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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 DND Food Quality Spec_Variety Meats	
Solicitation No. - N° de l'invitation E6TOR-17RM06/A	Date 2017-12-29
Client Reference No. - N° de référence du client E6TOR-17RM06	GETS Ref. No. - N° de réf. de SEAG PW-\$TOR-224-7452
File No. - N° de dossier TOR-7-40108 (224)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2018-04-03	
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 () -
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction: N/A - S/O	

Instructions: See Herein

Instructions: Voir aux présentes

Delivery Required - Livraison exigée N/A - S/O	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-17RM06/A
Client Ref. No. - N° de réf. du client
E6TOR-17RM06

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

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

Refer to the attached document (12 pages).

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-7 – Variety Meats

[FQS-7-01 – Organ Meats](#)

[FQS-7-02 – Muscle Meats](#)

[FQS-7-03 – Bony Meats](#)

[FQS-7-04 – Extremities and Other](#)

[Applicable Regulations and Resources for \[Variety Meats\]](#)

Description

1. Variety meats is a catchall term for organ meats, feet and tails of butchered animals – beef, pork, veal and lamb. Variety meats are also referred to as “offal”, which is a British term for the same types of meats. They can also be referred to as “edible by-products”. Variety meats include organ meats like sweetbreads (thymus gland), brain, kidney, and liver, muscle meat like heart, lung and tripe (stomach lining); bony meats like oxtails and knucklebones and their marrow centres; and extremities such as head, feet and ears.
2. Variety meat shall be provided according to the specifications indicated by the North American Meat Institute (NAMI) manual, where those specifications exist.
3. Any variety meat procured in Canada must:
 - a. Come from a facility licensed and inspected by CFIA. A list of facilities licensed and inspected by CFIA can be found at [Search the List of Federally Registered Meat Establishments and their Licensed Operators](#);
 - b. 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;
 - c. meet all the requirements as outline in the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#);
 - d. meet all the requirements as outlined in [Codex Alimentarius - General Principles of Food Hygiene](#);
 - e. come from a facility that meets HACCP System and Guidelines including its annex as outlined in the Recommended Code of Practice: [CODEX Alimentarius - General Principles of Food Hygiene](#) and is a Canadian Federally Inspected processing plant;
 - f. comply with food packaging and labeling requirements specified by the Food and Drugs Act, the Food and Drug Regulations and the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#)

- g. Portion Controlled Variety Meat Products are to be supplied according to the following portion sizes, unless otherwise specified
 - i. Bone in Raw weight 250 g
 - ii. Boneless Raw weight 225 g; and
 - h. meet the specification set out for that variety meat specified.
4. Any cut of fresh/chilled and/or frozen variety meat procured from countries other than Canada must:
- a. Only be procured/supplied from countries that are permitted to export these beef products to Canada. [*Canadian Food Inspection Agency – Meat and Poultry Products*](#) current information on Countries from which commercial importation of meat products is permitted, and come from a facility that meets HACCP criteria as outlined in the Annex to The [*Codex Alimentarius - General Principles of Food Hygiene*](#),
 - b. meet all requirements as outline in [*Food and Drugs Act \(R.S.C., 1985, c. F-27\)*](#), or meet all the requirements for the [*USDA United States Standards for Grades of Beef Carcasses*](#) and/or meet all the requirements as outlined in [*Codex Alimentarius - Code of Hygienic Practice for Meat*](#)
 - c. meet all regulations as outlined in [*Meat Inspection Regulations, 1990 \(SOR/90-288\)*](#), and the [*Health of Animals Act \(S.C. 1990, c. 21\)*](#), or
 - d. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All variety meats shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements
 - e. meet all the requirements as outlined in [*Codex Alimentarius - General Principles of Food Hygiene*](#)
 - f. be marked with the official inspection mark of the government of the country of origin, prescribed by the national legislation of that country, to indicate that the variety meat product has been prepared in an establishment operating in accordance with the national meat inspection legislation of that country

Packaging

5. Every package and/or container of a variety meat in a registered establishment must be included in the “[*Reference Listing of Accepted Construction Materials, Packaging Materials and Non-Food Chemical Products Database*](#)”.
6. Every material used in packaging and/or wrapping variety meat products in a registered establishment shall:
- a. Protect the variety meat product sufficiently to prevent contamination,
 - b. be free from noxious substances,
 - c. not impart any undesirable substance to the variety meat product, either chemically or physically,

- d. be sound in construction, clean and free from discolouration and objectionable odours,
 - e. be durable and effective in regard to the manner it is used and will not tear if wet,
 - f. be lined for frozen variety meat products with moisture proof film or material that provides similar protection, so that each individual wrapped variety meat product, must be capable of being removed without defrosting the remaining packaged products, and that each layer of product can be extracted separately.
7. Any variety meat product packaged into a container/box must correspond to the variety meat type specified.
8. Any variety meat container/box marked with appropriate label, must correspond to the variety meat type in that container/box.
9. No material used in packaging or labeling a variety meat product in a registered establishment shall come into contact with the variety meat product; if the contact might prevent the product from conforming to the requirements to the Canadian Food and Drug Regulations.

Storage and Distribution

10. Any fresh/chilled and/or frozen variety meat supplied shall:
- a. be transported in a cleaned and sanitize (where applicable) transport vehicle of suitable design, to prevent microbial, physical and chemical contamination of the meat 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 meat 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 variety meat 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) Variety meats 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) Variety meats 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

11. 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 variety meat product.
12. Not be carried in the same vehicle as other goods in a manner which may adversely affect variety meat quality.

FQS-7-01 – Organ Meats

13. It is highly recommended that all organ meats either be purchased fresh to be used on the day of purchase or, in the case of liver, purchased frozen. Organ meats are high in cholesterol.
14. **Sweetbreads** are the thymus and sometimes pancreatic glands of young animals. Veal sweetbreads are those most favoured but beef sweetbreads are sometimes used in meat mixtures e.g. meat pies, pates. Sweetbreads are highly perishable and should be prepared for use as soon as purchased.
15. **Kidneys** are nutritious and, if properly prepared, delicious. Veal kidneys and lamb kidneys are prized for their tenderness and delicate flavor. They can be grilled or sautéed, though they become tough if overcooked. Pork and beef kidneys are tougher, and need to be cooked slowly using moist heat.
16. **Liver** is the most commonly used organ meat and is either served sliced and fried or as part of a pate, mixed with other ingredients and spices. Live is rich in iron and Vitamin A and has a flavor that nicely complements that of its usual companion, onion. Calf's liver is considered to be the best, but lamb liver and beef liver are almost as good and much less expensive. Liver can be cooked with dry heat, by grilling or sautéing. It becomes very tough if it's cooked beyond medium rare. Since liver has very little fat, it should be prepared by a method using fat e.g. pan frying.
17. These Specifications are based on [Canadian Food Inspection Agency - Wholesale Meat Specification Document – Chicken and Turkey](#) only and the North American Meat Institute's (NAMI's) *Meat Buyers Guide* for beef, veal, lamb and pork organ meats.
18. Brains are considered a delicacy when cooked and served with scrambled eggs. **Note:** Consumption of any part of the brain or spinal column is not recommended because of the risk of bovine spongiform encephalopathy (BSE) known as Mad Cow Disease. Sweetbreads are a good substitute for brains.

Organ Meat Specifications

Organ	CFIA ¹ #	NAMI ² #	Description ³
Sweetbread (Thymus Gland)	N/A	Lamb - 2722 Veal - 3722	Sweetbreads are the thymus or pancreatic glands of young animals. Lamb sweetbreads are a white pinkish colour rather plump oblong shaped gland found in the neck area along the trachea. Veal sweetbreads are pinkish white in colour and multi-lobed in appearance. One side of the gland is plump and rounded and the other side is elongated and narrow. Sweetbreads have a membrane cover but otherwise are trimmed free of excess fat and tissue.
Brains	N/A	Veal – 3701 Pork - 4701	Veal and pork brains are found in the frontal area of the skull. Individual veal brain sections weigh approximately 227 gm (8 oz) when separated from the spinal cord. Purchasers desiring only individual sections should specify. The pork brain weighs 130 gms (4-5 oz) and are elongated and oval to bean-shaped. Brains should be provided fresh so they can be cooked or frozen on the day of purchase.
Kidney	N/A	Lamb – 2728 Veal - 3728 Pork - 4728	Lamb and Pork - The kidney is a bean shaped, smooth, firm, reddish-brown organ with a depression at the point of attachment to the blood vessels, pizzle cord and ureter. These attachments and fat shall be trimmed close to the surface of the kidney. Veal – The veal kidney is a rectangular multi-lobed concave organ with a slight depression on the opposite side where the blood vessels and other connections to the body occur. Its colour is reddish-tan. Kidneys are trimmed even to the surface on the depression side of excess fat and attachments to the body. The membrane that surrounds the kidney shall also be removed.

¹The 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.

²The 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).

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)),

³This description is based on specifications outlined by 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.

Organ	CFIA ¹ #	NAMI ² #	Description ³
			PSO (Purchaser Specified Option) – Purchaser may request kidney untrimmed which will leave the kidney completely covered in fat.
Liver - Animal	N/A	Beef – 1724 Lamb – 2724 Veal – 3724 Pork - 4724	<p>Beef livers are smooth and rounded and somewhat rectangular in shape. They have a thin membrane or skin covering. The liver consists of two lobes of substantially different sizes. The colour of liver in young animals are light to dark brown with reddish shades predominating.</p> <p>Lamb liver is a smooth rounded, rectangular organ covered with a thin membrane or skin. It consists of two lobes and, though the main lobe is larger, they are divided more or less equally into front and back sections. The colour varies from light tan to medium brown with reddish shades predominating. It is harvested with its heavy connective tissue removed.</p> <p>Veal liver is a smooth somewhat rounded, rectangular organ covered with a thin membrane or skin. Veal livers vary in colour from light reddish tan to tan and have two lobes of substantially different sizes. Larger, heavier and darker livers are generally called Calf's liver. Livers from special-fed or formula fed veal may be quite large but are lighter in colour. Veal and Calf liver are usually not sold skinned.</p> <p>Pork liver is smooth, irregular shaped and covered with a thin membrane or skin. The liver consists of four lobes of varying size marked with indentations and notches. The liver has a reddish-brown colour and the texture of the liver is more firm than that of other species.</p> <p>PSO – that the liver be skinned, sliced to a desired thickness and/or portion sized as requested.</p> <p>For all livers - All ducts, blood vessels, lymph nodes and connective tissues are to be trimmed even with the liver's surface.</p>
Liver - Poultry	Turkey - 82001-00 Chicken - 72001-00	Chicken – P1045 Duck – P3045 Goose – P4045	The "liver" is removed from a carcass body cavity. The bile sac (gall bladder) is removed. The liver consists of a smooth brownish to reddish colored organ with one or more lobes that is irregular in shape and size.
Testicles (Fries, Fry, Balls) – Animals		Veal - 3751	Veal testicles are often referred to as "fries". They are harvested from male animals. The fry is an elongated oval encased in a creamy white colour fibrous capsule that has a small blood vessel on its surface. Veal fries weigh about 34-45 gms (11/4 to 11/2 oz) each.
Testicles (Fries) -	Turkey - 82201-00	Turkey – P2051	"Testes" are removed from a carcass body cavity. Testes consist of membrane-covered, bean shaped bodies that are

Organ	CFIA ¹ #	NAMI ² #	Description ³
Poultry	Chicken - 72201-00		the male birds' reproductive organs.

FQS-7-02 – Muscle Meats

19. Heart, a muscle not an organ meat, is tender and has a very delicate flavor. It is firm and rather dry. It should be rinsed in cold water, and any blood vessels and connective tissue removed. Beef heart is often stuffed and braised. Veal or lamb heart is sautéed or grilled until medium rare. If heart is cooked until it is well done, it becomes very tough. Alternatively, heart can be cooked slowly using moist heat.

20. Cooked tongue is lean, meaty, and quite versatile; it works well in sandwiches, tacos, and casseroles. To prepare tongue, it is boiled, then plunged in cold water. Then it is peeled and the base is trimmed of gristle and fat. It can be cut into thin slices and served hot or cold. Since beef tongue and veal tongue are larger and easier to slice, they tend to be pricier. Many suppliers also carry lamb tongue and pork tongue. Different tongues can be used interchangeably in recipes though their cooking times vary according to size.

21. Tripe is the name given to the stomachs of various animals. Most recipes that call for it use beef tripe. Cows have four stomachs, and the first three yield merchantable tripe. Blanket tripe, plain tripe, flat tripe, smooth tripe are names given to the tripe that comes from the first stomach. Honeycomb tripe and pocket tripe from the second, and book tripe, bible tripe, leaf tripe are names used for tripe coming from the third. Honeycomb tripe is meatier and more tender than the other kinds and considered to be the best, but all these kinds of tripe can be used interchangeably in recipes. Tripe is almost always sold bleached and partially cooked. This saves a lot of work, since unprocessed tripe would need to be cooked for many, many hours to make it tender enough to chew.

Muscle Meat Specifications

Muscle Meat	CFIA # ⁴	NAMI # ⁵	Description ⁶
Heart - Animal		Lamb – 2723	The heart is a muscular cone shaped organ located in the thorax region. The lamb heart is more pointed in

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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).

⁵The 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)).

⁶ 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.

Muscle Meat	CFIA # ⁴	NAMI # ⁵	Description ⁶
		Veal - 3723	appearance than those of other species and the fat surrounding it is white and hard. The heart weighs approximately 220 gms (8 oz.). The whole heart includes the cap with fat, arteries, and veins attached. The veal heart weighs approximately 1.1 kg (2.5 pounds). Purchasers requiring special preparation of this item should request it from their suppliers.
Heart - Poultry	Turkey – cap-off 82101-00 cap-on 82102-00 Chicken – 72101-00		The "heart" is removed from a carcass body cavity. Fat attached to the heart, the pericardial sac, and the aortal cap is removed. The heart consists of a muscular organ that circulates blood. For turkeys – cap-off indicates that the aortal cap is removed.
Tongue		Beef - 1710 Lamb – 2710 Veal – 3710 Pork – 4710	A Swiss-cut Beef tongue is a tongue that has had the u-shaped hyoid bones removed and has been trimmed to remove all glands, root, and underside blade meat. It shall be almost entirely free from fat. A beef tongue has a well defined humplike prominence on its topside marked by a groove toward the front end. The colour of beef tongues varies but they are generally light and white, though some may show black pigmentation. The lamb tongue is usually light in colour but may show varying shades of black pigmentation. The tip has a two pronged appearance with an indentation running towards a minor prominence on the top side. The veal tongue is commonly sold as “Swiss-cut” which means the hyoid bones have been removed along with the glands, root and underside blade meat. It shall be almost entirely free of fat. The veal tongue has a less defined humplike prominence on its topside but otherwise is similar to a beef tongue, though much smaller in size and weight. Veal tongues are usually white in colour. The pork tongue is rather thin and has a pointed tip. The tongue is soft pink in colour with a whitish pink membrane covering. All pork tongues are harvested with bone, root and blade meat removed.
Tripe		Beef – 1737 1739 1740 Veal –	Beef and Veal – 1737/3737 – Tripe. The paunch or rumen is the first stomach in cattle and other ruminant animals. It is the largest of the four stomachs. It is lined with a thick layer of moist cells contained within muscular folds or pillars. It is

Muscle Meat	CFIA # ⁴	NAMI # ⁵	Description ⁶
		3737 3739	whitish in colour when scalded and bleached. Beef and Veal 1739/3739 – Honeycomb Tripe is the tripe from the <i>reticulum</i> or second stomach of ruminant animals. It derives this name from the honey comb appearance created by the numerous ridges that separate a network of cells in a compartment within the <i>reticulum</i> . Beef - 1740 – Mountain chain tripe is the name given to the muscular folds or pillars seen in the rumen or paunch. These folds are more prominent in older animals.
Cheek		Lamb – 2703 Veal – 3703 Pork – 4703	For Lamb and Veal - Cheek meat is derived from the jaw area and shall be trimmed of glandular material. For Pork – Cheek meat is the group of muscles lying external to the upper and lower jaw bones including the mouth lining (membrane) and all the connective tissue extending from the lip portion of the mouth back. Cheek meat shall be practically free of lip material, lymph nodes and salivary glands. The product can be trimmed to specifications.

FQS-7-03 – Bony Meats

22. Oxtail meat is a tough coarse grained meat that takes the gentle slow heat of braising to soften the connective tissue. Dishes made with oxtails yield a rich beefy flavour and a velvety sauce.

23. All bony meats shall be prepared from inspected animals and cut to specifications.⁷ Bones shall be fresh and sound and show no evidence of rancidity, sourness or deterioration.

Bony Meats Specification

Meat	CFIA#	NAMI ⁸	Description
Beef Oxtail	N/A	1791	The beef tail is usually referred to as an oxtail. It is removed from the carcass between the second and third <i>coccygeal</i> vertebrae. The last two or three vertebrae are also removed from the tip end of the tail. The surface fat is trimmed to a maximum of 6 mm. (1/4 inch). This item may be purchased whole or disjointed.
Veal Tail	N/A	3791	The veal tail is similar to the beef oxtail except that it is smaller in size. It measures approximately 20 cm. (8 inches) long and 18mm (3.4 inch) in diameter. The veal

⁷ Portion Standard outline in A-85-269-001/-001 – Food Services Direction and Guidance Manual Chapter 2 – Standards & Procedure - Annex C – Portion Size Standard.

⁸ 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)).

Meat	CFIA#	NAMI ⁸	Description
			tail is separated from the carcass in the same way as described above for the oxtail. This item may be purchased whole or disjointed.
Knucklebones	N/A	N/A	Knuckle bones have marrow in them which makes them good for preparing broth and stocks. Knuckle bones are about half the cost of marrow bones.
Marrow	N/A	N/A	Marrow is found in the centre of long leg bones of animals, generally beef. Marrow bones should be free and clean and free from blood. The marrow itself should be slightly off-white. It should be firm and kept well chilled.

FQS-7-04 – Extremities and Other

24. The Extremities and other unique parts of an animal, although not commonly used in North American cooking, are used by a variety of different cultures. They offer unique culinary experiences to the more adventurous eater and are becoming more mainstream as food from other cultures is integrated into the North American diet.

Extremities and Other Specifications

Type	CFIA ⁹ #	NAMI ¹⁰ #	Description ¹¹
Head	N/A	Veal – 3700 Pork – 4700	The head is the skull portion of the carcass. For veal , the hide is off. All other parts of the skull remain intact, including the tongue and cheeks. For pork , the tongue, skin and ears, as well as the cheek and head trimmings, will remain attached. It should be cleaned and absolutely free of hair and any foreign material. Purchasers may request inclusion of the jowls.
Feet/ Trotters (Animal)	N/A	Veal – 3780 Pork – Front Feet 420	Veal feet shall be removed at the carpus (knee) joint. All hide shall be removed. Purchasers may request the feet be split lengthwise. Pork feet shall be removed at or above the upper knee

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¹⁰ 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)).

¹¹ This description is based on specifications outlined 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.

Type	CFIA #	NAMI# ¹⁰	Description ¹¹
			joint of the front feet. \a ; feet shall be trimmed practically free of hair and hair roots. Purchasers may request to have this item split lengthwise in 2 pieces or quartered (4 pieces). Purchasers desiring hind feet should specify NAMI # 420A.
Feet (Poultry)	Turkey 81802-11 Chicken 71802-11 (processed)	Chicken P1047	A "processed foot" is produced by cutting a carcass leg at the joints between the metatarsus and the tibia. The carcass is removed. The nails and thin yellow epidermal skin covering the foot may or may not be removed. A processed foot consists of the metatarsus and four digits (phalanges) with attached meat and skin. Chicken feet are the portions of the legs that have been separated from the carcass at the hock joint.
Hocks	N/A	Pork - Shoulder 417A Leg 417B	Pork shoulder hocks shall be separated from the front feet at or above the upper knee joint. Shoulder hocks shall be at least 5 cm (2 inches) in length. The pork leg or fresh ham hocks shall be separated from the hind feet at or above the hock joint. The hocks shall be at least 5 cm (2 inches) in length.
Blood	N/A	N/A	Asian markets carry this. Europeans use it to make blood pudding, while Filipinos use it to make dinuguan, a stew.
Ears	N/A	N/A	Pork ears are often used in a variety of cuisines either smoked or deep-fried as a snack or as a garnish and eaten hot or cold.
Head Cheese	N/A	Pork - 820	Head cheese is a collection of meat from the animal's skull, usually pork, which is cooked chilled and set in gelatin.
Black or Blood Pudding/ Blood Sausage	N/A	N/A	Black or blood pudding consists of congealed pig's blood mixed with oatmeal then made into sausage-like links with pig intestine as a casing. It is then boiled and is usually fried on preparation
Haggis	N/A	N/A	Haggis a Scottish delicacy consists of sheep stomach stuffed with a boiled mix of liver, heart, lungs, rolled oats and other ingredients.
Giblets	N/A	Chicken – 1043 Turkey – 2043	The term giblets is used to describe an item which contains hearts, gizzards, and liver. Giblet packages should contain equal numbers of each of these parts, though in processing whole carcasses with giblets, a part or parts may be missing. Giblets, a mixture of organ and muscle meat of poultry, are mainly used in making of gravies and sauces

Applicable Regulations and Resources for Variety Meats

[Canadian Food Inspection Agency –Wholesale Meat Specification Document - Turkey](#)

[Canadian Food Inspection Agency –Wholesale Meat Specification Document - Chicken](#)

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

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

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

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

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[Canadian Food Inspection Agency – Meat and Poultry Products](#)

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

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

[Pest Control Products Act \(S.C. 2002, c. 28\)](#)

[Canadian Food Inspection Agency - Guide to Importing Food Products Commercially](#)