



**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. 004
Client Reference No. - N° de référence du client E6TOR-13RM06	Date 2016-03-23
GETS Reference No. - N° de référence de SEAG PW-\$TOR-033-6530	
File No. - N° de dossier TOR-3-36226 (003)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2017-03-31	
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: Escander, Lisa	Buyer Id - Id de l'acheteur tor003
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

FQS-2 – Beef

[FQS-2-01 – Beef Cuts Specification](#)

[FQS-2-02 – Portion Controlled Cuts](#)

[FQS-2-03 – Ground Beef](#)

[FQS-2-04 – Beef Bones](#)

[Applicable Regulations and Resources for \[Beef\]](#)

Description

1. **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 outlined in the [Canadian Food Inspection Agency \(CFIA\) - Beef – Meat Cuts Manual](#). Beef carcasses that are graded fall into one of 13 grades with Canada Prime/AAA/AA/A being the highest quality Canadian grades. Grading is based on assessment of carcass maturity, sex, muscling, meat quality, external fat covering, and marbling (as outlined in the [Canada Beef - Beef Quality and Consistency, The Canadian Quality Grade](#)).

2. Meat shall be provided according to the specifications indicated in the [Food Service Meat Manual 3rd Edition](#) and [The Meat Buyer's Guide](#). The cuts and names in both manuals are equivalent, with a few exceptions. The [Institutional Meat Purchase Specifications \(IMPS\) – Fresh Beef IMPS](#) have 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 \(IMPS\) – Fresh Beef IMPS](#).

3. Any cut of fresh, chilled, and/or frozen **beef** procured in Canada must:
- come from a facility licensed and inspected by the [Canadian Food Inspection Agency \(CFIA\)](#). A list of facilities licensed and inspected by the [CFIA](#) can be found at [Search the List of Federally Registered Meat Establishments and their Licensed Operators - \(CFIA\)](#);
 - come from a facility that meets the criteria as outlined in the [Codex Alimentarius – Code of Hygienic Practice for Meat](#) 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 outlined in the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#);
 - meet all the requirements as outlined in the [Codex Alimentarius - General Principles of Food Hygiene](#);
 - come from a facility that meets Hazard Analysis Critical Control Point System and Guidelines including as outlined in the [Codex Alimentarius - General Principles of Food Hygiene](#) and is a Canadian Federally Inspected processing plant;

- f. comply with the food packaging and labelling requirements specified by the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), the [Food and Drug Regulations \(C.R.C., c. 870\)](#), the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), and the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#);
- g. be supplied as a minimum grade of Canada AA, as outlined in the [Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#) and the [Canadian Beef Grading Agency – Grades](#), unless otherwise specified, or the equivalent grade of the country of origin; and
- h. be supplied in the following beef yield grade as outlined in the [Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#) and the [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

- i. be supplied in the weight ranges related to the weight of cut as follows:
 - (1) beef cut number;
 - (2) product name; and
 - (3) weight range.
- j. beef carcass weights are not necessarily related to the weight of cuts within their respective weight range;
- k. be supplied (with respect to Portion Controlled Beef Cut Products) according to the following portion sizes unless otherwise specified;
 - (1) bone in – raw weight 250 g; and
 - (2) boneless - raw weight 225 g.
- l. meet the specification set out for that cut specified;
- m. comply with the food packaging and labelling requirements specified by the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), the [Food and Drug Regulations \(C.R.C., c. 870\)](#), the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), and the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#); and
- n. **ground beef** to be supplied as outlined in the [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Meat, Meat By-products, para. 14.015B](#), the [Meat Inspection Regulations, 1990 \(SOR/90-288\)](#), and the [Canadian Beef Info - Retail Cuts - Ground Beef](#);
 - (1) lean – not more than 17% fat (83% chemical lean);

- (2) extra lean – not more than 10% fat (90% chemical lean);
 - (3) be supplied in the following “Source ground beef grade” equivalent as outlined in the [Canadian Beef Info - Retail Cuts - Ground Beef](#) and the [Beef Information Centre - Ground Beef](#);
 - (4) lean ground round - not more that 17% fat - must contain 100% Round;
 - (5) lean ground sirloin - not more that 17% fat - must contain 100% Sirloin;
 - (6) lean ground chuck - not more that 17% fat - must contain 100% Chuck;
 - (7) extra lean ground round - not more that 10% fat - must contain 100% Round; and
 - (8) extra lean ground sirloin - not more that 10% fat - must contain 100% Sirloin.
4. Any cut of fresh, chilled, and/or frozen beef procured from countries other than Canada must:
- a. only be procured/supplied from countries that are permitted to export these beef products to Canada. The [Canadian Food Inspection Agency \(CFIA\) - Meat and Poultry Products Manual of Procedures](#) contains 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 [Codex Alimentarius - General Principles of Food Hygiene](#);
 - b. meet all requirements as outlined in the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), or meet all the requirements for the [USDA Grades and Standards of Beef Carcasses](#) and/or meet all the requirements as outlined in the [Codex Alimentarius – Code of Hygienic Practice for Meat](#);
 - c. meet all regulations as outlined in the [Meat Inspection Regulations, 1990 \(SOR/90-288\)](#), and the [Health of Animals Act \(S.C. 1990, c. 21\)](#);
 - d. 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;
 - e. meet all the requirements as outlined in the [Codex Alimentarius - General Principles of Food Hygiene](#);
 - f. 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;
 - g. be supplied in a minimum Canada AA grading equivalency as outlined in the [Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#) and be supplied in the following beef yield grade equivalency as outlined in the [Livestock](#)

and Poultry Carcass Grading Regulations (SOR/92-541) and the 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

- h. be supplied in the weight ranges related to the weight of cut as follows; and
 - (1) beef cut number;
 - (2) product name; and
 - (3) weight range
- i. **Beef** carcass weights are not necessarily related to the weight of cuts within their respective weight range.

Packaging

- 5. Every package and/or container of **beef** in a registered establishment must be included in the *Canadian Food Inspection Agency (CFIA) - Reference Listing of Accepted Construction Materials, Packaging Materials and Non-Food Chemical Products Database*.
- 6. Every material used in packaging and/or wrapping of **beef** products in a registered establishment shall:
 - a. protect the beef product sufficiently to prevent contamination;
 - b. be free from noxious substances, not impart any undesirable substance to the beef product, either chemically or physically;
 - c. be sound in construction, clean, and free from discolouration and objectionable odours; and
 - d. 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.
- 7. Any **ground beef** packaged into a container/box must correspond to the ground beef cut specified.
- 8. Any **ground beef** container/box marked with appropriate label must correspond to the ground beef cut in that container/box.

9. No material used in packaging/labelling a beef product in a registered establishment shall come into contact with the beef product. The contact might prevent the beef product from conforming to the requirements to the *Food and Drugs Act (R.S.C., 1985, c. F-27)* and the *Food and Drug Regulations (C.R.C., c. 870)*.

10. 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:

- a. to assure sufficient clearance between the product and the floor (taking into consideration the stretching factor during transport); and
- b. to prevent excessive swinging during transport.

11. 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, stockinet's, and/or paper or any other accepted material.

12. Every fresh/chilled dressed **beef carcass** must:

- a. be marked in accordance with the description outlined in the *Livestock and Poultry Carcass Grading Regulations (SOR/92-541)*, the *Food and Drugs Act (R.S.C., 1985, c. F-27)*, the *Consumer Packaging and Labelling Regulations (C.R.C., c. 417)*, and the *Meat Inspection Regulations, 1990 (SOR/90-288)*;
- b. meet the marking standards set out for that grade; and
- c. be marked with the following information:
 - (1) a grade name;
 - (2) a grade stamp;
 - (3) a yield stamp or a roller brand;
 - (4) a 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
 - (5) all other requirements as specified in the *Livestock and Poultry Carcass Grading Regulations (SOR/92-541)*.

13. Any primal and sub-primal cut of beef packaged into a container/box must correspond to the beef carcass grade stamp.

14. Any Portion Controlled Beef Cut packaged into a container/box must correspond to the sub-primal cut of beef grade stamp.

15. Any container/box marked with grade label, must correspond to the primal and sub-primal cut of beef grade stamp in that container/box.

16. Every shipping container and/or packages of a primal cut and/or a sub-primal cut of beef shall:
- a. be marked in accordance with the description outlined in the *Livestock and Poultry Carcass Grading Regulations (SOR/92-541)*, the *Food and Drugs Act (R.S.C., 1985, c. F-27)*, the *Consumer Packaging and Labelling Regulations (C.R.C., c. 417)*, and the *Meat Inspection Regulations, 1990 (SOR/90-288)*;
 - b. include the following information:
 - (1) the grade designation must be clearly printed on the box;
 - (2) the weights;
 - (3) the cut number;
 - (4) the product description (common name of the primal cut and/or a sub-primal cut of beef);
 - (5) 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
 - (6) all other requirements as specified in the *Livestock and Poultry Carcass Grading Regulations (SOR/92-541)*.
 - c. 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).
17. Unwrapped beef cuts must:
- a. not come in contact with the floor of the vehicle;
 - b. consider the use of paper as a floor covering as unacceptable; and
 - c. (if not packed in a container) they must be shipped on:
 - (1) clean racks;
 - (2) dollies;
 - (3) plastic pallets;
 - (4) vinyl carpets; or
 - (5) such other material accepted for this purpose.

Storage and Distribution

18. Any dressed carcasses, primal cut and/or a sub-primal cut of fresh/chilled and/or frozen beef supplied shall:

- a. be transported in a cleaned and sanitized (where applicable) transport vehicle of suitable design, to prevent microbial, physical and chemical contamination of the beef product;
- b. be in a vehicle with the internal vehicle's finish 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. Interior of the vehicle must be smooth, impervious, and easy to clean and disinfect;
- c. be transported in a refrigerated vehicle equipped to hold the beef products 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:

(1) 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 odour, stickiness, gassiness, rancidity, sourness, dehydration, discolouration or mishandling. Exception shall be made for the normal confinement odour and discolouration related to aging in vacuum packaging.

(2) 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.

19. Not be carried in the same vehicle used for conveying live animals, controlled products as defined in the [*Pest Control Products Act \(S.C. 2002, c. 28\)*](#), or other substances that might adulterate the meat product.

20. Not be carried in the same vehicle as other goods in a manner which may adversely affect beef quality.

FQS-2-01 - Beef Cuts Specification

21. Specifications based on the [*Canadian Food Inspection Agency \(CFIA\) - Beef – Meat Cuts Manual*](#), the [*Food Service Meat Manual 3rd Edition*](#), and [*The Meat Buyer's Guide*](#).

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

- a. primal cuts;
- b. sub-primal cuts; and
- c. portion control cuts.

FQS-2-01-01 – Table 1: Beef Carcass Specification

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #) ¹	General Description [based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]
Dressed Beef Carcass		100	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.
Beef Side		101	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.
Front Quarter		102	Means the anterior portion of the Beef Side which is separated from the Hind Quarter by a cut passing between the 12 th and 13 th rib.
Hind Quarter		155	Means the posterior portion of the Beef Side which is separated from the Front Quarter by a cut passing between the 12 th and 13 th rib.

FQS-2-01-02 – Table 2: Beef Primal Cuts Specification

[Basic major cuts into which carcasses and sides are separated.]

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #)	General Description [based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, 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

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.

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #)	<p style="text-align: center;">General Description</p> <p>[based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]</p>
			<p>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.</p>
Rib	103	103	<p>Means that portion of the Front Quarter which is separated from the Chuck and Brisket by a straight cut passing between the 5th and 6th 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 (6th to 12th 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 (7th to 12th).</p>
Chuck	113	113	<p>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 5th and 6th 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.</p>

FQS-2-01-03 – Table 3: Beef Sub-Primal Cuts Specification

[Subdivisions of the wholesale or primal cuts that are made to facilitate handling or to reduce the variability within a single cut. Sub primal cuts are easier for the packer to vacuum bag and fit into a shipping box for transport to the distributor.]

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #) ²	General Description [based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, 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 (½ inch) and does not exceed 20 mm (¾ 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 (Beef Information Centre's Beefacts Manual)	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.
Clod Tender (Beef Information Centre's Beefacts Manual)	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

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #) ²	<p style="text-align: center;">General Description</p> <p>[based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]</p>
			with flake fat allowed.
Chuck Roll, Boneless	116A	116A	Prepared from the boneless chuck, clod out. Remove chuck tender, chuck cover, and subscapular muscle. Trim out all cartilage, back strap, major exposed blood vessels and rib-finger meat. Separate neck by cutting through the pre-scapular 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.
Brisket Boneless Deckle Off	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.
Rib, Roast Ready, 7 Bone	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 rib eye muscle is trimmed off. The fat overlying the rib eye 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 rib eye's whole

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #) ²	<p style="text-align: center;">General Description</p> <p>[based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]</p>
			<p>outer surface. It is held in place, string tied or netted.</p> <p>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.</p> <p>Available as:</p> <p>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); and 109 Rib 0 x 25 mm (0 inch x 1 inch).</p>
Rib, Capless	C10		<p>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:</p> <p>C10 Rib 50 x 75 mm (2 inch x 3 inch); C10 Rib 50 x 50 mm (2 inch x 2 inch); and C10 Rib 25 x 25 mm (1 inch x 1 inch).</p>
Rib, Roast Ready, Boneless	110	110	<p>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.</p> <p>110 Rib 50 x 75 mm (2 inch x 3 inch); 110 Rib 25 x 50 mm (1 inch x 2 inch); and 110 Rib 0 x 25 mm (0 inch x 1 inch).</p>
Beef Back Rib <i>(Beef Information Centre's Beefacts Manual)</i>		124	<p>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 15.0 cm or 20.0 cm wide at any point measured across the sawed ends of the rib bone.</p>
Short Blade Rib	123A	123	<p>Consists of the portion of the forequarter immediately below the primal rib. The flank</p>

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #) ²	General Description [based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]
(Beef Information Centre's Beefacts Manual)			follows the natural curvature of the 12 th 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). Refer to The Meat Buyer's Guide for additional specifications.
Rib Eye	112		Prepared from a Rib, Capless, Steak Ready (cut C10) with rib bones removed by scalping, tail completely trimmed off. Available as: 112 Rib Eye 25 mm x 25 mm (1 inch x 1 inch); and 112 Rib Eye 0 mm x 0 mm (0 inch x 0 inch).
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); and 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

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #) ²	<p style="text-align: center;">General Description</p> <p>[based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]</p>
			inch); 173 Short Loin 25 mm x 25 mm (1 inch x 1 inch); and 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); and 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); and 180 Strip Loin 0 x 25 mm (0 inch x 1 inch).
Strip Loin, Boneless, Special Trim	C11		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).
Tenderloin Regular Trim	189	189	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

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			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.
Tenderloin, Special Trim, Wedge Fat In	189A		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.
Tenderloin, Special Trim, Wedge Fat Out	189B		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).
Tenderloin, Special Trim, Side Seam Off	189C		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).
Tenderloin, Fully Skinned	190	190	Prepared from a Tenderloin, Special Trim (cut 189B) by removing all remaining, silverskin and the complete side seam muscle. All ragged edges are trimmed.
Tenderloin Butt	191	191	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).
Tenderloin, Short Cut	192	192	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).

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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 mm (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 <i>(Beef Information Centre's Beefacts Manual)</i>	n/a	184D	Sometimes refereed as "Culotte". Consists of the biceps femoris muscle (cap muscle). Purchasers may specify the exterior fat trim desired.
Bottom Sirloin Butt <i>(Beef Information Centre's Beefacts Manual)</i>	n/a	185A	Sometimes refereed 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	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

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			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.
Outside Round Gooseneck (Beef Information Centre's Beefacts Manual)	n/a	170	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.
Outside Round (Flat) (Beef Information Centre's Beefacts Manual)	n/a	171B	Produced by separating it from the inside round, sirloin tip, eye of round, heel of round and the shank between the natural seams.
Eye of Round (Beef Information Centre's Beefacts Manual)	n/a	171C	Produced by separating the eye of round from the inside and outside rounds, and heel between the natural seams.
Baron of Beef Round	C12	16-166B	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

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #) ²	General Description [based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]
			netted. NAMP-A descriptive name of bone-in beef round item from Items 160-166B.

FQS-2-02 - Portion Controlled Cuts

[Prepared from any sub-primal beef cuts and/or beef portioned cut and fabricated to specifications]

FQS-2-02-01 – Table 1: Portion Controlled Cuts

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #)	General Description [based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]
Flank Steak	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.
Skirt Steak, Outer	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.
Skirt Steak, Inner	121D	121D	Consist of the transversis abdominal muscle. The serous membrane (peritoneum) is removed. The lean surface is trimmed practically free of fat.
Rib Steak, Bone in	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 rib eye muscle. Free of bone dust.
Rib Steak, Lip on (Beef Information)	Cut from 112	1112A	Prepared exactly as Rib Steak, Bone in (Cut 1103), except all other bones, cartilages and the intercostal meat are removed.

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #)	<p style="text-align: center;">General Description</p> <p>[based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]</p>
<i>Centre's Beefacts Manual</i>			
Rib Eye Steak	1103A	1112B	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.
Bone Short Rib, Strip, Regular	123A	123A	Separated from the primal rib in the fabrication of the cut 109 Rib. Only the 5 th to the 7 th 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.
Bone Short Rib, Close-trimmed	123B	123B	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 5 th to the 7 th 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).
T-bone Steak	1173A	1174	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.
Porterhouse Steak <i>Beef Information Centre's Beefacts Manual</i>	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 50 mm (2 inch) 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

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #)	General Description
			[based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]
			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 (Beef Information Centre's Beefacts Manual)	n/a	1179	Sometimes refereed 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 grove 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.
Sirloin Cap Steak (Beef Information)	n/a	1184D	Sometimes refereed as “Culotte Steak”. Prepared from a top sirloin cap item. The boneless steak is produced by slicing at an

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #)	General Description [based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]
Centre's Beefacts Manual			approximate right angle to the grain or in the direction of the muscle fibers.
Bottom Sirloin Ball Tip Steak (Beef Information Centre's Beefacts Manual)	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 (Beef Information Centre's Beefacts Manual)	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

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #)	General Description [based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]
			when suspended 13 mm from the outer edge. The steaks shall be free of heavy connective tissue, bones, cartilages and lymph glands.
Braising Steak (Swiss)	1102	1102	Produced by delicating (mechanically tenderizing) 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%. Pressing, folding and knitting of two or more pieces into a single portion during the delicating process is not permissible.
Diced Beef	135	135	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.

FQS-2-03 - Ground Beef [136]

Description

23. **Ground Beef** shall be beef meat processed by grinding and shall contain no more than 30% beef fat, as determined by official method FO-33, as per the [Meat Inspection Regulations, 1990 \(SOR/90-288\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), 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 additives are added.³

³ Shall be supplied as outlined in the [Food and Drug Regulations \(C.R.C., c. 870\), Meat, Meat By-products, para. 14.015B](#), [Meat Inspection Regulations, 1990 \(SOR/90-288\)](#) and the [Canadian Beef Info - Retail Cuts - Ground Beef](#). The defined weight categories as specified, the net raw weight for individual ground beef package is 5 kg.

FQS-2-03-01 – Table 1: Ground Beef [Cut 136]

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #)	General Description
			[based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]
Ground Beef	136	136	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.
Regular Ground Beef	136	136	Not more than 30% fat (70% chemical lean).
Medium Ground Beef	136	136	Not more than 23% fat (77% chemical lean).
Lean Ground Beef –	136	136	Not more than 17% fat (83% chemical lean).
Extra Lean Ground Beef	136	136	Not more than 10% fat (90% chemical lean).
Ground Beef Special		137	Not less than 50% by weight (based on boneless) of the product shall be from any combination of boneless primal or sub primal portions of rounds, loins, ribs or square-cut chucks. The remaining portion may be trimmings or cuts from any allowable portion of the carcass. Styles include Ground beef special, ground beef chuck, ground beef round and ground beef sirloin.
Lean Ground Round		137	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.
Extra Lean Ground Round		137	Not more than 10% fat - must contain 100% Round.
Lean		137	Not more than 17% fat - must contain 100%

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #)	<p style="text-align: center;">General Description</p> <p>[based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]</p>
Ground Sirloin			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.
Extra Lean Ground Sirloin		137	Not more than 10% fat - must contain 100% Sirloin.
Lean Ground Chuck		137	May be derived from any portion of a boneless chuck item including the foreshank (not to exceed 6%). If specified as 20 % or less fat than foreshanks may be used up to 50% of the formulation as a source of lean if the shanks have been mechanically desinewed.
Beef Patties	1136		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%. In the USA this is known as a burger.
Beef Burgers, Steakettes	1138		Prepared from Ground Beef (cut 136) plus water, filler (binder), sweetening agent, flavour enhancer, salt, spice and seasonings. The minimum total protein level shall be 13%, with the meat protein level being at least 11 ½%.
Beef Burger (Beef Information Centre's Beefacts Manual)			Beef Burgers contain fresh boneless or fresh mechanically separated beef, or both, with seasoning and filler or binding agent optional. In the USA, this is known as Beef Patties.

FQS-2-04 - Beef Bones

Description

24. Prepared from **beef bones** cut to specifications. Bones shall be fresh and sound and show no evidence of rancidity, sourness or deterioration.

FQS-2-04-01 – Table 1: Beef Bones

Item	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #)	General Description [based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]
Beef Bones		134	Consists of any one or combination of shank, femur, humorous, chuck, neck (round) bones sawed into sections not exceeding 150 mm (6 inches) in length. Marrow shall be exposed on at least one end of each sawed section.

Applicable Regulations and Resources for **[Beef]**

[Canadian Food Inspection Agency \(CFIA\) - Beef – Meat Cuts Manual](#)

[Canada Beef - Beef Quality and Consistency, The Canadian Quality Grade](#)

[Institutional Meat Purchase Specifications \(IMPS\) – Fresh Beef IMPS](#)

[Search the List of Federally Registered Meat Establishments and their Licensed Operators - \(CFIA\)](#)

[Meat Hygiene Manual of Procedures - Canadian Food Inspection Agency \(CFIA\)](#)

[Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#)

[Codex Alimentarius - General Principles of Food Hygiene](#)

[Codex Alimentarius – Code of Hygienic Practice for Meat](#)

[Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#)

[Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#)

[Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#)

[Canadian Beef Grading Agency – Grades](#)

[Canadian Beef Grading Agency – Yield](#)

[Food and Drug Regulations \(C.R.C., c. 870\)](#)

[Food and Drug Regulations \(C.R.C., c. 870\), Meat, Meat By-products, para. 14.015B](#)

[Meat Inspection Regulations, 1990 \(SOR/90-288\)](#)

[Canadian Beef Info - Retail Cuts - Ground Beef](#)

[Beef Information Centre - Ground Beef](#)

[Canadian Food Inspection Agency \(CFIA\) - Meat and Poultry Products Manual of Procedures, Chapter 10, Annex A: Countries from which commercial importation of meat products is permitted](#)

[Canadian Food Inspection Agency \(CFIA\) - Meat and Poultry Products Manual of Procedures](#)

[USDA Grades and Standards of Beef Carcasses](#)

[Meat Inspection Act \(R.S.C., 1985, c. 25 \(1st Supp.\)\)](#)

[Health of Animals Act \(S.C. 1990, c. 21\)](#)

[Canadian Food Inspection Agency \(CFIA\) - Reference Listing of Accepted Construction Materials, Packaging Materials and Non-Food Chemical Products Database](#)

[Food Service Meat Manual 3rd Edition](#)

[Canadian Beef – World Class – Homegrown – Beef Information Center](#)

[Plant Protection Act \(S.C. 1990, c. 22\)](#)

[Canadian Environmental Protection Act, 1999 \(S.C. 1999, c. 33\)](#)

Pest Control Products Act (S.C. 2002, c. 28)

Canadian Food Inspection Agency (CFIA) - Guide to Importing Food Products Commercially

Canadian Food Inspection Agency (CFIA)

The Meat Buyer's Guide Online

Beef Information Centre's Beefacts Manual [in CD Rom format]