

RETURN BIDS TO:
RETOURNER LES SOUMISSIONS À:
Bid Receiving
PWGSC
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5
Bid Fax: (905) 615-2095

SOLICITATION AMENDMENT
MODIFICATION DE L'INVITATION

The referenced document is hereby revised; unless otherwise indicated, all other terms and conditions of the Solicitation remain the same.

Ce document est par la présente révisé; sauf indication contraire, les modalités de l'invitation demeurent les mêmes.

Comments - Commentaires

Vendor/Firm Name and Address
Raison sociale et adresse du
fournisseur/de l'entrepreneur

Issuing Office - Bureau de distribution
Public Works and Government Services Canada
Ontario Region
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5

Title - Sujet Beef	
Solicitation No. - N° de l'invitation E6TOR-13RM06/A	Amendment No. - N° modif. 001
Client Reference No. - N° de référence du client E6TOR-13RM06	Date 2015-03-18
GETS Reference No. - N° de référence de SEAG PW-\$TOR-033-6530	
File No. - N° de dossier TOR-3-36226 (031)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2015-09-30	Time Zone Fuseau horaire Eastern Standard Time EST
F.O.B. - F.A.B. Plant-Usine: <input type="checkbox"/> Destination: <input type="checkbox"/> Other-Autre: <input type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Martin, Lesley	Buyer Id - Id de l'acheteur tor031
Telephone No. - N° de téléphone (905) 615-2033 ()	FAX No. - N° de FAX (905) 615-2060
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction:	

Instructions: See Herein

Instructions: Voir aux présentes

Delivery Required - Livraison exigée	Delivery Offered - Livraison proposée
Vendor/Firm Name and Address Raison sociale et adresse du fournisseur/de l'entrepreneur	
Telephone No. - N° de téléphone Facsimile No. - N° de télécopieur	
Name and title of person authorized to sign on behalf of Vendor/Firm (type or print) Nom et titre de la personne autorisée à signer au nom du fournisseur/ de l'entrepreneur (taper ou écrire en caractères d'imprimerie)	
Signature	Date

Solicitation No. - N° de l'invitation

E6TOR-13RM06/A

Amd. No. - N° de la modif.

001

Buyer ID - Id de l'acheteur

tor031

Client Ref. No. - N° de réf. du client

E6TOR-13RM06

File No. - N° du dossier

TOR-3-36226

CCC No./N° CCC - FMS No/ N° VME

SEE ATTACHED DOCUMENTS

FQS-2 Beef

Description:

Beef is meat derived from dressed carcasses of bovine animals having a warm weight of 180 kgs or more. It may be derived from male or female animals or from steers as outline in [Canadian Food Inspection Agency - Meats Cuts Manual - Beef](#) . Beef carcasses that are graded fall into one of 13 grades with Canada Prime/AAA/AA/A being the highest quality Canadian grades. Grading are based on assessment of carcass maturity, sex, muscling, meat quality, external fat covering and marbling as outline in [Canada's Beef Cattle Industry - Fact Sheets](#).

Meat shall be provided according to the specifications indicated by The Canadian Meat Council (CMC) and the North American Meat Processors Association. (NAMP) manuals. The cuts and names in both manuals are equivalent with a few exceptions. The [Institutional Meat Purchase Specifications \(IMPS\)](#) has also been developed for use in procurement of meat to ensure the procured items comply with these detailed requirements. Products certified by the Meat Grading and Certification Branch of the USDA may contain the letters “IMPS” on the product label. Meat products purchased outside of Canada are to meet the [Institutional Meat Purchase Specifications](#).

Any cut of fresh/chilled and/or frozen beef procured in Canada must;

- come from a facility licensed and inspected by CFIA. A list of facilities licensed and inspected by CFIA can be found at [Canadian Food Inspection Agency - Food of Animal Origin - Federally Registered Meat Establishments](#),
- come from a facility that meets the criteria as outlined in [CFIA's Meat Hygiene Manual of Procedures](#) and be manufactured in an establishment that was operating under a Hazard Analysis Critical Control Point (HACCP) principles based system,
- meet all the requirements as outline in [Canadian Food and Drug Act](#) and the [Canadian Food and Drug Regulations](#),
- meet all the requirements as outlined in [Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#),
- come from a facility that meets HACCP System and Guidelines including it's annex as outlined in the [Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#) and is a Canadian Federally Inspected processing plant,

- comply with food packaging and labeling requirements specified by the Food and Drugs Act and Regulations and the [Consumer Packaging and Labeling Act, and the Consumer Packaging and Labeling Regulations](#).
- comply with food packaging and labeling requirements listed under [Consumer Packaging and Labeling Act, and Consumer Packaging and Labeling Regulations](#).
-
- be supplied as a minimum grade of Canada AA as outline in [Livestock and Poultry Carcass Grading Regulations](#) and [Canadian Beef Grading Agency – Grades](#), unless otherwise specified or the equivalent grade of the country of origin,
- be supplied in the following beef yield grade as outline in [Livestock and Poultry Carcass Yield Class Regulations](#) and [Canadian Beef Grading Agency – Yield](#).

Yield Grade	Estimated Yield (%)
Canada 1 (Y1)	59 or more
Canada 2 (Y2)	54 to 58
Canada 3 (Y3)	53 or less

- be supplied in the weight ranges related to the weight of cut as follow:
 - beef cut number;
 - product name;
 - weight range
- beef carcass weights are not necessarily related to the weight of cuts within their respective weight range.
- Portion Controlled Beef Cut Products are to be supplied according to the following portion sizes unless otherwise specified
 - Bone in –Raw weight 250 g
 - Boneless Raw weight 225 g and
- meet the specification set out for that cut specified,
- comply with food packaging and labeling requirements specified by the Food and Drugs Act and Regulations and the [Consumer Packaging and Labeling Act, and the Consumer Packaging and Labeling Regulations](#).
- ground beef to be supplied as outline in [Food and Drug Regulations - Meat - Meat By Products - Para 14.015B](#), [Meat Inspection Regulations, 1990 - Schedule 1 Standards For Meat Products](#) and the [Canadian Beef Info - Retail Cuts Ground Beef](#)
 - Lean – not more than 17% fat (83% chemical lean).

- Extra Lean – not more than 10% fat (90% chemical lean).
- be supplied in the following “Source ground beef grade” equivalent as outline in [Canadian Beef Info - Retail Value added Ground Beef Cuts](#) and [Beef Order Centre - Ground Beef](#)
- Lean Ground Round - not more than 17% fat - must contain 100% Round
- Lean Ground Sirloin - not more than 17% fat - must contain 100% Sirloin
- Lean Ground Chuck - not more than 17% fat - must contain 100% Chuck
- Extra Lean Ground Round - not more than 10% fat - must contain 100% Round
- Extra Lean Ground Sirloin - not more than 10% fat - must contain 100% Sirloin

Any cut of fresh/chilled and/or frozen beef procured from countries other than Canada must:

- only be procured/supplied from countries that are permitted to export these beef products to Canada. [CFIA's Meat and Poultry Products Manual of Procedures](#) provides current information on Countries from which commercial importation of meat products is permitted, and
- come from a facility that meets HACCP criteria as outlined in the Annex to The [Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#),
- meet all requirements as outline in [Canadian Food and Drug Act](#) and the [Canadian Food and Drug Regulations](#), and the [Canadian Food Inspection Agency](#), and/or
- meet all the requirements for the [USDA Standards for Grades of Beef Carcasses](#) and/or
- meet all the requirements as outlined in [Code of Hygienic Practice for Meat - CODEX ALIMENTARIUS](#),
- meet all regulations as outlined in [Meat Inspection Act](#) and the [Meat Inspection Regulations](#), 1990 and the [Health of Animals Act and Regulations](#), or
- meet all the requirements of applicable local food legislation whenever those requirements are stricter. All beef shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements,
- meet all the requirements as outlined in [Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#)
- be marked with the official inspection mark of the government of the country of origin, prescribed by the national legislation of that country, to indicate that the beef product has been prepared in an establishment operating in accordance with the national meat inspection legislation of that country,

- be supplied in a minimum Canada AA grading equivalency as outline in [Livestock and Poultry Carcass Grading Regulations](#) and
 - be supplied in the following beef yield grade equivalency as outline in [Livestock and Poultry Carcass Yield Class Regulations](#) and [Canadian Beef Grading Agency – Yield](#).
- | Yield Grade | Estimated Yield (%) |
|---------------|---------------------|
| Canada 1 (Y1) | 59 or more |
| Canada 2 (Y2) | 54 to 58 |
| Canada 3 (Y3) | 53 or less |
- be supplied in the weight ranges related to the weight of cut as follow:
 - beef cut number,
 - product name;
 - weight range
 - beef carcass weights are not necessarily related to the weight of cuts within their respective weight range.

Packaging:

- Every package and/or container of beef in a registered establishment must:
 - be included in the "[CFIA - Reference Listing of Accepted Construction Materials, Packaging Materials and Non-Food Chemical Products](#)".
- Every material used in packaging and/or wrapping beef products in a registered establishment shall:
 - protect the beef product sufficiently to prevent contamination,
 - be free from noxious substances,
 - not impart any undesirable substance to the beef product, either chemically or physically,
 - be sound in construction, clean and free from discolouration and objectionable odours, and
 - be durable and effective in regard to the manner it is used and will not tear if wet,
 - be lined for frozen ground beef products with:
 - moisture proof film or
 - material that provides similar protection, so:
 - that each individual wrapped ground beef product, must be capable of being removed without defrosting the remaining packaged products, and
 - that each layer of beef can be extracted separately,

- Any ground beef packaged into a container/box must correspond to the ground beef cut specified,
- Any ground beef container/box marked with appropriate label, must correspond to the ground beef cut in that container/box,
- No material used in packaging or labeling a beef product in a registered establishment shall:
 - come into contact with the beef product; if the contact might prevent the beef product from conforming to the requirements to the Canadian Food and Drug Regulations.
- Any suspended beef carcasses, sides, quarters and primal cuts may be delivered unwrapped if hung with equipment designed to preclude contamination. Special care must be taken:
 - to assure sufficient clearance between the product and the floor, taking into consideration the stretching factor during transport, and
 - to prevent excessive swinging during transport.
- Any unsuspended beef sides, quarters and primal cuts such as hip, sirloin, short loin, rib or chucks, must be handled in such a manner as to prevent their contamination. They may be protected using good quality paper bags, stockinettes and/or paper or any other accepted material.

Every fresh/chilled dressed beef carcass must:

- be marked in accordance with the description outline in Livestock and Poultry Carcass Grading Regulations, Food and Drug Regulations, Consumer Packaging and Labeling Regulations, and the Meat Inspection Regulations, 1990,
- meet the marking standards set out for that grade,
- be marked with the following information:
 - a grade name,
 - a grade stamp,
 - a yield stamp or a roller brand,
 - meat inspection legend stamp, (a circular symbol with the word ("CANADA"), including a number that identifies the plant at which the dressed beef carcass was processed, and
 - all other requirements as specified in the Livestock and Poultry Carcass Grading Regulations
- Any primal and sub-primal cut of beef packaged into a container/box must correspond to the beef carcass grade stamp,
- Any Portion Controlled Beef Cut packaged into a container/box must correspond to the sub-primal cut of beef grade stamp,
- Any container/box marked with grade label, must correspond to the primal and sub-primal cut of beef grade stamp in that container/box ,
- Every shipping container and/or packages of a primal cut and/or a sub-primal cut of beef:

- shall be marked in accordance as outline in [Livestock and Poultry Carcass Grading Regulations, Food and Drug Regulations, Consumer Packaging and Labeling Regulations and the Meat Inspection Regulations, 1990](#) ,
- shall include the following information:
 - the grade designation must be clearly printed on the box,
 - the weights,
 - the cut number,
 - the product description (common name of the primal cut and/or a sub-primal cut of beef),
 - health inspection crown symbol – oval with the word "CANADA", including a number that identifies the plant number ensuring the primal cut and/or a sub-primal cut of beef was inspected in Canada for food safety, and
 - all other requirements as specified in the [Livestock and Poultry Carcass Grading Regulations](#)
- shall meet the standard set out for that grade, and if the grade is not identified, the box must be labeled "ungraded",
 - the expression "or higher" is also permitted.
- Unwrapped beef cuts:
 - Any unwrapped beef cut must not come in contact with the floor of the vehicle.
 - Use of paper as a floor covering is unacceptable,
 - If not packed in a container, they must be shipped on:
 - clean racks,
 - dollies,
 - plastic pallets,
 - vinyl carpets, or,
 - on such other material accepted for this purpose.

Storage and Distribution:

- Any dresses carcasses, primal cut and/or a sub-primal cut of fresh/chilled and/or frozen beef supplied shall:
 - be transported in a cleaned and sanitize (where applicable) transport vehicles and of suitable design, to prevent microbial, physical and chemical contamination of the beef product,
 - be in a vehicle with the internal vehicles finishes be in a good state of repair and made of corrosion-resistant material which cannot affect the organoleptic character of fresh beef products or otherwise render them unwholesome. Internal of the vehicle must be smooth, impervious, and easy to clean and disinfect,
 - be transported in a refrigerated vehicle equipped to hold the beef product's at the appropriate temperature either fresh and/or frozen and that both of these temperature conditions be maintained throughout the whole period of transport to include:

- Beef requiring to be "Kept refrigerated":
 - shall be maintained at no higher than 4°C ,
 - shall not have been frozen at any time, and
 - shall not show evidence of off condition, including but not restricted to off odor, stickiness, gassiness, rancidity, sourness, dehydration, discoloration or mishandling, exception shall be made for the normal confinement odor and discoloration related to aging in vacuum packaging,
- Beef requiring to be "Kept frozen" :
 - shall be maintained at a frozen state no higher than -24°C, and
 - shall not show evidence of defrosting and/or freezer deterioration
- not be carried in the same vehicles which are used for conveying live animals, controlled products as defined in the Pest Control Products Act or other substances that might adulterate the meat product, and
- not be carried in the same vehicles as other goods in a manner which may adversely affect beef quality.

FQS- 2-01 Beef Cuts Specification
Specifications based on [CFIA's Beef Cut Nomenclature and Description](#), [The Canadian Meat Council's Food Service Meat Manual 3rd Edition](#).

Beefacts Manual for foodservice CD, North American Meat Producers (NAMP) Buyers Guide.

Canadian Beef is fabricated (processed) into the following cuts:

- Primal Cuts,
- Sub-Primal Cuts, and
- Portion Control Cuts.

Specifications

Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)¹	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
Dressed Beef Carcass		100	<i>means a beef carcass from which the skin, head, developed mammary glands and the feet at the carpal and tarsal joints have been removed and the carcass has been eviscerated and split.</i>
<i>Beef Side</i>		101	<i>Means one (1) of the two (2) approximately equal portions of a Dressed Beef Carcass obtained by cutting from the tail to the neck along the median line.</i>
<i>Front Quarter</i>		102	<i>Means the anterior portion of the Beef Side which is separated from the Hind Quarter by a cut passing between the 12th and 13th rib.</i>
<i>Hind Quarter</i>		155	<i>Means the posterior portion of the Beef Side which is separated from the Front Quarter by a cut passing between the 12th and 13th rib.</i>

¹ The Meat Buyer's Guide is based upon the latest in the series of IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's, AMS (Agricultural Marketing Services), etc. It is the authoritative manual to meat and poultry identification for the NAMP.

Primal Cuts-Basic major cuts into which carcasses and sides are separated.			
Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)²	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
Short Rib	158	158 Beef Round Loin Round Separation	Means that portion of the Hind Quarter which is separated from the Loin by a straight cut which passes in front of (anterior to) the rump knuckle bone (head of the femur/acetabulum) thereby cutting the pelvic bone (os coxae) into approximately two (2) equal parts.
Long Loin	172	172	Means that portion of the Hind Quarter which is separated from the Flank , from the Sirloin Tip and from the Hip by a cut which passes in front of (anterior to) the rump knuckle bone (head of the femur/acetabulum) thereby cutting the pelvic bone (os coxae) into approximately two equal parts.
Rib	103	103	Means that portion of the Front Quarter which is separated from the Chuck and Brisket by a straight cut passing between the 5 th and 6 th rib and from the Plate by a straight cut passing across the ribs at right angles to the first cut at a point slightly below (ventral to) the centre of the rib cage. Note: This cut includes seven (7) ribs (6 th to 12 th inclusive) and may contain a small portion of the blade bone (scapula) and cartilage. It should not be confused with Prime Rib , which includes 6 ribs (7 th to 12 th).
Chuck	113	113	Means that portion of the Front Quarter which is separated from the Rib, Plate, Brisket and Shank by two (2) straight cuts at right angle to each other. The first cut passes between the 5 th and 6 th rib and separates the Chuck, Brisket and Shank from the Rib and Plate . The second cut passes at a point slightly above (dorsal to) the elbow joint (distal extremity of the humerus) and through the cartilaginous juncture of the first (1st) rib and sternum, and separates the Chuck from the Brisket and Shank .

² The Meat Buyer's Guide is based upon the latest in the series of IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's, AMS (Agricultural Marketing Services), etc. It is the authoritative manual to meat and poultry identification for the NAMP.

A-85-269-002/FP-Z01-CF Food Quality Specifications
FQS-2 Beef

Sub Primal Cuts -Subdivisions of the wholesale or primal cuts that are made to facilitate handling or to reduce the variability within a single cut. Subprimal cuts are easier for the packer to vacuum bag and fit into a shipping box for transport to the distributor.			
Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)³	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
Shoulder Clod	114A	114A	Prepared from the large muscle, posterior to the elbow joint in the chuck. The overlaying fat is trimmed to an average fat covering of 13 mm ($\frac{1}{2}$ Inch) and does not exceed 20 mm ($\frac{3}{4}$ Inch) at any one point. The inside is trimmed of all the heavy tissue covering the lean, where it was attached to the shoulder blade. The heavy tendons at the elbow joint are removed. The clod is squared at the thin end exposing at least 25 mm (1 Inch) of lean. All ragged edges and loose meat is trimmed off. May be netted.
Top Blade – Flat Iron	n/a	114D	Prepared from the Shoulder Clod (Cut 114A), consisting of the infraspinatus muscle. Item 114A is further trimmed to remove the internal connective tissue or shoulder tendon.
Top Blade – Chuck Tender (Beefacts Manual for foodservice CD)	n/a	116B	Consists of the supraspinatus muscle, which lies dorsal to the medial ridge of the blade bone. The chuck tender is separated from the other muscles through the natural seam.

³ The Meat Buyer's Guide is based upon the latest in the series of IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's, AMS (Agricultural Marketing Services), etc. It is the authoritative manual to meat and poultry identification for the NAMP.

Sub Primal Cuts-continued			
Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)⁴	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
<i>Clod Tender</i> (Beefacts Manual for foodservice CD)	n/a	114F	Sometimes referred to as "petit tender", the teres major muscle is produced when making the heart clod. It is a small cone-shaped muscle lying just beneath the triceps brachii, as well as under and to the posterior edge of the scapula/blade bone. The muscle fibers run parallel to the long axis of this muscle. This muscle can have some connective tissue on the external side. Product is trimmed to the silver with flake fat allowed.
<i>Chuck Roll, Boneless</i>	116A	116A	Prepared from the boneless chuck, clod out. Remove chuck tender, chuck cover, and subscapular muscle. Trim out all cartilage, backstrap, major exposed blood vessels and rib-finger meat. Separate neck by cutting through the prescapular lymph gland at right angle to the back. Cross-rib and shoulder are then separated parallel to the back, at a point approximately equal to the thickness of the chuck. All loose meat is removed. Fat covering and exposed intermuscular fat is trimmed to 13 mm (½ Inch), not to exceed 20 mm (¾ Inch) at any one point. The roast is netted.
<i>Brisket Boneless Deckle Off</i>	120	120	Prepare from the boneless brisket. The fat along the sternum edge is trimmed to within 13 mm (½ Inch) of the lean meat. The deckle and thick layer of fat are removed along its natural seam. The inside surface must be free of all loose fat, gristle, ragged meat and bone cartilage. Outside fat covering to average 13 mm (½ Inch), not to exceed 20 mm (¾ Inch) at any one point. The tapered end is cut square to the sides and must show at least 13 mm (½ Inch) lean and not more than 6 mm (¼ Inch) of fat.
<i>Rib, Roast Ready, 7 Bone</i>	109	109	Prepared from the primal rib. All bones and cartilage are removed, except the 6 th to 12 th rib bones inclusive. The back strap is removed and the fast cap is lifted. The short rib is cut off in a straight line, from the outer end of the rib eye muscle at both the loin and chuck ends, leaving a predetermined tail length. The muscle between the blade bone and ribeye muscle is trimmed off. The fat overlying the ribeye is pared to follow the natural shape of the underlying muscle. The fat cap is trimmed to an average of 20 % of finished roast weight, and is replaced, covering the ribeye's whole outer surface. It is held in place, string tied or netted. The 109 Rib 75 x 100 mm (3 Inch x 4 Inch) has a tail measuring 75 mm (3 Inch) at the loin end and 100 mm (4 Inch) at the chuck end. Available as: 109 Rib 50 x 75 mm (2 Inch x 3 Inch) 109 Rib 50 x 50 mm (2 Inch x 2 Inch) 109 Rib 25 x 50 mm (1 Inch x 2 Inch) 109 Rib 0 x 25 mm (0 Inch x 1 Inch)

⁴ The Meat Buyer's Guide is based upon the latest in the series of IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's, AMS (Agricultural Marketing Services), etc. It is the authoritative manual to meat and poultry identification for the NAMP.

Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)⁵	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
<i>Rib, Capless</i>	<i>C10</i>		Sometimes referred as "Rib FCO" (Fat Cap Off). Prepared identical to the Rib, Roast Ready (cut 109) except the fat cap is excluded and remaining fat covering is trimmed not exceed 13 mm (½ Inch) over the lean with beveled edge at the tail. Available as: C10 Rib 50 x 75 mm (2 Inch x 3 Inch) C10 Rib 50 x 50 mm (2 Inch x 2 Inch) C10 Rib 25 x 25 mm (1 Inch x 1 Inch)
<i>Rib, Roast Ready, Boneless</i>	<i>I10</i>	<i>I10</i>	Prepared identical to the Rib (cut 109), cleanly removing the 7 rib bones and the adhering intercostal meat (finger-meat). This is achieved by scalping all 7 ribs, removing them in one single slab. The fat cap is replaced over the exterior portion of the rib eye and is held firmly in place by netting. I10 Rib 50 x 75 mm (2 Inch x 3 Inch) I10 Rib 25 x 50 mm (1 Inch x 2 Inch) I10 Rib 0 x 25 mm (0 Inch x 1 Inch)
<i>Beef Back Rib (Beefacts Manual for foodservice CD)</i>		<i>I24</i>	This item is the intact portion of the seven ribs and intercostal meat from a Rib(109). The chine bone and thoracic vertebrae are removed exposing the sawed end of the rib bones. Unless otherwise specified back ribs shall be no less than 15.0cm or 20.0cm wide at any point measured across the sawed end s of the rib bone.,
<i>Short Blade Rib (Beefacts Manual for foodservice CD)</i>	<i>I23A</i>	<i>I23</i>	Consists of the portion of the forequarter immediately below the primal rib. The flank follows the natural curvature of the 12th rib. Seven ribs shall be present. Prepared by removing the first layer of fat and lean. Must specify the number and length of ribs and may include ribs 6 through 12.NAMP specifications-rib section from any rib and /or plate item and shall contain at least 2 but no more than 5 ribs (ribs 6 through 10). See Meat buyers Guide for addition specifications.
<i>Rib Eye</i>	<i>I12</i>		Prepared from a Rib, Capless, Steak Ready (cut C10) with rib bones removed by scalping, tail completely trimmed off. Available as: I12 Rib Eye 25 mm x 25 mm (1 Inch x 1 Inch) I12 Rib Eye 0 mm x 0 mm (0 Inch x 0 Inch)

⁵ The Meat Buyer's Guide is based upon the latest in the series of IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's, AMS (Agricultural Marketing Services), etc. It is the authoritative manual to meat and poultry identification for the NAMP.

Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)⁶	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
Rib Eye, Lip on	112A	112A	Same as item (112), except the lip remains firmly attached to the rib eye. Specification (cut 112) as follows: (Prepared from a Rib, Capless, Steak Ready (cut C10) with rib bones removed by scalping, tail completely trimmed off). Available as: 112 A Rib Eye 25 mm x 25 mm (1 Inch x 1 Inch) 112 A Rib Eye 0 mm x 0 mm (0 Inch x 0 Inch)
Short Loin	173		The anterior portion of the long loin remaining after removal of the steak piece. The flank is cut off in a straight line leaving a pre-determined tail length at the rib and hip ends. Internal fat over the tenderloin averages 6 mm (¼ Inch). The outer fat cover averages 13 mm (½ Inch) not exceeding 20 mm (¾ Inch). All loose fat is trimmed off and exterior fat is beveled at its edges. The 173 Short Loin 50 mm x 75 mm (2 Inch x 3 Inch) has a tail 50 mm (2 Inch) long at the rib end and 75 mm (3 Inch) at the hip end. Also available as: 173 Short Loin 25 mm x 50 mm (1 Inch x 2 Inch) 173 Short Loin 25 mm x 25 mm (1 Inch x 1 Inch) 173 Short Loin 0 mm x 50 mm (0 Inch x 1 Inch)
Strip Loin, Bone-In	179		Prepared from the short loin (cut 173) by completely removing the tenderloin and the protruding edge of the chine bone. All loose fat, flesh and bone dust is removed. Available as: 179 Strip Loin 50 x 75 mm (2 Inch x 3 Inch) 179 Strip Loin 25 x 50 mm (1 Inch x 2 Inch)
Strip Loin, Boneless, Regular Trim	180	180	Prepared from the anterior portion of the loin, tenderloin and all bone removed. Average fat covering is 13 mm (½ Inch) and does not exceed 20 mm (¾ Inch) at any one point. The flank is trimmed off in a straight line, leaving a predetermined tail length. In the 2 Inch x 3 Inch cut 50 mm (2 Inch) of tail is left at the loin end and 75 mm (3 Inch) at the rib end. Also available with 6 mm (¼ Inch). Available as: 180 Strip Loin 50 x 75 mm (2 Inch x 3 Inch) 180 Strip Loin 25 x 50 mm (1 Inch x 2 Inch) 180 Strip Loin 25 x 25 mm (1 Inch x 1 Inch) 180 Strip Loin 0 x 25 mm (0 Inch x 1 Inch)

⁶ The Meat Buyer's Guide is based upon the latest in the series of IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's, AMS (Agricultural Marketing Services), etc. It is the authoritative manual to meat and poultry identification for the NAMP.

Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)⁷	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
<i>Strip Loin, Boneless, Special Trim</i>	<i>C11</i>		<i>Prepared from the Strip Loin, Boneless Regular Trim (cut 180), Chain meat and all finger meat is cleanly removed and the back strap is trimmed off, uncovering an even strip of lean over the front of the strip loin. Fat cover averages 6 mm (¼ Inch). Tail length 0 mm x 25 mm (0 Inch x 1 Inch).</i>
<i>Tenderloin Regular Trim</i>	<i>189</i>	<i>189</i>	<i>The tenderloin is removed from the long loin in one piece, including the side-seam. The fat is trimmed down, not to exceed 13 mm (½ Inch) at any one point, and tapers down the silverskin at a point 2/3 down the length of the tenderloin, as measured from the butt end. The membranous sheath over the tenderloin tip with all loose fat and ragged tissue is trimmed away, following the natural shape of the muscle.</i>
<i>Tenderloin, Special Trim, Wedge Fat In</i>	<i>189A</i>		<i>Prepared from a Tenderloin Regular Trim (cut 189) by removing all fat above the silverskin. The silverskin, side seam muscle and wedge of fat beneath head or wing muscle remain.</i>
<i>Tenderloin, Special Trim, Wedge Fat Out</i>	<i>189B</i>		<i>Same as cut 189A except wedge fat is removed. Specification (cut 189A) as follows: (Prepared from a Tenderloin Regular Trim (cut 189) by removing all fat above the silverskin. The silverskin, side seam muscle and wedge of fat beneath head or wing muscle remain).</i>
<i>Tenderloin, Special Trim, Side Seam Off</i>	<i>189C</i>		<i>Same as cut 189B except that all the side seam muscle is removed. Specification (cut 189A) as follows: (Prepared from a Tenderloin Regular Trim (cut 189) by removing all fat above the silverskin. The silverskin, side seam muscle and wedge of fat beneath head or wing muscle remain).</i>
<i>Tenderloin, Fully Skinned</i>	<i>190</i>	<i>190</i>	<i>Prepared from a Tenderloin, Special Trim (cut 189B) by removing all remaining, silverskin and the complete side seam muscle. All ragged edges are trimmed.</i>
<i>Tenderloin Butt</i>	<i>191</i>	<i>191</i>	<i>Follows the same trimming specifications as cut 190. Specification (cut 190) as follows: (Prepared from a Tenderloin, Special Trim (cut 189B) by removing all remaining, silverskin and the complete side seam muscle. All ragged edges are trimmed).</i>
<i>Tenderloin, Short Cut</i>	<i>192</i>	<i>192</i>	<i>Follows the same trimming specifications as cut 190. Specification (cut 190) as follows: (Prepared from a Tenderloin, Special Trim (cut 189B) by removing all remaining, silverskin and the complete side seam muscle. All ragged edges are trimmed).</i>

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Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)⁸	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
Top Sirloin Butt, Boneless	184	184	Prepared from the thick upper portion of the boneless sirloin butt. The cap is trimmed to an average fat covering of 13 m (½ Inch) and does not exceed 20 mm (¾ Inch) at any one point. The lean side is trimmed of all fat in excess of 6 mm (¼ Inch). The heavy white membrane adjacent to the sacral vertebrae and all ragged edges are trimmed off. Also available with fat covering of 6 mm (¼ Inch).
Top Sirloin Cap (Beefacts Manual for foodservice CD)	n/a	184D	Sometimes referred as "Culotte". Consists of the biceps femoris muscle (cap muscle). Purchasers may specify the exterior fat trim desired.
Bottom Sirloin Butt (Beefacts Manual for foodservice CD)	n/a	185A	Sometimes referred as "Flap". Consists of the obliquus abdominis internus muscle from the bottom sirloin butt. The boneless flap is separated from the ball tip and the tri-tip through the natural seam. The heavy connective tissue and any cartilage are excluded
Bottom Sirloin Ball Tip	185B	185B	Consists of the knuckle muscles in the posterior end of the Bottom Sirloin Butt, removed along the natural seam. Average fat cover does not exceed 6 mm (¼ Inch).
Bottom Sirloin Triangle Tip	185C	185C	Consists of the triangle shaped muscle in the ventral end of the Bottom Sirloin Butt. Average fat cover does not exceed 6 mm (¼ Inch).
Ponderosa Hip e point.	164A	n/a	Made from a short-cut hip with bone and rough rump removed. The shank bone is cut below the tarsal joint and the shank meat is removed to within 50 mm (2 Inch) of the stifle joint. All loose tissue is trimmed off, and the fat covering does not exceed 20 mm (¾ Inch) at any point.
Sirloin Tip (Knuckle)	167	167	Prepared from that portion of the short hip which is ventral to the round bone. The kneecap and surrounding heavy connective tissue is removed. May be tied or netted
Inside Round (Top Round)	168	168	Prepared from the inside portion of the hip that is posterior to the round bone. The thick membrane is removed and surface fat is trimmed to a maximum 20 mm (¾ Inch). May be split and tied or netted.
Outside Round (Bottom Round)	169	n/a	Prepared from the outside portion of the hip that is posterior to the round bone. It is trimmed free of major sinews and large exposed ligaments. Surface fat is trimmed to a maximum of 20 mm (¾ Inch). Shank meat and heel meat removed. May be tied or netted.

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A-85-269-002/FP-Z01-CF Food Quality Specifications
FQS-2 Beef

Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)⁹	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
<i>Outside Round (Gooseneck) (Beefacts Manual for foodservice CD)</i>	n/a	170	<i>Produced by separating it from the inside round, sirloin tip and shank between the natural seams. The gooseneck includes the outside round, eye of round and heel of round.</i>
<i>Outside Round (Flat) (Beefacts Manual for foodservice CD)</i>	n/a	171B	<i>Produced by separating it from the inside round, sirloin tip, eye of round, heel of round and the shank between the natural seams.</i>
<i>Eye of Round (Beefacts Manual for foodservice CD)</i>	n/a	171C	<i>Produced by separating the eye of round from the inside and outside rounds, and heel between the natural seams.</i>
<i>Baron of Beef Round</i>	C12	16-166B	<i>Made up of the Inside Round (cut 168) and Outside Round (cut 169) held together by their natural seam. All internal and external fat cover is trimmed not to exceed 20 mm (¾ Inch) at any one point. The roast is tied and netted. NAMP-A descriptive name of bone-in beef round item from Items 160-166B.</i>

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FQS- 2-02- Portion Controlled Cuts

Description: Prepared from any sub-primal beef cuts and/or beef portioned cut and fabricated to specify ¹⁰

Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)¹¹	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
<i>Flank Steak</i>	193	193	Prepared from the single oval-shaped muscle located on the posterior inside of the flank piece. The trimmed steak will be free of fat, except for minute flecks that adhere loosely to the lean.
<i>Portioned Controlled Cuts continued</i>			
<i>Skirt Steak, Outer</i>	121C	121C	Prepared from the diaphragm muscle only, which may have the serous membrane (peritoneum) attached. The membrane is trimmed close to the lean. Notes: May be offered skinned as a cut 121E product.
<i>Skirt Steak, Inner</i>	121D	121D	Consist of the transversis abdominal muscle. The serous membrane (peritoneum) is removed. The lean surface is trimmed practically free of fat.
<i>Rib Steak, Bone in</i>	1103	1103	Prepared from the Rib, Capless, Steak Ready (cut C10) with not more than 6 mm (¼ Inch) of external fat. The tail length does not exceed 50 mm (2 Inch) measured from the extreme outer tip of the ribeye muscle. Free of bone dust.
<i>Rib Steak, Lip on (Beefacts Manual for foodservice CD)</i>	Cut from 112	1112A	Prepared exactly as Rib Steak, Bone in (Cut 1103), except all other bones, cartilages and the intercostal meat are removed.

¹⁰ Portion Standard outline in A-85-269-001/-001 – Food Services Direction and Guidance Manual Chapter 2 – Standards & Procedure - Annex C – Portion Size Standard.

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A-85-269-002/FP-Z01-CF Food Quality Specifications
FQS-2 Beef

Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)¹²	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
<i>Rib Eye Steak</i>	<i>1103A</i>	<i>1112B</i>	<i>Prepared from the Rib Eye (cut 112) with not more than 6 mm (¼ Inch) of external fat. Steaks are of even thickness throughout the portion: Available with: 0 mm (0 Inch) tail, and 25 mm (1 Inch) tail.</i>
<i>Bone Short Rib, Strip, Regular</i>	<i>123A</i>	<i>123A</i>	<i>Separated from the primal rib in the fabrication of the cut 109 Rib. Only the 5th to the 7th ribs are used. Surface fat is trimmed to 6 mm (¼ Inch) of the first layer of lean. Strips are sliced across the bones, 40 mm to 50 mm (1 ¾ Inch to 2 Inch) thick.</i>
<i>Bone Short Rib, Close-trimmed</i>	<i>123B</i>	<i>123B</i>	<i>Prepared from cut 123A by removing the first layer of fat and lean. Specification (cut 123A) as follows: (Separated from the primal rib in the fabrication of the cut 109 Rib. Only the 5th to the 7th ribs are used. Surface fat is trimmed to 6 mm (¼ Inch) of the first layer of lean. Strips are sliced across the bones, 40 mm to 50 mm (1 ¾ Inch to 2 Inch) thick).</i>
<i>T-bone Steak</i>	<i>1173A</i>	<i>1174</i>	<i>Prepared from short loin (cut 173). Fat cover averages 6 mm (¼ Inch) and does not exceed 13 mm (½ Inch) at any point. Tail length does not exceed 50 mm (2 Inch). The face of the tenderloin muscle is not than 25 mm (1 Inch) when measured through its largest diameter. Free of bone dust.</i>

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Portioned Controlled Cuts continued

Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)¹³	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply...
Porterhouse Steak (Beefacts Manual for foodservice CD)	n/a	1173	Cut from the large end of the short loin (cut 173). Fat cover may not to exceed 6 mm (¼ Inch), tail length may not to exceed 50 mm (2 Inch). A porterhouse should maintain not less than 50mm (2") of tenderloin at its largest diameter. Characterized as having the meat from the strip loin on one side of the bone and tenderloin on the other side. The Porterhouse is cut from the largest end of the short loin and has the distinction of having a larger tenderloin portion than the T-bone.
Strip Loin Steak, Boneless	1180	1180	Prepared from the Strip Loin, Boneless, Regular (cut 180) with the back strap and excessive finger bone tissue and cartilage removed. The fat cover averages 6 mm (¼ Inch) not exceeding 13 mm (½ Inch) at any one point. The tail length does not exceed 50 mm (2 Inch) although commonly trimmed at 25 mm (1 Inch) as measured from the extreme outer tip of the loin eye muscle
Strip Loin Steak, Boneless, Centre Cut	1180A	1180A	Identical to the Strip Loin Steak (cut 1180) except that all tissue steaks are excluded. Specification (cut 1180) as follows: (Prepared from the Strip Loin, Boneless, Regular (cut 180) with the back strap and excessive finger bone tissue and cartilage removed. The fat cover averages 6 mm (¼ Inch) not exceeding 13 mm (½ Inch) at any one point. The tail length does not exceed 50 mm (2 Inch) although commonly trimmed at 25 mm (1 Inch) as measured from the extreme outer tip of the loin eye muscle).
Strip Loin Steak, Bone-in (Beefacts Manual for foodservice CD)	n/a	1179	Sometimes referred as "Wing Steak or Shell Loin" Prepared from any beef short loin. The protruding edge of the chine bone shall be excluded so that no portion of the spinal groove is present.
Top Sirloin Steak	1184	1184	Prepared from a Top Sirloin Butt, Boneless (cut 184) with fat cover averaging 6 mm (¼ Inch) not exceeding 13 mm (½ Inch). Excess membrane on underside removed. A facing is made to exclude excessive connective tissue on the round end. Available as regular or centre cut.

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Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)¹⁴	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
Sirloin Cap Steak (Beefacts Manual for foodservice CD)	n/a	1184D	Sometimes referred as "Culotte Steak". Prepared from a top sirloin cap item. The boneless steak is produced by slicing at an approximate right angle to the grain or in the direction of the muscle fibers.
Bottom Sirloin Ball Tip Steak (Beefacts Manual for foodservice CD)	n/a	1185B	Prepared from the Sirloin Tip (Cut 185B). The boneless steak is produced by slicing at an approximate right angle to the grain or in the direction of the muscle fibers.
Bottom Sirloin Ball Triangle Tip Steak (Beefacts Manual for foodservice CD)	n/a	1185C	Prepared from the triangle-shaped muscle of the bottom sirloin butt (as described in 185C). The boneless steak is produced by slicing at an approximate right angle to the grain or in the direction of the muscle fibers
Tenderloin Steak	1189	1189	Prepared from a Tenderloin, Regular Trim (cut 189). Fat cover averages 6 mm (¼ Inch). The individual steaks are cut from a tenderloin with not less than 40 mm (1 ½ Inch) surface for steaks up to 150 g and a surface of not less than 50 mm (2 Inch) for heavier portions.
Tenderloin Steak, Fully Skinned	1190	1190	Prepared from a Tenderloin, Fully Skinned (cut 190) which has the side seam, silverskin and all external fat removed. The individual steaks are cut from a tenderloin with a diameter of not less than 40 mm (1 ½ Inch) for steaks up to 150 g and a diameter of not less than 50 mm (2 Inch) for heavier portions.
Cubed Steak, Regular	1100	1100	Prepared from any portion of the carcass excluding the shank and heel meat that yields products that meets the end-item requirements. Unless otherwise specified, the steaks shall be cubed twice at approximate right angles. After cubing, surface and seam fat shall not exceed 15 percent of the total area on either side of the steak. Individual steaks shall remain intact when suspended 13 mm from the outer edge. The steaks shall be free of heavy connective tissue, bones, cartilages and lymph glands.

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A-85-269-002/FP-Z01-CF Food Quality Specifications
FQS-2 Beef

Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)¹⁵	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
<i>Braising Steak (Swiss)</i>	1102	1102	<i>Produced by delicating any solid meat muscle of the beef carcass that is reasonably free of tendons, ligaments, and membranous tissue, and has a maximum visual fat content of 10%. Delicating, folding and knitting of two or more pieces into a single portion during the delicating process is not permissible.</i>
<i>Diced Beef</i>	135	135	<i>Prepared from any part of the carcass trimmed free of bones, cartilage, fibrous and membranous tissue, exposed major blood vessels, glands and blood clots. Meat from heads, gullets, tongues, and glands is not used. All external and exposed internal fat is trimmed down to achieve a chemical lean of 85%. The meat will be machine or hand diced producing reasonably uniform pieces.</i>
Raw Weight			
250 g			
225 g			

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FQS 2-3 Ground Beef Ground Beef

Description: Ground Beef shall be beef meat processed by grinding and shall contain not more than 30 per cent beef fat, as determined by official method FO-33, Determination of Fat in Meat and Simulated Meat Products, October 15, 1981. SOR/82-768, s. 40. As per Meat Inspection Regulations, 1990 - Schedule 1 Standards For Meat Products and the Food and Drug Regulations - Meat - Meat By Products - Para 14.015B ground beef shall be prepared from fresh boneless skinless beef, processed by grinding. No other ingredients and food additive are added.

Specifications:

<u>Ground Beef 136- shall be supplied as outline in Food and Drug Regulations - Meat - Meat By Products - Para 14.015B, Meat Inspection Regulations, 1990 - Schedule 1 Standards For Meat Products and the Canadian Beef Info - Retail Cuts Ground Beef.</u>			
<i>Cut</i>	<i>Canadian Meat Council Specification #</i>	<i>Meat Buyers Guide (NAMP #)¹⁶</i>	<i>General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.</i>
<i>Ground Beef</i>	<i>136</i>	<i>136</i>	<i>Prepared from any portion of a boneless graded or ungraded carcass. The meat shall be free of bones; cartilages; prefemoral, popliteal, and prescapular and other exposed lymph glands; heavy connective tissue and the tendinous ends of shanks, shoulder clods and knuckles to a point that exposes at least 75 % lean on a cross-sectional cut.</i>
<i>Regular Ground Beef</i>	<i>136</i>	<i>136</i>	<i>not more than 30% fat (70% chemical lean).</i>
<i>Medium Ground Beef -</i>	<i>136</i>	<i>136</i>	<i>not more than 23% fat (77% chemical lean).</i>

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A-85-269-002/FP-Z01-CF Food Quality Specifications
FQS-2 Beef

Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)¹⁷	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
<i>Lean Ground Beef –</i>	136	136	<i>not more than 17% fat (83% chemical lean).</i>
<i>Extra Lean Ground Beef</i>	136	136	<i>not more than 10% fat (90% chemical lean).</i>
<i>Ground Beef Special</i>		137	<i>Not less than 50% by weight (based on boneless) of the product shall be from any combination of boneless primal or subprimal portions of rounds, loins, ribs or square-cut chucks. The remaining portion may be trimmings or or cuts from any allowable portion of the carcass. Styles include Ground beef special, ground beef chuck, ground beef round and ground beef sirloin.</i>
<i>Lean Ground Round</i>		137	<i>not more than 17% fat - must contain 100% Round. If specified as 15% or less may include hind shanks up to 50% of the formulation as a source for lean.</i>
<i>Extra Lean Ground Round</i>		137	<i>not more than 10% fat - must contain 100% Round.</i>
<i>Lean Ground Sirloin</i>		137	<i>not more than 17% fat - must contain 100% Sirloin. If specified as 15% or less may include any portion of a boneless knuckle item up to 50% of the formulation as a lean source.</i>
<i>Extra Lean Ground Sirloin</i>		137	<i>not more than 10% fat - must contain 100% Sirloin</i>
<i>Lean Ground Chuck</i>		137	<i>May be derived from any portion of a boneless chuck item including the foreshank (not to exceed 6 %). If specified as 20 5or less fat then foreshanks may be used up to 50% of the formulation as a source of lean if the skanks have been mechanically desinewed.</i>

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A-85-269-002/FP-Z01-CF Food Quality Specifications
FQS-2 Beef

Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)¹⁸	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
<i>Beef Patties</i>	1136		<i>Prepared from Ground Beef (cut 136) shaped into a specified form and mass. The patty contains only boneless beef (not fillers or binding) plus optional seasonings. The total protein content will be at least 16% with the meat protein level being at least 15%. <i>In the USA this is known as a burger</i></i>
<i>Beef Burgers, Steakettes</i>	1138		<i>Prepared from Ground Beef (cut 136) plus water, filler (binder), sweetening agent, flavor enhancer, salt, spice and seasonings. The minimum total protein level shall be 13%, with the meat protein level being at least 11 ½ %.</i>
<i>Beef Burger (Beefacts Manual for foodservice CD)</i>			<i>Beef Burgers contain fresh boneless or fresh mechanically separated beef, or both, with seasoning and filler or binding agent optional. <i>In the USA this is known as Beef Patties.</i></i>

Additional specifications for cuts of beef are available in the publication, *Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual*

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Applicable regulations and resources for Beef:

Canadian Food Inspection Agency - Meats Cuts Manual - Beef
Canada's Beef Cattle Industry - Fact Sheets.
Institutional Meat Purchase Specifications (IMPS)
Canadian Food Inspection Agency - Food of Animal Origin - Federally Registered Meat Establishments,
Meat Hygiene Manual of Procedures ,
Canadian Food and Drug Act and the Canadian Food and Drug Regulations,
Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS,
Consumer Packaging and Labeling Act, and the Consumer Packaging and Labeling Regulations,
Livestock and Poultry Carcass Grading Regulations and Canadian Beef Grading Agency – Grades,
Livestock and Poultry Carcass Yield Class Regulations and Canadian Beef Grading Agency – Yield,
Food and Drug Regulations - Meat - Meat By Products - Para 14.015B ,
Meat Inspection Regulations, 1990 - Schedule 1 Standards For Meat Products
Canadian Beef Info - Retail Cuts Ground Beef
Canadian Beef Info - Retail Value added Ground Beef Cuts and Beef Order Centre - Ground Beef
Beef Order Centre - Ground Beef
CFIA's Meat and Poultry Products Manual of Procedures
CFIA-Meat and Poultry Products
USDA Standards for Grades of Beef Carcasses
Code of Hygienic Practice for Meat - CODEX ALIMENTARIUS,
Meat Inspection Act and the Meat Inspection Regulations,1990
Health of Animals Act and Regulations
CFIA - Reference Listing of Accepted Construction Materials, Packaging Materials and Non-Food Chemical Products
CFIA's Beef Cut Nomenclature and Description,
The Canadian Meat Council's Food Service Meat Manual 3rd Edition
Determination of Fat in Meat and Simulated Meat Products, October 15, 1981. SOR/82-768, s. 40.
Food and Drug Regulations - Meat - Meat By Products - Para 14.015B

Beef Information Center

A-85-269-002/FP-Z01-CF Food Quality Specifications
FQS-2 Beef

Plant Protection Act and the Regulations made under that act,
Canadian Agricultural Products Standards Act
Canadian Environment Protection Act
Pest Control Products Act
CFIA - Guide to Importing Food Commercially