



Government
of Canada

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Canada

**FOOD QUALITY SPECIFICATIONS -
FOOD PURCHASED BY FEDERAL GOVERNMENT
DEPARTMENTS**

Veal

April 1, 2018

The following specifications are used by federal government departments purchasing the items listed below for their departmental food requirements

FQS-03 – Veal

Any items listed in all Food Quality Specification that are **bolded and in brown** are part of the current National Standard Cycle Menu (NSCM) Standing Offer. Other items that are not on the NSCM but are on the Standing Offer may not be listed in **brown**.

[FQS-03-01 – Veal Cuts Specification](#)

[FQS-03-02 – Portion Controlled Veal Cuts](#)

[Applicable Regulations and Resources for Veal](#)

Description

1. Meat derived from dressed carcasses of bovine animals having specific maturity characteristics (bones that are soft and reddish in colour, ribs that are narrow and slightly rounded, a sternum that shows distinct divisions and an aitch bone that is covered by cartilage) and a warm carcass weight of less than 205 kg with the hide on or less than 180 kg with the hide removed as per the [Canadian Food Inspection Agency \(CFIA\) – Meat Cuts Manual – Veal](#) and the [Canadian Food Inspection Agency - Wholesale Meat Specifications Document- Veal](#). Veal carcasses are graded for quality on the basis of meat colour, overall muscling, and fat cover.
2. Any cut of fresh/chilled and/or frozen veal procured in Canada must:
 - a. come from a facility licensed and inspected by [CFIA](#). A list of facilities licensed and inspected by [CFIA](#) can be found at [Canadian Food Inspection Agency \(CFIA\) – Search the list of Federally Registered Meat Establishments and their Licenced Operators](#);
 - b. come from a facility that meets the criteria as outlined in the [Canadian Food Inspection Agency \(CFIA\) - Meat Hygiene Manual of Procedures](#) and be manufactured in an establishment that was operating under a Hazard Analysis Critical Control Point (HACCP) principles based system and is a Canadian Federally Inspected processing plant;
 - c. meet all the requirements as outline in the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), and the [Food and Drug Regulations \(C.R.C., c. 870\)](#);
 - d. meet all the requirements as outlined in [Codex Alimentarius - General Principles of Food Hygiene](#);
 - e. come from a facility that meets HACCP System and Guidelines including the Annex as outlined in the [Codex Alimentarius - General Principles of Food Hygiene](#);
 - f. comply with food packaging and labeling requirements specified by the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), the [Food and Drug Regulations \(C.R.C., c. 870\)](#), and the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), and [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#);
 - g. be supplied in Canada Grade A1 as outline in the [Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\), Part IV, Grade Names and Grade Standards for Veal Carcasses](#), and the [Canada Beef, Beef Quality, the Canadian Veal Grading Program](#) (or the equivalent grade of the country of origin), unless otherwise specified;
 - h. Portion controlled veal cut products are to be supplied according to the following portion sizes unless otherwise specified:
 - (1) bone-in raw weight 250 g; and

- (2) boneless raw weight 225 g.
- i. meet the specification set out for the cut specified.
3. Any cut of fresh/chilled and/or frozen veal procured from countries other than Canada must:
 - a. only be procured/supplied from countries that are permitted to export these veal products to Canada. The [Canadian Food Inspection Agency \(CFIA\) - Meat and Poultry Products Manual of Procedures](#) provides current information on Countries from which commercial importation of meat products is permitted; and
 - b. come from a facility that meets HACCP criteria as outlined in the Annex to the [Codex Alimentarius - General Principles of Food Hygiene](#);
 - c. meet all requirements as outline in the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), the [Food and Drug Regulations \(C.R.C., c. 870\)](#), and the [Canadian Food Inspection Agency \(CFIA\)](#); and/or
 - d. meet all the requirements for the [USDA Standards for Grades of Veal and Calf Carcasses](#);
 - e. meet all regulations as outlined in [Meat Inspection Act \(R.S.C., 1985, c. 25 \(1st Supp.\)\)](#) and the [Meat Inspection Regulations, 1990 \(SOR/90-288\)](#) and the [Health of Animals Act \(S.C. 1990, c. 21\)](#); and/or
 - f. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All veal shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements;
 - g. meet all the requirements as outlined in [Codex Alimentarius - General Principles of Food Hygiene](#);
 - h. meet all the requirements as outlined in [Codex Alimentarius – Code of Hygienic Practice for Meat](#);
 - i. be marked with the official inspection mark of the government of the country of origin, prescribed by the national legislation of that country, to indicate that the veal product has been prepared in an establishment operating in accordance with the national meat inspection legislation of that country;
 - j. be supplied in the grading equivalency to Canada Grade A1 as outline in the [USDA Standards for Grades of Veal and Calf Carcasses](#) and the [Canada Beef, Beef Quality, Veal Grading Program](#), unless otherwise specified.

Packaging

4. Every package and/or container of veal in a registered establishment must:be included in the [Canadian Food Inspection Agency \(CFIA\) - Reference Listing of Accepted Construction Materials, Packaging Materials and Non-Food Chemical Products](#).
5. Every material use in packaging and/or wrapping veal products in a registered establishment shall:
 - a. protect the veal product sufficiently to prevent contamination;
 - b. be free from noxious substances;
 - c. not impart any undesirable substance to the veal product, either chemically or physically;
 - d. be sound in construction, clean and free from discoloration and objectionable odors, and
 - e. be durable and effective in regard to the manner it is used and will not tear if wet;
 - f. be lined for frozen ground veal products with:
 - (1) moisture proof film or

- (2) material that provide similar protection, so that each individual wrapped ground veal product, must be capable of being removed without defrosting the remaining packages products, and that each layer of veal can be extracted separately.
6. Any ground veal packaged into a container/box must correspond to the ground veal cut.
7. Any ground veal container/box marked with appropriate label, must correspond to the ground veal cut in that container/box.
8. No material used in packaging or labeling a veal product in a registered establishment shall come into contact with the veal product; if the contact might prevent the beef product from conforming to the requirements to the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), the [Food and Drug Regulations \(C.R.C., c. 870\)](#),
9. Unwrapped veal cuts are not acceptable.
10. Any unsuspected veal sides, quarters and primal cuts such must be handled in such a manner as to prevent their contamination. They may be protected using good quality paper bags, stockinettes and/or paper or any other accepted material. Special care must be taken to assure sufficient clearance between the product and the floor.
11. Every fresh/chilled dressed veal carcass must:
 - a. be marked in accordance with the description outline in the [Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#), the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), the [Food and Drug Regulations \(C.R.C., c. 870\)](#), the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#), and the [Meat Inspection Regulations, 1990 \(SOR/90-288\)](#);
 - b. meet the marking standards set out for that grade;
 - c. be marked with the following information:
 - (1) a grade name;
 - (2) a grade stamp;
 - (3) a yield stamp or a roller brand;
 - (4) meat inspection legend stamp, (a circular symbol with the word (“CANADA”), including a number that identifies the plant at which the dressed veal carcass was processed; and
 - (5) all other requirements as specified in the [Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#).
12. Any primal and sub-primal cut of veal packaged into a container/box must correspond to the veal carcass grade stamp.
13. Any Portion Controlled Veal Cut packaged into a container/box must correspond to the sub-primal cut of veal grade stamp.
14. Any container/box marked with grade label, must correspond to the primal and sub-primal cut of veal grade stamp in that container/box.
15. Every shipping container and/or packages of a primal cut and/or a sub-primal cut of veal:
 - a. shall be marked in accordance as outline in the [Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#), the [Food and Drug Regulations \(C.R.C., c. 870\)](#), the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#), and the [Meat Inspection Regulations, 1990 \(SOR/90-288\)](#);
 - b. shall include the following information:

- (1) the grade designation must be clearly printed on the box;
 - (2) the weights;
 - (3) the cut number,
 - (4) the product description (common name of the primal cut and/or a sub-primal cut of veal);
 - (5) health inspection crown symbol – oval with the word “CANADA”, including a number that identifies the plant number ensuring the primal cut and/or a sub-primal cut of veal was inspected in Canada for food safety; and
 - (6) all other requirements as specified in the [Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#)
- c. shall meet the standard set out for that grade;
- (1) the expression “or higher” is also permitted.

Storage and Distribution

16. Any dresses carcasses, primal cut and/or a sub-primal cut of fresh/chilled and/or frozen **veal** supplied shall:
- a. be transported in a cleaned and sanitized (where applicable) transport vehicles and of suitable design, to prevent microbial, physical and chemical contamination of the veal product;
 - b. be in a vehicle with the internal vehicles finishes in a good state of repair and made of corrosion-resistant material which cannot affect the organoleptic character of fresh veal products or otherwise render them unwholesome. Internal Interior of the vehicle must be smooth, impervious, and easy to clean and disinfect;
 - c. be transported in a refrigerated vehicle equipped to hold the veal products at the appropriate temperature either fresh and/or frozen and that both of these temperature conditions be maintained throughout the whole period of transport to include:
 - d. Veal requiring to be "Kept refrigerated":
 - (1) shall be maintained at no higher than 4°C;
 - (2) shall not have been frozen at any time; and
 - (3) shall not show evidence of off condition, including but not restricted to off odour, stickiness, gassiness, rancidity, sourness, dehydration, discoloration or mishandling, exception shall be made for the normal confinement odour and discoloration related to aging in vacuum packaging.
 - e. Veal requiring to be "Kept frozen":
 - (1) shall be maintained at a frozen state -18°C;
 - (2) shall not show evidence of defrosting and/or freezer deterioration;
 - f. not be carried in the same vehicles which are used for conveying live animals, controlled products as defined in the [Pest Control Products Act](#) or other substances that might adulterate the meat product; and
 - g. not be carried in the same vehicles as other goods in a manner which may adversely affect veal quality.

FQS-03-01 – Veal Cuts Specification

17. As outline in the [Canadian Food Inspection Agency \(CFIA\) - Meat Cuts Manual – Veal](#), the [Canadian Food Inspection Agency \(CFIA\) - Wholesale Meat Specifications Document- Veal](#), the [North American Meat Institute \(NAMI\) - Buyers Guide](#) and the [Canadian Meat Councils - Food Service Meat Manual 3rd Edition](#).

18. Canadian Veal is fabricated into the following cuts:

- a. dressed veal carcass,
- b. primal cuts;
- c. sub-primal cuts; and
- d. portion control cuts.

FQS-03-01-01-Table – Veal Carcass Specification

Cut	CMC ¹	CFIA ²	NAMI ³	Description ⁴
Dressed Veal Carcass		300	300	This item is the unsplit carcass with not more than two tail vertebrae remaining attached. The hanging tender and diaphragm may be removed, but, if remaining, the membranous portion of the diaphragm shall be trimmed close to the lean.
Side		303	303	A side consists of one half of the carcass and is produced by splitting the carcass through the vertebral column (backbone), exposing the spinal cord groove at least 75 percent of the length of the side. The hanging tender and the diaphragm may be removed, but, if not removed, the membranous portion of the diaphragm shall be trimmed close to the lean.
Foresaddle, 11 Ribs		304	304	This item is the anterior portion of the carcass after removal of the hindsaddle by a cut following the natural curvature between the 11 th and 12 th ribs, with the 1 st through the 11 th ribs remaining with the foresaddle. The diaphragm may be removed, but, if not removed, the

¹ The Canadian Meat Council (CMC) is the national association of federally inspected meat processors. The CMC Meat Manual, 3rd edition Rev (2000) includes all common and popular meat cuts used in the food services industry. The specifications are compatible with those of the Canadian Government Specification Board (CGSB). With few exceptions, the item and cut name are equivalent to those used by the North American Meat Institute (NAMI). The code numbers beginning with a "C" are for items unique to CMC's publications.

² The Canadian Food Inspection Agency's (CFIA) Wholesale Meat Specifications Document (WMSD) has been developed as a result of a thorough review of the current wholesale meat-cut nomenclature. The CFIA administers the *Meat Inspection Act* and *Meat Inspection Regulations*, the *Food and Drugs Act* and the *Food and Drug Regulations*, and the *Consumer Packaging and Labelling Act* and *Consumer Packaging and Labelling Regulations*, which require that meat cuts, organs and other carcass parts be identified on labels with proper common names.

The information about the meat cut names and their specifications and item numbers contained in the CFIA document is identical to that found in the Institutional Purchase Specifications (IMPS) documents developed and maintained by the United States Department of Agriculture's Agricultural Marketing Services (USDA-AMS) and the Meat Buyer's Guide, which is developed and maintained by the North American Meat Institute (NAMI).

³ The North American Meat Institute (NAMI) formerly NAMP's *Meat Buyers Guide* 8th edition is produced by NAMI and is based on IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's AMS (Agricultural Marketing Services)).

⁴ This description is based on specifications outlined by the Canadian Meat Council's *Food Services Meat Manual*, CFIA's *Wholesale Meat Specifications Document* (on line) and NAMI's *Meat Buyers Guide 8th Edition*. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references exist, the CFIA references shall apply

Cut	CMC ₁	CFIA ²	NAMI ₃	Description ⁴
				membranous portion shall be trimmed close to the lean.
Forequarter, 11 Ribs		304A	304A	This item is the anterior portion of Item No. 303 after the removal of Item No. 330A - Hindquarter, 2 Ribs or one-half of Item No. 304 - Foresaddle, 11 Ribs. The diaphragm may be removed, but, if not removed, the membranous portion shall be trimmed close to the lean.
Hindsaddle, 2 Ribs		330	330	The hindsaddle is the posterior portion of the carcass remaining after the removal of the Item No. 304 by a cut following the natural curvature between the 11 th and 12 th ribs, with the 12 th and 13 th ribs remaining with the hindquarter. The hanging tender and diaphragm may be removed, but, if present, the membranous portion shall be trimmed close to the lean.
Hindquarter, 2 Ribs		330A	330A	This item is prepared from Item No. 303. The hindquarter is separated from the forequarter by a cut following the natural curvature between the 11 th and 12 th ribs, with the 12 th and 13 th ribs remaining with the hindquarter. The hanging tender and diaphragm may be removed, but, if not removed, the membranous portion of the diaphragm shall be trimmed close to the lean.
(Hotel) Rack, 7 ribs	306	306	306	This item is prepared from Item No. 304A and shall have 7 ribs (ribs 5 - 11). The chuck and breast are removed by 2 straight cuts. The chuck is removed by a straight cut between the 4 th and 5 th ribs. The breast is removed by a straight cut across the ribs that is not more than 4.0 inches (10.0 cm) from the outer tip of the <i>longissimus dorsi</i> (ribeye muscle). The ribeye muscle shall be approximately equal to or larger than the <i>complexus</i> muscle on the cut surface of the chuck end. Purchaser may request this item be unsplit, which would be derived from Item No. 304.
Chuck, 4 Ribs		308	308	The chuck is that portion of the forequarter remaining after removal of the rack and plate portion of the breast by a straight cut between the 4 th and 5 th ribs. The foreshank and brisket may either be attached or separated and packaged with the chuck. Purchaser may request this item be unsplit.

Cut	CMC ¹	CFIA ²	NAMI ³	Description ⁴
				Purchaser may specify a 5 rib chuck, and the item would be called "Veal Chuck, 5 Ribs".
Chuck Square cut, 4 ribs		309	309	This item is as described in Item No. 308 except that the foreshank and brisket portion of the breast is removed by a straight cut perpendicular to the rack side, that passes through the cartilaginous juncture of the first rib and the sternum. Purchaser may request this item be unsplit. Purchaser may specify a 5 rib chuck, and the item would be called "Veal Chuck, Square-Cut, 5 Ribs".
Leg	334	334	334	The leg is that portion of the hindquarter remaining after the removal of Item No. 331.
Loin	331	331	331	The loin is the anterior portion of Item No. 330A, after removal of the leg. The leg shall be removed by a straight cut perpendicular to the back bone through a point immediately anterior to the hip bone, leaving no part of the hip bone cartilage on the loin. Purchaser may request an unsplit loin, which would be derived from Item No. 330.
Loin, Trimmed		332	332	The trimmed loin is as described in Item No. 331 except that the flank portions shall be removed by a straight cut that is not more than 4.0 inches (10.0 cm) from the outer tip of the <i>longissimus dorsi</i> (loin eye muscle). The kidneys and the kidney knobs shall be removed. The lumbar fat shall be trimmed so that it does not exceed 0.5 inch (13 mm) in thickness at the leg end. From the leg end, the fat shall be tapered down to the lean surface at a point not beyond 3/4 of the length of the loin. Purchaser may specify an unsplit loin, which would be derived from Item No. 330.
Chuck, Square-Cut, 4 Ribs, Neck Off, Tied, Boneless		309B	N/A	This item is as described in Item No. 309A except that the neck shall be removed by a straight cut approximately perpendicular to the neck vertebrae along a line where the neck joins the shoulder. The shoulder clod shall be replaced in its natural position, the boneless chuck shall be rolled with the <i>longissimus dorsi</i> lengthwise of the roll, and

Cut	CMC 1	CFIA ²	NAMI 3	Description ⁴
				the roast shall be netted or tied. When smaller roasts are specified, the boneless chuck shall be separated by cuts at right angles to its length. Purchaser may specify a 5 rib chuck, and the item would be called "Veal Chuck, Square-Cut, 5 Ribs, Neck Off, Boneless, Tied."
Chuck, Square-Cut, Neck Off, Arm Out, Tied, Boneless		309C	N/A	This item is as described in Item No. 309D or 309E except that the arm portion shall be removed and the shoulder clod shall be separated (but packaged with the boneless chuck) and trimmed in accordance with Item No. 310B. The arm portion shall be removed from the blade portion (after separation of the clod) by a straight cut, approximately perpendicular with the rack end that is ventral to, but not more than 3.0 inches (7.5 cm) from the <i>longissimus dorsi</i> at the rack end. The boneless blade portion and the shoulder clod shall be netted or tied separately and placed into the same container.
Shoulder Roast Boneless/ Chuck, Square-Cut, Clod Out, Boneless	1309 R	309D	N/A	This item is the same as Item No. 309B or 309C, except that the shoulder clod (with or without the <i>supraspinatus</i> attached) shall be excluded. The boneless chuck shall be rolled with the <i>longissimus dorsi</i> lengthwise of the roll and netted or tied.
Shoulder Clod	310	310	N/A	This item may be prepared from any veal chuck and shall include the muscles posterior to the humerus (<i>M. latissimus dorsi</i> , <i>triceps brachii</i> group, and <i>teres major</i>) and both the muscles above the blade bone (<i>supraspinatus</i> , <i>infraspinatus</i>) and lateral to the natural seam over the <i>deep pectoral</i> and <i>serratus ventralis</i> . The shoulder rose <i>orcutaneous trunci</i> muscle shall be removed when the underlying fat exceeds the surface fat thickness specified by the purchaser. All sides of the clod shall be trimmed so that the minimum thickness is not less than 0.5 inch (13 mm) at any one point. All bones and cartilaginous material shall be excluded and the tendons on the elbow end trimmed even with the lean. If specified, the boneless clod shall be rolled with the blade muscles folded over the thick

Cut	CMC ₁	CFIA ²	NAMI ₃	Description ⁴
				<p>end and netted or tied.</p> <p>For uniformly thick roasts, the clod can be split lengthwise, the ends reversed, and the boned surfaces placed together and netted or tied. Smaller roast may be made by slicing the netted or tied clod into desired sized portions. Larger roasts may be produced by reversing the ends of two clods and holding the boned surfaces together by netting or tying.</p> <p>Option 1: The chuck tender (<i>supraspinatus</i>) muscle shall be excluded.</p> <p>Option 2: The clod may be cut into two pieces and packaged into the same container by separating the blade muscles (<i>infraspinatus</i> and <i>supraspinatus</i>) from the arm portion by cutting through the natural seam between the <i>infraspinatus</i> and <i>triceps brachii</i> group.</p>
Veal Ground		396	396	<p>Material - Ground veal shall be prepared from any portion of the carcass (graded or ungraded). The meat shall be free of bones, cartilage, prefemoral, popliteal, and prescapular and other exposed lymph glands, heavy connective tissue, and the tendinous ends of shanks and knuckles to a point that exposes at least 75 percent lean on a cross-sectional cut. Unless otherwise specified, ground veal may be derived from previously certified boneless meat that has been frozen and stockpiled. The purchaser may specify the maximum amount of previously certified frozen boneless meat that can be mixed with fresh-chilled meat prior to final grinding.</p> <p>Processing - The boneless meat shall be ground at least once through a plate having holes not larger than 1.0 inch (25 mm) in diameter. Alternatively, boneless veal may be chopped or machine-cut by any method, provided the texture and appearance of the product after final grinding is typical of ground veal prepared by grinding only. Unless otherwise specified, final grinding shall be through a plate having holes 1/8 inch (3 mm) in diameter. Veal may be thoroughly blended at least once prior to final grinding. However, the ground veal shall not be mixed after final</p>

Cut	CMC ₁	CFIA ²	NAMI ₃	Description ⁴
				<p>grinding. Initial reduction in size, blending, and final grinding shall be a continuous sequence.</p> <p>The purchaser may specify that product shall be coarse ground. When specified, the boneless meat shall be ground once through a plate having holes no larger than 1.0 inch (25 mm) and no smaller than 5/8 inch (16 mm) in diameter. Product name shall include "Coarse Ground."</p> <p>Fat Content - Unless otherwise specified, the fat content shall not exceed 15 percent. However, the purchaser may specify any fat content, provided it is between 10 and 20 percent, and may specify discount ranges. The purchaser may specify that fat content may be verified by one of the following options. If not specified, fat content shall be verified with option 2 requirements.</p> <p>Option 1: Fat content shall be declared on the product label</p> <p>Option 2: Contractor shall submit documentation of fat analysis to purchaser</p> <p>Option 3: Fat content certified by AMS (see Quality Assurance Provisions)</p> <p>Option 4: Samples selected by AMS and sent to a purchaser-designated laboratory</p>
Striploin	D33	344	344	<p>This item is prepared from Item Nos. 331 or 332. The flank edge shall be removed by a straight cut that is not more than 1.0 inch (25 mm) from the outer tip of the <i>longissimus dorsi</i>. The tenderloin, all bones and cartilage shall be removed. Surface fat not to exceed 0.5 inches (13 mm) at any point.</p> <p>Option: The flank edge shall be removed immediately ventral to the <i>longissimus dorsi</i></p>
Leg, Butt Tenderloin, Trimmed -		346	346	<p>This item is that portion of the tenderloin removed from Item No. 334 and shall consist of the <i>psaos major</i>, <i>psaos minor</i>, and <i>iliacus</i>. The butt tenderloin shall be practically free of all fat.</p>

Cut	CMC ₁	CFIA ²	NAMI ₃	Description ⁴
Loin, Short Tenderloin/ Tenderloin Tip	C33- C33A	347	347	<p>This item is that portion of the tenderloin removed from Item Nos. 331 or 332. Practically all fat and the <i>psoas minor</i> shall be removed. This item may also be referred to as a Loin, Tenderloin Tip.</p> <p>Prepared from the full-loin. Loose fat and all ragged tissue is removed. Side-seam, wedge fat and silverskin remain. Also available fully peeled side seam, silver and wedge fat removed as C33A.</p>
Leg Boneless	C31	335	N/A	<p>This item is prepared from Item No. 334. The round bone shall be removed by a cut through the natural seam between the top round and the sirloin tip (knuckle). The flank, practically all cod or udder fat, and surface fat in excess of 0.5 inch (13 mm) in thickness shall be removed. All bones, cartilage, lean and fat overlying the aitch bone (oyster), sacrosciatic ligament, the gambrel cord and the heavy connective tissue surrounding the kneecap shall be removed. When specified by the purchaser, this item may be made into smaller pieces and netted or tied as roasts. If specified as roasts, the shank meat shall either be folded into the femur bone cavity of a roast or left as a separate portion..</p>
Leg, Shank Off, Boneless		336	336	<p>This item is as described in Item No. 335, except that the shank shall be removed by a cut through the stifle joint that follows the natural seam between the shank and the heel. If specified by the purchaser, this item may be made into smaller pieces and netted or tied as roasts.</p>
Leg, Top Round (Inside) Drop		349	349	<p>The top round is prepared from any leg item, such as Item No. 334, 335, or 336, that meets the end item requirements. It shall consist of the <i>semimembranosus</i>, <i>adductor</i>, <i>gracilis</i>, and firmly attached minor muscles (<i>pectineus</i>, <i>ilio psoas</i>, and <i>sartorius</i>). The top round is separated from the outside and sirloin tip (knuckle) portions along the natural seams. This item is also referred to as a "rough" top round.</p>

Cut	CMC ₁	CFIA ²	NAMI ₃	Description ⁴
Leg, Bottom (Outside), Heel Out		350	N/A	<p>This boneless item may be prepared from the outside (<i>biceps femoris</i>, <i>biceps femoris ishiatic head</i>, and <i>semitendinosus</i>) portion of any IMPS boneless leg item. The heel (<i>gastrocnemius</i> and <i>super digital flexor muscles</i>), <i>sacrosciatic</i> ligament, and popliteal lymph gland shall be removed by cutting through the natural seam.</p> <p>Option: The eye of round (<i>semitendinosus</i>) shall be separated along the natural seam from the biceps femoris and excluded</p>
Leg, Sirloin Tip (Knuckle), Cap On		351	351	<p>This boneless item shall consist of the knuckle portion of any IMPS boneless leg item. The item shall include the <i>rectus femoris</i>, <i>vastus lateralis</i>, <i>vastus medialis</i>, and <i>vastus intermedius</i> muscles and may contain a small portion of the <i>sartorius</i>. The knuckle is separated from the inside, outside, and top sirloin portions along the natural seams. The tri-tip (<i>tensor fasciae latae</i>) is excluded and left attached to the top sirloin (hip) by cutting through the natural seams. All bones, cartilage, silver skin, <i>obliquus abdominis internus</i>, and tendinous ends exposing less than 75 percent lean on a cross-sectional cut shall be removed.</p>
Leg, Hip (Sirloin Butt), Cap Off, Tri-Tip Attached, Boneless		352	352A	<p>The hip is the sirloin butt portion of the leg with the tri-tip (<i>tensor fasciae latae</i>) from the sirloin tip firmly attached. The hip (<i>gluteus medius</i>, <i>gluteus accessorius</i>, and <i>gluteus profundus</i>) is removed from the boneless leg by cutting through the natural seam, leaving the biceps femoris (cap) attached to the outside leg. The tri-tip is separated from the knuckle portion of the leg by cutting through the natural seam and leaving it attached to the <i>gluteus medius</i>. All bones, cartilage, exposed lymph glands, tendons associated with the protuberance of the femur, heavy connective tissue overlying the <i>tensor fasciae latae</i> and <i>sacrosciatic</i> ligament shall be removed.</p>
Leg Portions Boneless, Seamed, 3 Piece Veal Combo/	C32	363A	363A	<p>This item shall consist of the top, bottom, and sirloin tip portions of the leg (Item Nos. 349, 350, and 351). Each portion shall be individually packaged and pack into the</p>

Cut	CMC ₁	CFIA ²	NAMI ₃	Description ⁴
Leg, TBS, 3 Parts				same container.
Leg Portions Boneless Seamed, 4 Piece Veal Combo/ Leg, TBS, 4 Parts	C32A	363	363	This item shall consist of the top, bottom, sirloin tip, and hip portions of the leg (Item Nos.349, 350, 351, and 352). Each portion shall be individually packaged and pack into the same container.
(Hotel) Rack, Chop Ready, 7 Rib	306B	306B	306B	This item is a single rack as described in Item No. 306. The chine (vertebrae), feather bones, blade bone, related cartilage, and backstrap as well as the lifter muscles (<i>trapezius, infraspinatus, latissimus dorsi, rhomboideus, subscapularis</i>) shall be excluded. "Chop-Ready" may also be referred to as "Ready-To-Slice".
Leg, Sirloin Tip (Knuckle) (Cap Off), Trimmed		351A	351A	<p>This item is the same as Item No. 351 except that it is trimmed to Fat Limitation Option (FLO) 6, Peeled/Denuded, and Surface Membrane Removed (90% lean exposed).</p> <p>NAMI - Prepared from a knuckle of any boneless leg item after the knuckle has been separated from the top (inside) and bottom (outside) portions along the natural seams and shall consist only of the <i>vastus lateralis, vastus, medialis, rectus femoris,</i> and <i>vastus intermedius</i> muscles. Any other bones, muscles, cartilages, silver skin, flap and tendinous ends shall be removed.</p>
Diced Veal /Veal for Stewing	1395	395	395	Diced meat shall be prepared from any portion of the carcass which yields product that meets the end-item requirements; however, shank and heel meat shall be excluded. Dices shall be free of bones, cartilage, heavy connective tissues, and lymph glands. To facilitate dicing, meat may be frozen and/or tempered, one time only. The meat shall be either hand-diced or processed through a dicing machine (grinding is not permitted). At least 75 percent, by weight of the resulting dices shall be of a size equivalent to a 0.75 inch (19 mm) to 1.5 inch (3.8 cm) cube; have no individual surface on any dice more than 2.5 inches (6.4 cm) in length; and not exceed 1/8 inch (3 mm)

Cut	CMC ₁	CFIA ²	NAMI ₃	Description ⁴
				fat thickness at any point.
Ground Veal and Soy Protein Product		396A	N/A	<p>This item is approved for use in Child Nutrition Programs and is as described in Item No. 396 except that soy protein product (SPP) shall be added. Source (e.g., soy), Type (flour, concentrate, or isolate), and Texture (granular or textured) of SPP shall be specified by the purchaser. The SPP may be used dry, partially hydrated, or fully hydrated. If not specified, the dry SPP 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 SPP to yield 18 percent protein in the mixture, the following equation shall be used:</p> $[\text{Percent protein on "as is" basis}] / [18] - 1 = x$ <p>x = maximum pounds of water to be added to each pound of dry SPP.</p> <p>The SPP shall be hydrated for the length of time listed on the product label. If this information is not available, the product shall be hydrated until all water is absorbed. The purchaser shall specify any level of substitution of hydrated SPP in the combined finished product up to 30 percent. If not specified, the maximum percent of hydrated protein product in the combined finished product shall not exceed 20 percent. The hydrated SPP shall be used in the same working day in which it was hydrated. The hydrated SPP shall be blended with the raw meat (in the specified ratio) following the initial reduction in size.</p> <p>SPP hydrated and frozen by the SPP manufacturer may be used, provided that:</p> <ol style="list-style-type: none"> (1) the protein content of the hydrated product (as specifically stated on the manufacturer's label) is not less than 18.00 percent; (2) the product may be tempered, but not thawed, prior to

Cut	CMC ¹	CFIA ²	NAMI ³	Description ⁴
				<p>use; and</p> <p>(3) no additional water may be added.</p> <p>The SPP must meet the nutritional specifications established by the USDA, Food and Nutrition Service Regulations. To ensure compliance, the SPP used must have information on the label stating, "This product meets USDA-FNS requirements for use in meeting a portion of the meat/meat alternate requirement of the child nutrition programs." Labeling of the finished product must reflect the terms "Soy Protein Product" or "Textured Soy Protein Product" as appropriate in the ingredient statement (e.g., textured soy protein product (Soy Flour, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12)).</p>

FQS-03-02 – Portion Controlled Veal Cuts

19. Veal Portion Controlled Cuts are prepared from any sub-primal veal cuts and/or veal portioned cut and fabricated to specify weight as outline in A-85-269-001/-001 – Food Services Direction and Guidance Manual Chapter 2 – Standards & Procedure - Annex C – Portion Size Standard.

FQS-03-02-01-Table – Portion Controlled Veal Cuts

Cut	CMC ⁵	CFIA ⁶	NAMI ⁷	Description ⁸
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⁵ The Canadian Meat Council (CMC) is the national association of federally inspected meat processors. The CMC Meat Manual, 3rd edition Rev (2000) includes all common and popular meat cuts used in the food services industry. The specifications are compatible with those of the Canadian Government Specification Board (CGSB). With few exceptions, the item and cut name are equivalent to those used by the North American Meat Institute (NAMI). The code numbers beginning with a "C" are for items unique to CMC's publications.

⁶ The Canadian Food Inspection Agency's (CFIA) Wholesale Meat Specifications Document (WMSD) has been developed as a result of a thorough review of the current wholesale meat-cut nomenclature. The CFIA administers the *Meat Inspection Act* and *Meat Inspection Regulations*, the *Food and Drugs Act* and the *Food and Drug Regulations*, and the *Consumer Packaging and Labelling Act* and *Consumer Packaging and Labelling Regulations*, which require that meat cuts, organs and other carcass parts be identified on labels with proper common names. The information about the meat cut names and their specifications and item numbers contained in the CFIA document is identical to that found in the Institutional Purchase Specifications (IMPS) documents developed and maintained by the United States Department of Agriculture's Agricultural Marketing Services (USDA-AMS) and the Meat Buyer's Guide, which is developed and maintained by the North American Meat Institute (NAMI).

⁷ The North American Meat Institute (NAMI) formerly NAMP's *Meat Buyers Guide* 8th edition is produced by NAMI and is based on IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's AMS (Agricultural Marketing Services)).

⁸ This description is based on specifications outlined by the Canadian Meat Council's *Food Services Meat Manual*, CFIA's *Wholesale Meat Specifications Document* (on line) and NAMI's *Meat Buyers Guide 8th Edition*. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references exist, the CFIA references shall apply.

Cut	CMC ⁵	CFIA ⁶	NAMI ⁷	Description ⁸
Cutlets, Delicated, Cubed Steak, Boneless	1300	1300	1300	Cubed steaks shall be prepared from any portion of the carcass which yields product that meets the end-item requirements; however, shank and heel meat shall be excluded. The steaks shall be free of heavy connective tissue, bones, cartilages and lymph glands. Unless otherwise specified, the steaks shall be cubed no more than 2 times. Knitting of 2 or more pieces and folding the meat when cubing is acceptable. After cubing, surface and seam fat shall not exceed 15 percent of the total area on either side of the steak. Individual steaks shall remain intact when suspended from any point 0.5 inch (13 mm) from the outer edge. This item may be referred to as "Delicated Cutlets".
Rib Chops,/ Rack , Rib Chops, 7 ribs	1306	1306	1306	Rib chops shall be prepared from Item No. 306. The protruding edge of the chine bone shall be removed by a cut along the dorsal edge of the spinal cord groove, which does not score the eye muscle. Tail length shall be as specified by the purchaser.
Loin Chops	1332	1332	1332	<p>Loin chops shall be prepared from a single loin, Item No. 332. The flank edge on individual chops shall be removed in accordance with the specified tail length options. Loin chops shall contain no portion of the hip bone or related cartilage. Chops which have the presence of the tenderloin on both sides may be referred to as "T-Bone" Chops.</p> <p>The purchaser may specify one tail length option. If not specified, tail length will not be more than 3.0 inches (7.5 cm) from the ventral edge of the <i>longissimus dorsi</i>.</p> <ul style="list-style-type: none"> • Option 1: 2 in. (5.0cm) • Option 2: 1in.(25mm) • Option 3: 0in.(0mm)
Cutlets, Select/ Cutlets, Boneless	1336	1302	1302	Cutlets shall be prepared from Item No. 336. The shank and heel meat shall be excluded. All fat and surface membranous tissue shall be removed. The muscles may be split length wise and sliced across the grain to obtain the specified size cutlets. If specified by the purchaser, each cutlet shall be mechanically tenderized one time (pinned, paddled, or pounded) and shall retain the original approximate shape. Knitting of two or more pieces or folding of the meat is not acceptable.

Cut	CMC ⁵	CFIA ⁶	NAMI ⁷	Description ⁸
Ground Veal (or Calf) Patties	N/A	1396	1396	The patties shall be prepared from Item No. 396. The ground meat shall be mechanically formed into patties the size and shape specified by the purchaser. Patties shall be separated from each other by a means that will prevent them from sticking together when packaged. Patties shall be frozen unless specified fresh.
Ground Veal (or Calf) and Vegetable Protein Product Patties		1396A	1396A	The patties shall be prepared from Item No. 396A. The patty processing requirements are the same as Item No. 1396.

20. Additional specifications for cuts of veal are available in the publication the [North American Meat Institute \(NAMI\) Meat Buyers Guide](#), the [Canadian Food Inspections Agency \(CFIA\) – Wholesale Meat Specifications Document – Veal](#), the [Canadian Food Inspections Agency \(CFIA\) – Meat Cuts Manual – Veal](#) and [Ontario Veal Appeal, Veal 101, Cuts](#).

Applicable Regulations and Resources for Veal

[Food and Drug Regulations \(C.R.C., c. 870\)](#)

[Veal Information Gateway](#)

[Quebec Certified Grain Fed Veal](#)

[Ontario Veal Appeal, Veal 101, Cuts](#)

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

[Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#)

[Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#)

[Canadian Food Inspection Agency \(CFIA\) - Reference Listing of Accepted Construction Materials, Packaging Materials and Non-Food Chemical Products](#)

[Canadian Meat Council Food Service Meat Manual 3rd Edition](#)

[Food Services Manual \[A-85-269-001/FP-001\], Chapter 2 - Standards & Procedures, Annex C – Portion Size Standard](#)

[Meat Inspection Act \(R.S.C., 1985, c. 25 \(1st Supp.\)\)](#)

[Meat Inspection Regulations, 1990 \(SOR/90-288\)](#)

[Health of Animals Act \(S.C. 1990, c. 21\)](#)

[Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#)

[Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\), Part IV, Grade Names and Grade Standards for Veal Carcasses](#)

[Canadian Food Inspection Agency \(CFIA\) - Wholesale Meat Specifications Document- Veal](#)

[Canadian Food Inspection Agency \(CFIA\) – Meat Cuts Manual - Veal](#)

[Canada Beef, Beef Quality, The Canadian Veal Grading Program](#)

[Canadian Food Inspection Agency \(CFIA\) – Search the List of Federally Registered Meat Establishments and Their List of Operators](#)

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

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

[USDA Standards for Grades of Veal and Calf Carcasses.](#)

[Canadian Food Inspection Agency \(CFIA\)](#)

[Codex Alimentarius – Code of Hygienic Practice for Meat](#)

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

[North American Meat Institute \(NAMI\) - Meat Buyers Guide \[Online\]](#)