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INTRODUCTION

It's been said that the modern American supermarket is a reflection of the good life in the United States. The abundance and variety of groceries, produce, meat and other foods, dry goods and non-foods is staggering. Not the least of these attractions is the profusion of meat cuts offered in a typical fresh meat counter, with well over 100 *different* cuts offered at any given time in a large supermarket, and hundreds more cut names and identities in the overall label inventory. The vastness of choice for consumers in this array of fresh and cured meats is truly a benefit of American life.

“something
ought to be
done”

Yet the self-service meat display also has been at the root of many shoppers' frustrations. There are so many choices on which to center meals that few consumers could know or even be expected to learn them all. So many cuts of meat, called by so many different names, often left shoppers wishing the “kindly old butcher” of one's mother's or grandmother's memory was back to tell them how to cook or what to buy. Shopper confusion was compounded by the innovative merchandising techniques of retailers who sought to differentiate their otherwise generic fresh meats—sometimes by using colorful names. There were many more names (estimated at more than 1,000) than cuts. Occasionally, the same names described different cuts and in other cases a single cut might have had two different names in the same store! Colorful, or “fanciful,” names were often devised to enhance meat sales, rather than to provide customer information.

In the early 1970s, organizations ranging from THE WHITE HOUSE OFFICE FOR CONSUMER AFFAIRS to HOUSEWIVES FOR COLLECTIVE ACTION, NATIONAL CONSUMERS UNITED, the VIRGINIA CITIZENS CONSUMER COUNCIL, the CONSUMERS FEDERATION OF AMERICA and scores of other private and government groups, newspaper and magazine food editors and cookbook authors, all agreed that “something ought to be done” about the puzzling variety of meat names.

A collective commitment of the meat/retail industry of that time was to establish a program intended to mitigate confusion that often beset meat shoppers in a supermarket. The NATIONAL LIVE STOCK & MEAT BOARD, then with more than 50 years of meat science, retail merchandising and home economics experience, was asked to coordinate industry efforts. An industry group was joined by meat science educators, food writers and representatives of consumer organizations and government agencies—including the U.S. DEPARTMENT OF AGRICULTURE and the WHITE HOUSE OFFICE FOR CONSUMER AFFAIRS—in what became known as the *Industry-Wide Cooperative Meat Identification Standards Committee (ICMISC)*.

That committee's goal was the development and promulgation of a meat cut identification system that *every retail meat organization in the U.S.* could readily adapt to its own merchandising program.

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It is today a system that provides simple and complete label information to help even the uninitiated shopper in a food store.

The listing of approved names for retail meat cuts that has been established by the *ICMISC* is the most comprehensive summary of retail meat nomenclature available. In its original research for an educational manual more than two decades ago, the *ICMISC* assembled information on existing nomenclature of meats merchandised in the U.S.

In 1973, the industry introduced the *Uniform Retail Meat Identity Standards (URMIS)* program—a consumer-oriented identification system which simplifies and standardizes the perplexing array of fresh meat cuts and their names. The *URMIS* program adopted by food stores was seen as a guarantee for consumers that the same cut of meat would have the same name in every store, in every city across the country.

But even more, in the age of electronic scanning, *URMIS* has advanced as a tool for sales information and inventory control. In the fall of 1984, *ICMISC* received recognition by the UNIFORM CODE COUNCIL (the organization responsible for assigning bar codes) for a standardized list of numbers for random weight retail meat cuts. The bar codes that first appeared on manufactured foods and other products in the 1970s were appearing on random weight packages of meats and other fresh foods.

The same technology that has scanned the computer-readable bar codes on other pre-packaged products sold in all kinds of stores has now been applied to those meat cuts packaged and coded in the store, at a retail company's warehouse operation, or items prepackaged at an inspected meat processing facility. Within the *URMIS* system identification for meat cuts, Universal Product Code (U.P.C.) numbers have been assigned to every cut. The system is now able to identify wholesale cuts coming into the store from meat packers and purveyors, and provides code numbers for every different retail cut.

For a retailer, the ability to electronically “scan” meat packages using the U.P.C. bar codes provides information to assist in merchandising meat more effectively and improves opportunities through inventory and sales management—all while serving customers better.

The managements of thousands of food stores have adopted the *URMIS* system. Over the years, a number of states and municipalities also have approved the *URMIS* program as a substantial step forward in “truth in labeling” for fresh food products.

There has been a concern of the industry that some local governments—feeling that too little was being done by industry to alleviate consumer confusion at the meat counter—would consider laws and regulations aimed to correct the situation. For those cities and states that adopted the *URMIS* program,



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there was little to present a problem to retailers, as *URMIS* is a program that can be applied effectively across municipal, county and state borders.

In any instance where there is apprehension that lawmakers might be looking at the establishment of unique meat labeling standards, industry spokespersons would be well served to expose them to *URMIS*, a program which, from its very start in 1973, was supported by the retail and meat industry's trade organizations, the U.S. DEPARTMENT OF AGRICULTURE, the WHITE HOUSE OFFICE OF CONSUMER AFFAIRS and essentially, all of the consumer oversight organizations.

After 30 years of work, the ICMISC continues to keep the *URMIS* program abreast of the retail meat labeling practices. *URMIS* must reflect the ever changing merchandising and marketing programs to fit today's consumer. To that end, the *URMIS* system and the standardized U.P.C.s for variable measure fresh meat products were reviewed and updated in 1995. Then in 2002, anticipating the introduction of Reduced Space Symbolology for variable measure meats, produce and deli products, the ICMISC conducted another thorough review and revision of *URMIS* and fresh meat U.P.C.s. This manual contains the results of that review, and has been approved by the ICMISC for use by the meat industry.

**This manual exhibits more than 500 cuts of fresh and cured meats, including some duplicate photos. In an "average" supermarket, a shopper is likely to see 100 or more cuts during a given weekly sale period. A large store might easily have 150 cuts at one time. Many retailers would have most of the cuts in their merchandising inventory. The totality of cuts named in this manual are the result of research to identify the most popular cuts in different regions, though these regions are not named in the book.*

Acknowledgments:

From the inception of the Uniform Retail Meat Identify Standards (*URMIS*) in the 1970's, the retail industry has played a key role in the development of ways to assist consumers in purchasing meat products. This critical work could not have been undertaken without a cohesive and far-reaching joint effort involving retailers, government agencies, commodity groups, and other volunteers.

The current Industry-Wide Cooperative Meat Identification Standards Committee (ICMISC) has been instrumental in developing this set of *URMIS* recommendations that will aid the retail industry in moving forward with efforts to better manage the meatcase while serving the consumer's best interests. The *URMIS* Working Group, a sub-committee of the ICMISC, has spent hours reviewing the *URMIS*

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Manual, discussing potential revisions, and making suggestions to assure that the revised URMIS Manual reflects current needs of the marketplace. Both the URMIS Working Group members and the ICMISC members are listed on the following pages and deserve a heartfelt "thank you" from the entire retail industry for their dedication. Brad Graham, of Harris-Teeter, has served as the Chairman of the ICMISC and has been instrumental in leading the group.

This revision marks the first adaptation of CD-ROM technology to make the URMIS Manual more user-friendly and technologically-sound. This revision could not have taken place successfully without the tireless work of Beth Wonderlin, Graphic Artist. Beth and her team spent countless hours transferring data and information, working with the URMIS Work Group on revisions, and ensuring that the new CD-ROM was built in a truly user-friendly format. The editors of the URMIS Manual wish to publicly thank Beth for her expertise and dedication to this project.



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ACNielsen

AgInfoLink

Ahold USA

Albertsons, Inc. ▲ ■

American Association of Meat Processors

American Meat Institute ▲

American Meat Science Association

The Great Atlantic & Pacific Tea Co., Inc.

Associated Wholesale Grocers

Basha's

Big Y Foods, Inc.

Certified Angus Beef LLC

ConAgra Foods

Copps Corporation

Costco Wholesale

Cryovac/Sealed Air Corporation ▲

eMerge Interactive

Excel Corporation ■

Farmland Foods, Inc. ▲ ■

Fleming

Food Lion Inc.

Food Marketing Institute ▲

The Fresh Look Marketing Group

Global Animal Management, Inc.

Harris Teeter ▲ ■

H.E. Butt Grocery Company

H.K. Johnson & Associates, Inc.

Hobart Corp. ▲

Hormel Foods Corporation

▲ ICMISC Steering Committee

■ URMIS Work Group

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INDUSTRY-WIDE COOPERATIVE MEAT IDENTIFICATION STANDARDS COMMITTEE cont'd.

IBP Fresh Meats ▲
Iowa State University

The Kroger Company ▲

Marsh Supermarkets Inc.
Meat & Poultry XML (associated w/ Wegman's)
Meat Solutions LLC ▲ ■
Meijer Inc.
Mettler-Toledo

Nash Finch Company
North American Meat Processors Association
National Cattlemen's Beef Association ▲ ■
National Meat Association
National Pork Board ▲ ■

PACTIV Advanced Packaging Solutions
Pathmark Stores, Inc.
Premium Standard Farms
Publix Supermarkets, Inc.

Raley's
RMS Research Management Systems USA, Inc
Roundy's Inc. ■

Safeway, Inc. ▲ ■
SaveMart
Schnuck Markets Inc.
Seaboard Farms
Shaw's Supermarkets
Smithfield Packing
Spartan Stores, Inc.
Super Kmart
Supervalu Inc. ▲
Swift & Company

Target Corporation
Topco Associates, LLC

Uetz Enterprises, Ltd ▲ ■
Ukrop's Super Markets Inc.
Uniform Code Council ▲
U.S. Department of Agriculture ▲ ■

Wakefern Food Corporation
Wal-Mart Stores, Inc. ▲
Wegmans Food Markets ■
Winn-Dixie Stores, Inc.

▲ *ICMISC Steering Committee*
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APPROVED NAMES



The master list of retail meat cut names approved by the *Industry-Wide Cooperative Meat Identification Standards Committee (ICMISC)* is accompanied by full-color photographs of those same primals, subprimals and retail cuts of meat. The generic names are designed to appear on price-weight labels and each has a corresponding Universal Product Code (U.P.C.) number.

This listing of names is the substantive reason for the existence of this manual and of the *ICMISC* itself. It is designed to serve all marketing areas in the U.S. Some cuts may be regional in their popularity, yet it is felt that many companies will select a large number of the names to identify the cuts sold in their stores at one time or another. (See “New Names, New Cuts Approval” at end of chapter.)

The U.P.C. numbering system for fresh and cured meats—beef, veal, pork, lamb, ground meats and variety meats—are those recognized by the UNIFORM CODE COUNCIL and administered by the NATIONAL CATTLEMEN’S BEEF ASSOCIATION and the NATIONAL PORK BOARD. However, sausage products (cold cuts) are not presented in this manual. They are listed in the “*Deli Random Weight U.P.C. Item Numbering System*” Manual, which is available from the International Dairy-Deli-Bakery Association. (For the address, check the References section of the Glossary.)

The Label

While many independent butcher shops do not use automatic labeling machinery, the largest volume of meat sold in the U.S. passes through wrapping machinery which accurately weighs, prices and labels each cut. In most supermarkets, the packages pass over an electronic scanner at the checkout which “reads” that label. But regardless of labeling method, or which brand of machinery is used, the basic nomenclature used on the label for every cut should be the same.

The nomenclature information created by the *ICMISC* includes the species or kind of meat; the primal or wholesale cut name; and the specific retail name from the master list, as illustrated in Examples 1 and 2 on the next page. This approved meat identity labeling tells customers at a glance exactly what’s in the package.

Fanciful Names. Any retail cut name other than an approved generic, anatomically correct name is considered to be a “fanciful name,” and is not approved for standard labeling, with few exceptions. For the most part, they are colorfully descriptive, glamorous or locally popular at a given store or chain. They may also be misleading to a consumer and at the root of a shopper’s confusion. In developing this manual, hundreds of cut names were discarded as being fanciful or glamorous and not pertinent to identifying the cut they adorned. Names the likes of “His & Hers Steaks,” “Paradise Roast,” and “Honey Cut” were among dozens that failed to indicate clear identification. Such names were developed more for sales promotion than for identification and have not been acceptable for a universal

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nomenclature standard.

By establishing an anatomical base for names, a consumer can gain a better understanding of value by knowing more about where a cut comes from, tender vs. less tender, leaner vs. less lean, and knowing best methods for preparation.

Rare Exceptions. The exceptions to non-anatomical retail names are so common to almost everyone's experience that they have been approved. Such names as "Porterhouse Steak," "Filet Mignon," or words describing a cutting method, such as "Cubed," "Butterflied," or "Frenched," are recognized nationwide by most consumers. Nonetheless, the primal cut from which they are derived appears on the approved label.

Despite its general rejection of fanciful names as the primary label identification for retail cuts, the *ICMISC* does not eliminate them altogether. Some names may be common to a town or region. They certainly may be *added* to a label as a secondary identification, but not as the primary name. *For example*, in parts of the southern U.S. a roast from the forward part of a beef chuck is sometimes colloquially called a "Bell Roast," so named because it comes from the neck area where a cow's bell

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Example 1—Label Information



Example 2—Label Information



- The species, or kind of meat—BEEF, VEAL, PORK or LAMB. It is listed first on every label.
- The primal (wholesale) cut—CHUCK, RIB, LOIN, ROUND, etc.—indicates the anatomical location. Note in the beef example above, the primal designation (loin) has been eliminated to avoid redundancy in the retail cut name. *This model has been followed throughout the manual in cases of potential redundancy.*
- The retail cut—BLADE ROAST, SPARERIBS, LOIN CHOPS, etc.—tells you what part of the primal cut the meat comes from.

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might hang. Its proper, standard name is BEEF CHUCK, NECK POT ROAST. A sticker or a second label on the cut could continue to identify it by its fanciful name, provided the package was properly labeled with its generic identification.

A fanciful name must not imply, however, that the cut is of better quality, more tender or of greater value than it actually is. If a fanciful name implies any such attributes, it would be deemed deceptive.

Other examples of names are pork products developed by the NATIONAL PORK BOARD. Examples are the “*America’s Cut*,” the “*Chef’s Prime*” roast and the “*Chef’s Prime Filet*.” The NATIONAL PORK BOARD has set a stringent standard for each, with precise specifications for the anatomical location, thickness and trim. So a PORK, TOP LOIN CHOP BNLS – *America’s Cut*, a PORK LOIN, BLADE ROAST BNLS – *Chef’s Prime Roast* or a PORK LOIN, BLADE CHOP BNLS – *Chef’s Prime Filet* can carry the branded name—in addition to the generic label name—and be promoted and advertised as such by a retailer. Still another example would be the lamb cut, “*Denver Ribs*,” the generic label name for which is LAMB BREAST, EXTRA TRIM.

The NATIONAL CATTLEMEN’S BEEF ASSOCIATION has also developed a line of single muscle cuts from the chuck and round dubbed Beef Value Cuts. Examples are the BEEF SHOULDER TOP BLADE STEAK (FLAT IRON), BEEF SHOULDER CENTER STEAK (RANCH STEAK), BEEF SHOULDER TENDER and BEEF SHOULDER TENDER MEDALLIONS. Some of these cuts have a secondary name in parenthesis to set them apart from the traditional cuts that contain multiple muscles and are cut differently. For these new cuts, a cutting description is listed in the right hand column of the cut charts in the Beef nomenclature section that will highlight the difference in cutting technique. Like the pork cuts, these cuts may be promoted using the branded names (Flat Iron and Ranch Steaks) in addition to the generic label names.

The master list of approved names that follows are divided into separate sections for beef, veal, pork and lamb. Ground meat is discussed in the Ground Meats section of this manual. For every cut there is a photograph, appropriate name, photo of the subprimal cut from which it originates, and its U.P.C. number. In the right-hand column opposite each cut is a list of unapproved names. Where appropriate, other information about a given cut is included in that same column. Note that in some cases an “IMPS” number appears in that column, followed by “NAMP.” It is the *Institutional Meat Purchase Specification*

URMIS Labelling Abbreviations

BI	Bone in
BNLS	Boneless
CNTRY	Country
DBLE	Double
LG	Large
LN	Loin
POT RST	Pot Roast
RND	Round
RST	Roast
SHLDR	Shoulder
SQ	Square
STK	Steak
TRM	Trimmed

These abbreviations are used throughout this manual for simplicity.

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number, designated as such by the U.S. DEPARTMENT OF AGRICULTURE for institutional meat buyers. NAMP identifies the NORTH AMERICAN MEAT PROCESSORS ASSOCIATION, a trade association of hotel, restaurant and institutional meat suppliers. The IMPS/NAMP numbers are widely used in the foodservice industry. Where a retail company warehouse is a supplier to restaurants and other institutions, the IMPS/NAMP numbers are important. The USDA cooperated with NAMP in the development of its *Meat Buyers' Guide*, which uses these same numbers.

Since cookery is so important to the success of all meat dishes, the recommended basic cooking method is listed under every cut name in the left-hand column. (This information is optional for inclusion on the label. Some retailers like to include it.) Further cookery information is provided in the Meat Cookery section of the manual.

Printing the Labels

In developing the names to fit labeling limitations a number of consistent style parameters were used.

1. Combine species name, primal name and retail name, thus leaving no doubt as to the type of meat or its location in the carcass as a tenderness key.
2. Be concise and specific.
3. Utilize only standard abbreviations where necessary.

New Names, New Cuts Approval

Have all meat cuts been “invented?” Does this manual contain all known cuts of meat sold in the U.S.? The answer to both questions is: “Probably not.”

The *ICMISC* feels that the standards established for the nomenclature system also should prevail for the identification of new or unpublished meat cuts. Thus, retailers who may be cutting and merchandising cuts which were simply not known to be popular at the time of publication have an opportunity to gain approval for adding such cuts to the recommended list.

Further, allowing such opportunity and encouraging innovative merchandising will benefit the consumer with added variety.

Approval Procedure. Any operator who desires to have a new cut added to the approved list should submit the following information, for action by the *ICMISC*, to:

National Cattlemen's Beef Association

Retail Marketing

9110 E. Nichols Ave., Suite 300

Centennial, CO 80112

OR

National Pork Board

Retail Marketing

1776 NW 114th Street

Clive, IA 50325

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SEE THESE SECTIONS



Beef



Veal



Pork



Lamb

1. Name of new cut. Name must fit the nomenclature system and must show SPECIES, PRIMAL CUT and proposed RETAIL NAME.
2. Clearly-focused color photographs of new cut. Polaroid-type is acceptable. Take the picture from two or three different angles and show both sides.
3. Describe the cut, including location in the primal.
4. Geographic area or region where the cut is being merchandised, even if it is only in a small area.
5. Requests should be submitted on company stationery.

Given this information, the request will be placed immediately before an URMIS Working Group appointed by the Chairman of *ICMISC*. The Group will screen new names and make recommendations to the full committee for the swiftest possible action on the request.

BEEF

This section is organized in the following order:

Species Cuts Chart

Species-Specific Primal Information

Index of Cuts

Cut Nomenclature and U.P.C. Numbers

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SELECT AN AREA TO VIEW IT LARGER

A Changed Picture for Beef: The Retailer Makes the Choices

Counting Ribs in a Beef Forequarter

Figure 1 -- Primal (Wholesale) Cuts and Bone Structure of Beef.

Figure 2 -- Counting ribs in a Beef Forequarter.

Figure 3 -- Identification of the Four Bone-in Sirloin Steaks

Figure 4 -- Primal Beef Rounds

Beef Retail Names



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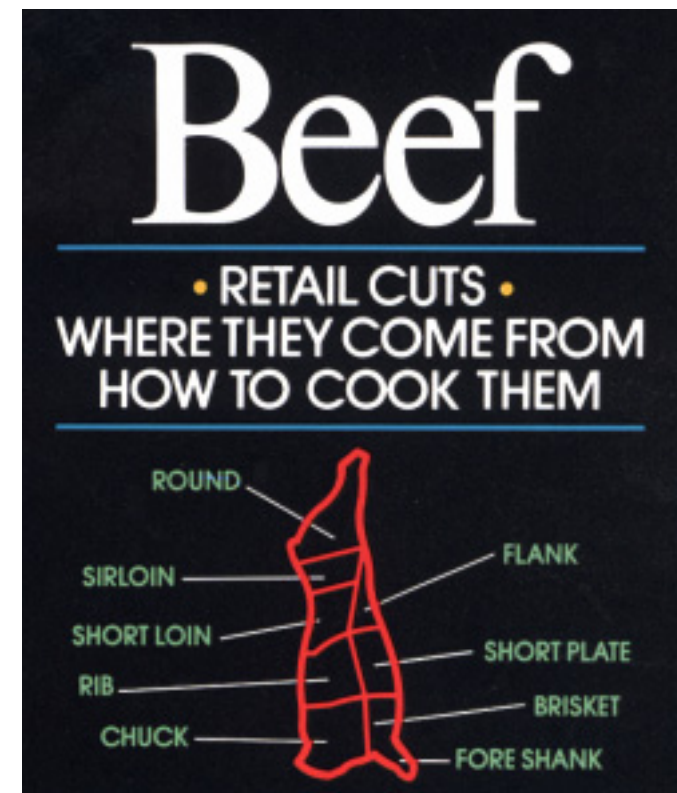
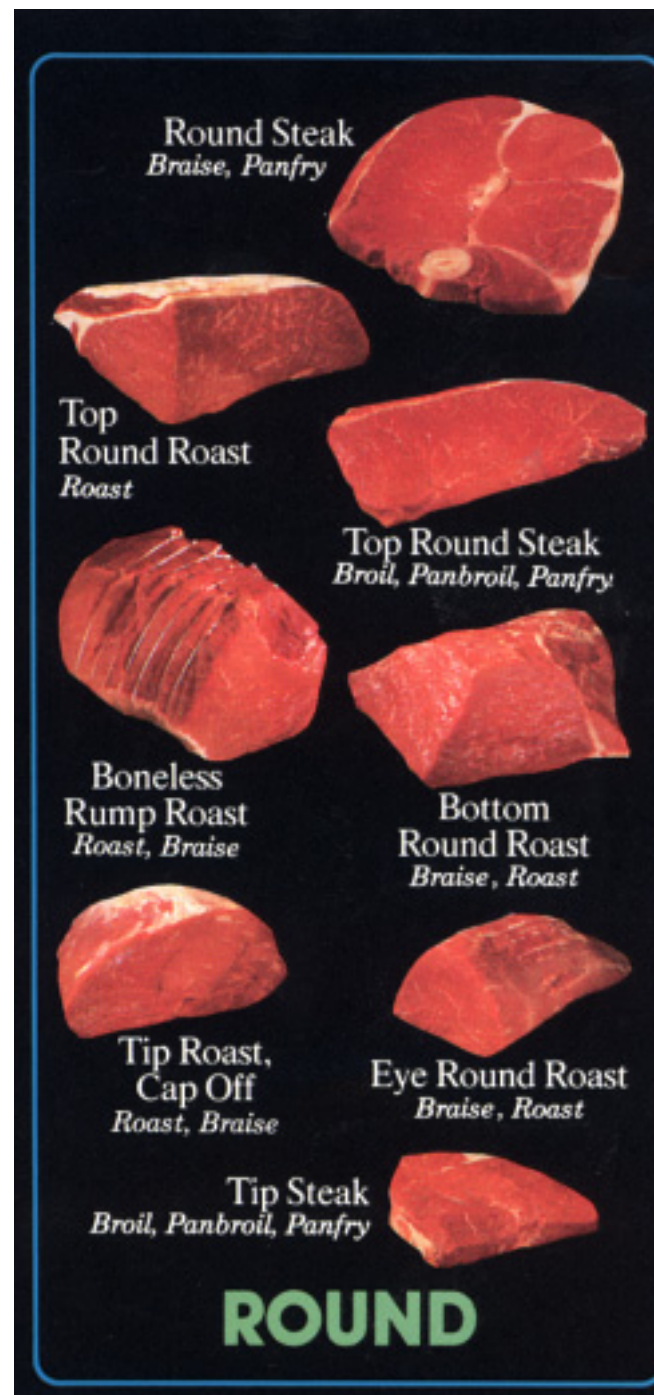
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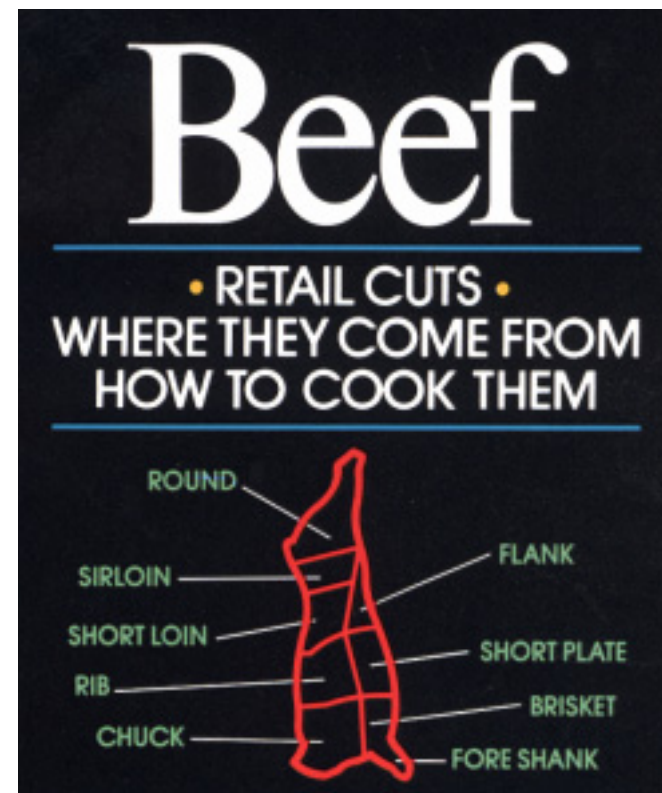
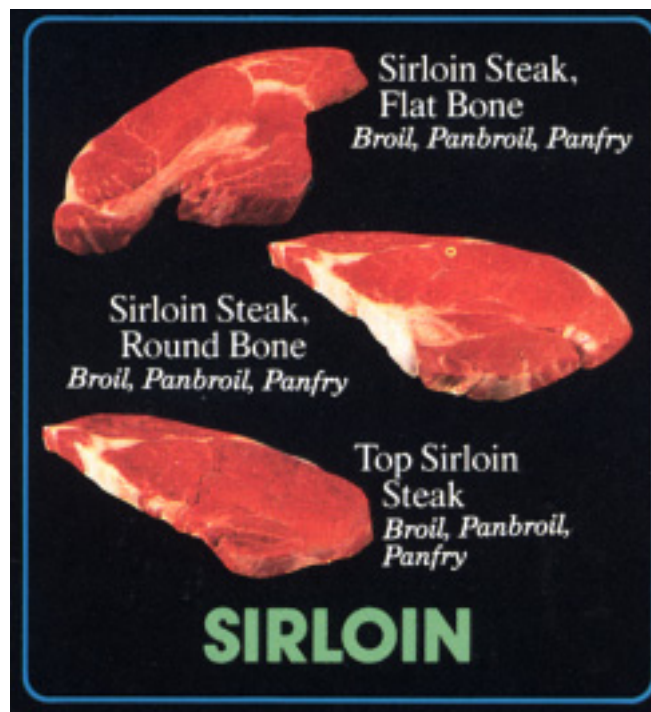
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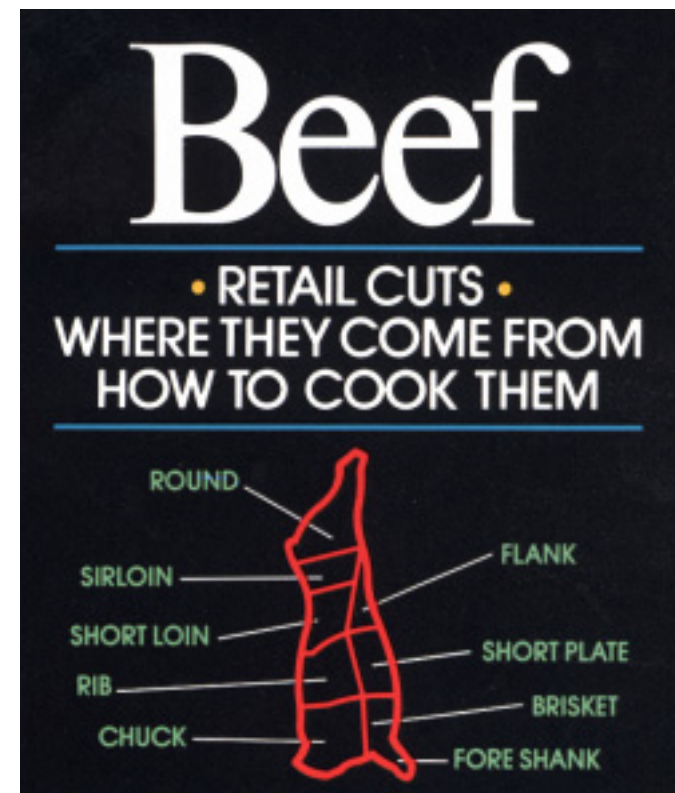
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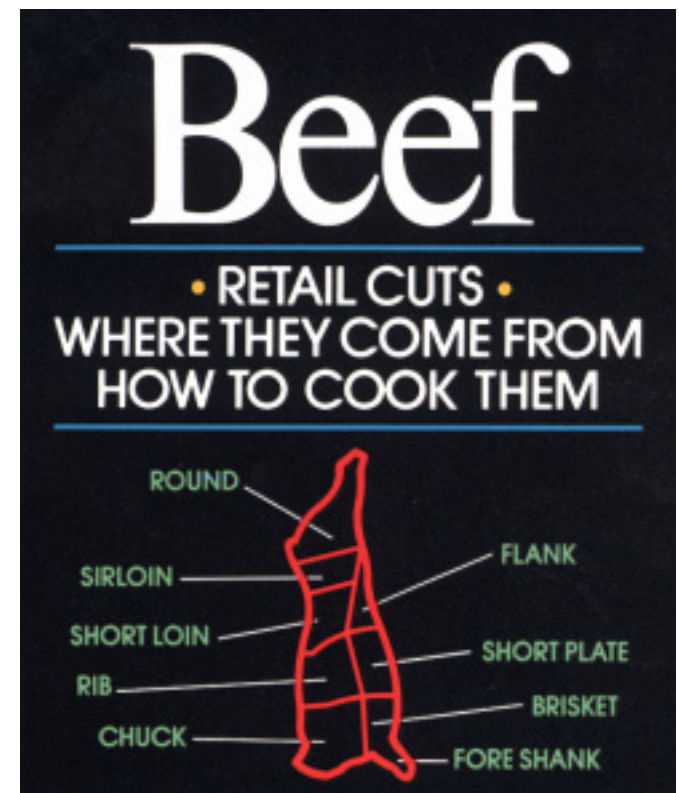
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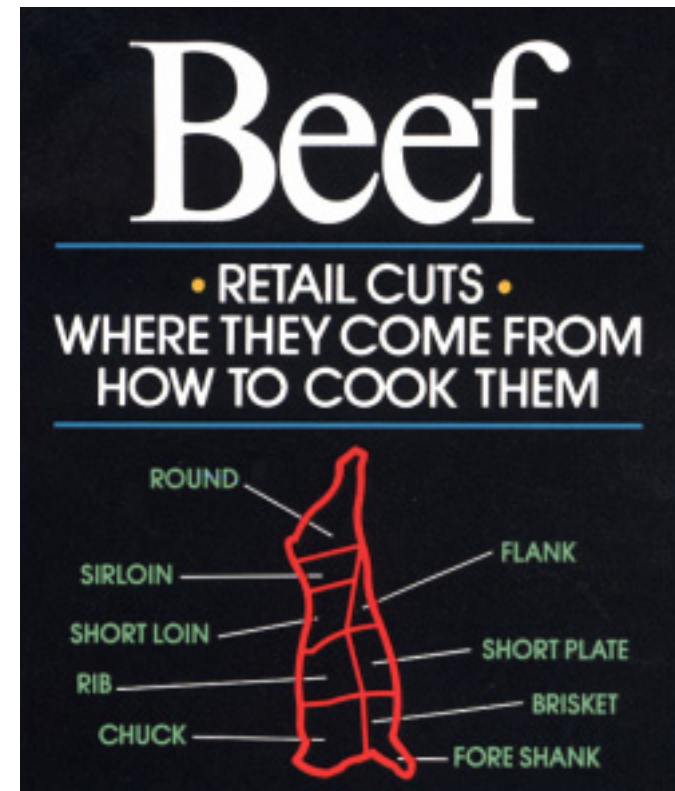
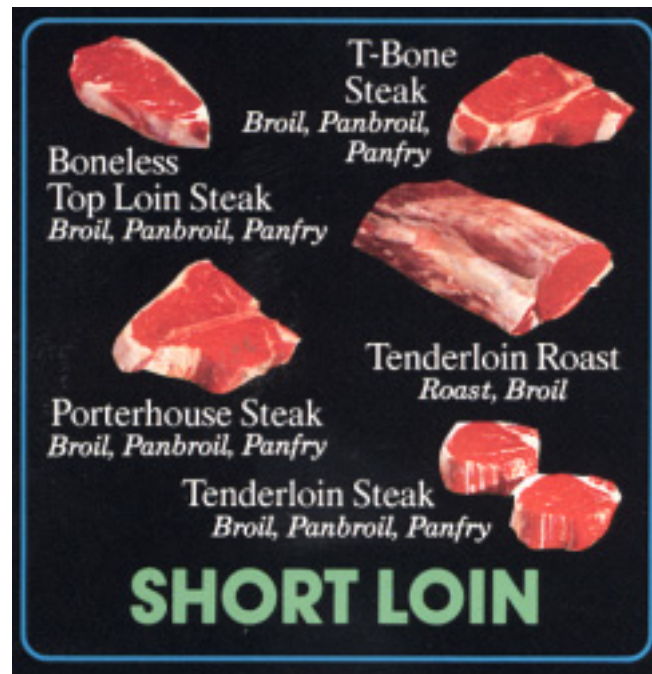
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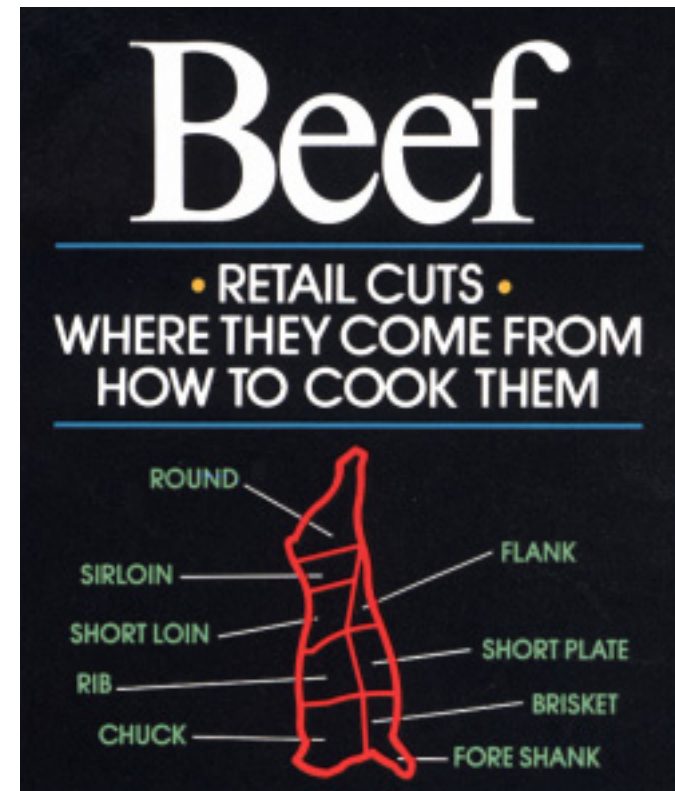
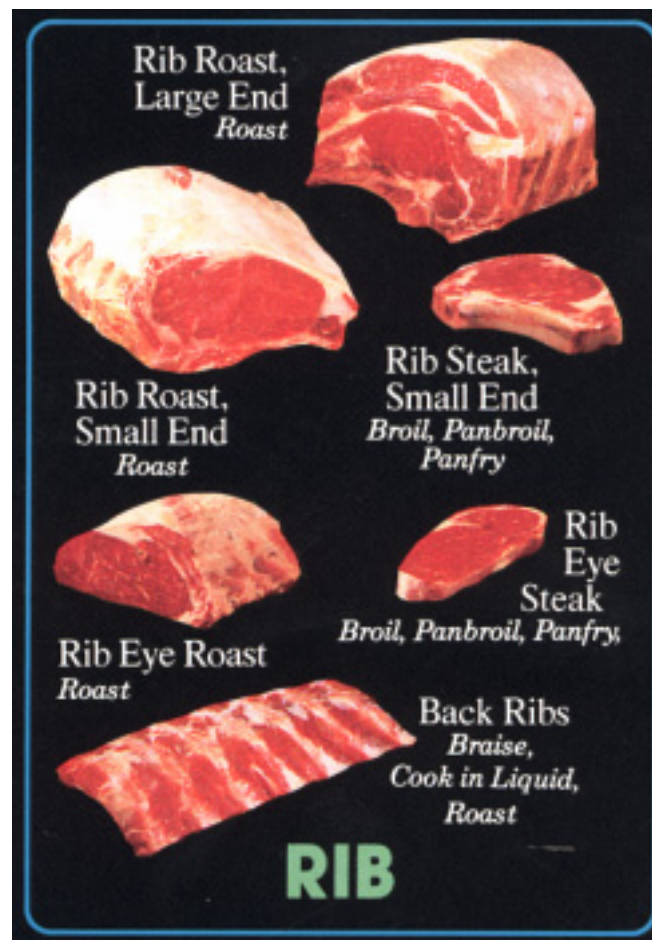
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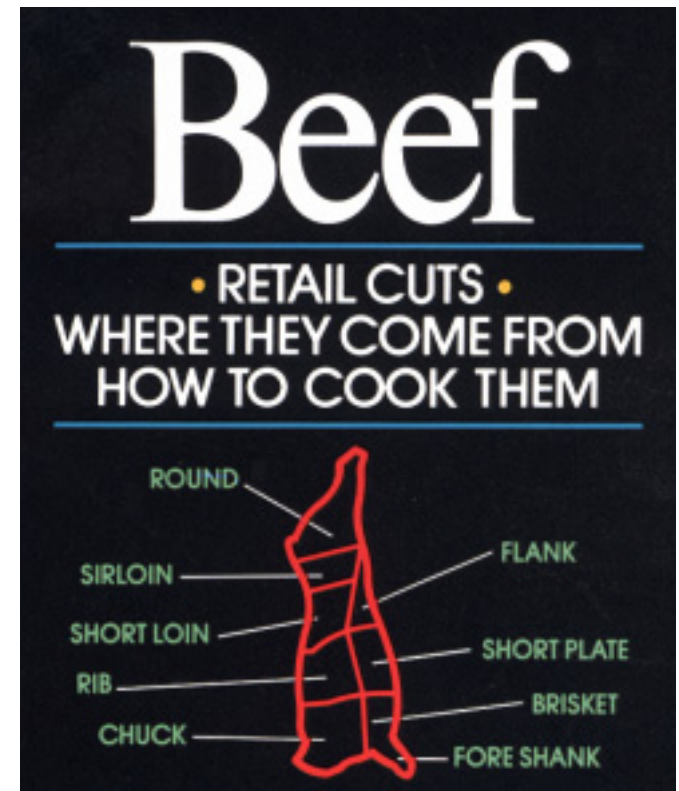
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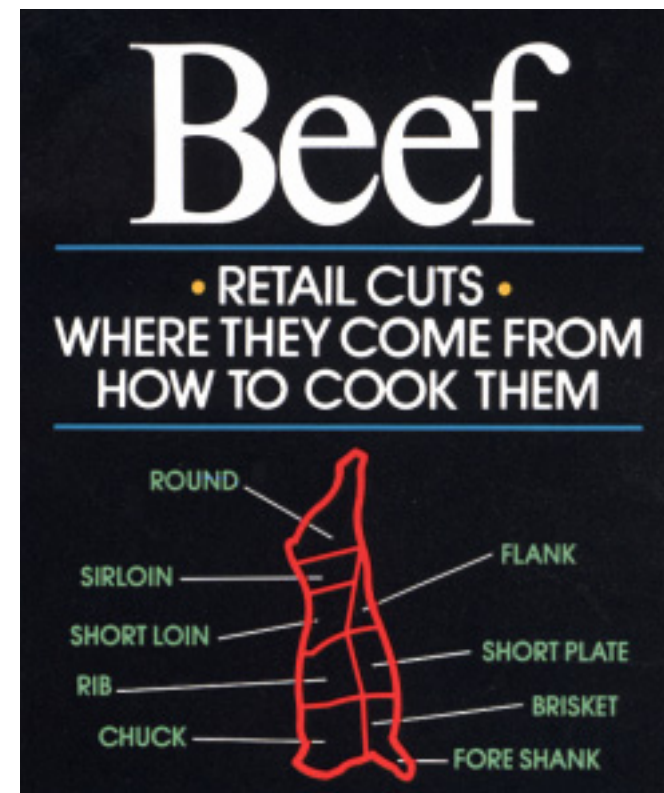
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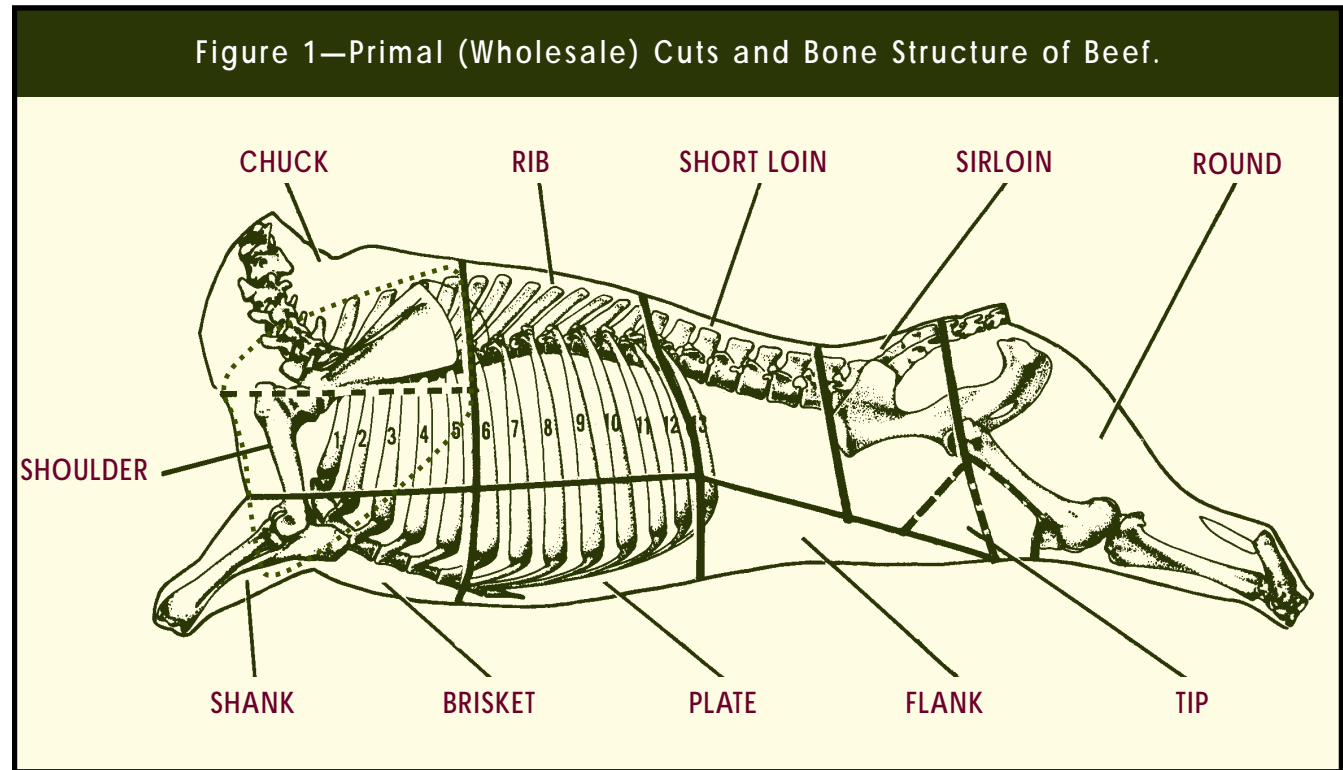
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A Changed Picture for Beef: The Retailer Makes the Choices

In less than a generation, starting back in the 1960's, a change in the manner of shipment of beef carcasses from slaughterhouse to store occurred so rapidly as to be revolutionary. From heavy, cumbersome sides of beef hanging on overhead rails in the packing house—moved to rails on truck and thence to rails at the retail receiving dock and cooler, to be fabricated in the store—beef began instead to arrive at the store or retail warehouse vacuum packaged in easily handled boxes. “Boxed beef” became the norm and retail customers order the primal or subprimal cuts they need, based on product movement in the store and available supply.

With the almost universal presence of boxed beef in the marketplace today, retailers seldom fabricate a full side or even a quarter. However, industry jargon and terminology still includes references to intact carcass parts, for example, often citing specific references to ribs in the forequarter.

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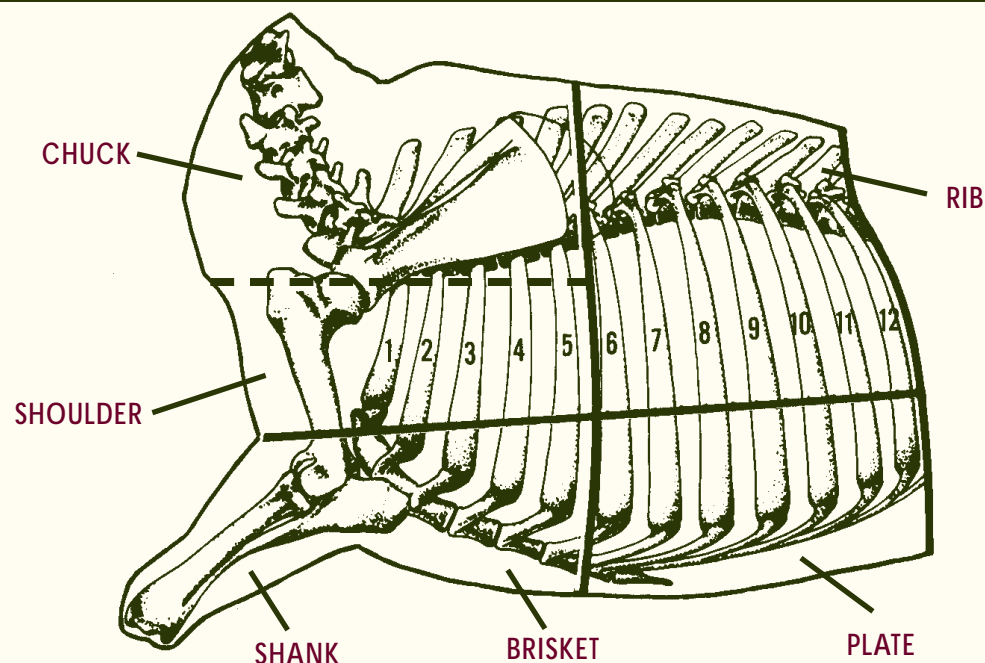
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Figure 2—Counting Ribs in a Beef Forequarter.



Counting Ribs in a Beef Forequarter

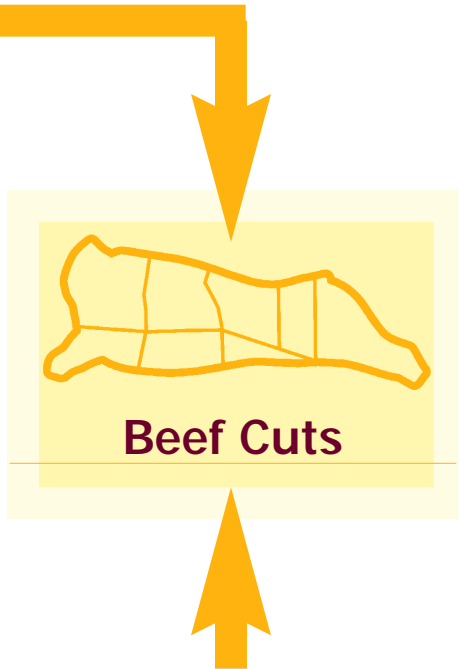
The manner used in this manual to count ribs is the traditional front-to-back method, as illustrated in Fig. 2. Start at the front of the primal Chuck and count toward the rear through all 12 ribs. The primal Chuck contains ribs 1-5 and the primal Rib contains ribs 6-12. The 13th rib is at the front of the primal Loin.

(NOTE: It is observed that some provisioners and retailers reverse that process by beginning the count at the last rib in the Rib primal and counting forward.)

Beef Retail Names

There are a number of different ways to fabricate primal and subprimal cuts of beef. Regardless of the method used, the retail cuts remain the same. Fig. 1 illustrates the *URMIS* program's nomenclature system for primal and subprimal cuts from a side of beef. This system does not address the subprimal "boxed

continued on next page . . .



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beef” options that are offered by meat packers, since they are constantly in flux and are far too varied to list. Again, no matter in what form your beef product is received, the retail cuts fabricated at the store level are not likely to differ from those illustrated in the following pages of this manual.

Beef Chuck contains ribs 1-5 (Fig. 2), and is comparable to the shoulder in the other species, i.e., Veal Shoulder, Pork Shoulder and Lamb Shoulder.

The Beef Chuck is commonly divided into bone-in or boneless subprimals, or may be shipped entirely muscle-boned. Typically, these arrive at the retail store in a vacuum packaged, boxed form. The most common cuts are illustrated at the top of the Beef Chuck pages of the manual. A subprimal from the Chuck, the Shoulder Clod, is common in many areas. However, the term “Clod”, is not approved for *URMIS* labeling.

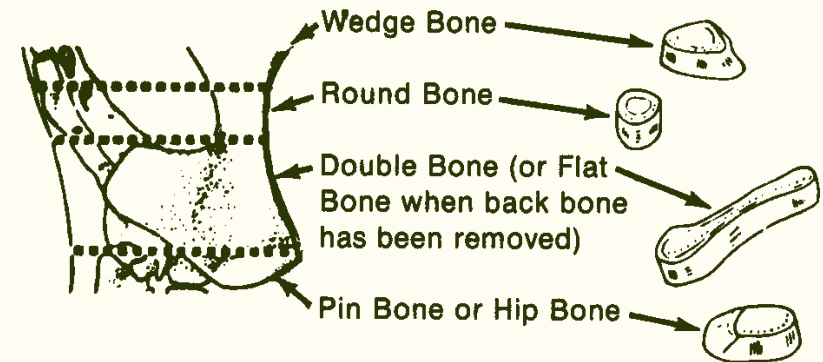
URMIS differentiates between Blade cuts, depending on their location in the Blade Portion of the Chuck:

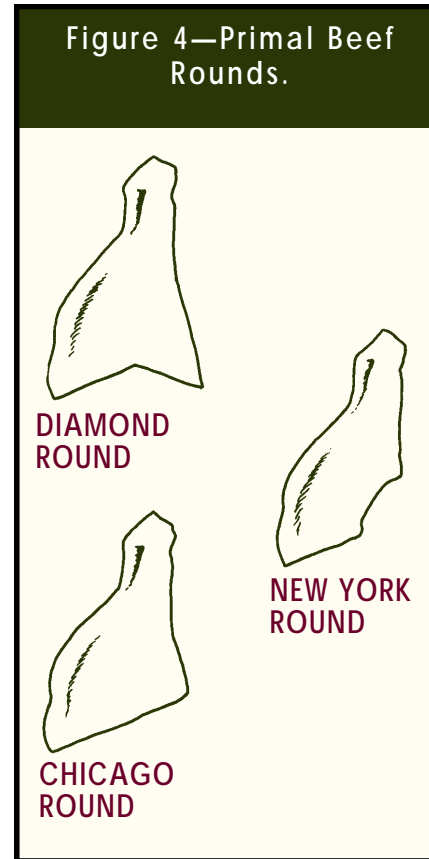
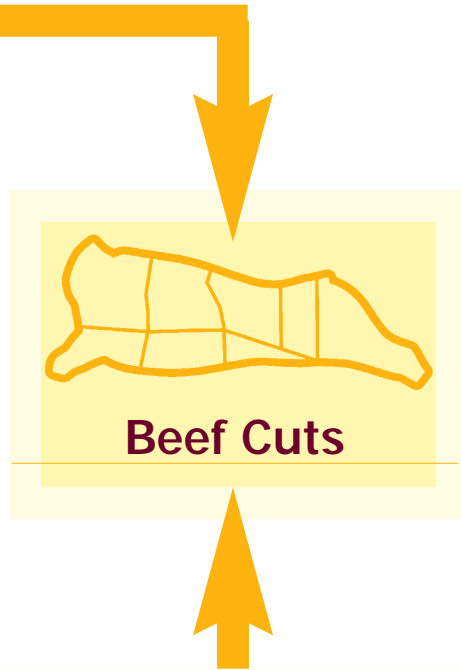
1. Beef Chuck Blade Steaks and Roasts show the flat blade bone and come from ribs 4-5.
2. Beef Chuck 7-Bone Steaks and Roasts come from the center of the Blade Portion (including ribs 1-3), or contain that portion of the blade bone which resembles the figure “7”.

Beef Rib includes ribs 6-12 (Fig. 2). *Beef Rib Roast, Large End*, normally includes ribs 6-8, but also can include the 9th rib. *Beef Rib Roast, Small End*, normally includes ribs 10-12, but also may include the 9th rib. Thus the 9th rib can go with either the Small or Large End.

Beef Loin includes both the Short Loin and the Sirloin (Fig. 1). In some areas of the country, the Sirloin is referred to as a “loin end” or a “hip.” Typically, the Sirloin is fabricated into subprimals, shipped in boxed form. Bone-in Sirloins often are merchandised as steaks, but because the hip bone structure in the sirloin area is not uniform, “typical” bone-in sirloin steaks do not all look alike. Identification of the four bone-in Sirloin Steaks sometimes is confusing, especially for consumers. *URMIS* allows for all four to be labeled simply as “Sirloin Steak,” without reference to the bone shape. But a retailer may elect to identify

Figure 3—Identification of the Four Bone-in Sirloin Steaks.

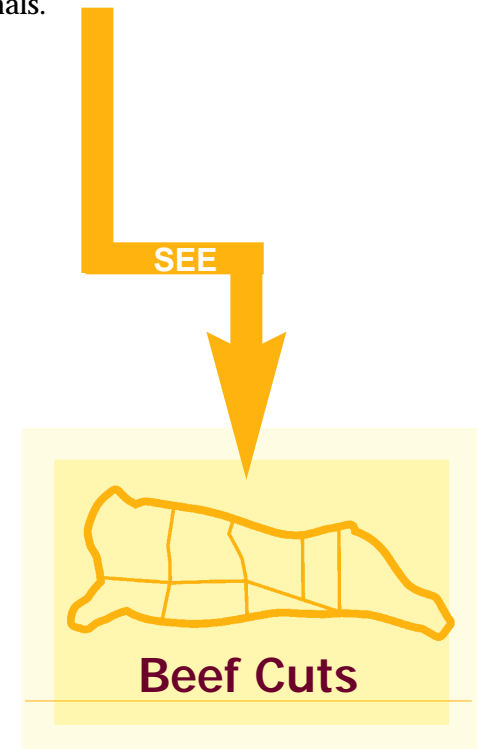




them under *URMIS* (on the label) by their bones, i.e. Wedge Bone, Flat Bone, Round Bone or Pin Bone as illustrated in Fig. 3. A fifth, the Shell Steak, also is a Sirloin Steak.

Beef Round consists of four major muscle groups: Top Round, Bottom Round, Eye Round and Tip. In some sections of the country Top Round is called “Inside Round”; Bottom Round is called “Outside Round”; and the Tip is “Face,” “Knuckle” or “Veiny.” Because of widespread usage, both “Outside” and “Inside” are permitted under *URMIS* labeling, while “face,” “knuckle” and “veiny” are not.

The separation of the Round from the hindquarter may be made in different ways. Fig. 4 illustrates three ways the primal may be received. A Diamond Round includes all of the Tip, while a Chicago Round has only half of the Tip, and a New York Round has the entire Tip removed. Distributors may offer all three, or the Round completely fabricated into subprimals.



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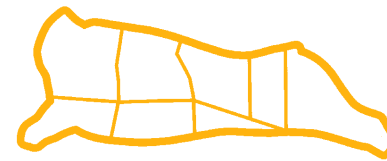
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	Beef Chuck Cross Rib Pot Roast Bnls	U.P.C. 1082
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	Beef Chuck Arm Steak Bnls	U.P.C. 1056
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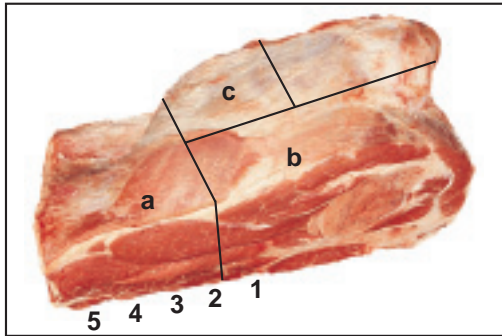
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BEEF



Beef Chuck Arm Half

IMPS/NAMP 113A

This subprimal cut is the Arm Half of a Square Cut Chuck. It is the Arm Portion of IMPS/NAMP 113A.

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- BEEF
- VEAL
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Approved Name; Recommended
Cooking Method; U.P.C.

**BEEF CHUCK
ARM POT ROAST***
(Braise)

U.P.C. 1048



Unapproved Names; Other
Information; IMPS/NAMP

Arm Chuck Roast
Chuck Round Bone Cut
Round Bone Pot Roast
Round Bone Roast

**BEEF CHUCK
ARM POT ROAST BNLS***
(Braise)

U.P.C. 1049



Chuck Arm Roast

**BEEF CHUCK
CROSS RIB POT ROAST***
(Braise, Roast)

U.P.C. 1081



Boston Cut
Bread and Butter Cut
Cross Rib Roast
English Cut Roast
Thick Rib Roast

**BEEF CHUCK
CROSS RIB POT ROAST
BNLS***
(Braise, Roast)

U.P.C. 1082



Boneless Boston Cut
Boneless English Roast
English Roll

**BEEF CHUCK
SHOULDER POT ROAST
BNLS***
(Braise, Roast)

U.P.C. 1132



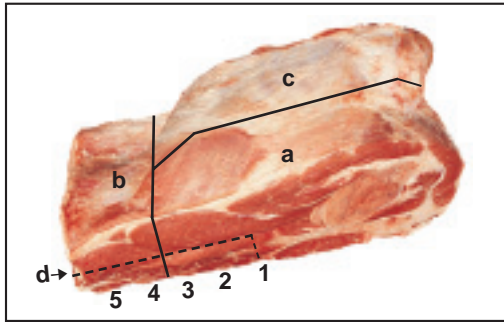
Boneless English Roast
Honey Cut
Cross Rib Roast Boneless
Shoulder Roast

IMPS/NAMP 114E

*Use of descriptor, "Pot", is optional.



BEEF



Beef Chuck Arm Half

IMPS/NAMP 113A

This subprimal cut is the Arm Half of the Square Cut Chuck. It is the Arm Portion of IMPS/NAMP 113A. Ribs 1 through 5 and/or Ribs 4 and 5 can be sold as Short Ribs. Remaining cuts include boneless Arm Steaks and Shoulder Steaks.

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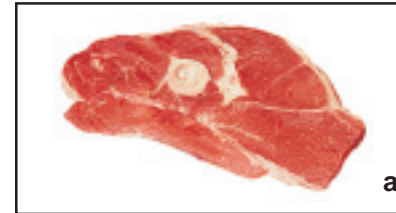
MEAT COOKERY

GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.

BEEF CHUCK ARM STEAK
(Braise)

U.P.C. 1050



Unapproved Names; Other Information; IMPS/NAMP

Arm Swiss Steak
Chuck Steak for Swissing
Round Bone Steak
Round Bone Swiss Steak

BEEF CHUCK ARM STEAK BNLS
(Braise)

U.P.C. 1056



Boneless Round Bone Steak
Boneless Swiss Steak

BEEF CHUCK SHORT RIBS
(Braise, Cook in Liquid)

U.P.C. 1124



Barbecue Ribs
Braising Ribs
English Short Ribs
Fancy Ribs

IMPS/NAMP 130

BEEF CHUCK SHORT RIBS BNLS
(Braise, Cook in Liquid)

U.P.C. 1127



Boneless Barbecue Ribs
Bonless Braising Ribs

IMPS/NAMP 130A

BEEF SHOULDER STEAK BNLS
(Braise, Grill†, Broil†, Panbroil†/Panfry†)

U.P.C. 1133

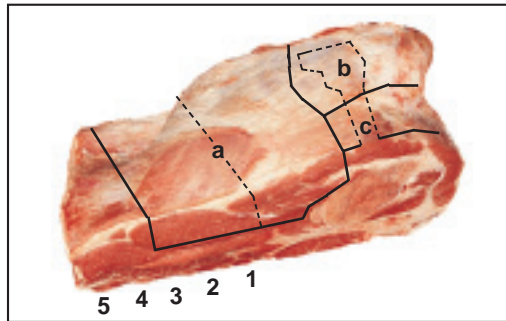


English Steak
Shoulder Steak Half Cut

†Marinate before cooking.



BEEF



Beef Chuck Arm Half

IMPS/NAMP 113A

When it is muscle-boned, the Shoulder is removed in one piece. When split, as illustrated by the dotted line (a), the cooked roast will be easy to carve across the grain.

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**BEEF
SHOULDER POT ROAST
BNLS***
(Braise)

U.P.C. 1132



a

Splitting the shoulder, as illustrated in photo (far left) will encourage cross-grain carving of the cooked meat.

This boneless roast is a variation of the same cut taken from a different section of the Shoulder (see page B-1)

IMPS/NAMP 114A

Chuck for Swissing
Clod Steak Boneless
London Broil
Shoulder Cutlet Boneless

**BEEF
SHOULDER STEAK BNLS**
(Braise, Grill†, Broil†,
Cook in liquid, Panbroil†/Panfry†)

U.P.C. 1133



a

**BEEF
SOUP BONES**
(Cook in Liquid)

U.P.C. 1768



b

Knuckle Bone
Knuckle Soup Bone

IMPS/NAMP 134

**BEEF
MARROW BONES**
(Cook in Liquid)

U.P.C. 1765



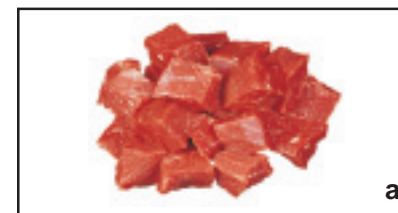
c

Clear Bones
Soup Bones

IMPS/NAMP 134

**BEEF
FOR STEW**
(Cook in Liquid)

U.P.C. 1727



a

Diced Beef

The subprimal beef chuck, arm half and blade half will yield suitably lean meat for stew.

IMPS/NAMP 135/135A

†Marinate before cooking.

*Use of descriptor, "Pot", is optional.

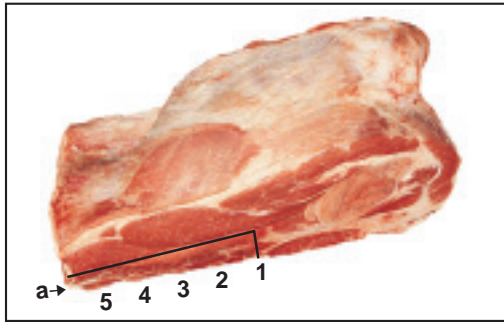


APPROVED NAMES

BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Arm Half

IMPS/NAMP 113A

In boning the Shoulder, the retailer may merchandise the Ribs in a variety of ways, as illustrated to the right.

BEEF CHUCK FLAT RIBS

(Braise, Cook in Liquid)

U.P.C. 1114



Barbecue Ribs
Bottom Chuck Ribs
Chuck Spareribs

BEEF CHUCK SHORT RIBS

(Braise, Cook in Liquid)

U.P.C. 1124



Barbecue Ribs
Braising Ribs
Brust Flanken
Flanken Short Ribs

IMPS/NAMP 130

BEEF CHUCK FLANKEN STYLE RIBS

(Braise, Cook in Liquid)

U.P.C. 1107



Barbecue Ribs
Braising Ribs
Flanken Short Ribs
Kosher Ribs

*Usually cut thinner than
Beef Chuck Short Ribs*

IMPS/NAMP 130

BEEF CHUCK FLANKEN STYLE RIBS BNLS

(Braise, Cook in Liquid)

U.P.C. 1110



Boneless Braising Ribs
Boneless Barbecue Ribs

*Usually cut thinner than
Beef Chuck Short Ribs*

IMPS/NAMP 1123

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- BEEF
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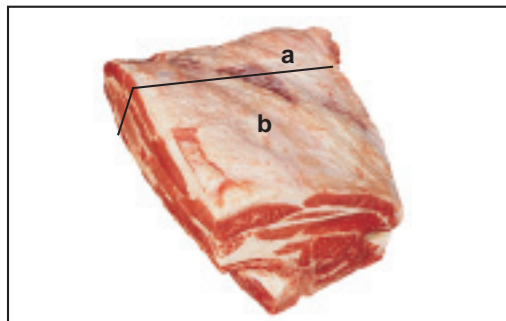


APPROVED NAMES

BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Chuck Blade Half

This subprimal cut is the Blade Section of IMPS/NAMP 113A. When the neck is removed it becomes a Beef Chuck, Blade Portion (b), as illustrated in the following pages.

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**BEEF CHUCK
NECK POT ROAST***
(Braise)

U.P.C. 1120



Neck Boiling Beef
Neck Soup Meat
Yankee Pot Roast
Bell Roast

**BEEF CHUCK
NECK POT ROAST BNLS***
(Braise)

U.P.C. 1121



Boneless Beef Neck
Boneless Yankee Pot Roast
Bell Roast

**BEEF CHUCK
NECK BONES**
(Cook in Liquid)

U.P.C. 1165



Braising Bones
Neck Soup Bones
Meaty Neck Bones

**BEEF
FOR STEW**
(Cook in Liquid)

U.P.C. 1727



Diced Beef

IMPS/NAMP 135/135A

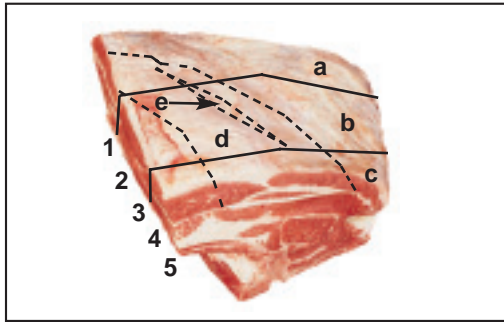
*Use of descriptor, "Pot", is optional.



BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Chuck Blade Portion

When cut “bone-in,” the Beef Chuck Blade Portion is divided into 3 sections:

- a) Neck vertebrae, 6 & 7, boneless pot roasts
- b) Chuck Ribs, 1, 2 & 3, 7-Bone cuts
- c) Chuck Ribs 4 & 5, Blade cuts
- d) The blade bone (d) is relatively flat, except for the ridge portion (e).

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BEEF CHUCK POT ROAST BNLS* (Braise)

U.P.C. 1080



BEEF CHUCK 7-BONE POT ROAST* (Braise)

U.P.C. 1033



BEEF CHUCK 7-BONE STEAK (Braise, Grill†, Broil†)

U.P.C. 1035



BEEF CHUCK BLADE ROAST (Braise)

U.P.C. 1064



Center Cut Pot Roast
Chuck Roast Center Cut
7-Bone Roast

Center Chuck Steak
Chuck Steak Center Cut

Chuck Roast Blade Cut
Chuck Roast 1st Cut

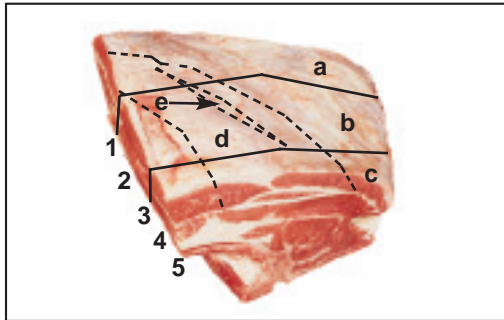
*Use of descriptor, “Pot”, is optional.
†Marinate before cooking.



BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Chuck Blade Portion

When cut "bone-in," the Beef Chuck Blade Portion is divided into 3 sections:

- a) Neck vertebrae, 6 & 7, boneless pot roasts
- b) Chuck Ribs, 1, 2 & 3, 7-Bone cuts
- c) Chuck Ribs 4 & 5, Blade cuts
- d) The blade bone (d) is relatively flat, except for the ridge portion (e).

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**BEEF CHUCK
BLADE STEAK**
(Braise, Broil†, Grill†)

U.P.C. 1066



Chuck Steak Blade Cut
Chuck Steak 1st Cut

**BEEF CHUCK
BLADE STEAK CAP OFF**
(Braise, Broil†, Grill†)

U.P.C. 1069



Char Broil Steak
Chuck Barbecue Steak
Chuck Steak for Bar BQ
Chuck Steak 1st Cut

Chine bone may be removed.

**BEEF CHUCK
BLADE STEAK BNLS**
(Braise, Broil†, Grill†)

U.P.C. 1073

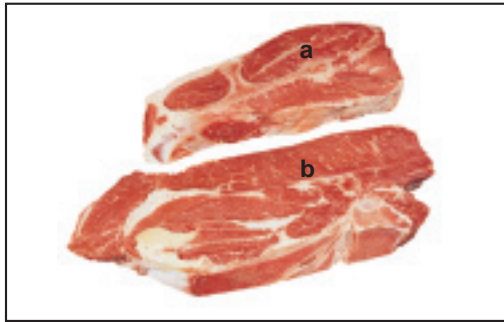


Deluxe Blade Steak
Boneless Blade Steak 1st Cut

†Marinate before cooking.



BEEF



Beef Chuck Blade Portion

To make Top Blade (a) and Under Blade (b) pot roasts and steaks, cut through the natural seam as illustrated here and on the following page.

Approved Name; Recommended Cooking Method; U.P.C.

**BEEF CHUCK
TOP BLADE POT ROAST***
(Braise)

U.P.C. 1136



Unapproved Names; Other Information; IMPS/NAMP

Top Chuck Roast
7-Bone Roast
Blade Roast, Bone-in

**BEEF CHUCK
TOP BLADE STEAK BI**
(Braise, Grill†, Broil†, Panfry, Panbroil)

U.P.C. 1138



Top Chuck Steak
Blade Steak, Bone-in

**BEEF CHUCK
UNDER BLADE POT ROAST***
(Braise, Roast)

U.P.C. 1150



Bottom Chuck Roast
California Roast
Semi-Boneless Chuck Roast
Under Cut Roast

**BEEF CHUCK
UNDER BLADE STEAK**
(Braise, Grill†, Broil†, Panfry†, Panbroil†)

U.P.C. 1152



Bottom Chuck Steak
California Steak
Semi-Boneless Chuck Steak
Under Cut Steak

Chine bone may be removed.

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*Use of descriptor, "Pot", is optional.

†Marinate before cooking.



BEEF



Beef Chuck Blade Portion

To make Top Blade (a) and Under Blade (b) pot roasts and steaks, cut through the natural seam as illustrated here and on the preceding page.

Approved Name; Recommended
Cooking Method; U.P.C.

BEEF CHUCK UNDER BLADE POT ROAST BNLS*

(Braise, Roast, Broil†, Panbroil†,
Panfry†, Grill†)

U.P.C. 1151

BEEF CHUCK UNDER BLADE STEAK BNLS (Braise, Grill†, Broil†, Panbroil†, Panfry†)

U.P.C. 1158



Unapproved Names; Other
Information; IMPS/NAMP

Boneless Roast Bottom Chuck
Boneless California Roast
Inside Chuck Roast

IMPS/NAMP 116E

Boneless Chuck Steak
Boneless Bottom Chuck Steak
Chuck Fillet Steak
Boneless Under Cut Steak

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*Use of descriptor, "Pot", is optional.

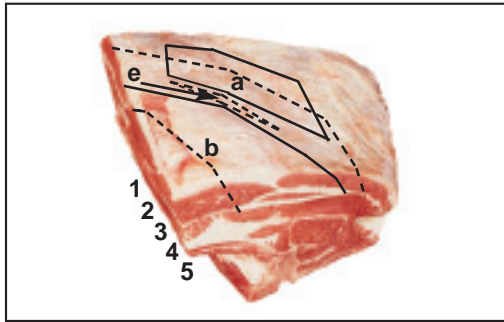
†Marinate before cooking.



BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Chuck Blade Portion

In muscle-boning the Beef Chuck Blade Portion the two boneless cuts from the top of the Chuck are Chuck Mock Tender (a), and Top Blade Roast (b) separated by the ridge of the Blade bone (e).

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BEEF CHUCK MOCK TENDER RST (Braise)

U.P.C. 1115



Chuck Eye – Chuck Fillet
Medallion Pot Roast
Scotch Tender
*This cut is above the ridge of
the blade bone.*

IMPS/NAMP 116B

BEEF CHUCK MOCK TENDER STEAK (Braise)

U.P.C. 1116



Chuck Eye Steak
Chuck Fillet Steak
Chuck Tender Steak
Fish Steak

BEEF SHOULDER TOP BLADE ROAST BNLS (Braise, Roast)

U.P.C. 1137



Flat Iron Roast
Lifter Roast
Triangle Roast
*This cut is below the ridge of
the blade bone.*

IMPS/NAMP 114D

BEEF SHOULDER TOP BLADE STEAK BNLS (Braise, Broil, Grill, Panbroil, Panfry)

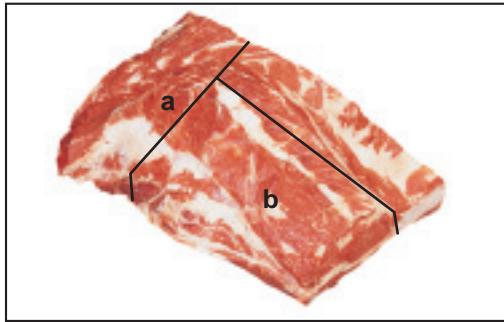
U.P.C. 1144



Book Steak
Butler Steak
Lifter Steak
Petite Steak
Boneless Top Chuck Steak

IMPS/NAMP 1114D





Beef Chuck Blade Portion Boneless

IMPS/NAMP 115A

In the Beef Chuck illustration, section (a) nearest the neck is less tender than section (b) nearest to the Rib.

Approved Name; Recommended Cooking Method; U.P.C.

**BEEF CHUCK
EYE ROAST BNLS**
(Braise, Roast)

U.P.C. 1095



Unapproved Names; Other Information; IMPS/NAMP

Boneless Chuck Roll
Boneless Chuck Fillet
Inside Chuck Roll

IMPS/NAMP 116D

**BEEF CHUCK
EYE STEAK BNLS**
(Braise, Grill, Broil, Panbroil, Panfry)

U.P.C. 1102



Boneless Chuck Fillet Steak
Boneless Steak Bottom Chuck
Boneless Chuck Slices

IMPS/NAMP 1116D

**BEEF CHUCK
EYE EDGE POT ROAST***
(Braise)

U.P.C. 1092



Boneless Chuck Pot Roast
Inside Chuck Roast
Chuck Rib Pot Roast

This is a thin strip from the inside chuck which was originally attached to rib bones.

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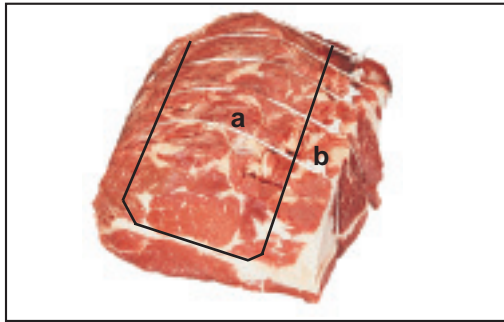
MEAT COOKERY

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*Use of descriptor, "Pot", is optional.



BEEF



Beef Chuck Roll

IMPS/NAMP 116A

This boneless cut includes the large muscle system which lies under the blade bone of the Blade Half of the Chuck. The Mock Tender, Chuck cover and Neck portion have been removed. The cut may be merchandised as is, in the vacuum bag, or tied as illustrated here.

Approved Name; Recommended Cooking Method; U.P.C.

**BEEF CHUCK
EYE ROAST BNLS**
(Braise, Roast)

U.P.C. 1095



Unapproved Names; Other Information; IMPS/NAMP

Boneless Chuck Fillet
Inside Chuck Roll
Boneless Chuck Roll

Includes portion of the eye muscle

IMPS/NAMP 116D

**BEEF CHUCK
EYE STEAK BNLS**
(Braise, Grill, Broil, Panbroil, Panfry)

U.P.C. 1102



IMPS/NAMP 1116D

**BEEF CHUCK
UNDER BLADE POT ROAST
BNLS***
(Braise, Grill†, Broil†, Panbroil†, Panfry†)

U.P.C. 1151



Boneless Chuck Fillet Steak
Chuck Fillet Steak
Boneless Steak Bottom Chuck

**BEEF CHUCK
UNDER BLADE STEAK BNLS**
(Braise, Grill†, Panbroil†, Panfry†, Broil†)

U.P.C. 1158



Boneless Roast Bottom Chuck
Boneless California Roast
Inside Chuck Roast

Blade bone and associated muscles removed.

IMPS/NAMP 116E

Boneless Chuck Steak
Boneless Bottom Chuck Steak
Chuck Fillet Steak
Boneless Under Cut Steak

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■ BEEF

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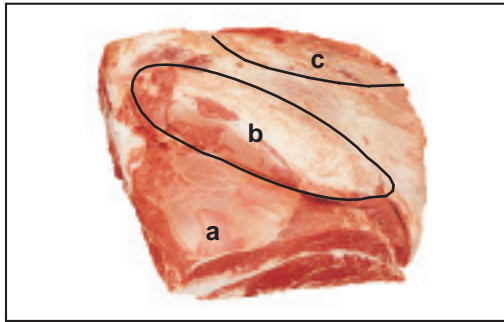
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*Use of descriptor, "Pot", is optional
†Marinate before cooking.





Beef Chuck Blade Half, Boneless

IMPS/NAMP 115

This cut is a boneless Blade Half from the Chuck, with the Top Blade Portion removed with the clod. Cuts come from three sections: the Under Blade Section (a), Mock Tender (b) and Neck (c).

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**BEEF CHUCK
EYE ROAST BNLS**
(Braise, Roast)

U.P.C. 1095

**BEEF CHUCK
EYE STEAK BNLS**
(Braise, Grill, Broil, Panbroil, Panfry)

U.P.C. 1102

**BEEF CHUCK
EYE EDGE POT RST***
(Braise)

U.P.C. 1092

**BEEF CHUCK
UNDER BLADE POT ROAST
BNLS***
(Braise, Roast)

U.P.C. 1151

**BEEF CHUCK
UNDER BLADE STEAK BNLS**
(Braise, Broil, Grill†, Panbroil†, Panfry†)

U.P.C. 1158



Unapproved Names; Other Information; IMPS/NAMP

Inside Chuck Roll
Boneless Chuck Roll
Boneless Chuck Fillet

IMPS/NAMP 116D

Boneless Chuck Fillet Steak
Boneless Steak, Bottom Chuck
Boneless Chuck Slices
Chuck Fillet Steak

IMPS/NAMP 1116D

Boneless Chuck Pot Roast
Boneless Chuck Roast
Inside Chuck Roast
Chuck Rib Pot Roast
This is a thin strip from the inside chuck which was originally attached to rib bones.

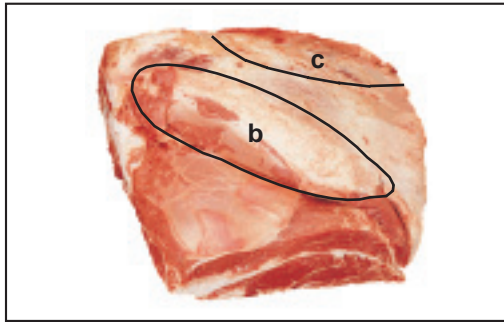
Center Cut Chuck Roll
Boneless Roast Bottom Chuck
Boneless California Roast
Inside Chuck Roast

IMPS/NAMP 116E

Boneless Chuck Steak
Boneless Bottom Chuck Steak
Chuck Fillet Steak
Boneless Under Cut Steak

*Use of descriptor, "Pot", is optional
†Marinate before cooking.





Beef Chuck Blade Half, Boneless

IMPS/NAMP 115

This cut is a boneless Blade Half from the Chuck, with the Top Blade Portion removed with the clod. Cuts come from three sections: the Under Blade Section (a), Mock Tender (b) and Neck (c).

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**BEEF CHUCK
MOCK TENDER ROAST**
(Braise)

U.P.C. 1115



**BEEF CHUCK
MOCK TENDER STEAK**
(Braise)

U.P.C. 1116



**BEEF CHUCK
NECK POT ROAST BNLS***
(Braise, Cook in Liquid)

U.P.C. 1121



Unapproved Names; Other Information; IMPS/NAMP

Chuck Eye
Chuck Fillet
Chuck Tender
Fish Muscle
Medallion Pot Roast
Scotch Tender
IMPS/NAMP 116B

Chuck Eye Steak
Chuck Fillet Steak Chuck
Chuck Tender Steak
Fish Steak

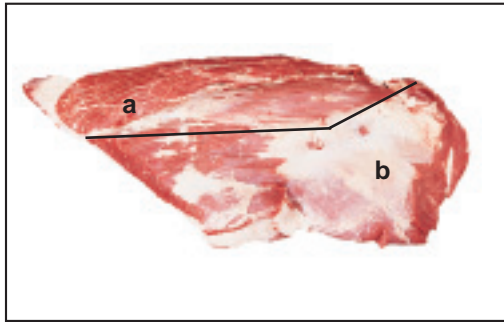
*This cut is above (dorsal to)
the ridge of the blade bone.*

Boneless Beef Neck
Boneless Yankee Pot Roast
Bell Roast

*Use of descriptor, "Pot", is optional.



BEEF



Beef Shoulder

IMPS/NAMP 114

When removed from the Chuck, the Beef Shoulder is one piece and includes the outside muscles of the Arm Half and the muscles below the ridge of the Blade bone on the Blade Half.

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Approved Name; Recommended Cooking Method; U.P.C.

**BEEF SHOULDER
TOP BLADE ROAST BNLS**
(Braise, Roast)

U.P.C. 1137



**BEEF SHOULDER
TOP BLADE STEAK BNLS**
(Braise, Grill, Broil, Panbroil, Panfry†)

U.P.C. 1144



**BEEF SHOULDER
POT ROAST BNLS***
(Braise, Cook in Liquid)

U.P.C. 1132



**BEEF SHOULDER
STEAK BNLS**
(Braise, Grill†, Broil†, Cook in Liquid, Panbroil†, Panfry†)

U.P.C. 1133



Unapproved Names; Other Information; IMPS/NAMP

Flat Iron Roast
Lifter Roast
Puff Roast
Shoulder Roast, Thin End
Triangle Roast

IMPS/NAMP 114D

Book Steak
Butler Steak
Lifter Steak Petite Steak
Boneless Top Chuck Steak

IMPS/NAMP 1114D

Center Shoulder Roast
Chuck Shoulder Roast
Clod Roast

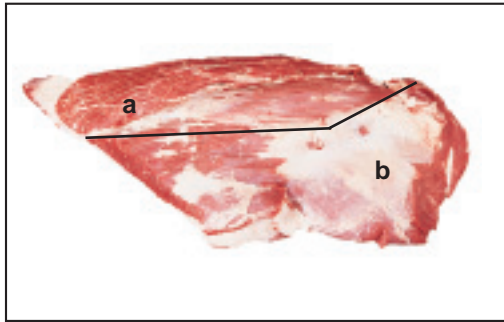
IMPS/NAMP 114E

Chuck for Swissing
Boneless Clod Steak
Boneless Shoulder Clod Steak
Boneless Shoulder Cutlet
London Broil
Shoulder Steak

*Use of descriptor, "Pot", is optional.
†Marinate before cooking.



BEEF



Beef Shoulder

IMPS/NAMP 114

When removed from the Chuck, the Beef Shoulder is one piece and includes the outside muscles of the Arm Half and the muscles below the ridge of the Blade bone on the Blade Half.

INTRODUCTION

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Approved Name; Recommended Cooking Method; U.P.C.

BEEF SHOULDER TOP BLADE STEAK (FLAT IRON)

(Grill, Broil, Panfry, Panbroil)

U.P.C. 1166



BEEF SHOULDER CENTER STEAK (RANCH STEAK)

(Grill, Broil, Panbroil, Panfry)

U.P.C. 1162



BEEF SHOULDER TENDER (Grill, Roast)

U.P.C. 1030



BEEF SHOULDER TENDER MEDALLIONS

(Grill, Broil, Panbroil, Panfry)

U.P.C. 1164



Unapproved Names; Other Information; IMPS/NAMP

Beef Flat Iron Steak Beef Shoulder Grill Steak

Remove the internal connective tissue that runs the length of the muscle into two steaks.

Beef Shoulder Center Cut Steak Beef Shoulder Grill Steak

Separate the Shoulder IMPS/NAMP 144E along the connective tissue into the Shoulder Top and Shoulder Center.

Beef Shoulder Tender Roast Beef Petite Fillet

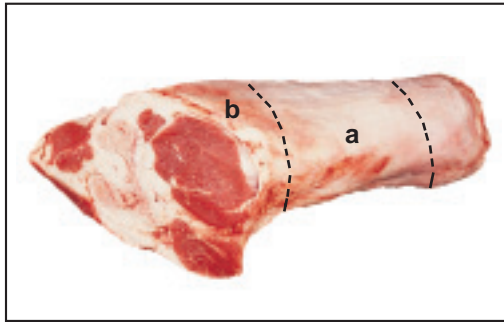
Single small muscle (Teres Major) on the inside surface of the Shoulder Clod (IMPS/NAMP 114).

Beef Medallions Beef Tender Medallions

Cutting the Shoulder Tender into approximately 1" slices.



BEEF



Beef Foreshank

IMPS/NAMP 117

A high percentage of Beef Shanks never reach the retail market, but become ground beef. Those that are merchandised usually are made into the cuts shown here.

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Approved Name; Recommended
Cooking Method; U.P.C.

**BEEF SHANK
CROSS CUTS**
(Braise, Cook in Liquid)

U.P.C. 1636



Unapproved Names; Other
Information; IMPS/NAMP

Center Beef Shanks
Fore Shanks for Soup, Bone-in

**BEEF SHANK
CROSS CUTS, BNLS**
(Braise, Cook in Liquid)

U.P.C. 1639



Boneless Beef Shanks
Boneless Fore Shanks for Soup

**BEEF SHANK
CENTER CUT**
(Braise, Cook in Liquid)

U.P.C. 1635



Center Shank Soup Bone
Shank Soup Bone

**BEEF SHANK
SOUP BONES**
(Cook in Liquid)

U.P.C. 1644



Beef Bones
Clear Bones
Soup Bones

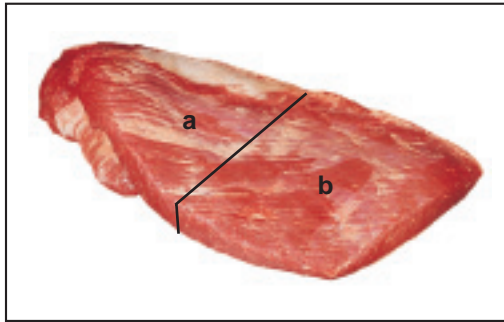
IMPS/NAMP 134



BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Brisket, Boneless, Deckle Off

IMPS/NAMP 120

Several methods for cutting the Brisket are illustrated on this and the following two pages, showing the Whole, Halves, Middle and Point cuts and a Corned Brisket.

BEEF BRISKET WHOLE BNLS

(Braise, Cook in Liquid)

U.P.C. 1615



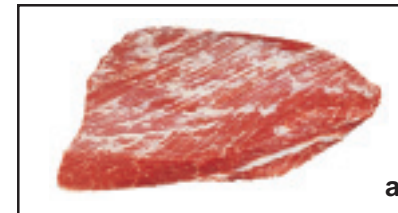
Fresh Beef Brisket
Whole Brisket
Boneless Brisket

IMPS/NAMP 120

BEEF BRISKET POINT HALF BNLS

(Braise, Cook in Liquid)

U.P.C. 1628



Brisket Front Cut
Brisket Point Cut
Brisket Thick Cut
Brisket Nose Cut

BEEF BRISKET FLAT HALF BNLS

(Braise, Cook in Liquid)

U.P.C. 1623



Brisket First Cut
Brisket Flat Cut
Brisket Thin Cut

IMPS/NAMP 120A

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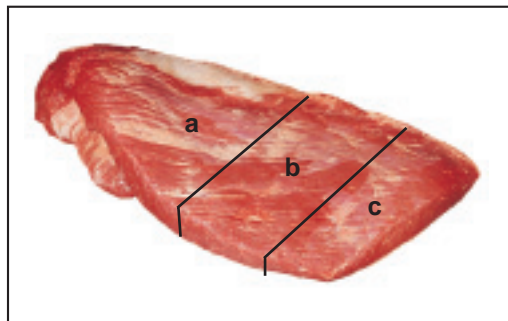
FOOD SAFETY

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BEEF



Beef Brisket, Boneless, Deckle Off

IMPS/NAMP 120

Note the variation in cutting as illustrated by the lines drawn on the subprimal cut.

Approved Name; Recommended
Cooking Method; U.P.C.

**BEEF BRISKET
POINT CUT BNLS**
(Braise, Cook in Liquid)

U.P.C. 1627



Unapproved Names; Other
Information; IMPS/NAMP

Brisket Front Cut
Brisket Thick Cut
Brisket Nose Cut

IMPS/NAMP 120B

**BEEF BRISKET
MIDDLE CUT BNLS**
(Braise, Cook in Liquid)

U.P.C. 1626



Brisket Center Cut
Brisket Flat Cut

**BEEF BRISKET
FLAT CUT BNLS**
(Braise, Cook in Liquid)

U.P.C. 1622

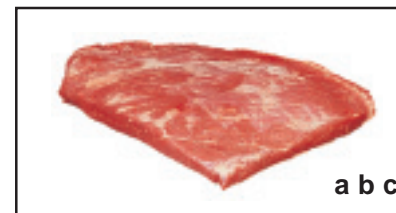


Brisket First Cut

IMPS/NAMP 120A

**BEEF BRISKET
POINT OFF BNLS**
(Braise, Cook in Liquid)

U.P.C. 1629



INTRODUCTION

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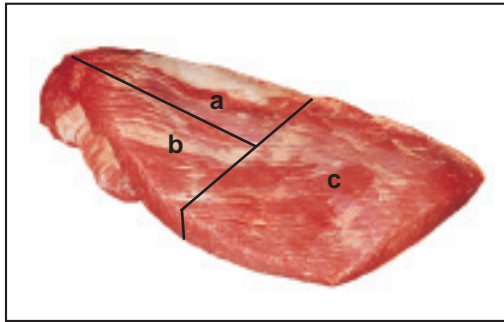
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Beef Brisket, Boneless, Deckle Off

IMPS/NAMP 120

Note the variation in cutting as illustrated by the lines drawn on the subprimal cut.

Approved Name; Recommended
Cooking Method; U.P.C.

**BEEF BRISKET
EDGE CUT BNLS**
(Braise, Cook in Liquid)

U.P.C. 1624



**BEEF BRISKET
HALF POINT BNLS**
(Braise, Cook in Liquid)

U.P.C. 1625



**BEEF BRISKET
CORNERED BNLS**
(Braise, Cook in Liquid)

U.P.C. 1630



Unapproved Names; Other
Information; IMPS/NAMP

Brisket Side Cut

Brisket Front Cut
Brisket Point Cut
Brisket Thick Cut
Brisket Nose Cut

Note: Every cut of fresh Brisket can be processed as Corned Brisket. Most commercially packaged Corned Beef makes no distinction between the cuts on the label.

IMPS/NAMP 601

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- BEEF
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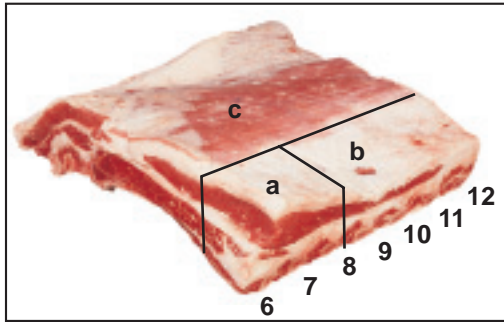
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BEEF



Beef Short Plate

IMPS/NAMP 121

Two 2-inch strips of Short Ribs (a) can be cut from ribs 6-8. The remaining ribs 9-12 (b) usually have too much fat to make saleable ribs, and along with (c), are converted into ground beef.

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**BEEF PLATE
SHORT RIBS**
(Braise, Cook in Liquid)

U.P.C. 1599



**BEEF PLATE
SHORT RIBS BNLS**
(Braise, Cook in Liquid)

U.P.C. 1605



**BEEF PLATE
SPARERIBS**
(Braise, Cook in Liquid)

U.P.C. 1598



**BEEF PLATE
RIBS**
(Braise, Cook in Liquid)

U.P.C. 1597



**BEEF PLATE
SHORT RIBS FLANKEN
STYLE**
(Braise, Cook in Liquid)

U.P.C. 1603



Unapproved Names; Other Information; IMPS/NAMP

IMPS/NAMP 123

Boneless Braising Ribs
Boneless Beef Short Ribs

IMPS/NAMP 123A

In some areas scalped ribs from the beef plate are sold as beef spareribs.

Boiling Beef
Plate Beef
Plate Boiling Beef

IMPS/NAMP 123

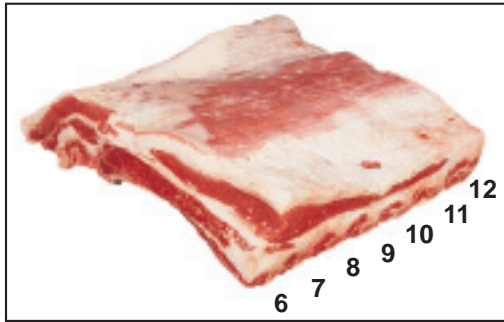
IMPS/NAMP 1123

◀ PREVIOUS ▶ NEXT

BEEF CUTS INDEX



BEEF



Beef Short Plate

IMPS/NAMP 121

In addition to several desirable boneless cuts illustrated here, the Short Plate also is an excellent source of trimmings for ground beef.

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Cooking Method; U.P.C.

**BEEF PLATE
SKIRT STEAK BNLS**
(Braise, Grill†, Broil†, Panbroil†,
Panfry†)

U.P.C. 1607



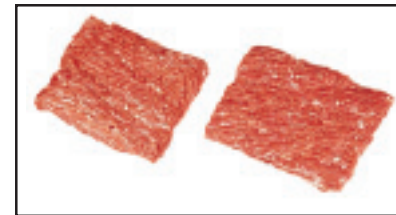
Unapproved Names; Other
Information; IMPS/NAMP

Inner Skirt Steak
Inside Skirt Steak
Outside Skirt Steak
Philadelphia Steak
Fajitas Meat

IMPS/NAMP 1121C-1121E

**BEEF PLATE
SKIRT STEAK CUBED BNLS**
(Braise, Panbroil, Panfry)

U.P.C. 1610



Cubed Diaphragm
Cubed Inside Skirt Steak
Cubed Outside Skirt Steak

**BEEF PLATE
SKIRT STEAK ROLLS BNLS**
(Braise, Grill†, Broil†, Panbroil†,
Panfry†)

U.P.C. 1611

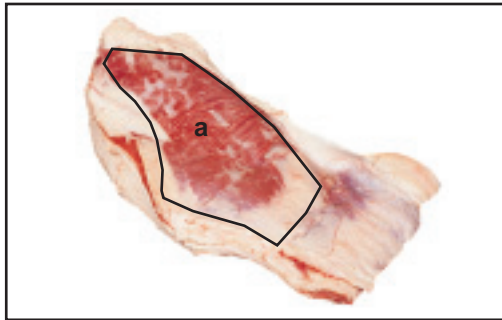


London Broil
Skirt Fillet
London Grill Steak

†Marinate before cooking.



BEEF



Beef Flank

Most Flank meat, other than the cuts illustrated on this page, is prepared for sale as ground beef.

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Approved Name; Recommended Cooking Method; U.P.C.

BEEF FLANK STEAK

(Braise, Broil†, Stir-fry, Grill†)

U.P.C. 1581



BEEF FLANK STEAK CUBED

(Braise, Panbroil)

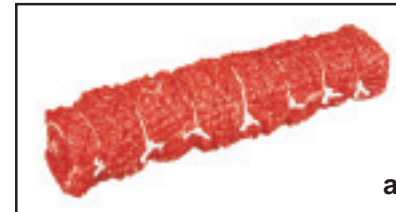
U.P.C. 1587



BEEF FLANK STEAK CUBED ROLLED

(Braise, Roast)

U.P.C. 1588



BEEF FLANK STEAK ROLLS

(Braise, Broil, Panbroil)

U.P.C. 1590



Unapproved Names; Other Information; IMPS/NAMP

Flank Steak Filet
London Broil
Jiffy Steak

IMPS/NAMP 193

Run steak through the mechanical tenderizer one time. Roll lengthwise, tie.

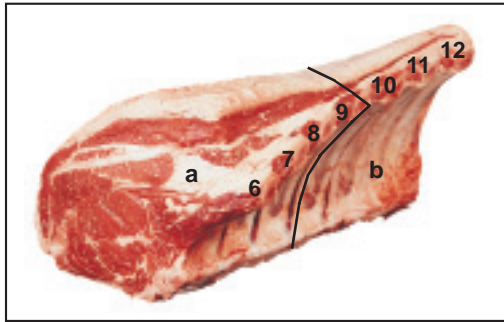
†Marinate before cooking.



BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Rib, Oven Prepared

IMPS/NAMP 107

The primal Beef Rib includes ribs 6-12. Beef Rib Roasts and Steaks, Large End (a) are made from the ribs 6-9 or any combination of adjoining ribs. Beef Rib Roasts and Steak Small End are shown on the following page.

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BEEF RIB ROAST LARGE END (Roast)

U.P.C. 1218



Standing Rib Roast
Rib Roast, oven ready

May contain some or all of ribs 6-9.

BEEF RIB ROAST LARGE END BNLS (Roast)

U.P.C. 1221



*The roast includes the
rib cap (lifter) meat.*

BEEF RIB EXTRA TRIM ROAST LARGE END (Roast)

U.P.C. 1220



Newport Roast
Rib Roast Deluxe
Club Rib Roast
*Note: ribs are cut shorter, usually less
than 3". Blade bone, cap meat (lifter) and
most seam fat are removed.*

BEEF RIB STEAK LARGE END (Broil, Grill, Panbroil, Panfry, Stirfry)

U.P.C. 1222



BEEF RIB BACK RIBS (Braise, Grill, Broil, Cook in Liquid)

U.P.C. 1182



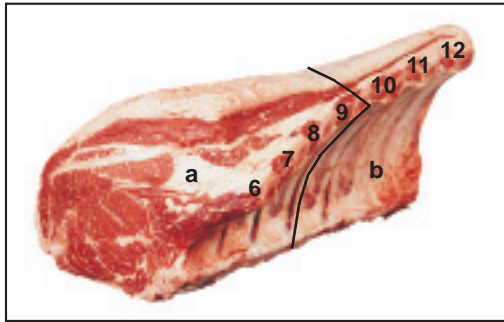
IMPS/NAMP 1103

*Back ribs may come from
any of ribs 6-12.*

IMPS/NAMP 124



BEEF



Beef Rib, Oven Prepared

IMPS/NAMP 107

The primal Beef Rib includes ribs 6-12. Beef Rib Roasts and Steaks, Small End (b) are made from the ribs 9-12 or any combination of adjoining ribs. Beef Rib Roasts and Steaks and Large End are shown on the preceding page.

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Approved Name; Recommended Cooking Method; U.P.C.

BEEF RIB ROAST SMALL END (Roast)

U.P.C. 1235



Unapproved Names; Other Information; IMPS/NAMP

Standing Rib Roast
Rib Roast, Oven Ready

May contain some or all of ribs 9-12.

BEEF RIB ROAST SMALL END BNLS (Roast, Grill)

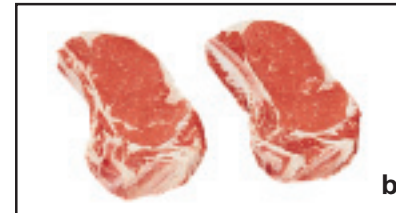
U.P.C. 1238



Boneless Rib Roast

BEEF RIB STEAK SMALL END (Broil, Grill, Panbroil, Panfry)

U.P.C. 1239



Beef Rib Steak

IMPS/NAMP 1103

BEEF RIB STEAK SMALL END BNLS (Broil, Grill, Panbroil, Panfry, Stir-fry)

U.P.C. 1245



Beef Rib Steak
Spencer Steak
Ribeye, Lip On

BEEF RIBEYE STEAK (Broil, Grill, Panbroil, Panfry, Stir-fry)

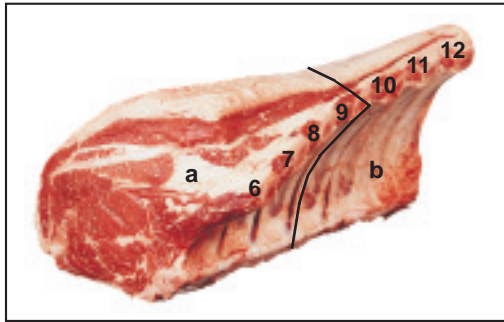
U.P.C. 1209



Delmonico Steak
Fillet Steak
Spencer Steak
Beauty Steak

IMPS/NAMP 1112





Beef Rib, Oven Prepared

IMPS/NAMP 107

These pages describe many ways to merchandise the Beef Rib. Note, the Short Ribs are derived from a cut about 1½" from the Rib Ends.

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Approved Name; Recommended Cooking Method; U.P.C.

BEEF RIBEYE ROAST (Roast, Grill)

U.P.C. 1192



BEEF RIB SHORT RIBS (Braise, Cook in Liquid, Broil, Grill)

U.P.C. 1259



BEEF RIB SHORT RIBS BNLS (Braise, Cook in Liquid, Broil, Grill)

U.P.C. 1265



BEEF RIB CAP MEAT BNLS (Roast, Braise, Panfry)

U.P.C. 1185



BEEF RIB ROLLED CAP POT ROAST BNLS* (Roast, Braise)

U.P.C. 1189



Unapproved Names; Other Information; IMPS/NAMP

Delmonico Roast Roll Roast

Also merchandised as a subprimal.

IMPS/NAMP 112

Note: The Short Rib cuts are derived from the rib ends of the Primal Rib or from the Beef Rib.

IMPS/NAMP 123/123C

Braising Strips

IMPS/NAMP 123D

Rib Lifters Blade Meat Braising tips Braising Cubes

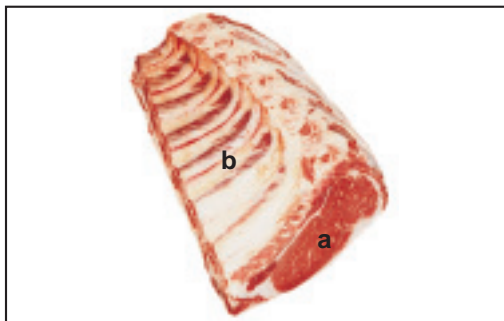
IMPS/NAMP 109B

Boneless Top Rib Roll Rolled Cap Meat

*Use of descriptor, "Pot", is optional.



BEEF



Beef Ribeye Roll, Lip On, Bone In

IMPS/NAMP 109E

This cut is derived from the Rib, Oven Prepared (IMPS/NAMP 107). The feather bones and cap meat are removed and the Short Ribs have been removed two inches from the ribeye.

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BEEF
RIBEYE ROAST LIP ON BI
(Roast, Grill by indirect heat)

U.P.C. 1193



BEEF
RIBEYE STEAK LIP ON BI
(Broil, Panbroil, Panfry, Grill)

U.P.C. 1197



BEEF
RIB BACK RIBS
(Braise, Cook in Liquid, Grill,
Broil)

U.P.C. 1182



Unapproved Names; Other
Information; IMPS/NAMP

Standing Rib Roast
Oven Ready Rib Roast

IMPS/NAMP 109E

Beef Rib Steak

IMPS/NAMP 1103

Beef Riblet
Rib Bones
Finger Ribs

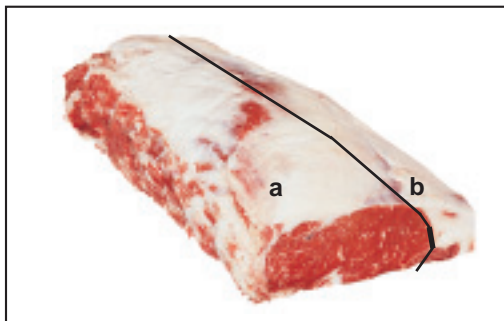
IMPS/NAMP 124



BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Ribeye Roll, Lip On, Boneless

IMPS/NAMP 112A

This cut is the same as the Ribeye Roll on the previous page except that the back ribs have been removed.

BEEF
RIBEYE ROAST LIP ON BNLS
(Roast, Grill by indirect heat or
Rotisserie)

U.P.C. 1194



IMPS/NAMP 112A

BEEF
RIBEYE STEAK LIP ON BNLS
(Broil, Grill, Panbroil, Panfry)

U.P.C. 1203



IMPS/NAMP 1112A

BEEF
RIBEYE ROAST
(Roast, Grill by indirect heat or
Rotisserie)

U.P.C. 1192



Delmonico Roast
Regular Roll Roast

IMPS/NAMP 112

BEEF
RIBEYE STEAK
(Broil, Grill, Panbroil, Panfry,
Stir-fry)

U.P.C. 1209



Delmonico Steak
Fillet Steak
Spencer Steak
Beauty Steak

IMPS/NAMP 1112

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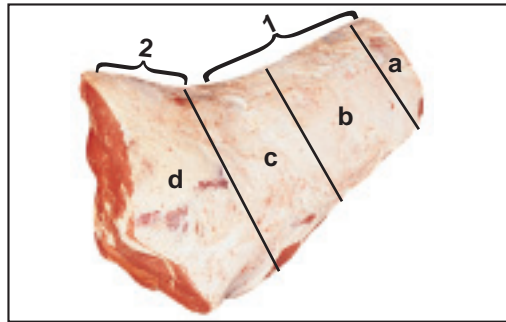
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BEEF



Beef Full Loin

IMPS/NAMP 172

The trimmed primal Loin may be divided into two subprimals: Short Loin (1) and Sirloin (2), or left as a full Loin.

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Unapproved Names; Other
Information; IMPS/NAMP

BEEF
TOP LOIN ROAST
(Roast, Grill by indirect heat)

U.P.C. 1396



BEEF
TOP LOIN ROAST BNLS
(Roast, Grill by indirect heat)

U.P.C. 1397



BEEF
TOP LOIN STEAK*
(Broil, Grill, Panbroil, Panfry)

U.P.C. 1398



BEEF
TOP LOIN STEAK BNLS*
(Broil, Grill, Panbroil, Panfry,
Stir-fry)

U.P.C. 1404



BEEF LOIN
TENDERLOIN ROAST
(Roast, Grill by indirect heat)

U.P.C. 1386



Strip Loin

*Also merchandised in the bag as a mini
subprimal or whole, which would have
a different U.P.C.*

IMPS/NAMP 180

Shell Steak – Beef Loin Strip Steak
Club Steak – Chip Club Steak
Country Club Steak
Sirloin Strip Steak
Delmonico Steak

IMPS/NAMP 1177

Strip Steak – Kansas City Steak
New York Strip Steak
Ambassador Steak
Boneless Club Steak

IMPS/NAMP 1180

Short Tenderloin
Butt Tenderloin

*The Tenderloin may be removed from the
Short Loin or Sirloin.*

IMPS/NAMP 189/192

**May be labeled as Beef Loin Strip Steak.*

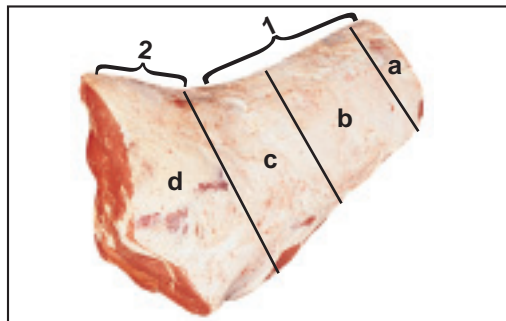


APPROVED NAMES

BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Full Loin

IMPS/NAMP 172

The trimmed primal Loin may be divided into two subprimals: Short Loin (1) and Sirloin (2), or left as a full Loin.

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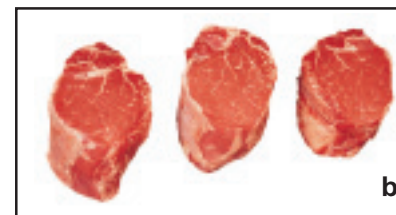
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BEEF LOIN TENDERLOIN STEAK

(Broil, Grill, Panbroil, Panfry,
Stir-fry)

U.P.C. 1388



BEEF LOIN T-BONE STEAK

(Broil, Grill, Panbroil, Panfry)

U.P.C. 1369



BEEF LOIN PORTERHOUSE STEAK

(Broil, Grill, Panbroil, Panfry)

U.P.C. 1330



BEEF LOIN SIRLOIN STEAK

(Broil, Grill, Panbroil, Panfry)

U.P.C. 1358



BEEF LOIN SHELL SIRLOIN STEAK

(Broil, Grill, Panbroil, Panfry)

U.P.C. 1346



Filet Mignon
Fillet de Boeuf
Tender Steak
Fillet Steak

*May be labeled as
Beef Loin Filet Mignon.*

IMPS/NAMP 1189

*The diameter of the tenderloin must be
no less than 1/2 inch, as measured across
the center of the tenderloin.*

IMPS/NAMP 1174

*The diameter of the tenderloin must be
no less than 1 1/4 inches, as measured
across the center of the tenderloin.*

IMPS/NAMP 1173

*Four different steaks from the sirloin
may bear this label. Shown are a Flat
Bone and a Round Bone steak; also,
not shown, the Pin Bone and Wedge
Bone steaks.*

◀ PREVIOUS ▶ NEXT

BEEF CUTS INDEX



B-30

BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Top Loin, Boneless

IMPS/NAMP 180

The Top Loin is derived from the Short Loin,
with the bones and Tenderloin removed.

BEEF
TOP LOIN ROAST BNLS
(Roast, Grill by indirect heat)

U.P.C. 1397



*Also merchandised in the bag as a
subprimal or whole cut, which would have
a different U.P.C.*

IMPS/NAMP 180

BEEF
TOP LOIN STEAK BNLS*
(Broil, Grill, Panbroil, Panfry,
Stir-fry)

U.P.C. 1404



Strip Steak – Kansas City Steak
New York Strip Steak
Ambassador Steak
Hotel Style Sirloin Steak
Veiny Steak
Club Sirloin Steak
IMPS/NAMP 1180

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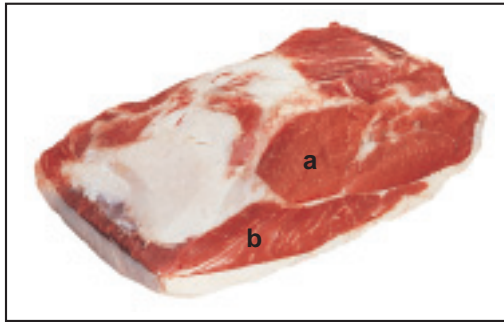
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**May be labeled as Beef Loin Strip Steak.*





Beef Top Sirloin, Boneless

IMPS/NAMP 184

This cut is derived from the Sirloin section of the Full Loin, with the hip bone, butt tender and Bottom Sirloin sections removed.

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Approved Name; Recommended Cooking Method; U.P.C.

**BEEF LOIN
TOP SIRLOIN ROAST BNLS**
(Roast)

U.P.C. 1418

**BEEF LOIN
TOP SIRLOIN ROAST BNLS
CAP OFF**
(Roast)

U.P.C. 1419

**BEEF LOIN
TOP SIRLOIN STEAK BNLS**
(Broil, Grill, Panbroil, Panfry, Stir-fry)

U.P.C. 1422

**BEEF LOIN
TOP SIRLOIN STEAK BNLS
CAP OFF**
(Broil, Grill, Panbroil, Panfry, Stir-fry)

U.P.C. 1426



Unapproved Names; Other Information; IMPS/NAMP

Top Butt
Top Sirloin Butt
Center Cut Roast
Also merchandised in the bag as a mini-subprimal or subprimal, which would have a different U.P.C.

IMPS/NAMP 184

IMPS/NAMP 184B

Boneless Sirloin Butt Steak
Top Sirloin Butt Center Cut Steak

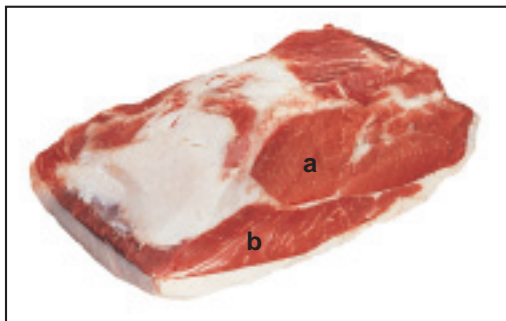
IMPS/NAMP 1184



BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Top Sirloin, Boneless

IMPS/NAMP 184

This cut is derived from the Sirloin section of the Full Loin, with the hip bone, butt tender and Bottom Sirloin sections removed.

**BEEF LOIN
TOP SIRLOIN CAP ROAST
BNLS**
(Roast)

U.P.C. 1420



IMPS/NAMP 184D

**BEEF LOIN
TOP SIRLOIN CAP STEAK
BNLS**
(Broil, Panbroil, Panfry)

U.P.C. 1421



Culotte Steaks

IMPS/NAMP 1184D

**BEEF LOIN
SIRLOIN CUBES FOR
KABOBS**
(Braise, Cook in Liquid,
Broil, Grill)

U.P.C. 1365



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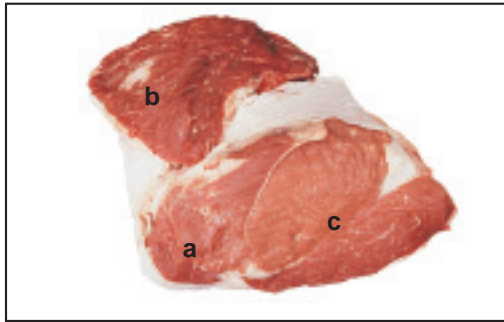
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BEEF



Beef Bottom Sirloin Butt

IMPS/NAMP 185

This cut is derived from the Sirloin section of the Full Loin. It consists of three muscle sections: the Flap, Ball Tip and Tri Tip.

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BEEF LOIN BALL TIP ROAST (Braise)

U.P.C. 1307



BEEF LOIN BALL TIP STEAK (Braise, Panfry)

U.P.C. 1308



BEEF LOIN TRI TIP ROAST (Roast, Broil, Grill)

U.P.C. 1429



BEEF LOIN TRI TIP STEAK (Broil, Grill, Panbroil, Panfry, Stir-fry)

U.P.C. 1430



BEEF LOIN FLAP MEAT STEAK (Braise)

U.P.C. 1326



Unapproved Names; Other Information; IMPS/NAMP

Tip Roast Butcher Heart

This is the portion that is on the posterior end of the bottom sirloin.

IMPS/NAMP 185B

IMPS/NAMP 1185B

Triangle Roast

This is the portion of the Sirloin in the lower end of the Bottom Sirloin Butt (recommended to remove the heavy connective tissue).

IMPS/NAMP 185C

Triangle Steak

IMPS/NAMP 1185C/D

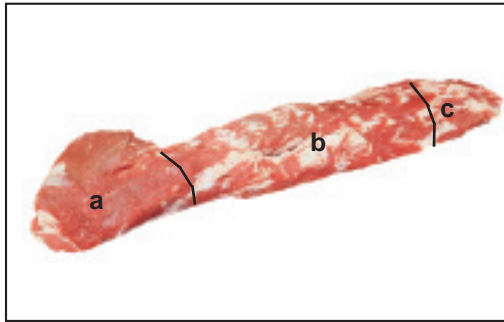
This is the portion of the Sirloin that is on the inner surface of the Bottom Sirloin Butt.

IMPS/NAMP 1185A

◀ PREVIOUS ▶ NEXT

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Beef Full Tenderloin

IMPS/NAMP 189/189A

The Full Tenderloin may be separated into the Short Tenderloin (b & c) and the butt tender (a).

Approved Name; Recommended Cooking Method; U.P.C.

**BEEF LOIN
TENDERLOIN ROAST**
(Roast, Grill)

U.P.C. 1386



**BEEF LOIN
TENDERLOIN STEAK**
(Broil, Grill, Panbroil, Panfry, Stir-fry)

U.P.C. 1388



**BEEF LOIN
TENDERLOIN TIPS**
(Broil, Grill, Panbroil, Panfry, Stir-fry)

U.P.C. 1392



Unapproved Names; Other Information; IMPS/NAMP

Filet Mignon Roast
Chateaubriand
Full Tenderloin Roast

Also merchandised in the bag as a mini-subprimal or primal, which would have a different U.P.C.

IMPS/NAMP 189/192

Filet Mignon
Fillet de Boeuf
Tender Steak
Fillet Steak

May be labeled as Beef Loin Filet Mignon.

IMPS/NAMP 1189

This cut is the thin portion of the Tenderloin.

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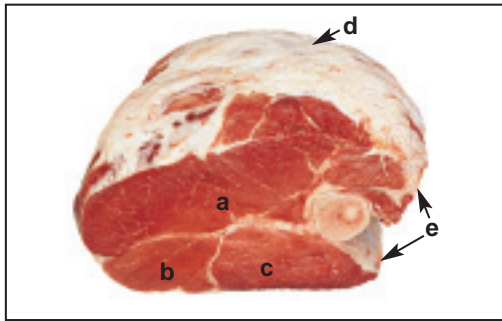
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Unapproved Names; Other
Information; IMPS/NAMP



Beef Round, Bone In IMPS/NAMP 160 Beef Round, Boneless IMPS/NAMP 161

The Round muscles are Top Round (a), Eye Round (b), and Bottom Round (c). [Tip (e) not shown, see page B-40 and 41]. Under the URMIS labeling system, Top Round cuts may be labeled alternatively as Inside Round, and Bottom Round cuts as Outside Round.

BEEF ROUND STEAK (Braise)

U.P.C. 1494



*This cut does not contain any part of the
Tip or Rump.*

BEEF ROUND STEAK BNLS (Braise)

U.P.C. 1501



*This cut does not contain any part of the
Tip or Rump.*

BEEF ROUND RUMP ROAST BNLS (Braise, Roast)

U.P.C. 1520



*In the primal cut illustration above, the
Rump portion has been removed.*

BEEF HEEL OF ROUND ROAST (Braise)

U.P.C. 1477



Pike's Peak Roast
Diamond Roast
Denver Pot Roast
Horseshoe Roast
Heel Pot Roast

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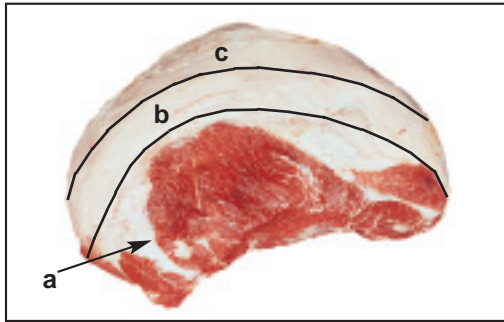
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BEEF



Beef Top Round

IMPS/NAMP 168/169

The Top Round is a subprimal of the Round (see cross section on page B-36). Under the URMIS labeling system, Top Round cuts may be labeled as Inside Round cuts.

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Unapproved Names; Other Information; IMPS/NAMP

BEEF TOP ROUND ROAST (Roast)

U.P.C. 1455



IMPS/NAMP 169

The gracilis muscle is removed.

BEEF TOP ROUND ROAST CAP OFF (Roast)

U.P.C. 1454



IMPS/NAMP 169A

BEEF TOP ROUND STEAK, 1ST CUT (Broil†, Grill†, Panbroil†, Panfry†, Stir-fry)

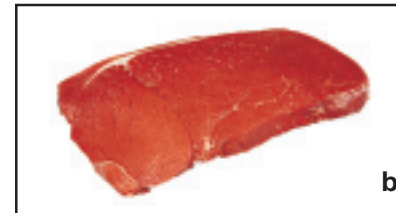
U.P.C. 1556



Short Cut
Top Round London Broil
Steaks from the most tender portion of the Top Round may be cut extra thick (1½ inches) for broiling, grilling.

BEEF TOP ROUND STEAK (Broil†, Grill†, Panbroil†, Panfry†, Stir-fry)

U.P.C. 1553



IMPS/NAMP 1168

BEEF TOP ROUND STEAK BUTTERFLIED (Braise, Broil)

U.P.C. 1563



Bracirole Steak

This steak is cut thin and butterflied for stuffing and rolling.

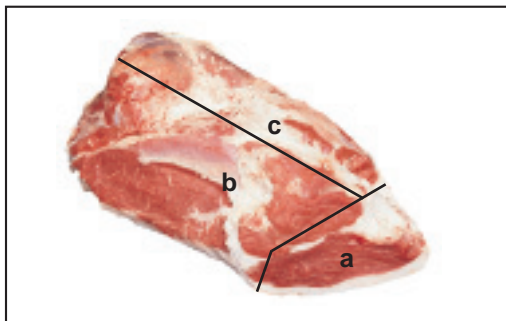
†Marinate before cooking.



BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Bottom Round

IMPS/NAMP 170

The Bottom Round is a subprimal of the Round (see cross section on page B-36) which consists of the outside muscles with the Eye of Round attached (c). It is sometimes referred to as a "Gooseneck Round." Under the URMIS labeling system Bottom Round cuts may be labeled as Outside Round.

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BEEF BOTTOM ROUND RUMP ROAST (Braise, Roast)

U.P.C. 1519



Round Tip Roast
Back of Rump Roast

BEEF BOTTOM ROUND ROAST (Braise, Roast)

U.P.C. 1464



Round Roast
Bottom Round Pot Roast
Bottom Round Oven Roast

IMPS/NAMP 171B

BEEF BOTTOM ROUND STEAK (Braise)

U.P.C. 1466



IMPS/NAMP 1170

BEEF EYE ROUND ROAST (Roast, Braise, Grill, Broil)

U.P.C. 1480



Round Eye Pot Roast

IMPS/NAMP 171C

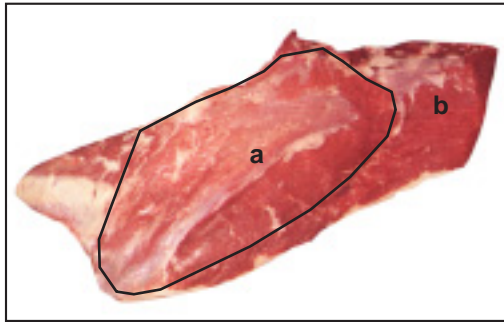
BEEF EYE ROUND STEAK (Braise, Grill†, Broil†, Panbroil†, Panfry†)

U.P.C. 1481



†Marinate before cooking.





Beef Bottom Round (Flat)

IMPS/NAMP 171B

Begin with the Beef Round, Outside Round (Flat). This subprimal consists of the bicep femoris, which can be broken down into the Trimmed Flat and Ishiatic Head. Following the connective tissue, separate the (b) Ishiatic Head from the (a) Trimmed Flat.

Approved Name; Recommended Cooking Method; U.P.C.

BEEF BOTTOM ROUND STEAK (WESTERN GRILLER)
(Panbroil, Panfry)

U.P.C. 1466



BEEF BOTTOM ROUND ROAST (TRIANGLE ROAST)
(Roast, Grill)

U.P.C. 1463



Unapproved Names; Other Information; IMPS/NAMP

Beef Round Grill Steak
London Broil
Beef Round Flat Steak

Following the natural seam, remove the Triangle muscle (Biceps Femoris Ishiatic Head). To make a Bottom Round Trimmed Flat completely denuded, slice lengthwise across the grain.

Beef Bottom Round Pot Roast
Bottom Round Steak

Consists of single muscle (Biceps Femoris Ishiatic Head) from a trimmed Bottom Round Flat.

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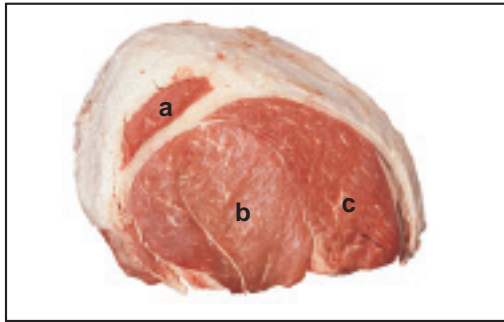
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Beef Round Tip

IMPS/NAMP 167

The Tip is a subprimal of the Round. It is known in various sections of the country as the "Knuckle," "Face," and "Veiny." Those identifications are not approved under the URMIS labeling system.

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BEEF ROUND TIP ROAST (Roast)

U.P.C. 1525



BEEF ROUND TIP STEAK (Grill†, Panbroil†, Panfry†, Stir-fry)

U.P.C. 1527



BEEF ROUND TIP ROAST CAP OFF (Roast)

U.P.C. 1526



BEEF ROUND TIP STEAK CAP OFF (Broil, Panbroil, Panfry)

U.P.C. 1535



Unapproved Names; Other Information; IMPS/NAMP

Face Round Roast
Tip Sirloin Roast
Crescent Roast
Knuckle Roast
Spoon Roast

IMPS/NAMP 167

Top Sirloin Steak
Knuckle Steak
Beef Sirloin Tip Steak

IMPS/NAMP 1167

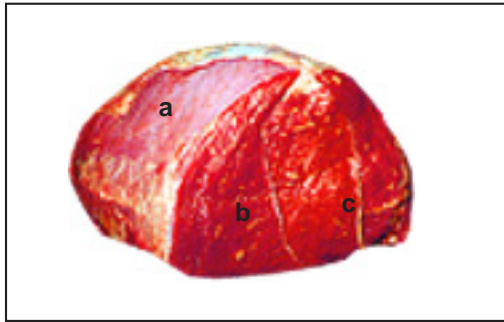
Ball Tip Roast
Cap Off Roast
Beef Sirloin Tip Roast
Knuckle, Peeled

IMPS/NAMP 167A

Ball Tip Steak
Trimmed Tip Steak
Knuckle Steak, Peeled
When cut thin (1/8") can be merchandised for stirfry or as a "breakfast steak" or "sandwich steak."
IMPS/NAMP 1167A

†Marinate before cooking.





Beef Round Tip

IMPS/NAMP 167A

The Tip is a subprimal of the Round. It is known in various sections of the country as the "Knuckle," "Face," and "Veiny." Those identifications are not approved under the URMIS labeling system.

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**BEEF ROUND
SIRLOIN TIP CENTER STEAK**
(Grill, Broil, Panbroil, Panfry)

U.P.C. 1550



Unapproved Names; Other
Information; IMPS/NAMP

Center Cut Beef Sirloin Steak
Beef Center Cut Sirloin Steak
Beef Sirloin Tip Steak

**BEEF ROUND
SIRLOIN TIP CENTER ROAST**
(Roast)

U.P.C. 1549



Beef Sirloin Tip Roast

**BEEF ROUND
SIRLOIN TIP SIDE STEAK**
(Grill, Broil, Panbroil, Panfry)

U.P.C. 1543



Beef Sirloin Tip Side Steak



BEEF



Beef Round

IMPS/NAMP 160

The cuts illustrated on this page may come from any portion of the Round, except the hind shank.

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

BEEF ROUND FOR CUBED STEAK
(Braise, Panbroil, Panfry)

U.P.C. 1577



IMPS/NAMP 1100

BEEF FOR STEW
(Braise, Cook in Liquid)

U.P.C. 1727



Diced Beef

IMPS/NAMP 135/135A

BEEF ROUND FOR KABOBS
(Broil†, Grill†)

U.P.C. 1576



Kabob Cubes

IMPS/NAMP 135B

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†Marinate before cooking.



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SELECT AN AREA TO VIEW IT LARGER

SEE THE FOLLOWING AREAS

Veal Merchandising for Profit
Figure 1 -- Primal (Wholesale) Cuts and Bone Structure of Veal.



Veal Cuts

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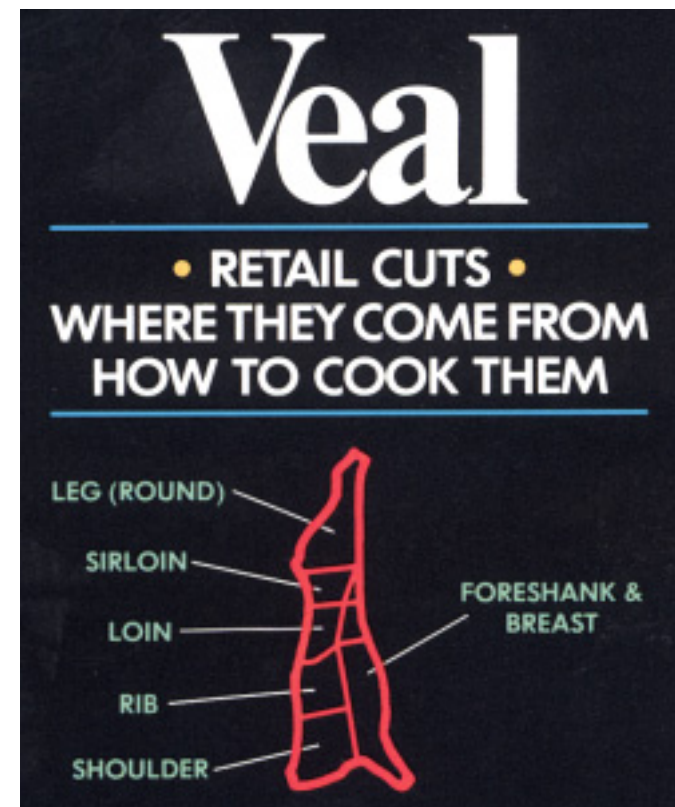
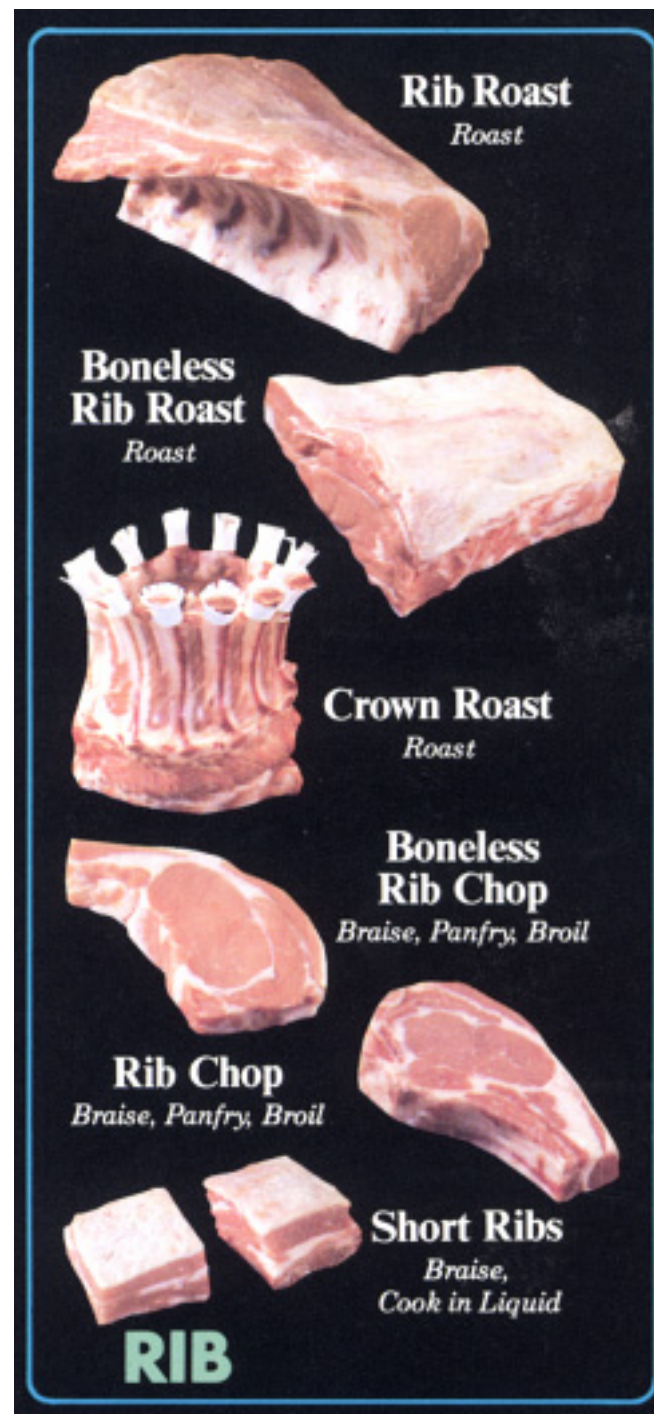
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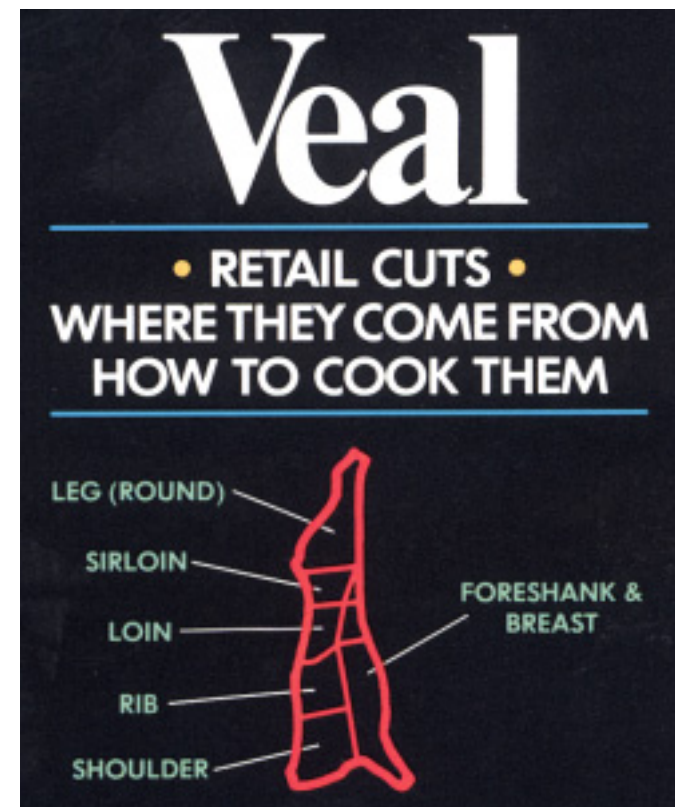
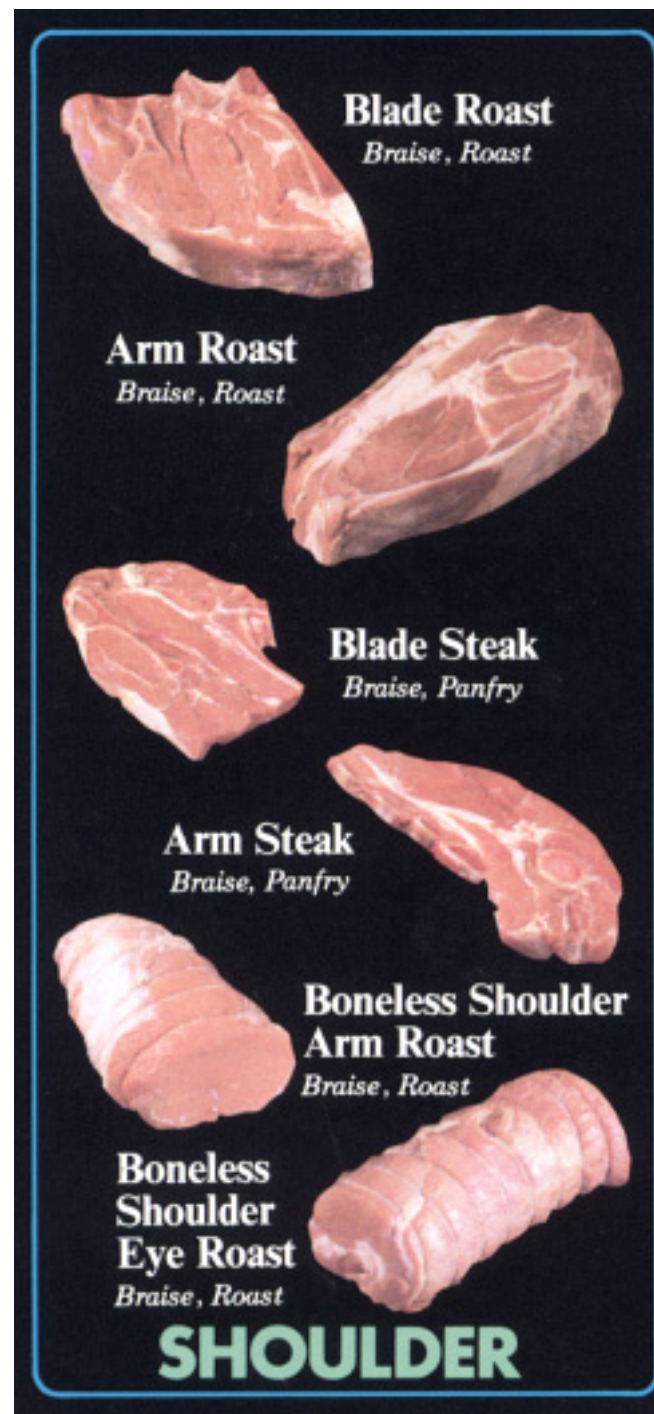
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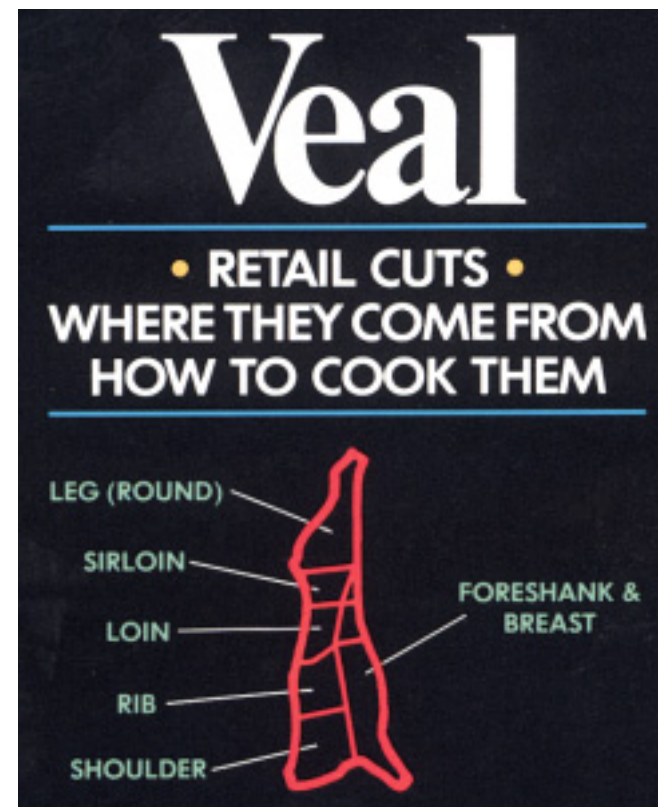
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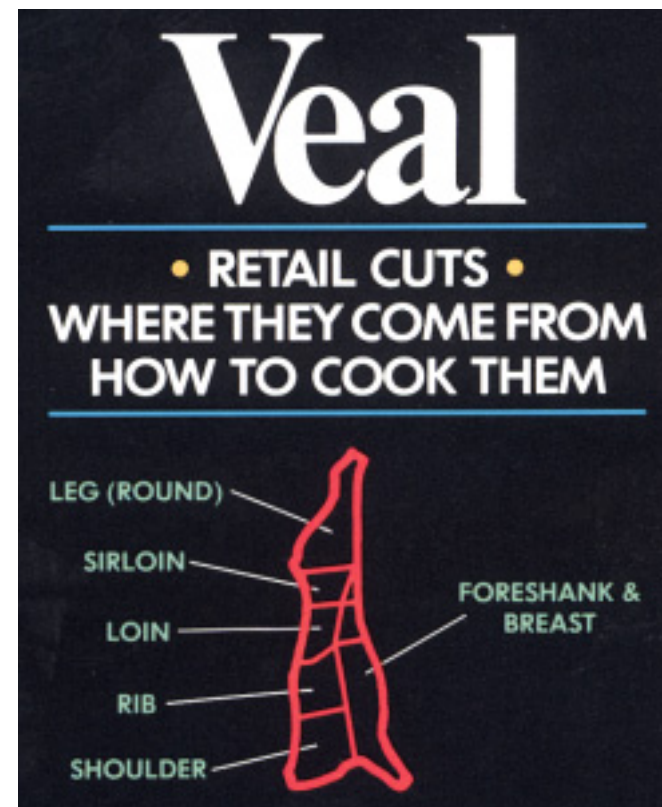
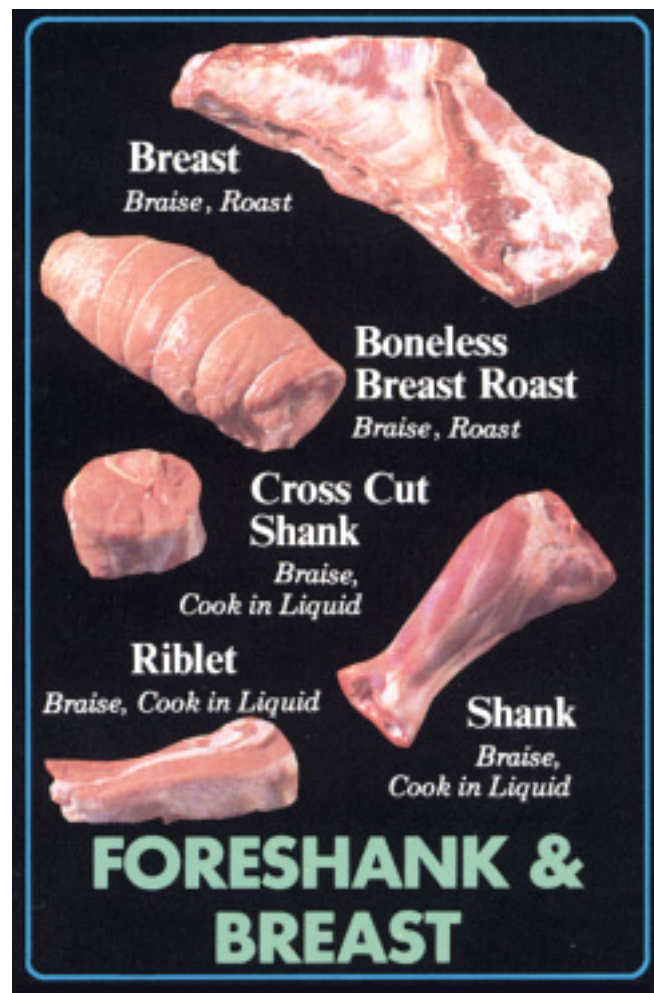
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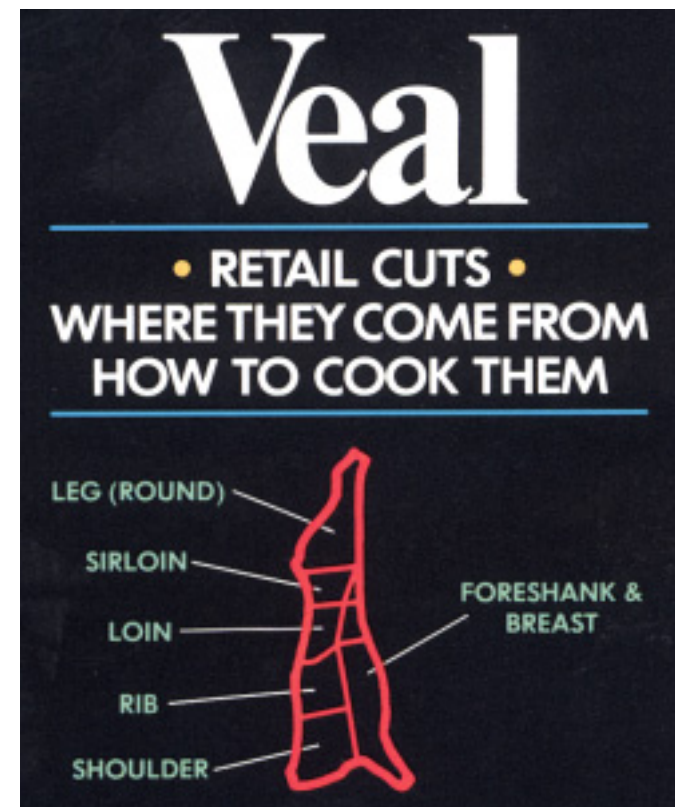
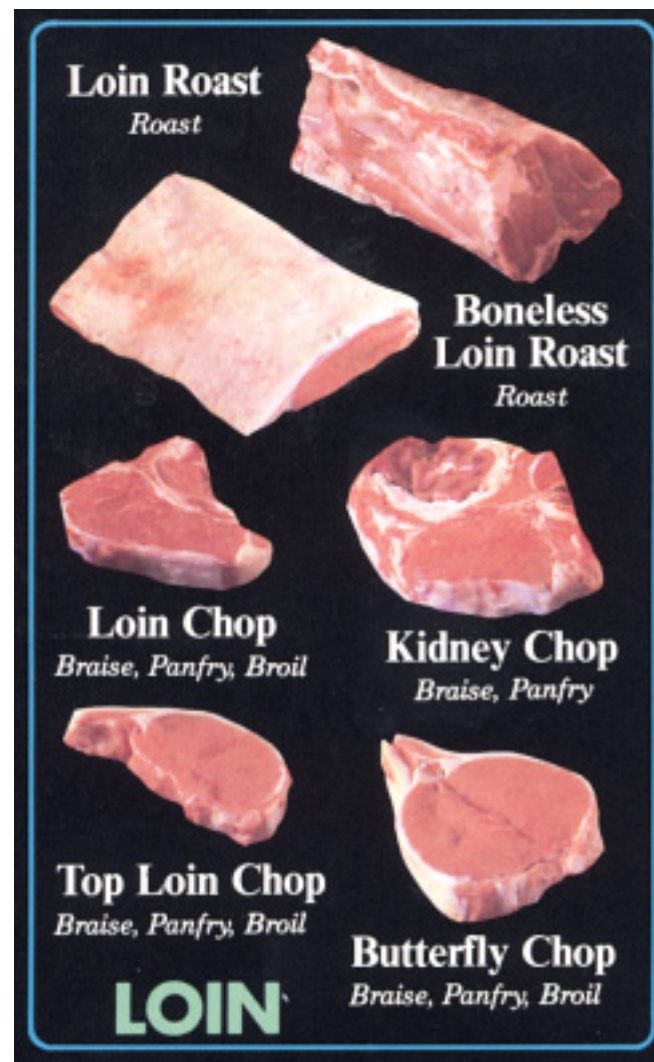
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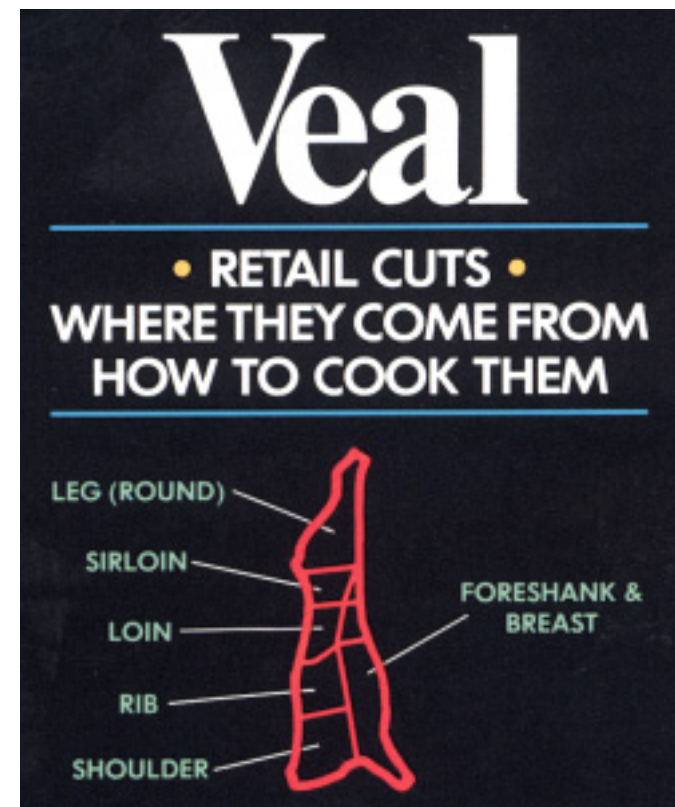
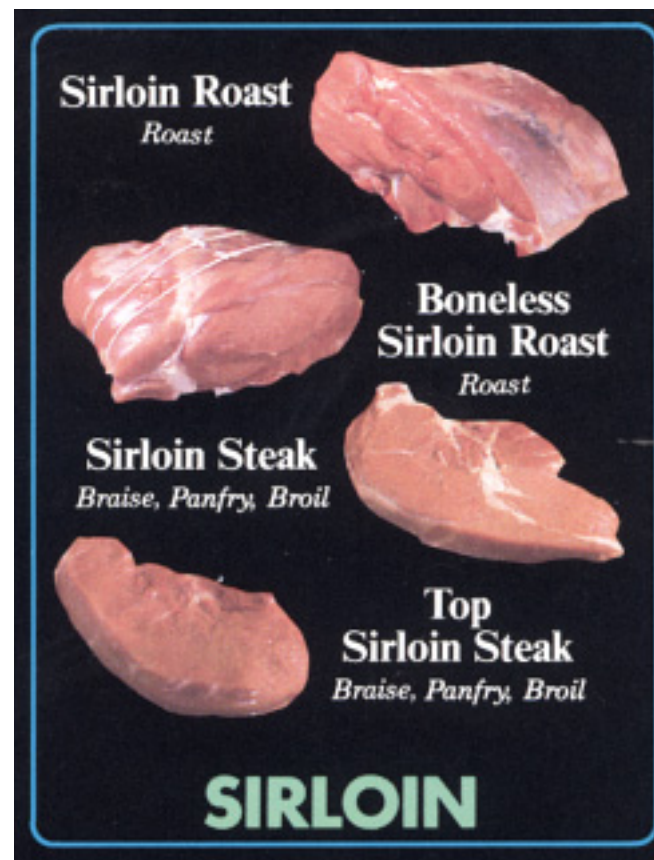
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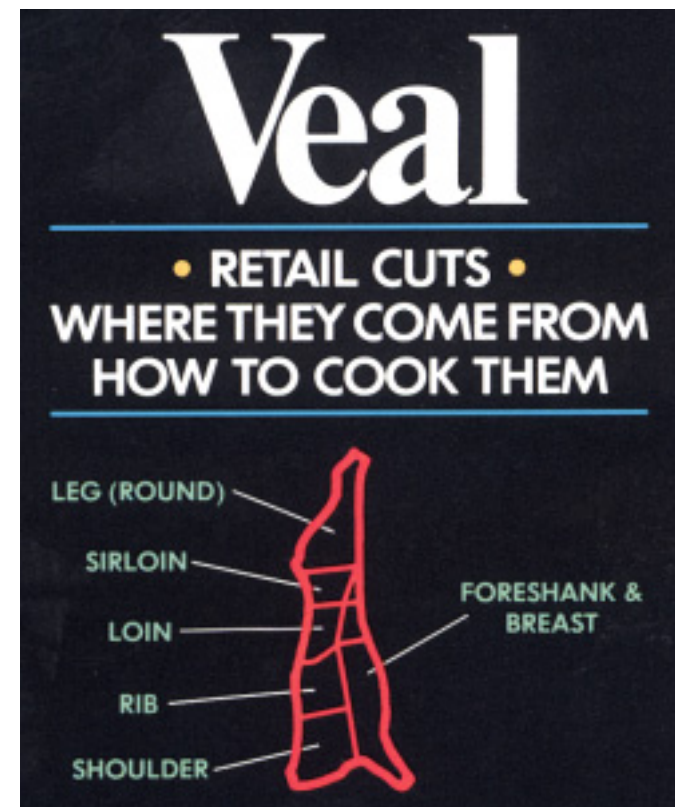
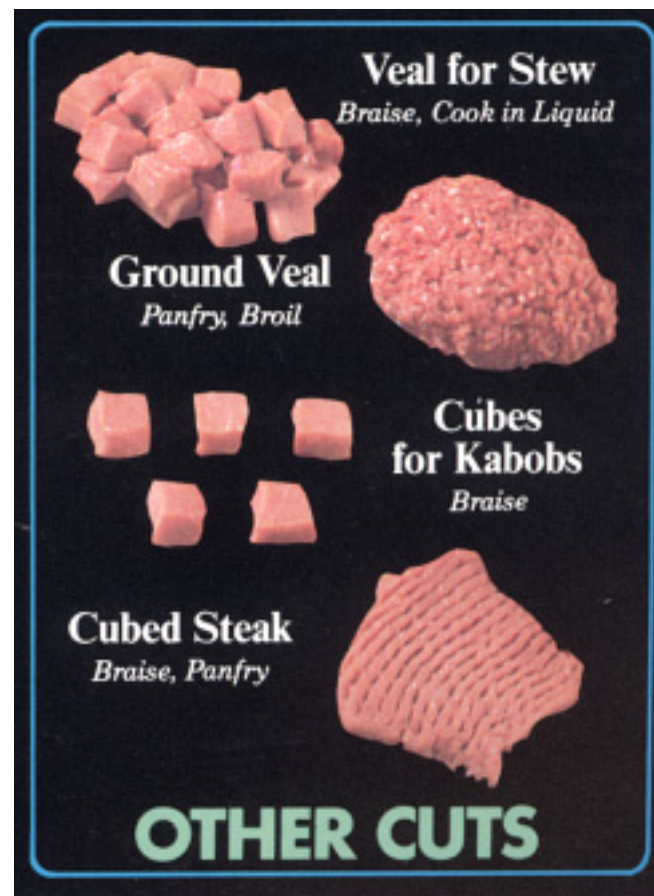
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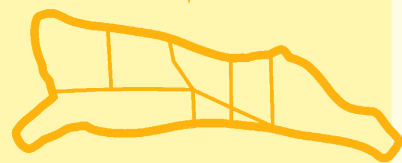
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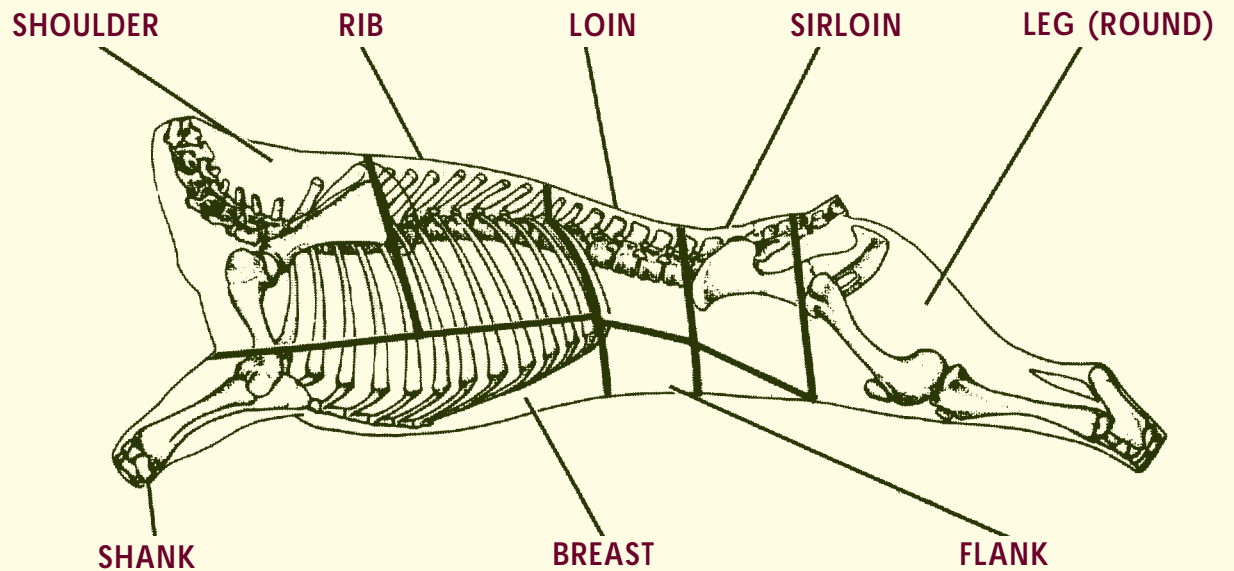
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Figure 1—Primal (Wholesale) Cuts and Bone Structure of Veal.



Veal Merchandising for Profit

While Veal is particularly valued by the foodservice trade, especially upscale restaurants, it can also be profitably merchandised at the retail meat counter. Perhaps more than for any other meat, it would pay to have counter personnel familiar with Veal recipes to help encourage customers to try a variety of cuts.

Veal carcass size can vary considerably. Very young “Bob Veal” (up to 21 days of age) is a relatively small part of the total veal distributed. Most veal being raised is “Special-Fed” or “Milk Fed” Veal (see Glossary for definitions).

Larger carcasses are usually halved and then quartered, while the smaller carcasses are apt to be divided into foresaddle (the unsplit front half) and hindsaddle (the unsplit rear half). The illustration above in Figure 1 indicates the method and system of nomenclature for primal and sub-primal cuts used in the URMIS program.

continued on next page . . .

The **Shoulder** is separated from the Rib—after removal of the Shank and Breast—typically by cutting between the 5th and 6th ribs.

The **Rib**, usually separated between 12 and 13, contains ribs 6-12.

The **Loin** includes the 13th rib and continues to the tip of the hip bone where the Leg begins.

The **Veal Leg** includes both the Sirloin and the Leg sections of the carcass.



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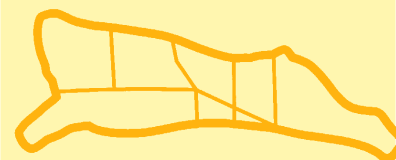
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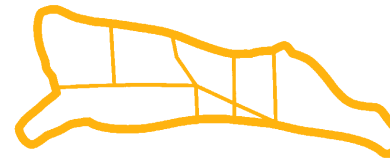
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➔	VEAL BREAST / VEAL FORESHANK
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➔	VEAL LEG
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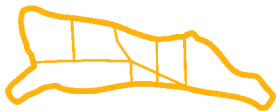
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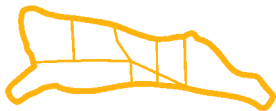
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- Veal Loin Roast Bnls
- Veal Loin Chops
- Veal Top Loin Chops
- Veal Top Loin Chops Bnls

- U.P.C. 2667
- U.P.C. 2668
- U.P.C. 2669
- U.P.C. 2670
- U.P.C. 2671

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- Veal Loin Tenderloin Roast
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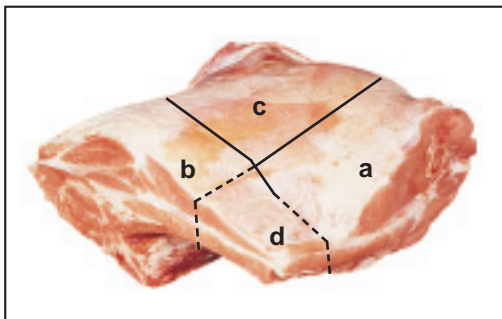
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Veal Shoulder

IMPS/NAMP 309

The Shoulder contains ribs 1-5 and is divided into Arm (a), Blade (b) and Neck (c) sections. The thin portion (d) may be left with either the Arm or Blade cuts, but is often removed from both and utilized as ground product.

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VEAL SHOULDER ARM ROAST (Braise)

U.P.C. 2639



Round Bone Roast

VEAL SHOULDER ARM ROAST BNLS (Braise, Roast)

U.P.C. 2640



VEAL SHOULDER ARM STEAK (Braise, Panfry†, Broil†, Grill†)

U.P.C. 2641



Round Bone Steak
Round Bone Chop
Round Bone Shoulder Chop

IMPS/NAMP 1309

VEAL SHOULDER ARM STEAK BNLS (Braise, Panfry†, Broil†, Grill†)

U.P.C. 2642



VEAL SHOULDER NECK BONES (Braise, Cook in liquid)

U.P.C. 2653



†Marinate before cooking.

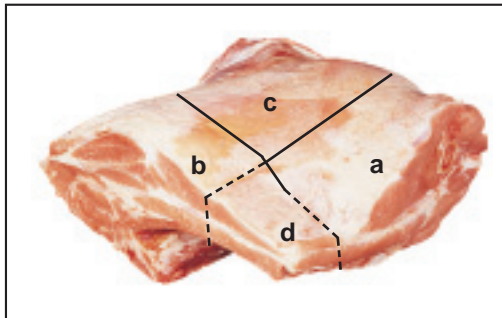


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Veal Shoulder

IMPS/NAMP 309

The Shoulder contains ribs 1-5 and is divided into Arm (a), Blade (b) and Neck (c) sections. The thin portion (d) may be left with either the Arm or Blade cuts, but is often removed from both and utilized as ground product.

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VEAL SHOULDER BLADE ROAST (Braise)

U.P.C. 2644



VEAL SHOULDER BLADE ROAST BNLS (Braise, Roast)

U.P.C. 2645



VEAL SHOULDER BLADE STEAK (Braise, Panfry†, Broil†, Grill†)

U.P.C. 2646



VEAL SHOULDER BLADE STEAK BNLS (Braise, Panfry†, Broil†, Grill†)

U.P.C. 2647



IMPS/NAMP 309F

Shoulder Chops
Shoulder Steak

IMPS/NAMP 1309A

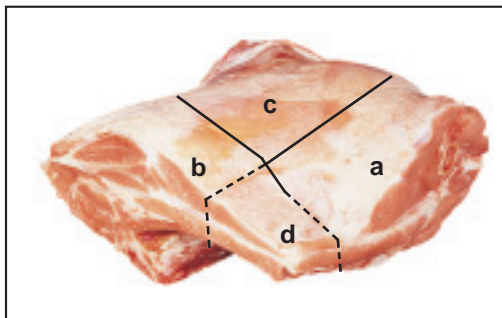
†Marinate before cooking.



VEAL

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



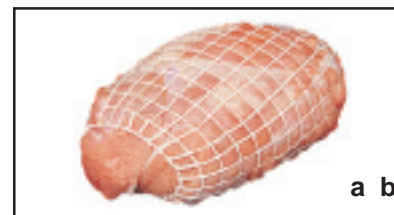
Veal Shoulder

IMPS/NAMP 309

The Shoulder contains ribs 1-5 and is divided into Arm (a), Blade (b) and Neck (c) sections. The thin portion (d) may be left with either the Arm or Blade cuts, but is often removed from both and utilized as ground product.

**VEAL SHOULDER
ROAST BNLS**
(Braise, Roast)

U.P.C. 2638



Rolled Veal Roast

IMPS/NAMP 310B

**VEAL SHOULDER
CUTLETS**
(Braise, Panfry, Stir-fry)

U.P.C. 2652



VEAL FOR STEW*
(Braise, Cook in liquid)

U.P.C. 2742



IMPS/NAMP 395

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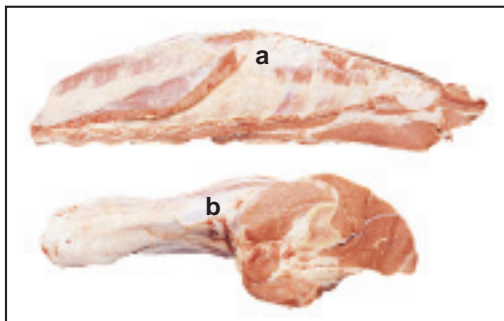
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**The Shoulder and Leg will yield suitable lean
for both Stew and Kabobs.*





Veal Breast

IMPS/NAMP 313

Veal Foreshank

IMPS/NAMP 312

The Breast (a) and Foreshank (b) normally are ordered separately, or if ordered in the same box, may either be joined or be separated, as illustrated here.

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VEAL BREAST
(Braise, Roast)

U.P.C. 2728

VEAL BREAST BNLS
(Braise, Roast)

U.P.C. 2729

VEAL BREAST RIBLETS
(Braise, Cook in liquid)

U.P.C. 2731

VEAL BREAST RIBLETS BNLS
(Braise, Cook in liquid)

U.P.C. 2732



Unapproved Names; Other Information; IMPS/NAMP

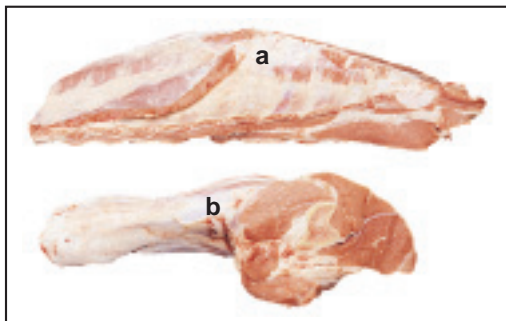
IMPS/NAMP 313



VEAL

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Veal Breast

IMPS/NAMP 313

Veal Foreshank

IMPS/NAMP 312

The Breast (a) and Foreshank (b) normally are ordered separately, or if ordered in the same box, may either be joined or be separated, as illustrated here.

VEAL SHANK CROSSCUTS

(Braise, Cook in liquid)

U.P.C. 2734



Osso Bucco

IMPS/NAMP 1312/1337

VEAL SHANK CROSSCUTS BNLS

(Braise, Cook in liquid)

U.P.C. 2735



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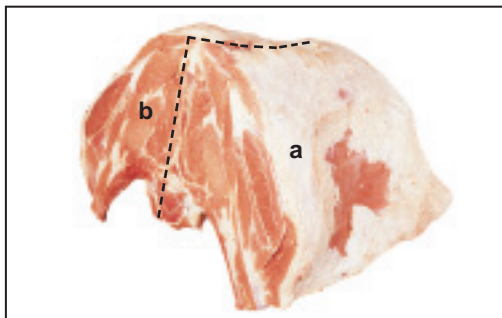
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Veal Rib

IMPS/NAMP 306

The full Rib is illustrated. It also may be ordered split or as single sides (a) or (b), as divided by the dotted line.

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VEAL RIB ROAST (Roast)

U.P.C. 2656



a or b

Unapproved Names; Other Information; IMPS/NAMP

IMPS/NAMP 306B

VEAL RIB ROAST BNLS (Roast)

U.P.C. 2657



a or b

IMPS/NAMP 307

VEAL RIB CHOPS (Braise, Panfry, Broil, Grill)

U.P.C. 2659



a or b

Veal Chops

IMPS/NAMP 1306

VEAL RIB CHOPS BNLS (Braise, Panfry, Broil, Grill)

U.P.C. 2660



a or b

Veal Chops

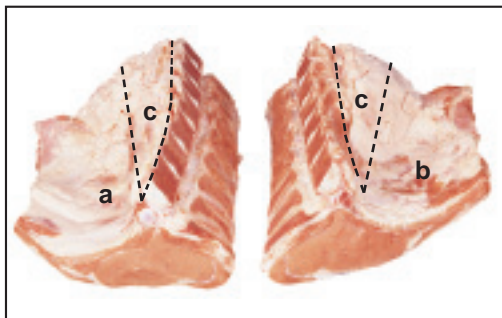
VEAL RIB CROWN ROAST (Roast)

U.P.C. 2658



a and b





Veal Loin

IMPS/NAMP 332

Illustrated is the Split Loin, which also may be ordered as single Loins (a) and (b). The Tenderloin (c) is located beneath the fat cover, as illustrated by the dotted lines.

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VEAL LOIN ROAST (Roast)

U.P.C. 2667



a or b

VEAL LOIN ROAST BNLS (Roast)

U.P.C. 2668



a or b

VEAL LOIN CHOPS (Braise, Panfry, Broil, Grill)

U.P.C. 2669



a or b

VEAL TOP LOIN CHOPS (Braise, Panfry, Broil, Grill)

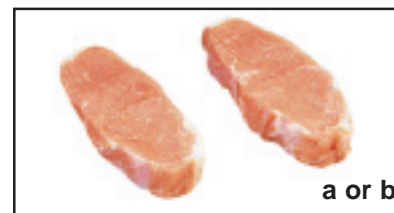
U.P.C. 2670



a or b

VEAL TOP LOIN CHOPS BNLS (Braise, Panfry, Broil, Grill)

U.P.C. 2671



a or b

Unapproved Names; Other Information; IMPS/NAMP

Rolled Loin Roast

IMPS/NAMP 344

Veal Chops

IMPS/NAMP 1332

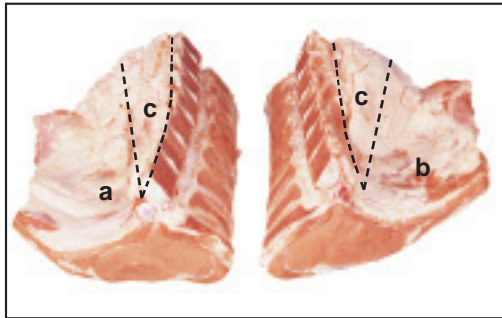
Veal Chops

Veal Chops

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Veal Loin

IMPS/NAMP 332

Illustrated is the Split Loin, which also may be ordered as single Loins (a) and (b). The Tenderloin (c) is located beneath the fat cover, as illustrated by the dotted lines.

Approved Name; Recommended Cooking Method; U.P.C.

**VEAL LOIN
TENDERLOIN ROAST**
(Braise, Roast)

U.P.C. 2673



Unapproved Names; Other Information; IMPS/NAMP

May be derived from the loin or the sirloin portion of the leg.

IMPS/NAMP 347

**VEAL LOIN
TENDERLOIN STEAK**
(Braise, Panfry, Stirfry)

U.P.C. 2674



Veal Medallions

May be derived from the loin or the sirloin portion of the leg.

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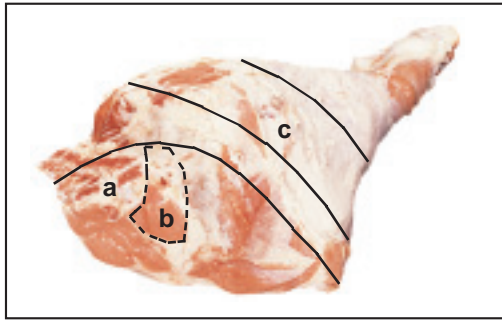
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Veal Leg

IMPS/NAMP 334

The Leg often is referred to as a Veal Round or Leg of Veal. The cuts on this and the following page are from the Sirloin (a), the Tenderloin (b) and the Center section (c) of the Leg.

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VEAL LEG SIRLOIN ROAST (Roast)

U.P.C. 2697



VEAL LEG SIRLOIN ROAST BNLS (Roast)

U.P.C. 2698



VEAL LEG SIRLOIN STEAK (Braise, Panfry, Stirfry, Broil, Grill)

U.P.C. 2699



VEAL LEG SIRLOIN STEAK BNLS (Braise, Panfry, Stirfry, Broil, Grill)

U.P.C. 2700



VEAL LEG TENDERLOIN ROAST (Braise, Roast)

U.P.C. 2673



Unapproved Names; Other Information; IMPS/NAMP

Rolled Double Sirloin Roast

IMPS/NAMP 352/352A

Veal Sirloin Chop

Boneless Veal Sirloin Chop

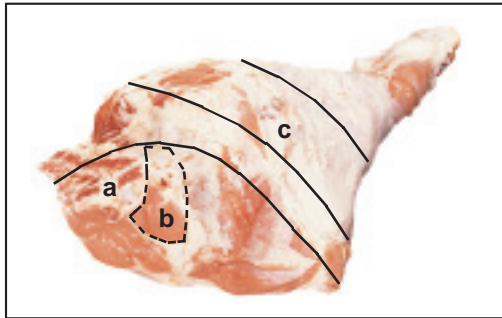
May be derived from the Loin or Sirloin Portion of the Leg.

IMPS/NAMP 347

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Veal Leg

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The Leg often is referred to as a Veal Round or Leg of Veal. The cuts on this and the following page are from the Sirloin (a), the Tenderloin (b) and the Center section (c) of the Leg.

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**VEAL LEG
TENDERLOIN STEAK**
(Braise, Panfry, Stirfry)

U.P.C. 2674



**VEAL LEG
ROUND ROAST**
(Braise, Roast)

U.P.C. 2686



**VEAL LEG
ROUND ROAST BNLS**
(Braise, Roast)

U.P.C. 2687



**VEAL LEG
ROUND STEAK**
(Braise, Grill, Panfry)

U.P.C. 2688



**VEAL LEG
ROUND STEAK BNLS**
(Braise, Grill, Panfry)

U.P.C. 2689



Unapproved Names; Other Information; IMPS/NAMP

Veal Medallion

May be derived from the loin or sirloin portion of the leg.

Leg of Veal

IMPS/NAMP 335

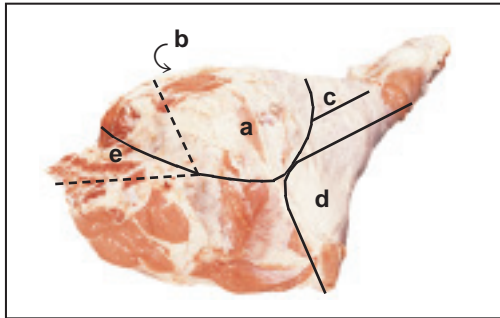
Veal Scallopini
Veal Steakette



VEAL

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Veal Leg

IMPS/NAMP 334

Many desirable cuts can be made from the Leg. The cuts on this and the following page are made from the Top (a), Bottom (b), Heel (c), Tip (d) and Rump (e). Under the URMIS labeling system, Top Leg cuts may be labeled as Inside cuts and Bottom Leg cuts as Outside cuts.

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VEAL LEG TOP ROAST (Roast)

U.P.C. 2704



IMPS/NAMP 349/349A

VEAL LEG TOP STEAK (Braise, Grill, Panfry)

U.P.C. 2705



IMPS/NAMP 1349A

VEAL LEG BOTTOM ROAST (Braise, Roast)

U.P.C. 2706



IMPS/NAMP 350

VEAL LEG BOTTOM STEAK (Braise, Grill, Panfry)

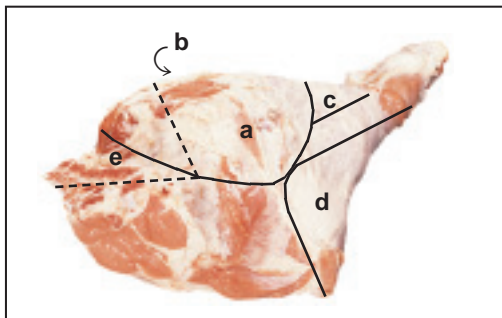
U.P.C. 2707



VEAL LEG HEEL ROAST (Braise)

U.P.C. 2711





Veal Leg

IMPS/NAMP 334

Many desirable cuts can be made from the Leg. The cuts on this and the preceding page are made from the Top (a), Bottom (b), Heel (c), Tip (d) and Rump (e).

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**VEAL LEG
TIP ROAST**
(Braise, Roast)

U.P.C. 2708



Unapproved Names; Other
Information; IMPS/NAMP

IMPS/NAMP 351

**VEAL LEG
TIP STEAK**
(Braise, Grill, Panfry)

U.P.C. 2709



**VEAL LEG
RUMP ROAST BNLS**
(Braise, Roast)

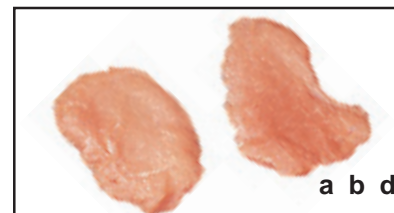
U.P.C. 2695



Rump of Veal

**VEAL LEG
CUTLETS**
(Panfry, Stir-fry)

U.P.C. 2714



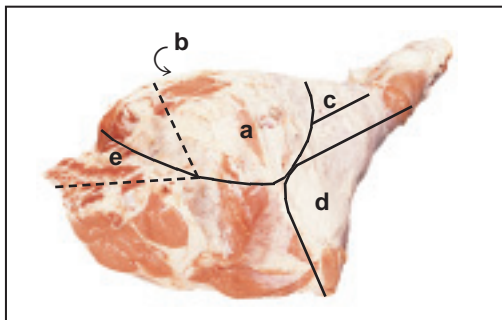
IMPS/NAMP 1336



VEAL

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Veal Leg

IMPS/NAMP 334

The Leg yields ample pieces for creating cubed steaks, stew meat and larger cubes for Kabobs, as well as ground Veal.

VEAL CUBED STEAK (Panfry)

U.P.C. 2736



a b d

IMPS/NAMP 1300

VEAL FOR STEW* (Braise, Cook in liquid)

U.P.C. 2742



a b d

IMPS/NAMP 395

VEAL CUBES FOR KABOBS* (Braise, Broil†, Grill†)

U.P.C. 2743



a b d

Veal City Chicken
Veal Kabobs

IMPS/NAMP 395-A

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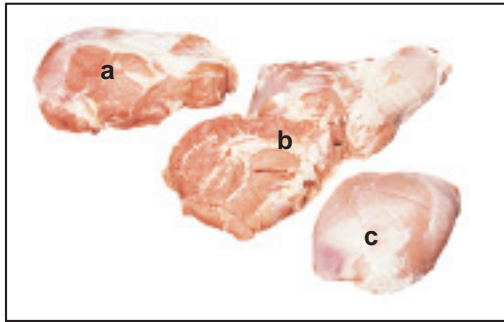
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†Marinate before cooking.

*The Leg and Shoulder will yield suitable lean
for both Stew and Kabobs.





Veal Leg TBS

IMPS/NAMP 363/363A

The TBS Leg is prepared from the full Leg and comes in three boneless parts, including the Top (a), Sirloin and Bottom (b) and Tip (c) sections. [TBS stands for Top, Bottom, Sirloin Tip.]

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VEAL LEG TOP ROAST (Roast)

U.P.C. 2704



Unapproved Names; Other Information; IMPS/NAMP

IMPS/NAMP 349/349A

VEAL LEG TOP STEAK (Braise, Grill, Panfry)

U.P.C. 2705



IMPS/NAMP 1349A

VEAL LEG BOTTOM ROAST (Braise, Roast)

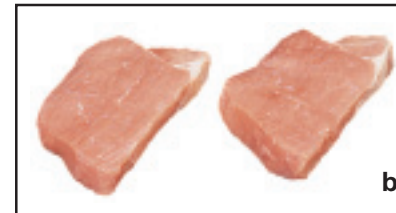
U.P.C. 2706



IMPS/NAMP 350

VEAL LEG BOTTOM STEAK (Braise, Grill, Panfry)

U.P.C. 2707



Veal Cutlet
Veal Scallopini

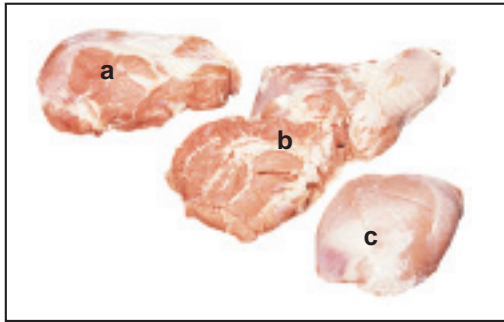
VEAL LEG RUMP ROAST BNLS (Braise, Roast)

U.P.C. 2695



Rump of Veal





Veal Leg TBS

IMPS/NAMP 363/363A

The TBS Leg is prepared from the full Leg and comes in three boneless parts, including the Top (a), Sirloin and Bottom (b) and Tip (c) sections. [TBS stands for Top, Bottom, Sirloin Tip.]

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**VEAL LEG
TIP ROAST**
(Braise, Roast)

U.P.C. 2708



IMPS/NAMP 351

**VEAL LEG
TIP STEAK**
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**VEAL LEG
SIRLOIN ROAST BNLS**
(Roast)

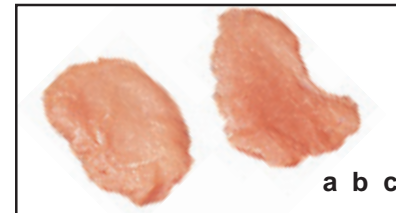
U.P.C. 2698



Rolled Double Sirloin Roast

**VEAL LEG
CUTLETS**
(Panfry, Stir-fry)

U.P.C. 2714



IMPS/NAMP 352/352A

Veal Cutlets

VEAL CUBED STEAK
(Panfry)

U.P.C. 2736



IMPS/NAMP 1336

IMPS/NAMP 1300



This section is organized in the following order:

Species Cuts Chart

Species-Specific
Primal Information

Index of Cuts

Cut Nomenclature
and U.P.C. Numbers

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TO VIEW IT
LARGER

SEE THE
FOLLOWING
AREAS

PORK -- Increasing in
Popularity

Figure 1--
Primal (Wholesale)
Cuts and Bone
Structure of Pork

Figure 2 --
Loin Roasts -- Center Chops

Figure 3 --
Portion Pieces
-- Center Chops

Figure 4--
Whole or Half Loin

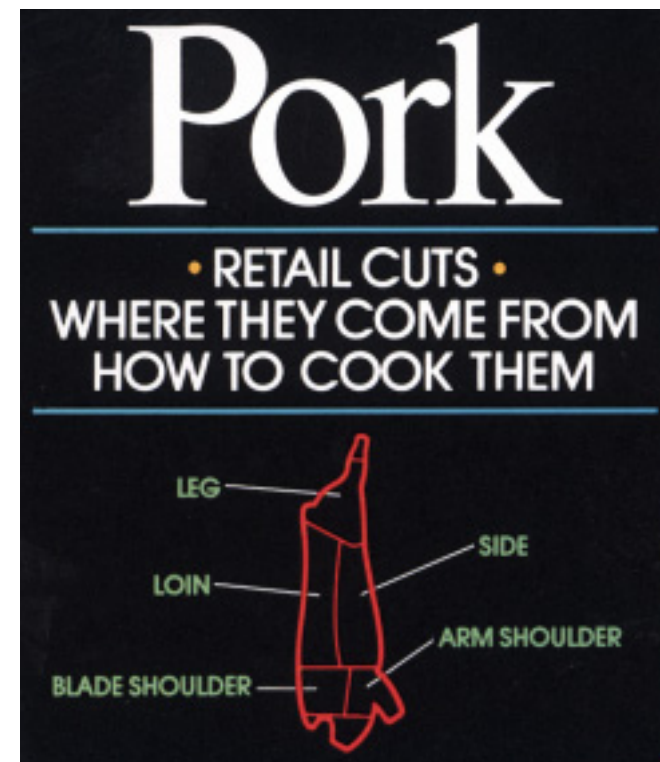
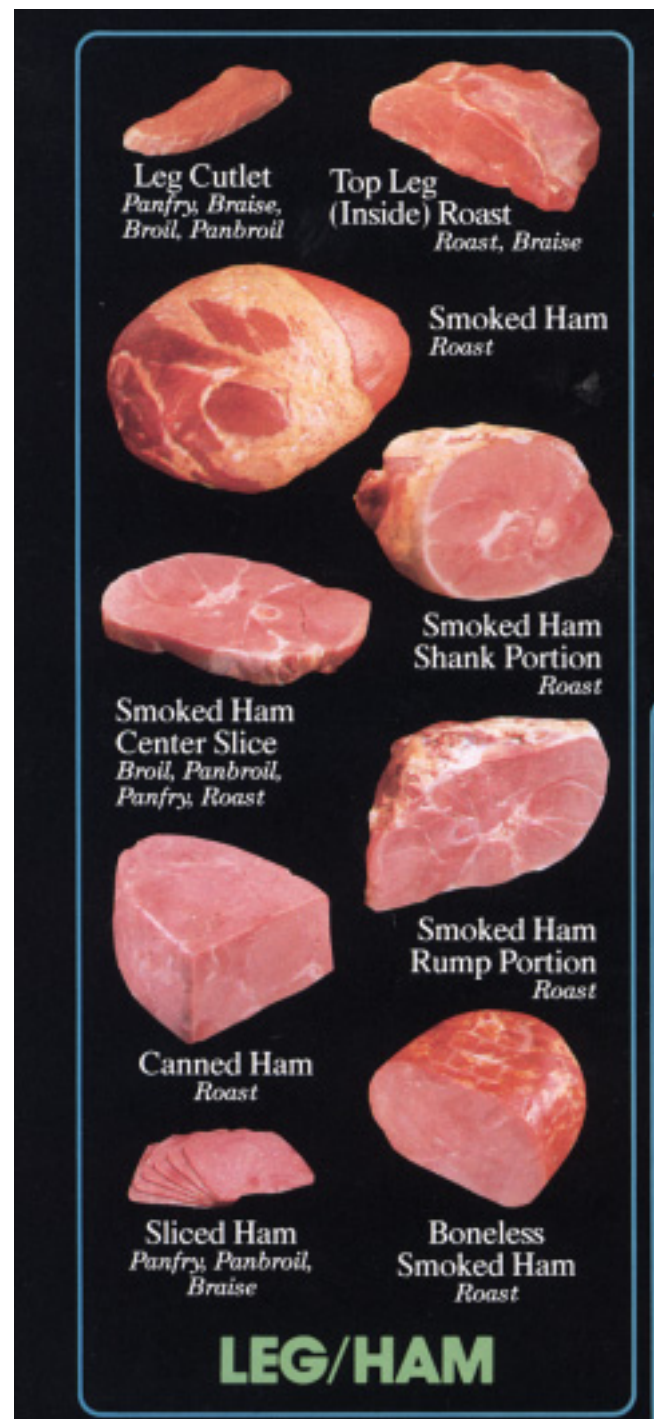
Figure 5 --
Center Loin or Strip Loin

Pork Belly
& Pork Leg



Approved by the
National Pork Board

PORK



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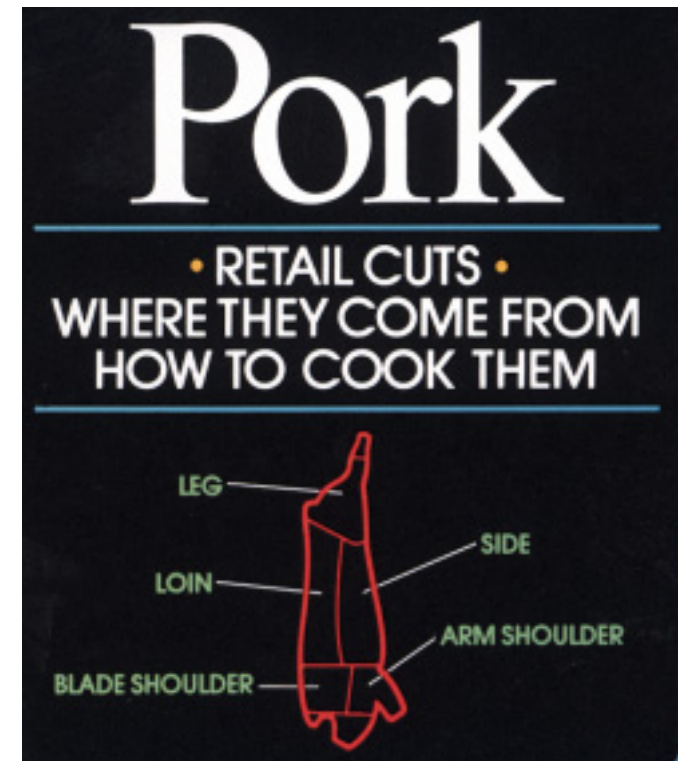
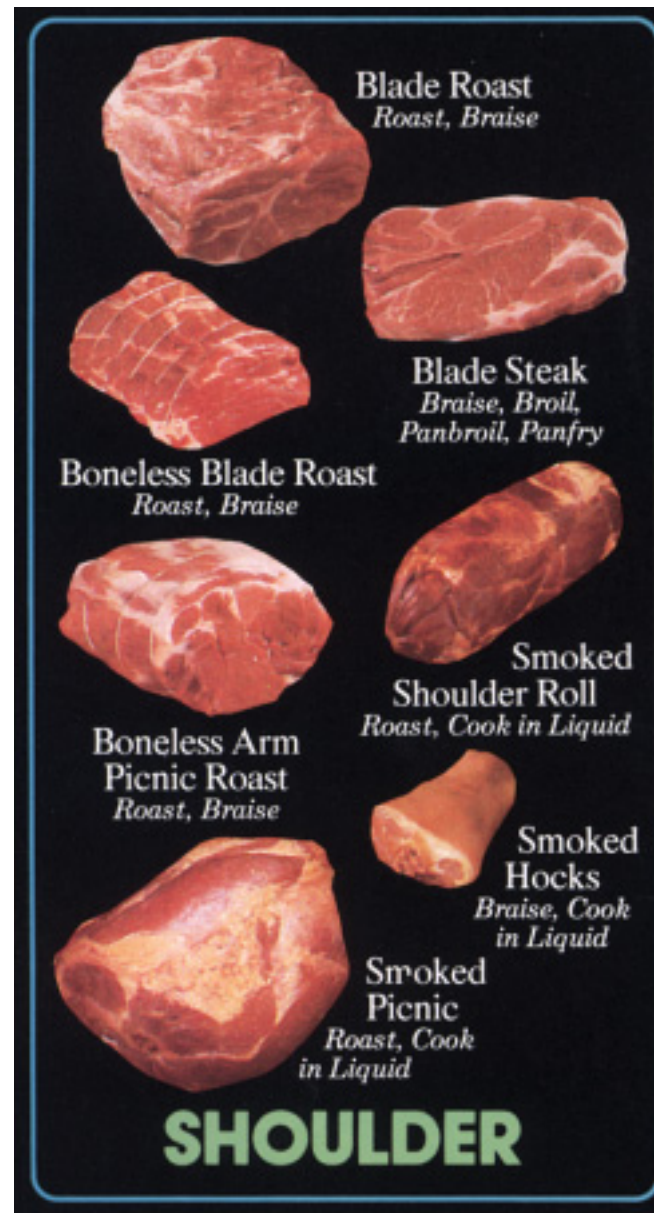
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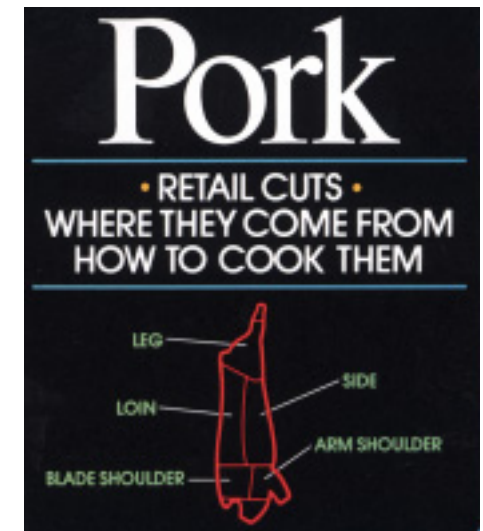
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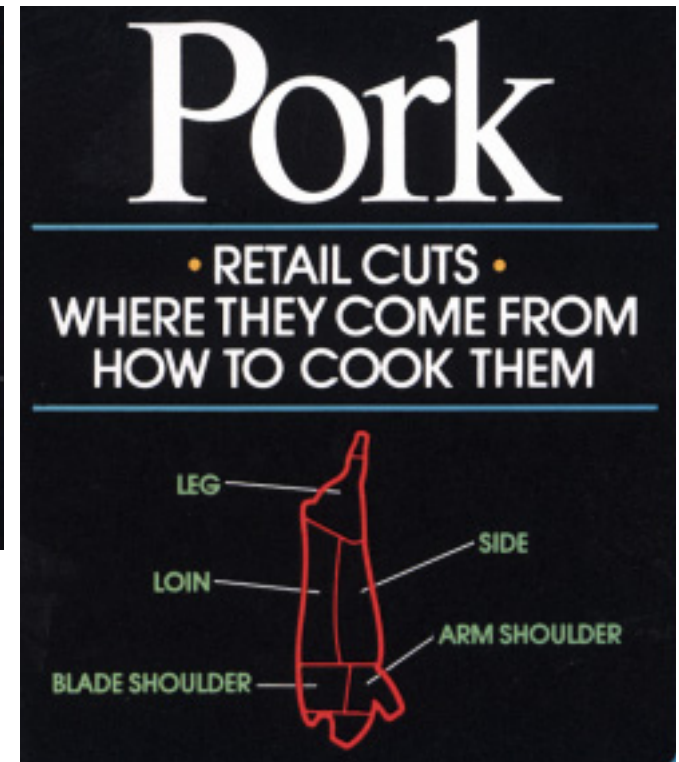
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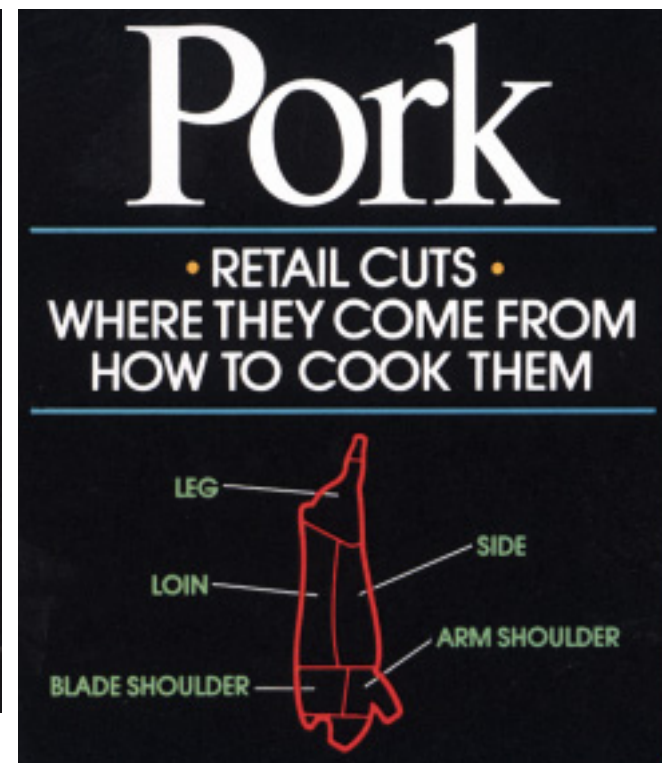
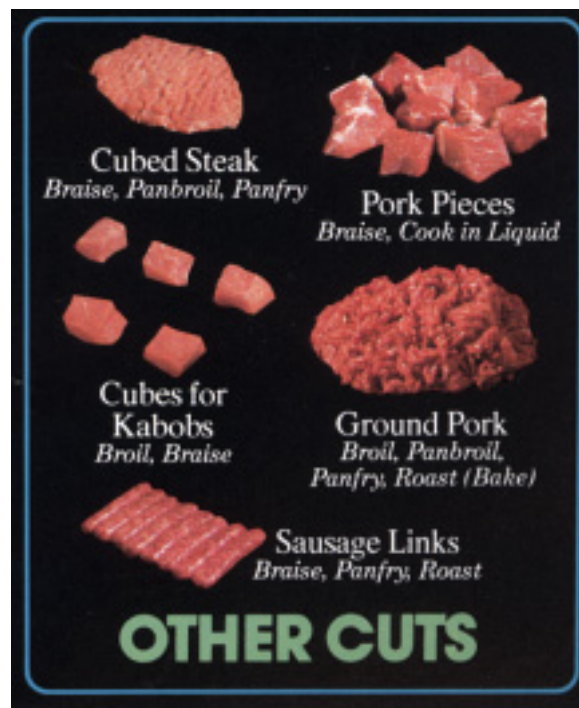
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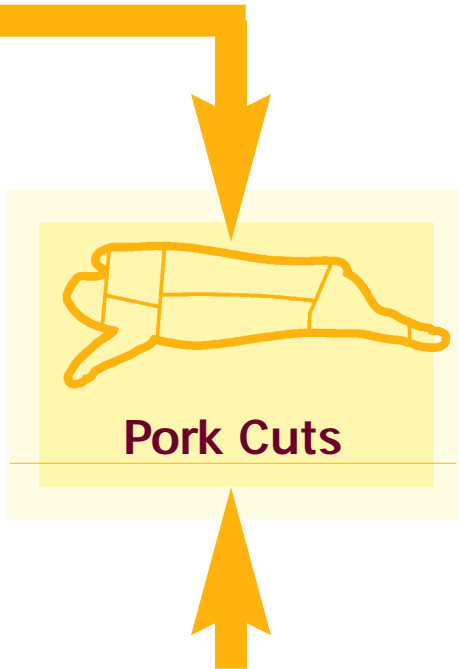
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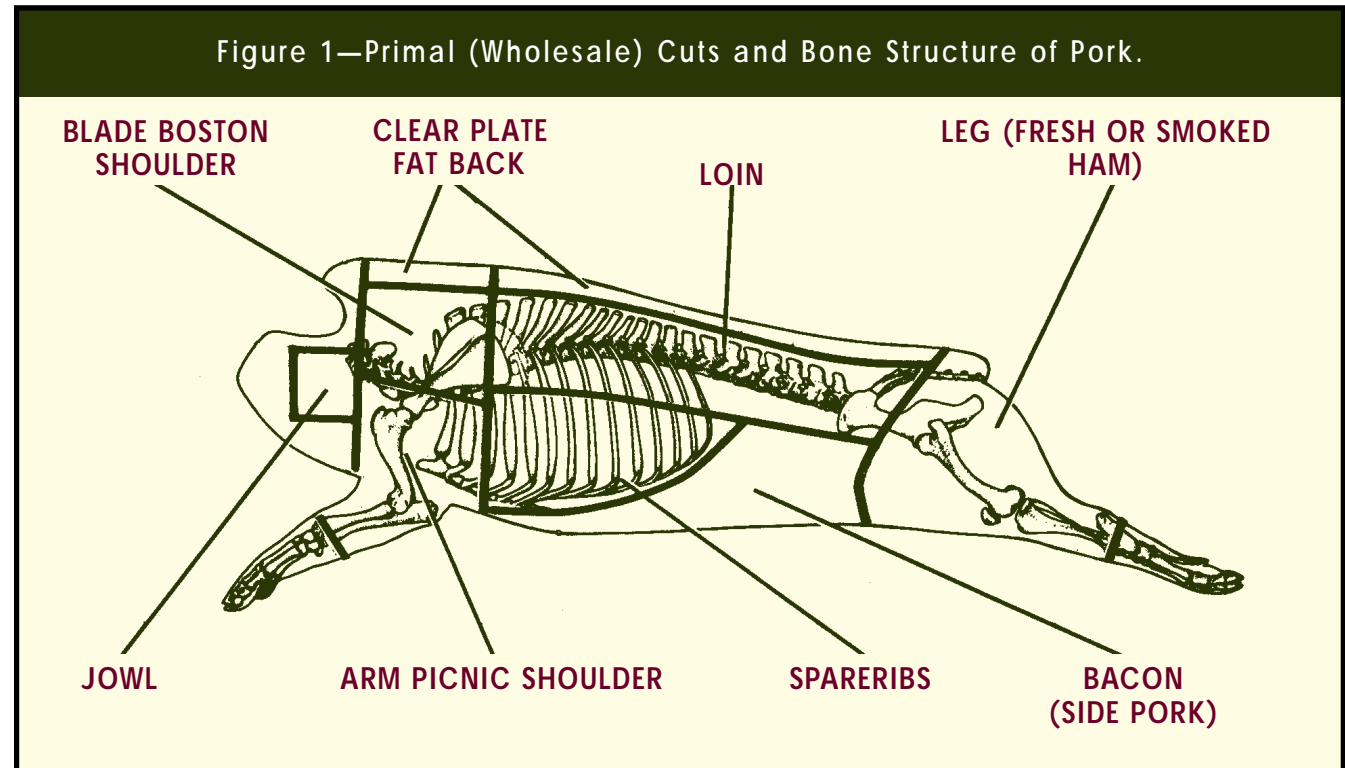
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PORK—Increasing in Popularity

Fresh pork has been steadily gaining in consumer popularity over the past 20 years as shoppers find a product far lower in fat than their mothers put in the market basket, and concerns of lurking disease (trichinosis) have all but disappeared. It makes good sense for retailers to take advantage of a growing consumer attitude that welcomes fresh pork on the dinner table.

The method for cutting pork carcasses is relatively universal across the country. Note the primal (wholesale) cuts illustrated in Figure 1. Most pork is fabricated at the processing plant, with about 35 percent reaching the consumer as fresh product and the balance as processed products such as cured hams, bacon, linked sausage, mortadella, bologna, wieners and many others.

The Shoulder is more likely to come to market as cured Arm Picnics and bone-in or boneless Boston-Style Shoulder (both fresh and cured).

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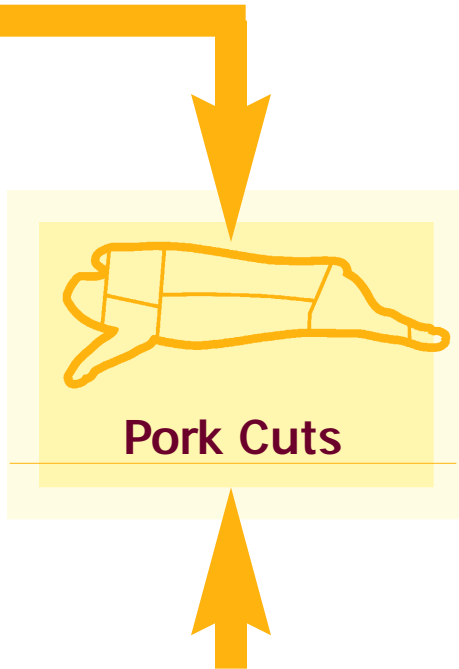
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Pork Loin. Bone-in Pork Loins, blade in or bladeless, may be cut a number of ways. The four most common methods in the U.S. are shown in the following illustrations.

Figure 2—Loin Roasts—Center Chops



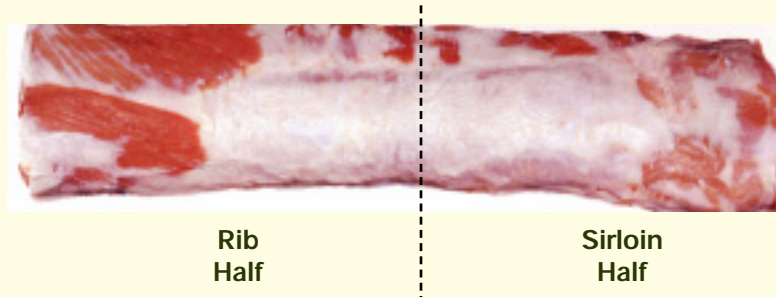
A Loin Roast contains from five to seven ribs and a five to seven inch Sirloin Roast is removed.

Figure 3—Portion Pieces—Center Chops



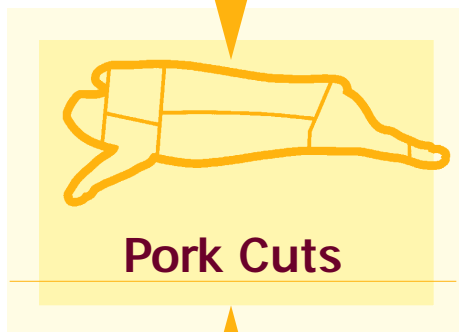
From eight to ten ribs are left in the rib portion while the Sirloin is cut from eight to 10 inches in length.

Figure 4—Whole or Half Loins



Here the Loin is divided as nearly in the middle as possible.

continued on next page . . .



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Figure 5—Center Loin or Strip Loin



The Blade Loin Roast is removed by cutting immediately behind the blade bone, usually between the third and fourth ribs of the Loin. The Sirloin Roast is cut off immediately in front of the hip bone.

As indicated in Figures 1 thru 5, there are a variety of ways to merchandise the Pork Loin. However, the names of retail cuts from the Pork Loin can be confusing, since the same label name may correctly apply to different parts of the Loin. For example, a cut that can be labeled as Pork Loin Center Chops, may also be correctly labeled as either Rib Chops or Loin Chops. The fact that the Loin includes all of the Rib, Loin and Sirloin sections and part of the Shoulder Blade further challenges correct labeling. Also, a large number of Pork Loins are being sold in boneless form today, easily merchandised to consumers with a minimum of fat.



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Pork Belly. While Fresh Pork Side, both sliced and as portions, may be found at retail, most Pork Bellies are cured and smoked, and sold as bacon (slice or slab). Consumers should be aware that bacon is traditionally not heated to 145° F during processing, and must be further cooked prior to eating.

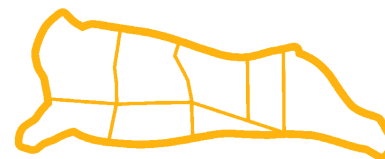
Pork Leg. Pork leg is the skinned short shank Ham. Most Pork Legs, however, continue to be sold as Cured and Smoked Hams rather than fresh. Increasingly, however, Fresh Pork Leg is being sold as fresh boneless muscle sections or cut as steaks and roasts. Traditionally, Pork Legs have been sold only in three basic sections: rump, center and shank. However, with increased availability of boneless, vacuum packaged leg sections, fresh steaks and roasts are becoming more prevalent at the retail case.



SEE



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SMOKED PORK SHOULDER



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Smoked Pork Shoulder Roll
Smoked Pork Shoulder Picnic Whole
Smoked Pork Hock

U.P.C. 3565
U.P.C. 3569
U.P.C. 3589

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Smoked Pork Loin Canadian-Style Bacon
Smoked Pork Loin Roast
Smoked Pork Loin Chops
Smoked Pork Top Loin Chop Bnls

U.P.C. 3659
U.P.C. 3629
U.P.C. 3630
U.P.C. 3635

P-30

Smoked Pork Loin Rib Chops
Smoked Pork Loin Back Ribs

U.P.C. 3640
U.P.C. 3665

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- Smoked Pork Slab Bacon
- Smoked Pork Sliced Bacon
- Smoked Pork Spareribs

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- U.P.C. 3935

SMOKED SPARERIBS

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- Smoked Pork Slab Bacon
- Smoked Pork Sliced Bacon
- Smoked Pork Spareribs

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SMOKED HAM

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Smoked Ham Whole

U.P.C. 3670

Smoked Ham Bnls

U.P.C. 3677

Smoked Ham Shank Half

U.P.C. 3717

Smoked Ham Shank Portion

U.P.C. 3729

Smoked Ham Rump Half

U.P.C. 3691

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Smoked Ham Rump Portion

U.P.C. 3703

Smoked Ham Center Roast

U.P.C. 3741

Smoked Ham Center Roast Bnls

U.P.C. 3742

Smoked Ham Center Slice

U.P.C. 3743

Smoked Ham Center Slice Bnls

U.P.C. 3746

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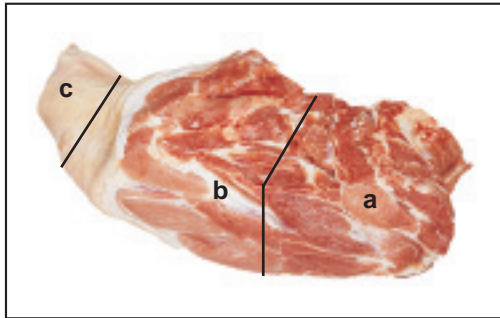
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Pork Shoulder

IMPS/NAMP 404

The Shoulder is usually separated at the plant and merchandised as Blade Boston-Style Shoulder (a), Arm Picnic Shoulder (b), and Hocks (c).

**PORK SHOULDER
WHOLE**
(Braise, Roast)

U.P.C. 3163



New York-Style Shoulder
Fresh Shoulder

IMPS/NAMP 404

**PORK SHOULDER
ROAST BNLS**
(Braise, Roast)

U.P.C. 3165



Boneless New York-Style
Shoulder
Boneless Fresh Shoulder

IMPS/NAMP 405A

**PORK SHOULDER
BLADE BOSTON ROAST**
(Braise, Roast)

U.P.C. 3184



Boston Butt Roast
Boston-Style Butt
Boston Shoulder

IMPS/NAMP 406

**PORK SHOULDER
BLADE BOSTON ROAST BNLS**
(Braise, Roast)

U.P.C. 3185



Boneless Butt Roast
Boneless Boston Butt Roast
Boneless Boston-Style Butt
Boneless Boston Shoulder

IMPS/NAMP 406A

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Section C, Illustrated in primal cut, is the
Hock; see page P-3.

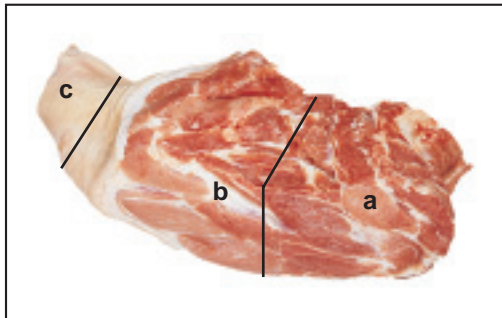


APPROVED NAMES

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Pork Shoulder

IMPS/NAMP 404

The Shoulder is usually separated at the plant and merchandised as Blade Boston-Style Shoulder (a), Arm Picnic Shoulder (b), and Hocks (c).

**PORK SHOULDER
ARM PICNIC**
(Braise, Roast)

U.P.C. 3168



Fresh Picnic
Picnic Shoulder
Picnic

IMPS/NAMP 405

**PORK SHOULDER
ARM PICNIC BNLS**
(Braise, Roast)

U.P.C. 3170



Boneless Fresh Picnic
Boneless Picnic Shoulder
Boneless Picnic

IMPS/NAMP 405A

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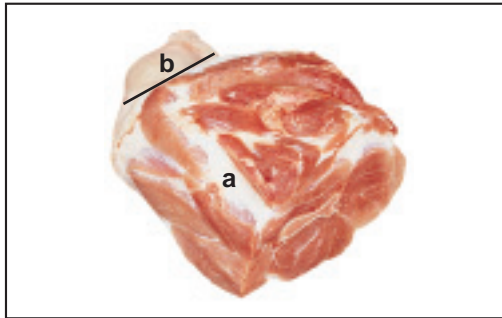
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Pork Shoulder Arm Picnic

IMPS/NAMP 405

The Pork Shoulder Arm Picnic is separated from the Blade Boston-Style portion above the shoulder joint and perpendicular to the Belly side. Though most Arm Picnics are cured and smoked, they may be merchandised as fresh cuts as pictured.

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PORK SHOULDER ARM ROAST
(Braise, Roast)

U.P.C. 3172



PORK SHOULDER ARM STEAK
(Braise, Panfry, Panbroil)

U.P.C. 3174



PORK SHOULDER ARM PICNIC BNLS
(Braise, Roast)

U.P.C. 3170



PORK FOR STEW*
(Braise, Cook in liquid)

U.P.C. 3495



PORK HOCKS
(Braise, Cook in liquid)

U.P.C. 3511



Unapproved Names; Other Information; IMPS/NAMP

Arm Chop
Picnic Steak

Boneless Butt Half Picnic
Boneless Pork Picnic

IMPS/NAMP 405A

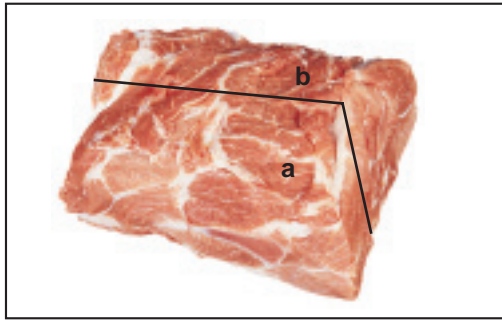
IMPS/NAMP 435A

Pork Shank
Shoulder Hock

IMPS/NAMP 417/417A

*May be made from any lean pork muscle.





Pork Shoulder Boston-Style

IMPS/NAMP 406

The Pork Shoulder Blade Boston-Style is separated from the Arm Picnic portion above the shoulder joint and perpendicular to the Loin side.

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**PORK SHOULDER
BLADE BOSTON ROAST**
(Braise, Roast)

U.P.C. 3184



**PORK SHOULDER
BLADE BOSTON ROAST
BNLS**
(Braise, Roast)

U.P.C. 3185



**PORK SHOULDER
BLADE STEAK**
(Braise, Broil, Grill, Panfry,
Panbroil)

U.P.C. 3186



**PORK SHOULDER
BLADE STEAK BNLS**
(Braise, Broil, Grill, Panfry,
Panbroil)

U.P.C. 3192



**PORK SHOULDER
COUNTRY-STYLE RIBS**
(Braise, Broil, Grill, Cook in
Liquid, Roast)

U.P.C. 3198



Unapproved Names; Other Information; IMPS/NAMP

Fresh Pork Butt
Boston Shoulder
Pork Butt Roast
Boston-Style Butt

IMPS/NAMP 406

Boneless Pork Butt
Boneless Boston Shoulder
Boneless Pork Butt Roast
Boneless Rolled Butt Roast

IMPS/NAMP 406A

Pork 7-Rib Cut
Pork Steak

IMPS/NAMP 1406

IMPS/NAMP 1407

Country Ribs
Blade End Country Spare-ribs

◀ PREVIOUS ▶ NEXT

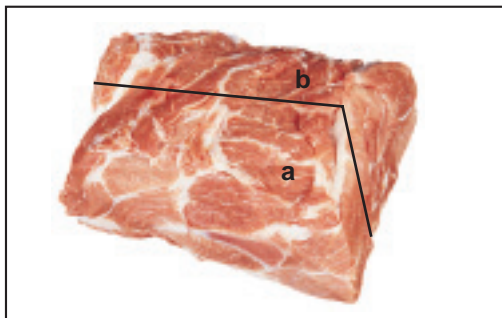
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Pork Shoulder Boston-Style

IMPS/NAMP 406

The Pork Shoulder Blade Boston-Style is separated from the Arm Picnic portion above the shoulder joint and perpendicular to the Loin side.

PORK FOR STEW*
(Braise, Cook in Liquid)

U.P.C. 3495



IMPS/NAMP 435A

PORK CUBES*
FOR KABOBS
(Broil, Grill)

U.P.C. 3494



IMPS/NAMP 435B

**PORK CUBED
STEAK**
(Broil)

U.P.C. 3489



Porklets

IMPS/NAMP 1400

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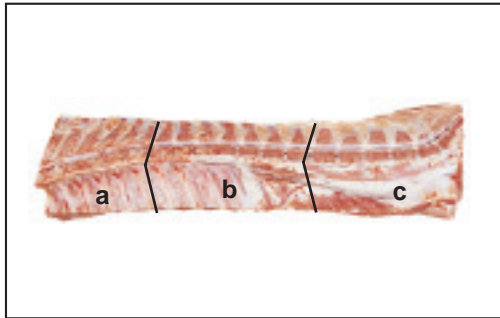
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**May be made from any lean pork muscle.*





Pork Loin

IMPS/NAMP 410

The method for cutting fresh trimmed Pork Loin, illustrated here and on the following pages, includes Blade Loin Roast (containing 5-7 ribs) or chops (a), Center Loin Roast (5-8 ribs) or Chops (b), and Sirloin Roast (5-7 inches in length) or Chops (c).

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Approved Name; Recommended Cooking Method; U.P.C.

PORK LOIN BLADE ROAST (Braise, Roast)

U.P.C. 3247



PORK LOIN BLADE ROAST BNLS (Roast, Broil, Grill)

U.P.C. 3248



PORK LOIN BLADE ROAST BNLS (CHEF'S PRIME) (Roast, Broil, Grill)

U.P.C. 3249



PORK LOIN BLADE CHOPS (Braise, Broil, Grill, Panbroil, Panfry)

U.P.C. 3250



PORK LOIN BLADE CHOPS BNLS (Broil, Grill, Panbroil, Panfry)

U.P.C. 3253



Unapproved Names; Other Information; IMPS/NAMP

Pork 7-Rib Roast
Pork 5-Rib Roast
Rib End Roast
Pork Loin Rib End

Must be cut to specifications of "Chef's Prime."

Pork Chop End Cuts
Blade Steaks

◀ PREVIOUS ▶ NEXT

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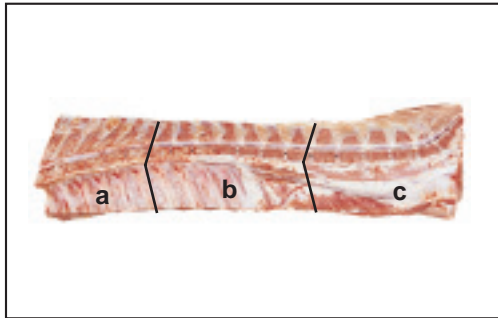


APPROVED NAMES

PORK

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Pork Loin

IMPS/NAMP 410

The method for cutting fresh trimmed Pork Loin, illustrated here and on the following pages, includes Blade Loin Roast (containing 5-7 ribs) or chops (a), Center Loin Roast (5-8 ribs) or Chops (b), and Sirloin Roast (5-7 inches in length) or Chops (c).

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**PORK LOIN
BLADE CHOPS BNLS
(CHEF'S PRIME FILET)**
(Broil, Grill, Panbroil, Panfry)

U.P.C. 3256



*Must be cut to specifications
of "Chef's Prime Filet."*

**PORK LOIN
COUNTRY-STYLE RIBS**
(Braise, Cook in Liquid, Broil,
Grill, Roast)

U.P.C. 3275



Country Ribs

**PORK LOIN
CENTER RIB ROAST**
(Roast)

U.P.C. 3268



Pork Loin Rib Half
Center Cut Roast

**PORK LOIN
CROWN ROAST**
(Roast)

U.P.C. 3271



Crown Rib Roast

**PORK LOIN
CROWN ROAST BNLS**
(Roast)

U.P.C. 3272



Boneless Crown Rib Roast

**Use of descriptor, "Pot", is optional.*

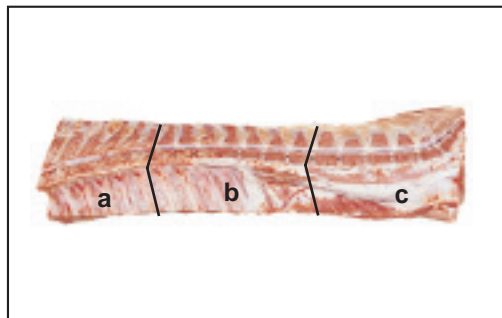


APPROVED NAMES

PORK

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Pork Loin

IMPS/NAMP 410

The method for cutting fresh trimmed Pork Loin, illustrated here and on the following pages, includes Blade Loin Roast (containing 5-7 ribs) or chops (a), Center Loin Roast (5-8 ribs) or Chops (b), and Sirloin Roast (5-7 inches in length) or Chops (c).

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PORK LOIN BACK RIBS

(Braise, Broil, Grill, Cook in
Liquid, Roast)

U.P.C. 3243



a b

Pork Ribs for Barbecue
Country Back Bones
Baby Back Ribs

IMPS/NAMP 422

PORK LOIN BACK RIBS SLICED

(Braise, Broil, Grill, Cook in
Liquid, Roast)

U.P.C. 3244



a b

Riblets

PORK LOIN RIB CHOPS

(Braise, Broil, Grill, Panbroil,
Panfry)

U.P.C. 3298



a b

Pork Chops End Cut
Rib Cut Chops

*Also may be properly labeled
as Center Cut Chops.*

IMPS/NAMP 1410A

PORK LOIN RIB CHOPS FOR STUFFING

(Broil, Braise, Roast)

U.P.C. 3308



a b

Pocket Pork Chops

IMPS/NAMP 1410A

PORK CENTER LOIN ROAST

(Roast)

U.P.C. 3266



b

Center Cut
Loin Roast Center Cut
Pork Roast

IMPS/NAMP 412C

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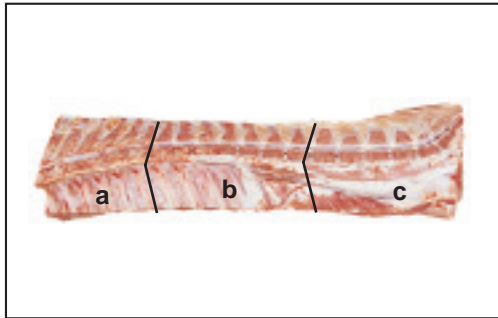


APPROVED NAMES

PORK

Approved Name; Recommended
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Unapproved Names; Other
Information; IMPS/NAMP



Pork Loin

IMPS/NAMP 410

The method for cutting fresh trimmed Pork Loin, illustrated here and on the following pages, includes Blade Loin Roast (containing 5-7 ribs) or chops (a), Center Loin Roast (5-8 ribs) or Chops (b), and Sirloin Roast (5-7 inches in length) or Chops (c).

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PORK TOP LOIN CHOPS

(Braise, Broil, Grill, Panbroil,
Panfry)

U.P.C. 3369



Strip Chops
Center Cut Loin Chops

IMPS/NAMP 1412A

PORK LOIN BUTTERFLIED CHOPS BNLS

(Braise, Broil, Grill, Panbroil,
Panfry)

U.P.C. 3382



PORK TOP LOIN ROAST BNLS

(Roast)

U.P.C. 3368



PORK TOP LOIN DOUBLE ROAST BNLS

(Roast, Grill, Rotisserie)

U.P.C. 3270



PORK TOP LOIN CHOPS BNLS

(Braise, Broil, Grill, Panbroil,
Panfry)

U.P.C. 3374



Double Pork Loin
Boneless Pork Roast

IMPS/NAMP 413

IMPS/NAMP 413A

Center Cut Chops BNLS

IMPS/NAMP 1413

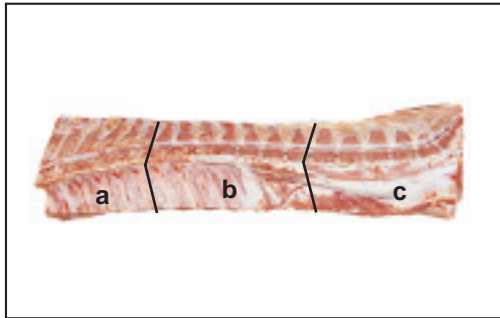


APPROVED NAMES

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Pork Loin

IMPS/NAMP 410

The method for cutting fresh trimmed Pork Loin, illustrated here and on the following pages, includes Blade Loin Roast (containing 5-7 ribs) or chops (a), Center Loin Roast (5-8 ribs) or Chops (b), and Sirloin Roast (5-7 inches in length) or Chops (c).

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**PORK
TOP LOIN CHOPS BNLS
(AMERICA'S CUT)**
(Braise, Broil, Grill, Panbroil,
Panfry)

U.P.C. 3379



Center Cut Chops BNLS

*Must be cut to specifications of
"America's Cut."*

IMPS/NAMP 1413

**PORK
LOIN CHOPS**
(Braise, Broil, Grill, Panbroil,
Panfry)

U.P.C. 3313



Loin End Chops
Center Loin Chops

IMPS/NAMP 1410

**PORK LOIN
SIRLOIN ROAST**
(Roast)

U.P.C. 3328



Hipbone Roast
Loin End Roast
Sirloin End Roast

IMPS/NAMP 410A

**PORK LOIN
SIRLOIN ROAST BNLS**
(Roast)

U.P.C. 3329



IMPS/NAMP 414A

**PORK LOIN
SIRLOIN CHOPS**
(Braise, Broil, Grill, Panbroil,
Panfry)

U.P.C. 3338



Sirloin Steaks

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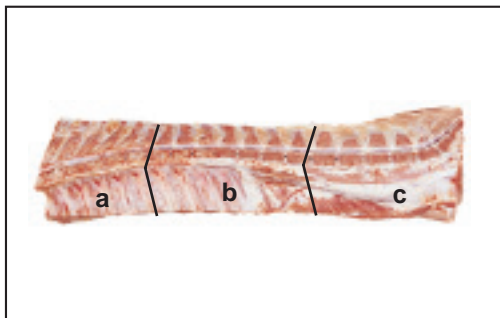


APPROVED NAMES

PORK

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
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**PORK LOIN
SIRLOIN CUTLETS**
(Braise, Broil, Grill, Panbroil,
Panfry)

U.P.C. 3348



Pork Loin

IMPS/NAMP 410

The method for cutting fresh trimmed Pork Loin, illustrated here and on the following pages, includes Blade Loin Roast (containing 5-7 ribs) or chops (a), Center Loin Roast (5-8 ribs) or Chops (b), and Sirloin Roast (5-7 inches in length) or Chops (c).

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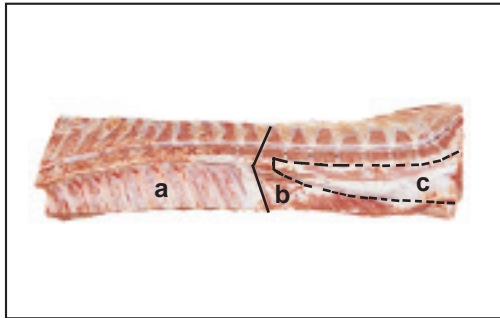
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Pork Loin

IMPS/NAMP 410

Another method for cutting the trimmed fresh Pork Loin is to divide it at the midpoint into Loin, Rib half (a) and Loin, Sirloin half (b). In addition, the Tenderloin (c) may be removed.

Approved Name; Recommended Cooking Method; U.P.C.

PORK LOIN RIB HALF (Roast)

U.P.C. 3289



Unapproved Names; Other Information; IMPS/NAMP

Pork Roast Rib Half
Pork Roast Blade Half

PORK LOIN SIRLOIN HALF (Roast)

U.P.C. 3330



Loin Cut Roast
Pork Loin Roast

PORK LOIN TENDERLOIN, WHOLE (Braise, Broil, Grill, Roast)

U.P.C. 3358

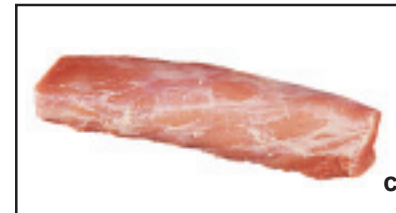


Pork Tender

IMPS/NAMP 415

PORK LOIN TENDERLOIN TIPLESS (Braise, Broil, Grill, Roast)

U.P.C. 3363



PORK LOIN TENDERLOIN TIPS (Panbroil, Panfry)

U.P.C. 3364



Tender Tips

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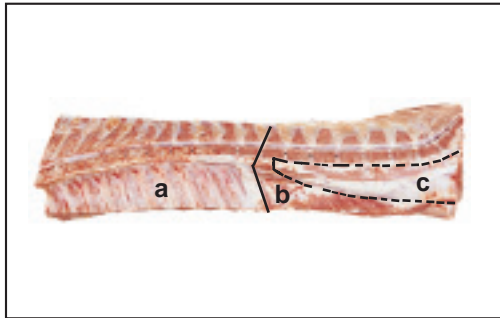
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Another method for cutting the trimmed fresh Pork Loin is to divide it at the midpoint into Loin, Rib half (a) and Loin, Sirloin half (b). In addition, the Tenderloin (c) may be removed.

Approved Name; Recommended Cooking Method; U.P.C.

**PORK LOIN
TENDERLOIN FILETS**
(Braise, Panbroil, Panfry)

U.P.C. 3361



Unapproved Names; Other Information; IMPS/NAMP

Pork Pieces
Pork Medallions
Filet Mignon

**PORK LOIN
ASSORTED CHOPS**
(Braise, Broil, Grill, Panbroil, Panfry)

U.P.C. 3236



Family Pak
¹/₄ Pork Loin

The package can contain 7-11 chops and should have a proportionate number of all types of chops that can be derived from a fully trimmed pork loin.

IMPS/NAMP 1410

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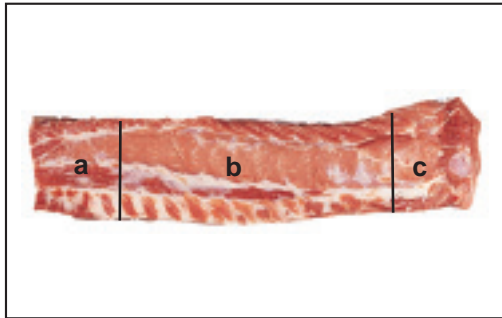
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Pork Loin, Boneless

IMPS/NAMP 413

This primal is the same as the IMPS/NAMP 410, except that all bones have been removed. Note: supplier specifications for boneless loins vary. All of the cuts here and on the following page may not be available from a given supplier's product.

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**PORK LOIN
BLADE ROAST BNLS**
(Braise, Roast)

U.P.C. 3248



**PORK LOIN
BLADE ROAST BNLS
(CHEF'S PRIME)**
(Braise, Roast)

U.P.C. 3249



**PORK LOIN
COUNTRY-STYLE RIBS BNLS**
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3278



**PORK LOIN
BLADE CHOPS BNLS**
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3253



**PORK LOIN
BLADE CHOPS BNLS
(CHEF'S PRIME FILET)**
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3256



Unapproved Names; Other Information; IMPS/NAMP

Must be cut to specifications of "Chef's Prime."

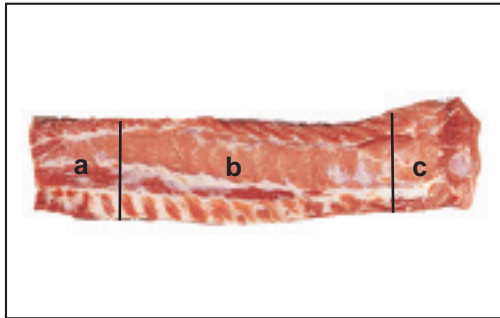
Country Ribs

Must be cut to specifications of "Chef's Prime Filet."

PORK

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Pork Loin, Boneless

IMPS/NAMP 413

This primal is the same as the IMPS/NAMP 410, except that all bones have been removed. Note: supplier specifications for boneless loins vary. All of the cuts here and on the following page may not be available from a given supplier's product.

INTRODUCTION

APPROVED NAMES

- BEEF
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PORK TOP LOIN ROAST BNLS (Roast)

U.P.C. 3368



Boneless Pork Loin

IMPS/NAMP 1413

PORK TOP LOIN CHOPS BNLS (Braise, Broil, Panbroil, Panfry)

U.P.C. 3374



Strip Loin Chops

IMPS/NAMP 1413

PORK LOIN BUTTERFLIED CHOPS BNLS (Braise, Broil, Panbroil, Panfry)

U.P.C. 3382



Double Pork Loin
Boneless Pork Roast

PORK TOP LOIN DOUBLE ROAST BNLS (Roast)

U.P.C. 3270



IMPS/NAMP 413A

PORK LOIN SIRLOIN ROAST BNLS (Roast)

U.P.C. 3329



IMPS/NAMP 414A

*Use of descriptor, "Pot", is optional.

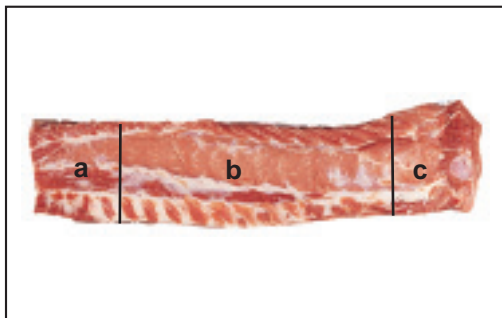


APPROVED NAMES

PORK

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Pork Loin, Boneless

IMPS/NAMP 413

This primal is the same as the IMPS/NAMP 410, except that all bones have been removed. Note: supplier specifications for boneless loins vary. All of the cuts here and on the following page may not be available from a given supplier's product.

**PORK LOIN
SIRLOIN CHOPS BNLS**
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3344



**PORK LOIN
SIRLOIN CUTLET**
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3348



Pork Cutlets
Pork Slices

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
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- LAMB

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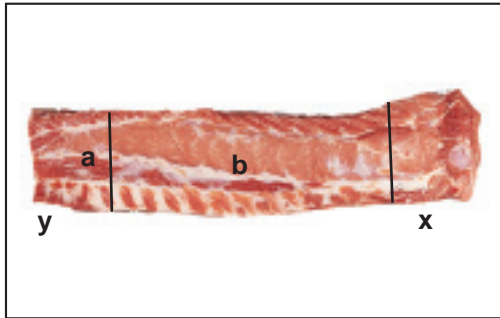
GLOSSARY & REFERENCES



PORK

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Pork Loin Center Loin, Boneless

IMPS/NAMP 412B/E

This is the center portion of the Boneless Loin, with the Sirloin section (x) and a portion of the Blade section (y) removed.

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**PORK LOIN
COUNTRY-STYLE RIBS BNLS**
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3278



Country Ribs

**PORK LOIN
BUTTERFLIED CHOPS BNLS**
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3382



Double Pork Chop

**PORK
TOP LOIN CHOPS BNLS**
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3374



Center Cut Chops BNLS

IMPS/NAMP 1413

**PORK
TOP LOIN CHOPS BNLS
(AMERICA'S CUT)**
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3379



Center Cut Chops BNLS

*Must be cut to specifications of
"America's Cut."*

IMPS/NAMP 1413

**PORK TOP LOIN
CHOPS BNLS FOR STUFFING**
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3380



Stuffed Chop
Pocket Chop

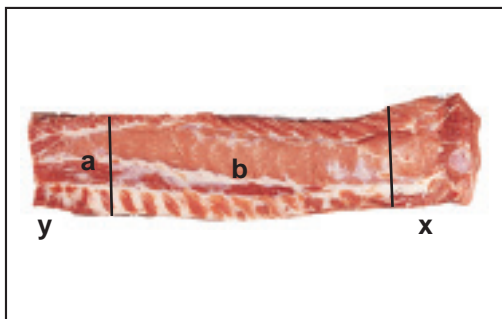


APPROVED NAMES

PORK

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Pork Loin Center Loin, Boneless

IMPS/NAMP 412B/E

This is the center portion of the Boneless Loin, with the Sirloin section (x) and a portion of the Blade section (y) removed.

PORK
TOP LOIN ROAST BNLS
(Roast)

U.P.C. 3368



IMPS/NAMP 413

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
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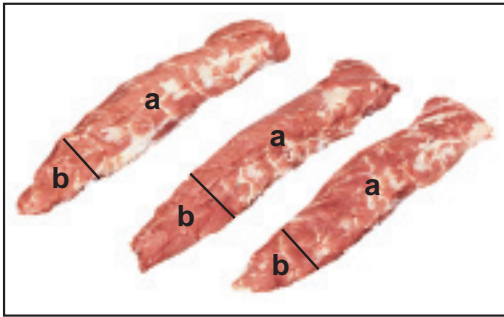
FOOD SAFETY

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**Use of descriptor, "Pot", is optional.*





Pork Tenderloin

IMPS/NAMP 415

The Pork Tenderloin is removed from the whole Pork Loin [as first illustrated in the primal cut photo on page P-12 (c)]. When purchased, it should be practically free of fat.

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Approved Name; Recommended Cooking Method; U.P.C.

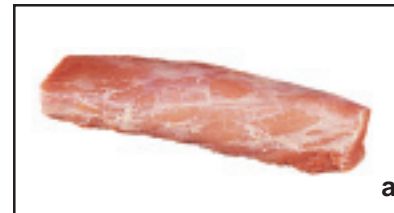
**PORK LOIN
TENDERLOIN WHOLE**
(Braise, Roast)

U.P.C. 3358



**PORK LOIN
TENDERLOIN TIPLESS**
(Roast)

U.P.C. 3363



**PORK LOIN
TENDERLOIN TIPS**
(Panbroil, Panfry, Stirfry)

U.P.C. 3364



**PORK LOIN
TENDERLOIN BUTTERFLIED**
(Roast)

U.P.C. 3362



**PORK LOIN
TENDERLOIN FILETS**
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3361



Unapproved Names; Other Information; IMPS/NAMP

IMPS/NAMP 415

Tenderloin French Cut

The tenderloin is butterflied by a lengthwise cut.

Tenderloin Medallions

◀ PREVIOUS ▶ NEXT

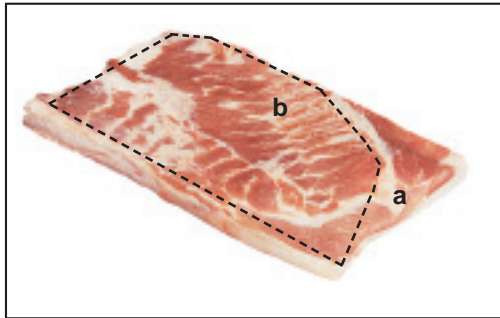
PORK CUTS INDEX



PORK

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Pork Belly

IMPS/NAMP 408

Pork Belly (a) is that portion of the center section of the side that remains after the Loin and Spareribs (b) have been removed.*

Pork Spareribs

IMPS/NAMP 416

**PORK
FRESH SIDE**
(Cook in Liquid)

U.P.C. 3427



Chunk Side of Pork
Fresh Belly
Streak of Lean

IMPS/NAMP 408

**PORK
FRESH SIDE SLICED**
(Broil, Panfry, Roast,
Cook in Liquid)

U.P.C. 3430



Sliced Side Pork

PORK SPARERIBS
(Braise, Broil, Roast,
Cook in Liquid)

U.P.C. 3468



Fresh Spareribs

IMPS/NAMP 416

**PORK SPARERIBS
BREASTBONE OFF**
(Braise, Broil, Roast,
Cook in Liquid)

U.P.C. 3479



St. Louis-Style Ribs

IMPS/NAMP 416C

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
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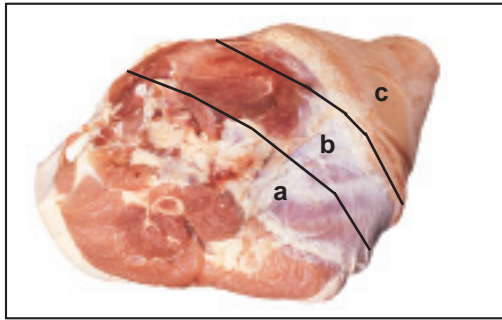
FOOD SAFETY

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GLOSSARY & REFERENCES

*Note: In the primal cut illustrated above, the dotted outline indicates the area from which the Spareribs (b) have been removed. The length of the belly may vary from that shown.





Pork Leg

IMPS/NAMP 402

Illustrated here are three sections of the fresh Pork Leg from which the major retail cuts pictured are made: Rump (a), Center (b) and Shank (c).

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Approved Name; Recommended Cooking Method; U.P.C.

PORK LEG WHOLE
(Braise, Roast)

U.P.C. 3387



PORK LEG ROAST BNLS
(Braise, Roast)

U.P.C. 3389



PORK LEG RUMP PORTION
(Braise, Roast)

U.P.C. 3394



PORK LEG CENTER ROAST
(Braise, Roast)

U.P.C. 3402



PORK LEG SHANK PORTION
(Braise, Roast)

U.P.C. 3398



Unapproved Names; Other Information; IMPS/NAMP

Fresh Ham

IMPS/NAMP 402

Boneless Fresh Ham

IMPS/NAMP 402B

Butt Portion
Pork Leg Butt
Fresh Ham Butt
Pork Leg Roast Sirloin Portion

Center Cut Roast

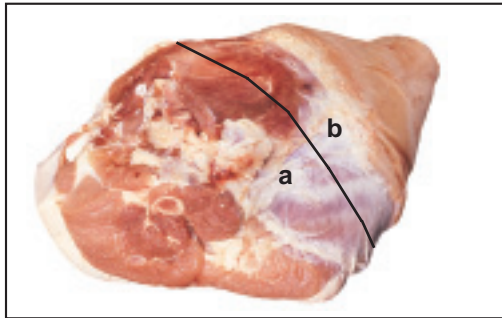
The Center Slice also comes from this section. See page P-22.

Shank Roast
Leg Roast
Fresh Ham

◀ PREVIOUS ▶ NEXT

PORK CUTS INDEX





Pork Leg

IMPS/NAMP 402

Illustrated here is an alternative cutting method for the fresh Pork Leg, from which the major retail cuts pictured are made: Rump Half (a) and Shank Half (b). Center Slices may be cut from either side.

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Approved Name; Recommended Cooking Method; U.P.C.

**PORK LEG
RUMP HALF**
(Braise, Roast)

U.P.C. 3392



Unapproved Names; Other Information; IMPS/NAMP

Butt Half Fresh Leg
Pork Leg Sirloin Half
Pork Leg Roast Sirloin Half

**PORK LEG
SHANK HALF**
(Braise, Roast)

U.P.C. 3396



Pork Leg Roast Sirloin Half

**PORK LEG
CENTER SLICE**
(Braise, Panbroil, Panfry)

U.P.C. 3404



Fresh Pork Leg Steak
Leg of Pork Steak
Center Cut

A Center Slice may be cut about 1" from either side of the center.

**PORK LEG
CUBED STEAK**
(Braise, Panbroil, Panfry)

U.P.C. 3421



Pork Tenderette
Porklet

IMPS/NAMP 1400

**PORK CUBES
FOR KABOBS**
(Braise, Broil)

U.P.C. 3494

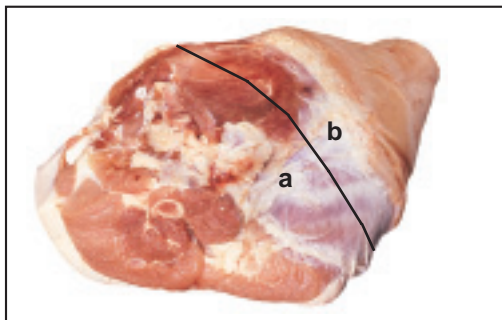


IMPS/NAMP 435B

PORK

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Pork Leg

IMPS/NAMP 402

Illustrated here is an alternative cutting method for the fresh Pork Leg, from which the major retail cuts pictured are made: Rump Half (a) and Shank Half (b). Center Slices may be cut from either side.

PORK FOR STEW
(Braise, Cook in Liquid)

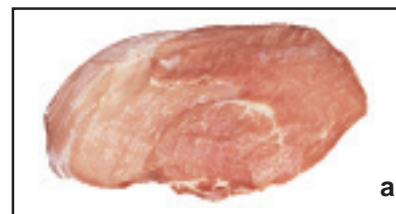
U.P.C. 3495



IMPS/NAMP 435A

**PORK LEG
TOP ROAST BNLS**
(Roast)

U.P.C. 3408



IMPS/NAMP 402F

**PORK LEG
TOP ROAST CAP OFF BNLS**
(Roast)

U.P.C. 3409



**PORK LEG
TOP STEAK BNLS**
(Braise, Panbroil, Panfry)

U.P.C. 3410



"Cutlet" may be substituted for steak on the label.

**PORK LEG
TOP STEAK BNLS
(THICK CUT)**
(Braise, Panbroil, Panfry)

U.P.C. 23971



London Broil

Steaks from the most tender portion of the Top Pork Leg may be cut extra thick (approx. 1½") for broiling and grilling.

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APPROVED NAMES

- BEEF
- VEAL
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GROUND MEATS

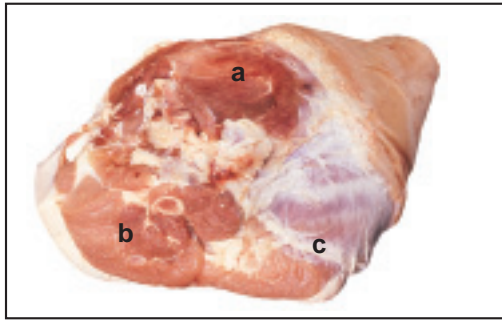
EFFECTIVE MEATCASE MANAGEMENT

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Pork Leg

IMPS/NAMP 402

By cutting through the natural seams, the Pork Leg may be separated into the Top (a), Bottom (b), and the Tip (c). Note: Top and Bottom Leg cuts may be alternately labeled, respectively, as "Inside" (a) and "Outside" (b) Leg cuts.

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Approved Name; Recommended
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**PORK LEG
TOP STEAK
(THIN CUT)**
(Panbroil, Panfry)

U.P.C. 83982

**PORK LEG
TOP STEAK BUTTERFLIED**
(Braise, Panbroil, Panfry)

U.P.C. 23972

**PORK LEG
TOP STRIPS
(THIN CUT)**
(Panfry, Saute)

U.P.C. 23974

**PORK LEG
TOP CUBES FOR KABOBS**
(Braise, Broil)

U.P.C. 23973

**PORK LEG
TOP CUBES
(SMALL CUT)**
(Panfry, Saute)

U.P.C. 23975



a



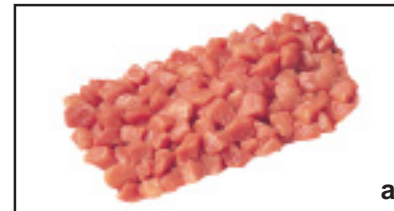
a



a



a



a

Unapproved Names; Other
Information; IMPS/NAMP

Scaloppini

This steak is cut thinner than normal.

Top Steak Butterflied

Stir Fry Strips

Thin strips processed from the Top Pork Leg.

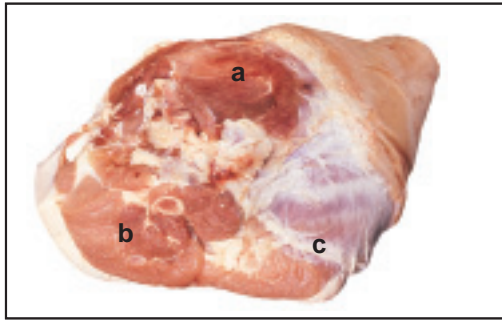
Kabobs

Cubes processed from the Top Pork Leg.

Chop Suey Cubes

Cut smaller than normal.





Pork Leg

IMPS/NAMP 402

By cutting through the natural seams, the Pork Leg may be separated into the Top (a), Bottom (b), and the Tip (c). Note: Top and Bottom Leg cuts may be alternately labeled, respectively, as "Inside" (a) and "Outside" (b) Leg cuts.

INTRODUCTION

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Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

PORK LEG BOTTOM ROAST BNLS (Roast)

U.P.C. 3411



IMPS/NAMP 402D

PORK LEG BOTTOM STEAK BNLS (Braise, Panbroil, Panfry)

U.P.C. 3412



"Cutlet" may be substituted for steak on the label.

PORK LEG BOTTOM STEAK BUTTERFLIED (Braise, Panbroil, Panfry)

U.P.C. 23976



Bottom Steak Butterflied

PORK LEG EYE ROAST BNLS (Roast)

U.P.C. 3413



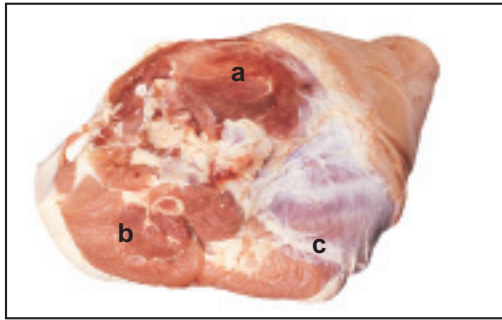
PORK LEG EYE STEAKS BNLS (Broil, Panbroil, Panfry)

U.P.C. 3414



This cut also may properly be labeled as "Cutlet."





Pork Leg

IMPS/NAMP 402

By cutting through the natural seams, the Pork Leg may be separated into the Top (a), Bottom (b), and the Tip (c). Note: Top and Bottom Leg cuts may be alternately labeled, respectively, as "Inside" (a) and "Outside" (b) Leg cuts.

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Approved Name; Recommended Cooking Method; U.P.C.

PORK LEG TIP ROAST BNLS (Roast)

U.P.C. 3415



PORK LEG TIP STEAK BNLS (Broil, Panbroil, Panfry)

U.P.C. 3416



PORK LEG TIP STEAK BONELESS (THIN CUT) (Braise, Panbroil, Panfry)

U.P.C. 23977



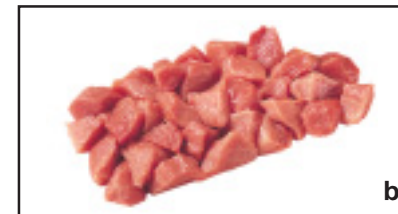
PORK LEG TIP CUBE STEAK (Braise, Panbroil, Panfry)

U.P.C. 23978



PORK LEG TIP STEW MEAT (Braise, Cook in Liquid)

U.P.C. 23979



Unapproved Names; Other Information; IMPS/NAMP

Knuckle Roast

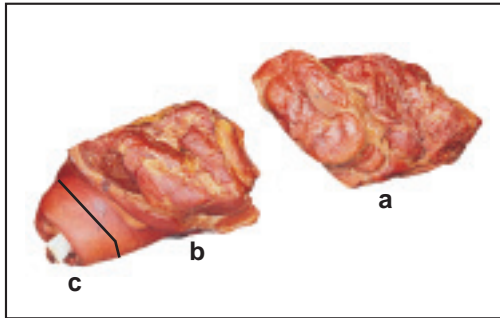
Knuckle Steak

This cut also may be properly labeled as "Cutlet".

Sandwich Steaks

Cube Steak

Stewing Cubes



Smoked Pork Shoulder

IMPS/NAMP 516

The Pork Shoulder is often cured and smoked. The Smoked Pork Boston-Style Roast (a) comes from the upper part of the Shoulder and is often boned and sold as Smoked Pork Shoulder Roll. The Smoked Pork Shoulder Picnic (b) comes from the lower portion of the Shoulder. The Shank portion is the Hock (c).

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Approved Name; Recommended Cooking Method; U.P.C.

SMOKED PORK SHOULDER ROLL
(Roast, Cook in Liquid)

U.P.C. 3565



Unapproved Names; Other Information; IMPS/NAMP

Smoked Shoulder Butt
Cottage Butt
Daisy Ham

IMPS/NAMP 530

SMOKED PORK SHOULDER PICNIC WHOLE
(Roast, Cook in Liquid)

U.P.C. 3569



Smoked Callie
Smoked Picnic

IMPS/NAMP 526

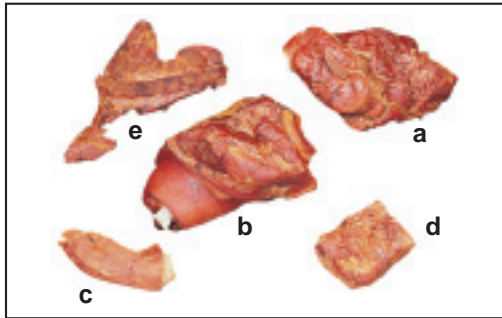
SMOKED PORK HOCK
(Roast, Cook in Liquid)

U.P.C. 3589



Ham Hock
Smoked Ham Hock

IMPS/NAMP 561



Miscellaneous Smoked Pork

IMPS/NAMP

All of the Pork cuts pictured here may be cured and smoked. They are the Boston-Style (a) and Arm Picnic Shoulders (b), Feet (c), Jowl (d) and Neck bones (e).

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APPROVED NAMES

- BEEF
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Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

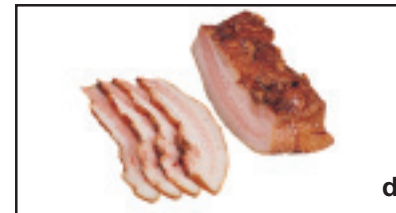
SMOKED PORK JOWL
(Cook in Liquid)

U.P.C. 3944



SMOKED PORK JOWL SLICES
(Panfry, Bake, Cook in Liquid)

U.P.C. 3946



SMOKED PORK NECK BONES
(Cook in Liquid)

U.P.C. 3955



SMOKED PORK PIG'S FEET
(Cook in Liquid)

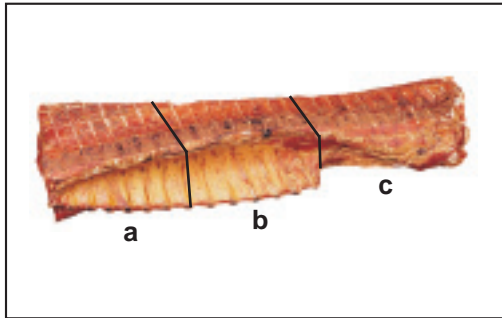
U.P.C. 3956



SMOKED PORK CUBES FOR KABOBS
(Broil, Roast)

U.P.C. 3768





Smoked Pork Loin

IMPS/NAMP 545

Smoked Pork Loin is processed from trimmed fresh Loin by curing and smoking. The Canadian-Style bacon is also seen in branded packages in the self-serve deli refrigerator case.

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APPROVED NAMES

- BEEF
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Approved Name; Recommended Cooking Method; U.P.C.

**SMOKED PORK LOIN
CANADIAN-STYLE BACON**
(Roast, If Sliced: Broil, Panbroil, Panfry)

U.P.C. 3659

**SMOKED PORK
LOIN ROAST**
(Roast)

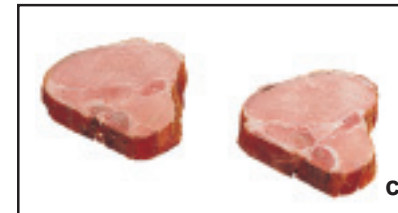
U.P.C. 3629

**SMOKED PORK
LOIN CHOPS**
(Broil, Panbroil, Panfry, Roast)

U.P.C. 3630

**SMOKED PORK
TOP LOIN CHOP BNLS**
(Broil, Panbroil, Panfry, Roast)

U.P.C. 3635



Unapproved Names; Other Information; IMPS/NAMP

Canadian Bacon
Back Bacon

IMPS/NAMP 550

*May be labeled as a
"Center Loin Roast."*

Center Cut Chops, Smoked

IMPS/NAMP 1545

*May be labeled as
"Loin Chop Center Cut BNLS."*

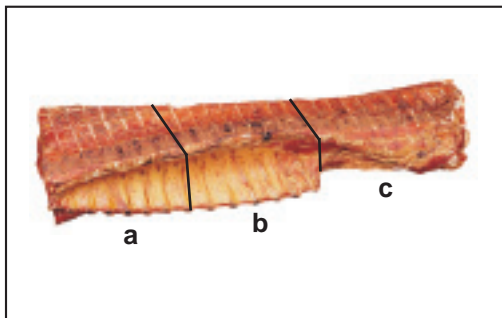
IMPS/NAMP 1548

APPROVED NAMES

PORK

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Smoked Pork Loin

IMPS/NAMP 545

Smoked Pork Loin is processed from trimmed fresh Loin by curing and smoking.

**SMOKED PORK LOIN
RIB CHOPS**
(Broil, Panbroil, Panfry, Roast)

U.P.C. 3640



Center Cut Pork Chops
Smoked Pork Chops

**SMOKED PORK LOIN
BACK RIBS**
(Braise, Cook in Liquid, Roast)

U.P.C. 3665



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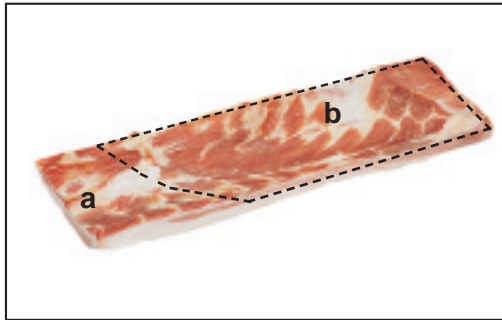
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Smoked Pork Belly

IMPS/NAMP 538

Smoked Spareribs

IMPS/NAMP 559

Cured and smoked Bacon (a) and Spareribs (b) [dotted outline] come from this section. Generally Bacon is sold pre-sliced in packages, either branded or store-wrapped in the self-serve deli case, but also by the slab.

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SMOKED PORK SLAB BACON
(Broil, Panfry, Roast)

U.P.C. 3909



SMOKED PORK SLICED BACON
(Broil, Panfry, Roast)

U.P.C. 3919



SMOKED PORK SPARERIBS
(Braise, Broil, Roast, Cook in Liquid)

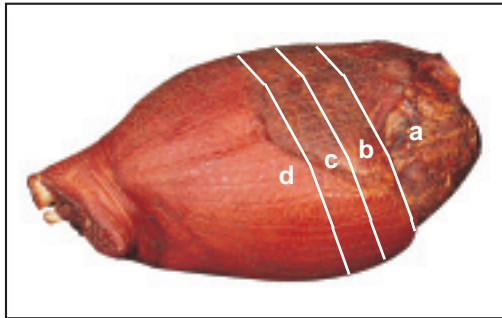
U.P.C. 3935



Unapproved Names; Other Information; IMPS/NAMP

Note: In the primal cut, illustrated above, the dotted outline indicates the area from which the Spareribs have been removed.





Smoked Ham

IMPS/NAMP 501

Cured and Smoked Ham is processed from the fresh Pork Leg. While there are many styles of Hams, the cutting variations pictured here and on the following page suggest merchandising flexibility. Note: the U.P.C. numbers shown are representative of the cut; however, check the full U.P.C. listing for variations.

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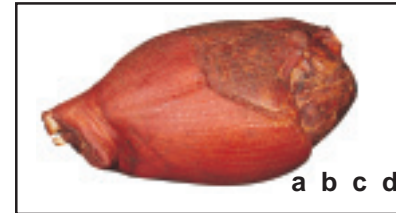
GLOSSARY & REFERENCES

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP

SMOKED HAM WHOLE (Roast)

U.P.C. 3670



IMPS/NAMP 501

SMOKED HAM BNLS (Roast)

U.P.C. 3677



IMPS/NAMP 505

SMOKED HAM SHANK HALF (Roast)

U.P.C. 3717



Ham Shank Half
Half Ham Shank End

SMOKED HAM SHANK PORTION (Roast)

U.P.C. 3729



Ham Shank End

SMOKED HAM RUMP HALF (Roast)

U.P.C. 3691



Ham Butt Half

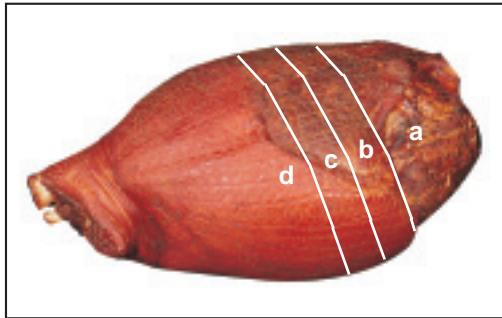


APPROVED NAMES

PORK

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Smoked Ham

IMPS/NAMP 501

Cured and Smoked Ham is processed from the fresh Pork Leg. While there are many styles of Hams, the cutting variations pictured here and on the preceding page suggest merchandising flexibility. Note: the U.P.C. numbers shown are representative of the cut; however, check the full U.P.C. listing for variations.

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SMOKED HAM RUMP PORTION (Roast)

U.P.C. 3703



Ham Sirloin End
Ham Butt Portion
Ham Butt End

SMOKED HAM CENTER ROAST (Roast)

U.P.C. 3741



SMOKED HAM CENTER ROAST BNLS (Roast)

U.P.C. 3742



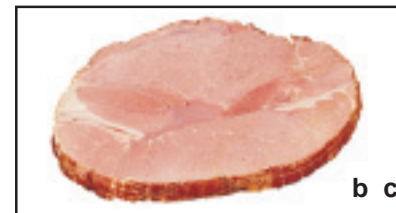
SMOKED HAM CENTER SLICE (Broil, Panbroil, Panfry, Roast)

U.P.C. 3743



SMOKED HAM CENTER SLICE BNLS (Broil, Panbroil, Panfry, Roast)

U.P.C. 3746



Boneless Center



This section is organized in the following order:

Species Cuts Chart

Species-Specific Primal Information

Index of Cuts

Cut Nomenclature and U.P.C. Numbers

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SELECT AN AREA TO VIEW IT LARGER

SEE THE FOLLOWING AREAS

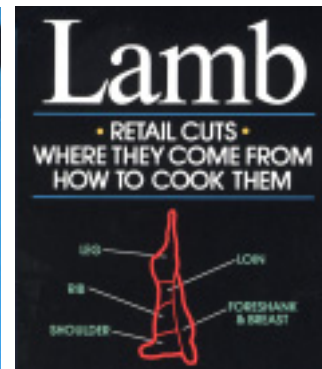
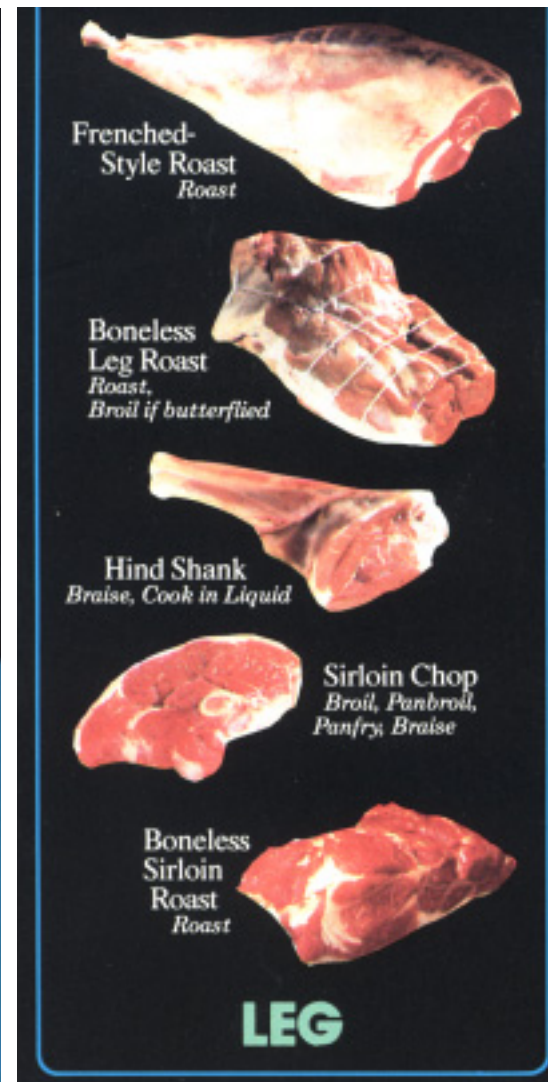
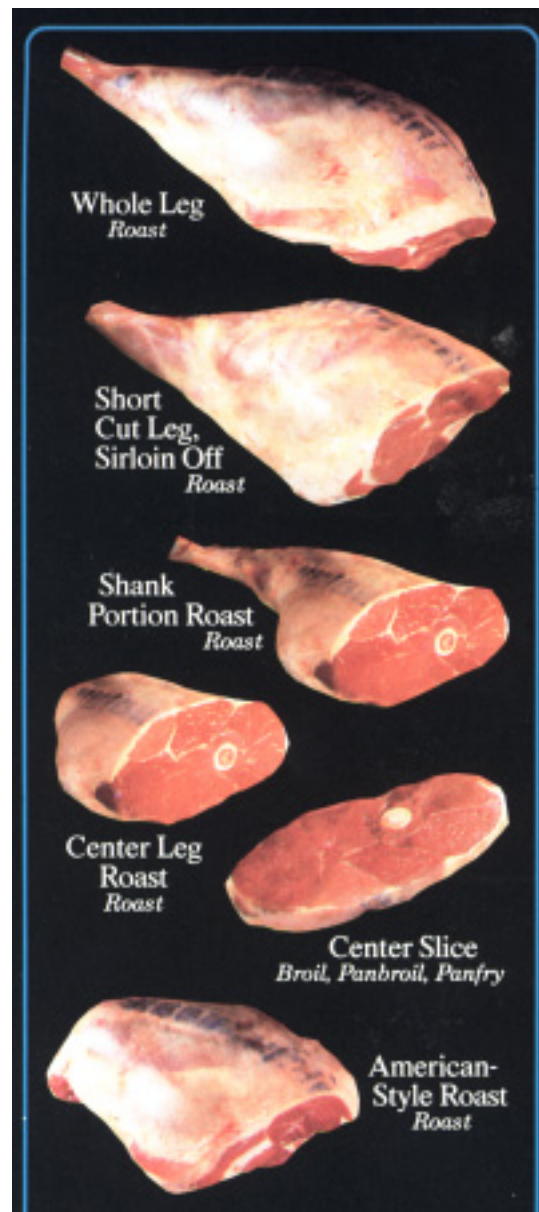
LAMB -- Close Trim, Boxed Convenience

Figure 1--
Primal (Wholesale)
Cuts and Bone
Structure of Lamb



Lamb Cuts

LAMB



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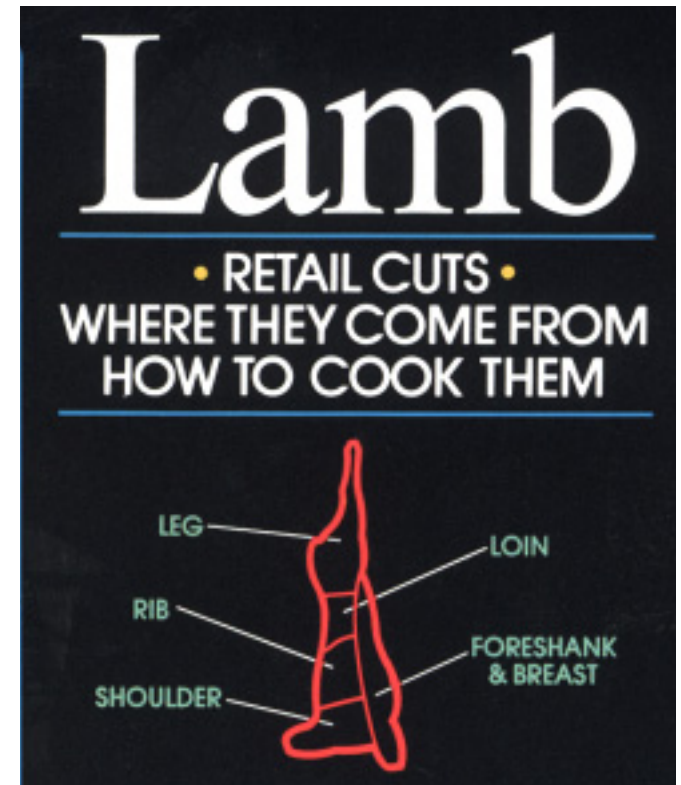
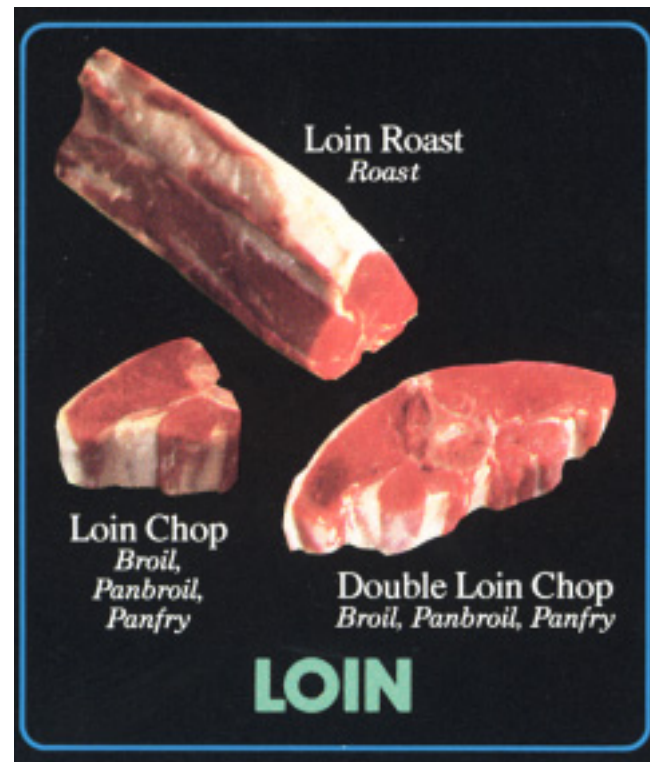
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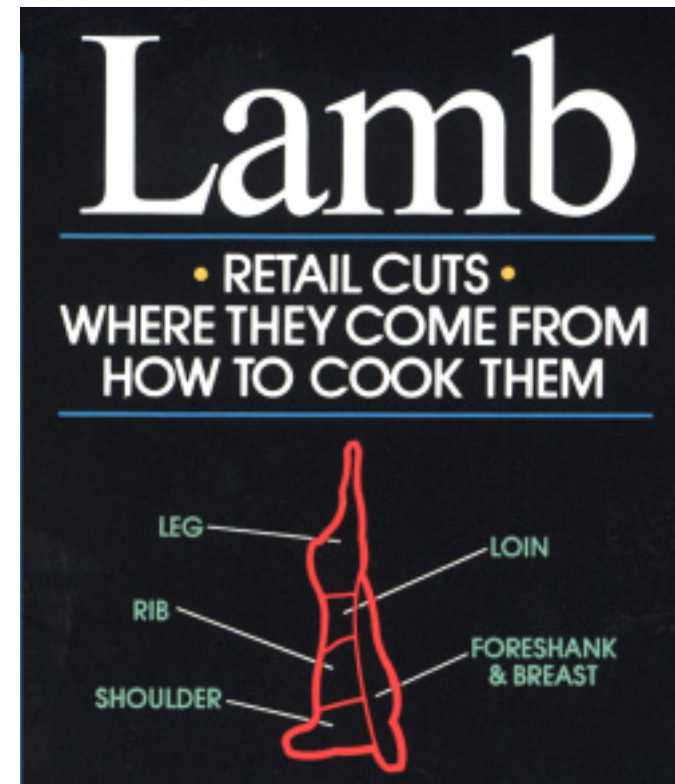
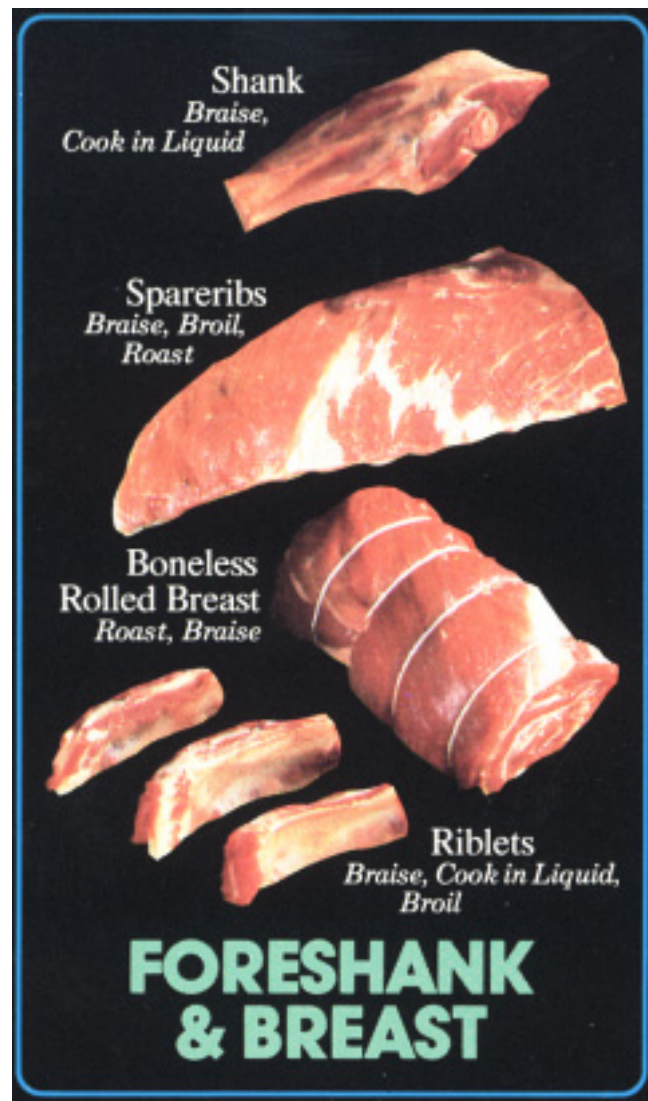
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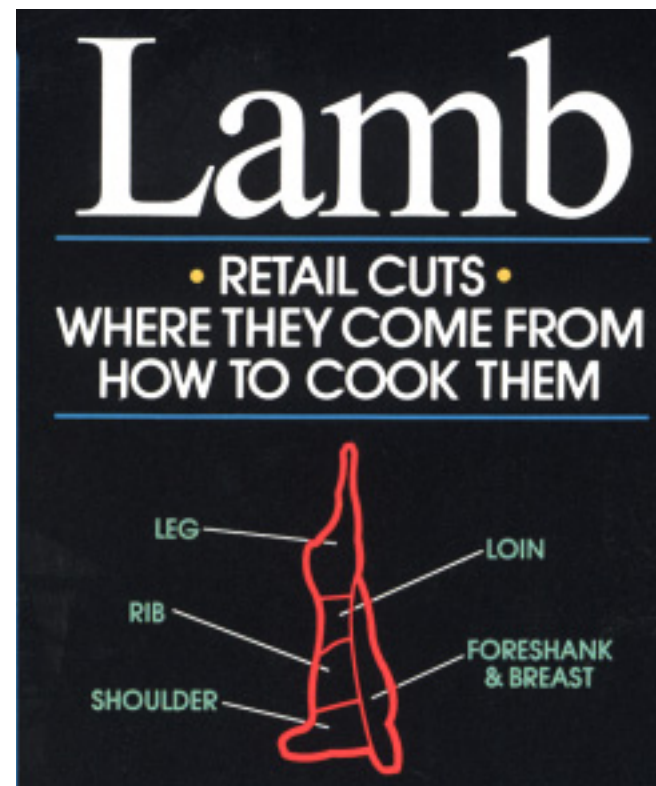
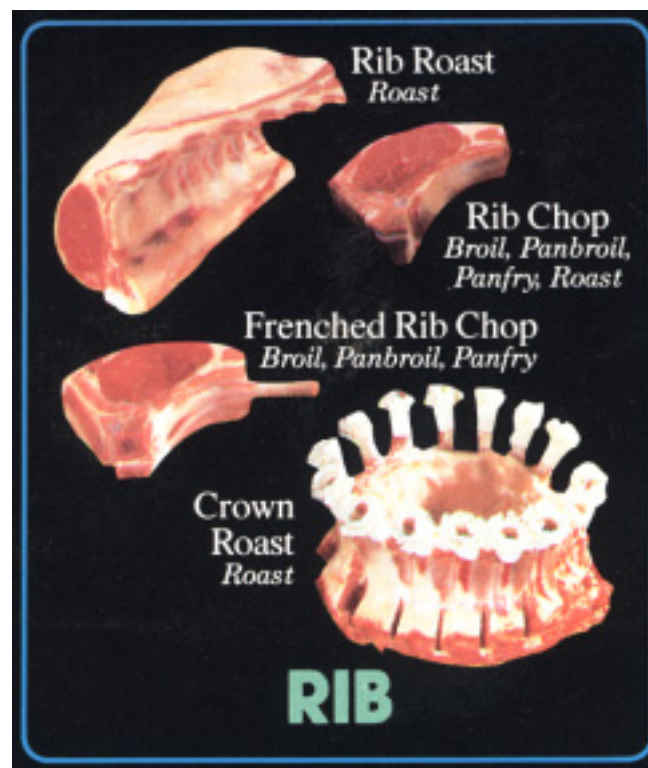
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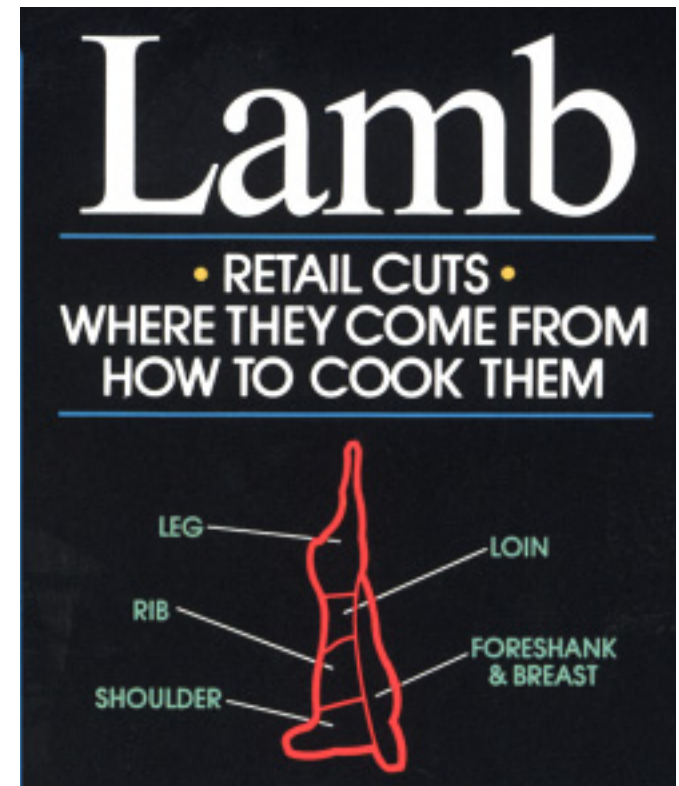
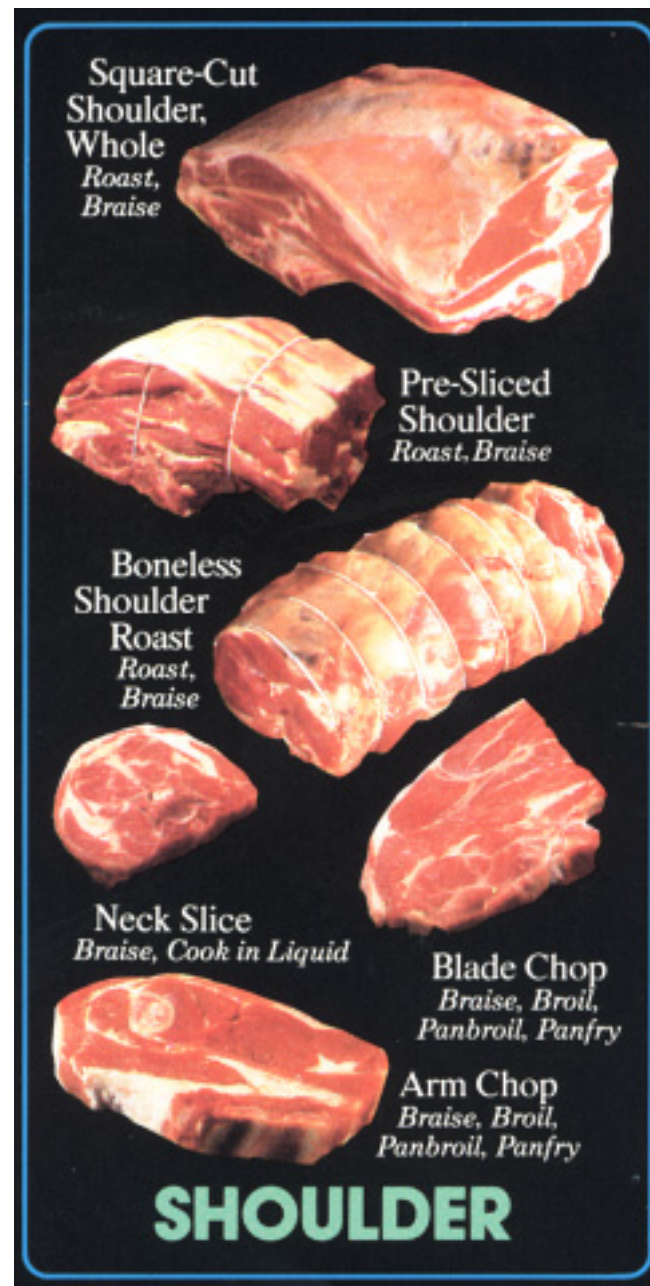
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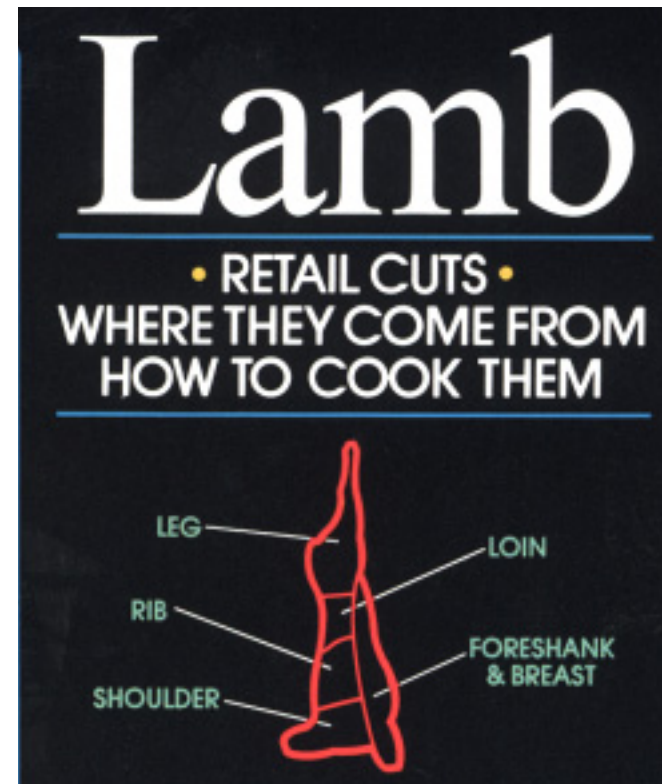
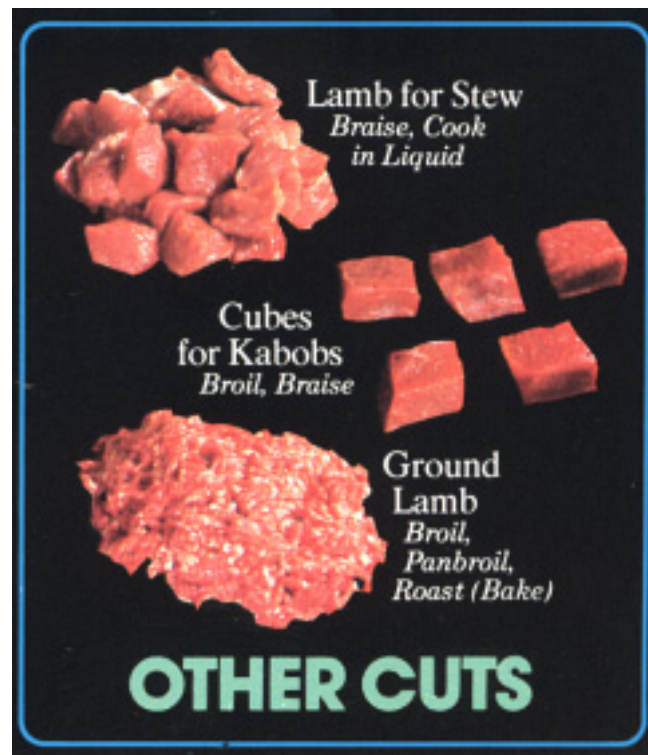
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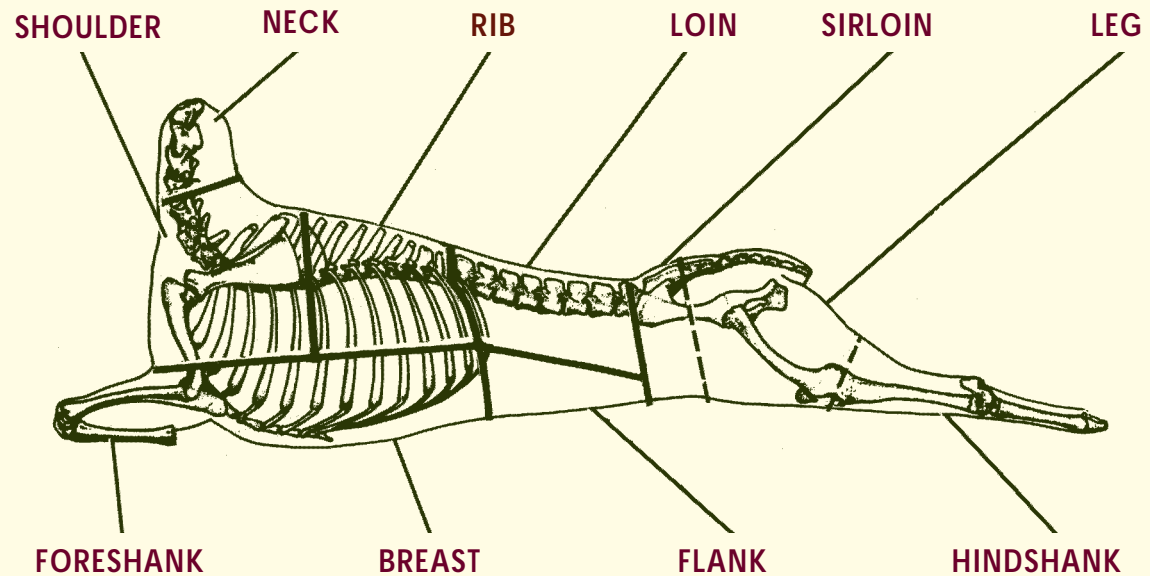
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Figure 1—Primal (Wholesale) Cuts and Bone Structure of Lamb.



Lamb—Closer Trim, Boxed Convenience

More than other meats, Lamb may tend to be seasonally available, though the sheep industry has made strides in recent years to assure a more level year-around supply. As with Veal, retail counter personnel should familiarize themselves with Lamb cookery and recipes in order to encourage customers to either try Lamb, or to help regular Lamb buyers experiment with a variety of cuts.

A Lamb carcass may be divided into sides, split through the center of the backbone, or, more likely, will be divided into Foresaddle (unsplit front half, which include Shoulder, Breast, Foreshank and Rib) and Hindsaddle (which is the unsplit rear half, including the Loin, Flank and Legs). The latter method separates the fore and hind by cutting between the 12th and 13th ribs.

continued on next page . . .

The cutting method and nomenclature for *URMIS* as shown in this manual for primal and subprimal cuts, is illustrated above, in Figure 1.

Unless specified otherwise, the Foresaddle and Hindsaddle are split through the center of the backbone before primal and subprimal cuts are produced.

The **Shoulder** is obtained by separating the foresaddle into the portion containing the Shoulder and the portion containing the Rib, usually made between the 5th and 6th ribs, leaving a seven rib Rib section.

The unsplit primal **Lamb Rib** is often called the “Hotel Rack,” (a foodservice industry term, not approved for *URMIS*) and typically contains ribs 6-12.

The **Lamb Loin** is comparable to the Beef Loin and includes the 13th rib, continuing to a point in front of the hip bone.

The **Lamb Leg** includes both the Sirloin and the Leg.



Lamb Cuts

SEE



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→	LAMB BREAST / FORESHANK
→	LAMB RIB
→	LAMB LOIN
→	LAMB SIRLOIN
→	LAMB SIRLOIN, BONELESS
→	LAMB LEG

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LAMB SHOULDER



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	Lamb Shoulder Roast Bnls	U.P.C. 2929
	Lamb Shoulder Cushion Roast Bnls	U.P.C. 2925
	Lamb Shoulder Blade Roast	U.P.C. 2920
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<u>L-2</u>	Lamb Shoulder Eye Roast Bnls	U.P.C. 2932
	Lamb Shoulder Arm Roast	U.P.C. 2916
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	Lamb Shoulder Country-Style Ribs	U.P.C. 2936
	Lamb Shoulder Neck Slices	U.P.C. 2926
	Lamb Shoulder Combination Pack	U.P.C. 2927
	Lamb For Stew	U.P.C. 3016

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LAMB BREAST / FORESHANK



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Lamb Breast Riblets

U.P.C. 3005

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	Lamb Rib Crown Roast	U.P.C. 2944
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U.P.C. 2955

Lamb Top Loin Chops

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Lamb Top Loin Chops Bnls

U.P.C. 2957

Lamb Loin Tenderloin

U.P.C. 2961

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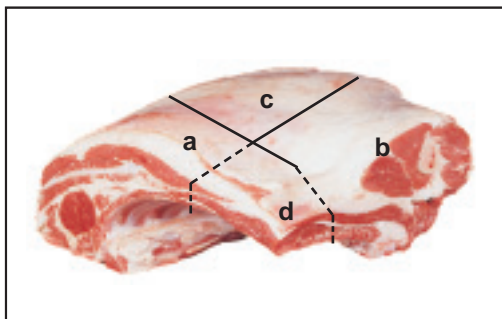
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Lamb Shoulder

IMPS/NAMP 207

Arm cuts (chops and roasts) are cut from (b) until the round bone is no longer evident. Blade cuts (chops and roasts) are similarly cut from (a) until the blade bone is no longer evident. The thin portion (d) may be left with either the Arm or Blade cuts, but is often removed from both in modern merchandising.

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**LAMB SHOULDER
SQUARE CUT WHOLE**
(Roast, Braise)

U.P.C. 2913



Unapproved Names; Other Information; IMPS/NAMP

Shoulder Block
Shoulder Roast

IMPS/NAMP 207

**LAMB SHOULDER
ROAST BNLS**
(Roast, Braise)

U.P.C. 2929



Rolled Shoulder Roast

IMPS/NAMP 208

**LAMB SHOULDER
CUSHION ROAST BNLS**
(Roast, Braise)

U.P.C. 2925



Shoulder Clod Roast
Boneless Outside Arm Roast
Boneless Shoulder

Ingredient list required if stuffing other than ground Lamb is used.

**LAMB SHOULDER
BLADE ROAST**
(Roast, Braise)

U.P.C. 2920



Shoulder Blocks

**LAMB SHOULDER
BLADE CHOPS†**
(Braise, Broil†, Panbroil†, Panfry†, Grill†)

U.P.C. 2922

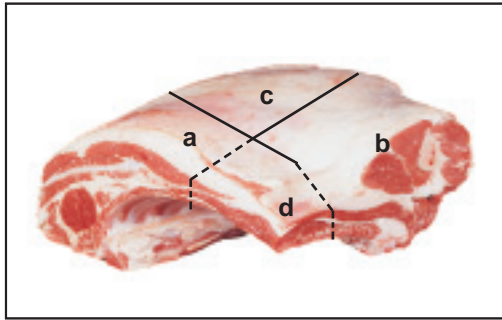


Blade Cut Chops
Shoulder Blocks
Shoulder Chops

IMPS/NAMP 1207

†Marinate before cooking.





Lamb Shoulder

IMPS/NAMP 207

Arm cuts (chops and roasts) are cut from (b) until the round bone is no longer evident. Blade cuts (chops and roasts) are similarly cut from (a) until the blade bone is no longer evident. The thin portion (d) may be left with either the Arm or Blade cuts, but is often removed from both in modern merchandising.

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**LAMB SHOULDER
EYE ROAST BNLS**
(Roast, Braise)

U.P.C. 2932



**LAMB SHOULDER
ARM ROAST**
(Roast, Braise)

U.P.C. 2916



**LAMB SHOULDER
ARM ROAST BNLS**
(Roast, Braise)

U.P.C. 2917



**LAMB SHOULDER
ARM CHOPS**
(Braise, Broil, Panbroil, Panfry)

U.P.C. 2918



**LAMB SHOULDER
ARM CHOPS BNLS**
(Braise, Broil, Panbroil, Panfry)

U.P.C. 2919



Unapproved Names; Other Information; IMPS/NAMP

Saratoga Roast

Shoulder Block
Shoulder Round Bone Roast

Boneless Shoulder Roast
Arm Cut Roast

Round Bone Chops
Arm Cut Chops
Shoulder Blocks

IMPS/NAMP1207

◀ PREVIOUS ▶ NEXT

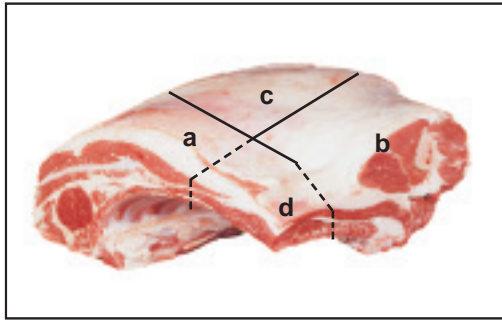
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Lamb Shoulder

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Arm cuts (chops and roasts) are cut from (b) until the round bone is no longer evident. Blade cuts (chops and roasts) are similarly cut from (a) until the blade bone is no longer evident. The thin portion (d) may be left with either the Arm or Blade cuts, but is often removed from both in modern merchandising.

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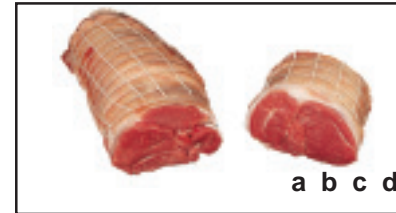
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LAMB SHOULDER OUTSIDE ROAST (Roast, Braise)

U.P.C. 2934



IMPS/NAMP 208A

LAMB SHOULDER COUNTRY-STYLE RIBS (Braise, Broil, Grill, Cook in liquid)

U.P.C. 2936



LAMB SHOULDER NECK SLICES (Braise, Cook in liquid)

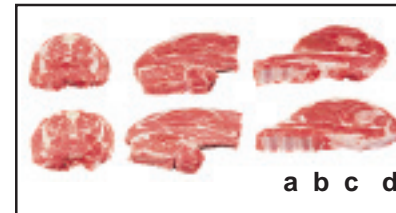
U.P.C. 2926



Neck of Lamb
Neck Pieces
Lamb Stew Bone-in

LAMB SHOULDER COMBINATION PACK (Braise, Broil)

U.P.C. 2927



Chops and Stew

The Combination Pack consists of Blade Chops, Arm Chops and Neck Slices in one package.

LAMB FOR STEW (Braise, Cook in liquid)

U.P.C. 3016



Leg as well as the Shoulder will yield suitable lean for Kabobs and Stew.

IMPS/NAMP 295

◀ PREVIOUS ▶ NEXT

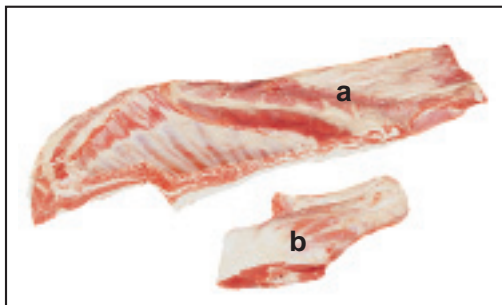
LAMB CUTS INDEX



LAMB

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Lamb Breast

IMPS/NAMP 209

Lamb Foreshank

IMPS/NAMP 210

The Lamb Breast (a) includes sections comparable to the Brisket, Plate and Flank sections of Beef. The Foreshank (b) is separated from the Breast by a cut which passes through the natural seam.

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LAMB BREAST (Braise, Roast)

U.P.C. 3002



LAMB BREAST EXTRA TRIM (Braise, Roast)

U.P.C. 3007



LAMB BREAST FOR STUFFING (Braise, Roast)

U.P.C. 3003



LAMB BREAST ROLLED (Braise, Roast)

U.P.C. 3004



LAMB BREAST RIBLETS (Braise, Broil, Grill, Cook in liquid)

U.P.C. 3005



IMPS/NAMP 209

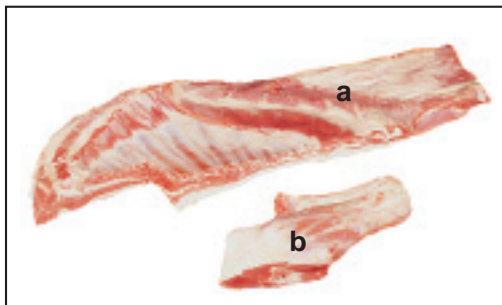
Denver Ribs

IMPS/NAMP 209B

*Ingredients list required if stuffing
other than ground Lamb is used.*

Pinwheels
Breast Pot Roast





Lamb Breast

IMPS/NAMP 209

Lamb Foreshank

IMPS/NAMP 210

The Lamb Breast (a) includes sections comparable to the Brisket, Plate and Flank sections of Beef. The Foreshank (b) is separated from the Breast by a cut which passes through the natural seam.

Approved Name; Recommended
Cooking Method; U.P.C.

LAMB BREAST SPARERIBS

(Braise, Broil, Grill [Parboil],
Roast)

U.P.C. 3008



Unapproved Names; Other
Information; IMPS/NAMP

Ribs, Denver-style

IMPS/NAMP 209A

LAMB SHANK

(Braise, Cook in liquid)

U.P.C. 3010



Trotter

IMPS/NAMP 210

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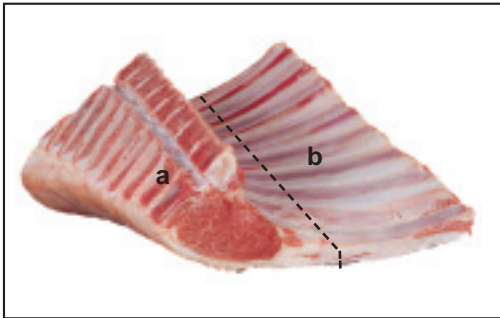
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Lamb Rib

IMPS/NAMP 204

The Rib, sometimes called the “Hotel Rack” is split, as illustrated, to make two primal Ribs, each containing either seven or eight ribs, depending on cutting style. The rib ends (b) are normally trimmed, but some length may be left on, as seen here, for decorating a Crown Roast, for example.

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LAMB RIB ROAST
(Roast)

U.P.C. 2942



Unapproved Names; Other Information; IMPS/NAMP

Hotel Rack
Rack Roast
Rib Rack

IMPS/NAMP 204A/204B

LAMB RIB ROAST BNLS
(Roast)

U.P.C. 2943



IMPS/NAMP 204E

LAMB RIBEYE ROAST BNLS
(Roast)

U.P.C. 2947



LAMB RIB CROWN ROAST
(Roast)

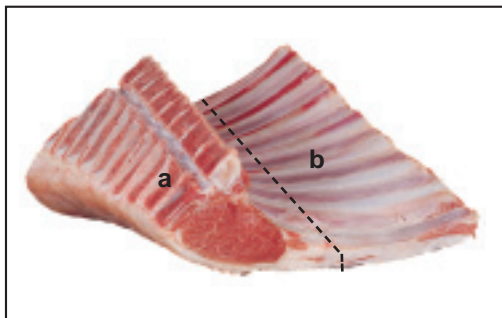
U.P.C. 2944



Rib Crown Roast

French the rib bone ends to expose at least 1½”.





Lamb Rib

IMPS/NAMP 204

The Rib, sometimes called the “Hotel Rack,” is split, as illustrated, to make two primal Ribs, each containing either seven or eight ribs, depending on cutting style. The rib ends (b) are normally trimmed, but some length may be left on, for decorating a Crown Roast or Frenched Chops, as seen here, for examples.

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LAMB RIB CHOPS

(Broil, Grill, Panbroil, Panfry, Roast)

U.P.C. 2948



Unapproved Names; Other Information; IMPS/NAMP

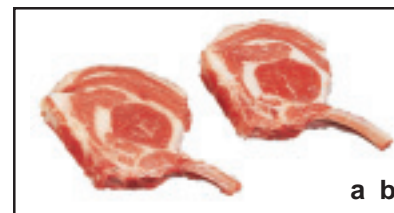
Rack Lamb Chops

IMPS/NAMP 1204B

LAMB RIB FRENCHED CHOPS

(Broil, Panbroil, Panfry)

U.P.C. 2949



Rib Kabobs
French Chops

French the rib bone ends to expose at least 1½”.

IMPS/NAMP 1204C

LAMB RIB FRENCHED CHOPS CAP OFF

(Broil, Panbroil, Panfry)

U.P.C. 2950



French Chops

French the rib bone ends to expose at least 1½”.

IMPS/NAMP 1204D

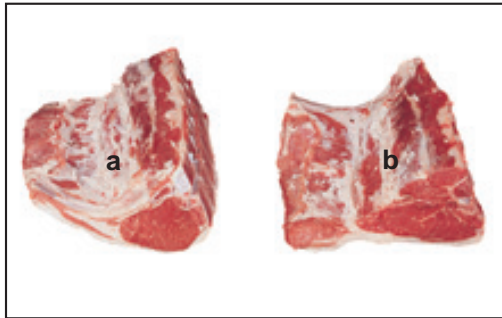


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LAMB

Approved Name; Recommended
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Lamb Loin

IMPS/NAMP 232

The primal Loin may be received whole, or split into left and right sides, as pictured here, showing both the Rib end (a) and Sirloin end (b). To fabricate double cuts [see following page], the primal must remain intact.

LAMB LOIN ROAST (Roast)

U.P.C. 2954



Saddle Roast
Full Trimmed Loin Roast

LAMB LOIN CHOPS (Broil, Grill, Panbroil, Panfry)

U.P.C. 2955



IMPS/NAMP 1232A

LAMB TOP LOIN CHOPS (Broil, Grill, Panbroil, Panfry)

U.P.C. 2956



LAMB TOP LOIN CHOPS BNLS (Broil, Grill, Panbroil, Panfry)

U.P.C. 2957



LAMB LOIN TENDERLOIN (Roast)

U.P.C. 2961



IMPS/NAMP 232D/246

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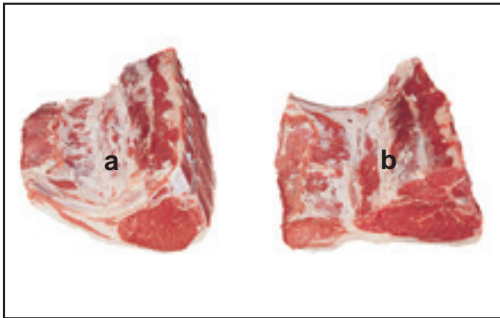
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Lamb Loin

IMPS/NAMP 232

The primal Loin may be received whole, or split into left and right sides, as pictured here, showing both the Rib end (a) and Sirloin end (b). To fabricate double cuts, the primal must remain intact.

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**LAMB LOIN
DOUBLE CHOPS**
(Broil, Grill, Panbroil, Panfry)

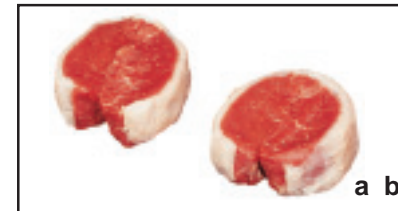
U.P.C. 2959

**LAMB LOIN
DOUBLE ROAST BNLS**
(Roast)

U.P.C. 2958

**LAMB LOIN
DOUBLE CHOPS BNLS**
(Broil, Grill, Panbroil, Panfry)

U.P.C. 2960



Unapproved Names; Other
Information; IMPS/NAMP

English Chops

Rolled Double Loin Roast

IMPS/NAMP 232B

English Chops

IMPS/NAMP 1232B





Lamb Sirloin

The Sirloin section of the Lamb carcass is traditionally removed as part of the Leg. However, it has become increasingly popular with boxed Lamb to remove the Sirloin section, as shown here, for creating additional merchandising opportunities.

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

LAMB LEG SIRLOIN ROAST (Roast)

U.P.C. 2981



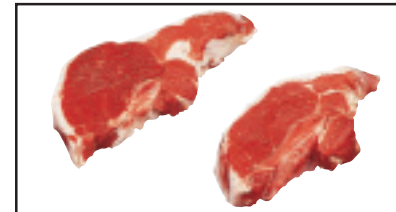
LAMB LEG SIRLOIN ROAST BNLS (Roast, Rotisserie)

U.P.C. 2982



LAMB LEG SIRLOIN CHOPS (Broil, Grill, Panbroil, Panfry)

U.P.C. 2983



LAMB LEG SIRLOIN CHOPS BNLS (Broil, Grill, Panbroil, Panfry)

U.P.C. 2984



IMPS/NAMP 234G

Lamb Sirloin Steak

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Lamb Sirloin, Boneless

IMPS/NAMP 234G

As with the bone-in Sirloin, this section is usually kept as part of the Leg. As boneless cuts are gaining greater favor with customers, retailers may find increased profitability in fabricating cuts from this subprimal.

**LAMB LEG
SIRLOIN ROAST BNLS**
(Roast, Rotisserie)

U.P.C. 2982



IMPS/NAMP 234G

**LAMB LEG
SIRLOIN CHOPS BNLS**
(Broil, Grill, Panbroil, Panfry)

U.P.C. 2984



Lamb Sirloin Steak

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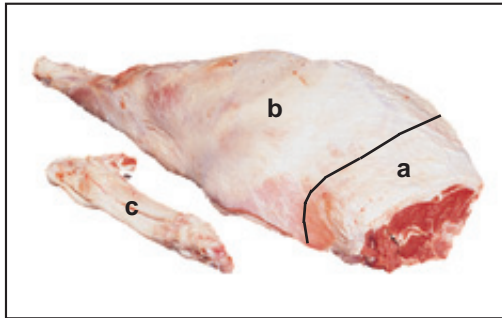
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Lamb Leg

IMPS/NAMP 233

The Sirloin (a) is shown here as part of the entire Leg (a, b). The Leg may be received with Hind Shank (c) attached, or separated at the "break joint," as illustrated here.

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LAMB LEG WHOLE
(Roast)

U.P.C. 2964



LAMB LEG ROAST BNLS
(Roast, Rotisserie)

U.P.C. 2973



LAMB LEG SIRLOIN OFF
(Roast)

U.P.C. 2967



LAMB LEG SIRLOIN OFF BNLS
(Roast, Grill, Rotisserie)

U.P.C. 2968



LAMB LEG COMBINATION
(Broil, Panbroil, Panfry, Roast)

U.P.C. 2977



Unapproved Names; Other Information; IMPS/NAMP

Leg, Sirloin On
Leg-o-Lamb
Full Trimmed Leg Roast

IMPS/NAMP 233

IMPS/NAMP 234

3/4 Leg

Cutting three or four Sirloin Chops will remove the sirloin section.

IMPS/NAMP 233E

3-in-1 Lamb Leg Combination
2-in-1 Lamb Leg Combination

Cut two to three sirloin chops from the full leg and package them with the leg roast.

◀ PREVIOUS ▶ NEXT

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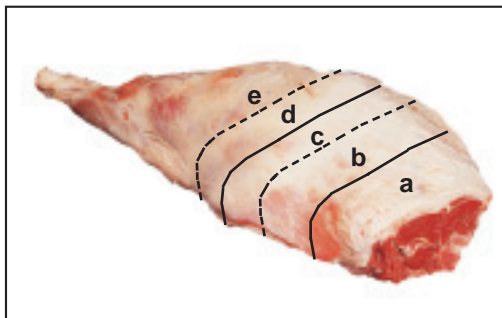


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Information; IMPS/NAMP



Lamb Leg

IMPS/NAMP 233

The Lamb Leg may be merchandised as a whole roast, or fabricated into cuts as illustrated on this and the following page.

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**LAMB LEG
SIRLOIN CHOPS**
(Broil, Grill, Panbroil, Panfry)

U.P.C. 2983



Lamb Sirloin Steak

**LAMB LEG
SIRLOIN CHOPS BNLS**
(Braise, Grill, Panbroil, Panfry)

U.P.C. 2984



Lamb Sirloin Steak

**LAMB LEG
SIRLOIN HALF**
(Roast)

U.P.C. 2971



Leg of Lamb Butt Half

**LAMB LEG
CENTER ROAST**
(Roast)

U.P.C. 2979



**LAMB LEG
SHANK HALF**
(Roast)

U.P.C. 2969

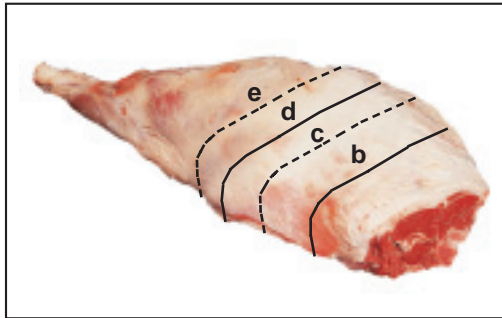


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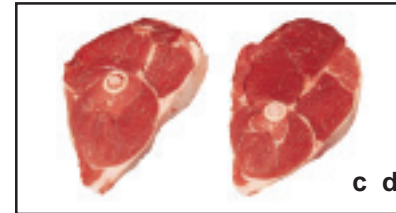
Lamb Leg

IMPS/NAMP 233

The Lamb Leg may be merchandised as a whole roast, or fabricated into cuts as illustrated on this and the preceding page.

**LAMB LEG
CENTER SLICE**
(Broil, Grill, Panbroil, Panfry)

U.P.C. 2980



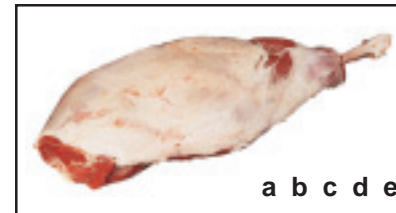
Lamb Leg Chop
Lamb Steak
Leg Steak

IMPS/NAMP 1233E

*French the shank bone end to expose
about two inches.*

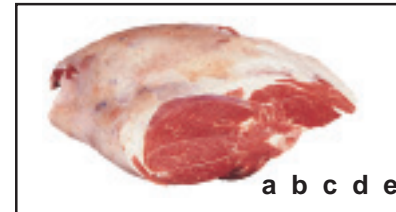
**LAMB LEG
FRENCHED-STYLE ROAST**
(Roast)

U.P.C. 2965



**LAMB LEG
AMERICAN-STYLE ROAST**
(Roast)

U.P.C. 2966



Full leg with shank bone removed.

**LAMB LEG
BUTTERFLIED ROAST**
(Broil, Roast, Grill)

U.P.C. 2975



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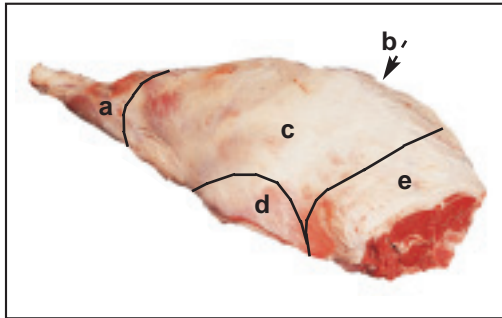
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Lamb Leg

IMPS/NAMP 233

Boneless subprimals are being made available to retailers with increasing frequency. These subprimals may be removed from the Leg: Top (b) [not visible], Bottom (c) and Tip (d). Under the URMIS labeling system, Top Leg cuts may also be labeled as Inside and Bottom Leg cuts as Outside.

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**LAMB LEG
HIND SHANK**
(Braise, Cook in liquid)

U.P.C. 2978



**LAMB LEG
TOP ROAST BNLS**
(Roast, Grill)

U.P.C. 2985



**LAMB LEG
TOP STEAK BNLS**
(Braise, Cook in liquid, Broil, Grill)

U.P.C. 2986



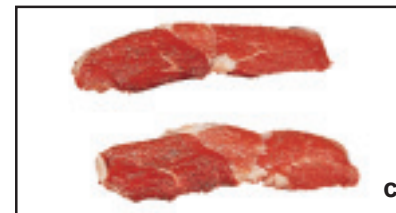
**LAMB LEG
BOTTOM ROAST BNLS**
(Roast)

U.P.C. 2987



**LAMB LEG
BOTTOM STEAK BNLS**
(Braise, Cook in liquid)

U.P.C. 2988



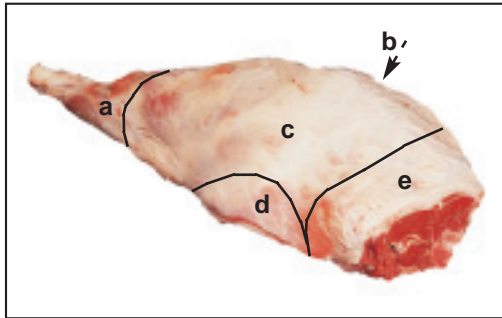
Unapproved Names; Other Information; IMPS/NAMP

IMPS/NAMP 234E

This cut may be merchandised with or without the eye attached. The illustrated roast has the eye removed.

The illustrated steak has the eye attached.





Lamb Leg

IMPS/NAMP 233

Boneless subprimals are being made available to retailers with increasing frequency. These subprimals may be removed from the Leg: Top (b) [not visible], Bottom (c) and Tip (d). Under the URMIS labeling system, Top Leg cuts may also be labeled as Inside and Bottom Leg cuts as Outside.

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LAMB LEG TIP ROAST BNLS (Roast)

U.P.C. 2989



IMPS/NAMP 234F

LAMB LEG TIP STEAK BNLS (Braise, Cook in liquid, Broil, Grill)

U.P.C. 2990



LAMB LEG CUTLETS (Braise, Cook in liquid)

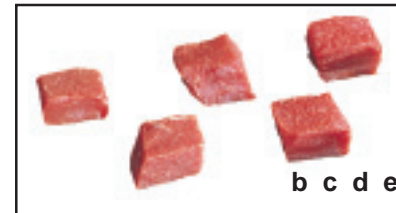
U.P.C. 2992



IMPS/NAMP 1234A

LAMB CUBES FOR KABOBS (Broil, Braise, Grill)

U.P.C. 3017



Shish Kabobs
The Shoulder, as well as the Leg will yield suitable lean for both Kabobs or Stew.

IMPS/NAMP 295A

LAMB CUBED STEAK (Broil, Panbroil, Panfry)

U.P.C. 3013



IMPS/NAMP 1200





GROUND MEATS

From fast food to trendy city cafes, to family kitchens across the country, ground beef is a universal staple on American tables. Yet there is no place in the meatcase with greater chance for consumer confusion, or opportunity for retailer error, than in the ground meat section. It follows that standardization of the name on the label—including a clear compositional definition—would eliminate both misunderstanding and error.

While pork, lamb and veal are also sold as ground products (and are included in this chapter), the authors have devoted this discussion primarily to ground beef, due to its sales volume. The principles reviewed in this chapter apply equally to other ground meats and retailers should be cognizant of local, state or federal regulatory action that might have an impact upon labeling for all ground meats.



Many Names for Ground Beef

Fresh ground beef products have traditionally been sold with primal names, such as “Ground Round,” “Ground Chuck,” “Ground Sirloin,” “Ground Beef,” and “Hamburger” virtually everywhere in the U.S. In some eastern regions ground beef is called, locally, “Chopped Meat,” or, colloquially, “Chop Meat.” The only “common point” across the country has been the uniform regulatory requirement that ground beef cannot exceed 30% fat content.

The obvious reason for labeling ground beef with primal cut names has been that the product comes from those specific sections of the carcass. Over the years, consumers have assumed that the grinds bearing those labels were more or less superior. This might be true, but only in terms of general lean-to-fat ratio. For example, Ground Round is very lean; Ground Chuck is less lean. The flavor and nutritive values have been thought to be different, with the Ground Round being “better.” In fact, Round is leaner, and should carry a higher price. But the difference (and its value) lies in the lean-to-fat ratio, not in the origin of the cut.

It is unfortunate that the conventional preparation practice of selling “Ground Round” with non-round trimmings mixed sometimes has been perceived by consumer activists as deceptive. It should be noted that there are no compositional descriptions on grinds with primal names, such as Ground Round, Chuck, etc. Consequently, while the relative leanness of Ground Chuck, Ground Round and Ground Sirloin may be the same across the industry, the *compositional descriptions* of each may vary among chains, or even between competing stores within a marketing area. Therefore, it is difficult for a consumer to make an informed purchasing decision based upon labeling that does not identify the lean-to-fat composition.

Still, there is ample evidence that true value to the consumer should be based on the lean-to-fat ratio, and that there are no discernible flavor differences between meat from one part of the carcass

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compared to another, provided they have the same balance of lean and fat.

If product is to be used for burgers, breakfast patties, spaghetti sauce, meat loaf or other dishes, dependence upon the lean or fat content is apt to be critical to the recipe's outcome.

Ground beef is "Ground Beef"

The *ICMISC* feels that suspicion and criticism in this vital area of meat merchandising will be eliminated through the use of the singular, all-inclusive "Ground Beef" name, *with its composition qualified on the label*.

Therefore, after considering available facts and opinions, as well as common practices, the *ICMISC* concluded in 1973 that all beef that is ground should be labeled as "Ground Beef," with an accompanying compositional description (lean-to-fat ratio) stated.

Equipment for Scientific Analysis

There were several types of equipment designed to determine the amount of fat in ground meat products, and, no doubt, more instruments will be brought on stream as time passes. The "official" testing method, used by the U.S. Department of Agriculture (as well as most state and local regulators), is a chemical process, performed in a laboratory. Others include infrared, electronic or sonic devices. These all measure accurately within tenths of a percent.

Measuring units available for store level use are employed by various retailers to conduct batch analyses in individual stores. Though relatively inexpensive, they add a cost, nonetheless, to operations in the meat department. However, managers who are able to closely control the fat/lean content of ground meats, particularly ground beef, will realize a double benefit. They will maximize profitability from their ground meats program, and will avoid being confronted by a regulatory agency for mislabeling.

Ground Beef Specifications

Ed. Note: At press time, the U.S. Department of Agriculture was yet to issue an anticipated regulation for the labeling of ground meats. The editors have chosen to provide the following excerpt from the pending proposed regulation. However, retailers should be cognizant of the regulatory changes and label ground meats accordingly.

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USDA/Food Safety Inspection Service (FSIS) is proposing to amend its regulations to require nutrition labels on all ground or chopped meat and poultry products, with or without added seasonings, unless an exemption applies. Under existing regulations, multi-ingredient ground or chopped products (e.g., ground pork with seasonings), and heat processed [multi-ingredient] ground or chopped products (e.g., fully cooked or partially cooked patties) are required to be nutritionally labeled, unless they qualify for an exemption, but single-ingredient, raw ground or chopped products are not required to be so labeled. Without nutrition information for single-ingredient, raw ground or chopped products, the Agency has tentatively concluded that these products would be misbranded under the Federal Meat Inspection Act and the Poultry Products Inspection Act. The Agency has also tentatively determined that single-ingredient, raw ground or chopped meat and poultry products are different from other single-ingredient, raw meat and poultry products in several important respects. Thus, FSIS is proposing to make nutrition labeling requirements for all ground or chopped meat and poultry products consistent with those currently required for products in the mandatory nutrition labeling program (multi-ingredient and heat processed products).

FSIS is proposing to require nutrition labels on packages of single-ingredient, raw ground or chopped products, rather than at their point-of-purchase, largely because these products are similar to products in the mandatory nutrition labeling program (which requires nutrition information to be on the label of individual packages), in that certain parameters, such as their fat content, can be controlled precisely to obtain the desired product.

FSIS is withdrawing its proposed rule of May 24, 1994 (59 FR 26916), which sought to amend the regulations by permitting percentage labeling for lean and fat on ground beef and hamburger, when the product did not meet the regulatory criteria established for "low fat," if the product had nutrition information on its labeling or in point-of-purchase materials that were in close proximity to the product. FSIS is withdrawing this proposal and proposing revised percentage labeling requirements in this rule. In this proposal, FSIS is expanding the categories of ground or chopped products that can have lean percentage labeling.

FSIS is proposing to permit a statement of lean percentage on the label or in labeling of ground or chopped meat and poultry products that do not meet the regulatory criteria for "low fat." The Agency is proposing to do so because many consumers have become accustomed to this labeling on ground beef products, and because FSIS believes this labeling provides a quick, simple, accurate means of comparing all ground or chopped meat and poultry products. The proposed regulatory language requires that a statement of fat percentage be contiguous to, in lettering of the same color, size and type as, and on the same color background as, the statement of lean percentage. The Agency is proposing these requirements concerning size, type, and color to ensure that the statement of the fat percentage is as clear and readily observable as the statement of the lean percentage.

Citation: Federal Register/Vol.66 No.12/ January 18, 2001 (pages 4970 & 4981).

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Receiving Pre-Ground Supplies

Most meat packers, vendors, wholesalers and cooperative central meat warehouses provide vacuum packs of both coarse grind and fine grind beef as either a supplement to, or for the complete ground beef supply for retail customers. Assuming that the product has been prepared and labeled under government inspection, the content of the package must conform to the label description (e.g. Ground Chuck, 17% fat, etc.). To assure its content, the product has likely been thoroughly tested by the vendor for its lean-to-fat ratio with a high degree of accuracy. At the store, it may be further ground/processed, and if mixed with “house” trimmings, this may cause the composition to change.

Ground Pork, Veal and Lamb

Trimnings of the other meats also are often ground and merchandised as fresh (unseasoned) products. They may be packaged separately, or sometimes these ground meats are merchandised in combination packages, perhaps labeled as “For Meat Loaf.” Beef, too, is sometimes contained in such combination packages.

The regulatory standards (to date) do not cover the lean-to-fat ratio of these co-mingled products, but care should be taken, nonetheless, to produce consistent quality and to carefully label each package as to the species origin of its content.

A seasoned preparation of “Pork Sausage” may be merchandised fresh for the meat case, sometimes labeled or advertised as a breakfast meat, or perhaps as a stuffing ingredient. Although regulations stipulate no greater than a 50% fat content.

It remains that ground meats and ground beef, in particular, are a favored “cut” appearing in many recipe forms on the American table. Great care should be taken by retailers to present it as “freshly ground” and accurately labeled.

Note: the percentage of lean for all the photographic exhibits was determined by chemical analysis in the Meat Science Laboratory of the University of Illinois at Champaign-Urbana, Illinois.

Ground veal is not pictured because the normal light color of the product did not allow a photographically clear differentiation of the percentage of lean/fat.

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Beef Grinds:



95% LEAN, 5% FAT



90% LEAN, 10% FAT



85% LEAN, 15% FAT



80% LEAN, 20% FAT



75% LEAN, 25% FAT



70% LEAN, 30% FAT

Pork Grinds:



90% LEAN, 10% FAT



80% LEAN, 20% FAT



70% LEAN, 30% FAT



Lamb Grinds:



85% LEAN, 15% FAT



75% LEAN, 25% FAT

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EFFECTIVE MEATCASE MANAGEMENT

The 1990s provided the backdrop for some of the most concentrated competition in the retail food trades of any period in history. At the center of solutions to meet that competition is a surge to affect the best possible level of customer satisfaction. The basic challenge is to access timely and accurate information for the smooth and continual flow of products matched to customer demand and linking the consumer to the supplier through the retail system. There is an industry-wide desire to take costs out of the supply system and improve the focus on providing consumers with products they want, where they want them, and at a fair price.

But for a retail food store to attain these goals, they must rely on support from internal management, vendors and suppliers. At the meat counter in particular, a store manager can meet the demands of his or her customers best when company management encourages innovative store management and is not locked into time-honored, but highly inefficient systems and procedures. And it is vital that the suppliers and the rest of the livestock and meat industry adopt a similar philosophy of open and innovative management.

Category Management has been defined as, “ the distributor/supplier process of managing categories as strategic business units, producing enhanced business results by focusing on delivering consumer value.” The purpose of establishing Category Management procedures in a retail operation is to shift the emphasis on sales to fit customer needs – to be consumer driven. It is often the case that a retailer will promote products because a supplier has offered special deals or advertising support. Understanding the meat case through Category Management allows the manager to see that this type of short-term activity is not necessarily profitable. While suppliers remain important to retailers, focusing on customer needs will bring the retailer closer to increased customer satisfaction, sales and profitability. At that same time, establishing a firm Category Management policy should strengthen relationships with cooperating suppliers because both managers and suppliers can see the potential for profit.

Many retailers think in terms of total store, but industry research indicates that many, perhaps most, consumers make buying decisions category by category, not based on the total store. By identifying categories, a store manager can set goals and objectives for each, some as traffic builders, some a sales generators. Because customers can buy products anywhere, the retailer who zeroes in on the customer needs of his or her market or store and emphasizes service or price or availability of the product categories is apt to gain the business.

Category Management is still a relatively new way of thinking for many retail meat department personnel, mainly because they have not always had the tools needed to collect and analyze data with

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which to assess the value of the products they merchandise. Because of the variable nature of many fresh cuts, historically retailers have had no effective way of accurately measuring the amount of a specific product that was sold during any given period, or how much it sold for. Without this information, insight into true profitability is impossible.

With the streamlining of retail operations, management is requiring profitability from all store departments. Bringing programs like Category Management into the meat department is important not only to the retail meat manager, but to the entire meat industry.

Background

The Uniform Retail Meat Identity Standards (URMIS) is an industry-wide program managed by the National Cattlemen's Beef Association and the National Pork Board that encourages retailers to adopt a uniform retail cut "language" for their customers. Prior to URMIS a specific cut might have had several different names, depending on the store or region of the country. But in adopting URMIS, retailers across the U.S. could label every retail cut uniformly, thereby reducing consumer confusion at the meat case.

The adoption of URMIS, in turn, led to a structure for collecting sales data at the store level. This was done through the creation of a Universal Product Code (U.P.C.) for each URMIS-identified cut of meat available at retail.

By the early 1980s U.P.C. numbers and scanning technology had entered the retail world – but not yet for meat. Scanners and U.P.C. numbers replaced manual price entry at checkout counters nationwide for fixed-weight grocery items such as canned vegetables, boxed pasta or non-grocery items. Retailers were able to access the data on their products and make purchasing, restocking and marketing decisions based on that information.

By the mid-1980s the meat industry was able to start playing catch-up via a system for bar coding random weight products. The absence of that information was compounded by the technological difficulties of developing equipment that could weigh and code random weight products and accurately scan labels.

The system and equipment have now been developed to allow retailers to use scanning technology to collect and analyze the data from random weight items. When a meat cut is scanned, the information gleaned through its U.P.C. number identifies the cut, how much it weighs and how it is priced. This information, combined with back room data, can help a meat manager understand and manage product mix, efficiently calculate profitability and reduce shrink.



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Scanning

Utilization of U.P.C. scanning of random weight meat has provided meat managers with the much-needed capability to gather information on fresh meat cuts. Some advantages for using advanced scanning technologies with URMIS are that each individual meat manager can:

1. *Control inventories more precisely.* Total product received can be recorded as soon as it arrives at the store, and then can be accurately compared to exact sales figures, providing information on yield, cutting losses, rework and even pilferage.
2. *Rapidly and easily monitor the impact of changes* in product mix upon sales and profits. Even minor, or “subtle” changes can be monitored and evaluated on a continuous basis.
3. *Gain a better understanding of product movement during different day parts, days of the week or seasons of the year.* Production and ordering, as well as labor scheduling, can then be coordinated around high and low demand periods in order to ensure better in-stock positions and avoid out of stocks and lost sales.
4. *Effectively monitor sales data* showing not only the weight and dollar volume for meat department operations, but also information down to the cut level.
5. *Determine, quickly and accurately, the impact* of various advertising campaigns, tie-in promotions and other merchandising efforts on meat sales.
6. *Effectively reduce the error incidence of checkout clerks* ringing up meat items as grocery, produce or other store department items.



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Bar Code Structure. There are some similarities between bar codes for fixed weight and random weight items. For instance, both have 12 digits and the first digit is used to indicate if the item is fixed or random weight. The 12th digit is a code check digit. There the similarities end, with the 10 central digits being used differently. The bar codes for fixed weight items are arranged in what is called the “five-five” format. That is, the first five digits of the 10 central numbers are the manufacturer’s permanent identification number, assigned to each manufacturer on a one-time basis by the UCC. It appears on every U.P.C.-coded product which that company packages. The other five digits in the “five-five” format are used to identify the specific item. The fixed cost is cross-referenced at the checkout, since each same sized unit (a box or can, for instance) has the same fixed unit price at any given time.



For random weight products, the store itself often becomes the “manufacturer;” however, random weight items present a special challenge. For example, two packages of Pork Loin Butterflied Chops will sell at the same price per pound (at any given time), but because the packages are likely to weigh differently, they will have a different total price. The scanning equipment must know how to sort that out.

Reading the U.P.C. Label. In most states, labeling requirements for fresh meat stipulate that product description, net weight, price per pound and total retail price all appear on top of the package and be easily readable by a consumer in pounds, ounces (or hundredths of a pound) and a dollar amount. If a U.P.C. number is used, it also appears on top of the package, but is not in a format readily understood by consumers. The code is structured with the following characteristics:

1. The code satisfies the requirements of U.P.C. Guideline #11 for random weight meat items, as described in the “U.P.C. Code Format” section (see following).
2. The system applies to all consumer meat retail cut packages, whether produced in the retailer’s store, or at a remote locale such as a central meat cutting and packaging facility.
3. The overall number blocks are based upon the Uniform Retail Meat Identity Standards program.
4. The system is flexible and adaptable to meet growth and/or changes occurring in the industry.

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The U.P.C Code Format

The schematic below indicates the number code system with the position-by-position description on how it works with the random weight code format. (See Figure 1) Note there are 12 positions, one at each end and 10 in the middle.

The first digit – the number “2” – has been set aside for random weight items. (A zero, [“0”] indicates a fixed weight item.) The number system “2” accommodates both retailer packaging and manufactured packaged items which are sold on a price-per-pound, or random weight basis.

Retailer assigned. Of the 10 central digits, the first position (X_1) is to be used by the retailer for any internal information. For example, numbers 0-3 could denote rewaps, markdowns, special sale items, etc. The retailer could assign numbers 4-8 to specific vendors for vendor-packaged items, or use them to denote service versus self-service items. The number 9 should be reserved for products that need more numbers than are available in the URMIS structure (e.g., further prepared, cooked, smoked, and specialty items). Use of the number 9 in the X_1 position will allow for an extended list of numbers to be assigned to new and value added fresh meat items that would not otherwise fit into the original URMIS structure.

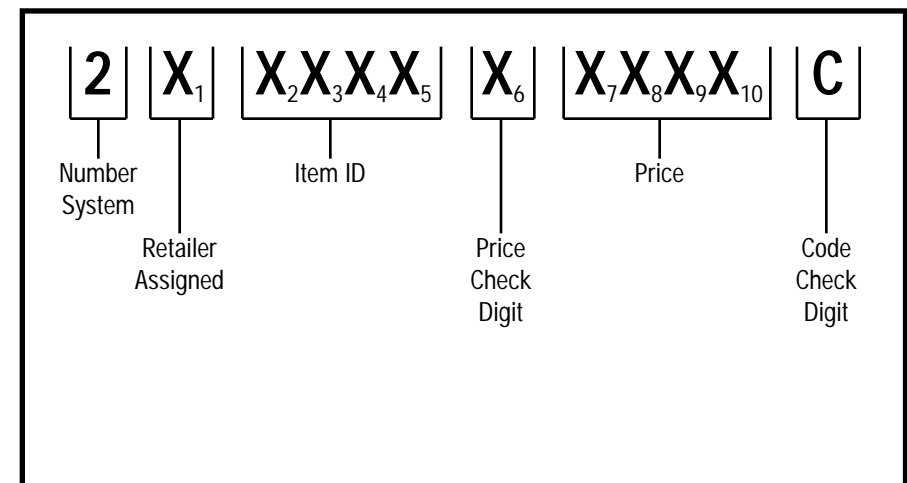
Retail cut. The next block of four digits (X_2, X_3, X_4, X_5) would be used to identify specific retail meat cuts, as identified in the U.P.C. listing.

Price check digit. The next position (X_6) is used by the electronic scanner as the check digit for the item’s package price.

Total price. The next four digits (X_7, X_8, X_9, X_{10}) have been designated to identify the total retail price of the individual package.

Module check digit. The twelfth digit (C) is the code check digit which verifies all other data.

Figure 1 – Bar Code Format.



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Summary

Once a retail organization has adopted the URMIS system supported by the standard U.P.C. numbers, it becomes possible to analyze and evaluate retail meat marketing systems accurately for the first time. The use of a uniform system assigning U.P.C. numbers to random weight meat cuts provides the retailer with an opportunity to capture detailed and accurate information on specific cuts sold in individual stores and also use those data across an entire set of stores. Coupled with scanning of incoming product, it provides an opportunity for the applications of improved accountability and management programs in the meat department. The information gathered allows for:

- ▲ Capturing weights from products shipped out of the warehouse after they have been selected.
- ▲ Electronic verification of product received at store level.
- ▲ Updating of cooler inventory showing the value of product in the cooler.
- ▲ Capture of production data, incorporating micro-processor capabilities at the scale into production systems.
- ▲ Electronic identification of what is in the meat case at any given time.
- ▲ Accurate reporting, via scanning, of what has actually been sold, to include the development of short and long term consumer purchasing trends, store by store.

While much of the information generated by scanning technology is not new, using the standard URMIS names and U.P.C. numbering system makes the information more accessible, useful, timely and more efficiently stored and retrieved, analyzed and summarized. It provides a keener measurement of store performance management. The data entry and retrieval terminal has replaced yesterday's clipboard with the information made understandable and useful to management. At last, the retailer has the ability to track actual sales across the scanning system at the front end and, in turn, interpret information necessary to make timely and effective merchandising decisions, thus maximizing profit opportunities. A store manager or division executive can tell suppliers exactly what is needed, and when, far in advance of the planned sales period.



FOOD SAFETY

Few factors are more important in assuring the wholesomeness of food than handling practices—from processing plant to your customers' kitchens—including *good sanitation* and *proper temperatures*. Some of the most significant instances of food-borne illnesses, resulting from product contamination—or exposure of foods to harmful bacteria, including meat foods—have been the result of poor handling and storage and improper cookery. Such contamination may occur at the processing plant, in transit from the plant, in the retail store cooler or retail case, or in a shopper's basket, car or home. In other words, bacteria are everywhere! The key to food safety is to minimize, or eliminate, harmful bacteria in or on meats during processing, handling and packaging.

Spoilage bacteria vs. pathogenic bacteria. As food **spoils**, the color, odor and texture deteriorate, thus reducing its desirability and acceptability. These signs are a signal, alerting an observer that taste, food safety, and quality have diminished. While the foodstuff may still be safe to eat, it has become unpalatable. However, when food is *contaminated* with **pathogenic organisms**, it has been exposed to microorganisms which can *cause food-borne illness in humans*. There often are no alerting signs of contamination with food pathogens, such as off-odor or color.

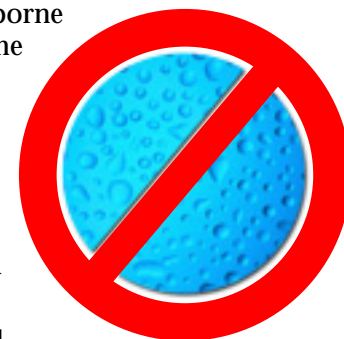
Therefore, it is essential that exposure to pathogenic contamination be minimized, if not prevented altogether. Much can be done through careful product control at every step of handling.

Conditions

Proper storage is essential to maintain food safety and quality. For microorganisms to thrive, there must be conditions which encourage growth. Factors which should be controlled are *moisture*, *temperature*, *oxygen*, *exposed meat surface areas* and *degree of acidity or alkalinity*. Several types of mold and yeast, as well as microorganisms such as bacteria and viruses, can grow **on** meat.

Bacteria are the leading offender. Molds/yeasts are less frequently seen on meats but do grow under certain conditions. Viruses are a potential cause of food-borne illness. A few parasites are also potential problems in meat. We'll discuss some of these troublemakers, but first, let's look at conditions.

Moisture. Moisture must be present for microorganisms to grow. Molds grow in dryer environments, but there is enough natural water in fresh meats to satisfy the growth of both. The moisture level in meat is affected by air flow, humidity and temperature in the storage area. Air flow increases evaporative losses in unwrapped meat. The relative humidity in storage affects the amount of moisture drawn to the surface. When relative humidity is high, condensation of moisture occurs. If the relative humidity is low, moisture evaporates and meat surfaces stay relatively dry, inhibiting bacterial growth. When the combination of desired low relative humidity and proper temperature



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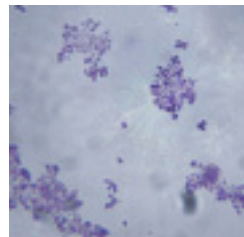
levels is maintained, spoilage will be retarded and shrinkage, discoloration and dehydration will be minimized.

Temperature. Temperature is a critical factor during meat handling and storage. One class of microorganisms that grows well between 32°F and 68°F includes some strains of bacteria and some yeasts and molds. They are called “psychrotrophs.” But most bacteria thrive at temperatures of 60°F to 104°F. They are “mesophiles.” A few grow at higher temperatures of 104°F to 150°F and are called “thermophiles.”

Most of the bacteria that can cause food-borne illness will not grow well at normal refrigerator temperatures (32°F to 40°F). Temperatures below 40°F retard (but do not stop) bacterial growth. And as the temperature nears 28°F (freezing point of meat), few microorganisms grow and reproduction is greatly retarded. That’s why refrigeration and freezing prolong shelf life. At temperatures higher than 40°F quality, appearance and safety are in jeopardy. A good rule of thumb is to remember that, “Life begins at 40°F” for most microorganisms.

Oxygen. Some microorganisms, called *aerobic* bacteria, must have free oxygen to grow. All molds and most yeasts that grow in meat are aerobic. Other microorganisms grow only in the absence of oxygen. They are *anaerobic* bacteria. Yet another group, called *facultative*, will grow either with or without oxygen.

Aerobic conditions are present primarily on the surface of meat cuts, allowing for the presence of bacteria that need oxygen. The growth of *anaerobic* bacteria might occur when contaminated cuts are vacuum packaged and the internal surfaces are not exposed to air. *Facultative* organisms also might exist on the surface or inside portions of blocks of ground meat, but never inside an intact, healthy muscle. (An exception would be meat injected with curing or tenderizing agents, or meat which is needle tenderized, in the possible case of contaminated ingredients or equipment.)



Vacuum packaging extends shelf life by reducing the exposure of meat to oxygen, inhibiting the growth of *aerobic* bacteria. However, if the meat had been improperly handled before packaging, a vacuum could allow *anaerobic* bacteria to grow; therefore, proper refrigeration is still critical with vacuum packaged meats.

Exposed surface area. The interior portions of intact muscles are generally free of microorganisms. Meat surfaces, however, are susceptible to exterior contamination and subsequent spoilage. The greater the surface area, the greater the potential for microbial growth. A large roast would have a relatively smaller surface exposed than a package of ground meat, which has hundreds of surfaces exposed. Because of the greater potential for



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needle-tenderized or ground meat to be contaminated, great care is necessary during handling and storage, including sanitary conditions of the grinder or needles, as well as hands, table and tray surfaces. While refrigeration will inhibit growth, avoiding exposure to both spoilage and pathogenic bacteria is a critical goal.

Acidity or Alkalinity. The “pH factor” describes a measurement of the acidity (below pH7) or alkalinity (above pH7) of a substance. For most bacteria, the optimal pH level is around pH7 (neutral), but most will grow between levels of pH5 and pH8. On either side of this pH range, the environment for microorganisms is less hospitable. Fresh meat has a natural pH value ranging from pH5.3 to pH6.5, good growing conditions for bacteria, should they be present.

Among substances which increase the acidity are vinegar and citric acid. Both are used in food preservation, since they inhibit bacterial growth.

Bear in mind that some molds and bacteria are beneficial. Both Roquefort and blue cheese, for example, have their distinct characteristic flavors developed by the blue molds that are safe to eat. Summer Sausage is a fermented sausage with a *lactobacillus* bacteria culture added, thus increasing acidity through a controlled fermentation, also achieving the desired flavor.

Food-Borne Illnesses & Infections

Food-borne illness is caused by eating foods containing toxins produced by pathogenic bacteria or by infectious organisms. Bacteria that can grow and produce toxins in meat include *Clostridium botulinum*, *Staphylococcus aureus* and *Clostridium perfringens*.

Infections occur from eating meat, poultry, fish or other protein foods contaminated with pathogenic organisms which then multiply in the human intestinal tract, causing illness. *Escherichia coli O157:H7* (*E.coli O157:H7*), *Salmonella* and *Listeria* are examples. *Trichinella spiralis*, a parasite, also multiplies in the intestinal tract and migrates into muscles. (The disease, *Trichinosis*, is rarely seen in the U.S., since the advent of laws which require cooking of garbage which may be fed to pigs [most states have outlawed garbage feeding altogether]. Additionally, the vast majority of market hogs are fed a grain-based diet and therefore would not come in contact with the parasite.)

Special mention is made of *E.coli O157:H7*, due to its severity and cause of death in humans. If present in the intestinal tract of an animal, and if improper sanitary handling of the animal occurs during the slaughtering and further processing, the bacteria may be transferred to the surface of the meat and thence into consumption as with any facultative bacteria. *E.coli O157:H7* may also be transferred from humans to meat, or from humans to humans. It could be present in the intestinal tract and feces of a meat handler. If an infected handler does not properly wash his/her hands after defecating, the transfer to the surface of meat or meat dishes is possible. Outbreaks of *E.coli O157:H7*



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food-borne illness have occurred most frequently after consuming foods from foodservice operations, but it is also possible to have contamination occurring in meat sold at the retail meat case.

Some foodborne illnesses can be fatal, while others can cause from mild to severe illness and discomfort. Of special concern are very young children, older adults, and immuno-compromised (HIV/AIDS) individuals.

The table at the end of this chapter provides a brief glance at the characteristics of some common food-borne illnesses.

HACCP

A food safety system that the food industry and government have implemented is “*Hazard Analysis Critical Control Points*,” or *HACCP*. HACCP is designed to identify certain points in the processing system—from farm to the consumers’ shopping cart—as critical to assuring food safety, thus points need to be carefully monitored. The USDA’s Food Safety and Inspection Service has joined with the meat industry in the common goal of making *HACCP* principles the foundation for the safest possible meat and poultry inspection system.

While *HACCP* efforts in the meat industry have initially been concentrated at meat processing operations, retail store and foodservice management have become increasingly aware of *HACCP* principles and applications.

Quality control encompasses product composition, specifications, processing, packaging, storage and distribution, as well as microbiological safety in relation to a plant’s equipment, sanitation and pest and rodent control. A quality assurance program requires the concerted involvement and all-out effort by all persons involved—management, supervisors and all workers—in order to produce and deliver wholesome, quality products to consumers.

For consumers at home, avoiding most spoilage and hazards to pathogenic organisms can be assured through proper cooking and handling. Tips for meat preparation and handling are noted in the Meat Cookery section of this manual.

NOTE: One is not guaranteed complete safety of meats by following the advice in this chapter.



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Characteristics of Some Common Food-Borne Illnesses

Illness:	Botulism (food poisoning)
Causative Agent:	Toxins produced by <i>Clostridium botulinum</i>
Symptoms:	Impaired swallowing, speaking, respiration, coordination. Dizziness and double vision.
Typical Time from Ingestion to Onset of Symptoms:	12 to 48 hours
Foods Usually Involved:	Canned low-acid foods including canned meat and seafood, smoked and processed fish.
Preventive Measures:	Proper canning, smoking, and processing procedures, including the use of nitrites. Cooking to destroy toxins, proper refrigeration and sanitation.
Illness:	Staphylococcus (food poisoning)
Causative Agent:	Enterotoxin produced by <i>Staphylococcus aureus</i>
Symptoms:	Nausea, vomiting, abdominal pain due to gastroenteritis (inflammation of the lining of the stomach and intestines).
Typical Time from Ingestion to Onset of Symptoms:	30 minutes to 8 hours
Foods Usually Involved:	Custard and cream-filled pastries, potato salad, dairy products, cooked ham, tongue, and poultry.
Preventive Measures:	Pasteurization of susceptible foods, proper refrigeration and sanitation.
Illness:	Clostridium perfringens (food poisoning)
Causative Agent:	Toxin produced by <i>Clostridium perfringens</i>
Symptoms:	Nausea, occasional vomiting, diarrhea and abdominal pain.
Typical Time from Ingestion to Onset of Symptoms:	8 to 24 hours
Foods Usually Involved:	Cooked meat, poultry and fish held at non-refrigerated temperatures for long periods of time.
Preventive Measures:	Prompt refrigeration of unconsumed, cooked meat, gravy, poultry or fish; maintenance of proper refrigeration and sanitation.
Illness:	Salmonellosis (food infection)
Causative Agent:	Infection produced by ingestion of any of over 1200 species of <i>Salmonella</i> that can grow in the gastrointestinal tract of the consumer.
Symptoms:	Nausea, vomiting, diarrhea, fever, abdominal pain; may be preceded by chills and headache.
Typical Time from Ingestion to Onset of Symptoms:	12 to 24 hours
Foods Usually Involved:	Insufficiently cooked or warmed-over meat, poultry, eggs and dairy products; these products are especially susceptible when kept unrefrigerated for a long time.
Preventive Measures:	Avoid contamination, proper refrigeration and packaging, cleanliness and sanitation of handlers and equipment, pasteurization.

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Characteristics of Some Common Food-Borne Illnesses - continued

Illness:	Listeriosis (food infection)
Causative Agent:	Produced by <i>Listeria monocytogenes</i>
Symptoms:	Fever, headache, nausea, vomiting, monocytosis, meningitis, septicemia, miscarriage, localized external or internal lesions, pharyngitis.
Typical Time from Ingestion to Onset of Symptoms:	Unknown, probably 4 days to 3 weeks
Foods Usually Involved:	Milk, milk products, eggs, meat and poultry.
Preventive Measures:	Use of good hygiene practices.
Illness:	Trichinosis (food infection)
Causative Agent:	<i>Trichinella spiralis</i> (a nematode worm) found in pork
Symptoms:	Nausea, vomiting, diarrhea, profuse sweating, fever and muscle soreness.
Typical Time from Ingestion to Onset of Symptoms:	2 to 28 days
Foods Usually Involved:	Insufficiently cooked pork and products containing pork.
Preventive Measures:	Thorough cooking of pork (to an internal temperature of 144°F or higher); freezing and storage of uncooked pork at 5°F or lower for a minimum of 20 days (category 1 products) or for 30 days (category 2 products); avoidance of feeding hogs raw garbage.
Illness:	Colibacillosis (food infection)
Causative Agent:	Infection caused by <i>Escherichia coli</i> (<i>E.coli</i>) O157:H7
Symptoms:	The spectrum of <i>E.coli</i> O157:H7 infection includes asymptomatic infection, non-bloody or bloody diarrhea and hemolytic uremic syndrome (HUS), which occurs in approximately 6% of cases and is a leading cause of acute renal failure among U.S. children.
Typical Time from Ingestion to Onset of Symptoms:	3 to 4 days
Foods Usually Involved:	Various foods, beverages and human-to-human activities have been reported. Consumption of undercooked ground beef accounts for the greatest number of foodborne illnesses infections.
Preventive Measures:	Avoid contamination; properly refrigerate meats before cooking and cook until done (160°F internal temperature is recommended by the U.S. Dept. of Agriculture). Avoid recontamination after cooking and avoid cross contamination between raw and ready-to-eat foods.

Sources: Modified from *Principles of Meat Science*, *The Meat We Eat* and *Lessons on Meat*.

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MEAT COOKERY

The vast assortment of meat cuts in today's supermarket bewilders novice shoppers. Even veteran homemakers and household cooks may be frustrated—though they may be more familiar with retail cut names. Many shoppers are reluctant to buy something different because they don't know how to cook it. So choices are limited to a relatively few familiar cuts. There's also a chance that the last time a given cut was prepared it may have been cooked by an "incorrect" method, thus resulting in an unsatisfactory meal. Such a disappointed shopper is likely to avoid that cut. Helping customers understand the "how" and "why" of cooking methods should enhance a wide variety of movement from the meatcase.

Few shoppers expect the persons at the meatcase to be chefs or cooking school instructors. Yet the more each salesperson can anticipate and satisfactorily answer questions that a shopper may have about meat cookery, the more likely it is that customer's confidence and loyalty will be the result.

Almost any cut of meat can be cooked by any method. But the greatest eating satisfaction is most likely when the factors that affect tenderness, juiciness and flavor are put into play by the cook. That is, the "right" cooking method can improve eating satisfaction. For example, a U.S. Choice Beef Chuck Blade Steak comes from a heavily exercised area of the beef animal. To make it tender, it is normally recommended for braising. However, because it is from a higher quality grade, it may be broiled in the oven or grilled and be relatively tender, provided it is cooked to medium doneness. Understanding the methods that produce the desired results in relationship to each cut is an important "lesson" for the cook at home to learn.

The retail salesperson can be a central figure in resolving this dilemma for his or her customers. Given a chance to comment, he or she can point out the relationship of identification and tenderness with basic cookery—cooking with moist heat or cooking with dry heat. It's simple enough. Prepare less tender cuts by a moist heat method; cook tender cuts by a dry heat method. There are some exceptions to the rule. For example, some large, less tender cuts, such as a Beef Rump, Pork Leg, or Tip Roasts, may be sold as rotisserie or oven roasts. Though such cuts can be expected to give greatest satisfaction in tenderness and juiciness if braised as pot roasts, should they be of the U.S. Choice or higher grade in beef, they can be cooked by dry heat to a medium-rare doneness and be relatively tender. But normally, less tender cuts from quality grades below U.S. Choice are less likely to produce satisfactory eating if cooked by a dry



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heat method. (The more well-done any piece of meat is cooked by dry heat, the less tender it will become.)

Note that in the Approved Names section of this manual, appearing under each retail cut name of all species listed (left hand column of each page) is a basic cookery method (braise, cook in liquid, broil, grill, panbroil, panfry, roast) to guide a salesperson in providing a quick answer to the question “*How do I cook this cut?*” Following in this chapter is an extended set of tips to instruct the shopper on how to perform a basic method.



Tenderizers

Though not all consumers are experienced or necessarily interested in the use of tenderizers, most are concerned about tenderness of their meat dishes. For those cuts of meat that are not naturally tender other measures may be used, as outlined here:

Acidic ingredients. Generally, acid type tenderizers used to marinate a meat cut will add flavor and have some, but only a minor, effect on tenderness. Lemon juice, tomatoes, wine, vinegar, etc., are common marinade ingredients.

Enzyme tenderizers. Natural enzyme tenderizers, on the other hand, are more effective in tenderizing. Enzymes of vegetable origin that are used as tenderizers in home cooking include: *papain*, from the tropical papaya fruit; *bromelin*, from pineapple; and *ficin*, from figs. They are sold in the spice section of the store, usually in powder form or in packaged seasoning compounds.

When using a natural enzyme tenderizer it is important to avoid overcooking. These enzymes are activated by cooking heat, so an overcooked meat cut, or one cooked at too high a temperature, may become mushy or grainy. While enzyme tenderizers are activated as the temperature increases, at some point, as with all protein-based enzymes, they are inactivated (denatured) by higher temperatures.

In any case, externally applied tenderizers only penetrate about 1/4 inch into the interior of a cut, so they are apt to be more effective on steaks or slices rather than on roasts. Multiple piercings of a meat roast with a kitchen fork would allow the tenderizer to penetrate, but also will result in juice losses, and is not generally recommended. Most cuts of pork, veal and lamb are tender and need not be artificially tenderized by any of those methods.

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Manual. Cubing or pounding with a cubing mallet is a common method of tenderizing. Pounding a steak or slice of meat with a cubing mallet helps break down the long fibers that are partly responsible for tough, chewy meat. A cubing machine, or macerator, is used to do the same thing. It renders a uniformly “cubed” product, resulting in a more attractive cut than pounding produces.

Cooking Methods

The seven basic cooking methods are *roasting*, *broiling*, *grilling*, *panbroiling* and *panfrying* (including *stir-frying*) which are all dry heat methods, and *braising* and *cooking in liquid*, both of which are moist heat methods. *Deep fat frying* is a variation of



panfrying and though it may seem like a moist heat method, it actually uses dry heat. Cooking in very hot (bubbling) fat for a short time does not produce the same tenderizing effect as a moist heat method.

Tender cuts of meat are best when cooked by dry heat. The palatability of less tender cuts of meat is enhanced by cooking with moist heat surrounding the meat—either steam or hot liquid. Slow cooking in moisture softens the connective tissues. Braising, for example, is a recommended method for cooking pot roasts or less tender steaks. Stews and large cuts from the round, brisket, pork shoulder, or ham are best cooked in liquid.



Following are outlined recommended procedures for each of the seven basic cookery methods. While veteran cooks might experiment with and vary the procedures, these will prove helpful to those with less experience.

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Roasting

1. Heat oven to desired temperature.
2. Place roast (straight from refrigerator), fat side up, on rack in shallow roasting pan. Season roast, as desired. Insert ovenproof meat thermometer so tip is centered in thickest part of roast, not resting in fat or touching bone. Do *not* add water. Do *not* cover.
3. Roast to desired degree of doneness. Transfer roast to carving board; tent loosely with aluminum foil. Let roast stand 15 to 20 minutes. (Temperature will continue to rise 5° to 10°F to reach desired doneness and roast will be easier to carve.)



Broiling

1. Set oven regulator for broiling; preheat for 10 minutes. *During broiling, the oven door for electric ranges should be left ajar; the oven door for gas ranges should remain closed. (However, consult your owner's manual for specific broiling guidelines.)*
2. Season meat (straight from the refrigerator) with herbs or spices, as desired. Place meat on rack of broiler pan.
3. Broil to desired degree of doneness, turning once. After cooking, season meat with salt, if desired.



Grilling

1. Prepare charcoal for grilling. When coals are medium, ash-covered (approximately 30 minutes), spread in single layer and check cooking temperature. Position cooking grid. *(To check temperature, cautiously hold the palm of your hand above the coals at cooking height. Count the number of seconds you can hold your hand in that position before the heat forces you to pull it away; approximately 4 seconds for medium heat.)*
2. Season meat with herbs or spices, as desired. Place cooking grid directly over coals.
3. Grill to desired degree of doneness, turning occasionally. After cooking, season meat with salt, if desired. *(Because gas grill brands vary greatly, consult your owner's manual for grilling guidelines.)*





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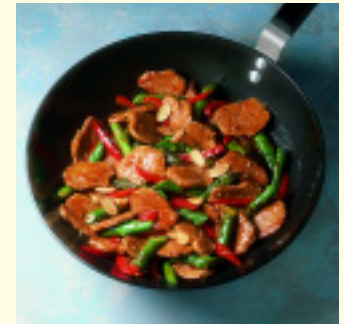
Pan broiling

1. Heat heavy nonstick skillet 5 minutes over medium heat.
2. Season meat (straight from refrigerator), as desired. Place meat in preheated skillet (do not overcrowd). Do *not* add oil or water. Do *not* cover.
3. Pan broil, turning once. (For cuts 1 inch thick or thicker, turn occasionally.) Remove excess drippings from skillet as they accumulate. After cooking, season meat with salt, if desired.



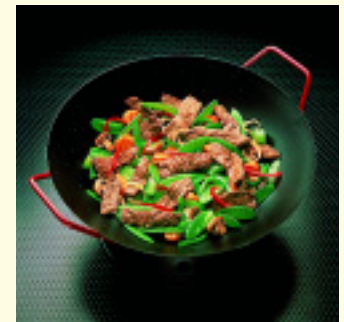
Pan frying

1. Heat small amount of oil in heavy nonstick skillet over medium heat until hot.
2. Season meat (straight from refrigerator), as desired. Place meat in preheated skillet (do not overcrowd). Do *not* add water. Do *not* cover.
3. Pan fry to desired degree of doneness, turning occasionally. After cooking, season meat with salt, if desired.



Stir-frying

A variation of pan frying, in that the meats and vegetables are cut into thin strips, and constantly stirred over a slightly higher heat until done. A Chinese wok is often used instead of a frying pan.



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Braising

1. Slowly brown meat on all sides in small amount of oil in heavy pan. Pour off drippings. Season meat as desired.
2. Add *small* amount ($\frac{1}{2}$ to 2 cups) of liquid such as broth, water, juice, beer or wine.
3. Cover *tightly* and *simmer gently* over low heat on top of the range or in a preheated 325°F oven until meat is fork-tender.

The cooking liquid may be reduced or thickened for a sauce, as desired.



Cooking in Liquid

1. Coat meat lightly with seasoned flour, if desired. Slowly brown meat, in batches, on all sides in small amount of oil in heavy pan. Pour off drippings.
2. Cover meat with liquid such as broth, water, juice, beer or wine. Add seasoning, as desired. Bring liquid to boil; reduce heat to low.
3. Cover tightly and simmer gently over low heat on top of the range until meat is fork-tender.



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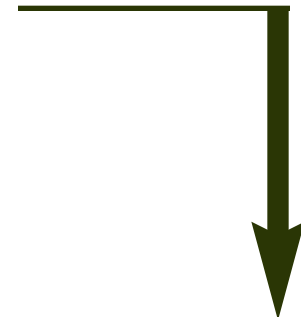
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Use a meat thermometer.

A meat thermometer is the most accurate guide to the desired degree of doneness. Meat cooked at the proper oven temperature—and only until done—is more tender and juicy, is easier to carve, and yields more meat to serve. As a general guide, the recommended degrees of doneness are as shown:



Recommended Degrees of Doneness

Beef	Medium-Rare 145°F	Medium 160°F	Well-Done 170°F
Veal	Usually cooked to 160°F to 170°F (Not recommended to cook veal less than medium.)		
Lamb	Medium-Rare 145°F	Medium 160°F	Well-Done 170°F
Fresh Pork	Medium 160°F	Well-Done 170°F	
Cured and Smoked Hams	160°F		
Fully-cooked or Canned Hams, to Serve Hot	140°F		
Cured and Smoked Picnics or Shoulder Rolls, Butts	(These cuts also may be braised or cooked in liquid.)		170°F
Ground Meats	Current USDA regulations call for cooking ground meat dishes (meat patties, meat loaves, meat balls, etc.) to 160°F.		

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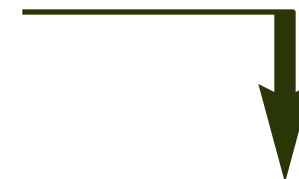
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Beef Degrees of Doneness*



MEDIUM RARE
(Approx. 145°F)



MEDIUM
(Approx. 160°F)



WELL DONE
(Approx. 170°F)

** Please note that color may vary by computer.*

Handling

Whether cooked or uncooked, meats are perishable foods and should be handled with care to maintain wholesomeness. Food-borne illnesses can be avoided by proper cooking and using handling methods that reduce the risks of spreading bacteria or other contamination (see Food Safety section of this manual). The rule of thumb for retailers is: Keep it cold; keep it clean; keep it moving. Some general rules of thumb for the home kitchen are:

1. Don't defrost foods on the counter. Allow enough time for thawing in the refrigerator, or defrost in a microwave oven just prior to cooking.
2. Throw out any food that has become discolored or has a foul odor.
3. Keep work areas clean, washing hands, utensils and cutting boards in hot, soapy water after handling food. Be sure they are clean *before* handling.
4. Keep meat, poultry, seafoods and vegetables apart from each other in the uncooked state to avoid cross-contamination. Wash utensils and cutting boards in hot, soapy water after each contact with different foods.
5. Refrigerate leftover cooked meats as soon as possible after first serving.



See glossary and references section for resources for recipes and other cooking information.



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Pork Degrees of Doneness*



145°F



150°F



160°F



170°F

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The definitions prepared for this glossary summarize each topic in broad terms, rather than in detail. If greater detail is desired, particularly for definitions of federally-regulated products, the reader should turn to the appropriate U.S. Department of Agriculture publications. Processed meat products are not defined, with few exceptions, e.g bacon, ham, etc.

A

ABATTOIR—A slaughterhouse; archaic term, rarely used.

ADULTERATED—A product which has had included in its preparation or been exposed to inferior, impure or non-approved substances; composed of filthy or decomposed material; processed in unclean equipment or facilities or which includes meat from animals that died other than by inspected slaughter.

AGED, AGING—Of beef: after slaughter, beef undergoes a natural process of aging, sometimes called “conditioning” or “ripening.” The result is enhanced tenderness. “**Dry aging**” is practiced under carefully controlled temperature, humidity and sanitation conditions, taking from three to four weeks. Only a small percentage of beef is “dry aged,” much of it destined for the restaurant trade. “**Wet aging**” is far more common and occurs in vacuum bags under refrigerated temperatures of 32-34°F. Most beef is vacuum packaged at the processing plant. Pork, lamb and veal normally are not aged, since they are slaughtered at a relatively young age, yielding more tender meat. (See **Enzyme**.)

ARTIFICIAL CASINGS—These casings are used to hold the meat while it is being cooked or cured and to form the characteristic shape of sausage meats. Some casings are edible and are consumed with the product, notably “regenerated collagen casings.” On the other hand, “cellulosic casings,” and “fibrous casings” are not edible and are peeled away before the product is packaged (skinless franks, for example). For some sausage products, the casing is removed by the consumer before consumption. (See **Natural Casings**.)

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BABY BACK RIBS—Pork Loin Back Ribs, distinguished from regular Back Ribs by their smaller size.

BABY BEEF—Young cattle, usually between 4-8 months of age, weighing 400-800 pounds; meat from such cattle is relatively tender but lacks fat and is milder in flavor than meat from more mature cattle.

BACKSTRAP—The yellowish colored elastic connective tissue found in the neck, shoulder and rib regions of beef, veal, pork and lamb.

BACON—Cured and smoked bacon made from Pork Belly, most commonly brand packaged in slices; sometimes referred to as “side meat.” (See following and **Canadian-Style Bacon, Pork Belly**.)

BACON SQUARE (JOWL SQUARE)—Cured and smoked pork jowl.

BACTERIA—See **Contaminated**. (Also, see the **Food Safety** section of the manual.)

BAKE—To cook by dry heat, usually in an oven, but may be done over hot ashes, coals or on heated metals or stones. Baked meat is usually referred to as “roasted,” rather than baked. A traditional exception is “Baked Ham.”

BARBECUE—1) To roast meat slowly on a grill, spit or over coals in a specially prepared trench or barbecue grill; may be as large as a whole or half carcass, or smaller primal, sub-primal or retail sized cuts. While cooking, the meat is usually basted with seasoned sauces or its own fat drippings. 2) A dish consisting of meat, especially pork and beef, prepared in a seasoned sauce. (See **Broil, Grill**.)

BARBECUED RIBS, BBQ RIBS—Ribbs from any and all species that are prepared by barbecuing. Often used as a fanciful name, but not approved for **URMIS** labeling.

BASTE—To moisten meat with a seasoned sauce or drippings while cooking in order to prevent drying of the surface and to add flavor.



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BEEF SIDE—Half of a split beef carcass before quartering, or a matched forequarter and hindquarter. (See **Side**.)

BEEF VALUE CUTS—Moderately priced, individually portioned steaks or roasts that are derived through alternative cutting methods that separate muscles from the chuck and round into single muscle cuts that are merchandised as value added products.

BLADE MEAT—The lean overlying the blade bone portion of the Primal Rib. Sometimes referred to as “false lean,” “rib lifter meat,” “cap meat,” “deckle meat,” or “wedge meat.”

BLAST FREEZING—Products are frozen rapidly at low temperatures (-10°F or lower) with high velocity air movement around the product.

BOB VEAL—Meat from a newly born to 21-day-old beef or dairy calf.

BOIL—To cook in heated water or other water-based liquid at 212°F, with bubbles rising rapidly and breaking on the surface. (Water boils at 212°F at sea level; altitude effects temperature.)

BRAISE—To brown meat in a small amount of oil or fat, then simmer in a small amount of liquid in a covered pan.

BREADED—Product that is coated with breading and/or batter, not to exceed 30% of the weight of the finished product. Product may first be dipped in a batter or moistened with liquid to assure adherence of the breading.

BROCHETTE MEAT—More properly tailored, “En Brochette.” Usually a foodservice menu term. (See **Kabob**, **Cube Meat**.)

BROIL—To cook by direct heat, either under or over the source of heat; grill.

BUTTERFLIED—A cut of boneless meat evenly split through to one edge, leaving the edge as a hinge and opening the cut up, resembling a butterfly’s unfurled wings, typically as with Pork Loin Butterflied Chops.

BUTTONS—Soft white tips of cartilage on the tips (dorsal end) of the feather bones (spinous processes) in young animals. Mineral is deposited in the buttons as the animal grows older, and the buttons gradually convert to hard bone.



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CALF—Differentiated from veal on the basis of lean color. Calf meat is a grayish red to moderately red in color, while veal is grayish pink. The darker color is a result of maturity and diet, with calf being marketed at 5 to 10 months of age, while most veal is marketed prior to 20 weeks of age. (Also, see **Veal** and **Baby Beef**.)

CANADIAN-STYLE BACON—Cured and smoked boneless Pork Loin.

CARCASS—The resulting product after slaughtering and dressing a meat animal. Beef and pork normally are split into two sides while lamb and veal remain intact as whole carcasses.

CASE READY—Retail cuts that are fabricated, packaged and sometimes labeled at a central location for the retail meatcase.

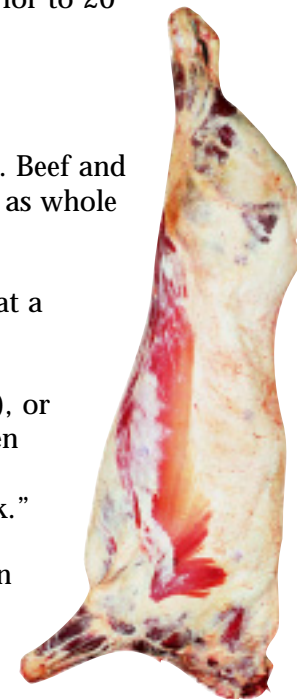
CENTER SLICE—Oval-shaped slice which is cut from the veal leg, pork leg (ham), or lamb leg and contains the round leg bone. A center slice is normally taken from an area approximately one inch on either side of a center cut. Sometimes called a “Ham Steak,” “Veal Leg Steak,” or “Lamb Leg Steak.”

CERTIFIED MEAT—Products originating from animals from a certified production site. In this system, a buyer of a meat product defines a process and certification occurs when requirements are met to the buyer’s standards. The certifier is typically a third party.

CHANNEL FAT—Fat located over the vertebrae on the inside of Beef Chucks, Beef Ribs and Pork Loins.

CHATEAUBRIAND—The center cut portion of the whole, trimmed Beef Tenderloin, which has the same size diameter on both cut ends and is reasonably uniform in girth with a minimum of tapering. Served in restaurants by that name, usually as a double portion, “meal for two.” It is a fanciful name not approved for *URMIS* labeling.

CHILLED—Product, usually fresh, handled and stored in the 28° to 40°F range; not frozen.



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CHINE/CHINE BONE—The body of the spinal vertebrae or backbone.

CHOP—Smaller, flat cuts of meat, usually from the pork, veal or lamb rib, loin or shoulder, generally ranging from 1/2" to 1 1/2" in thickness. A chop usually is of a size to be a single meal portion. [The name originated from the butcher's choice of using a cleaver to "chop" these cuts from the carcass rather than using the saw, as used for the separation of larger bones.] (See **Steak**.)

CHOPPED MEAT—A colloquial reference to ground beef, heard particularly in the eastern U.S. (See **Hamburger**.)

CHUCK TENDER—Boneless muscle of the beef chuck which lies along the upper (dorsal) side of the ridge of the blade bone. Also often called Mock Tender. (See **Ridge Bone**.)

CHUNKED AND FORMED—Meat product which consists of meat chunks up to one inch square and formed into a desired shape. The chunks are usually produced by very coarse grinding or dicing, then massaged (tumbled) prior to forming.

CLOD (Shoulder)—The large outside group of muscles of the Beef Chuck, extending from the elbow of the shank to the ridge of the blade bone.

CLOSED SIDE—Right side of a beef carcass, so named because of the close attachment of the Kidney; also called "Tight Side."

CLOSE TRIMMED—Trimming more surface fat from a meat cut than is required by normal specifications, generally to 1/8 inch, or less.

CLUB STEAK—Properly, a steak from the rib end of the Beef Short Loin, containing the 13th rib. On foodservice menus the term may refer to any steak from the Rib or Loin. A fanciful name not approved for *URMIS* labeling.

COMMINUTED—Meat ground or chopped to small particle size, as for frankfurters, bologna, hamburger or other ground meats, etc.



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CONTAMINATED (Microbial)—The presence of bacteria, molds, yeasts, parasites, etc., on or in a food product; opposite of sterile. Contamination may render food unwholesome, not fit, or no longer fit for consumption; may contain bacteria or parasites that are harmful to humans. Contamination may occur in a processing plant, in route to a retail establishment, in a foodservice shop or retail store, or when under a consumer's control, due to handling practices. Some forms may be present in the animal itself. (See the **Food Safety** section of this manual.)

CORNERED BEEF—Boneless Beef Brisket muscle and various parts of the Beef Round that have been cured by any one of several methods. Commonly garlic, allspice, bay leaves, whole peppers and other spices are added to curing solutions. Corned Beef usually is not cooked when sold. It is often vacuum packaged in strong, clear bags that contain some of the brine and spices used in processing.

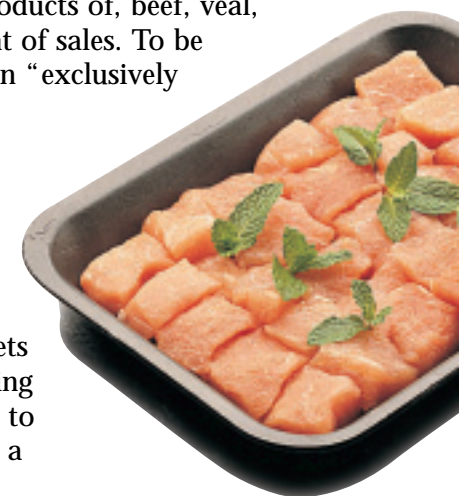
COUNTRY OF ORIGIN LABELING—Labeling program prescribed by the 2002 Farm Bill that requires covered commodities (including fresh muscle cuts of, and ground products of, beef, veal, pork and lamb) to provide country of origin information at the point of sales. To be labeled as having a U.S. country of origin, the animal must have been “exclusively born, raised, and slaughtered in the U.S.”

CRYOGENIC FREEZING—This is the most rapid freezing method for food products. Liquid nitrogen and liquid carbon dioxide are the most common condensed (liquid) gases which serve as the refrigerant in cryogenic systems. Temperatures may reach as low as -360°F.

CUBED—A process of mechanical tenderization using a machine with two sets of sharp pointed discs which score or cut muscle fibers without tearing them. Irregular pieces of meat can be shaped and “knitted” together to form a more attractive cut. Cubing also may be done manually with a butcher's mallet which is pounded into the meat. (See following.)

CUBED STEAK—Boneless piece of meat from any meat carcass which has been put through a mechanical tenderizer, piercing the meat to cut through and shorten muscle fibers, thus making a normally less tender cut more tender. The resulting cut has an uneven surface. (See **Cubed**.)

CUBED MEAT—Any meat which has been cut into uniform pieces, usually larger than stew meat pieces, intended for cooking on kabobs or en brochette.



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CURED—Meat products which have been infused with a solution of salt, sugar and nitrite, to enhance flavor, color and shelf life. Cured products also may be smoked.

CURED AND SMOKED PORK PRODUCTS—Products from pork which are injected with a curing solution and then cooked. They may also be smoked. Typical cuts are the Ham, Belly (Bacon), Loin and Picnic. Cured Hams, Loins and Picnics are labeled based upon the added substances (in the form of curing solutions) in the finished product, determined by the amount of protein on a fat free basis (PFF) in the muscle tissues. There are four label classifications noted below, using ham (which also may be smoked) as an example, from the least to most added substance:

- 1) Cured Ham
- 2) Cured Ham with Natural Juices
- 3) Cured Ham, Water Added
- 4) Cured Ham and Water Product—X% of Weight is Added Ingredients

CUTABILITY—A measure of the proportion of lean-to-fat of a carcass that is saleable as trimmed (boned or partially boned) retail cuts. (See **Yield Grade**.)

CUTLET—A single, thin, boneless piece of lean meat, usually from the Veal, Pork or Lamb Leg or Shoulder, or Pork Loin.



D

DELMONICO STEAK—Boneless Ribeye Steak; popular foodservice industry name for the cut. It takes its name from the Delmonico Restaurant in New York City (circa 1925), where the steak was served. Not approved for *URMIS* labeling.

DECKLE—The layer of connective tissue, lean and fat lying between bone and the primary muscle of the beef brisket.

DRY AGED—See **Aged**.

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E. COLI O157:H7—The scientific designation (*Escherichia coli*) for a specific harmful (pathogenic) bacteria that may be found in the intestinal tract of animals and humans. (See **Contaminated**; also see the **Food Safety** section of this manual.)

EDIBLE-BY-PRODUCTS—The edible organs, fat and glands of meat animals. (See **Variety Meats**.)

ENHANCED—See **Pumped**.

EMULSIFY—To mechanically comminute meat pieces with salt, ice, water, and often, nitrite and/or flavoring ingredients, resulting in a thick, finely chopped viscous mass which is stuffed into casings. (See **Frankfurter**.)

ENZYME—A naturally occurring complex protein compound produced by animals and plants which has the ability to accelerate organic reactions, one of which is the breakdown of connective tissue, thus tenderizing beef as it ages. (See **Aged**, **Papain**.)

ESTABLISHMENT NUMBER—The number granted to and identifying a meat processing plant which complies with all requirements for federal or state inspection. For federally approved establishments the number appears in a circle stamped with edible ink on inspected carcasses and on printed labels of pre-packaged processed products containing meat. Some states also grant establishment numbers. (See **Inspection**, **Inspection Mark**.)

F

FABRICATED CUTS—Cuts made from primal and sub-primal cuts. Some or all of the bones and fat may be removed.

FEATHERBONES—The dorsal processes of the thoracic vertebrae lying along the spine or backbone.

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FED BEEF—Cattle that have been taken off pasture, range grass or forage at about 11-13 months of age and moved to a feedlot for formulated grain feeding. Typically range from 18-22 months of age or about 1,100 to 1,300 pounds live weight. Grain feeding helps to develop the characteristic marbling required to meet the grade standards of U.S. Prime, U.S. Choice and U.S. Select.

FELL—The thin, tough connective tissue membrane that covers a lamb carcass, usually removed before retail packaging; should be removed before cooking.

FILET/FILLET—A boneless strip of meat, usually referring only to beef.



FILET MIGNON—The “fanciful” name for Beef Loin Tenderloin Steak. Filet Mignon is so commonly understood as that cut that it is acceptable as a retail name for the *URMIS* labeling program.

FINGER BONES—The transverse spinous processes of vertebrae in the lumbar region (forms the “T” in T-bone and Porterhouse Steaks).

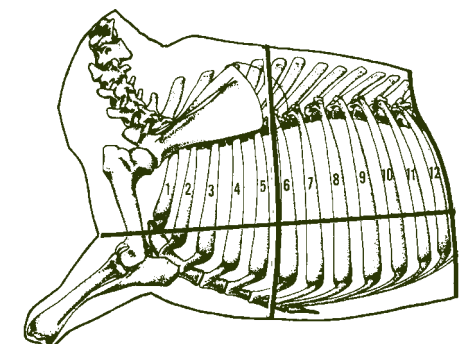
FINGER MEAT—Intercostal meat (between the ribs). Also called “Rib Fingers.”

FLANKEN—Beef used for soup meat or boiled beef; cut from the Plate, Brisket, Chuck, Shortribs or Rib. Flanken-Style Ribs may be braised or broiled.

FOOD SAFETY—The term describing both avoidable and recommended conditions, methods and practices of food handling, storage, preparation, etc. (See **Contaminated**. Also, see the **Food Safety** section of this manual.)

FOREQUARTER—The front or anterior portion of a beef side, typically including ribs 1-12.

FORESADDLE—The unsplit forward portion of a veal, lamb or mutton carcass, consisting of the primal rib, shoulder, foreshank and breast, representing slightly more than half the carcass weight. It is typically separated from the hindsaddle between the 12th and 13th ribs.



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FRANKFURTER—A cooked, cured, sausage, often smoked, either skinless or stuffed in a natural casing and linked; limited by regulation to 30% fat. Meat components consist of finely comminuted beef and/or pork and may contain up to 15% poultry without qualifying the product name. It may include normal ingredients needed for processing such as water, sweeteners and curing substances. A frank must be labeled according to ingredient content. A frank containing more than 15% poultry must have that ingredient identified in the product name. Also may be called “Wiener” or “Frank.” (Also, see **Hot Dog**.)

FREEZER BURN—Discoloration and drying, due to loss of moisture and to oxidation in freezer-stored meats, caused by improper wrapping, allowing air to enter and water to evaporate, or by partial defrosting and refreezing of a frozen product.

FRESH—Meats that have not been frozen, cured, smoked, pre-cooked or otherwise processed into a form changed from the original meat.

FRESH FROZEN—Fresh meat that has been frozen at a processing facility and not thawed before being offered for sale. A packer or processor will freeze meats at temperatures ranging from 0°F to -360°F, and hold below 0°F during storage and shipping to assure quality. (See **Blast Freezing**, **Cryogenic Freezing**.)

FROZEN—Meat that has been reduced in temperature to below 28°F, the freezing temperature for meats. [Although it is technically frozen at 28°F this temperature is not considered suitable for holding. The optimum temperature for holding meat is from -0°F to -10°F.] (See **Fresh Frozen**, **Blast Freezing**, **Cryogenic Freezing**.)

FRY—To cook in hot fat; especially: [1] cooking in a small amount of fat, also called panfrying, or stir frying, sautéing; and [2] cooking covered in a deep layer of fat, also called deep-fat frying.



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GRADES, GRADING—For most consumers, “grade” (or “quality grade”) is a gauge for eating quality. A USDA grader evaluates a carcass for a combination of quality characteristics such as maturity, marbling, color and texture of meat. (For other foods, grade may refer to size, color, freshness, etc.) Official standards for grades of carcass beef, lamb and mutton, pork and veal and calf are established by the USDA’s Agricultural Marketing Service. Meat graders are employees of the USDA, but the cost of grading is borne by the meat packer. (See following. Also, see **Yield Grades**.)

GRADES FOR BEEF—The grades for beef are: U.S. Prime, U.S. Choice, U.S. Select, U.S. Standard, U.S. Commercial, U.S. Utility, U.S. Cutter, U.S. Canner. The grades below U.S. Select are less apt to be sold as graded beef in food stores or in foodservice operations. While there are official standards for grades below U.S. Select, carcasses from such animals usually are not graded by a USDA grader since there is a cost to grading but there is no commensurate value in having them graded in the lower ranges. Rather, packing plant personnel “eyeball” the carcasses and determine they are of lower value. Such meat is inspected for wholesomeness but often appears in ground meat, sausages and other processed meat and food products. (See **No Roll**.)



GRADES FOR LAMB/MUTTON—Lamb/mutton grades are: U.S. Prime, U.S. Choice, U.S. Good, U.S. Utility and U.S. Cull. (For grades Utility and Cull, see reference to “...standards for grades below U.S. Select,” in **Beef Grades**, above.)

GRADES FOR PORK—Pork grades are: U.S. No. 1, U.S. No. 2, U.S. No. 3, U.S. No. 4 and Utility. For pork, grades are a general indication of product yield, with lesser emphasis on quality. Pork carcasses are seldom graded since carcasses are processed to closely trimmed primals and subprimals before sale to retailers or further processed cured products. (See **Yield Grades**.)

GRADES FOR VEAL AND CALF—Veal/calf grades are U.S. Prime, U.S. Choice, U.S. Good, U.S. Standard and U.S. Utility. (For Standard and Utility, see reference to “...standards for grades below U.S. Select,” in **Beef Grades**, above.)

GRAIN-FED—Fed a minimum of 90 days on a high concentrate corn, corn by-product ration or other common grain during the last segment of the feeding cycle, prior to harvesting.

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GREEN HAM—A fresh ham.

GRILL—To broil by direct heat, usually on a metal grid over charcoal, wood or gas flame; or by indirect heat, with coals banked to one side with meat spitted on a rotisserie or in a pan between the banked coals; a cooking method recommended for the more tender steaks, chops and roasts. (See **Barbecue**, **Broil**.)

GROSS WEIGHT—The weight of products plus their packaging and perhaps including the shipping container, packing materials and closure materials. (See **Net Weight** and **Tare Weight**.)

H

HACCP—Initial letters of Hazard Analysis Critical Control Points, the USDA-meat industry program intended to further the delivery of safe, wholesome meat. (See the **Food Safety** section of this manual.)

HAM—Meat from the hind leg of pork that has been cured and smoked.

HAM, COOKED/FULLY COOKED—The “cooked” products are heated to a temperature of at least 145°F in order to destroy trichina (if present) and pathogenic bacteria. They must be kept refrigerated at all times. The “fully cooked” products are cooked for lengthy periods at temperatures as high as 250°F, and need not be refrigerated prior to opening. All these products are cured and may be smoked, bone-in or boneless, thin sliced or in bulk at the deli counter. They may be eaten as is, but flavor generally is improved by further heating before serving. Both must be refrigerated after the original container is opened, in order to inhibit spoilage.



HAM, “COUNTRY” OR “COUNTRY-STYLE”—A dry cured, smoked ham. It is hand-rubbed with salt, sugar and nitrate, and packed in the curing ingredients. This process removes moisture and allows the movement of the curing ingredients into the muscle tissues, resulting in a shelf-stable product at room temperatures. These hams are usually also smoked. They are much drier than injection-cured hams and more sharply flavored due to the high salt content. These hams should be parboiled with several changes of water to remove some salt and to soften the meat before being further prepared for the table. Most are produced and consumed in the southeastern U.S.

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HAM, FRESH—Meat from the hind leg of pork which has been neither cured nor smoked. Often called “Pork Leg” or “Leg of Pork.”

HAM, VIRGINIA—A country ham made in the state of Virginia, named as such as specified by a Virginia state law passed in 1925. (See **Ham, Country**.)

HAMBURGER—Ground or chopped fresh or frozen beef, with or without added fat and/or seasonings. Must not contain more than 30% fat, any added phosphates or other water, binders or extenders. (See **Meat Patties**.)

HANGING TENDER—The portion of the diaphragm muscle that is attached to the back section of the last rib.

HEEL—A group of small muscles which are located in the lower portion of the outside Beef Round (adjacent to the femur bone).

HIGH OXYGEN PACKAGING—In case ready, modified atmosphere packaging, high levels of oxygen (at 50% or higher) are present. This packaging system typically delays the onset of discoloration.

HINDQUARTER—The posterior portion of the beef side remaining after being separated from the 12-rib forequarter, containing the 13th rib.

HINDSADDLE—Unsplit hind half of a veal, lamb or mutton carcass. (See **Foresaddle**.)

HOT DOG—Usually refers to the sandwich of a frankfurter on a bun, but often refers just to the frank or wiener itself. (See **Frankfurter**.)

HOTEL RACK—Unsplit rib portion from the foresaddle of a lamb, mutton or veal carcass.

HRI—Abbreviation for Hotel-Restaurant-Institution; a synonym for the foodservice industry.

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IMPS/NAMP—INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS/NATIONAL AMERICAN ASSOCIATION OF MEAT PROCESSORS. The IMPS provides a standard description for meat cuts for the foodservice industry. The NAMP has published a full-color manual, *The Meat Buyer's Guide*, to facilitate use of the IMPS. The manual is used extensively by the HRI industry as a purchasing guide and reference. A cross-reference is provided in the *URMIS* manual for a number of primal, sub-primal and retail cuts which correspond to the U.S. DEPARTMENT OF AGRICULTURE'S IMPS.

INJECTED—See **Pumped, Enhanced**.

INSPECTION—All livestock, carcasses, meat and meat products processed in meat packing and processing operations are subject to federal (USDA) inspection. A number of states also have inspection programs, whose requirements must meet or exceed the federal standards. Federal regulations always supercede state regulations. The government (federal or state) pays the cost of inspection. (See **Establishment Number**.)



INSPECTION MARK (Federal/USDA)—Round stamp on meat products. Each inspected product must bear the mark of inspection and the number of the establishment (plant) where it was processed. (See **Establishment Number**.)

IRRADIATION—The controlled exposure of food products to gamma rays, x-rays or machine-generated electrons in order to minimize or eliminate bacteria or parasites that could be harmful for human consumption or which cause spoilage, and to extend shelf life. Specific food items have been approved by the USDA and FDA for irradiation and sale for human consumption.

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JOWL BACON—see **Bacon Square**.

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KABOB—Boneless cubes of meat which generally are placed on skewers and grilled. In restaurants, may be called “En Brochette.”

KANSAS CITY STEAK—See **New York Steak**.

KOSHER—Meat (beef, veal, lamb) from animals that are slaughtered, inspected and processed under the supervision of persons authorized by the Jewish faith, thus meeting the standards of the Mosaic and Talmudic laws. Kosher products also are federally inspected.



KOSHER-STYLE—Usually applied to beef sausage and corned beef that is seasoned similarly to Kosher products, with garlic and spices. In some states, the term is considered deceptive and is illegal as an advertising term or product description.

L

LIFTER MEAT—See **Blade Meat**.

LISTERIA—Bacteria frequently found in the environment. One *Listeria* species, *Listeria monocytogenes*, can cause serious foodborne illness called Listeriosis. Healthy people rarely contract Listeriosis.

LONDON BROIL—Originally, a recipe for a broiled Beef Flank Steak, cooked rare and carved in thin slices. Today the name applies to a variety of cuts, usually boneless, that are marinated, then broiled or grilled. The term “London Broil,” is a fanciful name not approved under the *URMIS* labeling program, but may be seen on restaurant menus.

LOW OXYGEN PACKAGING—In case ready, modified atmosphere packaging, low levels of oxygen (at or below atmospheric levels) are present.

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MARBLING—Intramuscular fat (appearing as flecks or streaks of fat within the lean). It is an important factor affecting quality grades in beef. Marbling enhances palatability by increasing juiciness and flavor.

MARINADE—A seasoned liquid used to give flavor, and in some cases tenderize less tender cuts of meat. The liquid medium contains an acidic ingredient such as lemon juice, vinegar, salsa or yogurt or a natural tenderizing enzyme found in fresh papaya, ginger, pineapples and figs. Meat is allowed to stand in the marinade before cooking.

MARINATE—To treat with a marinade.

MARINATED—A USDA FSIS term for products containing 10% or less of a pump solution. (See **Pumped**, **Enhanced**)

MARROW—The edible, nutrient-rich fatty substance found in the center of bones

MARROW BONES—The large round bones and shank bones of the Beef Round and Chuck which contain significant amounts of marrow. The bones are usually cut into short pieces to expose the marrow.



MEAT PATTIES—Product prepared from fresh or frozen chopped or ground meat of various species, with or without seasonings. Extenders or binders may be used with or without the addition of water in amounts that permit the product to retain the characteristics of a meat patty.

MEDALLION—A restaurant term referring to small, thin slices of tender meat. Also called “tournedos.”

MILK-FED VEAL—See **Special-Fed Veal**.

MOCK TENDER—See **Chuck Tender**.

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MODIFIED ATMOSPHERE PACKAGING—Technique that involves removing air from a food packaging by vacuum and introducing another atmosphere into the package, such as nitrogen, carbon dioxide, or other gases or mixtures. The purpose is to minimize microbial growth and reduce changes such as colors, shapes or purge that may occur with vacuum packaging.

MUSCLE BONING—The dividing of meat at natural seams into boneless cuts.

MUTTON—Meat from a mature lamb, usually 12-to-24-months-old or older. Sometimes called “Yearling Mutton.”

N

NATURAL—Meat products that have been processed and handled in compliance with USDA natural standards which prohibit the use of artificial ingredients, coloring ingredients or chemicals and require minimal processing.

NATURAL CASINGS—Edible casings for frankfurters and other sausages that are made from the middle wall of small and large intestines of cattle, hogs, sheep and goats. The casings are thoroughly cleaned under USDA inspection. They hold the meat while it is being cooked or cured, and help form the characteristic shape of the products. Also called “animal casings.” (See **Artificial Casings**.)

NATURE-FED VEAL—See **Special-Fed Veal**.

NAVEL—The lower portion of the rib cage of the 6th through 12th ribs. It is usually called the “Plate,” or “Short Plate.”

NECK BONES—Usually refers to the cervical vertebrae. Pork Neck Bones have two thoracic vertebrae with ribs and sternum attached.

NEEDED, NEEDLING—A tenderizing process involving penetration of meat by closely spaced thin blades with sharpened ends. These “needles” cut muscle fibers into short segments. Also referred to as “pinned.” (Sometimes, use of the term “needed” is *erroneously* used to describe the injection or pumping of curing liquids into selected meat products, especially cured pork products; see **Pumped, Enhanced**.)

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NET WEIGHT—Weight of the contents of a container after the weight of packaging and packing materials has been deducted. Net weight is the true weight of a product. (See **Gross Weight** and **Tare Weight**.)

NEW YORK STRIP—The term is used in different parts of the country to refer to either the bone-in or boneless Beef Top Loin. (See next.)

NEW YORK STEAK—Fanciful name for a bone-in or boneless Beef Top Loin Steak. Sometimes called a “New York Strip Steak” and “Kansas City Steak” in various parts of the country. None of these names is approved under the *URMIS* labeling program. May appear on a restaurant menu to describe the Beef Top Loin Steak.

NEW YORK-STYLE ROUND—Principally a restaurant industry term for the primal Beef Round with the Sirloin Tip (knuckle) removed.

NITRATES, NITRITES—Approved ingredients used only in prescribed amounts for curing processed meats. Sodium nitrite or potassium nitrite used in the curing process inhibits the growth of “*Clostridium botulinum*” spores (the growth of which can result in botulism). Nitrites (sodium or potassium) also give characteristic flavor and color to processed meat. Nitrates (sodium and potassium), approved only for dry curing and in certain dried sausage products, naturally convert into nitrites during dry curing and in the intestinal tract. In many parts of the country, nitrites appear naturally in drinking water and nitrates also are present in many vegetables. In these amounts, as in cured meats, they are considered by the FOOD & DRUG ADMINISTRATION to be completely safe for consumption.



NONFAT DRY MILK—Milk residue remaining after the removal of fat and moisture. It is used as a protein extender in some meat products, e.g. some sausage foods and meat loaves. Must be listed under “ingredients” on the label.

NO ROLL—Term referring to beef carcasses and cuts which have not been officially graded and stamped by a U.S. Department of Agriculture grader. “No roll” beef is usually below the U.S. Select quality grade and/or of higher yield grades. (See **Grades, Yield Grades**.)



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OFFAL—Meat slaughter by-products consisting of all parts of the animal that are not part of the carcass, including selected non-muscle inedible by-products such as fat, bone and other connective tissues.

ORGANIC—Products from hogs, cattle, poultry or lambs that have been produced and meat that has been processed and handled in compliance with the USDA organic standards, which involved an entire process in which synthetic inputs into all phases of animal production and meat processing and handling are prohibited.

OX JOINTS—Joints of the beef tail usually cut into sections for stewing or soup bones. Also called “Ox Tails.”

P

PANBROIL—To cook uncovered over direct heat, usually in a skillet, using little or no fat. The fat is removed as it accumulates to avoid “frying.”

PANFRY—See **Fry**.

PAPAIN—A natural enzyme obtained from the juice of papaya fruit. The enzymatic action breaks down the connective tissue in the meat, resulting in a tenderizing effect similar to that occurring in aged meat. The enzyme lies dormant until cooking heat is applied to the cut. Is inactivated at higher temperatures. (See **Aged**.)

PARASITE—See **Contaminated**. (Also, see the **Food Safety** section of this manual.)



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PARBOIL—To partially cook in a simmering liquid for a short time before completing cooking by some other cooking method. Most meats are not parboiled, as such. Some recipes for barbecued ribs call for par-boiling. “Pre-cook” is the term normally used for partially cooked meat. (See **Pre-Cook**, **Pre-Cooked**.)

PEELED—Meat cuts which have had practically all surface fat removed; also referred to as “denuded.”

PFF—Protein Fat Free. A procedure used by the U.S. DEPARTMENT OF AGRICULTURE to calculate the amount of added moisture in cured meat products. (See **Cured and Smoked Pork Products**.)

PICKLE—The solution containing flavoring and curing ingredients added to a cut of meat by injecting, marinating, massaging, tumbling or immersing the cut in a covered pickling container. The pickle may be a brine, vinegar or spice solution. (See **Cured**.)

PICNIC—Derived from the shoulder of pork, the portion remaining after the removal of the clear plate and the Boston-Style Shoulder, which has been cured in the same manner as ham. It may be canned or fully cooked. If not cooked, the fresh Picnic should be cooked to an internal temperature of 160-170°F.



PIGS FEET—Predominantly the front feet, which are removed from the shoulder slightly below the knee joints. They may be fresh, cured, cooked or pickled.

PINNED—See **Needled**.

PLATE—A full Plate is the combined Short Plate (Navel) and Brisket. The term “Plate,” usually refers only to the Short Plate.

POACH—To brown a small, tender meat cut in a small amount of oil, then simmer in liquid to desired degree of doneness.

PORK BELLY—That portion of the pork side after removal of the Loin, Fat Back and Spareribs. Must be boneless and contain no cartilages of sternum or ribs.

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PORTERHOUSE—A steak cut from the Beef Loin. It is distinguished from the T-Bone Steak by its larger tenderloin muscle, not less than 1¼ inches across. It is the name given to English pubs that served “porter” ale. The steak took its name as the kind of steak cut that would be served in a porterhouse, and became known as a “Porterhouse Steak.” It is a fanciful name, but has been in use for so long and is so well known, that it is approved under the *URMIS* labeling standards to describe the Beef Loin Steak.

PORTION CONTROL—Meat items for the foodservice trade which have been cut, sliced or formed to specified weights or thicknesses. Many frozen brand name processed products sold in retail food stores include portion controlled patties, cutlets and the like.

PRE-COOK—As with parboiling, “to pre-cook meat” is to *partially cook it*, perhaps by simmering on a stove top or in a microwave oven, before completing cooking by some other method, immediately or at a later time. (Not to be confused with “pre-cooked.” See following.)

PRE-COOKED—Identifies meat products or cuts that have been fully cooked by the processor and need only to be heated before serving for maximum palatability. The label will so indicate. May be eaten cold. (Pre-Cooked is not the same as **Pre-Cook**. See above.)

PRIMAL CUTS—The basic major (wholesale) cuts into which carcasses and sides are separated. **Beef:** Round, Loin, Flank, Rib, Plate, Chuck, Brisket and Foreshank. **Veal:** Leg, Loin, Rib, Breast and Shoulder. **Pork:** Leg, Loin, Belly, Spareribs, Shoulder and Jowl. **Lamb:** Leg, Loin, Rib, Shoulder and Breast.



PROCESSED MEATS—A class of meat products that includes cold cuts, sausages, ham and bacon, etc. All products are made from inspected meats; however, some, such as sausage foods, may be made from trimmings and/or lower grades of meat carcasses and cuts. Ingredients must be listed on the label.

PROTEIN—An essential nutrient. Foods of animal origin are the only source of high biological quality protein. Animal protein is “complete” because it contains the eight essential amino acids in the correct proportions to build, maintain and repair human body tissues, and to strengthen the body’s defense mechanisms against infection and disease. They are called “essential” because the human system cannot synthesize these amino acids. (Other food sources contain protein but none have the eight essential amino acids in the required proportions as do meat foods.)

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P.S.E.—Pale, Soft, Exudative (watery), describes pork that yields undesirable-looking fresh or cured cuts. The meat is safe to eat. When detected, PSE pork is often processed into sausage.

PULLMAN-STYLE—Refers to meats packed in a long, rectangular container. It was a handy container for storing and serving on railroad Pullman dining cars.

PUMPED—Meat cuts that have had curing solutions or salt solutions introduced throughout the muscles by the injection or pumping through fine needles. Also called “injected” or enhanced.”

PURGE—The juices from meat cuts which are exuded after packaging.



Q

QUALITY—The relative desirability or anticipated palatability of the meat in a carcass or cut is expressed by the general term, “quality.” Thus, quality grades are assigned/determined on the basis of expected, desired eating characteristics. (See **Grades.**)

R

REDUCED SPACE SYMBOLOGY—Developed by the Uniform Code Council, Inc. (UCC), RSS is a family of seven scannable barcode symbols, all smaller than the standard Universal Product Code (U.P.C.). Capable of holding as much or more data than a U.P.C., an RSS barcode allows detailed labeling of variable measure items like fresh meats, produce, bakery and deli products.

RETAIL CUTS—Steaks, roasts, chops, ground meats, etc., displayed and sold from refrigerated cases by retail food stores and meat specialty shops.

RIBLET—Pork, veal or lamb rib bones which contain lean and some fat.

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RIDGE BONE—The spine of the blade bone (scapula).

ROAST (Cookery)—To cook meat, uncovered, in a shallow roasting pan by dry heat, usually in an oven or a grill.

ROAST (Meat Cut)—Cuts of meat larger than steaks, chops or slices (usually two or more inches thick). A roast may contain bone, and is often comprised of more than one major muscle. Roasts may be rolled and tied or may be in a single compact piece. Beef roasts from the more exercised muscles (the Chuck and Round, which contain more connective tissue) are less tender and are recommended for moist heat cookery, while those from the less exercised muscles (Rib and Loin, containing less connective tissue) are recommended for dry heat cookery. Roasts from pork, veal and lamb all tend to be tender.

S

SALMONELLA—A type of food poisoning bacteria. (See **Contaminated**. Also, see the **Food Safety** section of this manual.)

SAUSAGE—Comminuted meat products prepared with meat and meat by-products and seasoned with spices in small amounts. Sausage products may be cooked or uncooked, cured or uncured, and smoked or unsmoked. The sausage family worldwide has more than 500 varieties, including variations of salami, bologna, liverwurst and many other “cold cuts,” but also including such items as breakfast sausages.

SAUTÉ—To fry with a small amount of fat for a short period. (See **Fry**.)

SEAR—To brown the surface of a meat cut by a short, direct application of intense heat, as in a frying pan or on a grill.

SECTIONED AND FORMED—A meat product that consists of entire muscles (or muscle systems) that are closely trimmed of fat, mixed and then formed into a desired shape. Sectioned and formed hams are an example of the product type.

SHELL LOIN—Beef Loin with the Tenderloin and Chine Bone removed.



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SHELL STEAK—A steak cut from the Sirloin section of the Beef Shell Loin.

SHORT PLATE—The portion of the forequarter immediately below the primal Rib and attached to the Brisket. (See **Navel**.)

SHRINK—The weight loss from meat products (carcasses or cuts) which occurs throughout the product's life from slaughter to consumer.

SIDE—Half of a beef or pork carcass, or the matched forequarter and hindquarter of a beef carcass.

SIMMER— To cook gently in a liquid at a temperature of approximately 185-210°F at sea level (altitude effects temperature). Bubbles form slowly and break below the surface. The temperature is just short of the boiling point. (See **Boil**.)

SIRLOIN—That portion of the beef hindquarter remaining after the Round, Short Loin and Flank are removed. Sometimes called, “hip.”

SKELETAL MUSCLE—Edible muscle that is attached to or surrounds bone (as contrasted with heart, tongue, intestinal muscles, etc.). It is striated, voluntary muscle tissue.

SKIRT—The diaphragm muscle which, in part, separates the thoracic cavity from the abdominal cavity.

SLAB BACON—Un sliced bacon made from pork belly. (See **Pork Belly**.)

SLICE—A section of meat, usually less than one inch thick, taken from the center or either side of center of the leg of pork, lamb or veal.

SMOKING, SMOKED—Method of processing meat by exposing to smoke from burning wood, wood shavings or sawdust (usually of hardwoods in a smokehouse or other closed containment), herbs or which have had liquid smoke applied externally or as a curing ingredient. The term “smoked” does not necessarily mean the product is fully cooked.

SMOOTH MUSCLE—Also referred to as visceral muscle, it is involuntary muscle tissue, non-striated and is common to the intestinal tract.

SODIUM OR POTASSIUM ASCORBATE—A chemical compound used to hasten color fixing in cured meats and to deter color fading during the storage of cured meat. Not permitted for use in fresh meats. (A similar compound, ascorbic acid, is also known as Vitamin C.)

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SPECIAL-FED VEAL—Bovine animals, usually of dairy origin, which are fed scientifically controlled diets to produce light pink, fine-textured meat. Generally slaughtered between 18 to 20 weeks of age or 300 to 400 pounds. Sometimes called “Formula-Fed,” “Milk- Fed,” and “Nature-Fed” Veal.

SPRING LAMB—New crop lambs slaughtered between March 1 and the end of the week that contains the first Monday in October of the same year.

STEAK—A flat cut of meat, larger than a chop, ranging from $\frac{3}{4}$ inch to $1\frac{1}{2}$ inches of thickness cut from various parts of a beef carcass, or the shoulder of pork and veal. The size of a steak often is sufficient to provide more than one portion. (See **Chop**.)

STEAM—To cook food by direct exposure to steam, on a rack in a pot or with a small amount of water in a steamer.

STEAMSHIP ROUND—A foodservice term for the Round of Beef, most often seen in restaurant settings, where a chef slices to order at a buffet. The cut may be a full or partial Round, usually bone-in. Also referred to as Baron of Beef.

STEW—1) A method of cooking where small pieces of meat are gently simmered in water or other liquid, barely to cover, until meat is tender, with vegetables or not. The meat may be browned or seared before adding liquid. 2) Any dish prepared by stewing or braising. (See **Braise**.)

STIR FRY—An Asian-style cooking method using small, thin strips of meat (and/or vegetable pieces) in a small amount of oil over intense heat, often in a wok, or skillet. The meat is stirred constantly during cooking but is cooked only for a brief time, due to the small size of food pieces.

STOCK—A liquid base made by slowly cooking meat trimmings and bones in water, with vegetable and seasonings, usually used in soups or sauces.

SUB-PRIMAL CUTS—The cuts taken from the larger primal cuts, as when the Round is split into Top Round, Bottom Round, Eye Round and Sirloin Tip, which, in turn, are cut into retail cuts of roasts, steaks, chops, etc.



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T

TARE WEIGHT—The weight of a container that must be deducted from a product's gross weight in order to determine the net weight. Tare weight, plus net weight, equals gross weight. (See **Gross Weight**, **Net Weight**.)

T-BONE STEAK—Steak cut from the Short Loin and containing the tenderloin muscle. Its name is derived from the characteristic T-shape of its bone. According to nomenclature specifications the diameter of the tenderloin must be not less than $\frac{1}{2}$ inch or more than $1\frac{1}{4}$ inches when measured through the center of the tenderloin parallel to the backbone in the Short Loin. It is adjacent to and forward of the Porterhouse Steak, which is similar in appearance, but has a larger tenderloin.

TIP—The muscle group anterior to the femur (leg bone of the Round) and extending upward from the Patella (knee cap). Although it is part of the wholesale Round, it is sometimes called the "Sirloin Tip," "Knuckle," "Face" and "Veiny." Depending on how the Loin is separated from the Round, the Tip can be: 1) part of the Round; 2) part of the Loin; 3) part of both Round and Loin, or 4) a separate cut unto itself.

TRICHINOSIS—A food-borne illness caused by a harmful parasite (called Trichina) in undercooked pork. Note: Trichina parasites are rarely found in U.S. produced pork due to farm production conditions and grain feeding of pigs. (See the **Food Safety** section of the manual.)

U

ULTRA-LOW OXYGEN PACKAGING—In case ready, modified atmosphere packaging, very low levels of oxygen are present which save the blooming ability of meat until the product is exposed to air.

USDA—The UNITED STATES DEPARTMENT OF AGRICULTURE, the federal government agency which sets regulations for and rules over the production and distribution of most agricultural products. At USDA, the FOOD SAFETY AND INSPECTION SERVICE (FSIS) prepares and administers most of the rules governing meat industry practices, including inspection and labeling. The USDA's AGRICULTURAL MARKETING SERVICE (AMS) establishes standards and provides services for official Quality and Yield Grading.

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V

VACUUM AGING—Aging in sealed vacuum packaging, as contrasted with traditional methods. Often called “wet aging.” (See **Aging**.)

VACUUM PACKED—The process of packaging meat cuts in laminated plastic bags or pouches. A vacuum is drawn on the bags and they are sealed for long-term refrigerated storage.

VARIETY MEATS—The edible organs and glands of a meat animal, including the Heart, Tongue, Liver, Pancreas (Sweetbreads), Thymus (Veal Sweetbreads), Kidney, Spleen (Melt), Brains, Stomach Walls (Tripe), Testicles (Fries), and hog intestines (Chitterlings or, colloquially called “chitlins”).

VEAL—Meat from very young milk-fed calves, usually not more than 20 weeks of age at time of slaughter. (See **Special-Fed Veal**.)



W

WHOLESOMENESS—Refers to the condition of foods (meats) as being safe for human consumption. Wholesome foods, when handled and prepared properly, should provide consumers with safe meals. The health of the meat animal and proper conditions of sanitation, preparation, handling and storage from slaughter to retail case are all factors in maintaining wholesomeness of foods offered for sale.

WIENER—See **Frankfurter**.

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YIELD GRADES—Beef and lamb: not to be confused with “Quality Grades,” the Yield Grade identifies a carcass for differences in cutability, or the yield of boneless, closely-trimmed retail cuts from the round or leg, loin, rib and chuck or shoulder. Yield Grades are numbers 1 through 5 expressed at YG 1 (leanest, highest cutability) to YG 5 (for the fattest, lowest cutability) (See **Grades, Grades for Pork.**)



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Cooking References:

www.eatchicken.org

www.otherwhitemeat.com

www.beefitswhatsfordinner.com

www.lambinfo.com

www.eatturkey.com

Country of Origin Labeling:

<http://www.ams.usda.gov/cool/index.htm>

Food Safety:

www.fsis.usda.gov

Certification:

<http://www.ams.usda.gov/lsg/certprog/industry.htm>

<http://www.ams.usda.gov/lsg/mgc/cert.htm>

Organic Standards:

<http://www.ams.usda.gov/nop/>

Natural Standards:

www.fsis.usda.gov

Meat Nutritional Labeling:

<http://www.fsis.usda.gov/oppde/larc/>

<http://www.fsis.usda.gov/OPPDE/larc/index.htm>

Nutrient Composition:

<http://www.nal.usda.gov/fnic/foodcomp/>

IMPS Descriptions:

www.ams.usda.gov/lsg/stand/imps.htm

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ORGANIZATIONS

For more information on standards/coding, research issues and consumer information, contact the following:

American Association of Meat Processors

PO Box 269
Elizabethtown, PA 17022
717-367-1168
www.aamp.com

American Lamb Council

6911 South Yosemite Street, Suite 200
Englewood, CO 80112-1414
303-771-3500
www.sheepusa.org

American Meat Institute

1700 North Moore Street, Suite 1600
Arlington, VA 22209
or
PO Box 3556
Washington, DC 20007
703-841-2400
www.meatami.com

American Meat Science Association

1111 North Dunlap Avenue
Savoy, IL 61874-9604
217-356-5368
www.meatscience.org

Food Marketing Institute

655 15th Street, Northwest, Suite 700
Washington, DC 20005
202-452-8444
www.fmi.org

International Dairy-Deli-Bakery Association

313 Price Place, Suite 202
Madison, WI 53705
or
PO Box 5528
Madison, WI 53705-0528
608-238-7908
www.iddba.org

Institute of Food Technologists

525 West Van Buren, Suite 1000
Chicago, IL 60607
312-782-8424
www.ift.org

National Cattlemen's Beef Association

9110 East Nichols Avenue, #300
Centennial, CO 80112
303-694-0305
www.beef.org

National Chicken Council

1015 15th Street, Northwest, Suite 930
Washington, DC 20005-2605
www.eatchicken.com

National Fisheries Institute

1901 North Fort Myer Drive, Suite 700
Arlington, Virginia 22209
703-524-8880
www.nfi.org

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National Grocers Association

1005 North Glebe Road, Suite 250
Arlington, VA 22201-5758
703-516-0700
www.nationalgrocers.org

National Meat Association

1970 Broadway, Suite 825
Oakland, CA 94612
510-763-1533
www.nmaonline.org

National Pork Board

1776 Northwest 114th Street
Clive, IA 50325
or
PO Box 9114
Des Moines, IA 50306
www.porkboard.org

National Pork Producers Council

122 C Street, Northwest, Suite 875
Washington, DC 20001
202-347-3600
www.nppc.org

National Turkey Federation

1225 New York Avenue, Suite 400
Washington, D.C. 20005
202-898-0100
www.eatturkey.com

North American Meat Processors Association

1910 Association Drive
Reston, VA 20191
703-758-1900
www.namp.com

Southwest Meat Association

4103 South Texas Avenue, Suite 101
Bryan, Texas 77802
979-846-9011
www.southwestmeat.org

Uniform Code Council, Inc.

Princeton Pike Corporate Center
1009 Lenox Drive, Suite 202
Lawrenceville, NJ 08648
609-620-0200
www.uc-council.org

U.S. Poultry and Egg Association

1530 Cooledge Road
Tucker, GA 30084-7303
770-493-9401
www.poultryegg.org

U.S. Department of Agriculture Agricultural Marketing Service

Standardization Branch
Livestock and Seed Program
Room 2603
1400 Independence Avenue, Southwest
Washington, DC 20250
202-720-4486
www.ams.usda.gov

U.S. Department of Agriculture Agricultural Marketing Service

Labeling and Consumer Protection Staff
300 12th Street, Southwest
Washington, DC 20250
202-205-0623
www.fsis.usda.gov

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