

***I*NSTITUTIONAL
*M*EAT
*P*URCHASE
*S*PECIFICATIONS**

***CURED, DRIED, SMOKED AND
FULLY-COOKED BEEF PRODUCTS
SERIES 600***

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Institutional Meat Purchase Specifications

Cured, Dried, Smoked and Fully-Cooked Beef Products -

Series 600

Contents		
<u>Section</u>	<u>Title</u>	<u>Page</u>
1.0	Introduction	4
1.1	IMPS Documents	4
1.2	Contact Information	4
2.0	IMPS Ordering Checklist	5
2.1	Checklist Elements	5
3.0	Ordering Data to be Specified by the Purchaser	5
3.1	Item No., PSO's & Special Instructions	5
3.1.1	Abbreviations	6
3.1.2	Added Ingredients	6
3.2	State of Refrigeration	7
3.3	Fat Limitations	7
3.3.1	Comminuted Products	7
3.3.2	Fat Content Verification	7
3.4	Portion-Cut Weight, Thickness, Length & Shape	8
3.4.1	Weight, Thickness & Length	8
3.4.2	Shape	9
3.5	Weight Range	9
3.6	Netting & Tying	10
3.7	Packing & Packaging	11
3.8	Quality Assurance	11
4.0	USDA Certification & Verification	11
4.1	Contact Information	11
5.0	Material Requirements	11
6.0	Quality	12
6.1	Excellent Condition	12

<u>Section</u>	<u>Title</u>	<u>Page</u>
6.2	Lean Quality	12
6.3	Workmanship	13
6.4	Fat Trimming	13
6.4.1	Peeled/Denuded	13
6.4.2	Peeled/Denuded, Surface Membrane Removed	14
6.4.3	Cuts & Roast Items	14
6.4.4	Bridging & Planing	14
6.4.5	Seam Fat	15
6.5	Objectionable Materials	16
6.5.1	Specified Risk Materials	16
6.6	Curing & Thermal Processing	16
7.0	Cut Descriptions	16
7.1	Myology	16
7.2	Foodservice Cut Descriptions	16

1.0 Introduction

1.1 IMPS Documents

The United States Department of Agriculture (USDA) through its Agricultural Marketing Service (AMS) develops and maintains the Institutional Meat Purchase Specifications (IMPS) for meat and meat products. The complete IMPS series includes the following 11 documents:

General Requirements (GR)	
Quality Assurance Provisions (QAP)	
Fresh Beef	Series 100
Fresh Lamb	Series 200
Fresh Veal and Calf	Series 300
Fresh Pork	Series 400
Cured, Cured and Smoked, and Fully Cooked Pork Products	Series 500
Cured, Dried, and Smoked Beef Products	Series 600
Variety Meats and By-Products	Series 700
Sausage Products	Series 800
Fresh Goat	Series 11

1.2 Contact Information

These specifications are recommended for use by any meat product procuring activity. For assurance that procured items comply with these detailed requirements, AMS, through its Livestock and Poultry (LP) Program, provides a voluntary meat certification service and a process verification program. For labeling purposes, only producers who have meat products certified according to the IMPS or operate under an approved IMPS process verified program may use the letters "IMPS" on the product label.

Purchasers desiring these services should contact:

USDA, AMS, LP Program
1400 Independence Ave, SW, Room 3932, Stop 0258
Washington, DC 20250
Phone: (202) 720-5705

2.0 IMPS Ordering Checklist

2.1 Checklist Elements

The following checklist will assist the purchaser in providing contractual language necessary to describe the IMPS product and service desired. Each element within the checklist is further defined within **Section 3.0 – Ordering Data to be Specified by the Purchaser**.

Item Number

Special instructions

Purchaser Specified Option (PSO) Added ingredients

Mechanical Tenderization Aging

Grade and Special Requirements

State of Refrigeration (See IMPS GENERAL REQUIREMENTS.) Chilled
Frozen

Fat Limitations

Portion Cut Weight, Thickness, Length & Shape Weight Range

Netting and Tying

Packaging and Packing (See IMPS GENERAL REQUIREMENTS.)

Quality Assurance (See IMPS QUALITY ASSURANCE PROVISIONS.)

Method of examination

Acceptable Quality Levels (AQLs)

Certification - (See IMPS GR and QAP.)

3.0 Ordering Data to be Specified by the Purchaser

3.1 Item Number, PSOs & Special Instructions

The purchaser must specify: (1) IMPS item number and product name to be purchased, and if applicable, (2) PSOs, (3) added ingredients, applicable options, modifications, and special instructions to the requirements of the IMPS.

3.1.1 Abbreviations

In conjunction with other markings that may be required in the GR and by Meat and Poultry Inspection Regulations, the IMPS item number, “Beef”, and the product name listed above must be used for marking of shipping containers. Abbreviation of the product name is recommended. Abbreviations, when used, must be as follows:

Bone in – Bn-in	Frozen - Frz	Round - Rnd
Boneless - Bnls	Ground - Grnd	Sirloin - Sirln
Center Cut - Cntr Cut	Not to Exceed - NTE	Special - Sp
Deckle – Dkle	Peeled - Pld	Trimmed - Trmd
Denuded - Dnd	Roast - Rst	Untrimmed - Untrmd
Fresh - Fr		

The product names and abbreviations listed in this series have been reviewed and approved by USDA; Food Safety Inspection Service (FSIS); Office of Policy and Program Development (OPPD); Labeling and Program Delivery Staff, Washington D.C.

3.1.2 Added Ingredients

To enhance product performance, the purchaser may specify ingredients to be added to any IMPS fresh beef item to produce a fully-cooked beef item. Ingredients may be added by immersion or injection. The purchaser may specify any one of the following levels of added ingredients within a purchase order:

Option No.	Maximum Percentage of Added Ingredients
1	7%
2	10%
3	12%
4	15%
5	≥15%

The use of ingredients, method of addition, and product labeling must comply with FSIS Regulations and Policies.

Unless otherwise specified by the purchaser in the contract or purchase order, cooked or cooked and cured beef products may not exceed that weight of the fresh uncured product (controlled by FSIS). If purchasers elect to specify levels of added solutions exceeding green weight, a declaration is required to be printed adjacent to the product name indicating the percent of added solutions. Labeling must be in strict accordance with all FSIS regulations.

Unless otherwise specified by the purchaser, uncooked corned beef brisket must not exceed more than 20 percent added solutions; all other cured, uncooked IMPS beef cuts may not exceed 10 percent added solutions (controlled by FSIS). If purchasers elect to specify levels of added solutions exceeding previously described levels, a declaration is required to be printed adjacent to the product name indicating the percent of added solutions. Labeling must be in strict accordance with all FSIS regulations.

The purchaser and/or AMS agent maintain the right to verify the amounts of added ingredients using approved testing methods.

3.2 State of Refrigeration

Purchaser must specify the state of refrigeration (chilled or frozen) for delivery of product. (See IMPS GR.)

3.3 Fat Limitations

3.3.1 Comminuted Products

Fat limitations for these items must be expressed in terms of a fat content percentage. Fat content describes the percentage of fat present in the product. Unless otherwise specified, the fat content must not exceed 22 percent. However, the purchaser may specify any fat content provided it does not exceed 30 percent and may specify discount ranges.

The purchaser must specify the fat content analysis to be determined on a (1) composite analysis, or (2) average analysis method (as defined within the IMPS QAP.) If the purchaser does not specify either method, the procedures for average fat content analysis method must be used.

3.3.2 Fat Content Verification

The fat content must be specified by the purchaser and verified by one or any combination of the following PSOs. If not specified, the fat content must be verified with PSO #2 requirements.

Option No.	Fat Content
1	Fat content shall be declared on the product label along with a nutrition facts panel in accordance with FSIS regulations
2	Contractor shall submit documentation of fat analysis to purchaser
3	Fat content certified by AMS (see QAP.)
4	Samples selected by AMS and sent to purchaser designated laboratory

3.4 Portion Cut Weight, Thickness, Length, & Shape

3.4.1 Weight, Thickness, & Length

The purchaser must specify the portion weight and/or length desired. For assistance in specifying weight, see weight range tables. Unless other portion weight and/or length tolerances are specified by the purchaser, the following tables must be used. When both weight and/or length are specified, it is recommended that those requirements be limited to items that are mechanically pressed and/or sliced.

Portion Thickness Tolerances*		
Specified Thickness	Thickness Tolerance	Thickness Uniformity
1 inch (25 mm) or less	+/- 3/16-inch (5 mm)	3/16-inch (5 mm)
More than 1 inch (25 mm)	+/- 1/4-inch (6 mm)	1/4-inch (6 mm)

Portion Length Tolerances		
Specified Length	Length Tolerance	Length Uniformity
1 inch (25 mm) or less	+/- 3/16-inch (5 mm)	3/16-inch (5 mm)
More than 1 inch (25 mm)	+/- 1/4-inch (6 mm)	1/4-inch (6 mm)

Portion Weight Tolerances		
Specified Weight	Weight Tolerance	Thickness Uniformity*
Less than 6.0 ounces (170 g)	+/- ¼ oz. (7 g)	³ / ₁₆ -inch (5 mm)
6.0 (170 g) to 12.0 ounces (340 g)	+/- ½ oz. (14 g)	¼-inch (6 mm)

*Thickness measurements are not applicable within ¼-inch (6 mm) of the edge. Also, value listed under thickness uniformity is the maximum allowable difference between the thinnest and thickest measurement of an individual patty.

3.4.2 Shape

Unless otherwise specified, patties shall be round.

3.5 Weight Range

Purchaser must specify IMPS item number, product name, and weight range to be purchased. The following weight ranges are intended as guidelines.

Carcass weights are not necessarily related to the weight of cuts within their respective weight range. Other weights or ranges may be specified.

Weights for cured beef products reflect their drained weight. Draining must be accomplished on a conventional rack or shelf; and, at the time of weighing, the product must be practically free of dripping pickle.

Weight Ranges (pounds)					
Item No.	Product	A	B	C	Page #
600	Brisket Corned, Canned	Under 6	6-10	10-15	16
601	Brisket, Boneless, Deckle Off, Corned	Under 9	9-14	14-Up	17
602	Round, Sirloin Tip (Knuckle), Peeled, Corned	Under 8	8-15	15-Up	17
603	Round, Sirloin Tip (Knuckle), Peeled, Dried	Under 5	5-8	8-Up	17
604	Round, Top (Inside) Round, Corned	Under 16	16-27	27-Up	17
604A	Round, Top (Inside) Round, Cap-Off, Corned	Under 14	14-25	25-Up	18
605	Round, Top (Inside) Round, Dried	Under 10	10-15	15-Up	18
606	Round, Bottom (Gooseneck) Round, Corned	Under 11	11-18	18-Up	18

Item No.	Product	Weight Ranges (pounds)			Page #
		A	B	C	
606A	Round, Bottom (Gooseneck) Round, Heel Out, Corned	Under 15	15-22	22-Up	18
607	Round, Bottom (Gooseneck) Round, Heel Out, Dried	Under 8	8-14	14-Up	18
608	Round, Outside Round (Flat), Corned	Under 11	11-18	18-Up	18
608A	Round, Round, Eye of Round, Corned	Under 3	3-5	5-Up	19
609	Round, Rump Butt Corned	Under 8	8-14	14-Up	19
611	Pastrami	As Specified by the Purchaser			19
612	Fajita Strips	¼, ½, 1, or Bulk Packed			19
613	Tongue, Cured, Trimmed	3-5			20
614	Tongue, Cured & Smoked, Trimmed	3-5			20
617	Processed Dried Beef	Under 8	8-14	14-Up	20
618	Sliced Processed Beef	¼, ½, 1, or Bulk Packed			20
619	Sliced Dried Beef				20
620	Sliced Dried Beef, Ends and Pieces				20
621	Beef, Fully-Cooked Cured, Chunked and Formed	Under 8	8-14	14-Up	21
622	Beef Sliced Cooked Cured, Chunked and Formed	16, 17, 18, or 20 Slices per Pound			21
623	Round, Top (Inside) Round, Cooked	14-17	17-20	20-23	21
623A	Round, Top (Inside) Round, Cap-Off, Fully-Cooked	Under 14	14-20	20-Up	21
624	Round, Outside Round (Flat), Corned, Cooked	Under 10	10-16	16-Up	21
624A	Round, Eye of Round, Fully-Cooked	Under 5	5-8	8-Up	21
625	Brisket, Boneless, Deckle Off, Corned, Fully-Cooked	Under 9	9-12	12-Up	21
626	Brisket, Boneless, Deckle Off, Trimmed, Corned, Seasoned, Fully-Cooked, Special	Under 7	7-10	10-Up	22
627	Round, Sirloin Tip (Knuckle), Peeled, Fully-Cooked	7-8	8-10	10-Up	22
628	Loin, Top Sirloin Butt, Center Cut, Boneless, Fully-Cooked	Under 5	5-9	9-Up	22
629	Round, Bottom (Gooseneck) Round, Heel Out, Fully-Cooked	17-20	20-24	24-28	22
630	Rib, Ribeye Roll, Fully-Cooked	Under 8	8-10	10-12	22
630A	Rib, Ribeye Roll, Lip-On, Fully-Cooked	Under 12	12-14	14-16	23
631	Charbroiled Beef Patties	2, 3, 4, or 5 Ounce Cooked Patties			23

3.6 Netting & Tying

Many of the item descriptions require roasts to be netted or tied to facilitate

institutional style cookery methods. The purchaser may specify the netting and tying requirements for such items as needed.

When tying is required, stretchable netting (or any other equivalent material) must be used to make roasts firm and compact. Unless otherwise specified, roasts must be netted so that all portions are held intact, without any portions protruding through the ends of the netting. Conversely, excess netting at the portion ends must be no more than 2.0 inches (5.0 cm) in length. Alternatively, roasts may be string tied by loops of twine uniformly spaced at no more than approximately 2.0 inches (5.0 cm) intervals along the items length. When tying does not make roasts firm and compact, lengthwise tying may be used. For net weight verification, netting and tying material must be included along with packaging materials when determining tare weight.

3.7 Packaging & Packing

Purchaser must specify packaging and packing for delivery of product. (See IMPS GR.)

3.8 Quality Assurance

The purchaser may consult the IMPS QAP for options regarding production examination and lot acceptance criteria in terms of acceptable AQLs.

4.0 USDA Certification & Verification

4.1 Contact Information

When requested, the purchaser must specify within a contract or purchase order that product must be certified or that the producer is operating under an approved IMPS Process Verified Program by the USDA, AMS, LP, SSD. The IMPS QAP,

<https://www.ams.usda.gov/sites/default/files/media/QualityAssuranceProvisions/IMPS.pdf>

will be used to determine compliance. Purchasers desiring these services should contact:

USDA, AMS, LP Program
1400 Independence Ave, SW, Room 3932, Stop 0258
Washington, DC 20250
Phone: (202) 720-5705

5.0 Material Requirements

All products offered shall comply with the following material requirements and the individual item descriptions. For certification, product must be evaluated in accordance with the IMPS QAP.

6.0 Quality

6.1 Excellent Condition

All product offered as meeting the specification requirements must be in excellent condition. For certification, product shall be in the fresh-chilled state (not previously frozen) when examined for excellent condition; e.g., exposed lean and fat surfaces must be of a color normally associated with the class, grade, and cut of meat, and typical of meat which has been properly stored and handled. Cut surfaces and naturally exposed lean surfaces must show no more than slight darkening or discoloration due to dehydration, aging, and/or microbial activity. The fat must show no more than very slight discoloration due to oxidation or microbial activity. No odors foreign to fresh meat must be present. Changes in color and odors characteristically associated with vacuum packaged meat in excellent condition are acceptable. Also, product must show no evidence of freezing, defrosting, or mishandling. Beef must be maintained in excellent condition through processing, storage, and transit.

Portion-cut and ground items to be delivered frozen may be produced from frozen meat cuts that have been previously certified in the fresh-chilled state, provided such cuts show no evidence of deterioration. Unless otherwise specified, portion cut items must maintain their approximate original shape. Products thus produced must be packaged, packed, and returned promptly to the freezer.

6.2 Lean Quality

Except for ground and flaked items, dark cutting and/or calloused beef is not acceptable. All beef shall be free of bruises, blood clots, bloody tissue, blood discoloration, exposed blood vessels, cod and/or udder fat, Achilles tendon, specified risk materials, or any other conditions which would negatively affect the use of the product.

Cured products shall be completely and uniformly cured. In addition, the color of the lean meat must be characteristic of a thoroughly-cured product without evidence of greening, streaking, or other discoloration (a slightly two-toned or iridescent color is permissible).

Corned beef cuts must be at least moderately thick-fleshed and moderately plump. The cut surface of the lean muscle must be at least moderately firm and fine-textured. Also, it must be a uniform (slightly two-toned or iridescent permissible) bright color ranging from light pink to medium red. The fat must be at least moderately firm and smooth.

Smoked tongues must have the characteristic aroma and appearance of a well-smoked product and must be fairly dry on the exterior, but not excessively dried

or scorched. All products requiring drying must be smoked and dried to a fairly uniform dryness and firmness throughout without extreme hardness.

Processed dried beef products must be thoroughly smoked, cooked, and must be practically free of air holes, pockets or moisture, rendered fat, and gelatinous material. Any encrusted salt, extraneous matter, and smokehouse residue must be closely removed by careful light brushing or wiping (no washing), without damage to the product. Stockinettes, strings, and similar hanging devices shall be completely removed and excluded. Drying must be accordance with all FSIS regulations.

6.3 Workmanship

Individual whole muscle beef cuts cited in this specification must be “recognizably cut.” A “recognizably cut” item, when compared to the corresponding IMPS description, must not have more than a slight amount of adjacent cut(s) added to or lean removed from the major muscles of the item. The cutting, trimming, and boning of the cuts must be accomplished with sufficient care to allow each cut to retain its identity and to avoid objectionable scores in the lean. Ragged edges must be removed close to lean surfaces. All cuts must be made in a straight line perpendicular to the “skin” surfaces.

Except for cuts that are separated through natural seams, all cut surfaces shall form approximate right angles with the skin surface. No more than a slight amount of lean, fat, or bone must be removed or included from an adjacent cut. All meat must be practically free of scores, miscuts, hook marks, bones dust, or any other conditions that would negatively affect the use of the product.

6.4 Fat Trimming

Trimming of external fat must be accomplished by smoothly removing the fat following the contour of the underlying muscle surface. Beveling of the edges only is not acceptable. Two terms used for describing fat limitations are: (1) maximum fat thickness at any one point, and (2) average fat thickness. Fat thickness requirements may apply to surface fat (external and/or exterior fat in relationship to the item) and seam fat (fat between adjacent muscles within an item) as specified by the purchaser or within the detailed item description.

Unless otherwise specified, surface fat thickness for all corned, cooked, and smoked beef products must not exceed 0.45 inch average depth (0.5 inch at any one point). All dried beef products shall be practically free of surface fat and must have no more than a small amount of inter- and intramuscular fat.

6.4.1 Peeled/Denuded

The term "peeled" implies surface fat and muscle separation through natural

seams so that the resulting cut's seamed surface ("silver" or "blue" tissue) is exposed with remaining "flake" fat NTE 1.0 inch (25 mm) in the longest dimension and/or 1/8-inch (3 mm) in depth at any point. The term "denuded" implies all surface fat is removed so that the resulting cut's seamed surface ("silver" or "blue tissue") is exposed with remaining "flake" fat NTE 1.0 inch (25 mm) in any dimension and/or 1/8-inch (3 mm) in depth at any point.

6.4.2 Peeled/Denuded, Surface Membrane Removed

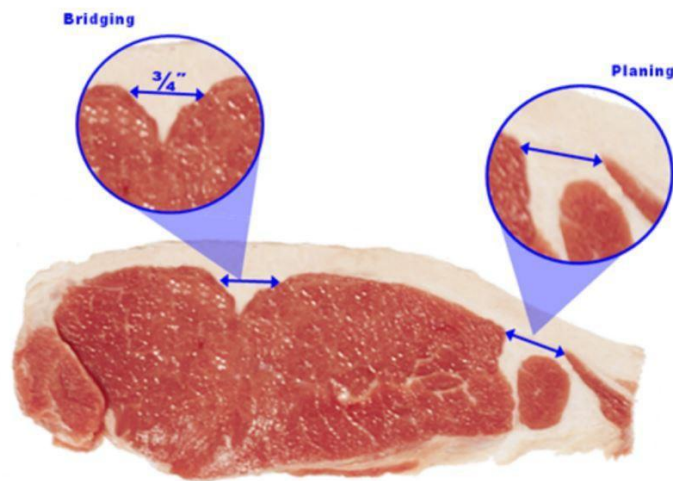
Peeled/denuded, surface membrane removed requires the surface membrane ("silver" or "blue" tissue) to be removed (skinned); the resulting cut surface shall expose at least 90 percent lean with remaining "flake" fat NTE 1/8-inch (3 mm) in depth.

6.4.3 Cuts & Roast Items

For cuts and roast items, the maximum fat thickness at any one point is evaluated by visually determining the area of a cut that has the most fat thickness and measure the thickness (depth) at this point. The average fat thickness is evaluated by visually determining the areas of surface fat and taking multiple measurements in these areas only. The average must be determined by evaluating the amount of surface area that each thickness represents (e.g., if one third of the fat surface was 0.2 inch in depth, one third was 0.3 inch in depth, and one third was 0.4 inch in depth, then the average would be 0.3 inch).

The actual measurements of fat are made on the edges of the cut and by probing or scoring the overlying surface fat as necessary in a manner that reveals the actual fat thickness and accounts for any natural depression or seam which could affect the measurement.

6.4.4 Bridging & Planing



When a natural depression occurs in a muscle, only the fat above the portion of the depression that is more than $\frac{3}{4}$ -inch (19 mm) in width is considered (this method is known as "bridging"). When a seam of fat occurs between adjacent muscles only the fat above the level of the involved muscles is measured (this method is known as "planing"). However, when fat limitations for Peeled/Denuded or Peeled/Denuded, Surface Membrane Removed are specified, the bridging method must be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.

6.4.5 Seam Fat

For the purpose of measuring seam fat, when specified, the maximum fat thickness at any one point is evaluated by visually determining the areas of fat between layers of lean (muscles) on any side of the cut that have the thickest (widest) deposits of fat and measuring the width in these areas. The average fat thickness is evaluated by visually determining the various areas of seam fat and taking multiple measurements in these areas. The average shall be determined by evaluating the areas that each thickness (width) represents.

However, when fat limitations for Peeled/Denuded or Peeled/Denuded, Surface Membrane Removed are specified, the bridging method shall be used for evaluating surface fat above a natural depression in a muscle and fat occurring between adjacent muscles.

6.5 Objectionable Materials

Trimming for further processing into ground, flaked, chopped, or diced items - The processor shall remove materials that are objectionable and will have a negative impact on quality of the end item. The following objectionable materials shall be excluded:

- Major lymph glands (prefemoral, popliteal, and prescapular), thymus

- gland, and the sciatic (ischiatric) nerve (lies medial to the outside round).
- All bone, cartilage, and the following heavy connective tissues:
 - White fibrous – Shoulder tendon, elbow tendon, silver skin (outside round), sacrociatic ligament, opaque periosteum, serous membrane (peritoneum), tendinous ends of shanks, gracilis membrane, patellar ligament (associated with the stifle joint), and Achilles tendon.
 - Yellow elastin – Backstrap (ligamentum nuchae) and abdominal tunic.

6.5.1 Specified Risk Material

FSIS has declared specified risk materials as unfit for human food because they present a sufficient risk of exposing humans to Bovine Spongiform Encephalopathy. In accordance with 9 CFR 310.22, the following specified risk materials shall be completely removed during beef harvest and fabrication:

- Cattle 30 months of age and older – All portions of the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum), and dorsal root ganglia.
- All cattle – The distal ileum of the small intestine and tonsils.

6.6 Curing & Thermal Processing

FSIS regulates the amount of nitrite allowed in corned and cured beef products. In accordance with 9 CFR 424.21(c) 200 ppm of nitrite or less is allowed in corned and cured beef products. Additionally, corned beef and cured beef tongue products must be produced in accordance with 9 CFR 319.100-103 regarding raw materials and finished product weights.

Products that are fully-cooked must be produced in accordance with 9 CFR 431.3 for thermal processing.

7.0 Cut Descriptions

7.1 Myology

A reference for identification of muscles is the University of Nebraska's "Bovine Myology & Muscle Profiling" website (<http://bovine.unl.edu>) funded by the Beef Checkoff and produced by the National Cattlemen's Beef Association (www.beef.org). Information regarding muscles in specific foodservice cuts can be found in IMPS Fresh Beef Series 100.

7.2 Foodservice Cut Descriptions

Item No. 600 – Beef Brisket Corned, Canned – This item is prepared from a boneless brisket, which has been corned, seasoned, ground or chopped, canned, and fully-cooked. The sliced surface of the finished product shall exhibit a moderately coarse to coarse texture with good cohesion that will hold together as an intact unit when removed from the can. This product must conform to applicable regulatory requirements for curing and thermal processing.

All cans of product within each lot must bear identical can code markings to make them distinguishable from cans of product in other lots. The filled cans must be vacuum sealed and thermally processed.

Cans. Cans must be commercially acceptable, open-top (key opening) style, coated with enamel (or other suitable material) inside and outside, and hermetically sealed. Can sizes must be as specified by the purchaser.

Item No. 601 – Beef Brisket, Boneless, Deckle-Off, Corned – The brisket must be prepared as described in IMPS Item No. 120 or any preceding like Item No. and contains the *M. pectoralis profundus* (deep pectoral) and the *M. pectoralis superficialis* (superficial pectoral). Any remaining fat must be at least moderately firm and smooth, and unless otherwise specified not exceed 0.25 inch (6.0 mm) average depth or 0.5 inch (13.0 mm) at any one point. The deckle (the hard fat and *M. intercostales interni* [intercostal meat] on the inside surface) must be removed at the natural seam leaving the thick layer of fat attached to the deckle and exposing the lean (deep pectoral) surface lying directly below. The item must be free of bones and cartilage. The inside surface of the deep pectoral shall be free of fat. The thin tissue edge of the web muscle (superficial pectoral) must be trimmed to expose lean meat. This product must conform to applicable regulatory requirements for curing.

Item No. 602 – Beef Round, Sirloin Tip (Knuckle), Peeled, Corned – This boneless item consists of the posterior portion of the full sirloin tip as described in IMPS Item No. 167A or any preceding like Item No. (*M. vastus intermedius*, *M. vastus lateralis*, *M. vastus medialis*, and *M. rectus femoris*). The sirloin tip is separated from the top (inside) round and bottom (gooseneck) round between the natural seams. All bones and cartilages must be removed. The tendinous ends along the posterior edge of the sirloin tip must be trimmed to show no less than 75 percent lean exposed. When specified, the sirloin tip must be split lengthwise into approximate equal portions. The sirloin tip must have the *tensor fasciae latae* muscle, surrounding heavy (opaque) connective tissue, and scratchy periosteum removed and excluded. This item must be skinned of all surface fat and external fascia membrane. This product must conform to applicable regulatory requirements for curing.

Item No. 603 – Beef Round, Sirloin Tip (Knuckle), Peeled, Dried – The dried knuckle must be prepared from a Sirloin Tip, Corned Item No. 602, described herein. This item must be skinned of all surface fat and external fascia

membrane.

Item No. 604 – Beef Round, Top (Inside), Corned – This boneless item consists of the *M. semimembranosus*, *M. sartorius*, *M. adductor*, *M. gracilis*, and *M. pectineus* and is separated from the bottom round and knuckle through the natural seams as described in IMPS Item No. 169 beef round, top or any preceding like Item No. The *M. ilio-psoas* may remain is firmly attached. All bones, cartilages, and exposed lymph glands must be removed. The thick opaque portion of the gracilis membrane must be removed. When smaller roasts are specified, the top (inside) round must be split by no more than two lengthwise cuts, and subsequent cuts, if necessary, must be made girthwise separating the item into approximate equal portions. This product must conform to applicable regulatory requirements for curing.

Item No. 604A – Beef Round, Top (Inside), Cap Off, Corned – This item is prepared as described in Item No. 604 except that the *M. gracilis* and the loose (soft) side (*M. pectineus* and *M. sartorius*) must be removed by cutting through the natural seams. This product must conform to applicable regulatory requirements for curing.

Item No. 605 – Beef Round, Top (Inside), Dried – The dried top round must be prepared from a Top Round, Corned, Item No. 604 described herein.

Item No. 606 – Beef Round, Bottom (Gooseneck), Corned – This boneless item consists of the *M. semitendinosus*, *M. biceps femoris*, and heel and may contain the *M. gluteus medius*, *M. gluteus accessorius*, and *M. gluteus profundus* as described in Item No. 170 beef round, bottom, or any preceding like Item No. The top round, knuckle, and shank are removed between the natural seams. All bones, cartilages, sacrosciatic ligament, and the lean and fat that overlaid the sacrosciatic ligament, popliteal lymph gland, and the heavy opaque connective tissue (silver skin) separating the bottom round from the sirloin tip must be removed. This product must conform to applicable regulatory requirements for curing.

Item No. 606A – Beef Round, Bottom (Gooseneck), Heel Out, Corned – This item must be as specified for Item No. 606 Bottom (Gooseneck) Round, Corned, except the heel must be removed through the natural seam adjacent to the *M. semitendinosus* and *M. biceps femoris*. When specified, the bottom round must be split into approximate equal portions by cutting an approximate right angle to the length of the item. This product must conform to applicable regulatory requirements for curing.

Item No. 607 – Beef Round, Bottom (Gooseneck), Heel Out, Dried – The dried bottom round must be prepared from a Bottom Round, Heel Out Corned-Item No. 606A.

Item No. 608 – Beef Round, Outside Round (Flat), Corned – The outside round must consist of the *M. biceps femoris*, and may contain the *M. gluteus medius*, *M. gluteus accessorius*, and *M. gluteus profundus* as described in Item No. 171B, outside round or any preceding like Item No. The loin end must expose the *M. biceps femoris* equal to or larger than the *M. gluteus medius* (when present). The outside round is separated from the top round, Sirloin tip, heel, and *M. semitendinosus* (eye of round) between the natural seams. All bones, cartilages, sacrosciatic ligament and the lean and fat overlaid the ligament, the opaque heavy connective tissue (silver skin) along the ventral side, and the *popliteal* lymph gland must be removed. This product must conform to applicable regulatory requirements for curing.

Item No. 608A – Beef Round, Eye of Round, Corned – This boneless item consists of the *M. semitendinosus* and must not be severed on either end as described in Item No. 171C, eye of round or any preceding like Item No. The eye is separated from the top round, outside round, and the heel between the natural seams. This item must be skinned of all surface fat and external fascia membrane. This product must conform to applicable regulatory requirements for curing.

Item No. 609 – Beef Round, Rump Butt, Corned – The rump butt is the dorsal portion of the bottom (gooseneck) round. It must be separated from the ventral portion by a straight cut approximately perpendicular to the skinned surface. In addition, it must be free of cartilage and exposed ligaments. This product must conform to applicable regulatory requirements for curing.

Item No. 611 – Beef Pastrami – The raw materials may be prepared from any skeletal portion of the beef carcass with the exception of cutaneous, shank, and heel meat that will meet all of the end-item requirements. The beef used must be practically free of surface and seam fat. Unless otherwise specified, the beef used must yield pieces that have a surface area on one side that is not less than 8.0 square inches (20 sq. cm) and not less than 0.5 inches (13 mm) thick at any point. The item must be smoked or treated with smoke flavoring and must be cured and fully-cooked. This product must conform to applicable regulatory requirements for curing and thermal processing.

Item No. 612 – Beef Fajita Strips – Beef strips may be prepared from any portion of the beef carcass with the exception of cutaneous, shank, and heel meat. Meat must be practically free of fat, and must be seasoned or marinated, and fully-cooked. Beef should be mechanically diced (grinding is not permitted) and at least 75 percent, by weight, of the resulting pieces shall comply with the designated size requirement. To facilitate dicing, the beef may be frozen and/or tempered one time only prior to dicing. Piece size and packaging requirements must be at the option of the purchaser. This product must conform to applicable regulatory requirements for thermal processing.

ORDERING DATA: THE PURCHASER MUST SPECIFY OPTIONS DESIRED		
<u>Piece Size Options:</u>	A.	½ inch x ½ inch x 1 inch long (13 mm x 13 mm x 25 mm long)
	B.	½ inch x ½ inch x 2½ inches long (13 mm x 13 mm x 68 mm long)
	C.	Other, as specified by purchaser

Item No. 613 – Beef Tongue, Cured, Trimmed – Beef tongue must be at least moderately short in relation to its width, moderately thick and plump, and be firm and resilient as described in IMPS Item No. 1710. Tongues with the tip end removed are not acceptable. The cured beef tongue must be well-trimmed with the tongue root smoothly removed at the base (thick) end, immediately anterior to the hyoid (U-shaped) bones. Practically all major glandular tissue and all of the trachea (windpipe) must be closely removed and excluded. The hyoid bones and epiglottis (soft palate) must be removed. Major blood vessels at the base of the tongue, which have been used for pumping, may remain. Also, the cured tongue must be free from discoloration other than the natural pigmentation, which shall be predominantly (51 percent or more) white to light grey. This product must conform to applicable regulatory requirements for curing.

Item No. 614 – Beef Tongue, Cured and Smoked, Trimmed – The tongue must be prepared from a Tongue, Cured-Item No. 613. The tongue must be thoroughly smoked and shall be practically free of encrusted salt, extraneous matter, and smokehouse residue. This product must conform to applicable regulatory requirements for curing.

Item No. 617 – Processed Dried Beef – Processed dried beef is a coarsely ground, cured, smoked, and fully-cooked product that is stuffed in casings or mechanically formed and dried. The raw materials may be prepared from any skeletal portion of the beef carcass except for cutaneous, shank, and heel meat that will meet all of the end item requirements.

Item No. 618 – Sliced Processed Dried Beef – Sliced processed dried beef shall be prepared from Processed Dried Beef – Item No. 617. Slices must be uniform in thickness and must be 24 or more slices to the inch. Slices shall be fairly intact, and no more than 40 percent of the sample unit may be composed of broken (two or more pieces) slices. Extremely frayed, shredded, small or scrap pieces, or product residue must not be included.

Item No. 619 – Sliced Dried Beef – Sliced dried beef may be produced from the Knuckle, Dried-Item No. 603; Top Round, Dried-Item No. 605; or Bottom Round, Dried-Item No. 607. Slices must be uniform in thickness and shall be 40 or more to the inch. A minimum of 75 percent of the slices shall be intact. Slices from small end sections, extremely frayed or shredded slices, slices showing string or hanger marks, machine scrap pieces, or other product residue must not be included.

Item No. 620 – Sliced Dried Beef Ends and Pieces – Sliced dried beef ends and pieces must be obtained from the regular production of sliced dried beef. The product may consist of frayed, shredded, and broken slices, machine scrap sliced pieces, and slices showing string or hanger marks. Other product residue must not be included.

Item No. 621 – Beef, Fully-Cooked, Cured, Chunked and Formed – This product is chunked, cured, cooked beef that is stuffed in casings or formed. A cross sectional view must be coarse to moderately coarse textured and shall be practically free of fat. Product may be derived from any portion of the carcass except shank and heel meat, which will meet end item requirements. This product must conform to applicable regulatory requirements for curing and thermal processing.

Item No. 622 – Beef, Sliced Fully-Cooked, Cured, Chunked and Formed – Sliced cooked, cured beef, chunked and formed must be prepared from Item No. 621. Slices must be uniform in thickness and unless otherwise specified by the purchaser and must be sliced 24 slices or more per inch. No more than 40 percent of the sample unit may be broken slices. Scrap pieces smaller than 2 inches in length must be removed. This product must conform to applicable regulatory requirements for curing and thermal processing.

Item No. 623 – Beef Round, Top (Inside), Fully-Cooked – The fully-cooked top round must be prepared as described in Item No. 604, Top Round, Corned, except the item must not be corned. The item must be netted or tied and fully-cooked to the degree of doneness specified by the purchaser. This product must conform to applicable regulatory requirements for thermal processing.

Item No. 623A – Beef Round, Top (Inside), Cap Off, Fully-Cooked – This item must be prepared from a Top Round, Cooked, Item No. 623, except the *M. gracilis*, surface fat, and exterior fascia membrane must be removed. This product must conform to applicable regulatory requirements for thermal processing.

Item No. 624 – Beef Round, Outside Round (Flat), Fully-Cooked – The fully-cooked outside round must be prepared as described in Item No. 608, Outside Round, Corned, except the item must not have been corned. The item must be netted or tied and fully-cooked to the doneness specified by the purchaser. This product must conform to applicable regulatory requirements for thermal processing.

Item No. 624A – Beef Round, Eye of Round, Fully-Cooked – This item must be prepared from product that meets the raw material requirements of Item No. 608A. This item must be fully-cooked to the degree of doneness specified by the purchaser. This product must conform to applicable regulatory requirements for thermal processing.

Item No. 625 – Beef Brisket, Boneless, Deckle-Off, Corned, Fully-Cooked – The brisket must be prepared as described in Item 601 except the item must be fully-cooked to the degree of doneness specified by the purchaser. This product must conform to applicable regulatory requirements for curing and thermal processing.

Item No. 626 – Beef Brisket, Boneless, Deckle-Off, Corned, Seasoned, Fully-Cooked, Special – The corned, seasoned, and cooked beef brisket must be prepared as described in Item No. 601. The beef brisket shall be seasoned, corned, and cooked in accordance with FSIS regulations. The fat between the *M. pectoralis superficialis* and *M. pectoralis profundus* must be trimmed to not exceed 0.25 inch (6 mm) in depth at any point. To facilitate trimming of fat, the above-mentioned muscles may be separated; however, they shall be replaced in approximately their original position and vacuum packaged. The weight of the deep pectoral must account for the majority of the product. All trimming shall be accomplished prior to cooking. The item must be fully-cooked to the degree of doneness specified by the purchaser. This product must conform to applicable regulatory requirements for curing and thermal processing.

Item No. 627 – Beef Round, Sirloin Tip (Knuckle), Peeled, Fully-Cooked – The cooked knuckle must be prepared as described in Item No. 602, Sirloin tip, Peeled, Corned, except the item must not have been corned. The item must be fully-cooked to the degree of doneness specified by the purchaser. This item must be skinned of all surface fat and external fascia membrane. This product must conform to applicable regulatory requirements for thermal processing.

Item No. 628 – Beef Loin, Top Sirloin Butt, Center Cut, Boneless, Fully-Cooked – This fully-cooked item contains the *M. longissimus* (if present), *M. gluteus medius*, and *M. biceps femoris*. All other muscles must be removed. When a smaller roast is specified, this item must be split lengthwise into approximate equal portions. The short loin end shall be approximately parallel to the round end exposing the *M. gluteus medius*. The bottom sirloin shall be removed by a straight cut along the natural seam and continued to the outside surface. All bones, cartilages, sacrosciatic ligament, and the lean and fat that overlay the ligament (oyster) must be removed. Unless otherwise specified, the item must be netted or tied. This item must be fully-cooked to the degree of doneness specified by the purchaser. This product must conform to applicable regulatory requirements for thermal processing.

Item No. 629 – Beef Round, Bottom (Gooseneck) Round, Heel Out, Fully-Cooked – The cooked Bottom (Gooseneck) Round must be prepared as described in Item No. 606A, Bottom (Gooseneck) Round, Heel-Out, Corned, except the item must not be corned. The item must be fully-cooked to the degree of doneness specified by the purchaser. This product must conform to applicable regulatory requirements for thermal processing.

Item No. 630 – Beef Rib, Ribeye Roll, Fully-Cooked – The ribeye roll includes the *M. longissimus dorsi*, *M. spinalis dorsi*, *M. complexus*, and *M. multifidus dorsi* as described in Item No. 112 or any preceding like Item No. The “lip” (*M. serratus dorsalis* and *M. longissimus costarum* and related intermuscular fat) on the short plate side must be removed at the natural seam immediately ventral to the *M. longissimus dorsi*. This item must be practically free of surface fat and intercostal meat. All other muscles, bones, cartilages, backstrap (ligamentum nuchae), and the exterior fat cover must be removed. The item must be fully-cooked to the degree of doneness specified by the purchaser. This product must conform to applicable regulatory requirements for thermal processing.

Item No. 630A – Beef Rib, Ribeye Roll, Lip-On, Fully-Cooked – This boneless fully cooked item must be prepared from product meeting the end requirements of 112A, ribeye roll, lip-on or any preceding like Item No. The item must be fully-cooked to the degree of doneness specified by the purchaser. This product must conform to applicable regulatory requirements for thermal processing.

Item No. 631 – Charbroiled Beef Patties – The charbroiled patties must be prepared from beef previously certified for compliance with all requirements for IMPS 136A Ground Beef and Vegetable Protein Product Patty Mix. The vegetable protein product must be textured soy flour or concentrate. Approved seasonings may be added to a maximum of 0.75 percent.

Patty formation – Patties must be formed to be round in shape and uniform in thickness.

Cooking – Patties must be charbroiled and fully cooked. Compliance with cooking temperature requirements shall be in accordance with FSIS regulations.