

3.1 Item Number, PSO's & Special Instructions

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

3.1.1 Abbreviations

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

Bone in – Bn-in	Intermediate - Inter	Short Cut – Sh Cut
Boneless - Bnls	Individual Muscle - IM	Shoulder - Shld
Center Cut - Cntr Cut	Neck off – Nk-off	Sirloin - Sirln
Cover - Cov	Not to Exceed - NTE	Skinned - Sknd
Deckle – Dkle	Oven-Prepared – Oven-Prep	Special - Sp
Defatted - Dfatd	Partially - Part	Square Cut – Sq-Cut
Denuded - Dnd	Peeled - Pld	Steak - Stk
Diamond – Dia	Porterhouse - Prthse	Tenderloin - Tender
Divided – Div	Portion - Portn	Triangle Tip – Tri Tip
Extra - Ex	Regular – Reg	Trimmed - Trmd
Fresh - Fr	Roast-Ready – Rst-Rdy	Untrimmed - Untrmd
Frozen - Frz	Roast - Rst	
Ground - Grnd	Round - Rnd	

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

3.1.2 Added Ingredients

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

Option No.	Maximum Percentage of Added Ingredients
1	7%
2	10%
3	12%
4	15%
5	≥15%

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

3.1.3 Mechanical Tenderization

To enhance the tenderness of beef products, the purchaser may specify roasts or raw materials to be made into portion cuts to be mechanically tenderized. When specified, the roast or raw materials to be portioned must be mechanically tenderized by using the multiple probe method (pinning) not more than one time.

3.1.4 Aging

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

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

Time	Description
0 – 5 days	Green
5 – 7 days	Moderately aged
7 – 15 days	Aged
>15 days	Extremely aged

3.2 Grade & Special Requirements

3.2.1 Categories

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

Category

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

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

**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.

3.2.2 Contact Information

The purchaser may request documentation from the vendor, stating that cuts are derived from carcasses meeting the special requirements. For certification of the special requirements, a verification program must be in place. Contact the Meat Grading and Certification Branch for development of verification programs (refer to **Section 1.2 – Contact Information**).

3.2.3 Grade Designations

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

3.3 State of Refrigeration

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

3.4 Fat Limitations

3.4.1 Carcasses & Quarters

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

3.4.2 Cuts, Roasts, Diced, & Special Trim Items

The purchaser must specify maximum surface fat thickness requirements unless fat limitations for surface and/or seam fat are indicated in the item descriptions. Maximum fat thickness requirements may be specified in terms of “average” or “at any one point”. Alternative “average” and/or “at any one point” fat limitations may be specified.

Option No.	Maximum Average Thickness	Maximum At Any One Point
1	¾-inch (19 mm) "Commodity trim"	1.0 inch (25 mm)
2	¼-inch (6 mm)	½-inch (13 mm)
3	⅛-inch (3 mm)	¼-inch (6 mm)
4	Practically Free (75% lean/seam surface exposed)	⅛-inch (3 mm)
5	Peeled/Denuded* (remaining fat must not exceed 1.0 inch (25 mm) in the longest dimension and/or ⅛-inch (3 mm) in thickness)	⅛-inch (3 mm)
6	Peeled/Denuded, Surface Membrane Removed* (90% lean exposed)	⅛-inch (3 mm)

*See **Section 6.4**.

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

3.4.3 Portion-Cuts

The purchaser must 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 must not exceed ¼-inch (6 mm) at any one point.

Option No.	Maximum At Any One Point
1	¼-inch (6 mm)
2	⅛-inch (3 mm)
3	Practically free (75% lean/seam surface exposed and remaining fat must not exceed ⅛-inch (3 mm))
4	Peeled/Denuded* (remaining fat must not exceed 1.0 inch (25 mm) in the longest dimension and/or ⅛-inch (3 mm) in thickness))
5	Peeled/Denuded, Surface Membrane Removed* (90% lean exposed and remaining fat must not exceed ⅛-inch (3 mm))

*See Section 6.4.

3.4.4 Comminuted Products & Trimmings

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

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

3.4.5 Fat Content Verification

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

Option No.	Fat Content
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1	Fat content must be declared on the product label along with a nutrition facts panel in accordance with FSIS regulations
2	Contractor must submit documentation of fat analysis to purchaser
3	Fat content certified by AMS (see QAP.)
4	Samples selected by AMS and sent to purchaser designated laboratory

3.5 Portion Cut Weight, Thickness & Shape

3.5.1 Weight & Thickness

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

Portion Thickness Tolerances*		
Specified Thickness	Thickness Tolerance	Thickness Uniformity
1 inch (25 mm) or less	+/- $\frac{3}{16}$ -inch (5 mm)	$\frac{3}{16}$ -inch (5 mm)
More than 1 inch (25 mm)	+/- $\frac{1}{4}$ -inch (6 mm)	$\frac{1}{4}$ -inch (6 mm)

* Thickness measurements are not applicable within $\frac{1}{4}$ -inch (6 mm) of the edge. Also, value listed under thickness uniformity is the maximum allowable difference between the thinnest and thickest measurement of an individual steak.

Portion Weight Tolerances		
Specified Weight	Weight Tolerance	Thickness Uniformity*
Less than 6.0 ounces (170 g)	+/- $\frac{1}{4}$ oz. (7 g)	$\frac{3}{16}$ -inch (5 mm)
6.0 (170 g) to 12.0 ounces (340 g)	+/- $\frac{1}{2}$ oz. (14 g)	$\frac{1}{4}$ -inch (6 mm)

12.01 (341 g) to 24.0 ounces (680 g)	+/- ¾ oz. (21 g)	⅜-inch (9 mm)
24.01 ounces (681 g) or more	+/- 1 oz. (28 g)	½-inch (13 mm)

3.5.2 Shape

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

3.6 Weight Range

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

Item No.	Product Name	Weight Ranges (Pounds)					Page No.
		A	B	C	D	E	
100	Carcass	600-700	700-800	800-900	900-1000	1000-up	33
100A	Carcass, Trimmed	576-672	672-768	768-864	864-960	960-up	33
101	Side	300-350	350-400	400-450	450-500	500-up	33
102	Forequarter	157-183	183-210	210-236	236-262	262-up	33
102A	Forequarter, Boneless	125-146	146-167	167-188	188-209	209-up	33
103	Rib, Primal	27-32	32-36	36-41	41-46	46-up	33
103A	Rib, Regular	21-25	25-28	28-32	32-36	36-up	34
104	Rib, Oven-Prepared, Regular	22-26	26-30	30-33	33-37	37-up	34
107	Rib, Oven-Prepared	21-24	24-28	28-31	31-34	34-up	34
107A	Rib, Oven-Prepared, Blade Bone In	21-24	24-28	28-31	31-34	34-up	34
108	Rib, Oven-Prepared, Boneless	16-19	19-21	21-24	24-27	27-up	34
109	Rib, Roast-Ready	17-19	19-22	22-25	25-28	28-up	35
109A	Rib, Roast-Ready, Special	17-19	19-22	22-25	25-28	28-up	35
109B	Rib, Blade Meat	2-up					35
109C	Rib, Roast-Ready, Cover Off	15-18	18-20	20-23	23-26	26-up	35
109D	Rib, Roast-Ready, Cover Off, Short Cut (Export Style)	15-17	17-20	20-22	22-24	24-up	36
109E	Rib, Ribeye Roll, Lip-On, Bone In	14-16	16-19	19-21	21-23	23-up	36
110	Rib, Roast-Ready, Boneless	14-16	16-19	19-21	21-23	23-up	36

Product Name	Weight Ranges (Pounds)
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Item No		A	B	C	D	E	Page
111	Rib, Spencer Roll	13-15	15-17	17-19	19-21	21-up	36
112	Rib, Ribeye Roll	7-8	8-9	9-10	10-11	11-up	36
112A	Rib, Ribeye Roll, Lip-On	11-12	12-14	14-16	16-18	18-up	36
112C	Rib, Ribeye (IM)	6-7	7-8	8-9	9-10	10-up	37
112D	Rib, Ribeye Cap (IM)	3-4		4-up			37
113	Chuck, Square-Cut	83-96	96-110	110-124	124-138	138-up	37
113A	Chuck, Square-Cut, Divided	79-93	93-106	106-119	119-132	132-up	37
113B	Chuck, Square-Cut, Neck-Off, Divided	41-48	48-55	55-62	62-69	69-up	37
113C	Chuck, Square-Cut, Neck-Off, 2 Piece, Semi Boneless	39-46	46-52	52-59	59-66	66-up	37
114	Chuck, Shoulder (Clod)	15-18	18-20	20-23	23-26	26-up	37
114A	Chuck, Shoulder Roast	15-18	18-20	20-23	23-26	26-up	38
114B	Chuck, Shoulder Roast, Special	15-18	18-20	20-23	23-26	26-up	38
114C	Chuck, Shoulder (Clod), Trimmed, (2-Piece)	15-17	17-20	20-22	22-24	24-up	38
114D	Chuck, Shoulder (Clod), Top Blade	3-down		3-4	4-up		38
114E	Chuck, Shoulder (Clod), Arm Roast	9-10	10-12	12-13	13-14	14-up	39
114F	Chuck, Shoulder, Tender (IM)	1-down		1-up			39
114G	Chuck, Shoulder, Arm, Center Cut (IM)	5-6	6-7	7-8		8-up	39
115	Chuck, Square-Cut, Boneless	65-76	76-87	87-98	98-109	109-up	39
115A	Chuck, Blade Portion, Boneless	26-30	30-35	35-39	39-43	43-up	39
115B	Chuck, Arm-Out, Boneless	41-47	47-54	54-61	61-68	68-up	39
115C	Chuck, Square-Cut, Neck-Off, Boneless	59-69	69-79	79-89	89-99	99-up	39
115D	Chuck, Square-Cut, Pectoral Meat (IM)	4-down		4-up			40
116	Chuck, Square-Cut, Clod-Out, Boneless	49-57	57-65	65-73	73-81	81-up	40
116A	Chuck, Chuck Roll	17-19	19-22	22-25	25-28	28-up	40
116B	Chuck, Chuck Tender	3-down		3-up			40
116C	Chuck, Chuck Roll, Untrimmed	18-21	21-24	24-27	27-30	30-up	41
116D	Chuck, Chuck Eye Roll	9-11	11-12	12-14	14-16	16-up	41
116E	Chuck, Under Blade Roast	9-11	11-12	12-14	14-16	16-up	41
116F	Chuck, Under Blade, Flat Cut (IM)	4-down		4-up			41

Item No.	Product Name	Weight Ranges (Pounds)					Page No.
		A	B	C	D	E	
116G	Chuck, Under Blade, Center Cut (IM)	4-down		4-up			41
116H	Chuck, Chuck Eye (IM)	4-down		4-up			42
116I	Chuck, Neck Roast	4-down		4-up			42
116K	Chuck Roll, 3-Way	13-16	16-18	18-20	20-22	22-up	42
117	Foreshank	9-10	10-12	12-13	13-14	14-up	42
118	Brisket	15-17	17-20	20-22	22-24	24-up	42
119	Brisket, Deckle-On, Boneless	10-12	12-13	13-15	15-17	17-up	42
120	Brisket, Deckle-Off, Boneless	9-11	11-12	12-14	14-16	16-up	42
120A	Brisket, Flat Cut, Boneless (IM)	7-8	8-9	9-10	10-11	11-up	43
120B	Brisket, Point Cut, Boneless (IM)	4-down	4-5	5-6	6-7	7-up	43
120C	Brisket, 2 Piece, Boneless	8-9	9-11	11-12	12-13	13-up	43
121	Plate, Short Plate	27-31	31-36	36-40	40-44	44-up	43
121A	Plate, Short Plate, Boneless	14-16	16-19	19-21	21-23	23-up	43
121B	Plate, Short Plate, Trimmed, Boneless	12-14	14-16	16-18	18-20	20-up	43
121C	Plate, Outside Skirt (IM)	1-down	1-2	2-up			43
121D	Plate, Inside Skirt (IM)	2-down		2-up			43
121E	Plate, Outside Skirt (IM), Skinned	2-down	2-3	3-up			43
121F	Plate, Short Plate, Short Ribs Removed	24-28	28-32	32-36	36-40	40-up	43
121G	Plate, Short Plate, Short Ribs Removed, Boneless	12-14	14-16	16-18	18-20	20-up	44
122	Plate, Full	38-44	44-51	51-57	57-63	63-up	44
122A	Plate, Full, Boneless	25-30	30-34	34-38	38-42	42-up	44
123	Short Ribs	3-4		4-5	5-up		44
123A	Short Plate, Short Ribs, Trimmed	Amount as Specified					44
123B	Rib, Short Ribs, Trimmed	Amount as Specified					44
123C	Rib, Short Ribs	Amount as Specified					45
123D	Short Ribs, Boneless	4-down			4-up		45
124	Rib, Back Ribs	Amount as Specified					45
124A	Rib, Back Rib, Rib Fingers	Amount as Specified					45
124B	Plate, Rib Fingers	Amount as Specified					45
125	Chuck, Armbone	88-103	103-117	117-132	132-147	147-up	45
126	Chuck, Armbone, Boneless	69-81	81-92	92-104	104-116	116-up	45
126A	Chuck, Armbone, Clod-Out, Boneless	59-69	69-79	79-89	89-99	99-up	46

Item No.	Product Name	Weight Ranges (Pounds)					Page No.
		A	B	C	D	E	
127	Chuck, Cross-Cut	103-121	121-138	138-155	155-172	172-up	46
128	Chuck, Cross-Cut, Boneless	81-95	95-108	108-122	122-136	136-up	46
130	Chuck, Short Ribs	3-4		4-5	5-up		46
130A	Chuck, Short Ribs, Boneless	2-3		3-up			46
132	Triangle	129-150	150-172	172-193	193-214	214-up	46
133	Triangle, Boneless	101-117	117-134	134-151	151-168	168-up	47
134	Beef Bones	Amount as Specified					47
135	Diced Beef	Amount as Specified					47
135A	Beef for Stewing	Amount as Specified					47
135B	Beef for Kabobs	Amount as Specified					47
135C	Beef for Stir Fry	Amount as Specified					48
136	Ground Beef	Amount as Specified					48
136A	Ground Beef and Soy Protein Product Patty Mix	Amount as Specified					49
136C	Beef Patty Mix, NTE 10% Fat	Amount as Specified					50
136D	Pure Beef	Amount as Specified					50
137	Ground Beef, Special	Amount as Specified					50
137A	Ground Beef and Soy Protein Product, Special	Amount as Specified					51
138	Beef Trimmings	Amount as Specified					51
139	Special Trim, Boneless	Amount as specified					52
140	Hanging Tender (IM)	1-down		1-up			52
155	Hindquarter	143-166	166-190	190-214	214-238	238-up	52
155A	Hindquarter, Boneless	108-126	126-144	144-162	162-180	180-up	52
157	Hindshank	9-10	10-12	12-13	13-14	14-up	52
158	Round, Primal	71-83	83-95	95-107	107-119	119-up	53
158A	Round, Diamond-Cut	76-89	89-101	101-114	114-127	127-up	53
158B	Round, NY Style	63-74	74-84	84-95	95-106	106-up	53
159	Round, Primal, Boneless	53-62	62-71	71-80	80-89	89-up	53
160	Round, Shank-Off, Partially Boneless	57-67	67-76	76-86	86-96	96-up	53
160A	Round, Diamond Cut, Shank Off, Partially Boneless	60-70	70-80	80-90	90-100	100-up	54
160B	Round, Heel and Shank Out, Semi-Boneless	45-53	53-60	60-68	68-76	76-up	54
161	Round, Shank Off, Boneless	53-61	61-70	70-79	79-88	88-up	54
161A	Round, Diamond Cut, Shank Off, Boneless	53-62	62-71	71-80	80-89	89-up	54
161B	Round, Heel and Shank Off, Without Sirloin Tip, Boneless	37-44	44-50	50-56	56-62	62-up	54

Item No.	Product Name	Weight Ranges (Pounds)					Page No.
		A	B	C	D	E	
163	Round, Shank Off, 3-Way, Boneless	50-58	58-67	67-75	75-83	83-up	54
163A	Round, Shank Off, 3-Way, Untrimmed, Boneless	50-58	58-67	67-75	75-83	83-up	55
164	Round, Rump and Shank Off	48-56	56-64	64-72	72-80	80-up	55
165	Round, Rump and Shank Off, Boneless	43-50	50-57	57-64	64-71	71-up	55
165A	Round, Rump and Shank Off, Boneless, Special	45-53	53-60	60-68	68-76	76-up	55
165B	Round, Rump and Shank Off, Boneless, Special	45-53	53-60	60-68	68-76	76-up	55
166	Round, Rump and Shank Off, Boneless	43-50	50-57	57-64	64-71	71-up	55
166A	Round, Rump Partially Removed, Shank Off	53-61	61-70	70-79	79-88	88-up	55
166B	Round, Rump and Shank Partially Off, Handle On	53-61	61-70	70-79	79-88	88-up	56
167	Round, Sirloin Tip(Knuckle)	8-9	9-11	11-12	12-13	13-up	56
167A	Round, Sirloin Tip (Knuckle), Peeled	7-9	9-10	10-11	11-12	12-up	56
167B	Round, Full Sirloin Tip	12-14	14-16	16-18	18-20	20-up	56
167C	Round, Sirloin (Full) Tip	11-13	13-15	15-17	17-19	19-up	57
167D	Round, Sirloin Tip, Peeled, 2-Piece	8-9	9-11	11-12	12-13	13-up	57
167E	Round, Sirloin Tip, Center Roast (IM)	3-4	4-5	5-up			57
167F	Round, Sirloin Tip, Side Roast (IM)	3-down	3-4	4-up			57
168	Round, Top (Inside), Untrimmed	17-20	20-23	23-26	26-29	29-up	57
169	Round, Top (Inside)	17-19	19-22	22-25	25-28	28-up	57
169A	Round, Top (Inside), Cap Off	15-18	18-20	20-23	23-26	26-up	58
169B	Round, Top (Inside), Cap (IM)	2-3		3-up			58
169C	Round, Top (Inside), Front Side (IM)	1-down		1-up			58
169D	Round, Top (Inside) Soft Side Removed	16-19	19-21	21-24	24-27	27-up	58
169E	Round, Top (Inside) (IM)	4-5		5-up			58
170	Round, Bottom (Gooseneck)	22-26	26-29	26-33	33-37	37-up	58
170A	Round, Bottom (Gooseneck), Heel Out	21-24	24-28	28-31	31-34	34-up	58
171	Round, Bottom (Gooseneck), Untrimmed	21-25	25-28	28-32	32-36	36-up	59
171A	Round, Bottom (Gooseneck), Untrimmed, Heel Out	21-24	24-28	28-31	31-34	34-up	59
171B	Round, Outside Round (Flat)	11-13	13-15	15-17	17-19	19-up	59
171C	Round, Eye of Round (IM)	5-down	5-6	6-7	7-8	8-up	59
171D	Round, Outside Round, Side Muscle Removed (IM)	9-11	11-12	12-14	14-16	16-up	59

Item No.	Product Name	Weight Ranges (Pounds)					Page No.
		A	B	C	D	E	
171E	Round, Outside Round, Side Roast (IM)	3-4		4-5	5-6	6-up	59
171F	Round, Outside Round, Heel	3-4		4-5	5-6	6-up	59
171G	Round, Outside Round, Rump (IM)	5-down		5-6	6-7	7-up	60
172	Loin, Full Loin, Trimmed	38-45	45-52	52-58	58-64	64-up	60
172A	Loin, Full Loin, Diamond Cut, Trimmed	43-50	50-57	57-64	64-71	71-up	60
173	Loin, Short Loin	26-30	30-35	35-39	39-43	43-up	60
174	Loin, Short Loin, Short-Cut	21-25	25-28	28-32	32-36	36-up	60
175	Loin, Strip Loin	15-18	18-20	20-23	23-26	26-up	61
176	Loin, Steak Tails	3-4		4-5	5-6	6-up	61
180	Loin, Strip Loin, Boneless	9-11	11-12	12-14	14-16	16-up	61
181	Loin, Sirloin	21-24	24-28	28-31	31-34	34-up	62
181A	Loin, Top Sirloin	14-16	16-19	19-21	21-23	23-up	62
182	Loin, Sirloin Butt, Boneless	14-16	16-19	19-21	21-23	23-up	62
183	Loin, Sirloin Butt, Trimmed, Boneless	11-13	13-15	15-17	17-19	19-up	63
184	Loin, Top Sirloin Butt, Boneless	9-11	11-12	12-14	14-16	16-up	63
184A	Loin, Top Sirloin Butt, Semi Center-Cut, Boneless	9-11	11-12	12-14	14-16	16-up	63
184B	Loin, Top Sirloin Butt, Center-Cut, Cap Off (IM), Boneless	8-9	9-11	11-12	12-13	13-up	63
184C	Loin, Top Sirloin Butt, Untrimmed, Boneless	10-12	12-13	13-15	15-17	17-up	63
184D	Loin, Top Sirloin Butt, Cap (IM)	1-2		2-up			63
184E	Loin, Top Sirloin Butt, 2-Piece	9-11	11-12	12-14	14-16	16-up	64
184F	Loin, Top Sirloin Butt, Center-Cut, Seamed, Dorsal Side (IM)	3-4		4-up			64
185	Loin, Bottom Sirloin Butt, Boneless	6-7	7-8	8-9	9-10	10-up	64
185A	Loin, Bottom Sirloin Butt, Flap, Boneless (IM)	2-down	2-3	3-up			64
185B	Loin, Bottom Sirloin Butt, Ball Tip, Boneless	1-2	2-up				64
185C	Loin, Bottom Sirloin Butt, Tri-Tip, Boneless (IM)	2-down	2-3	3-up			64
185D	Loin, Bottom Sirloin Butt, Tri-Tip, Defatted, Boneless	3-down	3-4	4-up			64
186	Loin, Bottom Sirloin Butt, Trimmed, Boneless	3-4		4-5	5-6	6-up	65
188	Loin, Tenderloin, Bone-in	4-5		5-6	6-7	7-up	65
189	Loin, Tenderloin, Full	5-6	6-7	7-8	8-9	9-up	65
189A	Loin, Tenderloin, Full, Side Muscle On, Defatted	5-down	5-6	6-7	7-8	8-up	65

Item No.	Product Name	Weight Ranges (Pounds)					Page No.
		A	B	C	D	E	
189B	Loin, Tenderloin, Full, Side Muscle On, Partially Defatted	4-5		5-6	6-7	7-up	65
190	Loin, Tenderloin, Full, Side Muscle Off, Defatted	3-4		4-up			65
190A	Loin, Tenderloin, Full, Side Muscle Off, Skinned	4-5		5-6	6-7	7-up	65
190B	Loin, Tenderloin, Full, Side Muscle Off, Center-Cut, Skinned (IM)	2-down		2-up			65
191	Loin, Tenderloin, Butt	2-down	2-3	3-up			66
191A	Loin, Tenderloin Butt, Defatted	3-down	3-4	4-up			66
191B	Loin, Tenderloin Butt, Skinned	2-3		3-up			66
192	Loin, Tenderloin, Short	3-4		4-up			66
192A	Loin, Tenderloin Tails	Amount as Specified					66
193	Flank, Flank Steak (IM)	1-2		2-up			66
194	Flank, Rose Meat (IM)	Amount as Specified					66

Portion Cuts			
Item No.	Product Name	Suggested Portion Weight Range (Ounces)	Page No.
1100	Cubed Steak	3-8	67
1101	Cubed Steak, Special	3-8	67
1102	Braising Steak, Swiss	4-8	67
1103	Rib, Rib Steak, Bone-In	8-18	68
1103A	Rib, Rib Steak, Boneless	4-12	68
1103B	Rib, Rib Steak, Frenched, Bone In	3-16	68
1112	Rib, Ribeye Roll Steak, Boneless	4-12	68
1112A	Rib, Ribeye Steak, Lip-On, Boneless	4-12	69
1112B	Rib, Ribeye Steak, Lip-On, Short Cut, Boneless	4-12	69
1112C	Rib, Ribeye Steak	4-12	69
1112D	Rib, Ribeye Cap Steak	4-8	69
1114D	Chuck, Shoulder, Top Blade Steak	4-12	69
1114E	Chuck, Shoulder, Arm Steak, Boneless	4-10	69
1114F	Chuck, Shoulder Tender, Portioned (IM)	2-14	70
1116D	Chuck, Chuck Eye Roll Steak	4-12	70
1116G	Chuck, Under Blade, Center-Cut Steak	4-12	70
1116H	Chuck, Chuck Eye Steak	4-12	71
1121D	Plate, Inside Skirt Steak (IM), Boneless	4-8	71
1121E	Plate, Outside Skirt Steak, Skinned (IM)	4-8	71
1123	Short Ribs, Bone-In	3-10	71

Item No.	Product Name	Suggested Portion Weight Range (Ounces)	Page No.
1130	Chuck, Short Rib, Bone-In	3-10	71
1136	Ground Beef Patties	Desired ounces or number per pound	72
1136A	Ground Beef and Soy Protein Product Patties	Desired ounces or number per pound	72
1136B	Beef Patties	Desired ounces or number per pound	72
1136C	Beef Patties, NTE 10% Fat	Desired ounces or number per pound	72
1136D	Pure Beef Patties	Desired ounces or number per pound	72
1137	Ground Beef Patties, Special	Desired ounces or number per pound	72
1137A	Ground Beef and Soy Protein Product Patties Special	Desired ounces or number per pound	72
1138	Beef Steaks, Flaked and Formed, Frozen	Desired ounces or number per pound	72
1138A	Beef Sandwich Steaks, Flaked, Chopped, Formed, and Wafer Sliced, Frozen	Desired ounces	72
1138B	Beef Steaks, Sliced and Formed, Frozen	Desired ounces	72
1139	Beef Slices	Desired ounces or thickness	73
1140	Hanger Steaks	4-8	73
1150	Top Side Steak, Boneless	4-16	73
1167	Round, Sirloin Tip (Knuckle) Steak	3-10	73
1167A	Round, Sirloin Tip (Knuckle) Steak, Peeled	3-10	73
1167D	Round, Sirloin Tip (Knuckle) Steak, Peeled, Special	4-8	73
1167E	Round, Sirloin Tip (Knuckle), Center Steaks (IM)	4-8	73
1167F	Round, Sirloin Tip (knuckle), Side Steaks (IM)	4-8	74
1169	Round, Top (Inside) Round Steak	3-12	74
1169A	Round, Top (Inside) Cap-Off, Round Steak	3-12	74
1169C	Round Top (Inside) Round, Front Side Steak	3-12	74
1170A	Round, Bottom (Gooseneck) Round Steak	3-24	74
1171D	Round, Outside Round Steaks (IM)	3-24	74
1171G	Round, Outside Round, Rump Steak (IM)	3-12	74
1173	Loin, Porterhouse Steak	10-12	75
1174	Loin, T-Bone Steak	8-24	75
1179	Loin, Strip Loin Steak, Bone-in	8-24	75
1179A	Loin, Strip Loin Steak, Center Cut, Bone-In	8-24	75
1180	Loin, Strip Loin Steak, Boneless	6-20	75
1180A	Loin, Strip Loin Steak, Center-Cut, Boneless	6-20	75
1180B	Loin, Strip Loin Steak, Split, Boneless	4-12	75
1180C	Loin, Strip Loin Steak, End Cut, Boneless	6-20	76
1184	Loin, Top Sirloin Butt Steak, Boneless	4-24	76
1184A	Loin, Top Sirloin Butt Steak, Semi Center-Cut, Boneless	4-16	76

Item No.	Product Name	Suggested Portion Weight Range (Ounces)	Page No.
1184B	Loin, Top Sirloin Butt Steak, Center-Cut, Boneless (IM)	4-16	76
1184D	Loin, Top Sirloin Cap Steak, Boneless (IM)	4-8	76
1184F	Loin, Top Sirloin Butt Steak, Center-Cut, Seamed, Dorsal Side (IM), Boneless	3-8	76
1185A	Loin, Bottom Sirloin Butt, Flap Steak (IM)	3-8	77
1185B	Loin, Bottom Sirloin Butt, Ball Tip Steak	3-10	77
1185C	Loin, Bottom Sirloin Butt, Tri-Tip Steak (IM)	3-8	77
1185D	Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted (IM)	3-8	77
1188	Loin, Tenderloin, Steak, Bone-in	3-8	77
1189	Loin, Tenderloin Steak	4-14	77
1189A	Loin, Tenderloin Steak, Side Muscle On, Defatted	3-14	77
1189B	Loin, Tenderloin Steak, Side Muscle On, Partially Defatted	3-14	77
1190	Loin, Tenderloin Steak, Side Muscle Off, Defatted	3-14	78
1190A	Loin, Tenderloin Steak, Side Muscle Off, Skinned	3-14	78
1190B	Loin, Tenderloin Steak, Center-Cut, Skinned	3-14	78
1190C	Loin, Tenderloin Tips	Amount as Specified	78

3.7 Netting & Tying

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

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

3.8 Packaging & Packing

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

3.9 Quality Assurance

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

4.0 USDA Certification and Verification

4.1 Contact Information

When requested, the purchaser must specify within a contract or purchase order that product must be certified or that the producer is operating under an approved IMPS Process Verified Program by the USDA, AMS, LP, SSD. The IMPS QAP,

<https://www.ams.usda.gov/sites/default/files/media/QualityAssuranceProvisionsIMP S.pdf>

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

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

5.0 Material Requirements

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

6.0 Quality

6.1 Excellent Condition

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

6.2 Lean Quality

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

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

6.3 Workmanship

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

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

6.4 Fat Trimming

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

6.4.1 Peeled/Denuded

The term "peeled" implies surface fat and muscle separation through natural seams so that the resulting cut's seamed surface ("silver" or "blue" tissue) is exposed with remaining "flake" fat NTE 1.0 inch (25 mm) in the longest dimension and/or 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 NTE 1.0 inch (25 mm) in any dimension and/or 1/8-inch (3 mm) in depth at any point.

6.4.2 Peeled/Denuded, Surface Membrane Removed

Peeled/denuded, surface membrane removed requires the surface membrane ("silver" or "blue" tissue) to be removed (skinned); the resulting cut surface must expose at least 90 percent lean with remaining "flake" fat NTE 1/8-inch (3 mm) in depth.

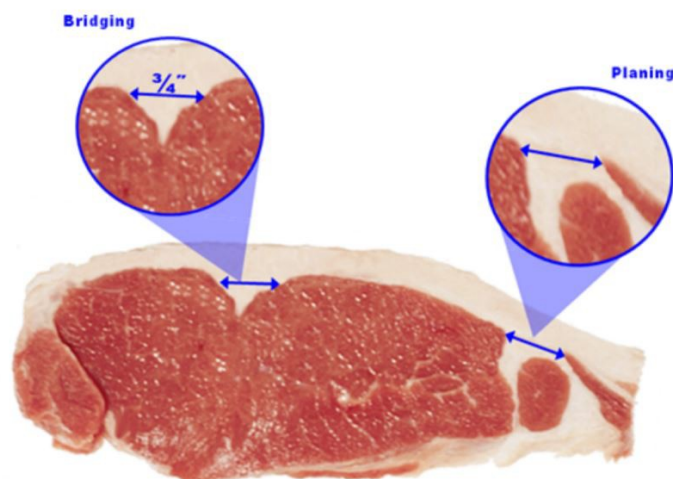
6.4.3 Cuts & Roast Items

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

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

6.4.4 Bridging & Planing

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



6.4.5 Diced & Portion-Cut Items

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

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

6.4.6 Seam Fat

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

For steak items, the bridging and/or planing methods must be applied to take into account the irregular widths of the seam fat within a muscle depression or between adjacent muscles in order to reveal the actual fat thickness (width) of fat within a seam. Seam fat must be evaluated no closer than $\frac{3}{4}$ -inch (19 mm) from the contour

(projected perimeter when symmetrically formed or unformed) of the outer edge of the steak.

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

6.5 Objectionable Materials

Trimming for further processing into ground, flaked, chopped, or diced items - The processor must remove materials that are objectionable and will have a negative impact on quality of the end item. The following objectionable materials must be excluded:

- Major lymph glands (prefemoral, popliteal, and prescapular), thymus gland, and the sciatic (ischiatric) nerve (lies medial to the outside round).
- All bone, cartilage, and the following heavy connective tissues:
 - White fibrous – Shoulder tendon, elbow tendon, silver skin (outside round), sacrociatic ligament, opaque periosteum, serous membrane (peritoneum), tendinous ends of shanks, gracilis membrane, patellar ligament (associated with the stifle joint), and achilles tendon.
 - Yellow elastin – Back strap and abdominal tunic.
 -

6.5.1 Specified Risk Material

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

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

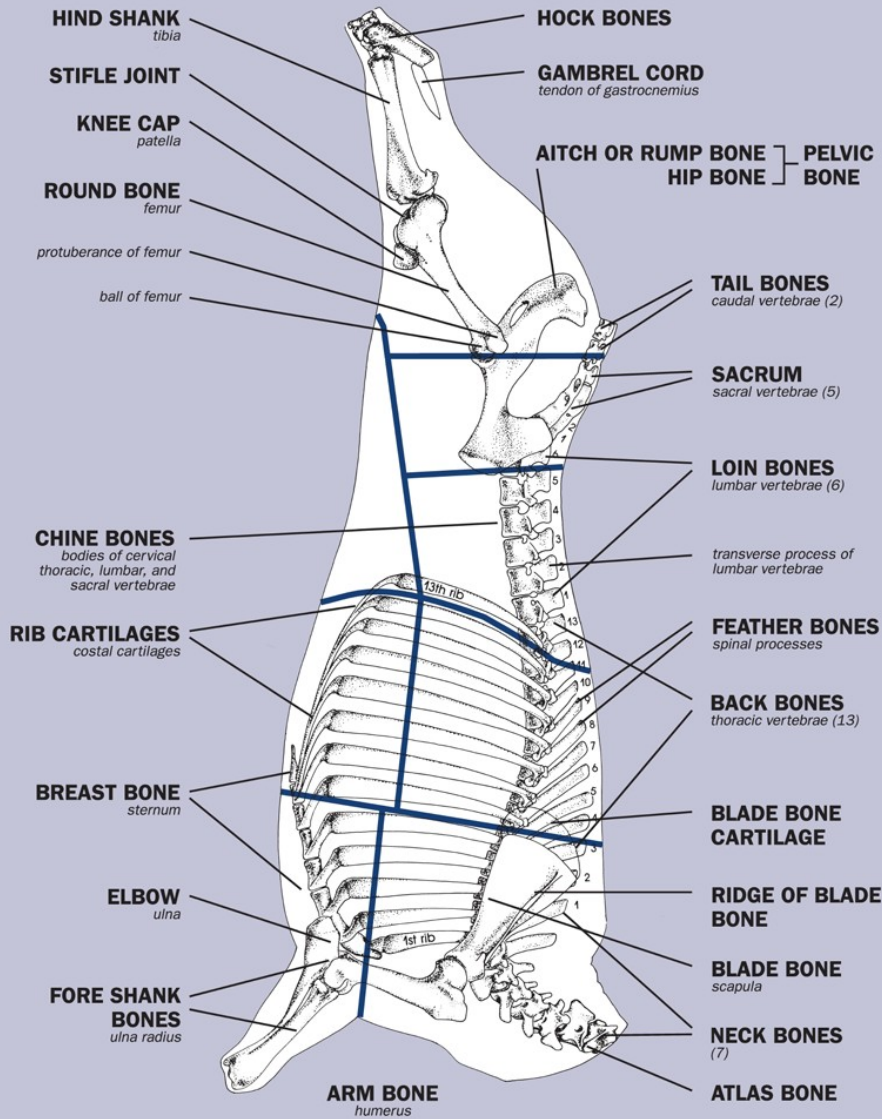
7.0 Diagrams

7.1 Beef Side Skeletal Diagram

beef

Beef Skeletal Chart

Location, Structure, and Names of Bones



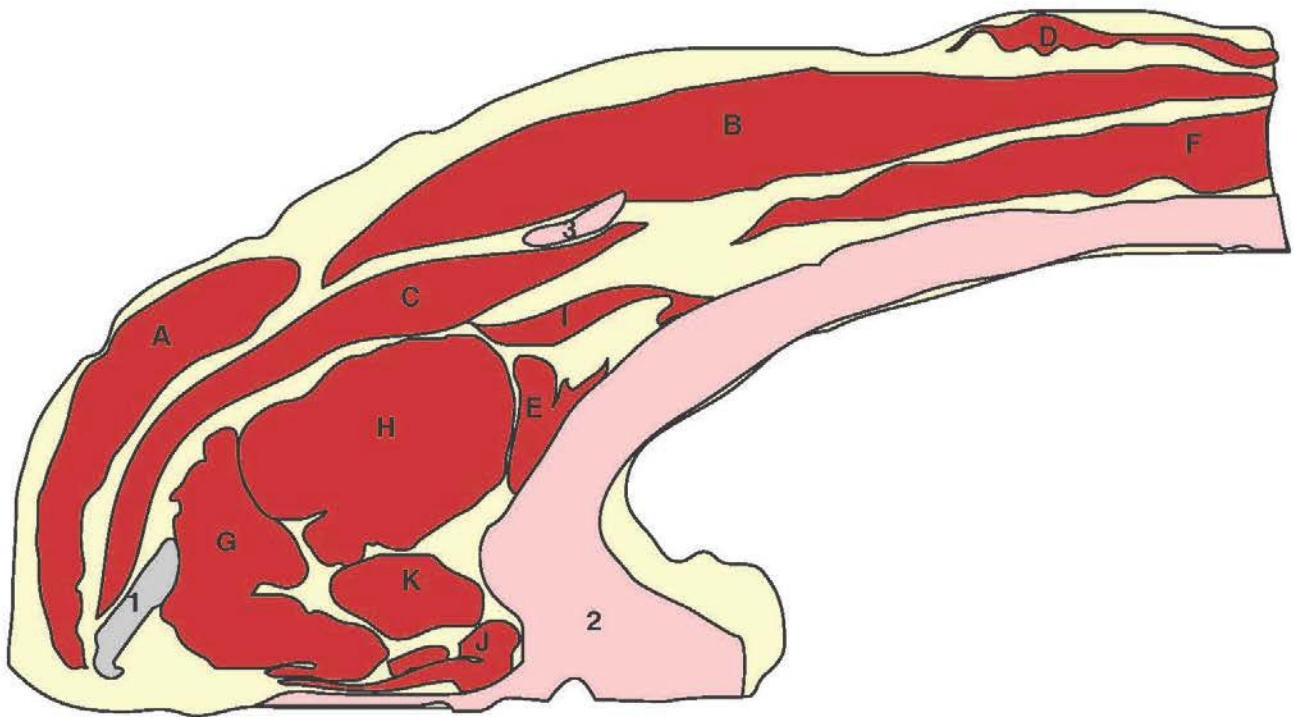
Courtesy of the American Meat Science Association

7.2 Beef Side Primal Diagram

7.3 Primal Separation Diagrams

7.3.1 Rib-Chuck Separation

- A. *M. trapezius*
- B. *M. latissimus dorsi*
- C. *M. rhomboideus*
- D. *M. infraspinatus*
- E. *M. longissimus costarum*
- F. *M. serratus ventralis*
- G. *M. spinalis dorsi*
- H. *M. longissimus dorsi*
- I. *M. serratus dorsalis*
- J. *M. multifidus dorsi*
- K. *M. complexus*
- 1. Ligamentum nuchae
- 2. Thoracic vertebra
- 3. Scapula

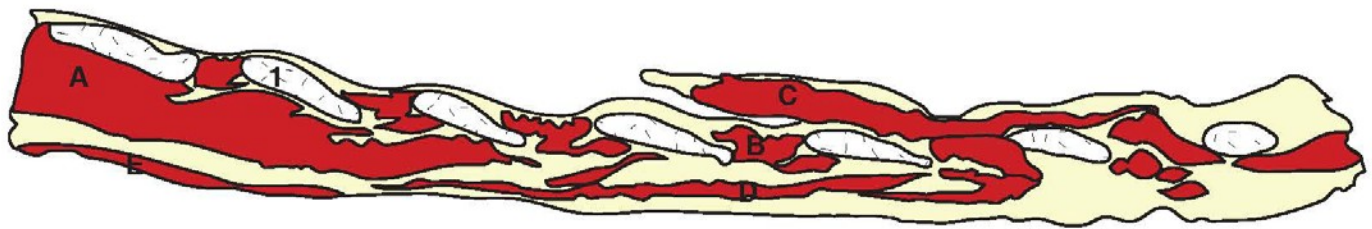


7.3.2 Chuck – Brisket Separation – **New Image Coming Soon!**

7.3.3 Rib-Loin Separation – **New Image Coming Soon!**

7.3.4 Short Plate - Rib Separation

- A. *M. serratus ventralis*
- B. *M. intercostales interni*
- C. *M. diaphragm*
- D. *M. latissimus dorsi*
- E. *M. cutaneous trunci*
- 1. Ribs (6-12)



7.3.5 Short Loin – Sirloin Separation – **New Image Coming Soon!**

7.3.6 Loin – Round Separation – **New Image Coming Soon!**

8.0 Cut Descriptions

8.1 Myology

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

8.2 Foodservice Cut Descriptions

Item No. 100 - Beef Carcass - The carcass must consist of two matched sides each consisting of a forequarter and a hindquarter. The sides must 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 must 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 must be firmly attached and the membranous portion must be trimmed close to the lean. The *thymus* gland and heart fat must 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 must be trimmed NTE 1.0 inch (25 mm) in depth at any point.

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 must 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 must 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 must 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) must 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 must be removed. The purchaser must specify if this item must remain intact or be separated into cuts.

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 must 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 must 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 must be removed by a straight cut which is ventral to, but not more than 6.0 inches (15.0 cm) from, the *M. 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 *M. longissimus dorsi*. The diaphragm and fat on the ventral surface of the vertebrae must be removed.

Option No.	Description
1	Full rib bone attached.

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

Item No. 107 - Beef Rib, Oven-Prepared - This item is prepared as described in Item No. 103 except that the short plate must be removed by a straight cut which is ventral to, but not more than 3.0 inches (7.5 cm) from the *M. 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 *M. longissimus dorsi*. The chine bone must 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 must 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 must be exposed by a cut that follows

the natural curvature of the 12th rib mark and that exposes the *M. spinalis dorsi* not extending more than half the length of the *M. longissimus dorsi*. On the chuck end, the *M. longissimus dorsi* must be at least twice as large as the *complexus*. Seven rib marks must be present. The short plate must be removed by a straight cut that is ventral to, but not more than 3.0 inches (7.5 cm) from, the *M. 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 *M. longissimus dorsi*. All bones, cartilages, related *M. intercostales interni*, and backstrap must be removed. The rib must 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 must be removed by a straight cut that is ventral to, but not more than 3.0 inches (7.5 cm) from, the *M. 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 *M. longissimus dorsi*. The chine bone must 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, *M. latissimus dorsi*, *M. infraspinatus*, *M. subscapularis*, *M. rhomboideus*, and *M. trapezius* must be removed. The exterior fat covering (that covered the *M. latissimus dorsi* and *M. trapezius*) must 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 must be trimmed even with the short plate side and must not have holes larger than 2.0 square inches (12.9 sq cm). The rib must 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 *M. latissimus dorsi*, *M. trapezius*, *M. longissimus dorsi*, and *M. spinalis dorsi*) must be separated to facilitate trimming of the underlying fat. The underlying fat covering the *M. longissimus dorsi* and *M. spinalis dorsi* must be trimmed to a uniform thickness for the entire seamed surface. The exterior fat covering must 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 must be removed. The fat cover must not exceed 1.0 inch (25 mm) in thickness at any point and must 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 (*M. subscapularis* and *M. rhomboideus*) and above (*M. latissimus dorsi*, *M. infraspinatus*, and *M. trapezius*) the blade bone and related cartilage of the primal rib. The lean surfaces must be trimmed practically free of fat. All bones and cartilages must be removed. This item is often referred to as 'lifter meat' or 'cap and wedge meat'.

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

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

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

Option No.	Description
1	1.0 in. (25 mm) x 1.0 in. (25 mm)
2	0 in. x 0 in. (product name must 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 *M. latissimus dorsi*, *M. infraspinatus*, *M. subscapularis*, *M. rhomboideus*, and *M. trapezius*, must be removed. The exterior fat covering which covered the *M. latissimus dorsi* and *M. trapezius* must be left intact. Fat cover extending beyond the short plate edge must be removed. The roast must be netted or tied. Purchaser may specify lip length (short plate) removal.

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

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

Item No. 112A - Beef Rib, Ribeye Roll, Lip-On - This item is the same as Item No. 112 except that the 'lip' (*M. serratus dorsalis* and *M. longissimus costarum* and related intermuscular fat) remains attached on the short plate side and must be

prepared by a straight cut which is ventral to, but not more than 2.0 inches (5.0 cm) from, the *M. longissimus dorsi*.

Item No. 112C - Beef Rib, Ribeye (IM) - This item must consist of the *M. longissimus dorsi* from any rib eye roll. The *M. complexus* and *M. spinalis dorsi* must be removed by cutting through the natural seams.

Item No. 112D - Beef Rib, Ribeye Cap (IM), - This item must consist of the *M. spinalis dorsi/multifidus dorsi* removed from any rib eye roll by cutting through the natural seams.

Option No.	Description
1	<i>M. Complexus</i> muscle included

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 must be prepared by a straight cut between the 5th and 6th ribs. The brisket and foreshank must 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* must be present on the brisket side. The *thymus* gland and heart fat must 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 must 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 *M. 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 must 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 must be individually packaged and placed into the same container.

Item No. 114 - Beef Chuck, Shoulder (Clod) - The shoulder (clod) is the large muscle system which lies dorsal and posterior to the elbow joint, ventral and posterior to the ridge of the scapula (blade bone), and is anterior to the 6th rib. The *Mm. cutaneous trunci/cutaneous omobrachialis* (shoulder rose) must be removed when the underlying fat exceeds the surface fat thickness specified. The presence of the *M. trapezius*, *M. cutaneous trunci*, *M. teres major*, and the minor muscles over the *humerus* are optional, however, the *M. teres major* is generally excluded unless

otherwise specified. The tendons on the elbow end must be trimmed to be even with the lean. All bones and cartilages must be removed.

Item No. 114A - Beef Chuck, Shoulder Roast - This item is as described in Item No. 114 except that the shoulder must be trimmed so that it is not less than 1.0 inch (25 mm) thick at any point, except within ¾-inch (19 mm) of the juncture of the *M. trapezius* and *M. 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 shoulder must be separated from the thin (blade) end and if necessary, subsequent cuts must be made at right angles to the blade side splitting the arm end into approximate equal portions. The blade end must be split lengthwise into approximately equal portions, the ends must be reversed, the boned surfaces placed together, and if necessary, a subsequent cut(s) must be made at a right angle to the length of the blade portion into approximate equal portions. All roasts must be netted or tied.

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

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

Item No. 114D - Beef Chuck, Shoulder (Clod), Top Blade - This item is derived from Item No. 114 and must consist of the *M. infraspinatus*, untrimmed.

Option No.	Description
1	Purchaser may request that this item be further trimmed to remove the internal connective tissue (shoulder tendon). To remove the tissue or tendon it must be completely exposed by a butterfly cut prior to its removal. Purchaser may also request that this item then be separated into two pieces after completely removing the shoulder tendon. After removal of the shoulder tendon, this item is often referred to as the 'Flat Iron'.

Item No. 114E - Beef Chuck, Shoulder (Clod), Arm Roast - This item is derived from Item No. 114 and must consist of the large muscle system of the thick end of the Shoulder (*M. triceps brachii* long head, *M. triceps brachii* lateral head and may consist of the *M. triceps brachii* medial head and *M. tensor fascia antibrachii*). This item is commonly referred to as the 'Clod Heart or Shoulder Center'.

Item No. 114F – Beef Chuck, Shoulder, Tender (IM) – This item must consist of the *M. teres major* derived from the medial surface of the shoulder (outside shoulder). It must be removed from the *M. latissimus dorsi* and *M. triceps brachii* group by cutting through the natural seams. This item is sometimes referred as a 'Beef Shoulder, Petite Tender'.

Option No.	Description
1	PSO 1- Purchaser may request this item be trimmed to FLO 6, Peeled/Denuded, Surface membrane removed.

Item No. 114G – Beef Chuck, Shoulder, Arm, Center Cut (IM) – This item is derived from Item No. 114E and must consist of the *M. triceps brachii* long head muscle.

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 shoulder must 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 *M. longissimus dorsi* must be twice as large as the *M. complexus*. No fewer than 5 rib marks must be present. The brisket side and rib end must be straight cuts forming an approximate right angle. On the brisket side, the *M. pectoralis profundus* must extend to the 3rd rib mark but not past the 5th rib mark. If specified, the blade portion must be separated from the arm portion (after separation of the Shoulder) 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 *M. longissimus dorsi* at the rib end. All bones, cartilages, backstrap, *prescapular* lymph gland, heart fat and *thymus* gland must 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 must 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 must 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 must be removed from the blade portion by a straight cut, approximately parallel to the rib end, exposing a cross

section of the *M. supraspinatus*.

Item No. 115D – Beef Chuck, Square-Cut, Pectoral Meat (IM) – This item must consist of the *M. pectoralis profundi* that remains within the square-cut chuck after the removal of the brisket. It is removed from the chuck by cutting through the natural seams.

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 must 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 *M. longissimus dorsi*, *M. rhomboideus*, *M. spinalis dorsi*, *M. complexus*, *M. multifidus dorsi*, *M. serratus ventralis*, *M. subscapularis*, and *M. splenius*. The rib end must be made by a straight cut exposing the *M. longissimus dorsi* to be at least twice as large as the *M. complexus* and forms an approximate right angle with the length of the chuck roll. The neck must 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 *M. serratus ventralis*. The arm portion must be removed by a straight cut that is at an approximate right angle to the rib end and is, not more than 3.0 inches (7.5 cm), ventral from the *M. longissimus dorsi* at the rib end and not more than 4.0 inches (10.0 cm) from the *M. complexus* at the neck end. All bones, cartilages, backstrap, *M. trapezius*, *M. supraspinatus*, *M. intercostales interni* (rib fingers), and *prescapular* lymph gland must be removed. When smaller roasts are specified, the chuck roll must be divided by cutting through the meat perpendicular to the length of the chuck roll into approximately equal portions. This item must be netted or tied when specified. The PSO's are as follows:

Option No.	Description
1	Arm removed by a straight cut not exceeding 1.0 inch (25 mm) from the <i>M. longissimus dorsi</i> on the rib end and 1.0 inch (25 mm) from the <i>M. complexus</i> on the neck end.
2	Arm removed by straight cut immediately ventral to <i>M. longissimus dorsi</i> and <i>M. complexus</i> .
3	The <i>M. subscapularis</i> must be removed.
4	The 'hump meat' (dorsal portion of the <i>M. rhomboideus</i>) must be removed so that the dorsal edge is a straight cut parallel to the arm (ventral) edge.

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

item is often referred to as ‘mock tender’.

Option No.	Description
1	PSO 1- The heavy connective tissue on the thick end of the chuck tender must be exposed and removed by a butterfly cut leaving a score that is no more than 2.0 inches (5.0 cm) into the lean.

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 *M. longus coli* (rope) may remain if it is firmly attached. However, when present, the *M. longus coli* must not extend past the first rib mark and must be trimmed so no portion extends more than 3.0 inches (7.5 cm) from the point where it is attached. The arm side must 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 *M. 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 consists of the *M. longissimus dorsi*, *M. spinalis dorsi*, *M. multifidus dorsi*, *M. complexus*, and minor muscles immediately ventral to the *M. longissimus dorsi*. The chuck eye roll must be removed from the underblade roll by cutting through the natural seams and must be practically free of surface fat.

Option No.	Description
1	The purchaser may specify to have the portion of the chuck eye roll anterior to the <i>M. longissimus dorsi</i> excluded. This remaining portion of the chuck eye roll is sometimes referred to as a ‘Beef Chuck, Delmonico Roast’.

Item No. 116E - Beef Chuck, Under Blade Roast - This item is derived from Item No. 116A after removal of the chuck eye roll and must consist of the *M. serratus ventralis*, *M. rhomboideus* and *M. splenius*. The dorsal and ventral edges must be straight cuts which are approximately parallel with each other, removing the ‘hump meat’ (dorsal portion of the *M. rhomboideus*).

Item No. 116F – Beef Chuck, Under Blade, Flat Cut (IM) – This item is derived from Item No. 116E and must consist of the *M. splenius*. The *M. splenius* is separated from the *M. serratus ventralis* and *M. rhomboideus* by cutting through the natural seams.

Item No. 116G – Beef Chuck, Under Blade, Center Cut (IM) – This item must consist of the *M. serratus ventralis* in its entirety from the Item No. 116A or 116E. This item is sometimes referred to as ‘Denver Cut’.

Option No.	Description
1	The item may consist of any portion of the item 116G. When the portion consists of the <i>M. serratus ventralis</i> that is associated with the removal of the ventral edge of the Chuck Roll to comply with PSO #1 of IMPS Item No. 116A, it is commonly referred to as the 'Edge Roast' or 'Chuck Flap'.

Item No. 116H – Beef Chuck, Chuck Eye (IM) – This item must consist of the *M. complexus* that is derived from the Chuck Eye Roll.

Item No. 116I – Beef Chuck, Neck Roast – This item is derived from the anterior end of the untrimmed chuck roll. It is removed as described in Item No. 116A.

Item No. 116K – Beef Chuck Roll, 3-Way – This item must consist of the Chuck Eye Roll (Item No. 116D), *M. serratus ventralis* and *M. splenius* from the Under Blade (Item No. 116E). The *M. serratus ventralis* (Item No. 116G) and *M. splenius* (Item No. 116F) must be separated from each other and the *M. rhomboideus* by cutting through the natural seams. The 3 pieces must be individually packaged and placed into the same container.

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

Item No. 118 - Beef Brisket - This item includes the anterior end of the *sternum* bones, *M. pectoralis profundi*, and the *M. pectoralis superficialis* (web muscle). The brisket is separated from the foreshank as specified in Item No. 117. The arm and the short plate sides must 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 must be present. The heart fat must 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 must be straight cuts forming an approximate right angle. The *M. pectoralis profundi* must not completely extend to the dorsal edge of the short plate side. All bones and cartilages must 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 *M. intercostales interni* on the inside surface) must be removed at the natural seam exposing the lean surface of the *M. pectoralis profundi*. The hard fat along the *sternum* edge must be trimmed level with the boned surface. The inside lean surface must be trimmed practically free of fat.

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

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

Item No. 120C - Beef Brisket, 2 Piece, Boneless - This item must 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 must follow the natural curvature of the 12th rib. The *M. pectoralis profundus* must not completely extend to the dorsal edge of the brisket side. Seven ribs must be present. The rib side must be a straight cut which exposes the *M. serratus ventralis* to be continuous for at least 2 ribs. The diaphragm may be removed. However, if present it must be firmly attached and the membranous portion must 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 must be present. The rib side must be a straight cut which exposes the *M. serratus ventralis* to be continuous for at least 2 rib marks. All bones and cartilage must be removed.

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

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

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

Item No. 121E - Beef Plate, Outside Skirt (IM), Skinned - This item is as described in Item No. 121C except that the serous membrane (peritoneum) must be removed from both sides. The ends must 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 *M. pectoralis profundus*.

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 *M. pectoralis profundus*. All bones and cartilage must be removed. This item is sometimes referred to as 'candy stripe'.

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

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

Item No. 123 - Beef Short Ribs - This item consists of the rib section from any rib and/or plate item and must contain at least 2 but no more than 5 ribs (ribs 6 through 10). The dorsal side must be at an approximate right angle to the rib bones and the *M. latissimus dorsi* must be continuous across the cut surface. The ventral side must be a straight cut which is approximately parallel to the dorsal side and does not contain any costal cartilages. The *M. cutaneous trunci*, diaphragm, and serous membrane (peritoneum) must be removed. The surface fat must be trimmed NTE ¼-inch (6 mm) at any point. The purchaser must 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 must be derived from the 6th, 7th, and 8th ribs of the short plate, the *M. serratus ventralis* must 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 *M. latissimus dorsi* must be removed.

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

removed. This item must 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 must be derived from the 6th, 7th, 8th ribs of the primal rib. The *M. serratus ventralis* must be exposed and continuous for at least 2 ribs on one side only.

Item No. 123D - Beef Short Ribs, Boneless (IM) - This item must consist of the *M. serratus ventralis* muscle from any IMPS short rib item. The ribs and *M. intercostales interni* must be removed.

Item No. 124 - Beef Rib, Back Ribs - This item is the intact portion of the seven ribs and *M. intercostales interni* from Item Nos. 109 or 109A. The chine bone (thoracic vertebrae) and feather bones must be removed exposing the sawed ends of the rib bones. Unless otherwise specified, back ribs must 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. 124A – Beef Rib, Back Rib, Rib Fingers – This item will consist of the *M. intercostales interni* that are removed from between the back ribs. Purchaser may specify that the costal cartilage be removed.

Item No. 124B – Beef Plate, Rib Fingers – This item will consist of the *M. intercostales interni* that are removed from between the rib bones from a short plate.

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 must be closely removed.

Item No. 126 - Beef Chuck, Armbone, Boneless - This boneless item is prepared from Item No. 125 and must be separated into 3 portions (blade, arm, and shoulder) with the foreshank present. The *M. longissimus dorsi* must be twice as large as the *M. complexus* on the rib end. No fewer than 5 rib marks must be present. The brisket side and rib end must be straight cuts forming an approximate right angle. The brisket side must expose the *M. pectoralis profundus* 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 must be separated as described in Item No. 114. After the shoulder is removed, the blade portion must 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 *M. 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 must be removed.

Item No. 126A - Beef Chuck, Armbone, Clod-Out, Boneless - This item is as

described in Item No. 126 except the shoulder is excluded.

Item No. 127 - Beef Chuck, Cross-Cut - This item consists of the intact square-cut chuck, foreshank, and brisket and must contain 5 ribs. The rib end of the chuck must be a straight cut between the 5th and 6th ribs. The *thymus* gland and heart fat must 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 must be a straight cut which exposes the *M. longissimus dorsi* to be at least twice as large as the *M. complexus*. No fewer than 5 rib marks must be present. The shoulder must be separated as described in Item No. 114. Unless otherwise specified, the chuck must 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 *M. 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 *M. longissimus dorsi*. In addition, the shank meat and brisket may be separated when specified by the purchaser. Unless otherwise specified, one of each portion must 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 must be removed.

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

Item No. 130A - Beef Chuck, Short Ribs, Boneless (IM) - This item is prepared from Item No. 130 and must consist of the *M. serratus ventralis* from the arm portion of the chuck. The ribs and *M. intercostales interni* must be removed. This item must have at least four rib marks extending to the dorsal and ventral edge of the *M. serratus ventralis*. This item must be trimmed practically free of fat and must 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 must 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 must follow the natural curvature of the remaining portion of the 12th rib. The diaphragm may be removed. However, if present it must be firmly attached and the membranous portion must be trimmed close to the lean. The *thymus* gland and heart fat must be removed.

Item No. 133 - Beef Triangle, Boneless - This item is prepared from Item No. 132.

The rib must be removed by a straight cut between the 5th and 6th rib marks exposing the *M. longissimus dorsi* to be twice as large as the *M. complexus* and separated from the plate by a straight cut which exposes the cross section of 7 rib marks. No portions of the *M. longissimus dorsi* or *M. pectoralis profundus* must be exposed and the *M. serratus ventralis* must be continuous for at least 2 rib marks across the cut surface. The flank end must follow the natural curvature of the remaining portion of the 12th rib mark. The diaphragm may be removed. However, if present it must be firmly attached and the membranous portion must be trimmed close to the lean. The shoulder must 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 must 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 must be exposed on at least one end of each sawed section.

Option No.	Description
1	Bone is cut lengthwise exposing the marrow. This is also referred to as 'canoe style'.

Item No. 135 - Diced Beef - Diced beef must be prepared from any portion of the carcass which yields product that meets the end item requirements. Unless otherwise specified, shank, detached *Mm. cutaneous*, and heel meat must be excluded. When heel meat is allowed by the purchaser, the *M. superficial digital flexor* must be removed from the *M. gastrocnemius* through the natural seams. To facilitate dicing, meat may be frozen and/or tempered, one time only. The meat must be either hand diced or mechanically diced (grinding is not permitted). Dices must be free of bones, cartilages, heavy connective tissue, and lymph glands. Unless otherwise specified, at least 75 percent, by weight, of the resulting dices must be of a size equivalent to not less than a ¾-inch (19 mm) cube or not more than a 1.5 inches (3.8 cm) cube and no individual surface must be more than 2.5 inches (6.3 cm) in length. The surface and/or seam fat must not exceed ½-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 must be of a size equivalent to not less than a ¾-inch (19 mm) cube or not more than a 1.5 inches (3.8 cm) cube and no individual surface must be more than 2.5 inches (6.3 cm) in length. The fat thickness of the surface and/or seam fat must not exceed ¼-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 must 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 must be more than 2.5 inches (6.3 cm) in length. The fat thickness of the surface and/or seam fat must not exceed 1/8-inch (3 mm) at any point.

Item No. 135C- Beef for Stir Fry - Beef for stir-fry must be prepared from any portion of the carcass exclusive of shank, detached cutaneous muscles, and heel meat unless otherwise specified. When heel meat is allowed by the purchaser, the *M. superficial digital flexor* must be separated and excluded from the *M. gastrocnemius* through the natural seams. The meat may be hand sliced or mechanically sliced (grinding is not permitted) to yield pieces that are approximately 1/2-inch (12 mm) in width, 1 inch (25 mm) thickness, and 3 inches (75 mm) in length. No individual surface must be more than 4 inches in length. Slices must be free of bone, cartilage, heavy connective tissue, and lymph glands. Surface and seam fat must not exceed 1/4 -inch (7mm) at any point.

Option No.	Description
1	Beef for stir-fry must be made from raw materials that comply with fat limitation option 6, peeled, denuded, surface membrane removed.
2	The item must be made exclusively from Item No. 121D, Inside Skirt and/or Item No. 193, Flank Steak. All membranous tissue must be removed.

Item No. 136 - Ground Beef - Unless otherwise specified, ground beef may be derived from boneless meat which has been frozen and stockpiled. The purchaser may specify the maximum amount of frozen boneless meat that can be mixed with fresh-chilled meat prior to final grinding. All objectionable materials listed in the material requirements must be removed.

When specified by the purchaser, 'finely textured beef', low temperature rendered beef that is processed from boneless beef trimmings, is allowed to be combined with boneless beef meeting the above material requirements provided it does not exceed 20 percent by weight of the combined finished product. When finely textured beef is used, the following criteria must be met:

Criteria	Description
Red Color	The producer of finely textured beef must assure that the product has a discernible redness in color. The finely textured beef must maintain the same redness in color until the time of blending and grinding to minimize the effect of the color to the finished ground beef.
Fat Content	Does not exceed 10% fat.

Grinding equipment must have sharp knives and plates and be equipped with a bone/collector system. Objectionable material removed during final grinding may not be reintroduced into the finished product. The boneless meat must 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 must be thoroughly blended at least once prior to final grinding. However, the ground beef must not be mixed after final grinding. Unless otherwise specified, final grinding must 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.). 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 must 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” must appear on the product label.

Unless otherwise specified, the fat content must be 20 percent fat. The purchaser may specify a different fat content provided it does not exceed 30 percent.

Item No. 136A – Ground Beef and Soy Protein Product Patty Mix- This item is as described in Item No. 136 except that soy protein product (SPP) must be added. Source (e.g., soy), Type¹ (flour, concentrate, or isolate), and Texture (granular or textured) of SPP must be specified by the purchaser. The SPP may be used dry, partially hydrated, or fully hydrated. If not specified, the dry SPP must 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 must be used:

Equation
$[(\text{Percent Protein of SPP on "As-Is" Basis} / 18) - 1] = x$ <p style="text-align: center;">x = maximum pounds of water to be added to each pound of dry SPP.</p>

The SPP must be hydrated for the length of time listed on the product label. If this

information is not available, the product must be hydrated until all water is absorbed. The purchaser must specify any level of substitution of hydrated SPP in the combined finished product up to 30 percent. If not specified, the maximum percent of hydrated protein product in the combined finished product must not exceed 20 percent. The hydrated SPP must be used in the same working day in which it was hydrated. The hydrated SPP must be blended with the raw meat (in the specified ratio) following the initial reduction in size.

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

Type	Protein (%) As-Is Basis
Flour	50.0
Concentrate	65.0
Isolate	85.0

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

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

Item No. 136D – Pure Beef - This item is as described in Item No. 136 except that the finely textured beef that is labeled as partially defatted chopped beef or that does not comply with the criteria listed in Item No. 136 may be used NTE 20 percent by weight of the combined finished product.

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, shoulders, tips, bottom sirloin butts) of the carcass must be used. The remaining portion, NTE 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 must 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 must be labeled accordingly.

Style	Description
1	Ground Beef, Special - As specified above.
2	Ground Beef, Chuck - Ground beef chuck may be derived from any portion of any IMPS boneless chuck item. However, shank meat must 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.
3	Ground Beef, Round - Ground beef round may be derived from any portion of any IMPS boneless round item. However, shank meat must 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.
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 tip item up to 50 percent of the formulation as a lean source.

Item No. 137A – Ground Beef and Soy Protein Product, Special - This item is as described in Item No. 137 except that soy protein product must 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 objectionable materials listed in the material requirements must be removed. Ground product is not permitted. Unless, otherwise specified by the purchaser,

trimmings derived from automatic deboning machines and advance lean retrieval systems must be excluded. The purchaser may specify that the trimmings meet the IMPS microbial requirements for ground beef as specified within the IMPS QAP.

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 must be excluded. When heel meat is allowed by the purchaser, the *M. superficial digital flexor* must be removed from the *M. gastrocnemius* through the natural seams. Unless otherwise specified, trimmings must 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 *Mm. cutaneous*, and lymph glands must be removed. Trimmings must be practically free of surface and seam fat.

Item No. 140 – Beef, Hanging Tender (IM) – This item is a soft, grainy textured, elliptical shaped muscle that is attached to the diaphragm and the juncture of the lumbar/thoracic vertebrae.

Option No.	Description
1	The heavy connective tissue within the center must be exposed and removed by a butterfly cut. The resulting product is sometimes referred to as 'pillars' or 'hanger'.

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 must be boneless. The rib end must be exposed by a cut that follows the natural curvature of the 12th rib mark and exposes the *M. spinalis dorsi* not extending more than half the length of the *M. longissimus dorsi*. The tenderloin must be excluded unless otherwise specified by the purchaser. All bones, cartilages, *prefemoral* and *popliteal* lymph glands, hanging tender, *kidney*, and *kidney* knob must be removed. The tendinous ends of the shank and round tip must be cut to evidence no less than 75 percent lean. The purchaser must specify if this item must remain intact or be separated into cuts.

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

Item No. 158 - Beef Round, Primal - This item consists of the round (top and bottom round, portion of the tip, rump, heel, and shank). The loin end must 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 *M. tensor fasciae latae* must not extend completely around the outside of the sirloin tip (knuckle). No more than two vertebra must remain on the round. The *M. obliquus abdominis internus* (flap muscle) must be removed. This item is sometimes referred to as the 'Beef Hip'.

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

Item No. 158B – Beef Round, NY Style – This item is as described within Item No. 158A, except that the full tip (sirloin tip) must be excluded by cutting through the natural seams so that the cut consists of the top, bottom, heel, rump, and shank. When the sirloin tip is removed by cutting through the natural seams and left attached to the bottom sirloin prior to separation of the round from the sirloin, then the sirloin tip may be referred to as beef loin, bottom sirloin, sirloin tip.

Item No. 159 - Beef Round, Primal, Boneless - This item is prepared from Item No. 158. The *M. tensor fasciae latae* must not extend completely around the outside of the sirloin tip (knuckle). The top (inside) round must include the *M. semimembranosus*, *M. sartorius*, *M. adductor*, *M. gracilis*, and *M. pectineus* and must be separated from the sirloin tip through the natural seam. All bones, cartilages, *M. 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 *M. gracilis* membrane, and *popliteal* and *prefemoral* lymph glands must be removed. The tendinous ends of the shank and sirloin tip must be cut to evidence no less than 75 percent lean. The sirloin tip (knuckle) may be separated. If separated, it must be separated as described in Item No. 167, and individually packaged and packed into the same container.

Item No. 160 - Beef Round, Shank-Off, Semi-Boneless - This item is as prepared in Item No. 158 except that the aitch bone, tail bones and the shank must be removed. The shank is removed at the stifle joint by a cut through the natural seam between the heel and hindshank. The *M. tensor fasciae latae* must not extend completely around the outside of the sirloin tip. 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 *M. gracilis* membrane,

and exposed lymph glands must be removed. The sirloin tip (knuckle) may be separated. If separated, it must 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, Semi-Boneless - This item is prepared from Item No. 158A. The tail bones (sacral vertebrae), aitch bone and shank must 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 *M. tensor fasciae latae* must extend completely around the outside of the sirloin tip and the *M. biceps femoris* must be equal to or smaller than the *M. gluteus medius*. The sirloin tip may be separated. If separated, the sirloin tip must 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, sacrociatic ligament, the lean and fat that overlaid the ligament, the thick opaque portion of the *M. gracilis* membrane, and exposed lymph glands must be removed.

Item No. 160B - Beef Round, Heel and Shank-Off, 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 must 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 must be removed. Unless otherwise specified, the *popliteal* lymph gland must be removed.

Item No. 161B - Beef Round, Heel and Shank Off, Without Sirloin Tip (Knuckle), Boneless - This item is as described in Item No. 161 except that the heel and sirloin tip must be removed by cutting through natural seams.

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

Item No.	Product Name
167	Beef Round, Sirloin Tip (Knuckle)
169	Beef Round, Top (Inside)
170	Beef Round, Bottom (Gooseneck)

Item No. 163A - Round, Shank Off, 3-Way, Untrimmed, Boneless - This item

must consist of the following IMPS Items that are individually packaged and packed into the same container:

Item No.	Product Name
167	Beef Round, Sirloin Tip (Knuckle)
168	Beef Round, Top (Inside), Untrimmed
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 *M. 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 *M. rectus femoris* but may sever the *M. vastus lateralis* and/or main portion of the *M. rectus femoris*. The *M. tensor fasciae latae* must not extend completely around the outside of the sirloin tip. 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 *M. gracilis* membrane must be removed. When specified by the purchaser, the sirloin tip may be separated. If separated, the sirloin tip must 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*) must 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 must be removed without severing any portion of the sirloin tip (the *M. vastus lateralis* nor the *M. rectus femoris*). All bones, cartilage, and lymph glands (including the *popliteal*) must 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 must 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 must 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 must be partially removed anterior to the top or inside round exposing the *M. 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 *M. 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 *M. semitendinosus*, and a cross section of the ball of the femur. This cut does not sever the medial portion of the *M. rectus femoris* but may sever the *M. vastus lateralis* and/or main portion of the *M. rectus femoris*. The shank and heel meat must 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 must be trimmed practically free of lean. This item is commonly referred to as 'Baron of Beef' or 'Steamship Round'.

Item No. 167 - Beef Round, Sirloin Tip (Knuckle) - This boneless item is prepared from Item No. 158 and consists of the posterior portion of the full sirloin tip (*M. vastus intermedius*, *M. vastus lateralis*, *M. vastus medialis*, and *M. rectus femoris*). The *M. tensor fasciae latae*, though not completely extending around the outside of the sirloin tip (knuckle) must be exposed on the loin end. A portion of the *M. sartorius* may remain, if firmly attached. The loin end must expose the *M. tensor fasciae latae* not completely extending around the outside of the sirloin tip. The sirloin tip is separated from the top (inside) round and bottom (gooseneck) round between the natural seams. All bones and cartilages must be removed. The tendinous end must be removed exposing no less than 75 percent lean. When specified, the sirloin tip must be split lengthwise into approximate equal portions.

Item No. 167A - Beef Round, Sirloin Tip, (Knuckle) Peeled - This boneless item is as prepared in Item No. 167 except that the *M. tensor fasciae latae* muscle, fat, and 'skin' tissue are removed. When smaller roasts are specified, the sirloin tip must be split lengthwise into approximate equal portions.

Option No.	Description
1	The purchaser may specify that the <i>M. vastus medialis</i> and <i>intermedius</i> be removed.

Item No. 167B - Beef Round, Full Sirloin Tip - This boneless item is prepared from Item No. 158A or 158B and consists of the intact sirloin tip portion of the round and the bottom sirloin (the *M. rectus femoris*, *M. vastus medialis*, *M. vastus lateralis*, *M. vastus intermedius*) and *M. tensor fasciae latae*. The sirloin tip is separated from the top (inside) round, bottom (gooseneck) round, and the top sirloin between the natural seams. All bones, cartilages, and the *M. obliquus abdominis internus* must be removed. The tendinous end must be removed exposing no less than 75 percent lean. When smaller roasts are specified, the sirloin tip must be split

lengthwise into approximate equal portions. When the sirloin tip is removed by cutting through the natural seams and left attached to the bottom sirloin prior to separation of the round from the sirloin, then the sirloin tip may be referred to as 'Beef Loin, Bottom Sirloin, Sirloin Tip'.

Option No.	Description
1	The purchaser may specify that the <i>M. vastus medialis</i> and <i>intermedius</i> be removed.

Item No. 167C - Beef Round, Sirloin (Full) Tip, Trimmed - This item is as described in Item No. 167B except that the *M. tensor fascia latae*, and skin tissue are removed. This item must be trimmed practically free of fat. When smaller roasts are specified, the sirloin tip must be split lengthwise into approximate equal portions.

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

Item No. 167E – Beef Round, Sirloin Tip (Knuckle), Center Roast (IM) – This item must consist of the *M. rectus femoris* only from any IMPS Round Sirloin Tip item. It is separated from the muscles of the round as described within IMPS Item 167D.

Item No. 167F – Beef Round, Sirloin Tip (Knuckle), Side Roast (IM) – This item consists of the *M. vastus lateralis* from any IMPS Round Sirloin tip item. It is separated from the muscles of the sirloin tip as described within IMPS Item 167D.

Item No. 168 - Beef Round, Top (Inside), Untrimmed - This boneless item consists of the *M. semimembranosus*, *M. sartorius*, *M. adductor*, *M. gracilis*, and *M. pectineus* and is separated from the bottom round and sirloin tip through the natural seams. The *M. iliopsoas* may remain if firmly attached. All bones, cartilages, and exposed lymph glands must 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 *M. gracilis* membrane must be removed. When smaller roast are specified, the top round must be split by no more than 2 lengthwise cuts, and subsequent cuts, if necessary, must be made girthwise separating the item into approximate equal portions.

Option No.	Description
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1	The <i>M. pectineus</i> and <i>M. sartorius</i> are removed by cutting through the natural seams. This item is referred to as cap-on, side muscle off.
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Item No. 169A - Beef Round, Top (Inside), Cap Off - This item is as described in Item No. 169 except that the *M. gracilis* and the loose (soft) side (*M. pectineus* and *M. sartorius*) must be removed by cutting through the natural seams. This item is often referred to as COSMO (cap-off, side muscle off).

Option No.	Description
1	The <i>M. adductor</i> must be removed and excluded by cutting through the natural seams.

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

Item No. 169C – Beef Round, Top (Inside), Front Side Muscle (IM) – This item must consist of the *M. pectineus* that is separated from the ventral (loose or soft side) side (adjacent to the sirloin tip) of the top round by cutting through the natural seams.

Item No. 169D – Beef Round, Top (Inside), Soft Side Removed – This item is as described within Item 169, except that the loose (soft) side (*M. pectineus* and *M. sartorius*) must be removed by cutting through the natural seams.

Item No. 169E – Beef Round, Top (Inside), One Muscle (IM) – This item consists of the *M. adductor* removed from the *M. semimembranosus* by cutting through the natural seam.

Item No. 170 - Beef Round, Bottom (Gooseneck) - This boneless item consists of the *M. semitendinosus*, *M. biceps femoris*, and heel and may contain the *M. gluteus medius*, *M. gluteus accessorius*, and *M. gluteus profundus*. The *M. semitendinosus* muscle must not be exposed on the loin end. The top round, sirloin tip, 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 sirloin tip must 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 *M. semitendinosus* and *M. biceps femoris*. When specified, the bottom round must 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 must 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 (*M. superficial digital flexor* and *M. gastrocnemius*) is removed along the natural seam adjacent to the *M. semitendinosus* and *M. biceps femoris*.

Item No. 171B - Beef Round, Outside Round (Flat)- This boneless item must consist of the *M. biceps femoris*, and may contain the *M. gluteus medius*, *M. gluteus profundus* and *M. gluteus accessorius*. The loin end must expose the *M. biceps femoris* equal to or larger than the *M. gluteus medius* (when present). The outside round is separated from the top round, Sirloin tip, heel, and *M. 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 must be removed.

Option No.	Description
1	After being trimmed to meet FLO 6 Peeled/Denuded, Surface Membrane Removed requirements, item may be split into two parts as in items 171D and 171E.

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

Item No. 171D – Beef Round, Outside Round, Side Muscle Removed (IM) – This item is as described in IMPS 171B, except that the side muscle (*M. biceps femoris* ischiatic head) is removed by cutting through the natural seam.

Item No. 171E – Beef Round, Outside Round, Side Roast, (IM) – This item must consist of the *M. biceps femoris* ischiatic head, which is found on the dorsal portion of IMPS Item No. 171B.

Item No. 171F – Beef Round, Outside Round, Heel – This item consists of the heel portion (*M. superficial digital flexor* and *M. gastrocnemius*) of the bottom round (gooseneck). It is separated as described in IMPS No. 170A.

Option No.	Description
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Item No. 171G – Beef Round, Outside Round, Rump (IM) – This item must consist of the anterior portion of the *M. biceps femoris* of IMPS 171B. The *M. gluteus medius*, *M. gluteus profundis*, and *M. gluteus accessorius* must be excluded. The rump must be removed from the outside round by a cut that is at or immediately anterior to the *M. biceps femoris* ischiatic head.

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

Item No. 172A - Beef Loin, Full Loin, Diamond Cut, Trimmed- This item is as described in Item No. 172 except that the round must be removed by two straight cuts. The first cut must start at a point passing through the 4th sacral vertebra and extend to the ball of the *femur*. The second cut must extend from the ball of the *femur* to a point on the ventral edge exposing the *M. tensor fasciae latae* extending completely around the outside of the sirloin tip (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 must follow the natural curvature of the 13th rib. The sirloin must 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 *M. gluteus medius*. The flank must be removed by a straight cut ventral to but not more than 6.0 inches (15.0 cm) from the *M. 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 *M. longissimus dorsi*. The fat covering the lumbar, sacral, and tenderloin regions must be trimmed NTE 1.0 inch (25 mm) in depth at any point. Fat over the rib (on the inside surface) and the hanging tender must be removed.

Item No. 174 - Beef Loin, Short Loin, Short-Cut - This item is as prepared in Item No. 173 except that the flank must be removed by a straight cut ventral, to but not more than 3.0 inches (7.5 cm) from, the *M. 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 *M. longissimus dorsi*.

PSO's for flank removal by a straight cut are as follows. (Rib end x Sirloin end)

Option No.	Description
1	1.0 in. (25 mm) x 1.0 in. (25 mm)
2	1.0 in. (25 mm) x 0 in.
3	Other

Item No. 175 - Beef Loin, Strip Loin, Bone In - 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 must be removed along the dorsal edge of the spinal groove without scoring the *M. longissimus dorsi* (when exposed). The flank must be removed by a straight cut ventral, to but not more than 6.0 inches (15.0 cm) from, the *M. 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 *M. longissimus dorsi*.

The PSO's for flank removal by a straight cut are as follows. (Rib end x Sirloin end)

Option No.	Description
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 1 in.
4	1 x 0
5	0 x 0
6	Other

Item No. 176 – Beef Loin, Steak Tail – This item may contain any combination of the *M. obliquus abdominis externus* and *M. obliquus abdominis internus* that are found ventral to the *M. longissimus dorsi* on the hind quarter. Unless otherwise specified by the purchaser, Fat Limitation Option 4 (FLO 4), Practically Free of Fat (75% lean/seamed surface exposed), must apply. This item is commonly sold as special trim.

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 must be removed. The rib end must follow the natural curvature of the 13th rib mark. The sirloin end must be anterior to the hip cartilage, forming an approximate right angle with the length of the short loin, and exposes the *M. gluteus medius*. The flank side must be ventral to, but not more than 3.0 inches (7.5 cm) from the *M. 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 *M. longissimusdorsi*.

The PSO's for flank removal by a straight cut are as follows. (Rib end x Sirloin end)

Option No.	Description
1	2 in. (5.0 cm) x 1 in. (25 mm)
2	1 in. (25 mm) x 0 in.
3	1 in. x 1 in.
4	0 x 0
5	Other

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

Item No. 181A - Beef Loin, Top Sirloin, Bone In - This item is described in Item No. 181 except that the bottom sirloin and butt tender are removed. The bottom sirloin must be removed by a straight cut along the natural seam (between the *M. gluteus medius* and sirloin tip) and continues to the outside surface leaving a portion of the *M. tensor fasciae latae* attached to the top sirloin. The butt tender is excluded by separating it from the hip bone. The protruding points of the hip bone socket and the first sacral vertebrae must 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 must 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 *M. gluteus medius*. The round must be removed by a straight cut exposing the *M. biceps femoris* approximately equal to or larger than the *M. gluteus medius*. The *M. tensor fasciae latae* must not extend completely around the outside of the Sirloin tip. The flank must be removed by a straight cut ventral to, but not more than 10.0 inches (25.4 cm) from, the *M. longissimus dorsis* 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 *M. tensor fasciae latae*. All bones, cartilages, tenderloin, and the sacrociatic ligament, and the lean and fat which overlaid the

ligament must be removed.

Item No. 183 - Beef Loin, Sirloin Butt, Trimmed, Boneless - This item is as described in Item No. 182 except that the *M. obliquus abdominis internus* and the underlying connective tissue must be removed. The fat exposed by the removal of the *M. obliquus abdominis internus* must 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 *M. gluteus medius*, *M. gluteus accessorius*, *M. gluteus profundus*, and the *M. biceps femoris*. The short loin end must be approximately parallel to the round end exposing the *M. gluteus medius*. On the round end, the *M. biceps femoris* must be approximately equal to or larger than the *M. gluteus medius*. The bottom sirloin must be removed by a cutting along the natural seam (between the *M. rectus femoris* and *M. gluteus medius*) and continues to the outside surface leaving a portion of the *M. tensor fasciae latae* attached to the top sirloin butt. The butt tender is also excluded. All bones, cartilages, tenderloin, and the sacrociatic ligament and the lean and fat which overlaid the ligament must be removed.

Item No. 184A - Beef Loin, Top Sirloin Butt, Cap-Off, Boneless - This item is as described in Item No. 184 except that the *M. biceps femoris* (cap) must be removed. When smaller roasts are specified, this item must be split lengthwise into approximate equal portions.

Item No. 184B - Beef Loin, Top Sirloin Butt, Center-Cut, Cap-Off, Boneless (IM) - This item is as describe in Item No. 184 except that all muscles other than the *M. gluteus medius* must be removed. The flakes of surface fat remaining over the gluteus medius must not exceed 1 inch (2.5 cm) in their dimension nor 0.125 inch in depth at any one point. When smaller roasts are specified, this item must be split lengthwise into approximate equal portions.

Option No.	Description
1	When specified, the dorsal portion of the <i>M. gluteus medius</i> must be detached, from the main portion, by cutting through the seam. The two pieces must be packaged and placed within the same shipping container.

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

Item No. 184D - Beef Loin, Top Sirloin Butt, Cap (IM) - This item must consist of the *M. biceps femoris* which is removed from Item No. 184 by cutting through the natural seams. This item is sometimes referred to as the "Coulotte".

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

Item No. 184F – Beef Loin, Top Sirloin Butt, Center-Cut, Seamed, Dorsal Side, Boneless (IM) – This item must consist of the dorsal portion of the *M. gluteus medius* and must be removed, from the main portion, by cutting through the seam. This cut is sometimes referred to as the ‘baseball cut’.

Item No. 185 - Beef Loin, Bottom Sirloin Butt, Boneless - This item is prepared from Item No. 182 and contains the *M. tensor fasciae latae* (tri tip); *M. vastus medialis*, *M. vastus lateralis*, and *M. rectus femoris* (ball tip); and the *M. obliquus abdominis internus* (flap). The short loin side must be approximately parallel to the round end. The round end must not expose the *M. tensor fasciae latae* extending completely around the outside of the sirloin tip. The top sirloin side must not expose the *M. gluteus medius* but may expose the *M. tensor fasciae latae* and/or tip. The flank side must 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 *M. tensor fasciae latae*. All bones and cartilages must be removed.

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

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

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

Item No. 185D - Beef Loin, Bottom Sirloin Butt, Tri-Tip, Defatted, Boneless - This item is as described in Item No. 185C except that it must 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 *M. obliquus abdominis internus* and underlying connective tissue are removed.

Item No. 188 – Beef Loin, Tenderloin, Bone-in – This item is derived from a short loin and consists of the consists of *M. psoas major* and *M. psoas minor*, attached to the transverse process of the lumbar vertebra. The anterior end must be removed so that the psoas major is no less than 2.5 inches (6.25 cm) in the longest dimension.

Item No. 189 - Beef Loin, Tenderloin, Full – This item is derived from a full loin as described in either Item Nos. 172 or 172A. The boneless item must consist of the *M. psoas major*, *M. psoas minor*, *M. iliacus*, and may show the presence of the *M. sartorius*. The *M. obliquus abdominis internus* (flap), if present, must be trimmed level with the fat surface. The sirloin butt end of the tenderloin must expose the *M. psoas major*, *M. iliacus*, and *M. sartorius* (when present). The surface fat must be trimmed NTE ¾-inch (19 mm) in depth at any point, from the posterior end to the exposed lymph gland and must be tapered down to the lean at a point not beyond ¾ of the length of the tenderloin. The tenderloin must be trimmed free of ragged edges. All bones and cartilages must be removed. A score into the tenderloin exceeding ½-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 must be practically free of surface and wing fat (fat lying between the main body of the tenderloin and the *M. 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 must 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 *M. psoas minor* (side muscle) must be removed. The principal membranous tissue over the *M. psoas major* must 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 *M. psoas major* must be removed.

Item No. 190B - Beef Loin, Tenderloin, Full, Side Muscle Off, Center-Cut, Skinned

(IM) - This item is as described in Item No. 190A except that the tenderloin tail (Item No. 192A) and butt tenderloin (Item No. 191A) must be removed. This item is sometime referred to as a 'barrel' cut.

Item No. 191 - Beef Loin, Tenderloin, Butt - This item must consist of the sirloin butt portion of the tenderloin. The sirloin, or butt end, must expose the *M. psoas major*, *M. psoas minor*, *M. iliacus*, and if present, the *M. sartorius*. Further the *obliquus abdominis internus* (flap), if also present, must be trimmed level with the fat surface. The anterior, or short loin, end must be exposed by a straight cut that exposes the *M. psoas major* and the *M. psoas minor* no further along the length of the tenderloin than ½-inch (13 mm) beyond the *M. iliacus*. The surface fat must be trimmed NTE ¾-inch (19 mm) in depth at any point. The large lymph gland must be exposed. All bones, cartilages, and *M. quadratus lumborum* must 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 must 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 *M. psoas major* must be removed.

Item No. 192 - Beef Loin, Tenderloin, Short - This item must consist of the short loin portion of the tenderloin and must consist of the *M. psoas major* and *M. psoas minor*. The posterior end must only expose the *M. psoas major* and *M. psoas minor*. The fat must be trimmed NTE ½-inch (13 mm) in depth at any point over the *M. psoas major* at the posterior end and must be tapered down over the *M. psoas major* to the anterior end of the tenderloin. All bones, cartilages, and ragged edges must 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 must consist of the thin portion of the *M. psoas major*. The *M. psoas minor* may remain, if firmly attached.

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

Item No. 194 - Beef Chuck and Flank, Rose Meat (IM). This boneless item must consist of the *M. cutaneous trunci* and the *M. cutaneous omobrachialis* muscles, an external muscle that is connected to the posterior deep pectoral muscle and the tendon of the *M. latissimus dorsi* and to the fascia above the stifle. It lies on the outside of the carcass and spans from the chuck to the flank. It is usually pulled in the fabrication area while the carcass is still hanging and before primal splitting. It is separated from the items 114, 121, and 123. Because of its flat, triangular-like shape, this item is often referred to as the ‘elephant ear’ and ‘shoulder rose meat’ because the meat has a lighter red color than most of the interior muscles of the

carcass.

Option No.	Description
1	Product obtained from the chuck primal(s) (<i>M. cutaneous omobrachialis</i>) must be called 'Shoulder Rose' meat
2	Purchaser may request that this muscle be completely trimmed of all fat and connective tissue

8.3 Portion Cut Descriptions

To be evaluated for end item requirements as in the IMPS QAP.

Item No. 1100 - Beef Cubed Steak - Cube steaks must be prepared from any portion of the carcass which yields product that meets the end item requirements. However, shank and heel meat must be excluded. Unless otherwise specified, the steaks must 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 must not exceed 15 percent of the total area on either side of the steak. Individual steaks must remain intact when suspended ½-inch (13 mm) from the outer edge. The steaks must be free of heavy connective tissue, bones, cartilages, and lymph glands. This item may also be referred to as 'minute', 'delicated' or 'fast fry' steak.

Item No. 1101 - Beef Cubed Steak, Special - This item is as described in Item No. 1100 except the steaks must 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 two or more pieces and folding the meat when cubing is not permissible. This item may also be referred to as 'minute', 'delicated', or 'fast fry' steak.

Item No. 1102 - Beef Braising Steak, Swiss - Braising steaks must 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 must be free of heavy connective tissue, bones, cartilages, and lymph glands. When specified, the raw materials or the steaks must 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 must not exceed an average of ¼-inch (6 mm) in thickness and the thickness at any one point must not exceed ½-inch (13 mm). Surface fat, measuring 0.1 inch (2 mm) or more in thickness, must not exceed 50 percent of the circumference of the steak. Individual steaks must 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 must not exceed the percentage specified by the purchaser.

Item No. 1103 - Beef Rib, Rib Steak, Bone-In - 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 (*M. subscapularis* and *M. rhomboideus*) and above (*M. latissimus dorsi*, *M. infraspinatus*, and *M. trapezius*) the blade bone and related cartilages must be removed. The short ribs must be removed at a point which is no more than 3.0 inches (7.5 cm) from the ventral edge of the *M. longissimus dorsi*.

Item No. 1103A - Beef Rib, Rib Steak, Boneless - Rib steaks must be as described in Item No. 1103 except that all bones, cartilages, and *M. intercostales interni* must be removed.

Item No. 1103B – Beef Rib, Rib Steak, Frenched, Bone-In – This item is prepared as described in Item No. 1103 except that each steak must be cut between the ribs bones. The rib bone must be completely trimmed of the *M. intercostales interni* (frenched) and fat so that the bone is exposed from the ventral edge of the *M. longissimus dorsi* to the end of the rib bone. This item is often referred to as a ‘Cowboy Steak’.

Option No.	Description
1	Purchaser may specify that the rib be prepared as a roast, but instead of being cut into steaks, it remains intact.
2	Purchaser may request that the rib be prepared as a roast as in PSO 1 and then partially cut into steaks and the balance left as a roast.
3	Purchaser may request that the rib steaks be split into two steaks by a saw cut through the center of one bone.
4	Purchaser may request that the item be cut from an Item No. 103 rib with the full rib bone attached. This item is commonly referred to as a ‘Tomahawk Steak’.
5	Purchaser may specify the length of rib bone exposed.

Item No. 1112 - Beef Rib, Ribeye Roll Steak, Boneless - Ribeye roll steaks must be prepared from any IMPS ribeye roll item. The lip must be removed exposing the natural seam immediately ventral to the *M. longissimus dorsi*. This item is sometimes referred to as ‘tailoff’.

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

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

Item No. 1112C – Beef Rib, Ribeye Steak – Ribeye steaks must be derived from the *M. longissimus dorsi* from any ribeye roll item. When uniform thickness and portion weights are specified, the ribeye may be portioned by cutting several steaks starting from the anterior end (where the *M. longissimus dorsi* is smaller in diameter) and stopping at a point where the *M. longissimus dorsi* is larger and more uniform in diameter. The remainder of the *M. longissimus dorsi* must be split by a lengthwise cut into two approximate equal in size sections and then sliced into steaks meeting purchaser specified thickness and weight. This item is commonly referred to as a ‘Ribeye Filet’.

Item No. 1112D - Beef Rib, Ribeye Cap Steak - Boneless ribeye cap steaks must be prepared from the *Mm. spinalis dorsi/multifidus dorsi* muscle from any ribeye roll item. For portioning, slice the ribeye cap at a right angle to the grain or direction of muscle fibers.

Item No. 1114D - Beef Chuck, Shoulder, Top Blade Steak (IM) - Top blade steaks must be prepared from Item No. 114D.

Option No.	Description
1	Top Blade Steaks must be prepared from Item 114D which has been trimmed to comply with PSO #1. This item is often referred to as the ‘Flat Iron’.

Item No. 1114E – Beef Chuck, Shoulder, Arm Steak, Boneless – The boneless arm steaks must be prepared from Item No. 114E after the *M. triceps brachii* medial head has been removed. The steaks will be sliced across the grain of the *M. triceps brachii* long head.

Option No.	Description
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1	Purchaser may request that this item be prepared from only the <i>M. triceps brachii long head</i> and a small portion of the <i>M. triceps brachii lateral head</i> at the thick end of the clod, after removal of other muscles identified in Item no. 114E. In addition, the heavy part of the elbow tendon should be removed and the item should be trimmed of all fat and connective tissue. These steaks are commonly referred to as ‘Ranch Steaks’.
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Item No. 1114F - Beef Chuck, Shoulder Tender, Portioned (IM)- This item must be prepared from item No. 114F, Beef Chuck, Shoulder Tender (IM), PSO 1. The individual steaks, sometimes referred to as ‘Petite Tender Medallions’, must be prepared by a straight cut across the grain in accordance with the purchaser’s specification with respect to thickness or weight.

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

Option No.	Description
1	The purchaser may specify steaks to be derived from the portion of the chuck eye roll that has the <i>M. longissimus dorsi</i> present. The <i>M. longissimus dorsi</i> must be present on at least one side of the steak. This item is sometimes referred to as ‘Beef Chuck, Delmonico Steak’.
2	Steaks made from the chuck eye roll may be by cut into two pieces by slicing the steaks with cuts that start at the ventral side and ends at a point on dorsal side (where the feather bones were). Alternatively, the chuck eye roll may be cut into two approximate equal sized portions by making a lengthwise cut which starts at the ventral side to a point on the dorsal edge (where the feather bones were), then sliced into portions. This item is often referred to as a ‘boneless country style ribs’.

Item No. 1116G – Beef Chuck, Under Blade, Center Cut Steak – This item must be prepared from any portion of the *M. serratus ventralis* as described within Item No. 116G and made into steaks by slicing across the grain. This item is sometimes referred to as ‘Denver Cut’.

Item No. 1116H – Beef Chuck, Chuck Eye Steak – This item must be prepared from the *M. complexus* as described within Item No. 116H.

Item No. 1121D - Beef Plate, Inside Skirt Steak , Boneless (IM)- The steaks must be prepared from Item No. 121D.

Item No. 1121E - Beef Plate, Outside Skirt Steak, Skinned (IM) - The steaks must be prepared from Item No. 121E.

Item No. 1123 - Beef Short Ribs, Bone-In - This item may be prepared from any IMPS beef chuck, rib, or plate short rib item. This item must consist of the ribs, *M. intercostales interni* and *M. serratus ventralis* intact. The *M. serratus ventralis* must be continuous across both the dorsal and ventral side of the specified number of ribs. The ribs must be cut flanken style (e.g., cutting at a right angle to the rib bones) to specified thickness. The purchaser must specify both the width of the cut and the number of ribs in each portion.

Purchasers also have the option to request that the bone in short ribs be prepared from product described in Item Nos. 123A, 123B, or 123C.

Purchasers who desire a boneless short rib should specify that the item be prepared from Item No. 123D or 130A.

Item No. 1130 Beef Chuck, Short Rib, Bone In - This item may be prepared from a chuck short rib as described in Item No. 130. The bone in short rib must consist of the ribs, intercostal meat, and the intact *M. serratus ventralis* muscle. The *M. serratus ventralis* muscle must be continuous across both the dorsal and ventral side of the specified portion. The ribs must be cut flanken-style by cutting them at a right angle to the rib bones. Purchaser may specify both the width of the cut and the number of ribs in each portion.

Purchasers who desire a boneless chuck short rib should specify that the item be prepared from Item No. 130A.

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

Option No.	Description
1	Perforations (to facilitate heat transfer during cooking)
2	Shape (oval, round, square, etc.)
3	Style (plate fill method, etc.)

Item No. 1136 - Ground Beef Patties - The patties must be prepared from Item No. 136. Patties must be frozen unless specified fresh.

Item No. 1136A – Ground Beef and Soy Protein Product Patties - The patties must be prepared from Item No. 136A. Patties must be frozen unless specified fresh.

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

Item No. 1136D – Pure Beef Patties – The patties must be prepared from Item No. 136D.

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

Item No. 1137A - Beef and Soy Protein Product Patties, Special - The patties must be prepared from Item No. 137A.

Item No. 1138 - Beef Steaks, Flaked and Formed, Frozen - The steaks must be prepared from boneless beef that complies with the material requirements of Item No. 136 and must be flaked (grinding is not permitted) and formed. The flaking and forming process must be in compliance with FSIS Regulations. Product must comply with fat content requirements of Item No. 136. The purchaser must 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 must be breaded and labeled appropriately. The breading and its application must be in accordance with FSIS Regulations.

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

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

Item No. 1139 – Beef Slices, Frozen – This item must be derived from IMPS IM

cut or cuts specified by the purchaser.

Item No. 1140 – Beef Hanging Tender Steak - This item must be prepared from Item No. 140 - Hanging Tender (IM) by straight cuts across the grain along the length of the hanging tender to the specifications of the purchaser for size. The steaks must be trimmed along the edges and top and bottom sides so that the steaks are free of any heavy connective tissue or loose fat. The steak is sometimes referred to as a ‘hanger steak’, ‘onglet steak’ or ‘pillar’.

Item No. 1150 - Beef Top Side Steak, Boneless - This item may be derived from any IMPS rib or loin item and must consist of the *M. longissimus dorsi* and *M. multifidus dorsi* and may contain the *M. gluteus medius* and *M. spinalis dorsi*. All bones, cartilages, backstrap, heavy connective tissue and fat overlying the heavy connective tissue on the dorsal edge of the steaks must 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 must be trimmed practically free of surface fat.

Item No. 1167 - Beef Round, Sirloin Tip (Knuckle) Steak - The steaks must be prepared from any IMPS Tip Item. The Tip may be separated lengthwise into sections to accommodate the cutting of specified portion size steaks.

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

Option No.	Description
1	The purchaser may specify that the <i>Mm. vastus medialis</i> and <i>intermedius</i> be removed.

Item No. 1167D - Beef Round, Sirloin Tip (Knuckle) Steak, Peeled, Special - This item must be prepared from any IMPS Sirloin Tip(Knuckle) Item. The *M. tensor fasciae latae*, *M. vastus medialis*, *M. vastus intermedialis*, and *M. sartorius* must be removed by cutting through the seams. Fat, "skin" tissue, and heavy opaque connective tissue must be removed. The remaining muscles (*M. vastus lateralis* and *M. rectus femoris*) must 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. 1167E – Beef Round, Sirloin Tip (Knuckle), Center Steak (IM) – This item must consist of the *M. rectus femoris* only from any IMPS Round Sirloin Tip (Knuckle) Item.

Item No. 1167F – Beef Round, Sirloin Tip (Knuckle), Side Steak (IM) – This item

consists of the *M. vastus lateralis* from any IMPS Round Sirloin Tip (Knuckle) Item. It is sliced perpendicular to the grain.

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

Item No. 1169A – Beef Round, Top (Inside) Cap Off, Round Steak – This item must be prepared from Item No. 169A. The cap off inside round may be separated lengthwise into sections to accommodate the cutting of specified portion size steaks.

Option No.	Description
1	The purchaser may specify the removal of the <i>M. adductor</i> .

Item No. 1169C – Beef Round Top (Inside) Round, Front Side Steak – This item must be prepared from the *M. pectineus* from the soft side of the inside round.

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

Item No. 1171D – Beef Round, Outside Round Steak (IM) – This item is derived from the *M. biceps femoris* (with the side muscle (*M. biceps femoris* ischiatic head) removed) as described in IMPS 171D. The steaks must be made by slicing perpendicular to the grain of the muscles. This item is sometimes referred to as a ‘western griller steak’.

Item No. 1171G – Beef Outside Round, Rump Steak (IM) – This item must consist of the anterior portion of the *M. biceps femoris* of IMPS 171B. The *M. gluteus medius*, *M. gluteus profundis*, and *M. gluteus accessorius* must be excluded. The rump must be removed from the outside round by a cut that is at or immediately anterior to the *M. biceps femoris*, ischiatic head.

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 *M. longissimus dorsi*.

Option No.	Description
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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 must be prepared from any IMPS short loin item. The maximum width of the tenderloin must 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 must be prepared from any IMPS short loin item. The maximum width of the tenderloin must 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, Bone-In - The steaks must be prepared from any IMPS bone-in strip loin or short loin item. The protruding edge of the chine bone must be removed so that no portion of the spinal groove is present.

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

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

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

Item No. 1180B - Beef Loin, Strip Loin Steak, Split, Boneless - This item is prepared from any boneless strip loin that has the tail, and heavy connective tissue overlying the *M. longissimus dorsi* muscle, removed, and is then split by a lengthwise cut into two approximate equal in size sections. This item is sometimes referred to as 'strip steak filet' or 'club cut'.

Option No.	Description
1	The <i>M. multifidus dorsi</i> must be removed.
2	The posterior end of the strip loin must be removed so that the <i>M. gluteus medius</i> is not present.

Item No. 1180C – Beef Loin, Strip Loin Steak, End Cut, Boneless – This item is prepared from any boneless strip loin or short loin item and is the posterior or sirloin portion of the strip loin containing the *M. gluteus medius*. This portion accounts for approximately 25 percent of a boneless strip loin. Each steak must contain the *M. gluteus medius*. This cut is sometimes referred to as a ‘vein steak.’

Item No. 1184 - Beef Loin, Top Sirloin Butt Steak, Boneless - The steaks must be prepared from Item No. 184. Prior to slicing, the heavy connective tissue closely associated with the protuberance of the femur must be removed by a straight cut (faced) so that the appearance of the *M. 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 must 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 must be as described in Item No. 1184 except that the *M. biceps femoris* must be removed. The *M. longissimus dorsi* may or may not be present.

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

Item No. 1184D - Beef Loin, Top Sirloin Cap Steak, Boneless (IM) - This item is sometimes referred to as a ‘Coulotte Steak’. The steak may be produced from any IMPS sirloin item and must consist of the *M. biceps femoris*. The *M. biceps femoris* must 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. 1184F – Beef Loin, Top Sirloin Butt Steak, Center-Cut, Seamed, Dorsal Side, Boneless (IM) – This item must consist of steaks made from the dorsal portion of the *M. gluteus medius* as described in Item No. 184F. This cut is sometimes referred to as the ‘baseball cut’ or ‘sirloin filet’.

Item No. 1185A - Beef Loin, Bottom Sirloin Butt, Flap Steak (IM) - The steaks must be prepared from the flap portion (*M. obliquus abdominis internus*) of the

bottom sirloin butt. The triangle (*M. tensor fasciae latae*) and the ball tip (*M. rectus femoris* and *M. vastus lateralis*) must not be present. The steaks must be made by cuts which are at approximate right angles to the grain. All bones, cartilages, and connective tissue must be removed. This cut is sometimes referred to as the 'bavette'.

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

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

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

Item No. 1188 – Beef Loin, Tenderloin Steak, Bone-in – This item is derived from a short loin or Item No. 188 and consists of the consists of *M. psoas major* and *M. psoas minor*, attached to the transverse process of the lumbar vertebra. Steaks must have a diameter of the *M. psoas major* not less than 1.5 inches (3.7 cm) in the longest dimension.

Item No. 1189 - Beef Loin, Tenderloin Steak - The steaks must be prepared from any IMPS tenderloin item. However, the narrowest diameter of the cut surface of the *M. psoas major* must be at least 1.0 inch (25 mm) (excluding fat). Any fat or lean not firmly attached to the *M. psoas major* must be removed. Maximum surface fat thickness where present must be 1/8-inch (3 mm) unless otherwise specified by the purchaser.

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

Item No. 1190B - Beef Loin, Tenderloin Steak, Full, Side Muscle Off, Center Cut, Skinned (IM) - This item is from Item No. 190B and must consist of the *M. psoas major* only.

Item No. 1190C - Beef Loin, Tenderloin Tips - Tenderloin tips must be prepared from any tenderloin which meets end item requirements. Tips may consist of any portion of the thin end of the *M. psoas major*, *M. psoas minor* or *M. iliacus* and must consist of pieces which are no less than 1.5 square inches (9.7 sq cm) and are no less than ½-inch (13 mm) thick at any point.