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Série 32

WITHDRAWAL

April 2020

Selected standards in the series Food

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Avril 2020

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GCS 32.48-92

Converted to GCS in 2014

Lamb Cuts

Withdrawn

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Lamb Cuts

ICS 67.120.10

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Acknowledgment is made for the French translation of this Canadian General Standards Board specification by the Translation Bureau of the Department of the Secretary of State.

Preface

This document has been converted to a Government of Canada (GC) Standard in November 2014. Its previous designation was 32.48. The original content has not been modified.

Withdrawn

CANADIAN GENERAL STANDARDS BOARD

LAMB CUTS

1. SCOPE

- 1.1 This specification applies to fresh and frozen lamb, the flesh of sheep less than one year old, in carcasses and cuts such as primals, subprimals, roasts and portion control cuts. It is primarily intended for use by food services in procurement of food.

2. APPLICABLE PUBLICATIONS

- 2.1 The following publications are applicable to this standard:

2.1.1 Canadian General Standards Board (CGSB)

32.72 — Handling, Packaging and Labelling of Meat, Poultry and Fish for Food Services.

2.1.2 Canadian Meat Council

Food Service Meat Manual.

2.1.3 Department of Agriculture

The Canada Agricultural Products Act

The Lamb and Mutton Carcass Grading Regulations

The Meat Inspection Act and Regulations.

2.1.4 Department of National Health and Welfare

The Food and Drugs Act and Regulations.

- 2.2 Reference to the publications in par. 2.1.1 and 2.1.2 is to the latest issues, unless otherwise specified by the authority applying this specification. The sources of all publications are shown in the Notes section.

3. CLASSIFICATION

- 3.1 Lamb shall be supplied fresh or frozen in the following grades as specified (par 7.1 and 2.1.2), if produced in Canada or corresponding official grades of the country of origin. The cuts shall derive from such grades as specified (par 7.1):

3.1.1 *Grades*

Canada A1

Canada A2

Canada A3.

- 3.2 **Type and Size of Cuts** — Lamb shall be supplied in the type and mass of cut as specified (par 7.1). Usual mass ranges and portion masses are given in Tables 1 and 2. The size of portion control cuts may also be specified as thickness of cut in which case the mass cannot be specified. The types of cuts are given in par. 5.5.

4. GENERAL REQUIREMENTS

- 4.1 In addition to meeting the requirements of this specification, the lamb shall comply with the applicable requirements of the publications listed in Section 2.

- 4.2 Lamb carcasses and cuts shall be neatly butchered and trimmed, and shall be free from bruises or blemishes of any kind. Carcasses from caul-dressed lambs shall not be included. Carcasses and cuts shall be delivered in good condition and shall show no evidence of deterioration at the time of delivery.
- 4.3 The lamb shall be prepared in an establishment that is registered under the Meat Inspection Act and Regulations and shall be delivered direct from a registered establishment to the consignee in case of lamb produced in Canada. Imported lamb shall be prepared in establishments approved by the Canada Department of Agriculture.

5. DETAILED REQUIREMENTS

5.1 Refrigeration Requirements

- 5.1.1 Fresh (chilled) cuts shall be thoroughly chilled to a temperature below 2°C and shall not have been frozen at any time.
- 5.1.2 Cuts to be frozen shall be promptly and thoroughly frozen at a temperature not higher than -24°C and be stored at that temperature. Frozen portion control cuts may be produced from the frozen primal cuts provided no defrosting is permitted during process.

5.2 Condition on Delivery

- 5.2.1 At the time of delivery the cuts shall not show evidence of off-condition, including but not restricted to off odour, blood clots, sores, mutilations, rancidity, dehydration, discolouration or evidence of mishandling.
- 5.2.2 Frozen cuts shall be delivered at a temperature not exceeding -18°C and shall not show evidence of defrosting or freezer deterioration.
- 5.3 **Tying and Netting** — When string-tying is required in the detailed description, cuts shall be made firm and compact and held intact by individual loops of strong twine uniformly spaced at approximately 50 mm intervals girthwise. In addition some cuts may require string-tying lengthwise. In lieu of string-tying, a stretchable netting or artificial casing may be used, provided it complies with the Meat Inspection Regulations. When specified (par 7.1), string-tying shall be provided for other cuts.

5.4 Preparation of Control Cuts

- 5.4.1 **Preparation of Portion Control Cuts (1204-1234)** — Unless otherwise specified in the following detailed descriptions of cuts, portion control cuts shall be cut in full slices in a straight line reasonably perpendicular to the outer surface at an approximate right angle to the length of the major cut from which they are produced.
- 5.4.2 **Surface Fat** — Unless otherwise specified (par. 7.1), or unless specific surface fat limits are given in the following detailed description of cuts, surface fat on cuts where present shall not exceed an average of 6 mm in thickness, and the thickness of any point shall not be more than 13 mm.

Defatting shall be effected by smoothly removing the fat in following the contour of the underlying muscle surface. Beveling the edges only is not acceptable. In determining the average thickness of surface fat or the thickness of fat at any one point on cuts that have an evident, natural depression into the lean, only the fat above the portion of the depression that is more than 20 mm in width shall be considered.

- 5.5 **Description of Cuts** — The lamb carcass and cuts shall meet the requirements specified within this section. Where indicated after the name of the cut, an illustration depicting the actual cut is contained in the Food Service Meat Manual. The illustration is provided to complement the detailed requirements and assist both contractor and user in identification of the required product. An illustration of the primal cuts is given in Figure 1.
- 5.5.1 **Cut 200 — Carcass** — A lamb carcass shall consist of the entire unsplit well-dressed carcass without the pluck (heart, liver and lungs) melt (spleen), and caul fat. Bloody tissue and frayed ends, such as are usually at the neck, and practically all heart fat, shall be closely removed and excluded. The skirt (diaphragm) and the hanging tender may be removed in whole or in part.
- 5.5.2 **Cut 202 — Foresaddle** — The foresaddle shall be all of the anterior portion of the carcass produced by “ribbing” the carcass; that is, separating the foresaddle from the hindsaddle by sawing and cutting between the 12th and 13th

ribs, the 13th rib remaining with the hindsaddle, and continuing the cut through the meat and cartilage of the flank and at right angles to the spine.

- 5.5.3 **Cut 203 — Bracelet (Double)** — The double bracelet shall be the double hotel rack and attached plates remaining all in one piece after separation is made from the fronts (double) (Cut 206, par. 5.5.6) by cutting reasonably straight across and through the foresaddle at right angles to the spine and following the natural curvature between the 5th and 6th ribs so that the 6th through the 12th ribs remain in the hotel rack, trimmed (double) (Cut 204, par. 5.5.4). The double bracelet requires no further trimming.
- 5.5.4 a. **Cut 204 — Hotel Rack, Trimmed (Double) (Illustrated as single)** — The double trimmed hotel rack shall be that portion of the bracelet (double) (Cut 203, par. 5.5.3) remaining after the breast portions have been removed. The breast portions shall be removed from racks by starting a cut on the 12th rib not more than 100 mm from the extreme outer tip of the rib eye muscle, and continuing it in a straight line to a point on the 6th rib not more than 100 mm from the extreme outer tip of the rib eye muscle and continuing it in a straight line to a point on the 6th rib not more than 100 mm from the extreme outer tip of the rib eye muscle.
- 5.5.4 b. **Cut 204A (C71) — Rack, Roast Ready (Illustrated)** — The roast ready rack shall be prepared from a split hotel rack (Cut 204, par. 5.5.4 a.) by removing fell, skin and all bones except rib bones. The plate shall be cut off 50 mm from the rib eye muscles outer edge on both ends of the rack. Blade bone, lean and fat above it shall be removed and the rack's outer fat covering be bevelled to form a reasonably even surface with an average fat covering of 6 mm, not exceeding 10 mm at any point. The backstrap shall also be removed.
- 5.5.5 **Cut 205 — Fronts and Plates (Double)** — The double fronts and plates shall consist of that portion of the foresaddle (Cut 202, par. 5.5.2) remaining after the removal of the hotel rack, trimmed (double) (Cut 204, par. 5.5.4).
- 5.5.6 **Cut 206 — Fronts (Double)** — The double fronts shall consist of that portion of the foresaddle (Cut 202, par. 5.5.2) remaining after the removal of the bracelet (double) (Cut 203, par. 5.5.3).
- 5.5.7 **Cut 207 — Shoulder (Double) (Illustrated as single)** — The double shoulder shall consist of that portion of the foresaddle (Cut 202, par. 5.5.2) remaining after the removal of the foreshanks, briskets, the bracelet and the neck, and is obtained by making three straight cuts perpendicular to the outside of skin surface. The first cut shall pass across the foresaddle between the 5th and 6th ribs (this cut separates the fronts from the bracelet). The second cut shall pass through the cartilaginous juncture of the 1st rib and the anterior extremity of the sternum (breast bone cartilage), continuing in a straight line to the 5th rib, perpendicular to the first cut (this cut severs the foreshanks and briskets from the double shoulders). The third cut shall be made at a right angle to the neck not more than 25 mm from the shoulders, neatly removing the neck portion.
- 5.5.8 **Cut 209 — Breast and Shank** — The breast and shank shall consist of the flank, breast and shank, the breast and shank, or the brisket and shank portions left intact in one piece. The foreleg-bone portion shall be excluded after removal at or slightly beyond the first articulating joint of the knee towards the shank. The cut shall conform reasonably with those derived from making shoulders, hotel racks and trimmed loins as described in this standard but shall not include any pieces with unduly fragmented flesh and bone.
- 5.5.9 **Cut 230 — Hindsaddle** — The hindsaddle shall be the posterior portion of the unsplit carcass remaining after the removal of the foresaddle (Cut 202, par. 5.5.2).
- 5.5.10 **Cut 231 — Loin, Regular (Double)** — The double regular loin shall consist of both loins remaining in one piece as a pair after separation is made from the double leg portion of the hindsaddle (Cut 230, par. 5.5.9) at the anterior end of the hip bone leaving all of the hip bone in the leg. The cut separating the loin from the leg shall be perpendicular to the outside skin surface and also perpendicular to the back bone. The regular loin shall require no further trimming.
- 5.5.11 **Cut 232 — Loin, Trimmed (Double) (Illustrated Single)** — The double trimmed loin shall be that portion of the loin, regular (double) (Cut 231, par. 5.5.10) remaining after the flank portions have been removed. The flank portions shall be removed by starting a cut on the 13th rib not more than 100 mm from the extreme outer tip of the loin eye muscle, and continuing in a straight line to a point on the leg and not more than 100 mm from the extreme outer tip of the loin eye muscle. The kidney knobs shall be removed and the lumbar fat trimmed from the loin so that

the fat does not exceed 13 mm in thickness at the butt end. The fat shall then be tapered down to the lean surface at a point not more than three quarters of the length from the loin end.

- 5.5.12 **Cut 233 — Legs (Double) (Illustrated as single)** — The double legs shall be that portion of the hindsaddle (Cut 230, par. 5.5.9) remaining after the removal of the loin, regular (double) (Cut 231, par. 5.5.10).
- 5.5.13 **Cut 234 — Leg, Partially Boneless** — The partially boneless leg shall be prepared from one-half the legs (double) (Cut 233, par. 5.5.12) after sawing and cutting lengthwise centrally through the spine. The entire flank, all cod or udder fat and exterior surface fat in excess of 13 mm shall be completely removed; the pelvic, back and tail bones shall also be removed. The shank shall be removed by a cut starting at the muscular end of the gambrel cord (where the gambrel cord protrudes from the fleshy base of the leg), following the natural seam that separates the shank meat and the shank bone from the heel (gastrocnemius muscle) to the stifle joint, passing through the joint, removing the shank bone and attached shank meat. The round bone (femur) shall be left intact in the leg.
- 5.5.14 **Cut 235 — Back, Regular** — The regular back shall be that portion of the carcass remaining all in one piece after the removal of the fronts (double) (Cut 206, par. 5.5.6) and the legs (double) (Cut 233, par. 5.5.12). The regular back shall require no further trimming.
- 5.5.15 **Cut 236 — Back, Trimmed** — The trimmed back shall be that portion of the back, regular (Cut 235, par. 5.5.14) remaining after the breasts and flanks have been removed by a cut starting at a point on the 6th rib not more than 100 mm measured in a straight line from the extreme outer tip of the rib eye muscle and continuing in a reasonably straight line to a point on the leg end not more than 100 mm from the extreme outer tip of the loin eye muscle. The kidney knobs shall be removed and the lumbar fat trimmed from the loin so that the fat does not exceed 13 mm in thickness at the loin end. The fat shall then be tapered down to the lean surface at a point not more than three quarters of the length from the loin end.
- 5.5.16 **Cut 237 — Hindsaddle, Long-Cut, Regular** — The regular long-cut hindsaddle shall be that portion of the carcass remaining after the removal of the fronts (double) (Cut 206, par. 5.5.6). It shall require no further trimming.
- 5.5.17 **Cut 238 — Hindsaddle, Long Cut, Trimmed** — The trimmed long-cut hindsaddle shall be the legs (double) (Cut 233, par. 5.5.12) and the back, trimmed (Cut 236, par. 5.5.15), all in one piece.
- 5.5.18 **Cut 1204 — Rib Chops (Illustrated)** — Rib chops shall be prepared from a hotel rack, trimmed (double) (Cut 204, par. 5.5.4) or a portion of a hotel rack, except that the breast portion shall be removed by a cut starting on the 12th rib not more than 75 mm from the extreme outer tip of rib eye muscle and continuing in a straight line to a point on the 6th rib not more than 75 mm from the extreme outer tip of the rib eye muscle. The protruding edge of the chine bone shall be removed by sawing at an angle of approximately 45° to the split thoracic vertebrae beginning at the dorsal edge of the spinal cord groove. Chops cut from the blade bone end shall be free of the rib cover (the exterior fat and all muscles lying above the level of the blade bone) and the blade bone and its related cartilage. Rib chops shall have the fell completely removed. Surface fat shall be trimmed not to exceed 6 mm. The description “partially boneless” shall apply to chops prepared to the above description except that the fin bones are completely removed and excluded.
- 5.5.19 **Cut 1204A — Rib Chops, Frenched (Illustrated)** — French rib chops shall be prepared as described for Cut 1204, (par. 5.5.18) except that the individual chops shall have the meat, including the rib fingers, completely removed (frenched) to expose at least 20 mm on the end of one rib bone (those chops having more than one rib bone shall have the rib bone nearest the centre of the chop frenched and the other rib bone removed for the distance that the frenched rib bone is exposed). The frenched rib chops shall have the fell completely removed.
- 5.5.20 **Cut 1207 — Shoulder Chops (Illustrated)** — Shoulder chops shall be prepared from the arm and blade bone sections of a shoulder (double) (Cut 207, par. 5.5.7). Arm bone shoulder chops shall be cut first and shall be cut reasonably parallel to the normal line of separation of the shank from the shoulder up to but not including the knuckle bone. The arm bone chops shall have the rib bones (riblets) and underlying fat in excess of 6 mm removed and excluded. Blade chops shall be cut approximately parallel to the rib bones up to the juncture of the blade and knuckle bones.
- 5.5.21 **Cut 1208R — Shoulder Roast, Boneless, Tied (Illustrated)** — The tied boneless shoulder shall be prepared from one-half the shoulder (double) (Cut 207, par. 5.5.7) after sawing and cutting lengthwise centrally through the spine; the shoulder shall be made completely boneless. Boning shall be done by scalping the rib and back bones. The blade

bone shall be removed without cutting through the flesh at the ridge of the blade bone so as to leave the shoulder meat, including the clod, intact in one piece. All bones and cartilages, the backstrap, exposed major arteries and veins, neck meat with dark blood discoloration, and the prescapular lymph gland and surrounding fat in the excess of 13 mm in thickness shall be removed and excluded. The boneless shoulder shall be rolled with the eye muscle lengthwise of the roll, and string tied girthwise and lengthwise.

- 5.5.22 **Cut 1232 — Loin Chops (Illustrated)** — Loin chops shall be prepared from one half of a loin, trimmed (double) (Cut 232, par. 5.5.11) or a portion of a trimmed loin except that the flank shall be removed by a straight cut starting at a point on the 13th rib not more than 45 mm from the extreme outer tip of the loin eye muscle, and continuing in a straight line to a point on the leg end not more than 45 mm from the extreme outer tip of the loin eye muscle. The loin chops shall contain no portion of the hip bone, but a portion of the 13th rib may be present in chops from the rib. The loin chops shall have the fell completely removed. Surface fat shall be trimmed not to exceed 6 mm.
- 5.5.23 **Cut 1234R — Leg Roast, Boneless, Tied (Illustrated)** — The tied boneless leg shall be prepared as described for Cut 234 (par. 5.5.13). In addition, the round bone (femur) shall be removed by cutting between the inside and knuckle in a straight line through the natural seam, and then closely removing the round bone, kneecap, the adjacent heavy tendons and the kernel of fat including the popliteal gland. The boneless leg shall be held intact by tying girthwise and lengthwise. The surface fat shall not exceed 10 mm.
- 5.5.24 **Cut 1295 — Diced Lamb (Lamb for Stewing) (Illustrated)** — Diced lamb shall be prepared from the shoulder (double) (Cut 207, par. 5.5.7) except that the neck may remain attached to the shoulder. The shoulder shall be split and made completely boneless. All cartilage, backstrap, exposed arteries and veins, blood discoloured neck meat and the prescapular lymph gland shall be removed and excluded. Boneless meat may be hand or machine cut (grinding not permitted) into uniform cubes of the approximate size specified (par. 7.1). Surface or seam fat on any one piece shall not exceed 6 mm and the fat content for the total lot shall not exceed 25% (chemical lean 75%).

6. PREPARATION FOR DELIVERY

- 6.1 **Packaging** — Preparation for delivery shall be in accordance with normal commercial practice, specification 32.72 and as specified (par. 7.1).
- 6.2 **Marking** — Each carcass and primal cut shall bear the Canadian Department of Agriculture Inspection legend and grade identification with corresponding roller brand. For imported lamb the corresponding identifications used in the country of origin are required.
- 6.2.1 The shipping containers and packages shall be marked in accordance with the Meat Inspection Regulations and shall include the grade identification, and the cut number and name prescribed in this standard.
- 6.2.2 The cut number and net mass shall be stamped or tagged on each primal cut of lamb.
- 6.2.3 The cut number and net mass shall be stamped on each package and box at least at one end, in addition to the main panel, and on each shipping container, at both ends.
- 6.2.4 A statement shall be provided on the main panel of hermetically sealed products (vacuum packed, etc.) to the effect that the product is perishable and must be kept refrigerated or frozen as applicable.

7. NOTES

- 7.1 **Options** — The following options must be specified in the application of this specification:
- Grade of lamb (par. 3.1)
 - If fresh or frozen meat is desired (par. 3.1)
 - Type and mass (size) of cut (par. 3.2)
 - If string-tying is required (par. 5.3)
 - Surface fat limits, if other than as specified (par. 5.4.2)
 - Cube size of diced lamb (par. 5.5.24)
 - Package style and container size (par 6.1 and specification 32.72).

7.2 Illustrations

Coloured illustrations of those cuts so noted in section 5.6 are given in the Food Service Meat Manual (par. 2.1.2 and 7.3.2).

7.3 Sources of Referenced Publications

7.3.1 The publication referred to in par. 2.1.1 may be obtained from the Canadian General Standards Board, Sales Centre, Ottawa, Canada K1A 1G6. Telephone (613) 941-8703 or 941-8704. Fax (613) 941-8705.

7.3.2 The publication referred to in par. 2.1.2 may be obtained from the Canadian Meat Council, 5233 Dundas St. W., Islington, Ontario M9B 1A6.

7.3.3 The publications referred to in par. 2.1.3 and 2.1.4 may be obtained from the Canada Communication Group, Publishing, Ottawa, Canada K1A 0S9. Telephone (819) 956-4802.

Withdrawn

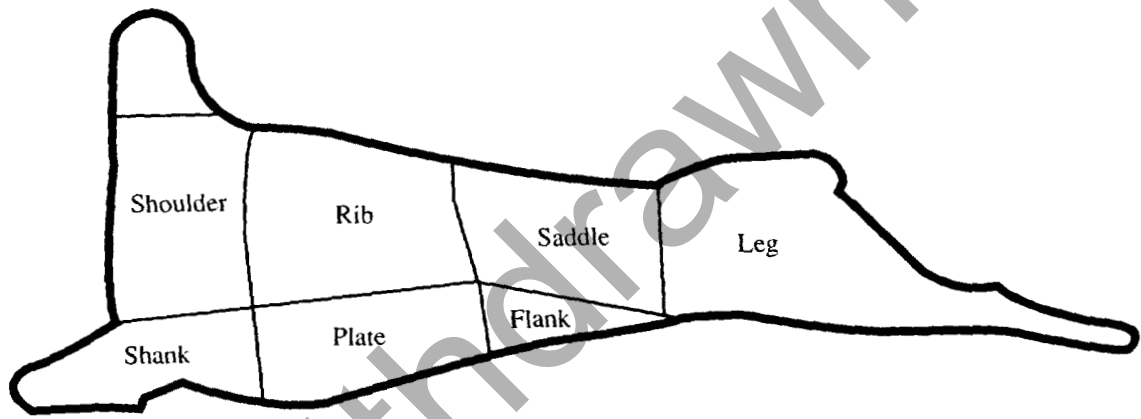


FIGURE 1
Primal Cuts of Lamb

TABLE 1

**Mass Ranges for Carcasses and Primal
and Subprimal Cuts of Lamb**

Cut No.	Cut Name	Mass Range (kg)
200	CARCASS	13-26
202	FORESADDLE	7-17
203	BRACELET (DOUBLE)	2-5
204	HOTEL RACK, TRIMMED (DOUBLE)	1-2
204A (C71)	RACK, ROAST READY	0.3-0.7
205	FRONT AND PLATES (DOUBLE)	5-13
206	FRONTS (DOUBLE)	5-12
207	SHOULDER (DOUBLE)	3.5-8.5
209	BREAST AND SHANK	2-5
230	HINDSADDLE	7-17
231	LOIN, REGULAR (DOUBLE)	2.5-5
232	LOIN, TRIMMED (DOUBLE)	1.5-3.5
233	LEGS (DOUBLE)	5-12
234	LEG, PARTIALLY BONELESS	2 AND UP
235	BACK, REGULAR	4-10
236	BACK, TRIMMED	2.5-7
237	HINDSADDLE, LONG-CUT, REGULAR	9-22
238	HINDSADDLE, LONG-CUT, TRIMMED	7-18
1234R	LEG ROAST, BONELESS, TIED	1.5-4
1208R	SHOULDER ROAST, BONELESS, TIED	1.5-2.5

TABLE 2

Portion control Cuts of Lamb

Cut No.	Cut Name	85 g	100 g	125 g	140 g
1204	RIB CHOPS	X	X	—	—
1204A	RIB CHOPS, FRENCHED	X	X	—	—
1207	SHOULDER CHOPS	—	—	X	X
1232	LOIN CHOPS	X	X	—	—

Tolerance for above portion control cuts shall be ± 8 g.