



APPROVED

TECHNICAL DATA SUPPLEMENT FOR LAMB LEG ROASTS AND SHOULDER CHOPS, FROZEN (TDS-LRC-2012)

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Effective: [May 2012](#)

100 SCOPE

110 This technical data supplement is for use by USDA for the procurement of lamb leg roasts and shoulder chops, frozen. Lamb roasts and chops will be produced in accordance with the Institutional Meat Purchase Specifications (IMPS) and the special instructions specified herein.

200 APPLICABLE DOCUMENTS

210 IMPS General Requirements, Interim, Effective June 1996.

211 IMPS for Fresh Lamb and Mutton, Series 200, Effective April 1996.

213 IMPS Quality Assurance Provisions (QAPS), with revisions that are Effective June 1997.

214 [Grading and Verification Division \(GVD\) Instructions](#)

300 ORDERING DATA TO BE SPECIFIED BY THE PURCHASER

310 [Domestic Origin – All lamb will originate from U.S. produced livestock as defined in the purchase Supplement.](#)

311 [Humane Handling – All lamb shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.](#)

313 Refer to the Ordering Data section within the IMPS For Fresh Lamb and Mutton, Series 200 and the following item descriptions for:

313.1 IMPS 233A – Leg, Trotter Off – Type 5.

313.2 IMPS 1207 – Shoulder Chops – Type 6.

Approved by *MEO* MEO
Date Issued: 04/01/09
Date Revised: [05/03/12](#)

- 314 Product shall be certified by USDA, AMS, [GVD](#).
- 314.1 IMPS QAP's AQL Major 6.5, Minor 25.
- 314.2 Defect Classification Table 200 H for Item No. 233A and Table 200 M for Item No. 1207.
- 315 Class – 1. Lamb.
- 316 Grade – USDA Choice or USDA Prime.
- 317 Frozen, Freezing Option 1. (See IMPS General Requirements).
- 318 Weight Range - IMPS 233A – Cut into portions weighing 3 - 8 pounds.
- 319 Portion-Cut Thickness Style IMPS 1207 – Shoulder Chops – 1.0 inch thick (+/- 3/16-inch tolerance).
- 320 Style
- 320.1 Shoulder Chops may be derived from Carcass Cutting Instructions Styles A or B.
- 320.2 Legs shall be derived from Carcass Cutting Instruction for Style A.
- 321 Fat Limitations ¼ inch maximum at any one point for IMPS 1207 and IMPS 233A. All fell shall be removed over the fat covered areas.
- 322 Purchaser Specified Options.
- 322.1 IMPS 1207 – Shoulder Chops – All chops from each square-cut shoulder shall be placed into one flexible container. [The rib bones and sternum may remain on the shoulder chops](#). (See figure 1).



Rib bones and sternum

Figure 1

322.2

IMPS 233A – Leg, trotter off – the leg shall be cut into 3 portions (shank portion, center leg, and sirloin) weighing 3 – 8 pounds by making the following 2 cuts as illustrated in figure 2. For legs that are smaller in weight, split the leg in half by cutting posterior to the aitch bone making 2 portions that are 3 – 5 pounds as illustrated in figure 3. The sirloin portions shall be ‘notched’ as illustrated in Figure 4.

Knob of the aitch bone

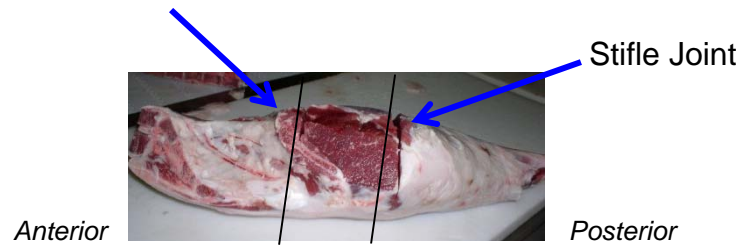


Figure 2

- Anterior to the stifle joint; and
- Immediately posterior to '**anterior knob**' of the aitch bone, so that the resulting cut appears as illustrated in figure 4.

For legs that are smaller in weight, split the leg in half by cutting posterior to the aitch bone making 2 portions that are 3 – 5 pounds as illustrated in figure 3.



Figure 3



Sirloin portion ('notched cut')

Figure 4

- *Sirloin portion - Saw cuts shall be made at approximately $\frac{3}{4}$ inch intervals passing through the sacral vertebrae and pelvic bone without cutting completely through the lean (notched) so that the sirloin portion is left intact. This will enable the user to slice the items into portions before or after roasting."*

400 IMPS GENERAL REQUIREMENTS

410 Packing and Packaging

410.1 Roasts (leg portions) shall be individually vacuumed packaged.

410.2 Chops, from each shoulder, shall be placed into one flexible package container and vacuum packaged.

410.3 Packaged roasts and chops shall be placed into shipping containers to a net weight of 38 – 42 pounds.

411 Labeling

412 Both immediate and shipping containers will be labeled to include all information required by FSIS regulations as well as the following information:

413 Immediate Container

413.1 A traceability code that is traceable back to establishment number, production lot, and date.

- 413.2 A “Best-If-Used-By” date that is 180 calendar days from the date of production.
- 413.3 [Safe Handling Instructions.](#)
- 413.4 [Ingredient declaration \(including single ingredient products\).](#)
- 413.5 [An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act \(FALCPA\) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g., Allergen: This product contains _____.](#)
- 413.6 Nutrition facts panel based on actual nutritional analysis of the product.
- 414 Shipping Container
- 414.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.



- 414.2 Applicable purchase order number.
- 414.3 A traceability code that is traceable back to establishment number, production lot, and date.
- 414.4 Applicable product name: IMPS 1207 – Lamb, Shoulder Chops or IMPS 233A – Lamb, Leg, trotter off.
- 414.5 [Material](#) number:
- 414.6 IMPS 233A - [material number 100087.](#)
- 414.7 IMPS 1207 - [material number 100089.](#)

- 420 Palletized Unit Loads
- 421 All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.
- 430 Delivery Unit
- 431 The delivery unit will be 36,000 pounds net weight (minus 60 pounds tolerance).
- 440 Condition of Containers.
- 441 Exam is limited to observing the sampled packaged product for defect criteria listed within the IMPS QA provisions, or monitoring production, to assure items are properly vacuum packaged. Delivery units will be scanned for damaged containers. Damaged containers will be reworked or replaced.
- 450 Sealing.
- 451 The AMS agent shall assure that all boxes are palletized. Individual boxes need not be sealed. The traceability code for each lot shall be recorded on the certificate.
- 460 Purchaser Specified Examination - Net Weight (in accordance with IMPS Quality Assurance Provisions).
- 470 Contractor Checkloading.
- 471 Contractor will perform checkloading examinations at the time of shipment and issue contractor's certificate to accompany each shipment that includes all of the following information:
- 471.1 Purchase Order Number.
- 471.2 Sales Order Number.
- 471.3 Destination of Shipment.
- 471.4 Name of product and applicable material number.

- 471.5 Shipping Date.
- 471.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date.
- 471.7 Count of shipping containers and total projected net weight in each production lot. Count and projected net weight verified.
- 471.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable.
- 471.9 Contractor certification that product conforms to the applicable specification (TDS-LRC-2012) and signature of company official responsible for checkloading.