



**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. 005
Client Reference No. - N° de référence du client E6TOR-13RM06	Date 2017-03-31
GETS Reference No. - N° de référence de SEAG PW-\$TOR-033-6530	
File No. - N° de dossier TOR-3-36226 (224)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2018-03-30	Time Zone Fuseau horaire Eastern Daylight Saving Time EDT
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: Juan, Peggy	Buyer Id - Id de l'acheteur tor224
Telephone No. - N° de téléphone (905) 615-2033 ()	FAX No. - N° de FAX (905) 615-2023
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
Client Ref. No. - N° de réf. du client
E6TOR-13RM06

Amd. No. - N° de la modif.
005
File No. - N° du dossier

Buyer ID – Id de l'acheteur
tor224
CCC No./N° CCC – FMS No/N° VME

Amendment No.005 is being raised to distribute the updated food quality specification, to extend the closing date of this letter of interest and to amend the contact information.

Delete: Solicitation Closes - L'invitation prend fin
at – à 02 :00 PM
on – le 2017-03-31

Insert : Solicitation Closes - L'invitation prend fin
at – à 02 :00 PM
on – le 2018-03-30

Refer to the attached document.

Any items listed in this Food Quality Specification that are **bolded and in brown** are part of the current **National Standard Cycle Menu (NSCM) Standing Offer**. Other items that are not on the NSCM but are on the Standing Offer **may not be listed in brown**.

FQS-2 - Beef

FQS-2-01 – Beef Cuts Specification

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

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

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

FQS-2-02 – Portion Controlled Cuts

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

FQS-2-03 – Ground Beef

FQS -2-03-01 – Table: Ground Beef

FQS-2-04 – Beef Bones

FQS-2-04-01 – Table 1: 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 outline in the [Canadian Food Inspection Agency \(CFIA\) – Meat Cuts Manual - Beef](#) and the [Canadian Food Inspection Agency - Wholesale Meat Specifications Document - 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 is based on assessment of carcass maturity, sex, muscling, meat quality, external fat covering and marbling as outline in [Canada Beef - Beef Quality and Consistency, the Canadian Quality Grade](#).

2. Meat shall be provided according to the specifications indicated by the [Canadian Meat Council \(CMC\) – Food Service Meat Manual 3rd Edition](#) and the [North American Meat Institute \(NAMI\) – The Meat Buyers Guide](#). The cuts and names in both manuals are equivalent, with a few exceptions. The [USDA Institutional Meat Purchase Specifications \(IMPS\) – Fresh Beef](#) 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 [USDA Institutional Meat Purchase Specifications \(IMPS\) – Fresh Beef](#).

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 [CFIA](#) can be found at the [Canadian Food Inspection Agency \(CFIA\) - Search the List of Federally Registered Meat Establishments and their Licensed Operators](#);

come from a facility that meets the criteria as outlined in [*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 outline in the [*Food and Drugs Act \(R.S.C., 1985, c. F-27\)*](#);

meet all the requirements as outlined in [*Codex Alimentarius - General Principles of Food Hygiene*](#);

come from a facility that meets HACCP System and Guidelines including its annex as outlined in the [*CODEX Alimentarius - General Principles of Food Hygiene*](#) and is a Canadian Federally Inspected processing plant;

comply with food packaging and labeling requirements specified by the [*Food and Drugs Act \(R.S.C., 1985, c. F-27\)*](#), the [*Food and Drug Regulations \(C.R.C., c.870\)*](#) and the [*Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)*](#), and the [*Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)*](#);

be supplied as a minimum grade of Canada AA as outline in [*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;

be supplied in the following beef yield grade as outline in [*Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)*](#) and [*Canadian Beef Grading Agency – Yield*](#);

be

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

supplied in the weight ranges related to the weight of cut as follows:

- (1).beef cut number;
- (2).product name; and
- (3).weight range.

beef carcass weights are not necessarily related to the weight of cuts within their respective weight range;

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.

meet the specification set out for that cut specified;

comply with food packaging and labeling 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

ground beef to be supplied as outline in [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 outline 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:

only be procured/supplied from countries that are permitted to export these beef products to Canada. The [Canadian Food Inspection Agency \(CFIA\) – Meat Hygiene 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](#);

meet all requirements as outline in [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), or meet all the requirements for the [USDA United States Grades and Standards for Beef Carcasses](#) and/or meet all the requirements as outlined in [Codex Alimentarius - Code of Hygienic Practice for Meat](#) ;

meet all regulations as outlined in [Meat Inspection Regulations, 1990 \(SOR/90-288\)](#), and the [Health of Animals Act \(S.C. 1990, c. 21\)](#);

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

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 \(SOR/92-541\)*](#) and be supplied in the following **beef** yield grade equivalency as outlined in [*Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)*](#) 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:

- (1). beef cut number;
 - (2). product name; and
 - (3). weight range.
- a. **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 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 or labeling 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, stockinettes and/or paper or any other accepted material.
12. Every fresh/chilled **beef carcass** must:
 - a. be marked in accordance with the description outline 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) 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 as outline in [*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) on 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 finishes 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 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.

(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 \(CFIA\) – Meat Cuts Manual - Beef*](#), the [*Canadian Food Inspection Agency \(CFIA\) - Wholesale Meat Specification Document - Beef*](#), [*The Canadian Meat Council - Food Service Meat Manual 3rd Edition*](#), and the [*North American Meat Institute \(NAMI\) - Meat Buyers 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 Specifications

Cut	CMC ¹ #	CFIA ² #	NAMI ³ #	Description ⁴
Dressed Beef Carcass		100	100	The carcass shall consist of two matched sides each consisting of a forequarter and a hindquarter. The sides shall be produced by splitting the carcass down the back exposing the spinal groove at least 75 percent of the length of either side. No more than a minor amount of major muscles shall be removed from either side. The quarters are produced by completely or partially separating the forequarters from the hindquarters by a cut following the natural curvature between the 12 th and 13 th ribs. The diaphragm may be removed. However, if present it shall be firmly attached and the membranous portion shall be trimmed close to the lean. The <i>thymus</i> gland and heart fat shall be closely removed.
Beef Side		101	101	This item is as described in Item No. 100 except the side is one matched forequarter and hindquarter. The side shall be trimmed as described in Item No. 100.
Beef		102	102	The beef forequarter is the anterior portion of

¹The Canadian Meat Council (CMC) is the national association of federally inspected meat processors. The CMC's *Food Services Meat Manual*, 3rd edition Rev (2000) includes all common and popular meat cuts used in the food services industry. The specifications are compatible with those of the Canadian Government Specification Board (CGSB). With few exceptions, the item and cut name are equivalent to those used by the Canadian Food Inspection Agency (CFIA) and the North American Meat Institute (NAMI). The code numbers beginning with a "C" are for items unique to CMC's publications.

²The Canadian Food Inspection Agency's (CFIA) *Wholesale Meat Specifications Document* (WMSD) has been developed as a result of a thorough review of the current wholesale meat-cut nomenclature. The CFIA administers the *Meat Inspection Act* and *Meat Inspection Regulations*, the *Food and Drugs Act* and the *Food and Drug Regulations*, and the *Consumer Packaging and Labelling Act* and *Consumer Packaging and Labelling Regulations*, which require that meat cuts, organs and other carcass parts be identified on labels with proper common names.

The information about the meat cut names and their specifications and item numbers contained in the CFIA document is identical to that found in the Institutional Purchase Specifications (IMPS) documents developed and maintained by the United States Department of Agriculture's Agricultural Marketing Services (USDA-AMS) and the Meat Buyer's Guide, which is developed and maintained by the North American Meat Institute (NAMI).

³The North American Meat Institute (NAMI) formerly NAMP's *Meat Buyers Guide* 8th edition is produced by NAMI and is based on IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's AMS (Agricultural Marketing Services)),

This description is based on specifications outlined by the Canadian Meat Council's *Food Services Meat Manual*, CFIA's *Wholesale Meat Specifications Document* (on line) and NAMI's *Meat Buyers Guide 8th Edition*. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references exist, the CFIA references shall apply.

Cut	CMC ¹ #	CFIA ² #	NAMI ³ #	Description ⁴
Forequarter				the side after severance from the hindquarter, between the 12 th and 13 th rib, as described in Item No. 100. The forequarter shall be trimmed as described in Item No. 100.
Hind Quarter		155	155	The hindquarter is the posterior portion of the side after severance from the forequarter, between the 12 th and 13 th rib as described in Item No.100.

FQS -2-01-02 – Table 2: Beef Primal Cuts Specifications
[Basic major cuts into which carcasses and sides are separated.]

Cut	CMC ⁵ #	CFIA ⁶ #	NAMI ⁷ #	Description ⁸
Round or Hip	158 Short Hip	158 Beef Round	158 Beef Round	Consists of the round (top and bottom round, portion of the tip, rump, heel, and shank). The loin end shall be exposed by a straight cut which is anterior to but not more than 1.0 inch (25 mm) from the posterior end of the protuberance of the <i>femur</i> pocket. The <i>M. tensor fasciae latae</i> shall not extend completely around the outside of the sirloin tip (knuckle). No more than two vertebra shall remain on the round. The <i>M. obliquus abdominis internus</i> (flap muscle) shall be removed. This item is sometimes referred to as the "Beef Hip".
Long or Full	172 Long Loin	172 Full Loin,	172 Full Loin,	Portion of hindquarter remaining after removal of CFIA Item No. 158 and shall

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⁶The Canadian Food Inspection Agency's (CFIA) *Wholesale Meat Specifications Document* (WMSD) has been developed as a result of a thorough review of the current wholesale meat-cut nomenclature. The CFIA administers the *Meat Inspection Act* and *Meat Inspection Regulations*, the *Food and Drugs Act* and the *Food and Drug Regulations*, and the *Consumer Packaging and Labelling Act* and *Consumer Packaging and Labelling Regulations*, which require that meat cuts, organs and other carcass parts be identified on labels with proper common names.

The information about the meat cut names and their specifications and item numbers contained in the CFIA document is identical to that found in the Institutional Purchase Specifications (IMPS) documents developed and maintained by the United States Department of Agriculture's Agricultural Marketing Services (USDA-AMS) and the Meat Buyer's Guide, which is developed and maintained by the North American Meat Institute (NAMI).

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⁸ This description is based on specifications outlined by the Canadian Meat Council's *Food Services Meat Manual*, CFIA's *Wholesale Meat Specifications Document* (on line) and NAMI's *Meat Buyers Guide 8th Edition*. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references exist, the CFIA references shall apply.

Cut	CMC ⁵ #	CFIA # ⁶	NAMI # ⁷	Description ⁸
Loin, Trimmed		Trimmed	Trimmed	consist of the short loin, sirloin and the 13 th rib. The hanging tender, <i>kidney</i> and <i>kidney</i> knob, and excess internal fat shall be removed. The rib end shall follow the natural curvature of the 13 th rib. The flank shall be removed by a straight cut ventral to, but not more than 6.0 inches (15.0 cm) from, the <i>M. longissimus dorsi</i> at the rib end to a point on the round end which is ventral, to but not more than 1.0 inch (25 mm) from, the <i>M. tensor fasciae latae</i> . The fat covering the lumbar, sacral, and tenderloin regions shall be trimmed NTE 1.0 inch (25 mm) in depth at any point. Fat over the rib (on the inside surface) shall be removed.
Rib	103	103	103	Portion of the forequarter remaining after removal of the cross-cut chuck and short plate and shall contain seven ribs (6 th to 12 th inclusive), the posterior tip of the blade bone (scapula), and the thoracic vertebra attached to the ribs. The loin end shall follow the natural curvature of the 12 th rib. The chuck is removed by a straight cut between the 5 th and 6 th ribs. The short plate shall be removed by a straight cut which is ventral to, but not more than 6.0 inches (15.0 cm) from, the <i>M. longissimus dorsi</i> at the loin end to a point on the chuck end ventral to, but not more than 10.0 inches (25.4cm from, the <i>M. longissimus dorsi</i> . The diaphragm and fat on the ventral surface of the vertebrae shall be removed. It should not be confused with Prime Rib , which includes 6 ribs (7th to 12th).
Chuck, Square Cut	113	113	113	Portion of the forequarter after removal of the rib, short plate, foreshank, and brisket. The rib end of the chuck shall be prepared by a straight cut between the 5 th and 6 th ribs. The brisket and foreshank shall be removed by a straight cut which is at an approximate right angle to the rib end. Evidence of the cartilaginous juncture of the 1 st rib and the <i>sternum</i> shall be present on the brisket side. The <i>thymus</i> gland and heart fat shall be closely removed.

Cut	CMC ⁵ #	CFIA # ⁶	NAMI # ⁷	Description ⁸

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

[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 shopping box for transport to the distributor]

Cut	CMC ⁹ #	CFIA ¹⁰ #	NAMI ¹¹ #	Description ¹²
Shoulder Clod	114	114	114	The shoulder (clod) is the large muscle system which lies dorsal and posterior to the elbow joint, ventral and posterior to the ridge of the scapula (blade bone), and is anterior to the 6 th rib. The <i>M. cutaneous trunci/cutaneous omobrachialis</i> (shoulder rose) shall be removed when the underlying fat exceeds the surface fat thickness specified. The presence of the <i>M. trapezius</i> , <i>M. cutaneous trunci</i> , <i>M. teres major</i> , and the minor muscles over the <i>humerus</i> are optional, however, the <i>M. teres major</i> is generally excluded unless otherwise specified. The tendons on the elbow end shall be trimmed to be even with the lean. All bones and cartilages shall be removed.
Shoulder Clod/Chuck,	114A	114A	114A	This item is as described in Item No. 114 except that the shoulder shall be trimmed so that it is not less than 1.0 inch (25 mm) thick

⁹ The Canadian Meat Council (CMC) is the national association of federally inspected meat processors. The CMC's *Food Services Meat Manual*, 3rd edition Rev (2000) includes all common and popular meat cuts used in the food services industry. The specifications are compatible with those of the Canadian Government Specification Board (CGSB). With few exceptions, the item and cut name are equivalent to those used by the Canadian Food Inspection Agency (CFIA) and the North American Meat Institute (NAMI). The code numbers beginning with a "C" are for items unique to CMC's publications.

¹⁰ The Canadian Food Inspection Agency's (CFIA) Wholesale Meat Specifications Document (WMSD) has been developed as a result of a thorough review of the current wholesale meat-cut nomenclature. The CFIA administers the Meat Inspection Act and Meat Inspection Regulations, the Food and Drugs Act and the Food and Drug Regulations, and the Consumer Packaging and Labelling Act and Consumer Packaging and Labelling Regulations, which require that meat cuts, organs and other carcass parts be identified on labels with proper common names. The information about the meat cut names and their specifications and item numbers contained in the CFIA document is identical to that found in the Institutional Purchase Specifications (IMPS) documents developed and maintained by the United States Department of Agriculture's Agricultural Marketing Services (USDA-AMS) and the Meat Buyer's Guide, which is developed and maintained by the North American Meat Institute (NAMI).

¹¹ The North American Meat Institute (NAMI) (formerly NAMP)'s *Meat Buyers Guide* 8th edition is produced by NAMI and is based on IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's AMS (Agricultural Marketing Services)).

¹² This description is based on specifications outlined by the Canadian Meat Council's *Food Services Meat Manual*, CFIA's *Wholesale Meat Specifications Document* (on line) and NAMI's *Meat Buyers Guide 8th Edition*. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references exist, the CFIA references shall apply.

Cut	CMC ⁹ #	CFIA ¹⁰ #	NAMI ¹¹ #	Description ¹²
Shoulder Roast				at any point, except within ¾-inch (19 mm) of the juncture of the <i>M.trapezius</i> and <i>M. latissimus dorsi</i> . In this instance, the underlying fat must be trimmed to comply with the surface fat thickness requirements. When smaller roast are specified, the thick (arm) end of the shoulder shall be separated from the thin (blade) end and if necessary, subsequent cuts shall be made at right angles to the blade side splitting the arm end into approximate equal portions. The blade end shall be split lengthwise into approximately equal portions, the ends shall be reversed, the boned surfaces placed together, and if necessary, a subsequent cut(s) shall be made at a right angle to the length of the blade portion into approximate equal portions. All roasts shall be netted or tied.
Top Blade – Flat Iron/Chuck, Shoulder (Clod), Top Blade	n/a	114D	114D	This item is derived from Item No. 114 and shall consist of the <i>M.infraspinatus</i> , untrimmed. Option: Purchaser may request that this item be further trimmed to remove the internal connective tissue (shoulder tendon). To remove the tissue or tendon it must be completely exposed by a butterfly cut prior to its removal. Purchaser may also request that this item then be separated into two pieces after completely removing the shoulder tendon. After removal of the shoulder tendon, this item is often referred to as the "Flat Iron".
Top Blade – Chuck Tender, Chuck, Chuck Tender (IM)	n/a	116B	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. Option: The heavy connective tissue on the thick end of the chuck tender shall be exposed and removed by a butterfly cut leaving a score that is no more than 2.0 inches (5.0 cm) into the lean.
Clod Tender/	n/a	114F	114F	This item shall consist of the <i>M. teres</i>

Cut	CMC ⁹ #	CFIA ¹⁰ #	NAMI ¹¹ #	Description ¹²
Chuck, Shoulder, Tender (IM)				<p><i>major</i> derived from the medial surface of the shoulder (outside shoulder). It shall be removed from the <i>M. latissimus dorsi</i> and <i>M. triceps brachii</i> group by cutting through the natural seams. This item is sometimes referred as a Beef Shoulder, Petite Tender.</p> <p>Option: Purchaser may request this item be trimmed to FLO 6, Peeled/Denuded, Surface membrane removed.</p>
Chuck, Square-Cut, Boneless		115	115	<p>This boneless item is prepared from any chuck item with the brisket and foreshank removed. The full shoulder shall be separated (but included) as described in Item No. 114 and may be separated prior to cutting the brisket side. On the rib end, the <i>M. longissimus dorsi</i> shall be twice as large as the <i>M. complexus</i>. No fewer than 5 rib marks shall be present. The brisket side and rib end shall be straight cuts forming an approximate right angle. On the brisket side, the <i>M. pectoralis profundus</i> shall extend to the 3rd rib mark but not past the 5th rib mark. If specified, the blade portion shall be separated from the arm portion (after separation of the Shoulder) by a straight cut, approximately perpendicular with the rib end, which is ventral to, but not more than 5.0 inches (12.5 cm) or less than 3.0 inches (7.5 cm) from, the <i>M. longissimus dorsi</i> at the rib end. All bones, cartilages, backstrap, <i>prescapular</i> lymph gland, heart fat and <i>thymus</i> gland shall be removed.</p>
Chuck, Square-Cut, Clod-Out, Boneless		116	N/A	<p>This item is prepared as described in Item No. 115 except that the shoulder clod shall be excluded.</p>
Chuck Roll, Boneless	116A	116A	116A	<p>This boneless item consists of the large muscle system of the chuck which lies under the blade bone and contains the <i>M. longissimus dorsi</i>, <i>M. rhomboideus</i>, <i>M.</i></p>

Cut	CMC ⁹ #	CFIA ¹⁰ #	NAMI ¹¹ #	Description ¹²
				<p><i>spinalis dorsi</i>, <i>M. complexus</i>, <i>M. multifidus dorsi</i>, <i>M.serratus ventralis</i>, <i>M. subscapularis</i>, and <i>M. splenius</i>. The rib end shall be made by a straight cut exposing the <i>M. longissimus dorsi</i> to be at least twice as large as the <i>M. Complexus</i> and forms an approximate right angle with the length of the chuck roll. The neck shall be removed by a straight cut which is approximately parallel with the rib end and is anterior to, but not more than ½-inch (13mm) from, the <i>M. serratus ventralis</i>. The arm portion shall be removed by a straight cut that is at an approximate right angle to the rib end and is, not more than 3.0 inches (7.5 cm), ventral from the <i>M. longissimus dorsi</i> at the rib end and not more than 4.0 inches (10.0 cm) from the <i>M. Complexus</i> at the neck end. All bones, cartilages, backstrap, <i>M. trapezius</i>, <i>M. supraspinatus</i>, <i>M.intercostales interni</i> (rib fingers), and <i>prescapular</i> lymph gland shall be removed. When smaller roasts are specified, the chuck roll shall be divided by cutting through the meat perpendicular to the length of the chuck roll into approximately equal portions. This item shall be netted or tied when specified. The Purchaser Specified Options (PSOs) are as follows:</p> <p>Option 1: Arm removed by a straight cut not exceeding 1.0 inch (25mm) from the <i>M. longissimus dorsi</i> on the rib end and 1.0 inch (25 mm) from the <i>M. Complexus</i> on the neck end.</p> <p>Option 2: Arm removed by straight cut immediately ventral to <i>M. longissimus dorsi</i> and <i>M. complexus</i>.</p> <p>Option 3: The <i>M. Subscapularis</i> shall be removed.</p>

Cut	CMC ⁹ #	CFIA ¹⁰ #	NAMI ¹¹ #	Description ¹²
				Option 4: The "hump meat" (dorsal portion of the <i>M. rhomboideus</i>) shall be removed so that the dorsal edge is a straight cut parallel to the arm (ventral) edge.
Beef Foreshank		117	117	The foreshank shall be removed from the square-cut chuck by a straight cut exposing a cross section of the humerus. The brisket shall be removed by a cut through the natural seam.
Beef Brisket		118	N/A	This item includes the anterior end of the sternum bones, <i>M. pectoralis profundi</i> , and the <i>M. pectoralis superficialis</i> (web muscle). The brisket is separated from the foreshank as specified in Item No. 117. The arm and the short plate sides shall be straight cuts which form an approximate right angle. Evidence of the cartilaginous juncture of the 1st rib and the sternum and the cross section of 4 rib bones shall be present. The heart fat shall be closely removed.
Beef Brisket, Deckle-On, Boneless		119		This item is prepared from Item No. 118. The arm and the short plate sides shall be straight cuts forming an approximate right angle. The <i>M. pectoralis profundi</i> shall not completely extend to the dorsal edge of the short plate side. All bones and cartilages shall be removed.
Brisket, Boneless, Deckle Off	120	120	120	This item is as described in Item No. 119 except that the deckle (hard fat and <i>M. intercostales interni</i> on the inside surface) shall be removed at the natural seam exposing the lean surface of the <i>M. pectoralis profundi</i> . The hard fat along the <i>sternum</i> edge shall be trimmed level with the boned surface. The inside lean surface shall be trimmed practically free of fat.
Rib, Roast-Ready, 7 Bone	109	109	109	This item is prepared as described in Item No. 103 except that the short plate shall be removed by a straight cut that is ventral to, but not more than 3.0 inches (7.5 cm) from, the <i>M. longissimus dorsi</i> at the loin end to a point on the chuck end ventral to, but not

Cut	CMC ⁹ #	CFIA ¹⁰ #	NAMI ¹¹ #	Description ¹²
				more than 4.0 inches (10.0 cm) from, the <i>M. longissimus dorsi</i> . The chine bone shall be removed such that the lean is exposed between the ribs and the feather bone/vertebrae junctures, leaving the feather bones attached. The blade bone and related cartilage, backstrap, <i>M. latissimus dorsi</i> , <i>M. infraspinatus</i> , <i>M. subscapularis</i> , <i>M. rhomboideus</i> , and <i>M. Trapezius</i> shall be removed. The exterior fat covering (that covered the <i>M. latissimus dorsi</i> and <i>M. trapezius</i>) shall not exceed 1.0 inch (25 mm) in depth at any point. The fat cover may be separated to accommodate removal of the backstrap and returned to its original position. The fat cover shall be trimmed even with the short plate side and shall not have holes larger than 2.0 square inches (12.9 sq. cm). The rib shall be netted or tied when specified.
Rib, Roast-Ready, Special		109A	109A	This item is as described in Item No. 109 except that feather bones are removed. The exterior fat covering (that covered the <i>M. latissimus dorsi</i> , <i>M. trapezius</i> , <i>M. longissimus dorsi</i> , and <i>M. spinalis dorsi</i>) shall be separated to facilitate trimming of the underlying fat. The underlying fat covering the <i>M. longissimus dorsi</i> and <i>M. spinalis dorsi</i> shall be trimmed to a uniform thickness for the entire seamed surface. The exterior fat covering shall be returned and positioned so that it extends from the edge of the rib bones where the feather bones were, toward the edges of the rib bones at the short plate side. Fat cover extending beyond the short plate edges of the ribs shall be removed. The fat cover shall not exceed 1.0 inch (25 mm) in thickness at any point and shall not have holes larger than 2.0 square inches (12.9 sq cm).
Rib, Capless/Rib, Cover Off	C10	109C	N/A	This item is prepared as described in Item No. 109A except that the fat cover shall be excluded.

Cut	CMC ⁹ #	CFIA ¹⁰ #	NAMI ¹¹ #	Description ¹²
				Sometimes referred as “Rib FCO” (Fat Cap Off).
Rib, Oven-Prepared, Boneless	109	108	N/A	This boneless item is prepared from Item No. 103. The loin end shall be exposed by a cut that follows the natural curvature of the 12 th rib mark and that exposes the <i>M. spinalis dorsi</i> not extending more than half the length of the <i>M. longissimus dorsi</i> . On the chuck end, the <i>M. longissimus dorsi</i> shall be at least twice as large as the <i>complexus</i> . Seven rib marks shall be present. The short plate shall be removed by a straight cut that is ventral to, but not more than 3.0 inches (7.5 cm) from, the <i>M. longissimus dorsi</i> at the loin end to a point on the chuck end ventral to, but not more than 4.0 inches (10.0 cm) from, the <i>M. longissimus dorsi</i> . All bones, cartilages, related <i>M. intercostales interni</i> , and backstrap shall be removed. The rib shall be netted or tied when specified.
Rib, Roast Ready, Boneless	110	110	110	This item is as described in Item No. 108 except that the <i>M. latissimus dorsi</i> , <i>M. infraspinatus</i> , <i>M. subscapularis</i> , <i>M. rhomboideus</i> , and <i>M. trapezius</i> , shall be removed. The exterior fat covering which covered the <i>M. latissimus dorsi</i> and <i>M. Trapezius</i> shall be left intact. Fat cover extending beyond the short plate edge shall be removed. The roast shall be netted or tied. Purchaser may specify lip length (short plate) removal.
Beef Back Rib	N/A	124	124	This item is the intact portion of the seven ribs and <i>M. intercostales interni</i> from Item Nos. 109 or 109A. The chine bone (thoracic vertebrae) and feather bones shall be removed exposing the sawed ends of the rib bones. Unless otherwise specified, back ribs shall be no less than 6.0 inches (15.0 cm) or no more than 8.0 inches (20.0 cm) wide at any point.
Short Blade Rib Plate, Short Plate,	123A	123	123	This item consists of the rib section from any rib and/or plate item and shall contain at least 2 but no more than 5 ribs (ribs 6 through 10).

Cut	CMC ⁹ #	CFIA ¹⁰ #	NAMI ¹¹ #	Description ¹²
Short Rib				The dorsal side shall be at an approximate right angle to the rib bones and the <i>M. latissimus dorsi</i> shall be continuous across the cut surface. The ventral side shall be a straight cut which is approximately parallel to the dorsal side and does not contain any costal cartilages. The <i>M. cutaneous trunci</i> , diaphragm, and serous membrane (peritoneum) shall be removed. The surface fat shall be trimmed NTE ¼-inch (6 mm) at any point. The purchaser shall specify the number of ribs and the width (distance between the dorsal and ventral sides) of the rib sections. See Meat buyers Guide for addition specifications.
Ribeye, Roll	112	112	112	The ribeye roll includes the <i>M. longissimus dorsi</i> , <i>M. spinalis dorsi</i> , <i>M. complexus</i> , and <i>M. multifidus dorsi</i> muscles as described in Item No. 108. The "lip" (<i>M. serratus dorsalis</i> and <i>M. longissimus costarum</i> muscles and related intermuscular fat) on the short plate side shall be removed at the natural seam immediately ventral to the <i>M. longissimus dorsi</i> . This item shall be practically free of surface fat and <i>M. intercostales interni</i> . All other muscles, bones, cartilages, backstrap and the exterior fat cover shall be removed
Ribeye Roll, Lip On	112A	112A	112A	This item is the same as Item No. 112 except that the "lip" (<i>M. serratus dorsalis</i> and <i>M. longissimus costarum</i> and related intermuscular fat) remains attached on the short plate side and shall be prepared by a straight cut which is ventral to, but not more than 2.0 inches (5.0 cm) from, the <i>M. longissimus dorsi</i> .
Short Loin	173	173	N/A	This item consists of the anterior section of the loin and contains the 13 th rib. The rib end shall follow the natural curvature of the 13 th rib. The sirloin shall be removed by a straight cut anterior to the hip cartilage, forming an approximate right angle with the length of the short loin that exposes the <i>M. gluteus medius</i> . The flank shall be removed by a straight cut

Cut	CMC ⁹ #	CFIA ¹⁰ #	NAMI ¹¹ #	Description ¹²
				ventral to but not more than 6.0 inches (15.0 cm) from the <i>M. longissimus dorsi</i> at the rib end to a point on the sirloin end that is ventral to, but not more than 10.0 inches (25.4 cm) from, the <i>M. longissimus dorsi</i> . The fat covering the lumbar, sacral, and tenderloin regions shall be trimmed NTE 1.0 inch (25 mm) in depth at any point. Fat over the rib (on the inside surface) and the hanging tender shall be removed.
Strip Loin, Bone-In	179	175	175	This item is as prepared in Item No. 173 except that the tenderloin and the protruding edge of the chine bones are removed. The chine bones shall be removed along the dorsal edge of the spinal groove without scoring the <i>M. longissimus dorsi</i> (when exposed). The flank shall be removed by a straight cut ventral, to but not more than 6.0 inches (15.0 cm) from, the <i>M. longissimus dorsi</i> at the rib end to a point on the sirloin end ventral to, but not more than 4.0 inches (10.0 cm) from, the <i>M. longissimus dorsi</i> . The PSO's for flank removal by a straight cut are as follows. (Rib end x Sirloin end) Option 1: 4 in. (10.0 cm) x 3 in. (7.5 cm) Option 2: 3 in. (7.5 cm) x 2 in. (5.0 cm) Option 3: 1 in. (25 mm) x 1 in. Option 4: 1 x 0 Option 5: 0 x 0 Option 6: Other
Strip Loin, Boneless, Regular Trim	180	180	180	This item is boneless and consist of the anterior section of the loin and contains the 13 th rib mark. The hanging tender and tenderloin shall be removed. The rib end shall follow the natural curvature of the 13 th rib mark. The sirloin end shall be anterior to the hip cartilage, forming an approximate right angle with the length of the short loin, and exposes the <i>M. gluteus medius</i> . The flank side shall be ventral to, but not more than 3.0 inches (7.5 cm) from the <i>M. longissimus dorsi</i> at the rib end to a point on the sirloin end ventral to, but not more than 2.0 inches

Cut	CMC ⁹ #	CFIA ¹⁰ #	NAMI ¹¹ #	Description ¹²
				(5.0 cm) from the <i>M. longissimus dorsi</i> . The PSO's for flank removal by a straight cut are as follows. (Rib end x Sirloin end) <ul style="list-style-type: none"> • Option 1: 2 in. (5.0 cm) x 1 in. (25 mm) • Option 2: 1 in. (25 mm) x 0 in. • Option 3: 1 in. x 1 in. • Option 4: 0 x 0 • Option 5: Other
Loin, Sirloin	N/A	181	181	This item is the posterior section of the full loin. The short loin shall be removed by a straight cut anterior to the hip cartilage and approximately parallel with the round end exposing the <i>M. gluteus medius</i> . The round shall be removed by a straight cut anterior to the ball and/or protuberance of the <i>femur</i> . The flank shall be removed by a straight cut ventral to, but not more than 10.0 inches (25.4 cm) from, the <i>M. longissimus dorsi</i> on the short loin end to a point on the round end ventral to, but not more than 1.0 inch (25 mm) from, the <i>M. tensor fasciae latae</i> . The fat covering the lumbar, sacral, and tenderloin regions shall be trimmed NTE 1.0 inch (25 mm) in depth at any point.
Loin, Sirloin Butt, Boneless	N/A	182	N/A	This item is prepared from Item No. 181. The short loin shall be removed by a straight cut anterior to, but not more than 1.0 inch (25 mm) from, the posterior end of the hip pocket and is approximately parallel to the round end exposing the <i>M. gluteus medius</i> . The round shall be removed by a straight cut exposing the <i>M. biceps femoris</i> approximately equal to or larger than the <i>M. gluteus medius</i> . The <i>M. tensor fasciae latae</i> shall not extend completely around the outside of the Sirloin tip. The flank shall be removed by a straight cut ventral to, but not more than 10.0 inches (25.4 cm) from, the <i>M. longissimus dorsi</i> on the short loin end to a point on the round end ventral to, but not more than 1.0 inch (25 mm) from, the <i>M. tensor fasciae latae</i> . All bones, cartilages, tenderloin, and the sacrociatic ligament, and the lean and fat which overlaid the ligament shall be

Cut	CMC ⁹ #	CFIA ¹⁰ #	NAMI ¹¹ #	Description ¹²
				removed.
Strip Loin, Boneless, Special Trim	C11	N/A	N/A	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	189	This item is derived from a full loin as described in either Item Nos. 172 or 172A. The boneless item shall consist of the <i>M. psoas major</i> , <i>M. psoas minor</i> , <i>M. iliacus</i> , and may show the presence of the <i>M. sartorius</i> . The <i>M. obliquus abdominis internus</i> (flap), if present, shall be trimmed level with the fat surface. The sirloin butt end of the tenderloin shall expose the <i>M. psoas major</i> , <i>M. iliacus</i> , and <i>M. Sartorius</i> (when present). The surface fat shall be trimmed NTE ¾-inch (19 mm) in depth at any point, from the posterior end to the exposed lymph gland and shall be tapered down to the lean at a point not beyond ¾ of the length of the tenderloin. The tenderloin shall be trimmed free of ragged edges. All bones and cartilages shall be removed. A score into the tenderloin exceeding ½-inch (13 mm) in depth is not acceptable.
Tenderloin, Special Trim, Wedge Fat In/Full Side Muscle On, Defatted	189A	189A	N/A	This item is as described in Item No. 189 except that it shall be practically free of surface and wing fat (fat lying between the main body of the tenderloin and the <i>M. Iliacus</i> (wing muscle).
Tenderloin, Special Trim, Wedge Fat Out/Full Side Muscle On/Partially Defatted	189B	189B	189B	This item is as described in Item No. 189 except that it shall be practically free of surface fat. The wing fat may remain.
Tenderloin, Special	189C	N/A	N/A	Same as cut 189B except that all the side seam muscle is removed. Specification (cut

Cut	CMC ⁹ #	CFIA ¹⁰ #	NAMI ¹¹ #	Description ¹²
Trim, Side Seam Off				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, Full, Side Muscle Off, Defatted		190		This item is as described in Item No. 189A except that the <i>M. psoas minor</i> (side muscle) shall be removed. The principal membranous tissue over the <i>M. psoas major</i> shall remain intact.
Tenderloin, Fully Skinned/Side Muscle off	190	190A	190	This item is as described in Item No. 190 except that the principal membranous tissue covering the <i>M. psoas major</i> shall be removed. 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	191	This item shall consist of the sirloin butt portion of the tenderloin. The sirloin, or butt end, shall expose the <i>M. psoas major</i> , <i>M. psoas minor</i> , <i>M. iliacus</i> , and if present, the <i>M. sartorius</i> . Further the <i>obliquus abdominis internus</i> (flap), if also present, shall be trimmed level with the fat surface. The anterior, or short loin, end shall be exposed by a straight cut that exposes the <i>M. psoas major</i> and the <i>M. psoas minor</i> no further along the length of the tenderloin than ½-inch (13 mm) beyond the <i>M. iliacus</i> . The surface fat shall be trimmed NTE ¾-inch (19 mm) in depth at any point. The large lymph gland shall be exposed. All bones, cartilages, and <i>M. quadratus lumborum</i> shall be removed. A score into the tenderloin exceeding ½-inch (13 mm) is not acceptable.
Tenderloin, Short Cut/Short	192	192	N/A	This item shall consist of the short loin portion of the tenderloin and shall consist of the <i>M. psoas major</i> and <i>M. psoas minor</i> . The posterior end shall only expose the <i>M. psoas major</i> and <i>M. psoas minor</i> . The fat shall be trimmed NTE ½-inch (13 mm) in depth at any point over the <i>M. psoas major</i> at the posterior end and shall be tapered down over

Cut	CMC ⁹ #	CFIA ¹⁰ #	NAMI ¹¹ #	Description ¹²
				the <i>M. psoas major</i> to the anterior end of the tenderloin. All bones, cartilages, and ragged edges shall be removed. A score into the tenderloin exceeding ½-inch (13 mm) in depth is not acceptable.
Top Sirloin Butt, Boneless	184	184	184	This item is prepared from Item No. 182 and contains the <i>M. gluteus medius</i> , <i>M. gluteus accessorius</i> , <i>M. gluteus profundus</i> , and the <i>M. biceps femoris</i> . The short loin end shall be approximately parallel to the round end exposing the <i>M. gluteus medius</i> . On the round end, the <i>M. biceps femoris</i> shall be approximately equal to or larger than the <i>M. gluteus medius</i> . The bottom sirloin shall be removed by a cutting along the natural seam (between the <i>M. rectus femoris</i> and <i>M. gluteus medius</i>) and continues to the outside surface leaving a portion of the <i>M. tensor fasciae latae</i> attached to the top sirloin butt. The butt tender is also excluded. All bones, cartilages, tenderloin, and the sacrociatic ligament and the lean and fat which overlaid the ligament shall be removed.
Top Sirloin Cap (IM) /Culotte	n/a	184D	184D	This item shall consist of the <i>M. biceps femoris</i> which is removed from Item No. 184 by cutting through the natural seams. This item is sometimes referred to as the "Coulotte" Purchasers may specify the exterior fat trim desired.
Bottom Sirloin Butt, Boneless		185	N/A	This item is prepared from Item No. 182 and contains the <i>M. tensor fasciae latae</i> (tri tip); <i>M. vastus medialis</i> , <i>M. vastus lateralis</i> , and <i>M. rectus femoris</i> (ball tip); and the <i>M. obliquus abdominis internus</i> (flap). The short loin side shall be approximately parallel to the round end. The round end shall not expose the <i>M. tensor fasciae latae</i> extending completely around the outside of the sirloin tip. The top sirloin side shall not expose the <i>M. gluteus medius</i> but may expose the <i>M. tensor fasciae latae</i> and/or tip. The flank side shall be exposed by a straight cut that is not

Cut	CMC ⁹ #	CFIA ¹⁰ #	NAMI ¹¹ #	Description ¹²
				more than 4.0 inches (10.0 cm) in length on the short loin end to a point on the round end ventral to but not more than 1.0 inch (25 mm) from the <i>M. tensor fasciae latae</i> . All bones and cartilages shall be removed.
Bottom Sirloin Butt, Flap, Boneless (IM)	n/a	185A	185A	This item consists of the <i>M. obliquus abdominis internus</i> from the hindquarter and bottom sirloin butt which is separated from the ball tip and <i>M. tensor fasciae latae</i> through the natural seam. All bones, cartilages, and heavy connective tissue shall be removed.
Bottom Sirloin Ball Tip, Boneless	185B	185B	185B	This item consists of the <i>M. vastus medialis</i> , <i>M. vastus lateralis</i> , and <i>M. rectus femoris</i> (ball tip), from the bottom sirloin butt <i>and or the anterior porting of a full sirloin tip</i> . The <i>M. tensor fasciae latae</i> and <i>M. obliquus abdominis internus</i> are separated from the ball tip through the natural seam. All bones, cartilages, and outside "skin" tissue shall be removed. 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 Butt, Triangle Tip, Boneless (IM)	185C	185C	185C	This item consists of the <i>M. tensor fasciae latae</i> from the bottom sirloin butt and is separated from the ball tip and <i>M. obliquus abdominis internus</i> through the natural seam. All bones, cartilages, and connective tissue shall be removed. 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).
Round, Shank-Off, Partially or Semi-Boneless		160	160	This item is as prepared in Item No. 158 except that the aitch bone, tail bones and the shank shall be removed. The shank is removed at the stifle joint by a cut through the natural seam between the heel and hindshank. The <i>M. tensor fasciae latae</i> shall not extend completely around the outside of the sirloin tip. The aitch bone, oyster (aitch bone overlying fat and lean), tail bones,

Cut	CMC ⁹ #	CFIA ¹⁰ #	NAMI ¹¹ #	Description ¹²
				sacrociatic ligament, the lean and fat that overlaid the ligament, the thick opaque portion of the <i>M. Gracilis</i> membrane, and exposed lymph glands shall be removed. The sirloin tip (knuckle) may be separated. If separated, it shall be separated as described in Item No. 167, and individually packaged and packed into the same container.
Round, Rump and Shank Off /Ponderosa Hip e-point.	164A	164	n/a	This item is prepared as described in Item No. 158 except that the shank and rump are removed. The shank is removed as described in Item No. 160. The rump is removed from the loin end by a straight cut that exposes a cross section of the <i>M. semitendinosus</i> , a cross-section of the <i>femur</i> bone at a point which is posterior to the ball of the <i>femur</i> , and does not sever the medial portion of the <i>M. rectus femoris</i> but may sever the <i>M. vastus lateralis</i> and/or main portion of the <i>M. rectus femoris</i> . The <i>M. tensor fasciae latae</i> shall not extend completely around the outside of the sirloin tip. The aitch bone (and overlying fat and lean (oyster)), tail bones, sacrociatic ligament, the lean and fat that overlaid the ligament, exposed lymph glands, and the thick opaque portion of the <i>M. Gracilis</i> membrane shall be removed. When specified by the purchaser, the sirloin tip may be separated. If separated, the sirloin tip shall be separated as described in Item No. 167, and individually packaged and packed into the same container.
Sirloin Tip (Knuckle)	167	167	167	This boneless item is prepared from Item No. 158 and consists of the posterior portion of the full sirloin tip (<i>M. vastus intermedius</i> , <i>M. vastus lateralis</i> , <i>M. vastus medialis</i> , and <i>M. rectus femoris</i>). The <i>M. tensor fasciae latae</i> , though not completely extending around the outside of the sirloin tip (knuckle) shall be exposed on the loin end. A portion of the <i>M. Sartorius</i> may remain, if firmly attached. The loin end shall expose the <i>M. tensor fasciae latae</i> not completely extending around the outside of the sirloin tip. The sirloin tip is

Cut	CMC ⁹ #	CFIA ¹⁰ #	NAMI ¹¹ #	Description ¹²
				separated from the top (inside) round and bottom (gooseneck) round between the natural seams. All bones and cartilages shall be removed. The tendinous end shall be removed exposing no less than 75 percent lean. When specified, the sirloin tip shall be split lengthwise into approximate equal portions. May be tied or netted
Round, Top Inside (Untrimmed)	168	168	168	This boneless item consists of the <i>M. semimembranosus</i> , <i>M. sartorius</i> , <i>M. adductor</i> , <i>M. gracilis</i> , and <i>M. Pectineus</i> and is separated from the bottom round and sirloin tip through the natural seams. The <i>M. iliopsoas</i> may remain if firmly attached. All bones, cartilages, and exposed lymph glands shall be removed. May be split and tied or netted.
Round, Top (Inside)	169	169	169	This boneless item is as described in Item No. 168 except that the thick opaque portion of the <i>M. Gracilis</i> membrane shall be removed. When smaller roast are specified, the top round shall be split by no more than 2 lengthwise cuts, and subsequent cuts, if necessary, shall be made girth wise separating the item into approximate equal portions. May be tied or netted.
Round, Bottom Round (Gooseneck)	n/a	170	170	This boneless item consists of the <i>M. semitendinosus</i> , <i>M. biceps femoris</i> , and heel and may contain the <i>M. gluteus medius</i> , <i>M. gluteus accessorius</i> , and <i>M. gluteus profundus</i> . The <i>M. Semitendinosus</i> muscle shall not be exposed on the loin end. The top round, sirloin tip, and shank are removed between the natural seams. All bones, cartilages, sacrociatic ligament, the lean and fat that overlaid the sacrociatic ligament, <i>popliteal</i> lymph gland, and the heavy opaque connective tissue separating the bottom round from the sirloin tip shall be removed.
Round, Bottom (Gooseneck)		171		This item is as described in Item No. 170 except that the <i>popliteal</i> lymph gland, and the opaque heavy connective tissue (silver skin)

Cut	CMC ⁹ #	CFIA ¹⁰ #	NAMI ¹¹ #	Description ¹²
Untrimmed				along the ventral side may remain. All bones and cartilages shall be removed.
Round, Outside Round (Flat)	n/a	171B	171B	This boneless item shall consist of the <i>M. biceps femoris</i> , and may contain the <i>M. gluteus medius</i> , <i>M. gluteus profundus</i> and <i>M. gluteus accessorius</i> . The loin end shall expose the <i>M. biceps femoris</i> equal to or larger than the <i>M. gluteus medius</i> (when present). The outside round is separated from the top round, Sirloin tip, heel, and <i>M.semitendinosus</i> (eye of round) between the natural seams. All bones, cartilages, sacrociatic ligament and the lean and fat that overlaid the ligament, the opaque heavy connective tissue (silver skin) along the ventral side, and the <i>popliteal</i> lymph gland shall be removed. Option: After being trimmed to meet FLO (Fat Limitation Options for Cuts and Roasts))170 6 Peeled/Denuded, Surface Membrane Removed requirements, item may be split into two parts as in items 171D and 171E
Eye of Round (IM)	n/a	171C	171C	This boneless item consists of the <i>M. Semitendinosus</i> and shall not be severed on either end. The eye is separated from the top and outside rounds and heel between the natural seams.
Baron of Beef Round	C12			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 (³ / ₄ Inch) at any one point. The roast is tied and netted.

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	CMC ¹³ #	CFIA ¹⁴ #	NAMI ¹⁵	Description ¹⁶
Flank Steak (IM)	193	193	193	This item consists of the <i>M. rectus abdominis</i> from the flank region and is separated from the <i>M. transversus abdominis</i> , <i>M. obliquus abdominis internus</i> , and <i>M. obliquus abdominis externus</i> through the natural seams. This item shall be practically free of fat and the membranous tissue.
Portioned Controlled Cuts continued				
Plate, Short Plate	N/A	121	121	This item is that portion of the forequarter immediately ventral to Item No. 103. The flank end shall follow the natural curvature of the 12 th rib. The <i>M. pectoralis profundus</i> shall not completely extend to the dorsal edge of the brisket side. Seven ribs shall be present. The rib side shall be a straight cut which exposes

¹³ The Canadian Meat Council (CMC) is the national association of federally inspected meat processors. The CMC's Food Services Meat Manual, 3rd edition Rev (2000) includes all common and popular meat cuts used in the food services industry. The specifications are compatible with those of the Canadian Government Specification Board (CGSB). With few exceptions, the item and cut name are equivalent to those used by the Canadian Food Inspection Agency (CFIA) and the North American Meat Institute (NAMI). The code numbers beginning with a "C" are for items unique to CMC's publications.

¹⁴ The Canadian Food Inspection Agency's (CFIA) Wholesale Meat Specifications Document (WMSD) has been developed as a result of a thorough review of the current wholesale meat-cut nomenclature. The CFIA administers the Meat Inspection Act and Meat Inspection Regulations, the Food and Drugs Act and the Food and Drug Regulations, and the Consumer Packaging and Labelling Act and Consumer Packaging and Labelling Regulations, which require that meat cuts, organs and other carcass parts be identified on labels with proper common names. The information about the meat cut names and their specifications and item numbers contained in the CFIA document is identical to that found in the Institutional Purchase Specifications (IMPS) documents developed and maintained by the United States Department of Agriculture's Agricultural Marketing Services (USDA-AMS) and the Meat Buyer's Guide, which is developed and maintained by the North American Meat Institute (NAMI).

¹⁵ The North American Meat Institute (NAMI) (formerly NAMP)'s *Meat Buyers Guide* 8th edition is produced by NAMI and is based on IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's AMS (Agricultural Marketing Services)).

¹⁶ This description is based on specifications outlined by the Canadian Meat Council's *Food Services Meat Manual*, CFIA's *Wholesale Meat Specifications Document* (on line) and NAMI's *Meat Buyers Guide 8th Edition*. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references exist, the CFIA references shall apply.

Cut	CMC ¹³ #	CFIA ¹⁴ #	NAMI ¹⁵	Description ¹⁶
				the <i>M. serratus ventralis</i> to be continuous for at least 2 ribs. The diaphragm may be removed. However, if present it shall be firmly attached and the membranous portion shall be trimmed close to the lean.
Plate, Outside Skirt (IM) Steak, Outer	121C	121C	121C	This item is removed from the short plate. The outside skirt shall consist of the diaphragm which may have the serous membrane (peritoneum) attached. The membrane portion must be trimmed close to the lean Notes: May be offered skinned as Item No.121E.
Plate, Inside Skirt (IM)	121D	121D	121D	This item shall consist of the <i>M. transversus abdominis</i> only. The serous membrane (peritoneum) shall be removed. The lean surface shall be trimmed practically free of fat.
Rib Steak, Bone in	1103	1103	1103	Rib steaks may be prepared from any IMPS bone-in rib item. The blade bone and related cartilage, feather bones, chine bones, backstrap, and those muscles that are immediately below (<i>M. Subscapularis</i> and <i>M. rhomboideus</i>) and above (<i>M. latissimus dorsi</i> , <i>M. infraspinatus</i> , and <i>M. trapezius</i>) the blade bone and related cartilages shall be removed. The short ribs shall be removed at a point which is no more than 3.0 inches (7.5 cm) from the ventral edge of the <i>M. longissimus dorsi</i> .
Rib, Ribeye Steak, Lip on, Boneless	Cut from 112A	1112A	1112A	Ribeye steaks, lip-on shall be prepared from Item No. 112A. The short rib side shall be exposed by a straight cut which is ventral to, but no more than 2.0 inches (5.0 cm) from, the <i>M. longissimus dorsi</i> leaving the lip firmly attached.
Rib Eye Steak	1103A	1112C	1112C	Ribeye steaks shall be derived from the <i>M. longissimus dorsi</i> from any ribeye roll item. When uniform thickness and portion weights are specified, the ribeye may be portioned by cutting several steaks starting from the anterior end (where the <i>M. longissimus dorsi</i> is smaller in diameter) and stopping at a point where the <i>M. longissimus dorsi</i> is larger and more uniform in diameter. The remainder of the <i>M. longissimus dorsi</i> shall be split by a lengthwise cut into two approximate equal in size sections

Cut	CMC ¹³ #	CFIA ¹⁴ #	NAMI ¹⁵	Description ¹⁶
				and then sliced into steaks meeting purchaser specified thickness and weight.
Short Ribs, Short Plate, Trimmed/ 3 Bone Short Rib, Strip, Regular	123A	123A	123A	This item is as described in Item No. 123 except that it shall be derived from the 6 th , 7 th , and 8 th ribs of the short plate, the <i>M. serratus ventralis</i> shall be continuous across the cut surface for at least 2 ribs on both the dorsal and ventral sides, and the exterior fat cover and the <i>M. latissimus dorsi</i> shall be removed.
Short Ribs, Trimmed/ 3 Bone Short Rib Strip, Close-trimmed	123B	123B	123B	This item is as described in Item No. 123 except that it shall be derived from the 6 th , 7 th , and 8 th ribs of the primal rib, the <i>M. serratus ventralis</i> shall be exposed and continuous for at least 2 ribs on one side only, and the exterior fat cover and the <i>M. latissimus dorsi</i> shall be removed. This item shall be trimmed practically free of surface fat.
Loin, T-bone Steak	1173A	1174	1174	The steaks shall be prepared from any IMPS short loin item. The maximum width of the tenderloin shall be at least ½-inch (13 mm) when measured parallel to the length of the back bone.
Loin, Porterhouse Steak	n/a	1173	1173	The steaks shall be prepared from any IMPS short loin item. The maximum width of the tenderloin shall be at least 1.25 inches (3.2 cm) when measured parallel to the length of the back bone. Cut from the large end of the short loin (NAMI 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	1180	The steaks shall be prepared from any IMPS boneless strip loin or short loin item. All bones and cartilages shall be removed. Prepared from the Strip Loin, Boneless, Regular (NAMI cut 180) with the back strap

Cut	CMC ¹³ #	CFIA ¹⁴ #	NAMI ¹⁵	Description ¹⁶
				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	1180A	<p>This item is prepared from any boneless strip loin or short loin item that has the posterior portion of the strip loin removed at or anterior to the <i>M. gluteus medius</i>. The <i>M. gluteus medius</i>, if present, may appear only on one side of the steak.</p> <p>Identical to the Strip Loin Steak (NAMI cut 1180) except that all tissue steaks are excluded. Specification (NAMI cut 1180) as follows: (Prepared from the Strip Loin, Boneless, Regular (NAMI 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).</p>
Strip Loin Steak, Bone-in	179	1179	1179	<p>The steaks shall be prepared from any IMPS bone-in strip loin or short loin item. The protruding edge of the chine bone shall be removed so that no portion of the spinal groove is present.</p> <p>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.</p>
Top Sirloin Steak /Top Sirloin Butt Steak, Boneless	1184	1184	1184	The steaks shall be prepared from Item No. 184. Prior to slicing, the heavy connective tissue closely associated with the protuberance of the femur shall be removed by a straight cut (faced) so that the appearance of the <i>M. gluteus medius</i> is oval in shape. The boneless top sirloin butt may be separated into sections reasonably parallel to the backbone line to accommodate the cutting of specified portion

Cut	CMC ¹³ #	CFIA ¹⁴ #	NAMI ¹⁵	Description ¹⁶
				size steaks. The sections shall be cut into steaks reasonably parallel to the cut surface of the round end. Prepared from a Top Sirloin Butt, Boneless (NAMI 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/ Coulotte Steak	n/a	1184D	1184D	This item is sometimes referred to as a "Coulotte Steak." The steak may be produced from any IMPS sirloin item and shall consist of the <i>M. biceps femoris</i> . The <i>M. biceps femoris</i> shall be removed from the sirloin by cutting through the natural seams and made into specified portion size or thickness by slicing the pieces at a right angle to the grain (muscle fibers).
Bottom Sirloin Butt, Ball Tip Steak (IM)	n/a	1185B	1185B	The steaks shall be prepared from the ventral portion (<i>M. rectus femoris</i> and <i>M. vastus lateralis</i>) of the bottom sirloin butt. The <i>M. tensor fasciae latae</i> and <i>M. obliquus abdominis internus</i> shall not be present. The steaks shall be made by cuts which are at approximate right angles to the grain. All bones, cartilages, and outside "skin" tissue shall be removed. Prepared from the Sirloin Tip (NAMI 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 Butt Triangle (Tri)Tip Steak (IM)	n/a	1185C	1185C	The steaks shall be prepared from the triangle portion (<i>M. tensor fasciae latae</i>) of the bottom sirloin butt. The steaks shall be made by cuts which are at approximate right angles to the grain. All bones, cartilages, and connective tissue shall be removed. Prepared from the triangle-shaped muscle of the bottom sirloin butt (as described in NAMI 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	1189	1189	1189	The steaks shall be prepared from any IMPS

Cut	CMC ¹³ #	CFIA ¹⁴ #	NAMI ¹⁵	Description ¹⁶
Steak				tenderloin item. However, the narrowest diameter of the cut surface of the <i>M. psoas major</i> must be at least 1.0 inch (25 mm) (excluding fat). Any fat or lean not firmly attached to the <i>M. psoas major</i> shall be removed. . Maximum surface fat thickness where present shall be 1/8-inch (3 mm) unless otherwise specified by the purchaser.
Tenderloin Steak, Fully Skinned	1190	1190A	1190	This item is prepared from Item No. 190A. The narrowest diameter of the cut surface of the <i>M. psoas major</i> must be at least 1.0 inch (25 mm) (excluding fat).
Cubed Steak, Regular	1100	1100	1100	Cube steaks shall be prepared from any portion of the carcass which yields product that meets the end item requirements. However, shank and heel meat shall be excluded. Unless otherwise specified, the steaks shall be cubed twice at approximate right angles. Knitting of 2 or more pieces and folding the meat when cubing is permissible. After cubing, surface and seam fat shall not exceed 15 percent of the total area on either side of the steak. Individual steaks shall remain intact when suspended 1/2-inch (13 mm) from the outer edge. The steaks shall be free of heavy connective tissue, bones, cartilages, and lymph glands. This item may also be referred to as "minute", "delicated" or "fast fry" steak.
Braising Steak (Swiss)	1102	1102	1102	Braising steaks shall be prepared from any combination of lean from the round, loin, rib, or chuck sections (excluding shank and heel meat) of the carcass which yields product that meets the end item requirements. The steaks shall be free of heavy connective tissue, bones, cartilages, and lymph glands. When specified, the raw materials or the steaks shall be mechanically tenderized by using the multiple probe method (pinning) not more than one time. Pressing, knitting, or folding two pieces of meat together is not permissible. Surface and seam fat shall not exceed an average of 1/4-inch (6 mm) in thickness and the thickness at any one point shall not exceed 1/2-inch (13 mm). Surface fat, measuring 0.1 inch (2 mm)

Cut	CMC ¹³ #	CFIA ¹⁴ #	NAMI ¹⁵	Description ¹⁶
				or more in thickness, shall not exceed 50 percent of the circumference of the steak. Individual steaks shall remain intact when suspended ½-inch (13 mm) from the outer edge. Alternatively, the purchaser may specify surface and seam fat limitations in terms of maximum surface area percentage. Both surface and seam fat of the total cut surface on either side of the steak shall not exceed the percentage specified by the purchaser.
Diced Beef	135	135	135	Diced beef shall be prepared from any portion of the carcass which yields product that meets the end item requirements. Unless otherwise specified, shank, detached <i>M. cutaneous</i> , and heel meat shall be excluded. When heel meat is allowed by the purchaser, the <i>M. superficial digital flexor</i> shall be removed from the <i>M. Gastrocnemius</i> through the natural seams. To facilitate dicing, meat may be frozen and/or tempered, one time only. The meat shall be either hand diced or mechanically diced (grinding is not permitted). Dices shall be free of bones, cartilages, heavy connective tissue, and lymph glands. Unless otherwise specified, at least 75 percent, by weight, of the resulting dices shall be of a size equivalent to not less than a ¾-inch (19 mm) cube or not more than a 1.5 inches (3.8 cm) cube and no individual surface shall be more than 2.5 inches (6.3 cm) in length. The surface and/or seam fat shall not exceed ½-inch (13 mm) thickness at any point. 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.
Beef for Stir Fry	N/A	135C	135C	Beef for stir-fry shall be prepared from any portion of the carcass exclusive of shank, detached cutaneous muscles, and heel meat unless otherwise specified. When heel meat is

Cut	CMC ¹³ #	CFIA ¹⁴ #	NAMI ¹⁵	Description ¹⁶
				<p>allowed by the purchaser, the <i>M. superficial digital flexor</i> shall be separated and excluded from the <i>M. Gastronemius</i> through the natural seams. The meat may be hand sliced or mechanically sliced (grinding is not permitted) to yield pieces that are approximately ½-inch (12 mm) in width, 1 inch (25 mm) thickness, and 3 inches (75 mm) in length. No individual surface shall be more than 4 inches in length. Slices shall be free of bone, cartilage, heavy connective tissue, and lymph glands. Surface and seam fat shall not exceed ¼ -inch (7mm) at any point.</p> <p>Option 1: Beef for stir-fry shall be made from raw materials that comply with fat limitation option (FLO) 6, peeled, denuded, surface membrane removed.</p> <p>Option 2: The item shall be made exclusively from Item No. 121D, Inside Skirt and/or Item No. 193, Flank Steak. All membranous tissue shall be removed.</p>
	Raw Weight			
	250 g			
	225 g			

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 \(C.R.C., c. 870\) - Para 14.015B](#). **Ground beef** shall be prepared from fresh boneless skinless beef, processed by grinding. No other ingredients and food additive are added¹⁷.

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

Cut	CMC ¹⁸ #	CFIA ¹⁹ #	NAMI ²⁰ #	Description ²¹
Ground Beef	136	136	136	Unless otherwise specified, ground beef may be derived from boneless meat which has been frozen and stockpiled. The purchaser may specify the maximum amount of frozen boneless meat that can be mixed with fresh-chilled meat prior to final grinding. All objectionable materials listed in the material requirements shall be removed. When specified by the purchaser, "finely textured beef", low temperature rendered beef that is processed from boneless beef trimmings, is allowed to be combined with boneless beef meeting the above material requirements provided it does not exceed 20

¹⁷ 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](#). The defined weight categories as specified, the net raw weight for individual ground beef package is 5 kg.

¹⁸ The Canadian Meat Council (CMC) is the national association of federally inspected meat processors. The CMC's *Food Services Meat Manual*, 3rd edition Rev (2000) includes all common and popular meat cuts used in the food services industry. The specifications are compatible with those of the Canadian Government Specification Board (CGSB). With few exceptions, the item and cut name are equivalent to those used by the Canadian Food Inspection Agency (CFIA) and the North American Meat Institute (NAMI). The code numbers beginning with a "C" are for items unique to CMC's publications.

¹⁹ The Canadian Food Inspection Agency's (CFIA) Wholesale Meat Specifications Document (WMSD) has been developed as a result of a thorough review of the current wholesale meat-cut nomenclature. The CFIA administers the Meat Inspection Act and Meat Inspection Regulations, the Food and Drugs Act and the Food and Drug Regulations, and the Consumer Packaging and Labelling Act and Consumer Packaging and Labelling Regulations, which require that meat cuts, organs and other carcass parts be identified on labels with proper common names.
The information about the meat cut names and their specifications and item numbers contained in the CFIA document is identical to that found in the Institutional Purchase Specifications (IMPS) documents developed and maintained by the United States Department of Agriculture's Agricultural Marketing Services (USDA-AMS) and the Meat Buyer's Guide, which is developed and maintained by the North American Meat Institute (NAMI).

²⁰ The North American Meat Institute (NAMI) (formerly NAMP)'s *Meat Buyers Guide* 8th edition is produced by NAMI and is based on IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's AMS (Agricultural Marketing Services)).

²¹ This description is based on specifications outlined by the Canadian Meat Council's *Food Services Meat Manual*, CFIA's *Wholesale Meat Specifications Document* (on line) and NAMI's *Meat Buyers Guide 8th Edition*. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references exist, the CFIA references shall apply

Cut	CMC ¹⁸ #	CFIA ¹⁹ #	NAMI ²⁰ #	Description ²¹
				<p>percent by weight of the combined finished product. When finely textured beef is used, the following criteria must be met:</p> <ul style="list-style-type: none"> • Criteria - Red Color - The producer of finely textured beef shall assure that the product has a discernible redness in color. The finely textured beef shall maintain the same redness in color until the time of blending and grinding to minimize the effect of the color to the finished ground beef • Criteria -Fat Content - Does not exceed 10% fat <p>Grinding equipment shall have sharp knives and plates and be equipped with a bone/collector system. Objectionable material removed during final grinding may not be reintroduced into the finished product. The boneless meat shall be ground at least once through a plate having holes not larger than 1.0 inch (25 mm) in diameter, unless otherwise specified. Alternatively, boneless beef may be chopped or machine cut by any method provided the texture and appearance of the product after final grinding is typical of ground beef prepared by grinding only. Beef shall be thoroughly blended at least once prior to final grinding. However, the ground beef shall not be mixed after final grinding. Unless otherwise specified, final grinding shall be through a plate having holes 1/8-inch (3 mm) in diameter.</p> <p>The purchaser may specify the use of a bone collector/extruder system on the final grind (3/16-inch (5 mm) or smaller plate) to remove objectionable materials (bone, cartilage, connective tissue, etc.). For certification purposes, the purchaser may waive examination for trimming defects provided the use of a bone collector/extruder system is specified.</p> <p>When coarse ground beef is specified, boneless meat shall be ground once through a plate having holes no larger than 1.0 inch</p>

Cut	CMC ¹⁸ #	CFIA ¹⁹ #	NAMI ²⁰ #	Description ²¹
				(25mm) and no smaller than 5/8-inch (16 mm) in diameter. Alternatively, the boneless meat may be ground twice, with the smallest plate having holes no larger than 1.0 inch (25 mm) and no smaller than 3/4-inch (19 mm) in diameter. Coarse ground meat may be blended after grinding or between grinds to assure uniformity of fat content. The term "coarse ground" shall appear on the product label. Unless otherwise specified, the fat content shall be 20 percent fat. The purchaser may specify a different fat content provided it does not exceed 30 percent.
Regular Ground Beef	136	136	136	not more than 30% fat (70% chemical lean).
Medium Ground Beef	136	136	136	not more than 23% fat (77% chemical lean).
Lean Ground Beef	136	136	136	not more than 17% fat (83% chemical lean).
Extra Lean Ground Beef	136	136C	136	This item is as described in Item No. 136 except that the fat content shall not exceed 10 percent. Additional ingredients may be added to enhance product acceptability. Such ingredients shall not exceed 10 percent of the combined finished product. The purchaser may specify the ingredients that will be allowed.
Ground Beef, Special		137	137	This item is as described in Item No. 136 except that not less than 50 percent, by weight, of any combination of boneless primal rounds, loins, ribs, or square-cut chucks or subprimals derived from the primal portions e.g., chuck rolls, shoulders, tips, bottom sirloin butts) of the carcass shall be used. The remaining portion, NTE 50 percent by weight, may be composed of trimmings or cuts from any portion of the carcass. The purchaser may specify a grade requirement for the "primal" portion and/or the remaining portion. Formulation requirements

Cut	CMC ¹⁸ #	CFIA ¹⁹ #	NAMI ²⁰ #	Description ²¹
				<p>shall be determined on a boneless basis. Primal or subprimal cuts which have more than a minor amount of lean removed are not eligible for the primal portion.</p> <p>The purchaser may specify one of the following styles if ground beef derived from the primal portion as desired. Product produced in accordance with the following styles shall be labeled accordingly.</p> <ul style="list-style-type: none"> • Style 1: Ground Beef, Special - As specified above. • Style 2: Ground Beef, Chuck - Ground beef chuck may be derived from any portion of any IMPS boneless chuck item. However, shank meat shall not exceed natural proportions (6.0 percent). Additionally, when the purchaser specifies fat content to be 20 percent or less or when the producer's label declares that the fat content of packaged ground beef chuck product is 20 percent or less, then the producer may be allowed to use foreshanks up to 50 percent of the formulation as a source for lean provided the shanks have been mechanically desinewed. • Style 3: Ground Beef, Round - Ground beef round may be derived from any portion of any IMPS boneless round item. However, shank meat shall not exceed natural proportions (6.0 percent). Additionally, when the purchaser specifies fat content to be 15 percent or less or when the producer's label declares that the fat content of packaged ground beef round product is 15 percent or less, then the producer may be allowed to use hindshanks up to 50 percent of the formulation as a source for lean provided the shanks have been mechanically desinewed. • Style 4: Ground Beef, Sirloin - Ground beef sirloin may be derived from any portion of any IMPS boneless sirloin item. When the purchaser specifies fat content to

Cut	CMC ¹⁸ #	CFIA ¹⁹ #	NAMI ²⁰ #	Description ²¹
				be 15 percent or less or when the producer's label declares that the fat content of packaged ground beef sirloin product is 15 percent or less, then the producer may be allowed to use any portion of any IMPS tip item up to 50 percent of the formulation as a lean source.
Lean Ground Round		137	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	137	not more than 10% fat - must contain 100% Round.
Lean Ground Sirloin		137	137	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.
Extra Lean Ground Sirloin		137	137	not more than 10% fat - must contain 100% Sirloin
Lean Ground Chuck		137	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	1136	1136	The patties shall be prepared from Item No. 136. Patties shall be frozen unless specified fresh. Prepared from Ground Beef (cut 136) The patties shall be 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%.
Beef Burgers, Steakettes Beef	n/a	1137	1137	The patties shall be prepared from Item No. 137. Prepared from Ground Beef (cut 136) plus water, filler (binder), sweetening agent, flavor

Cut	CMC ¹⁸ #	CFIA ¹⁹ #	NAMI ²⁰ #	Description ²¹
Patties, Special				enhancer, salt, spice and seasonings. The minimum total protein level shall be 13%, with the meat protein level being at least 11 ½ %.
Beef Burgers, Steakettes/ Beef Steaks, Flaked and Formed, Frozen	1138	1138	N/A	The steaks shall be prepared from boneless beef that complies with the material requirements of Item No. 136 and shall be flaked (grinding is not permitted) and formed. The flaking and forming process shall be in compliance with FSIS Regulations. Product shall comply with fat content requirements of Item No. 136. The purchaser shall specify shape and weight of steaks. When specified, the flaked and formed steaks may be cubed (the term "cubed" may be included in the product label). When specified the steaks shall be breaded and labeled appropriately. The breading and its application shall be in accordance with FSIS Regulations.

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	CMC ²² #	CFIA ²³ #	NAMI # ²⁴	Description ²⁵
Beef Bones	N/A	134	134	This item consists of any one or combination of shank, <i>femur</i> , or <i>humerus</i> bones sawed into sections of lengths as specified by the purchaser. Marrow shall be exposed on at least one end of each sawed section.

²² The Canadian Meat Council (CMC) is the national association of federally inspected meat processors. The CMC's Food Services Meat Manual, 3rd edition Rev (2000) includes all common and popular meat cuts used in the food services industry. The specifications are compatible with those of the Canadian Government Specification Board (CGSB). With few exceptions, the item and cut name are equivalent to those used by the Canadian Food Inspection Agency (CFIA) and the North American Meat Institute (NAMI). The code numbers beginning with a "C" are for items unique to CMC's publications.

²³ The Canadian Food Inspection Agency's (CFIA) Wholesale Meat Specifications Document (WMSD) has been developed as a result of a thorough review of the current wholesale meat-cut nomenclature. The CFIA administers the Meat Inspection Act and Meat Inspection Regulations, the Food and Drugs Act and the Food and Drug Regulations, and the Consumer Packaging and Labelling Act and Consumer Packaging and Labelling Regulations, which require that meat cuts, organs and other carcass parts be identified on labels with proper common names. The information about the meat cut names and their specifications and item numbers contained in the CFIA document is identical to that found in the Institutional Purchase Specifications (IMPS) documents developed and maintained by the United States Department of Agriculture's Agricultural Marketing Services (USDA-AMS) and the Meat Buyer's Guide, which is developed and maintained by the North American Meat Institute (NAMI).

²⁴ The North American Meat Institute (NAMI) (formerly NAMP)'s *Meat Buyers Guide* 8th edition is produced by NAMI and is based on IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's AMS (Agricultural Marketing Services)).

²⁵ This description is based on specifications outlined by the Canadian Meat Council's *Food Services Meat Manual*, CFIA's *Wholesale Meat Specifications Document* (on line) and NAMI's *Meat Buyers Guide 8th Edition*. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references exist, the CFIA references shall apply.

Applicable Regulations and Resources for [Beef]

[Canadian Food Inspection Agency \(CFIA\) - Wholesale Meat Specification Document - Beef](#)

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

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

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

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

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

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

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

[Codex Alimentarius– Code of Hygiene 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 \(C.R.C., c. 870\) – 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](#)

[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](#)

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

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

[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 \(CFIA\)](#)

[North American Meat Institute \(NAMI\) – Meat Buyer's Guide](#)

[Beef Information Centre – Beefacts Manual \[in CD ROM format\]](#)