

# MARBLING DESCRIPTIONS & ILLUSTRATIONS

## Quality Grade Description

At right appear the six most commonly found marbling degrees available to foodservice purchasers.

The descriptions apply to beef carcasses from animals of approximately 9 to 30 months of age. The U.S. Department of Agriculture designates this age animal to be "A" maturity in its official grading standards.

95 percent or more of the officially graded beef that is made available to foodservice purchasers is of "A" maturity.

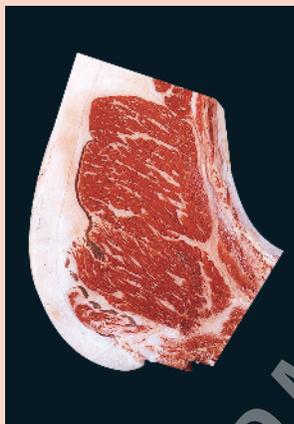
## Marbling Descriptions

- The degree of marbling illustrates the minimum amount of marbling necessary to qualify for the following U.S. quality grades.
- Though not officially graded except as U.S. Prime or U.S. Choice, the degree-of-marbling photographs do identify the points within each grade level.

*Further explanations as to the meaning of the quality grading photographs or the criteria may be obtained from the U.S. Department of Agriculture, Agricultural Marketing Service, Livestock & Seed Program, either the Standardization Branch, or the Meat Grading and Certification Branch, or from a member of the North American Meat Processors Association.*

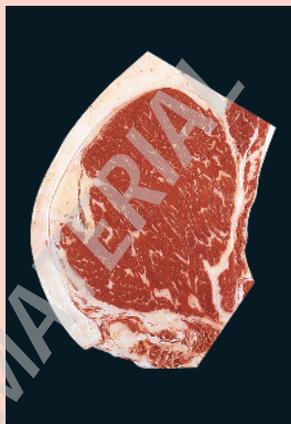
Since marbling is such an important factor in grading beef quality, the following pictures illustrate the lower limits of six marbling degrees: Moderately Abundant, Slightly Abundant, Moderate, Modest, Small, and Slight.

It should be noted that there are ten degrees of marbling referred to in the Official United States Standards for Grades of Carcass Beef. These color photographs have been developed to assist government, industry, and academia in the proper application of official grade standards.



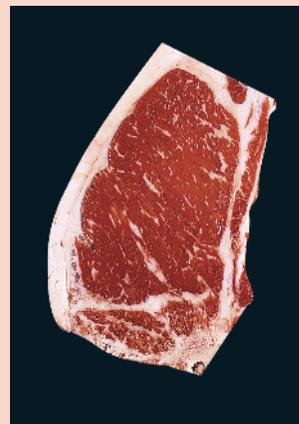
### MODERATELY ABUNDANT

- The minimum marbling degree necessary for average U.S. Prime.



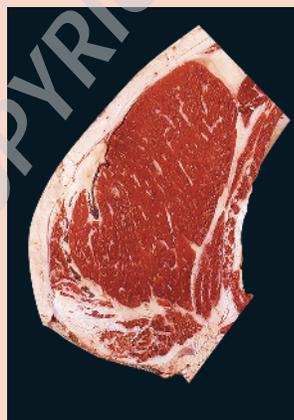
### SLIGHTLY ABUNDANT

- U.S. PRIME must, at the minimum level, be representative of Slightly Abundant.
- The minimum marbling necessary to qualify for U.S. Prime grade.



### MODERATE

- The minimum marbling degree necessary for high U.S. Choice.



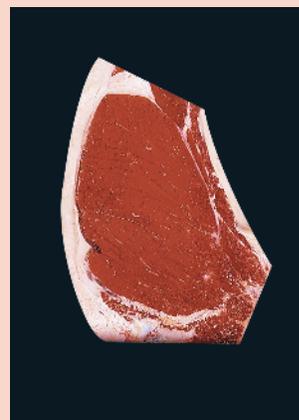
### MODEST

- The minimum marbling degree necessary for average U.S. Choice.



### SMALL

- U.S. CHOICE must, at the minimum level, be representative of Small.
- The minimum marbling necessary to qualify for U.S. Choice grade.



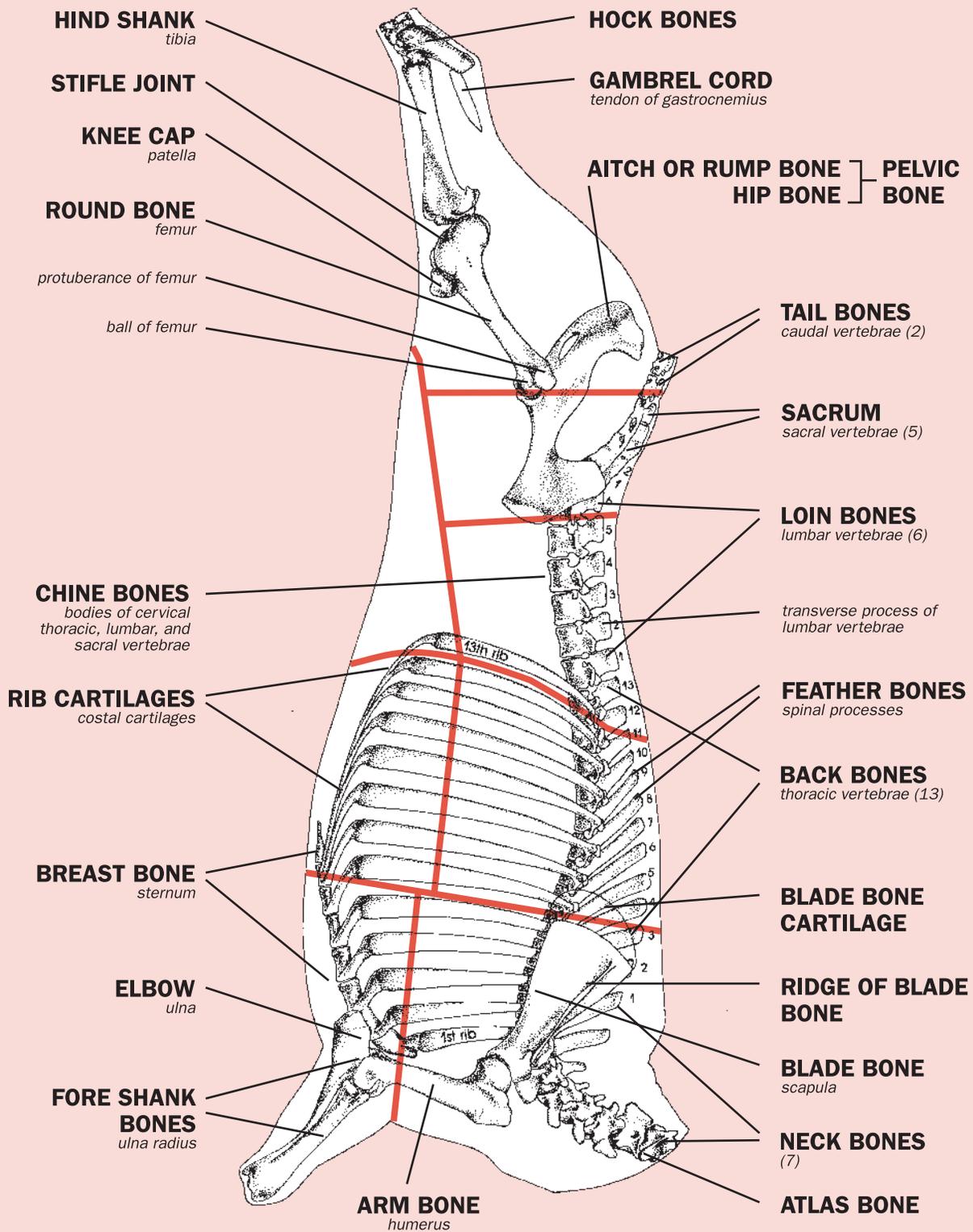
### SLIGHT

- U.S. SELECT must, at the minimum level, be representative of Slight.

The above illustrations are reduced reproductions of the Official USDA Marbling Photographs prepared for the U.S. Department of Agriculture by and available from the National Cattlemen's Beef Association.

# Beef Skeletal Chart

## Location, Structure, and Names of Bones



Courtesy of the American Meat Science Association.

**BEEF PRIMAL CUTS**



**Beef Round**

158



**Beef Loin, Trimmed**

172



**Beef Rib**

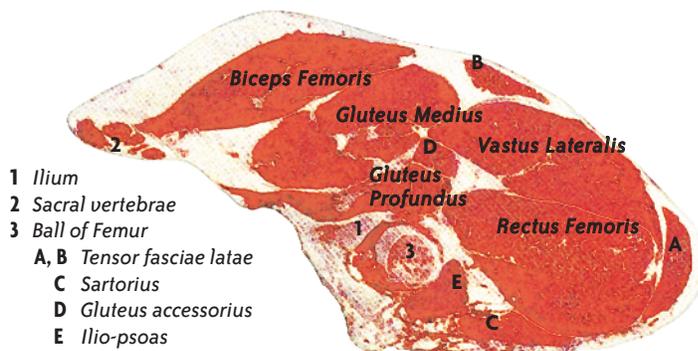
103



**Beef Chuck, Square Cut**

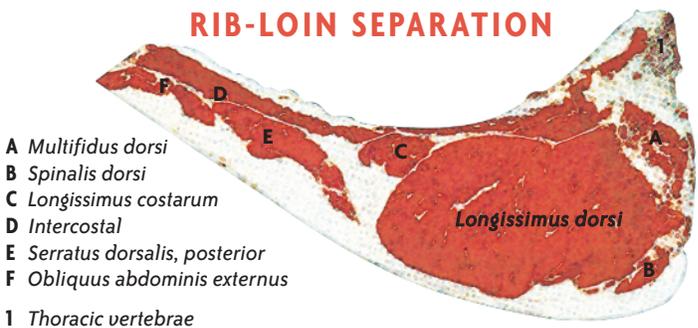
113

**LOIN-ROUND SEPARATION**



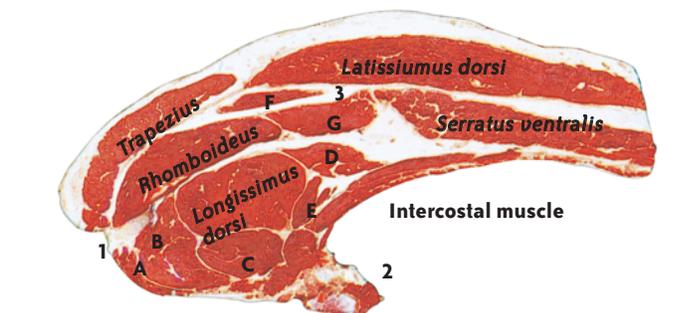
- 1 Ilium
- 2 Sacral vertebrae
- 3 Ball of Femur
- A, B Tensor fasciae latae
- C Sartorius
- D Gluteus accessorius
- E Ilio-psoas

**RIB-LOIN SEPARATION**



- A Multifidus dorsi
- B Spinalis dorsi
- C Longissimus costarum
- D Intercostal
- E Serratus dorsalis, posterior
- F Obliquus abdominis externus
- 1 Thoracic vertebrae

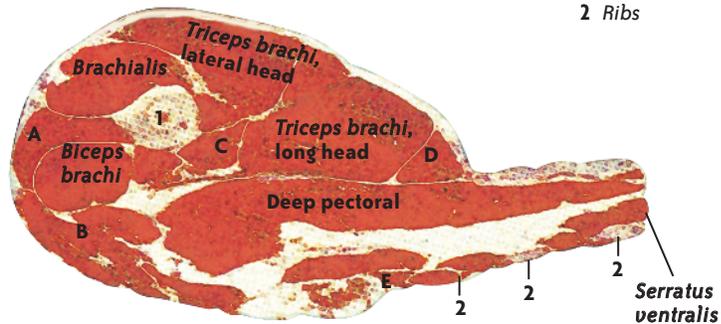
**RIB-CHUCK SEPARATION**



- A Multifidus dorsi
- B Spinalis dorsi
- C Complexus
- D Serratus dorsalis
- E Longissimus costarum
- F Infraspinatus
- G Subscapularis
- 1 Ligamentum nuchae
- 2 Thoracic Vertebrae
- 3 Scapula

**CHUCK-BRISKET SEPARATION**

- A Brachiocephalicus
- B Superficial pectoral
- C Triceps brachii, medial head
- D Tensor fasciae antibrachii
- E Intercostal
- 1 Humerus
- 2 Ribs



**INDEX BEEF PRODUCTS AND WEIGHT RANGES**

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	Weight Ranges (Pounds)			
				A	B	C	D
100	Carcass	1000	11	500-600	600-700	700-800	800-up
101	Side	1000	11	250-300	300-350	350-400	400-up
102	Forequarter	1002	11	131-157	157-183	183-400	400-up
103	Rib, Primal	1003	12	24-28	28-33	33-38	38-up
107	Rib, Oven-Prepared	1171	12	17-19	19-23	23-26	26-up
109	Rib, Roast-Ready	1173	13	14-16	16-19	19-22	22-up
109A	Rib, Roast-Ready, Special	1173	14	14-16	16-19	19-22	22-up
109B	Rib, Blade Meat	1185	14	3-up			
109D	Rib, Roast-Ready, Cover Off, Short-Cut	1190	14	12-14	14-17	17-20	20-up
109E	Rib, Ribeye Roll, Lip-On, Bone In	1193	14	11-13	13-16	16-19	20-up
110	Rib, Roast-Ready, Boneless	1172	15	11-13	13-16	16-19	19-up
112	Rib, Ribeye Roll	1177	15	5-6	6-8	8-10	10-up
112A	Rib, Ribeye Roll, Lip-On	1176	15	6-7	7-9	9-11	11-up
112C	Rib, Ribeye (IM)	1192	16	3-4	4-6	6-8	8-up
112D	Rib, Ribeye Cap (IM)	1185	16	Under 2	2-up		
113	Chuck, Square-Cut	1006	17	66-79	79-93	93-106	106-up
114	Chuck, Shoulder (Clod)	1019	17	13-15	15-18	18-21	21-up
114C	Chuck, Shoulder (Clod), Trimmed	1021	18	Under 12	12-14	14-18	18-up
114D	Chuck, Shoulder (Clod), Top Blade	1137	18	Under 2	8-10	10-12	12-up
114E	Chuck, Shoulder (Clod), Arm Roast	1131	19	Under 8	8-10	10-12	12-up
114F	Chuck, Shoulder Tender (IM)	1030	19	0.6-0.75	0.75-0.9	0.9-1.00	1-up
115	Chuck, Square-Cut, Boneless	1010	20	54-65	65-77	77-88	88-up
115D	Chuck, Square Cut, Pectoral Meat (IM)	1632	20	<i>Random</i>			
116A	Chuck, Chuck Roll	1028	21	13-15	15-18	18-21	21-up
116B	Chuck, Chuck Tender	1115	21	Under 1	1-3	3-up	
116D	Chuck, Chuck Eye Roll	1029	22	Under 8	8-10	10-14	14-up
116E	Chuck, Under Blade Roast	1151	22	Under 8	8-10	10-14	14-up
116G	Chuck, Edge Roast (IM)	1092	22	Under 2	2-up		
116H	Chuck, Chuck Eye (IM)	1095	23	Under 2	2-up		
117	Foreshank	1633	23	7-8	8-10	10-12	12-up
120	Brisket, Deckle-Off, Boneless	1615	23	6-8	8-10	10-12	12-up

# BEEF FOODSERVICE CUTS

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	Weight Ranges (Pounds)			
				A	B	C	D
120A	Brisket, Flat Cut, Boneless (IM)	1622	24	4-6	6-8	8-10	10-up
120B	Brisket, Point Cut, Boneless (IM)	1627	24	Under 3	3-4	4-6	6-up
120C	Brisket, 2-Piece, Boneless	1616	24	6-8	8-10	10-12	12-up
121	Plate, Short Plate	1593	24	20-27	27-31	31-35	35-up
121C	Plate, Outside Skirt, (Diaphragm) (IM)	1607	24	1-2	2-3	3-up	
121D	Plate, Inside Skirt, ( <i>Transversus Abdominis</i> ) (IM)	1612	25	1-3	3-4	4-up	
123	Short Ribs	1599	25	2-3	3-4	4-5	5-up
123A	Short Plate, Short Ribs, Trimmed	1597	25	<i>Amount as Specified</i>			
123B	Rib, Short Ribs, Trimmed	1602	26	<i>Amount as Specified</i>			
123C	Rib, Short Ribs	1612	26	<i>Amount as Specified</i>			
123D	Short Ribs, Boneless (IM)	1604	26	1-2	2-3	3-4	4-up
124	Rib, Back Ribs	1182	26	<i>Amount as Specified</i>			
124A	Rib, Rib Fingers, Boneless	1190	27	<i>Amount as Specified</i>			
130	Chuck, Short Ribs	1124	27	2-3	3-4	4-5	5-up
134	Beef Bones	1644	27	<i>Amount as Specified</i>			
135	Diced Beef	1727	28	<i>Amount as Specified</i>			
135A	Beef for Stewing	1742	28	<i>Amount as Specified</i>			
135B	Beef for Kabobs	1724	28	<i>Amount as Specified</i>			
136	Ground Beef	1653	29	<i>Amount as Specified</i>			
136A	Ground Beef and Vegetable Protein Product	1704	29	<i>Amount as Specified</i>			
136B	Beef Patty Mix	1705	30	<i>Amount as Specified</i>			
136C	Beef Patty Mix, Lean	1706	30	<i>Amount as Specified</i>			
137	Ground Beef, Special	1700	30	<i>Amount as Specified</i>			
140	Hanging Tender	1435	31	<i>Random</i>			
155	Hindquarter	1003	11	119-143	143-167	167-190	190-up
158	Round, Primal	1439	31	59-71	71-83	83-95	95-up
158A	Round, Diamond-Cut	1461	32	63-76	76-89	89-102	102-up
159	Round, Primal, Boneless	1462	32	44-53	53-62	62-71	71-up
160	Round, Shank Off, Partially Boneless	1440	32	47-57	57-67	67-76	76-up
160B	Round, Heel and Shank Off, Semi-Boneless	1463	33	38-46	46-54	54-60	60-up
161	Round, Shank Off, Boneless	1441	33	42-51	51-62	62-71	71-up
161B	Round, Heel and Shank Off, Without Knuckle, Boneless	1478	33	30-37	37-44	44-51	51-up

# BEEF FOODSERVICE CUTS

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	Weight Ranges (Pounds)			
				A	B	C	D
163	Round, Shank Off, 3-Way, Boneless	1442	33	41-50	50-58	58-66	66-up
166A	Round, Rump Partially Removed, Shank Off	1491	33	44-52	52-61	61-70	70-up
166B	Round, Rump and Shank Partially Off, Handle On	1493	34	44-52	52-61	61-70	70-up
167	Round, Knuckle (Tip )	1525	34	8-9	9-11	11-13	13-up
167A	Round, Knuckle (Tip), Peeled	1526	35	7-8	8-10	10-12	12-up
167D	Round, Knuckle (Tip), Peeled, 2-Piece	1578	35	5-7	7-9	9-12	12-up
167E	Round, Knuckle (Tip), Center Roast (IM)	1549	35	Under 2	2-up		
167F	Round, Knuckle (Tip), Side Roast (IM)	1463	35	Under 2	2-up		
168	Round, Top (Inside), Untrimmed	1453	36	14-17	17-20	20-23	23-up
169	Round, Top (Inside)	1455	36	14-17	17-20	20-23	23-up
169A	Round, Top (Inside), Cap Off	1454	36	12-15	15-18	18-20	20-up
169B	Round, Top (Inside), Cap (IM)	1461	36	1-2	2-3	3-up	
169C	Round, Top (Inside), Side (IM)	1571	37	Under 1	1-up		
169D	Round, Top (Inside), Soft Side Removed	1461	37	9-10	10-12	12-14	14-up
170	Round, Bottom (Gooseneck)	1443	37	18-23	23-27	27-31	31-up
170A	Round, Bottom (Gooseneck), Heel Out	1445	38	17-20	20-24	24-28	28-up
171B	Round, Outside Round (Flat)	1464	38	8-10	10-13	13-16	16-up
171C	Round, Eye of Round (IM)	1460	39	Under 3	3-5	5-up	
171D	Round, Outside Round, Side Muscle Removed (IM)	1462	39	4-6	6-9	9-12	12-up
171E	Round, Outside Round, Side Roast (IM)	1463	39	2-3	3-5	5-7	7-up
171F	Round, Bottom Round, Heel	1477	39	3-4	4-6	6-up	
172	Loin, Full Loin, Trimmed	1270	40	30-37	37-45	45-52	52-up
172A	Loin, Full Loin, Diamond-Cut, Trimmed	1305	41	35-42	42-50	50-57	57-up
174	Loin, Short Loin, Short-Cut	1278	41	14-20	20-25	25-30	30-up
175	Loin, Strip Loin, Bone In	1285	42	11-14	14-18	18-22	22-up
176	Loin, Steak Tail	1415	43	0.6-0.75	0.75-0.9	0.9-1.00	1-up
180	Loin, Strip Loin, Boneless	1286	43	8-10	10-12	12-14	14-up
181	Loin, Sirloin	1282	44	16-19	19-24	24-28	28-up
181A	Loin, Top Sirloin, Bone In	1303	44	11-14	14-17	17-20	20-up

# BEEF FOODSERVICE CUTS

ITEM	PRODUCT NAME	SUGGESTED UPC NO.	PG.	Weight Ranges (Pounds)			
				A	B	C	D
184	Loin, Top Sirloin Butt, Boneless	1298	44	8-10	10-12	12-14	14-up
184A	Loin, Top Sirloin Butt, Semi Center-Cut, Boneless	1306	45	7-9	9-11	11-13	13-up
184B	Loin, Top Sirloin Butt, Center-Cut, Boneless, Cap Off (IM)	1313	45	5-7	7-9	9-11	11-up
184D	Loin, Top Sirloin, Cap (IM)	1300	45	1-2	2-3	3-4	4-up
184E	Loin, Top Sirloin Butt, Boneless, 2-Piece	1299	45	8-9	9-11	11-13	13-up
184F	Loin, Top Sirloin Butt, Center-Cut, Boneless, Seamed, 2-Piece	1428	45	6-7	7-8	8-10	10-up
185	Loin, Bottom Sirloin Butt, Boneless	1274	46	5-6	6-7	7-8	8-up
185A	Loin, Bottom Sirloin Butt, Flap, Boneless (IM)	1302	46	1-3	3-up		
185B	Loin, Bottom Sirloin Butt, Ball Tip, Boneless	1307	46	1.5-3	3-up		
185C	Loin, Bottom Sirloin Butt, Tri-Tip, Boneless (IM)	1429	47	1.5-3	3-up		
185D	Loin, Bottom Sirloin Butt, Tri-Tip, Boneless, Defatted (IM)	1430	47	1.5-3	3-up		
189	Loin, Tenderloin, Full	1293	47	4-5	5-6	6-7	7-up
189A	Loin, Tenderloin, Full, Side Muscle On, Defatted	1387	48	3-4	4-5	5-6	6-up
190	Loin, Tenderloin, Full, Side Muscle Off, Defatted	1394	48	2-3	3-4	4-up	
190A	Loin, Tenderloin, Full, Side Muscle Off, Skinned	1387	48	2-3	3-4	4-up	
191	Loin, Tenderloin, Butt	1295	49	1-2	2-3	3-4	4-up
191A	Loin, Tenderloin, Butt, Defatted	1296	49	1-2	2-3	3-4	4-up
191B	Loin, Tenderloin, Butt, Skinned	1297	49	Under 2	2-3	3-up	
192	Loin, Tenderloin, Short	1386	50	2-3	3-4	4-up	
192A	Loin, Tenderloin Tails	1394	50	<i>Amount as Specified</i>			
193	Flank, Flank Steak (IM)	1581	50	Under 1	1-2	2-up	

# ORDERING DATA

## Purchaser Specified Options (PSO)

Purchasers may specify a number of different options on the products they wish to purchase. These options (PSO) include, among others, quality grade, yield grade, state of refrigeration, fat limitation measurements, and processing instructions. Items listed in the text may also include specific requirements in the Item Description of the product, and/or offer a range of PSO choices. Some of these options are explained in more detail in the Introductory Section at the front of *The Meat Buyer's Guide*, or later in this section, or in the appropriate Item Description. Purchasers who have special needs or specifications should contact their suppliers.

## State of Refrigeration

<b>A FRESH</b>	28°F (-2.2°C) or higher
<b>B FROZEN</b>	28°F (-2.2°C) or lower
<b>C PSO</b>	0°F (-17.8°C) or lower

Product may be ordered fresh or frozen. The term *fresh chilled* is used by the USDA Agricultural Marketing Service to describe product that has not been previously frozen.

## Grade

Purchasers may request a specific quality or yield grade, or a combination of quality and yield grade, or make their beef purchase without stipulating any grade whatsoever. Descriptions of beef quality and yield grades, beef marbling pictures, an explanation of the available grading options, and the labeling requirements that apply to identify the product, package, or container appear in the front section of this guide. Beef quality grades are officially determined by the Meat Grading and Certification Branch of the USDA Agricultural Marketing Service.

## Fat Limitation Options (FLO)

### CARCASSES AND QUARTERS

The purchaser shall specify yield grade and/or maximum average thickness of surface fat.

### CUTS AND ROASTS

The purchaser shall specify one of the following maximum average thicknesses of surface fat unless definite fat limitations are indicated in the detailed Item Descriptions.

Cuts and Roasts		
Option No.	Maximum Average Thickness	Maximum at Any One Point
<b>1</b>	0.75 inch (19 mm) "Commodity trim"	1.0 inch (2.5 cm)
<b>2</b>	0.25 inch (6 mm)	0.50 inch (13 mm)
<b>3</b>	0.125 inch (3 mm)	0.25 inch (6 mm)
<b>4</b>	Practically Free (75 percent lean/seam surface exposed)	0.125 inch (3 mm)
<b>5</b>	Peeled/Denuded* (remaining fat shall not exceed 1.0 inch (2.5 cm) in the longest dimension and/or 0.125 inch (3 mm) in thickness)	0.125 inch (3 mm)
<b>6</b>	Peeled/Denuded, Surface Membrane Removed** (90 percent lean exposed)	0.125 inch (3mm)

\*/\*\* — see page xx for definition

**NOTE:** When average fat thicknesses are specified in Item Descriptions, the appropriate "Maximum at Any One Point" limitation shall apply.

**Information on Beef muscle nomenclature may be found on the University of Nebraska website at:**  
<http://www.bovine.unl.edu/bovine3D/eng/index.jsp>

## 100 Beef Carcass



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 forequarters and hindquarters are produced by completely or partially separating the quarters from the carcass by a cut following the natural curvature between the 12th and 13th ribs. The diaphragm may be excluded; however, if present, it shall be firmly attached and the membranous portion shall be trimmed close to the lean. The thymus gland and heart fat shall be closely trimmed and excluded. Purchasers for export may request that carcasses be separated differently.

## 101 Beef Side



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.

## 102 Beef Forequarter

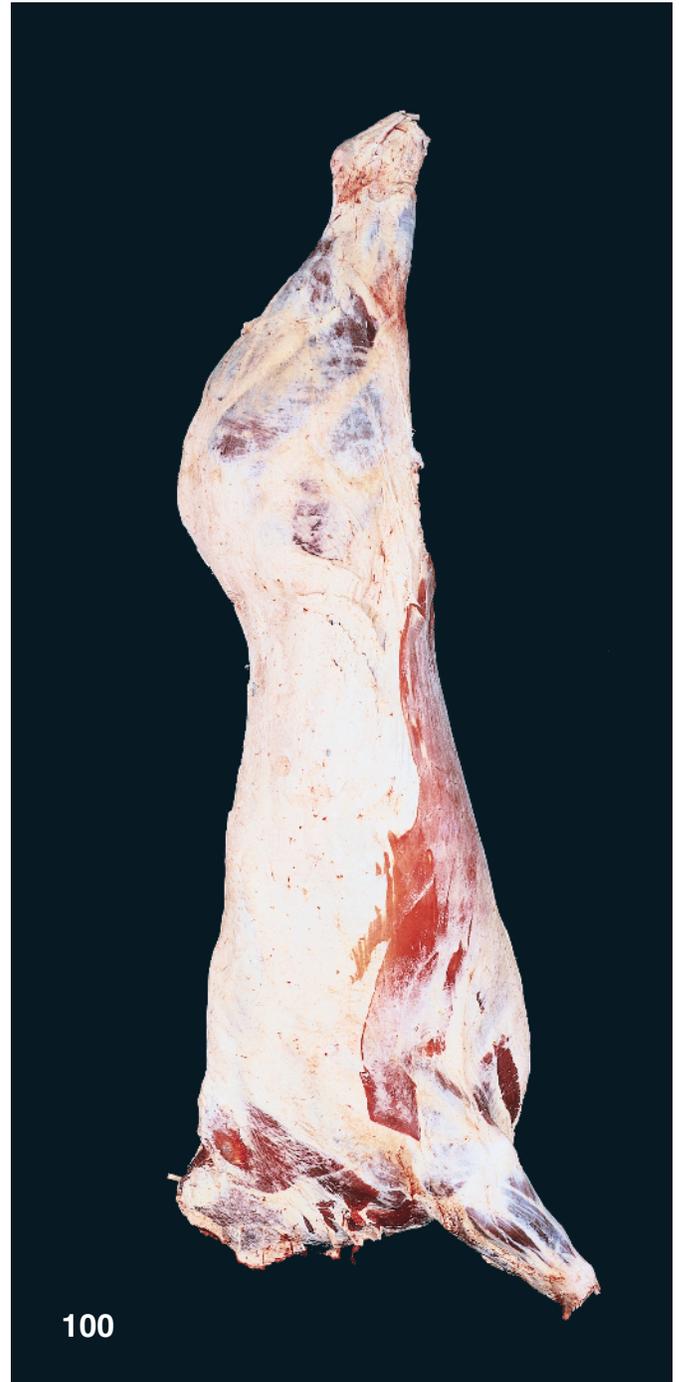


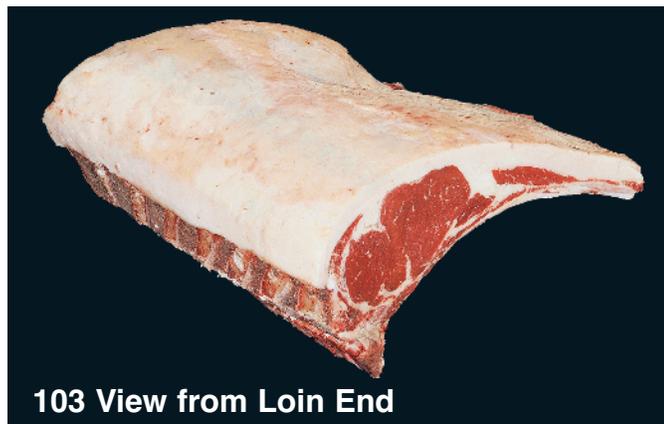
The beef forequarter is the anterior portion of the side after severance from the hindquarter as described in Item No. 100. The forequarter shall be trimmed as described in Item No. 100.

## 155 Beef Hindquarter

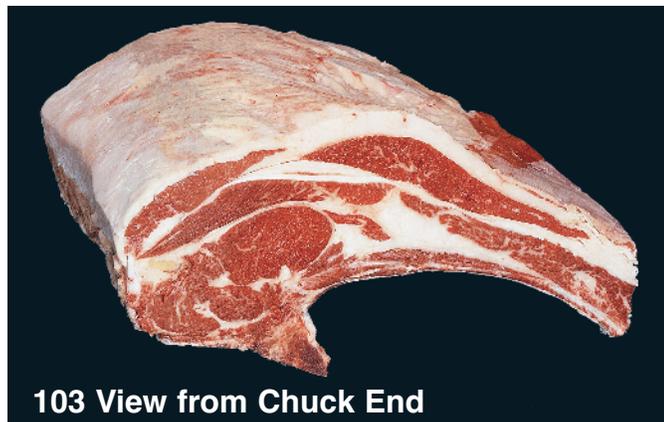


The hindquarter is the posterior portion of the side after severance from the forequarter as described in Item No. 100.





**103 View from Loin End**

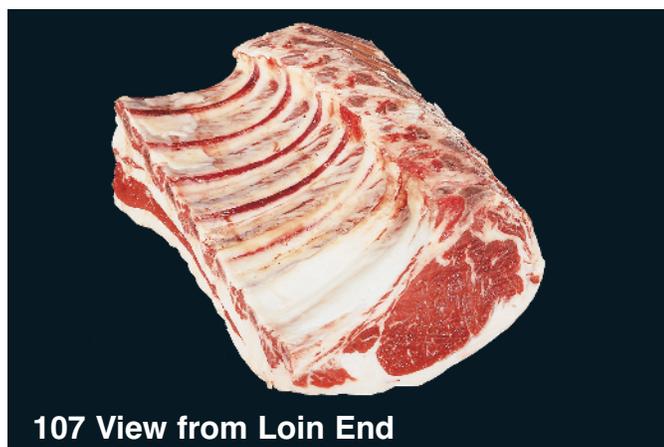


**103 View from Chuck End**

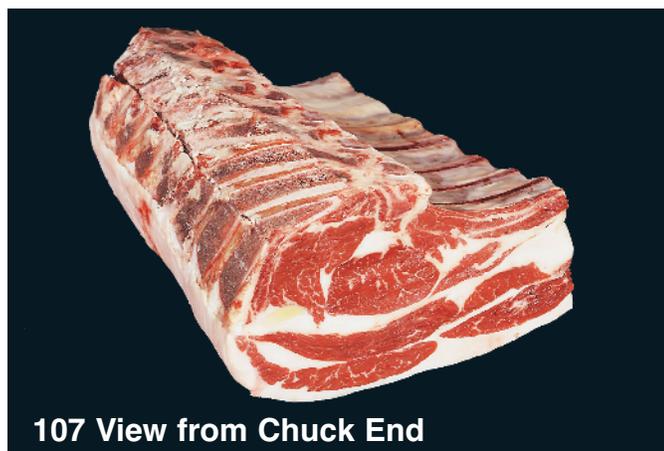
## 103 Beef Rib, Primal



The primal rib is that portion of the forequarter remaining after excluding the cross-cut chuck and short plate and shall contain seven ribs (6th to 12th inclusive). The posterior tip of the blade bone (scapula), and the thoracic vertebrae remain attached to the ribs. The loin end shall follow the natural curvature of the 12th rib. The chuck is excluded by a straight cut between the 5th and 6th ribs. The short plate is excluded by a straight cut that is ventral to, but not more than 6.0 inches (15.0 cm) from, the *longissimus dorsi* at the loin end, to a point on the chuck end ventral to, but not more than 10.0 inches (25.4 cm) from, the *longissimus dorsi*. The diaphragm and fat on the ventral surface of the vertebrae shall be excluded.

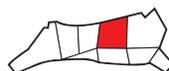


**107 View from Loin End**



**107 View from Chuck End**

## 107 Beef Rib, Oven-Prepared

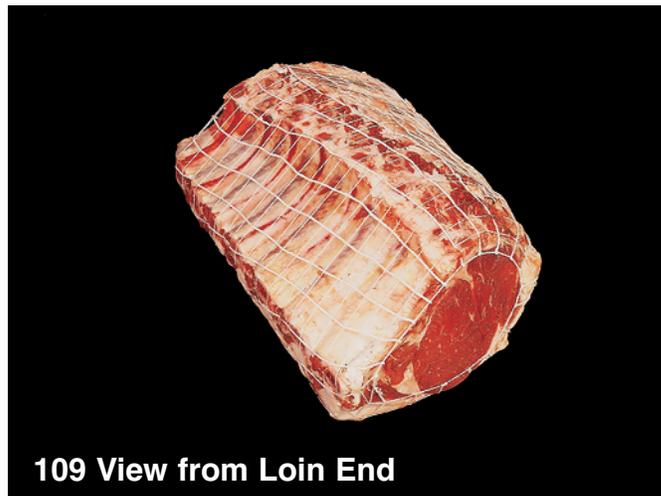


This item is prepared as described in Item No. 103, except the short plate shall be excluded by a straight cut that is ventral to, but not more than 3.0 inches (7.5 cm) from, the *longissimus dorsi* at the loin end, to a point on the chuck end ventral to, but not more than 4.0 inches (10.0 cm) from, the *longissimus dorsi*. The chine bone shall be excluded so that the lean is exposed between the ribs and the feather bone and vertebrae junctures, leaving the feather bones attached. The blade bone and related cartilage shall be excluded.

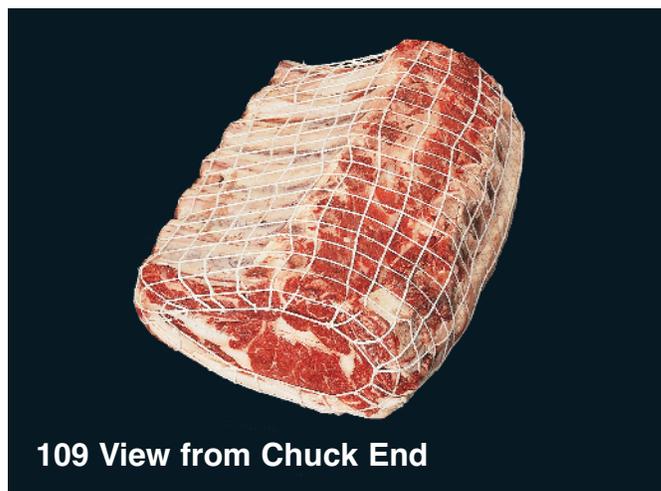
# 109 Beef Rib, Roast-Ready



This item is prepared from a rib item meeting the end requirements of Item No. 107. In addition, the backstrap, *latissimus dorsi*, *infraspinatus*, *subscapularis*, *rhomboideus*, and *trapezius* shall be excluded. The exterior fat cover that had been over the *latissimus dorsi* and *trapezius* may be separated from the rib to accommodate removal of the backstrap and then 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) or exceed 1.0 inch (2.5 cm) in depth at any point. The rib shall be netted or tied.



109 View from Loin End



109 View from Chuck End

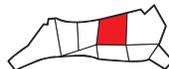


109 Processing View, Roast-Ready

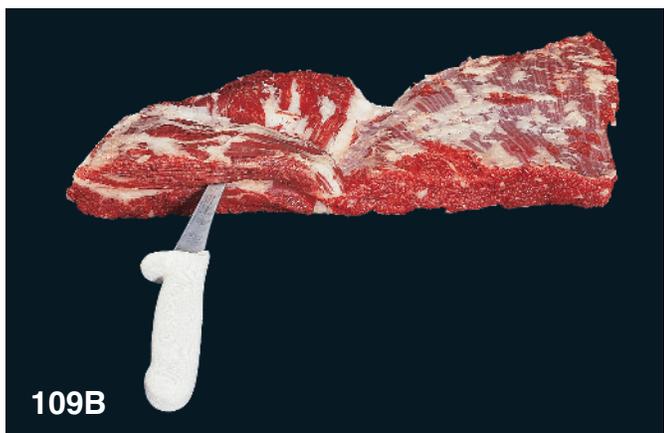


**109A**

**109A Beef Rib, Roast-Ready, Special**



This item is as described in Item No. 109, except feather bones are also excluded. In addition, the exterior fat cover that had covered the *latissimus dorsi*, *trapezius*, *longissimus dorsi*, and *spinalis dorsi* shall be separated to facilitate trimming of the underlying fat to a uniform thickness over the entire seamed surface. The exterior fat covering shall be replaced in its original position so that it extends from the feather bone edge of the rib bones toward the edges of the rib bones at the short plate side. Any fat cover extending beyond the short plate edges of the ribs shall be excluded.



**109B**

**109B Beef Rib, Blade Meat**

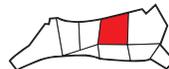


This item consists of portions of those muscles that are immediately below (*subscapularis* and *rhomboideus*) and above (*latissimus dorsi*, *infraspinatus*, and *trapezius*) the blade bone and related cartilage of the primal rib. The lean surfaces shall be trimmed practically free of fat. All bones and cartilages shall be excluded.



**109D**

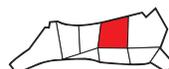
**109D Beef Rib, Roast-Ready, Cover Off, Short-Cut (Export Style)**



This item is prepared from a rib as described in Item No. 109A, except the fat cover shall be excluded. In addition, the short plate shall be further excluded by a straight cut that is ventral to, but not more than 2.0 inches (5.0 cm) from, the *longissimus dorsi* at the loin end to a point on the chuck end ventral to, but not more than 3.0 inches (7.5 cm) from, the *longissimus dorsi*.

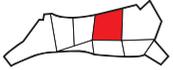
**109E Beef Rib, Ribeye Roll, Lip-On, Bone In (Export Style)**

This item is as described in Item 109D, except the short plate shall be removed by a straight cut that is ventral to, but not more than 2.0 inches (5.0 cm) from, the *longissimus dorsi* at either end of the rib. The purchaser has the option in addition to specify one of the following PSO's for short plate removal.



- PSO: 1 - 1.0 inch (2.5 cm) x 1.0 inch (2.5 cm)
- 2 - 0 inch x 0 inch (product name shall omit reference to "lip on")
- 3 - Other

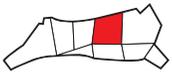
## 110 Beef Rib, Roast-Ready, Boneless



This item is prepared the same as Item No. 109, except in addition, all bones and intercostal meat shall be excluded. The exterior fat cover shall not extend beyond the short plate edge. The boneless roast shall be netted or tied.



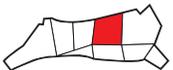
## 112A Beef Rib, Ribeye, Lip-On



The boneless ribeye, lip-on may be prepared from any rib item meeting the end requirements of Item No. 109. The item contains the *longissimus dorsi*, *spinalis dorsi*, *complexus*, and *multifidus dorsi* muscles and a lip consisting of the *serratus dorsalis* and *longissimus costarum* muscles and related intermuscular fat on the short plate side. The lip length shall be prepared with a straight cut that is ventral to, but not more than 2.0 inches (5.0 cm) from, the *longissimus dorsi*. The item shall be practically free of surface fat and intercostal meat. All other muscles, bones, cartilages, back-strap, and the exterior fat cover shall be excluded.

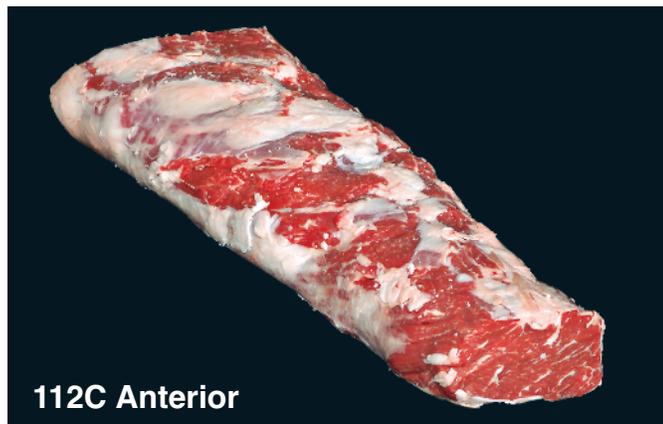


## 112 Beef Rib, Ribeye Roll



This boneless item is the same as Item No. 112A, except the lip portion shall be excluded at the natural seam immediately ventral to the *longissimus dorsi*.

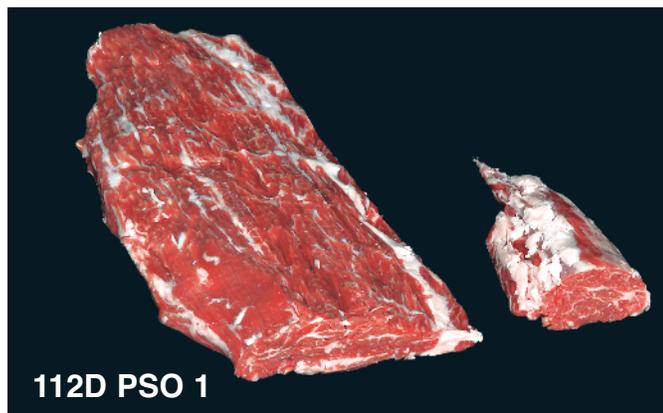




## 112C Beef Rib, Ribeye (IM)



This item shall consist of the *longissimus* muscle only from the ribeye roll. The *complexus* and *spinalis* muscles have been removed by cutting through the natural seams.



## 112D Beef Rib, Ribeye Cap (IM)



This item will consist of the *spinalis dorsi/multifidus dorsi* muscle from the ribeye roll. The *longissimus* and *complexus* muscles have been removed by cutting through the natural seams.

PSO: 1 – *Complexus* muscle included.

## 113 Beef Chuck, Square-Cut



This item is the 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 5th and 6th ribs. The brisket and foreshank shall be removed by a straight cut that is at an approximate right angle to the rib end. Evidence of the cartilaginous juncture of the 1st rib and the sternum shall be present on the brisket side. The thymus gland and heart fat shall be closely removed and excluded.

Purchasers may specify that Item No. 113 be separated into a blade and arm portion. If so, request Item No. 113A. The separation is made at a point no more than 5.0 inches (12.5 cm) or less than 3.0 inches (7.5 cm) from the *longissimus dorsi*. Purchasers who in addition desire that the neck portion of the blade separation be excluded should request Item No. 113B. Item No. 113C consists of the blade portion of Item No. 113B and the arm roast described in Item No. 114E, which are each individually packaged and placed in the same container.

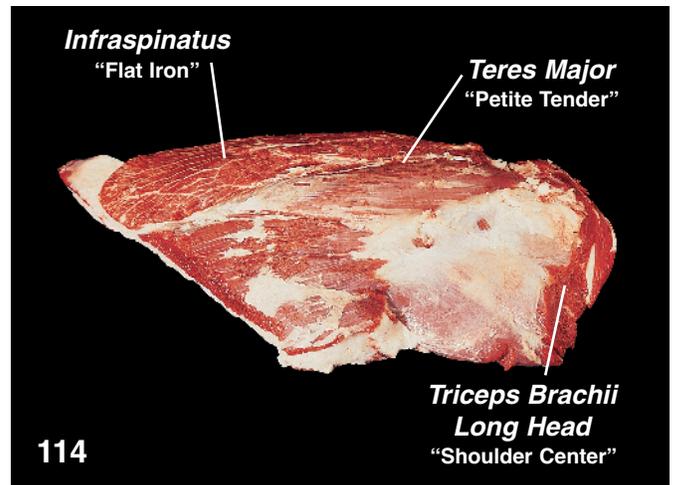


## 114 Beef Chuck, Shoulder (Clod)



The shoulder, or “clod,” the term by which this item is usually identified, is the large muscle system that lies above and to the rear of the elbow joint and below and to the rear of the ridge of the scapula and the 6th rib bone. The *cutaneous* muscle or “shoulder rose” shall be removed when the underlying fat exceeds the surface fat thickness specified by the purchaser. The presence of the *trapezius*, *cutaneous trunci*, *teres major*, and the minor muscles over the humerus are optional. The tendons on the elbow shall be trimmed to even with the lean. All bones and cartilages shall be removed.

If roasts are desired to be prepared from the clod, the purchaser should specify Item No. 114A. No roast shall be less than 1 inch (2.5 cm) thick, except within 0.75 inch (19 mm) of the juncture of the *trapezius* and *latissimus dorsi* muscles so as to comply with the surface fat requirements. The roasts are to be prepared horizontally and may be further divided in approximate sizes or weights specified by the purchaser. Cuts should be made at right angle to the length and in approximate equal portions. All roasts shall be netted or tied.



## 114C Beef Chuck, Shoulder (Clod), Trimmed

This item is as described in Item No. 114, except the *cutaneous trunci* (shoulder rose), *latissimus dorsi*, the optional minor muscles (*trapezius*, *teres major*), and muscles over the humerus shall be removed. To facilitate packaging, the *infraspinatus* may be separated and included.



114D



114D PSO 1

## 114D Beef Chuck, Shoulder (Clod), Top Blade



This item is derived from Item No. 114 and shall consist of the *infraspinatus* muscle, untrimmed.

PSO: 1 – Purchaser may request that this item be further trimmed to remove the internal connective tissue or 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 the removal of the tendon the item is sometimes referred to as a “Flat Iron.”

## 114E Beef Chuck, Shoulder (Clod), Arm Roast



This item is derived from Item No. 114 and shall consist of the large muscle system of the thick end of the clod (*triceps brachii long head*, *triceps brachii lateral head*, and may consist of the *triceps brachii medial head* and *tensor fascia antibrachii*).

PSO: 1 - Purchaser may request that only the *triceps brachii long head* and a small portion of the *triceps brachii lateral head* muscles at the thick end of the Clod shall remain after being separated from the other muscles identified in Item No. 114E. The heavy part of the elbow tendon should be removed. The muscle is to be completely trimmed of all fat and connective tissue. The item is usually referred to as the “Clod Heart” or “Shoulder Center.” Photograph is from the shank or ventral side.

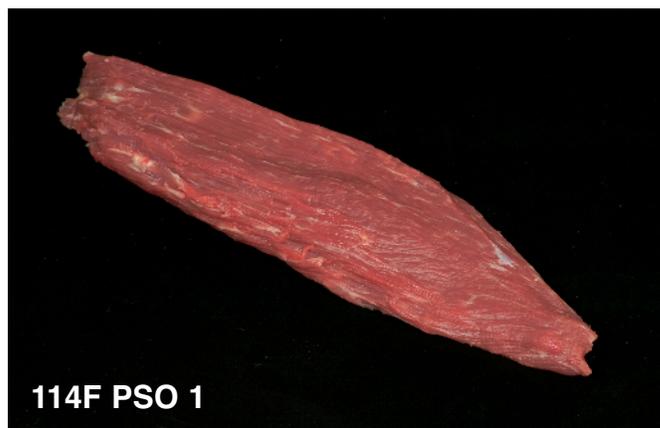


## 114F Beef Chuck, Shoulder Tender (IM)



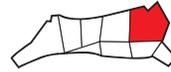
This item is prepared from Item No. 114 by separating the *teres major* muscle from the clod by cutting through the natural seam. This individual muscle (IM) is sometimes referred to as the “Petite Tender.”

PSO: 1 - Purchaser may specify that this item shall be trimmed to FLO 6, Peeled/Denuded, Surface Membrane Removed (see page 10).



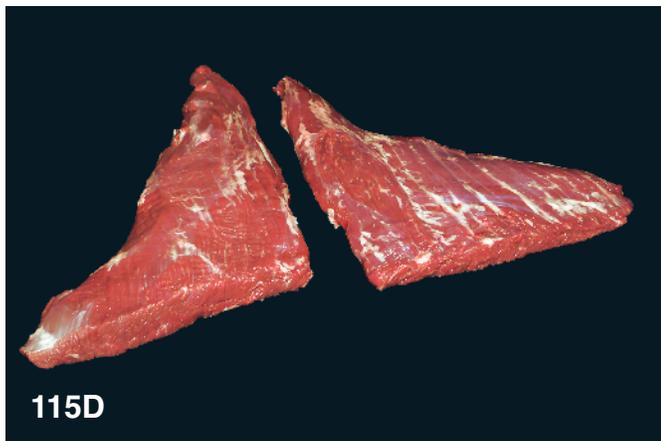


## 115 Beef Chuck, Square-Cut, Boneless

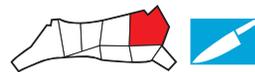


This boneless item is prepared from any chuck item with the brisket and foreshank removed. The full clod shall be separated (but included) as described in Item No. 114 and may be separated prior to cutting the brisket side. On the rib end, the *longissimus dorsi* shall be twice as large as the *complexus*. 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 deep pectoral shall extend to the 3rd rib mark but not past the 5th rib mark. Though this item is normally available in the two pieces as pictured and described above, the item also may be purchased separated into three pieces as hereafter described. After separating the clod, the blade portion shall then be separated from the arm portion 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 *longissimus dorsi* at the rib end. All bones, cartilages, backstrap, prescapular lymph gland, heart fat, and thymus gland shall be excluded.

When Item No. 115 has been prepared in three pieces, Item No. 115A describes the specifications for the Beef Chuck, Blade Portion, Boneless, and Item No. 115B describes the specifications for the Beef Chuck, Arm-Out, Boneless. These items may be purchased individually.



## 115D Beef Chuck, Square-Cut, Pectoral Meat (IM)



This item consists of the *deep pectoral* muscle that remains in the square cut chuck after the brisket is removed. It is removed from the chuck by cutting through the natural seams.

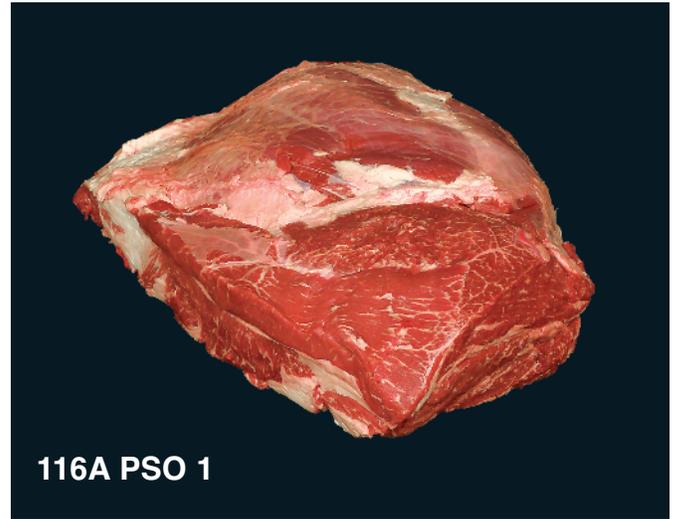
## 116A Beef Chuck, Chuck Roll



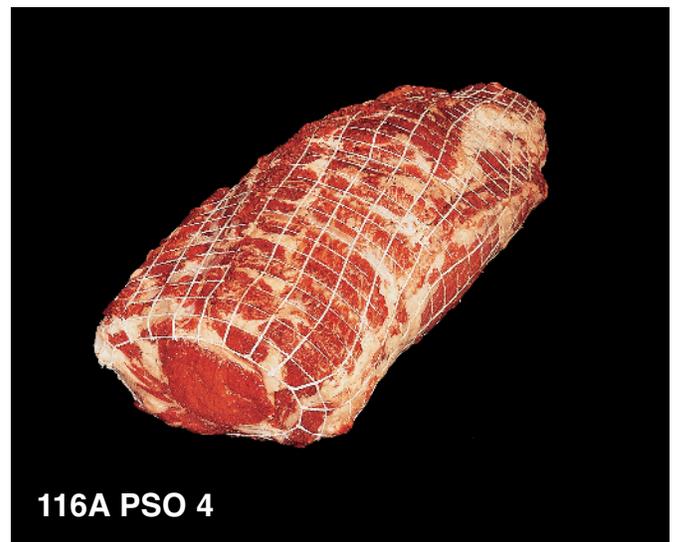
This boneless item is prepared from a neck off boneless square-cut chuck and consists only of the large muscle system that lies under the blade bone that contains the *longissimus dorsi*, *rhomboideus*, *spinalis dorsi*, *complexus*, *multifidus dorsi*, *serratus ventralis*, *subscapularis*, and *splenius*. The arm portion shall be excluded by a straight cut that is not more than 3.0 inches (7.5 cm) ventral from the *longissimus dorsi* at the rib end and not more than 4.0 inches (10.0 cm) from the *complexus* at the neck end. Any cartilages, backstrap, *trapezius*, *supraspinatus*, intercostal meat (rib fingers), and prescapular lymph gland shall also be excluded. When smaller roasts are specified, the boneless chuck roll shall be divided into approximately equal portions by cutting through the meat perpendicular to the length of the chuck roll. This item shall be netted or tied when specified.

The purchaser may specify a different length arm portion exclusion (PSO) as follows:

- PSO: 1 - Arm excluded 1.0 inch (2.5 cm) x 1.0 inch (2.5 cm) from the rib (*longissimus dorsi*) and neck (*complexus*) ends.
- 2 - Arm excluded by straight cut immediately ventral to *longissimus dorsi* and *complexus*.
- 3 - The *subscapularis* shall be excluded.
- 4 - The “hump meat” (dorsal portion of the *rhomboideus*) shall be removed so that the dorsal edge is a straight cut parallel to the arm (ventral) edge.



116A PSO 1

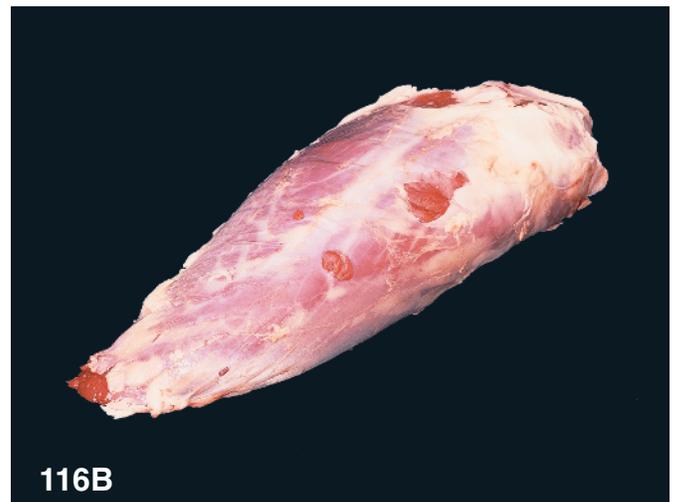


116A PSO 4

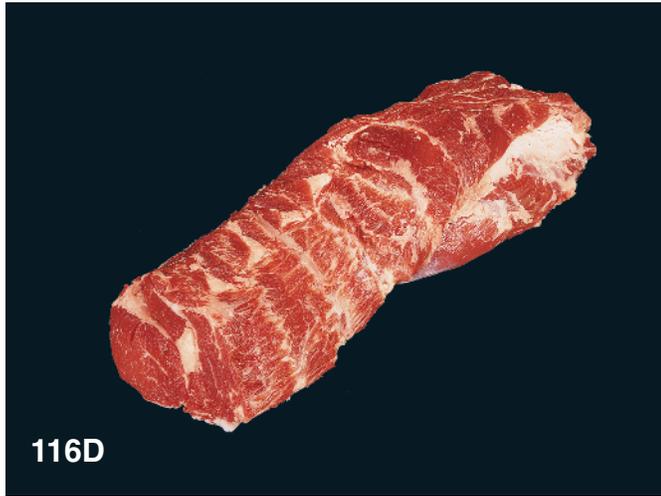
## 116B Beef Chuck, Chuck Tender



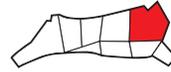
This item consists of the *supraspinatus* muscle that lies dorsal to the medial ridge of the blade bone. The chuck tender shall be separated from the other muscles through the natural seams.



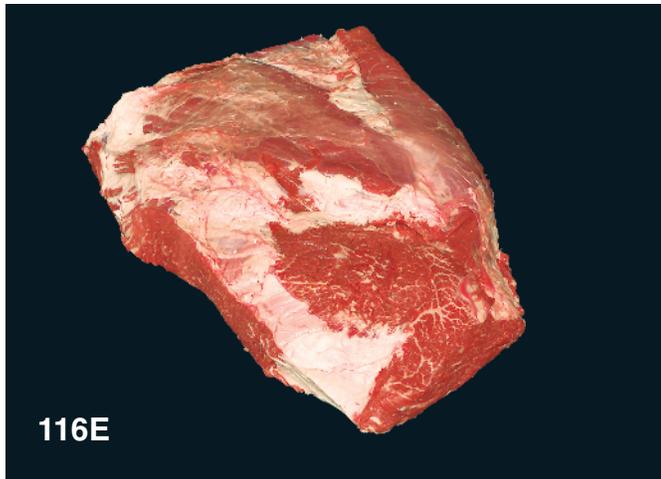
116B



**116D Beef Chuck, Chuck Eye Roll**



This item is the muscle group from Item No. 116A that consists of the *longissimus dorsi*, *spinalis dorsi*, *complexus*, and *multifidus dorsi*. The chuck eye roll shall be separated from the chuck roll by cutting through the natural seams and shall be practically free of surface fat.



**116E Beef Chuck, Under Blade Roast**



This item is derived from Item No. 116A, after the exclusion of Item No. 116D Beef Chuck, Chuck Eye Roll and shall consist of the *serratus ventralis*, *rhomboideus*, and *splenius* muscles. The dorsal and ventral edges shall be straight cuts that are approximately parallel with each other.

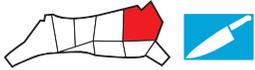


**116G Beef Chuck, Edge Roast (IM)**



This item may consist of any portion of the *serratus ventralis* muscle from the IMPS Item No. 116A - Beef Chuck, Chuck Roll. It is usually made from the portion that is removed from the ventral edge of the Chuck Roll to comply with PSO - 1 for IMPS Item No. 116A. This item is sometimes referred to as the “Chuck Flap.”

## 116H Beef Chuck, Chuck Eye (IM)



This item shall consist of the *complexus* muscle only. It is separated from the other muscles of the chuck eye roll by cutting through the natural seams.



116H

## 117 Beef Foreshank

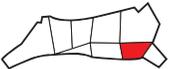


A bone-in foreshank is the item produced from an Item No. 102, after its separation from a square-cut chuck and brisket. The foreshank is made by a straight cut exposing a cross section of the humerus bone. The brisket is excluded by a cut through the natural seam.

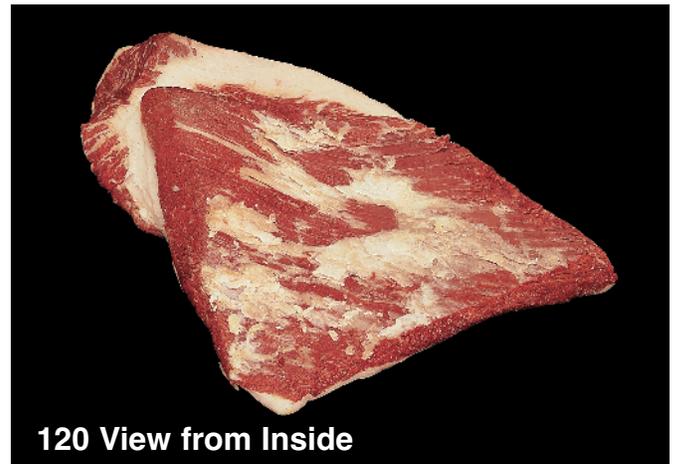


117

## 120 Beef Brisket, Deckle-Off, Boneless



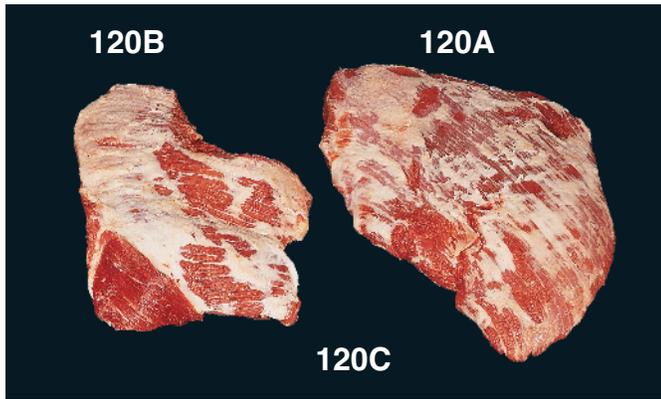
This boneless and cartilage-free item is prepared from a bone-in brisket produced as described in Item No. 117. The deckle, which is the hard fat and intercostal meat on the inside surface, shall be excluded at the natural seam exposing the lean surface of the *deep pectoral* muscle, which terminates just prior to the short plate separation. The hard fat along the sternum edge shall be trimmed level with the boned surface. The inside lean surface shall be trimmed practically free of fat. Purchasers may request the exterior fat cover be further trimmed.



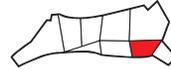
120 View from Inside



120 View from Outside



**120A Beef Brisket, Flat Cut, Boneless (IM)**



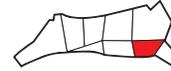
This item is the *deep pectoral* muscle from a boneless brisket. All surfaces shall be trimmed practically free of fat and the item itself shall be no less than 0.5 inch (13 mm) thick at any point.

**120B Beef Brisket, Point Cut, Boneless (IM)**

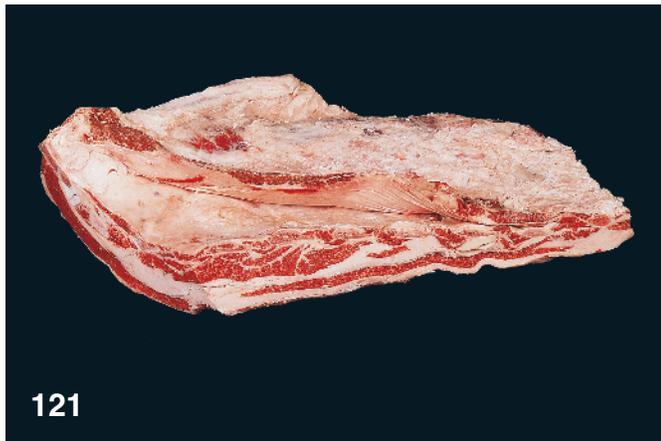


This item is the *superficial pectoral* muscle from a boneless brisket. All surfaces shall be trimmed practically free of fat and the item itself shall be no less than 0.5 inch (13 mm) thick any point.

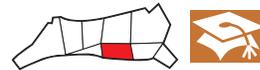
**120C Beef Brisket, 2-Piece, Boneless**



This item shall consist of Item No. 120A and Item No. 120B packaged together.



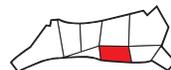
**121 Beef Plate, Short Plate**



This item is that portion of the forequarter immediately ventral to Item No. 103. The flank end shall follow the natural curvature of the 12th rib. The *deep pectoral* muscle 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 that exposes the *serratus ventralis* to be continuous for at least 2 ribs. The diaphragm may be excluded, but if present shall be firmly attached and the membranous portion shall be trimmed close to the lean.



**121C Beef Plate, Outside Skirt (IM)**



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.

Purchasers who desire this item to have the *serous membrane* or *peritoneum* excluded from both sides of the outside skirt or diaphragm should request Item No. 121E. The ends shall also be squared.

## 121D Beef Plate, Inside Skirt (IM)

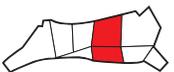


This item shall consist of the *transversus abdominis* muscle only. The *serous membrane (peritoneum)* shall be excluded. The lean surface shall be trimmed practically free of fat.

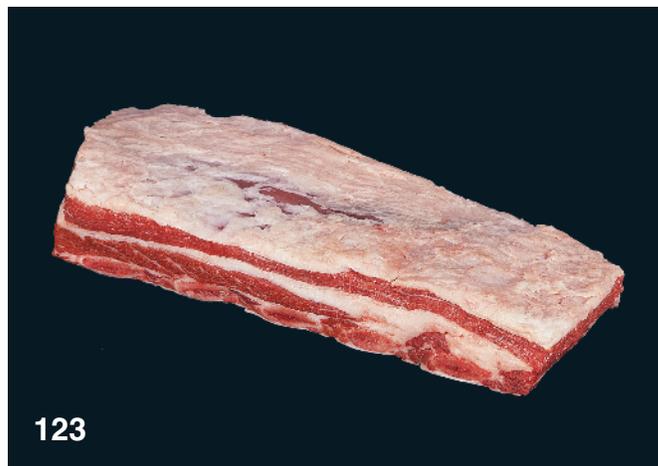


121D

## 123 Beef Short Ribs (IM)



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). The dorsal side shall be at an approximate right angle to the rib bones and the *latissimus dorsi* shall be continuous across the cut surface. The ventral side shall be a straight cut that is approximately parallel to the dorsal side and does not contain any costal cartilages. The *cutaneous trunci*, *diaphragm*, and *serous membrane (peritoneum)* shall be excluded. The surface fat shall be trimmed to not exceed 0.25 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.



123

## 123A Beef Short Plate, Short Ribs, Trimmed



This item is as described in Item No. 123, except it shall be derived from the 6th, 7th, and 8th ribs of the short plate. The *serratus ventralis* 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 *latissimus dorsi* shall be excluded.



123A



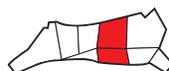
**123B Beef Rib, Short Ribs, Trimmed**



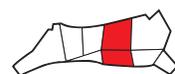
This item is as described in Item No. 123, except it shall be derived from the 6th, 7th, and 8th ribs of the primal rib. The *serratus ventralis* shall be exposed and continuous for at least 2 ribs on one side only, and the exterior fat cover and the *latissimus dorsi* shall be excluded. This item shall be trimmed practically free of surface fat.

**123C Beef Rib, Short Ribs**

This item is as described in Item No. 123, except it shall be derived from the 6th, 7th, and 8th ribs of the primal rib. The *serratus ventralis* shall be exposed and continuous for at least 2 ribs on one side only.



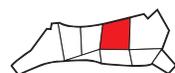
**123D Beef Short Ribs, Boneless (IM)**



This item shall consist of the *serratus ventralis* muscle from any short rib item. The rib bones and intercostal meat shall be excluded.

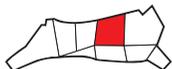


**124 Beef Rib, Back Ribs**



This item is the intact portion of the seven ribs and intercostal meat from Item Nos. 109 or 109A. The chine bone and thoracic vertebrae 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 more than 8.0 inches (20.0 cm) wide at any point measured across the sawed ends of the rib bones.

## 124A Beef Rib, Back Rib, Rib Fingers



This item will consist of the *intercostal* muscles that are removed from between the back ribs. Purchaser may specify that the costal cartilage be removed as is pictured.

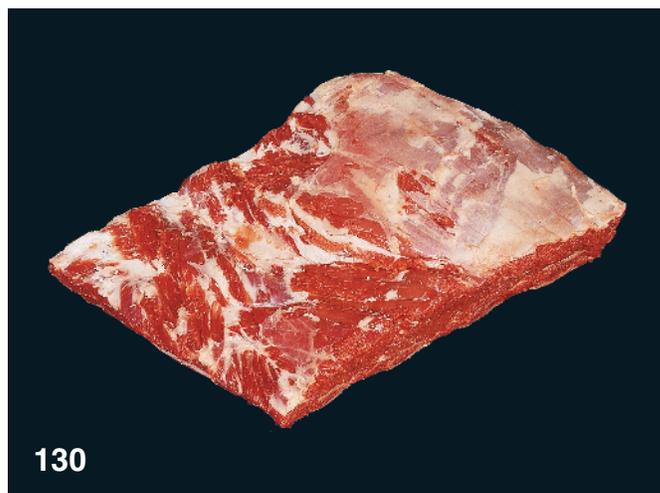


124A

## 130 Beef Chuck, Short Ribs



This item may be prepared from the arm portion of any chuck item and shall consist of the ribs numbers 2 through 5, the intercostal meat, and *serratus ventralis* muscle. This item shall be trimmed practically free of surface fat. The dorsal edge shall have no evidence of the cartilaginous junctures of the ribs and thoracic vertebrae.



130

## 134 Beef Bones



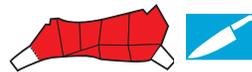
This item consists of any one or combination of shank, femur, or humerus bones sawed into sections of lengths as specified by the purchaser. Marrow shall be exposed on at least one end of each sawed section.



134



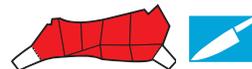
## 135 Diced Beef



Diced beef shall be prepared from any portion of the carcass exclusive of the shank, detached *cutaneous* muscles, and heel meat unless otherwise specified. When heel meat is allowed by the purchaser, the *superficial digital flexor* shall be separated and excluded from the *gastrocnemius* through the natural seams. The meat shall be either hand-diced or mechanically diced. Grinding is not permitted. To facilitate dicing, meat may be frozen and/or tempered, one time only. 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 of not less than a 0.75-inch (19-mm) cube nor not more than a 1.5-inch (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 0.5 inch (13 mm) thickness at any point.



## 135A Beef for Stewing



This item is as described in Item No. 135, except unless otherwise specified at least 85 percent by weight of the resulting dices shall meet the Item No. 135 dice size requirements. In addition, the fat thickness of the surface and/or seam fat shall not exceed 0.25 inch (6 mm) at any point.

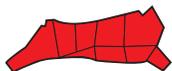


## 135B Beef for Kabobs



The raw material requirements of this item are as described in Item No. 135. The kabobs shall be prepared so that unless otherwise specified at least 90 percent by weight of the resulting dices shall be of a size equivalent not less than a 1.0-inch (2.5-cm) or more than a 1.5-inch (3.8-cm) cube and no individual surface shall be more than 2.5 inches (6.3 cm) in length. The fat thickness of the surface and/or seam fat shall not exceed 0.125 inch (3 mm) at any point.

## 136 Ground Beef



**Material** - Ground beef shall be prepared from any portion of a boneless graded or ungraded carcass. The meat shall be free of bones; cartilages; *prefemoral*, *popliteal*, and *prescapular*, and other exposed lymph glands; heavy connective tissue; and the tendinous ends of shanks, shoulder clods, and knuckles to a point that exposes at least 75 percent lean on a cross-sectional cut. Unless otherwise specified, ground beef may be derived from frozen and stockpiled boneless meat. The purchaser may specify the maximum amount of frozen boneless meat that can be mixed with fresh-chilled meat prior to final grinding.

When specified by the purchaser, lean finely textured beef may be combined with boneless beef meeting the above material requirements provided it does not exceed 20 percent by weight of the combined finished product. “Lean finely textured beef” shall be produced and labeled in accordance with FSIS regulations.

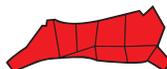
**Processing** - The boneless meat shall be ground at least once through a plate having holes not larger than 1.0 inch (2.5 cm) in diameter unless specified otherwise. Alternatively, boneless beef may be chopped or machine-cut by any method provided the texture and appearance of the product after final grinding is typical of ground beef prepared by grinding only. Unless otherwise specified, final grinding shall be through a plate having holes 0.125 inch (3 mm) in diameter. Beef shall be thoroughly blended at least once prior to final grinding. The ground beef shall not be mixed again after final grinding. Initial reduction in size, blending, and final grinding shall be a continuous sequence.

The purchaser may specify the use of a bone collector/extruder system to help exclude objectionable materials such as bone, cartilage, connective tissue, etc. when using a 0.1875-inch (5-mm) or smaller plate on the final grind. This material may not be reintroduced into the finished product. For certification purposes, the purchaser may waive an examination for trimming defects provided the use of a bone collector/extruder system is specified.

When coarse ground beef is specified the boneless meat shall be ground once through a plate having holes no larger than 1.0 inch (2.5 cm) or smaller than 0.625 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 (2.5 cm) or smaller than 0.75 inch (19 mm) in diameter. Coarse ground meat may be blended after grinding or between grinds in order to assure uniformity of the fat content throughout the product. The term “coarse ground” shall appear on the product label in accord with FSIS regulations.

**Fat Content** - Unless otherwise specified, the fat content shall not exceed 22 percent. The purchaser may, however, specify a different fat content provided it does not exceed 30 percent. The fat content may be confirmed by independent laboratory analysis at an accredited laboratory selected by the vendor. The vendor shall supply official documentation of the results to the purchaser. Alternatively, if the purchaser wishes the fat content to be certified by USDA, AMS, they must specify that option in the contract or purchase order.

## 136A Ground Beef and Vegetable Protein Product



This item is approved for use in Child Nutrition Programs and is as described in Item No. 136, except that vegetable protein product (VPP) shall be added. The VPP must meet the nutritional specifications established by the USDA, Food and Nutrition Service Regulations. To ensure compliance, the VPP used must have information on the label stating that the product meets USDA-FNS requirements for use in meeting a portion of the meat/meat alternate requirement of the child nutrition programs. The source and type of VPP shall be specified by the purchaser. For example it may be a soy flour, concentrate, or isolate in a granular or textured form. VPP may be used dry, partially hydrated, or fully hydrated. If not specified, the dry VPP shall be fully hydrated to yield a minimum of 18 percent protein. To determine the maximum amount of water to be mixed with the dry VPP to yield 18 percent protein in the mixture, the following equation shall be used:

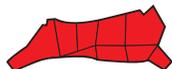
$$\frac{[\text{Percent protein on "as is" basis}]}{18} - 1 = x$$

$x$  = maximum pounds of water to be added to each pound of dry VPP.

The VPP shall be hydrated for the length of time listed on the product label, or if unlisted, until all the water is absorbed. The purchaser may specify any level of hydrated VPP in the meat and VPP product formulation up to a maximum of 30 percent. If not specified, the maximum percent shall not exceed 20 percent. The hydrated VPP shall be used the same working day in which it is hydrated. The specified percentage of hydrated VPP shall be blended with the raw meat after its initial reduction in size.

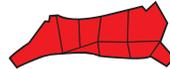
VPP hydrated and frozen by the VPP manufacturer may be used provided that: (1) the protein content of the hydrated product specifically stated on the manufacturer's label is not less than 18 percent; (2) the product only be tempered, not thawed, prior to use; and (3) no additional water is added.

## 136B Beef Patty Mix



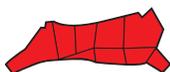
This item is as described in Item No. 136A, except the VPP does not need to meet FNS regulations. Labeling shall be in accord with FSIS regulations.

## 136C Beef Patty Mix, Lean



This item shall meet the raw material, processing, and fat testing requirements of Item No. 136. The fat content, however, shall not exceed 10 percent. Additional ingredients in compliance with applicable FSIS regulations such as VPP, seasonings, etc., may be added to enhance product acceptability. Such ingredients, however, shall not exceed 10 percent of the combined finished product. The purchaser may stipulate the specific ingredients that the product may include.

## 137 Ground Beef, Special



This item is as described in Item No. 136, except not less than 50 percent by weight of the product shall be from any combination of boneless primal or subprimal portions of rounds, loins, ribs, or square-cut chucks. The remaining portion, not to exceed 50 percent by weight, may be composed of trimmings or cuts from any allowable portion of the carcass. The purchaser may specify a quality grade requirement for the primal or subprimal portion and/or the remaining portion. Formulation requirements shall be determined on a boneless basis. Primal or subprimal cuts that have more than a minor amount of lean removed are not eligible for the primal portion.

The purchaser has an option to select a ground beef style derived from one of the specific primal portions described below. If no such selection is made, Style 1 will apply. Product produced in accordance with the following styles shall be labeled accordingly.

### Style 1 Ground Beef, Special

As described above.

### Style 2 Ground Beef, Chuck

Ground beef chuck may be derived from any portion of a boneless chuck item including the foreshank provided that the shank meat in the mixture not exceed its natural 6 percent proportions. If, however, the purchaser specifies the product's 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, unless otherwise specified, the producer will 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

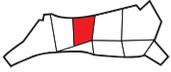
Ground beef round may be derived from any portion of a boneless round item including the hindshank, provided that the shank meat in the mixture not exceed its 6.0 percent natural proportions. If, however, the purchaser specifies the product's fat content to be 15 percent or less, or when the producer's label declares that the fat content of packaged ground beef round product is 15 percent or less, then the producer, unless otherwise specified, will 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 a boneless sirloin item. When the purchaser specifies the product's fat content to 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, unless otherwise specified, will be allowed to use any portion of a boneless knuckle item up to 50 percent of the formulation as a lean source.

If purchasers desire any of the above formulations prepared with VPP, they may specify Item No. 137A, Ground Beef and Vegetable Protein Product, Special. The VPP shall be added as described in Item No. 136A.

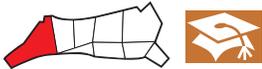
## 140 Hanging Tender



The hanging tender is a soft, grainy-textured, elliptical-shaped muscle approximately 7 inches long (180 cm). There is only one hanging tender in a carcass and it is found between the 12th and 13th ribs on the right side of the carcass close to the backbone.



## 158 Beef Round, Primal



This bone-in item consists of the top, bottom, knuckle portion (Item No. 167), rump, heel, and shank. It remains after Item No. 172 is separated from the hindquarter Item No. 155. The loin end shall be exposed by a straight cut beginning at the juncture of the last sacral and the first caudal vertebrae, exposing the ball of the femur without severing the protuberance. No more than two vertebra shall remain on the round. The *tensor fasciae latae* shall not extend completely around the outside of the knuckle. The *obliquus abdominis internus* or flank muscle shall be excluded.



### Beef Round, Components

- A 171F Heel
- B 174 Top (Inside)
- C 171C Eye of Round
- D 171B Outside (Flat)
- E 167A Knuckle, Peeled



## 158A Beef Round, Diamond-Cut



This bone-in item consists of the top, bottom, full knuckle (Item No. 167B), rump, heel and shank. It remains after Item No. 172A is separated from the hindquarter Item No. 155. The loin end shall be exposed by two straight cuts which exposes the ball of the femur without severing the protuberance and leaves the full knuckle attached. The first cut shall start at a point passing through the 4th sacral vertebra and extend to the ball of the femur. The second cut shall extend from the ball of the femur to a point on the ventral edge exposing the *tensor fasciae latae* extending completely around the outside of the knuckle. The *obliquus abdominis internus*, or flap muscle, shall be excluded. The full knuckle may be separated from the round. If separated, it shall be separated as described in Item No. 167. The full knuckle shall be individually packaged and packed in the same container.

## 159 Beef Round, Primal, Boneless



This boneless item is prepared from Item No. 158. The top (inside) round shall be separated from the knuckle through the natural seam. The *tensor fasciae latae* shall not extend completely around the outside of the knuckle. All bones, cartilages, *obliquus abdominis internus*, the *sacrosciatic* ligament, the lean and fat that overlaid the *sacrosciatic* ligament, the lean and fat (oyster) that overlaid the aitch bone, the thick opaque portion of the *gracilis* membrane, and *popliteal* and *prefemoral* lymph glands shall be excluded. The tendinous ends of the shank and knuckle shall be cut to evidence no less than 75 percent lean. The knuckle may be separated from the boneless round. If separated, it shall be separated as described in Item No. 167 and individually packaged and packed into the same container.

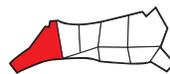


160 View from Loin End



160 View from Shank End

## 160 Beef Round, Shank Off, Partially Boneless



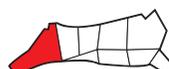
This partially boneless item is prepared as described in Item No. 158, except the aitch bone and the fat and lean overlying it (oyster), tail bones (sacral vertebrae), *sacrosciatic* ligament and the fat and lean overlying the ligament, the thick opaque portion of the *gracilis* membrane, exposed lymph glands, and the hindshank shall be excluded. The hindshank is excluded by a cut through the stifle joint along the natural seam between the heel and hindshank. The knuckle may be separated from the partially boneless round. If separated, it shall be separated as described in Item No. 167 and individually packaged and packed into the same container.

**160B Beef Round, Heel and Shank Off, Semi-Boneless**



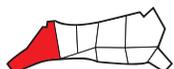
This item is described in Item No. 160, except, in addition, the heel is excluded by cutting through the natural seams.

**161 Beef Round, Shank Off, Boneless**



This boneless item is as prepared in Item No. 159, except, in addition, the hindshank is excluded as described in Item No. 160. Unless otherwise specified, the *popliteal* lymph gland shall also be excluded.

**161B Beef Round, Heel and Shank Off, Without Knuckle, Boneless**



This item is as described in Item No. 161, except, in addition, the heel and knuckle shall be excluded by cutting through natural seams.



**163 Beef Round, Shank Off, 3-Way, Boneless**

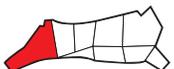


This item shall consist of the following items that are individually packaged and packed into the same container:

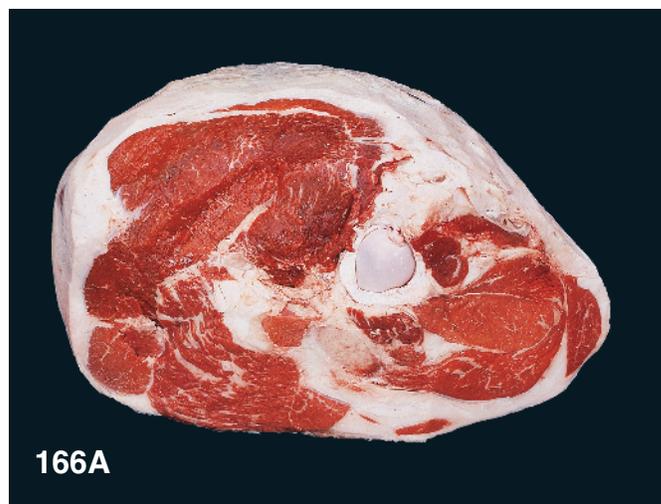
- Item No. 167 - Beef Round, Knuckle (Tip)
- Item No. 169 - Beef Round, Top (Inside)
- Item No. 170 - Beef Round, Bottom (Gooseneck)

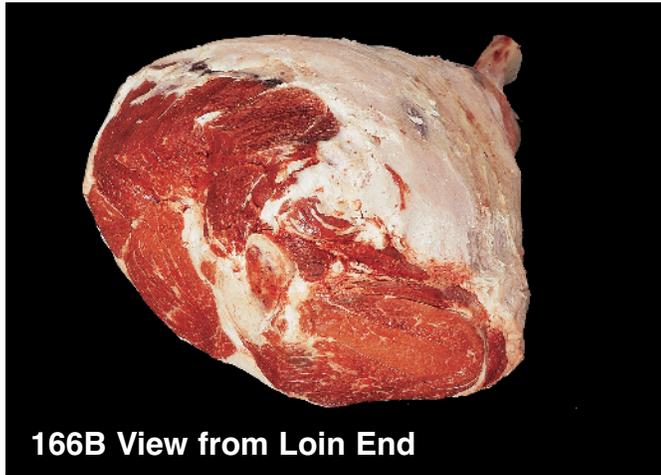


**166A Beef Round, Rump Partially Removed, Shank Off**



This item is as described in Item No. 160, except, in addition, the rump shall be partially excluded. The rump portion shall be removed anterior to the top or inside round exposing the *semitemdinosus*, the ball, and the protuberance of the femur. Neither the ball nor the medial portion of the *rectus femoris* may be severed. The *vastus lateralis* and/or the main portion of the *rectus femoris*, however, may be severed. As in Item No. 160, the aitch bone and overlying fat and lean (oyster), tail bones, *sacrosciatic* ligament and overlying lean and fat, exposed lymph glands, and the thick opaque portion of the *gracilis* membrane are excluded along with the rump.



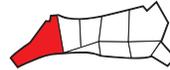


**166B View from Loin End**



**166B View from Shank End**

**166B Beef Round, Rump and Shank Partially Off, Handle On**

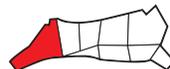


In preparing this item the rump is excluded together with the aitch bone and other portions described in Item No. 166A by a straight cut that exposes the *semitendinosus*, and a cross section of the ball of the femur. This cut must not sever the medial portion of the *rectus femoris* but may sever the *vastus lateralis* and/or main portion of the *rectus femoris*. Further, the hindshank and heel meat shall be excluded from the tibia or shank bone by a straight cut perpendicular to the ventral edge of the round that is posterior to, but no more than 2.0 inches (5.0 cm) from, the stifle joint, leaving no more than 4.0 inches (10.0 cm) of the shank bone exposed and firmly intact. The exposed shank bone shall be trimmed practically free of lean. A commonly used name to describe this item is “Baron of Beef.”



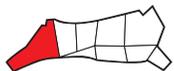
**167**

**167 Beef Round, Knuckle (Tip)**

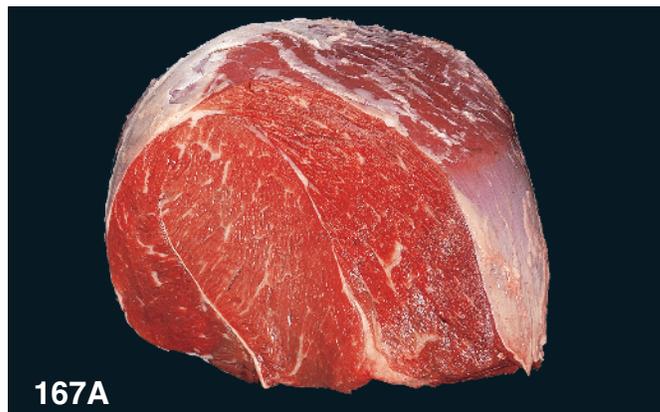


This boneless item consists of the posterior portion of the full knuckle comprised of the *vastus intermedius*, *vastus lateralis*, *vastus medialis*, and *rectus femoris*. A portion of the *sartorius* may remain, if firmly attached. In addition the *tensor fasciae latae*, though not completely extending around the outside of the knuckle, shall be exposed on the loin end. The knuckle is separated from the top (inside) round and bottom (gooseneck) round between the natural seams. All bones and cartilages shall be excluded. The tendinous end shall also be excluded exposing no less than 75 percent lean. When specified, the knuckle shall be split lengthwise into approximate equal portions.

**167A Beef Round, Knuckle (Tip), Peeled**



This boneless item is as prepared in Item No. 167, except, in addition, the *tensor fasciae latae*, fat, and skin tissue are excluded. When smaller roasts are specified, the knuckle shall be split lengthwise into approximate equal portions.



167A

**167D Beef Round, Knuckle (Tip), Peeled, 2-Piece**



This item is as described in Item No. 167A, except, in addition, the *vastus lateralis* and the *rectus femoris* are separated by cutting through the seam. The *sartorius*, *vastus medialis*, and *vastus intermedialis* shall be removed by cutting through the natural seams.

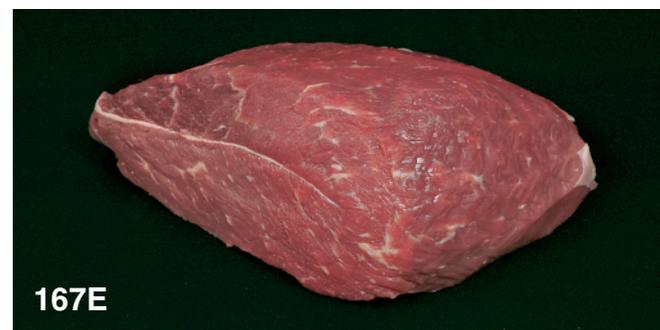


167D

**167E Beef Round, Knuckle (Tip), Center Roast (IM)**



This item consists of the *rectus femoris* muscle only from any IMPS Round Knuckle (Tip) item. It is separated from the other muscles as described in IMPS Item No. 167D.



167E

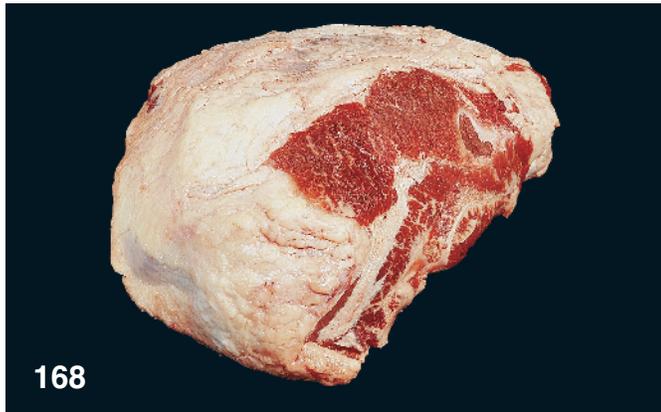
**167F Beef Round, Knuckle (Tip), Side Roast (IM)**



This item consists of the *vastus lateralis* muscle only from any IMPS Round Knuckle (Tip) item. It is separated from the other muscles as described in IMPS Item No. 167D.

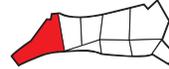


167F



**168**

**168 Beef Round, Top (Inside), Untrimmed**



This boneless item consists of the *semimembranosus*, *sartorius*, *adductor*, *gracilis*, and *pectineus* and is separated from the bottom round and knuckle through the natural seams. The *iliopsoas* may remain if firmly attached. All bones, cartilages, and exposed lymph glands shall be removed. Purchasers may request that this item be further trimmed. Purchasers may also request that the item be split into smaller pieces as well as netted or tied if so desired.



**169**

**169 Beef Round, Top (Inside)**



This boneless item is as described in Item No. 168, except the thick opaque portion of the *gracilis* membrane shall be removed. When smaller roasts are specified, the top round shall be split by no more than two lengthwise cuts, and subsequent cuts, if necessary, shall be made girthwise separating the item into approximate equal portions. Purchasers may also request further trimming and netting or tying of the product.

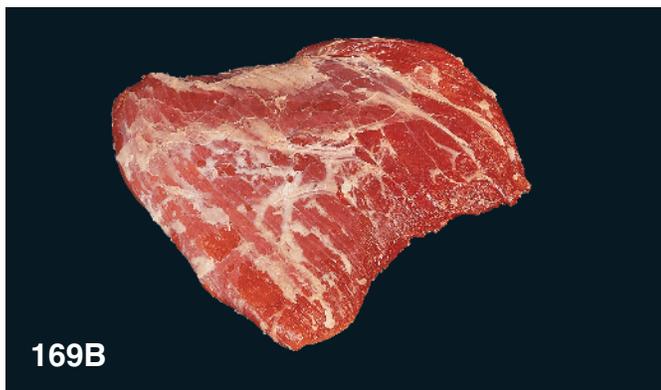


**169A**

**169A Beef Round, Top (Inside), Cap Off**

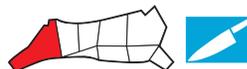


This item is as described in Item No. 169, except, in addition, the *gracilis* muscle and the loose side *pectineus* and *sartorius* muscles shall be excluded by cutting through the natural seams.



**169B**

**169B Beef Round, Top (Inside), Cap (IM)**



This item shall consist of the *gracilis* muscle that was separated from the top round as described in Item No. 169A.

## 169C Beef Round, Top (Inside), Side (IM)

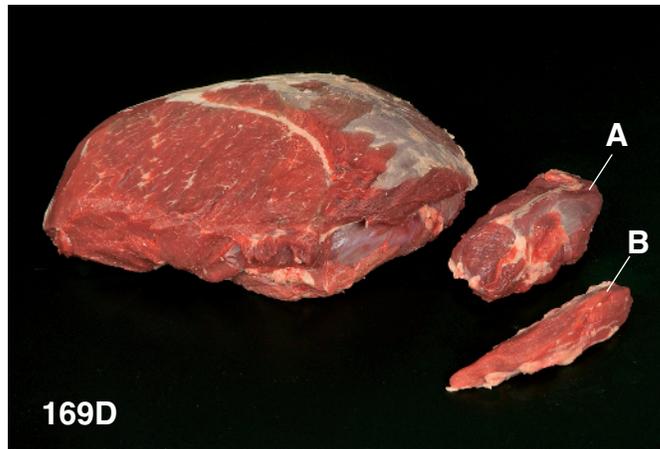


This item shall consist of the *sartorius* muscle only. This item is removed from the ventral (loose) side of the top round by cutting through the natural seam.

## 169D Beef Round, Top (Inside), Soft Side Removed



This item is that which remains after the *pectineus* (A) and *sartorius* (B) muscles as well as the *iliopsoas*, if present, have been removed from Item No. 168.



## 170 Beef Round, Bottom (Gooseneck)

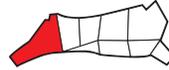


The bottom or gooseneck round is produced by separating the boneless item from the top round, knuckle, and shank between the natural seams. The item consists of the *semitendinosus*, *biceps femoris*, and heel and, in addition, may contain the *gluteus medius*, *gluteus accessorius*, and *gluteus profundus*. The *semitendinosus* muscle shall not be exposed on the loin end. All bones, cartilages, *sacrosciatic* ligament, the lean and fat that overlaid the *sacrosciatic* ligament, *popliteal* lymph gland, and the heavy opaque connective tissue separating the bottom round from the knuckle shall be excluded.





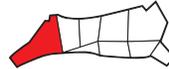
**170A Beef Round, Bottom (Gooseneck), Heel Out**



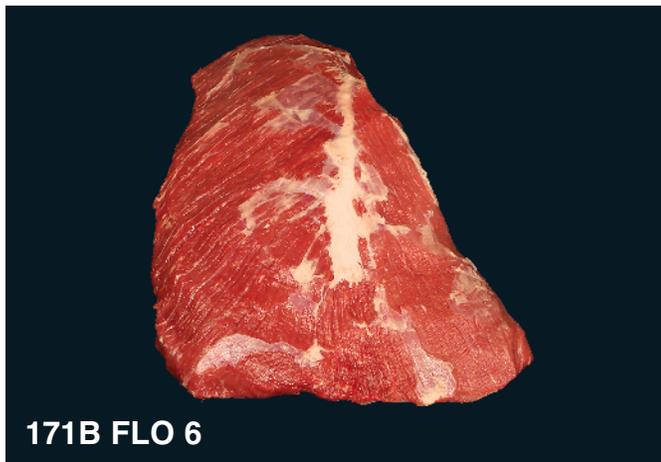
This item is as described in Item No. 170, except, in addition, the heel is excluded. The heel is removed by separating it along the natural seam adjacent to the *semitendinosus* and *biceps femoris*. When specified, the bottom round shall be split into approximate equal portions by cutting at an approximate right angle to the length of the item.



**171B Beef Round, Outside Round (Flat)**



The outside round or flat is produced by separating the boneless item from the top round, knuckle, heel, and *semitendinosus* or eye of round between the natural seams. The item consists of the *biceps femoris* and may contain the *gluteus medius*, *gluteus profundus*, and *gluteus accessorius*. The loin end shall expose the *biceps femoris* equal to or larger than the *gluteus medius* if it is present. All bones, cartilages, *sacrosciatic* ligament, and the lean and fat that overlaid the ligament, the opaque heavy connective tissue or silver skin along the ventral side, and the *popliteal* lymph gland shall be excluded.

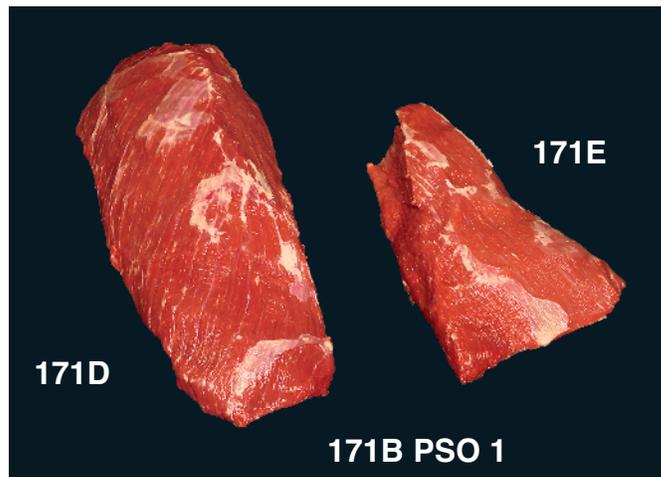


PSO: 1 - After being trimmed to meet FLO 6 Peeled/Denuded, Surface Membrane Removed requirements as shown (see page 10), item may be split into 2 parts as in Item Nos. 171D and 171E.

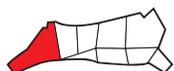
**171D Beef Round, Outside Round, Side Muscle Removed (IM)**



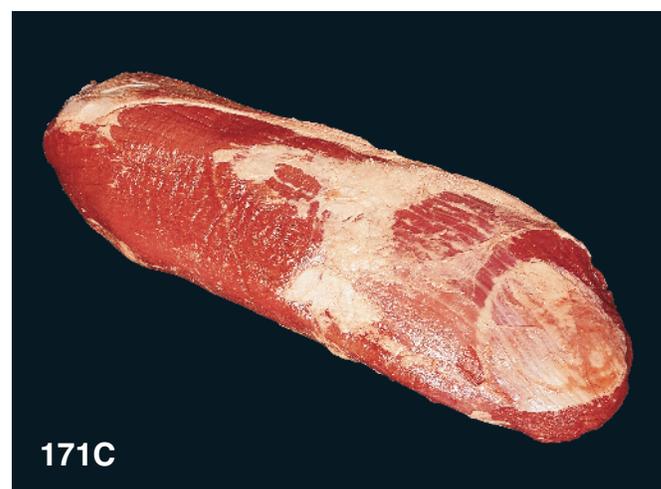
This item is as described in IMPS Item No. 171B except that the side muscle (*biceps femoris ishiatic head*) is removed by cutting through the natural seam.



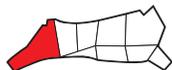
**171C Beef Round, Eye of Round (IM)**



This boneless item consists of the *semitendinosus* muscle and is produced by separating the eye of round from the top and outside rounds and heel between the natural seams. It shall not be severed on either end.



**171E Beef Round, Outside Round, Side Roast (IM)**



This item consists of the *biceps femoris ishiatic head* from the outside round. It is separated from the main portion of the *biceps femoris* by cutting through the natural seam.

**171F Beef Round, Bottom Round, Heel**



This will consist of the heel portion of the bottom (goose-neck) round. It is separated as described in IMPS Item No. 170A.

PSO: 1 - *Superficial digital flexor* muscle shall be removed.

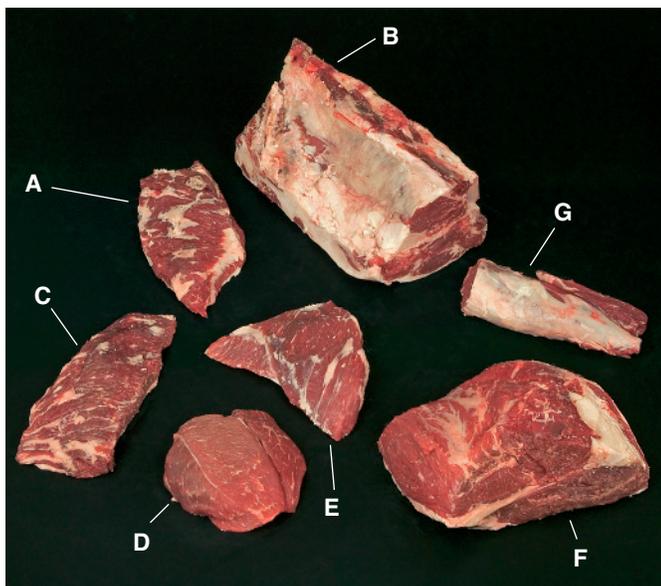




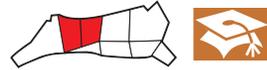
**172 View from Rib End**



**172 View from Sirloin End**



# 172 Beef Loin, Full Loin, Trimmed



This item is that portion of the hindquarter remaining after the removal of Item No. 158 and the flank. The trimmed loin shall consist of the short loin, sirloin, and the 13th rib. The hanging tender, kidney, and kidney knob and excess internal fat including that over the 13th rib bone shall be excluded. The flank shall be excluded by a straight cut ventral to, but not more than 6.0 inches (15.0 cm) from, the *longissimus dorsi* at the rib end to a point on the round end that is ventral to, but not more than 1.0 inch (2.5 cm) from, the *tensor fasciae latae*. The fat covering the lumbar, sacral, and tenderloin regions shall be trimmed to not exceed 1.0 inch (2.5 cm) in depth at any point.

## Beef Loin, Components

- A 176 Steak Tails
- B 174 Short Loin
- C 185A Flap
- D 185B Ball Tip
- E 185C Tri-Tip
- F 184 Top Sirloin Butt
- G 191 Butt Tender

## 172A Beef Loin, Full Loin, Diamond-Cut, Trimmed

This item is that portion of the hindquarter remaining after the removal of Item No. 158A and the flank. The flank removal measurements, fat covering thickness, and trim specifications for this item are the same as those for Item No. 172.



## 174 Beef Loin, Short Loin, Short-Cut

This item is prepared from the short loin portion of Item Nos. 172 or 172A. The short loin includes the 13th rib and is separated from the sirloin by a straight cut at a right angle to its length anterior to the hip cartilage that exposes the *gluteus medius*. The flank shall be excluded by a straight cut ventral to, but not more than 3.0 inches (7.5 cm) from, the *longissimus dorsi* at the rib end to a point on the sirloin end ventral to, but not more than 2.0 inches (5.0 cm) from, the *longissimus dorsi*.

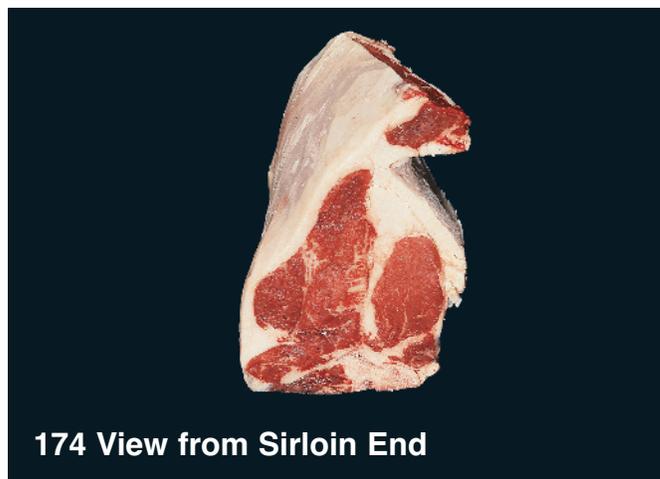


The purchaser specified options (PSO) for flank removal by a straight cut ventral to the *longissimus dorsi* are as follows: (Rib end x Sirloin end)

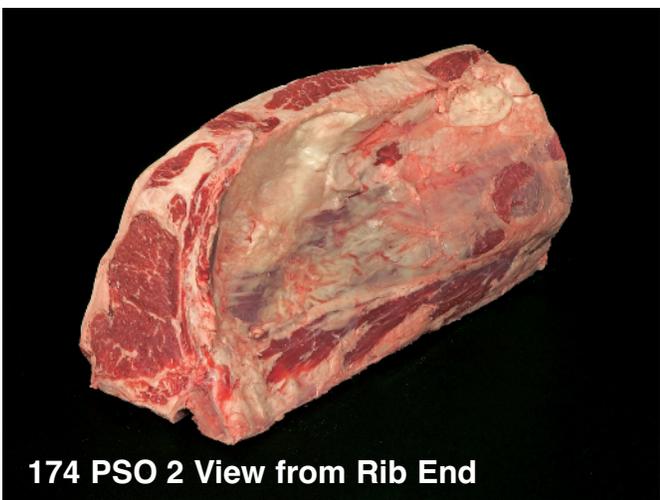
- PSO: 1 - 1.0 inch (2.5 cm) x 1.0 inch (2.5 cm)
- 2 - 1.0 inch (2.5 cm) x 0 inch (immediately ventral)
- 3 - Other as specified



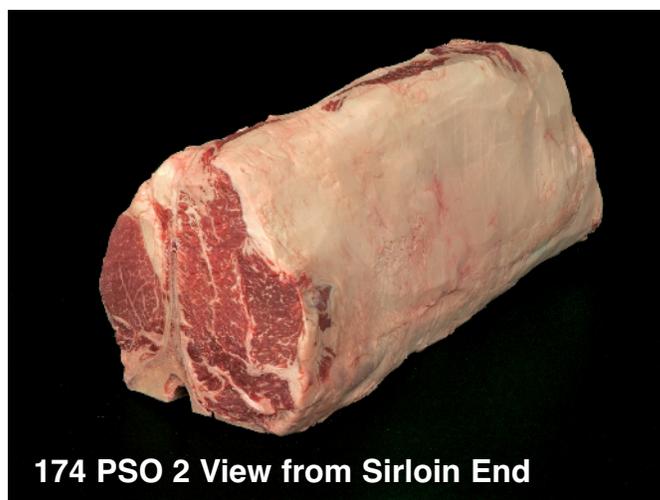
174 View from Rib End



174 View from Sirloin End



174 PSO 2 View from Rib End



174 PSO 2 View from Sirloin End

# 175 Beef Loin, Strip Loin, Bone In

This item is prepared from the short loin portion of Item Nos. 172 or 172A as described in Item No. 174, except the flank shall be excluded by a straight cut ventral to, but not more than 6.0 inches (15.0 cm) from, the *longissimus dorsi* 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 *longissimus dorsi*. In addition the tenderloin and the protruding edge of the chine bone are excluded. The chine bone shall be removed along the dorsal edge of the spinal groove without scoring the *longissimus dorsi* in the event that it is exposed.

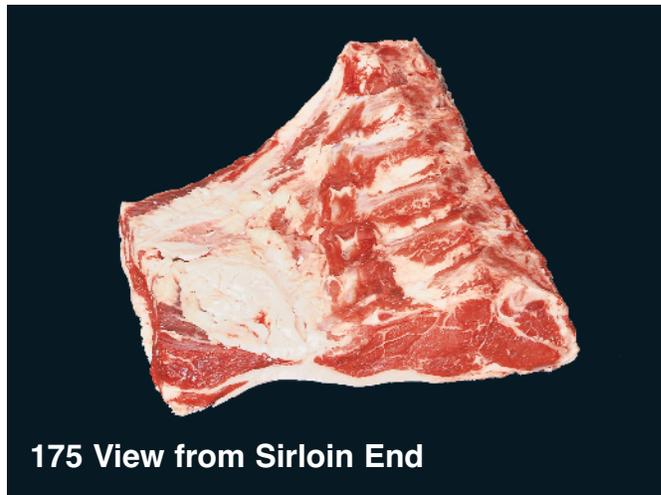


The purchaser specified options (PSO) for flank removal by a straight cut ventral to the *longissimus dorsi* are as follows: (Rib end x Sirloin end)

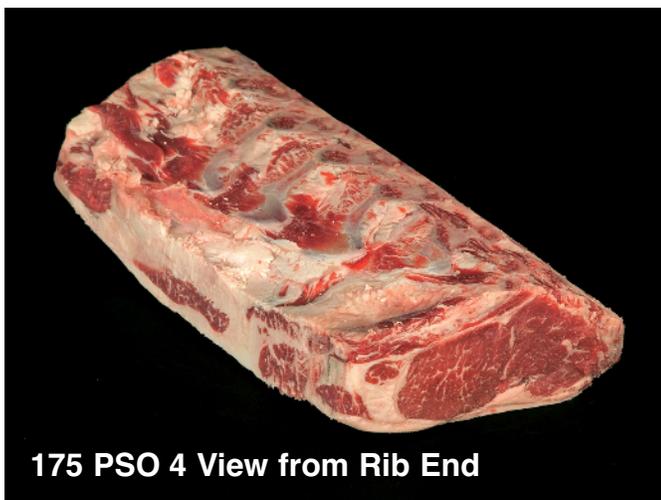
- PSO: 1 - 4.0 inches (10.0 cm) x 3.0 inches (7.5 cm)
- 2 - 3.0 inches (7.5 cm) x 2.0 inches (5.0 cm)
- 3 - 1.0 inch (2.5 cm) x 1.0 inch (2.5 cm)
- 4 - 1.0 inch (2.5 cm) x 0 inch
- 5 - 0 inch x 0 inch
- 6 - Other as specified



**175 View from Rib End**



**175 View from Sirloin End**



**175 PSO 4 View from Rib End**



**175 PSO 4 View from Sirloin End**

## 176 Beef Loin, Steak Tail

This item, which may include both the *obliquus adominis internus* and *obliquus adominis externus* muscles, may be prepared from the flank portion of any beef hindquarter, ventral to the short loin, or part thereof of any full loin, short loin, or bone-in or boneless strip loin item from which it is possible to produce the item. Unless otherwise specified by the purchaser the Fat Limitations Option (FLO) 4, Practically Free of Fat (75 percent lean/seam surface exposed), shall apply. The size of the individual pieces shall measure 8 square inches (20 square cm) or more. See page 10 for other FLO options.



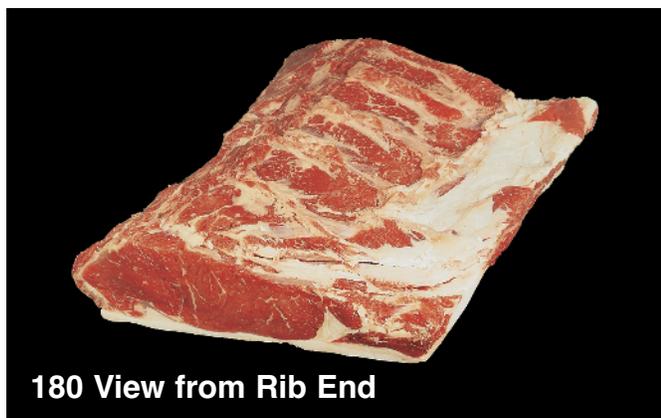
176

## 180 Beef Loin, Strip Loin, Boneless

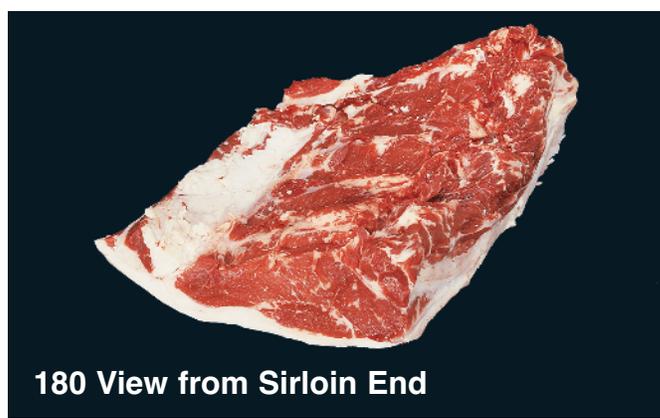
This boneless item is prepared from any loin item that meets the end item requirements. The item on the rib end displays the 13th rib mark and shall follow the natural curvature of the 13th rib. The sirloin end shall be anterior to the hip cartilage, forming an approximate right angle with the length of the loin, and exposing the *gluteus medius*. The flank side shall be ventral to, but not more than 3.0 inches (7.5 cm) from, the *longissimus dorsi* at the rib end to a point on the sirloin end ventral to, but not more than 2.0 inches (5.0 cm) from, the *longissimus dorsi*.

The purchaser specified options (PSO) for flank removal by a straight cut ventral to the *longissimus dorsi* are as follows: (Rib end x Sirloin end)

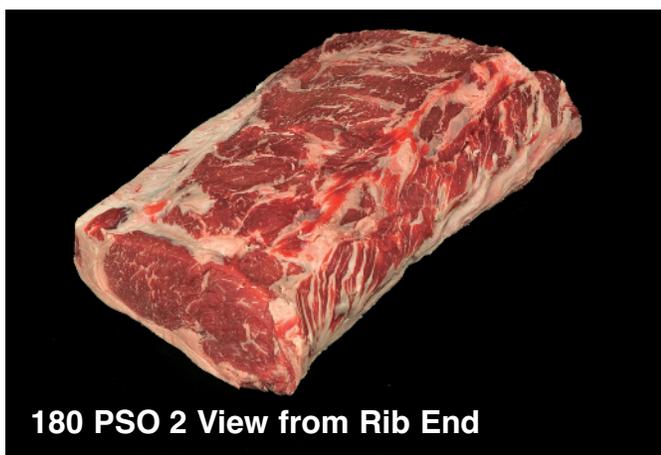
- PSO: 1 - 2.0 inches (5.0 cm) x 1.0 inch (2.5 cm)
- 2 - 1.0 inch (2.5 cm) x 0 inch
- 3 - 1.0 inch (2.5 cm) x 1.0 inch (2.5 cm)
- 4 - 0 inch x 0 inch
- 5 - Other as specified



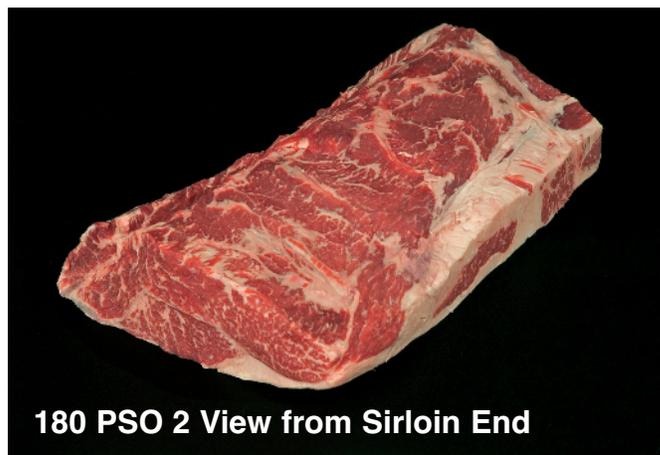
180 View from Rib End



180 View from Sirloin End



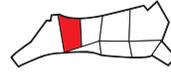
180 PSO 2 View from Rib End



180 PSO 2 View from Sirloin End



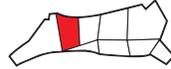
**181 Beef Loin, Sirloin**



The bone-in sirloin is the posterior section of a full loin remaining after its separation from the short loin. See Item Nos. 172 and 174 for detailed specifications. The fat covering the lumbar, sacral, and tenderloin regions shall be trimmed not to exceed 1.0 inch (2.5 cm) in depth at any point.



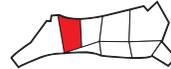
**181A Beef Loin, Top Sirloin, Bone In**



This bone-in item is prepared from Item No. 181 and is what remains after both the butt tenderloin and the bottom sirloin butt are separated from the bone-in sirloin. The bottom sirloin butt is excluded by a straight cut along the natural seam between the *gluteus medius* and the knuckle. The separation continues to the outside surface of the sirloin leaving a portion of the *tensor fasciae latae* attached to the top sirloin. The butt tender is excluded by separating it from the hip bone. The protruding points of the hip bone socket and the first sacral vertebrae shall also be excluded to facilitate handling and packaging.



**184 Beef Loin, Top Sirloin Butt, Boneless**

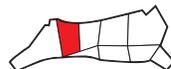


This boneless item is prepared from Item Nos. 181 or 181A and contains the *gluteus medius*, *gluteus accessorius*, *gluteus profundus*, and the *biceps femoris*. The short loin end of the top butt shall be approximately parallel to the round end exposing the *gluteus medius*. On the round end, the *biceps femoris* shall be approximately equal to or larger than the *gluteus medius*. All bones, cartilages, tenderloin, and the *sacrosciatic* ligament and the lean and fat that overlaid the ligament shall be removed.



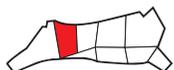
**184A Beef Loin, Top Sirloin Butt, Semi Center-Cut, Boneless**

This boneless item is as described in Item No. 184, except the *biceps femoris* (cap) shall be excluded. When smaller-



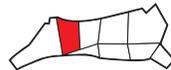
sized roasts are specified, this item shall be split lengthwise into approximate equal portions.

**184B Beef Loin, Top Sirloin Butt, Center-Cut, Boneless, Cap Off (IM)**



This boneless item is as described in Item No. 184, except all muscles other than the *gluteus medius* shall be excluded. The flakes of surface fat remaining over the *gluteus medius* shall not exceed 1.0 inch (2.5 cm) in their dimension nor 0.125 inch in depth at any one point. When smaller-sized roasts are specified, this item shall be split lengthwise into approximate equal portions.

**184D Beef Loin, Top Sirloin, Cap (IM)**

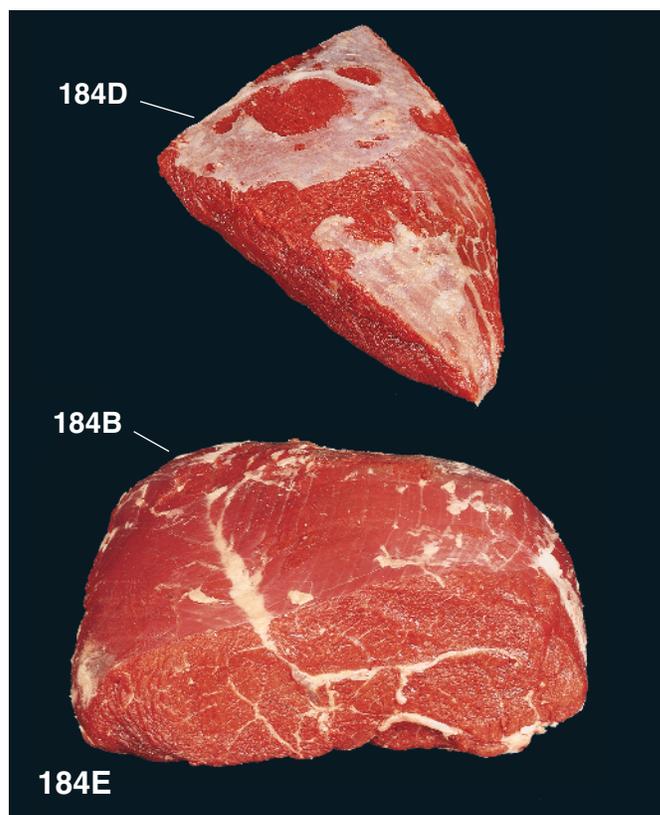


This item shall consist of the *biceps femoris* muscle. It is obtained when preparing Item No. 184B by a separation through the natural seam. Purchasers may specify the exterior fat cover trim desired.

**184E Beef Loin, Top Sirloin Butt, Boneless, 2-Piece**



This item is as described in Item No. 184, except the cap muscle shall be separated from the top sirloin. The two pieces, Item Nos. 184B and 184D, shall be trimmed to comply with specified fat thickness requirements and packaged together.



**184F Beef Loin, Top Sirloin Butt, Center Cut, Boneless, Seamed, 2-Piece**

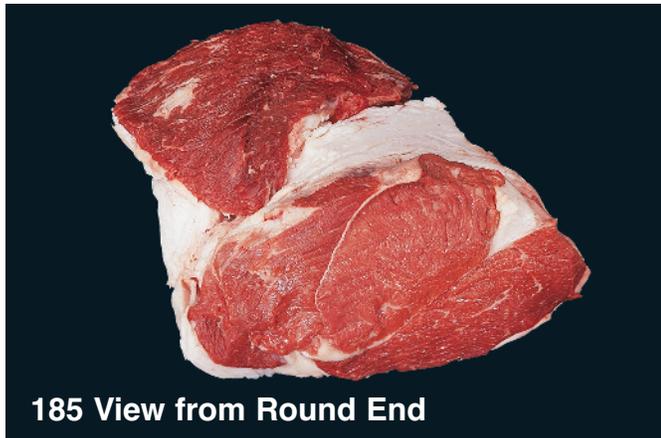


This item is prepared from any top sirloin butt that has been processed to the Item No. 184B specification and is then further prepared so that the dorsal side and ventral side of the *gluteus medius* have been separated by a cut through the natural seam. The remaining fat and connective tissue on both pieces shall be removed. As pictured the right or smaller piece side is sometimes referred to as the “Baseball Cut.”



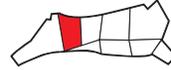


**185 View from Strip Loin End**

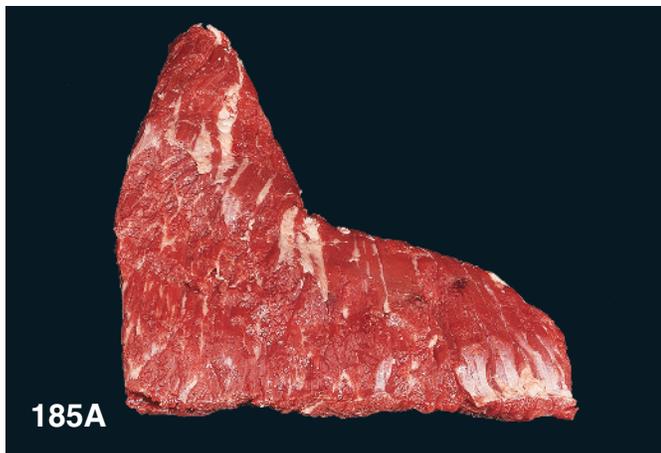


**185 View from Round End**

**185 Beef Loin, Bottom Sirloin Butt, Boneless**

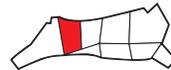


This item is prepared from Item No. 181. The separation of the bottom sirloin butt is described in Item No. 181A. The boneless bottom sirloin butt consists of 3 parts. They are the *tensor fasciae latae*, or tri-tip; the *vastus medialis*, *vastus lateralis*, and *rectus femoris*, or ball tip; and the *obliquus abdominis internus*, or flap. All bones and cartilages shall be excluded.



**185A**

**185A Beef Loin, Bottom Sirloin Butt, Flap, Boneless (IM)**



This item consists of the *obliquus abdominis internus* muscle from the bottom sirloin butt. The boneless flap is separated from the ball tip and the tri-tip through the natural seam. The heavy connective tissue and any cartilage shall be excluded.

The accompanying picture represents Fat Limitation Option (FLO) 6 but is available untrimmed by specifying FLO Option 1. See page 10 for more information.



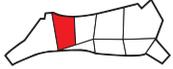
**185B**

**185B Beef Loin, Bottom Sirloin Butt, Ball Tip, Boneless**



This item consists of the *vastus medialis*, *vastus lateralis*, and *rectus femoris* muscles from the bottom sirloin butt. The boneless ball tip is separated from the tri-tip and the flap through the natural seam. All bones, cartilages, and the outside skin tissue shall be excluded.

**185C Beef Loin, Bottom Sirloin Butt, Tri-Tip, Boneless (IM)**

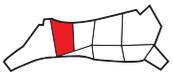


This item consists of the *tensor fasciae latae* muscle from the bottom sirloin butt. The boneless tri-tip is separated from the ball tip and the flap through the natural seam. Any cartilage or connective tissue shall be excluded.



185C

**185D Beef Loin, Bottom Sirloin Butt, Tri-Tip, Boneless, Defatted (IM)**

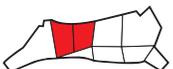


This item is as described in Item No. 185C, except it shall be trimmed practically free of fat.



185D

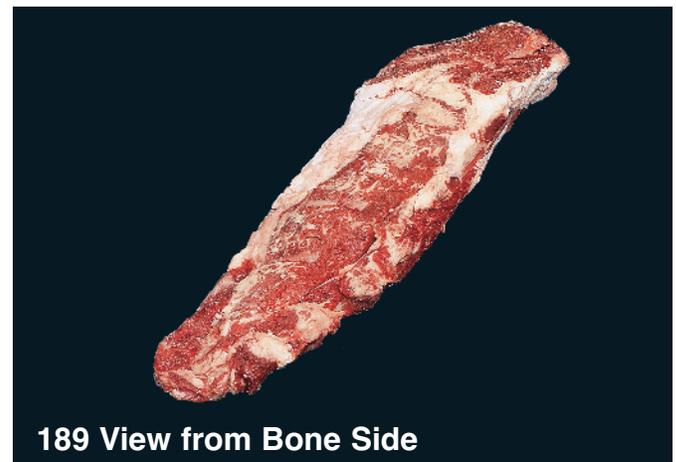
**189 Beef Loin, Tenderloin, Full**



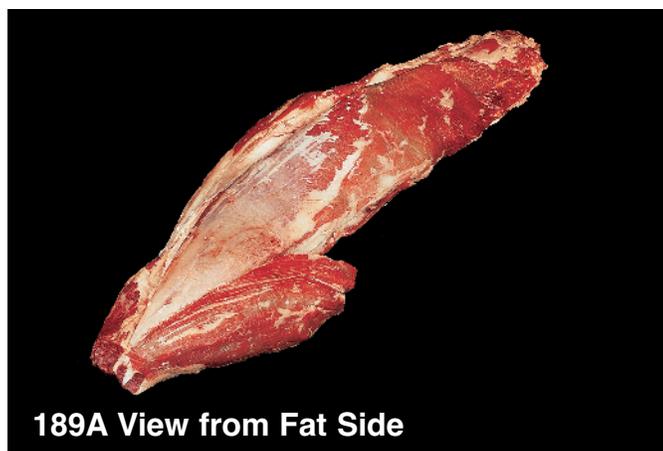
This item is derived from a full loin as described in either Item Nos. 172 or 172A. The boneless item shall consist of the *psaos major*, *psaos minor*, *iliacus*, and may show the presence of the *sartorius*. The *obliquus abdominis internus* muscle, or flap, if present, shall be trimmed level with the fat surface. The sirloin butt end of the tenderloin shall expose the *psaos major*, *iliacus*, and if present, the *sartorius*. The surface fat shall be trimmed so as not to exceed 0.75 inch (19 mm) in depth at any point measured along the tenderloin from the head or butt end to the exposed lymph gland. The surface fat from the lymph gland toward the tail shall be tapered down to the lean at a point not beyond three-quarters the length of the entire tenderloin. The tenderloin shall also be trimmed free of ragged edges. A score into the tenderloin exceeding 0.5 inch (13 mm) in depth is not acceptable.



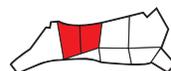
189 View from Fat Side



189 View from Bone Side



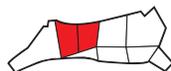
**189A Beef Loin, Tenderloin, Full, Side Muscle On, Defatted**



This item is as described in Item No. 189, except the entire tenderloin shall be practically free of surface and wing fat. Wing fat is the fat lying between the main body of the tenderloin and the *iliacus* muscle, or wing, as it is often called.



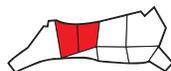
**190 Beef Loin, Tenderloin, Full, Side Muscle Off, Defatted**



This item is as described in Item No. 189A, except the side muscle, or *psaos minor*, shall be excluded. The principal membranous tissue over the main body of the tenderloin, or *psaos major*, shall remain intact.

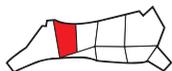


**190A Beef Loin, Tenderloin, Full, Side Muscle Off, Skinned**

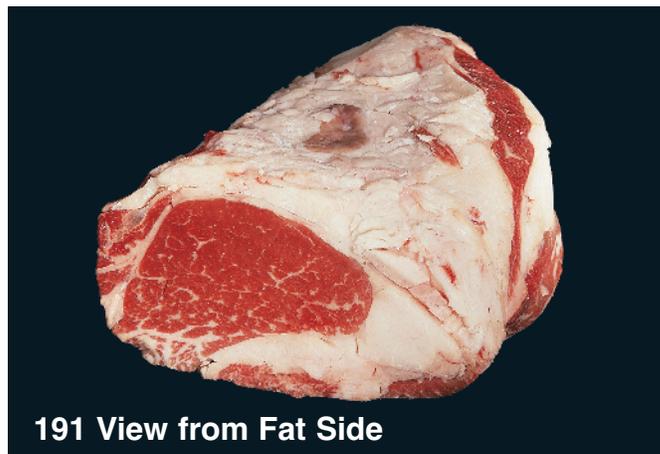


This item is as described in Item No. 190, except the principal membranous tissue covering the *psaos major* shall be excluded.

## 191 Beef Loin, Tenderloin, Butt



This item shall consist of the sirloin butt portion of the tenderloin. The sirloin, or butt end, shall expose the *psoas major*, *psoas minor*, *iliacus*, and if present, the *sartorius*. Further, the *obliquus abdominis internus*, or 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 displays the *psoas major* and the *psoas minor* muscles no further along the length of the tenderloin than 0.5 inch (13 mm) inch beyond the *iliacus*. The surface fat shall be trimmed so as not to exceed 0.75 inch (19 mm) in depth at any point. The large lymph gland shall be exposed. A score into the butt tenderloin exceeding 0.5 inch (13 mm) is not acceptable.

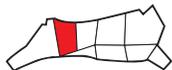


191 View from Fat Side

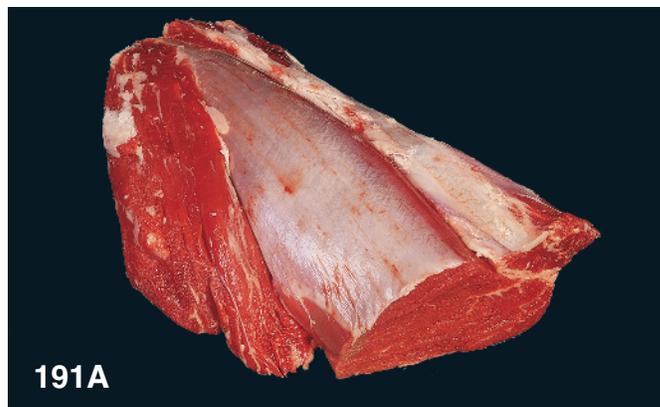


191 View from Bone Side

## 191A Beef Loin, Tenderloin, Butt, Defatted

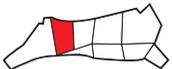


This item is as described in Item No. 191, except the surface and wing fat, as explained in Item No. 189A, shall be trimmed practically free.



191A

## 191B Beef Loin, Tenderloin, Butt, Skinned



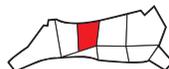
This item is as described in Item No. 191A, except the principal membranous tissue covering the *psoas major* muscle shall be excluded.



191B



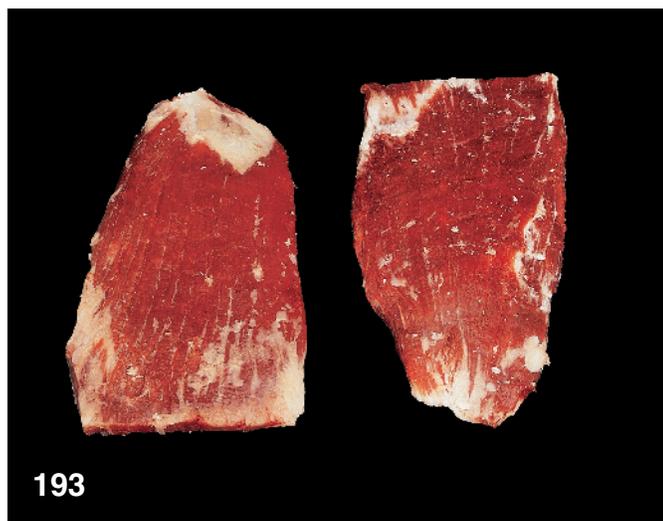
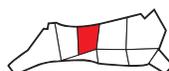
## 192 Beef Loin, Tenderloin, Short



This item shall consist of the short loin portion of the tenderloin and consists only of the *psaos major* and *psaos minor* muscles. The fat shall be trimmed to not exceed 0.5 inch (13 mm) in depth at any point over the *psaos major* at the sirloin butt end and shall be tapered down to the lean of the *psaos major* prior to the thin or tail end. A score into the short tenderloin exceeding 0.5 inch (13 mm) is not acceptable.

## 192A Beef Loin, Tenderloin Tails

This item shall consist of the thin or tail portion of the *psaos major*. The *psaos minor*, however, may remain firmly attached.



## 193 Beef Flank, Flank Steak (IM)



This boneless item consists of the *rectus abdominis* muscle from the flank region of the carcass. The flank steak is located at the cod or udder end. It is separated from the *transversus abdominis*, *obliquus abdominis internus*, and *obliquus abdominis externus* muscles through the natural seams. The item shall be prepared practically free of fat and the membranous tissue.