



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

Lamb

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

FQS-05 – Lamb

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-05-01 – Lamb Cuts Specification](#)

[Applicable Regulations and Resources for Lamb](#)

Description

1. Lamb means the meat derived from a dressed carcass of an ovine animal that meets the following maturity characteristics:
 - a. fewer than two permanent incisors;
 - b. two break joints or (in the case of a carcass with one break joint and one spool joint) the break joint has four, intact and well-defined ridges with at least a slightly red and slightly damp surface; and
 - c. ribs that are no more than slightly wide tend to be rounded rather than flat and are reddish in colour.
2. Lamb carcasses graded “Canada AAA” are broken down into the following yield:
 - a. Canada 1;
 - b. Canada 2;
 - c. Canada 3; and
 - d. Canada 4.
3. **Note:** Meat derived from a dressed carcass of an ovine animal which does not meet the specifications prescribed for **Lamb** “Canada AAA” shall be referred to as **Mutton**.
4. Any cut of fresh/chilled and/or frozen lamb 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 [Search the List of Federally Registered Meat Establishments and their Licensed Operators \(CFIA\)](#);
 - b. come from a facility that meets the criteria as outlined in the [Canadian Food Inspection Agency - 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 [Food and Drug Regulations \(C.R.C., c. 870\)](#) and [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#);
 - 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 its 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 Drug Regulations \(C.R.C., c. 870\)](#), the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), 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 the following lamb grading as outline in [Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#) or equivalent, unless otherwise specified,
- (1) Canada AAA.
- h. be supplied in lamb yield grade 1 or 2 as outlined in the [Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#) – Yield (or the equivalent grade of the country of origin). Yield grades are based on the external fat covering of the carcass;
- i. be supplied in the following weight ranges related to the weight of cut as follow as per the Canadian Meat Council's (CMC) Food Service Meat Manual, the [Canadian Food Inspection Agency – Wholesale Meat Specifications Document – Lamb](#), and the [North American Meat Institute \(NAMI\) - Meat Buyers' Guide](#):

Item CMC #	CFIA #	NAMI	Product	Weight Range
1208R	208	208	Shoulder Roast, Square Cut, Boneless	1.5-2.5 kg
C71	204B	204B	Rack, Roast Ready	0.3-0.7 kg
1234R	234	234	Leg Roast, Boneless	2-4 kg
1295	295	295	Diced Lamb, sirloin only	---
Portion Control Cuts				
1204	1204B	1204B	Rib Chops	85 or 100 g
1204A	1204C	1204C	Rib Chops, Frenched	85,100 or 115 g
1207	1207	1207	Shoulder Chops (arm and blade)	85,100 or 115 g

Lamb carcass weights are not necessarily related to the weight of cuts within their respective weight range.

- j. meet the specification set out for the cut specified.
5. Any cut of fresh/chilled and/or frozen lamb procured from countries other than Canada must:
- only be procured/supplied from countries that are permitted to export lamb products to Canada. [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
 - come from a facility that meets HACCP criteria as outlined in the Annex to The [Codex Alimentarius - General Principles of Food Hygiene](#);
 - meet all requirements as outline in [Food and Drug Regulations \(C.R.C., c. 870\)](#) and [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), and the [Canadian Food Inspection Agency \(CFIA\)](#); and/or
 - meet all the requirements for the [USDA Grades and Standards of Slaughter of Lambs, Yearlings and Sheep](#) and [USDA Grades and Standards for Mutton](#); and/or
 - meet all the requirements of applicable local food legislation whenever those requirements are stricter. All lamb shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements,
 - meet all the requirements as outlined in [Codex Alimentarius – Code of Hygienic Practice for Meat](#);
 - 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 \(S.C. 1990, c. 21\)](#);
 - meet all the requirements as outlined in [Codex Alimentarius - General Principles of Food Hygiene](#);
 - 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 lamb product has been prepared in an establishment operating in accordance with the national meat inspection legislation of that country;

- j. be supplied in the following lamb grading as outline in [Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#) or grading equivalency, unless otherwise specified;
- (1) Canada AAA.
- k. be supplied in lamb yield grade 1 or 2 as outline in [Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#) – Yield or according to the [North American Meat Institute \(NAMI\) - Meat Buyers' Guide](#);
- l. be supplied in the following weight ranges related to the weight of cut as follow or according to weight ranges specified in the [Canadian Food Inspection Agency – Wholesale Meat Specifications Document – Lamb](#), and the [North American Meat Institute \(NAMI\) - Meat Buyers' Guide](#); and

Item			Product	Weight Range (CMC)
CMC #	CFIA #	NAMPI #		
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1207	1207	1207	Shoulder Chops (arm and blade)	85,100 or 115 g

- m. comply with food packaging and labeling requirements specified by the [Food and Drugs Regulations \(C.R.C., c.870\)](#), the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), and [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#).

Packaging

6. Every package and/or container used for lamb must be included in the [Canadian Food Inspection Agency \(CFIA\) - Reference Listing of Accepted Construction Materials, Packaging Materials and Non-Food Chemical Products](#).
7. Every material use in packaging and/or wrapping of lamb shall:
- protect the lamb product sufficiently to prevent contamination;
 - be free from noxious substances;
 - not impart any undesirable substance to the lamb product, either chemically or physically;
 - be sound in construction, clean and free from discolouration and objectionable odours;
 - be durable and effective in regard to the manner it is used and will not tear if wet; and
 - be lined for frozen ground lamb products with:
 - moisture proof film or
 - material that provide similar protection, so that each individually-wrapped ground lamb product must be capable of being removed without defrosting the remaining packaged products; and
 - each layer of lamb can be extracted separately

8. No material used in packaging or labeling of a lamb product shall come into contact with the lamb product; if the contact might prevent the lamb product from conforming to the requirements of the [Food and Drug Regulations \(C.R.C., c. 870\)](#) and the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#).
9. Any suspended lamb carcasses and primal cuts may be delivered unwrapped if hung with equipment designed to preclude contamination. Special care must be taken:
 - a. to assure sufficient clearance between the product and the floor, taking into consideration the stretching factor during transport; and
 - b. to prevent excessive swinging during transport.
10. Any unsuspended lamb carcasses 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.
11. Every fresh/chilled dressed lamb carcass must:
 - a. be marked in accordance with the description outline in [Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#), the [Food and Drug Regulations \(C.R.C., c. 870\)](#), [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, (i.e. a circular symbol with the word (“CANADA”), including a number that identifies the plant at which the dressed beef 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 lamb packaged into a container/box must correspond to the lamb carcass grade stamp,
13. Any Portion Controlled Lamb Cut packaged into a container/box must correspond to the sub-primal cut of lamb grade stamp,
14. Any container/box marked with grade label, must correspond to the primal and sub-primal cut of lamb grade stamp in that container/box;
15. Every shipping container and/or packages of a primal cut and/or a sub-primal cut of lamb:
 - a. shall be marked in accordance as outline in [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 lamb);

- (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 lamb inspected in Canada for food safety, or equivalent; 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, and if the grade is not identified, the box must be labeled “ungraded”;
- (1) Canadian lamb graded in the “AAA” grades shall not be mixed with non “AAA” grade product or ungraded product and be identified by grade name.
- d. unwrapped lamb cuts will not be accepted.

Storage and Distribution

16. Any dressed carcasses, primal cut and/or a sub-primal cut of fresh/chilled and/or frozen lamb 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 lamb 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 lamb products or otherwise render them unwholesome. 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 lamb product 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:
 - (1) Lamb requiring to be "Kept refrigerated":
 - i. shall be maintained at no higher than 4°C;
 - ii. shall not have been frozen at any time; and
 - iii. shall not show evidence of off condition, including but not restricted to off odor, stickiness, gassiness, rancidity, sourness, dehydration, discoloration or mishandling, exception shall be made for the normal confinement odor and discoloration related to aging in vacuum packaging.
 - (2) Lamb requiring to be "Kept frozen":
 - i. shall be maintained at a frozen state between -24°C and -18°C; and
 - ii. shall not show evidence of defrosting and/or freezer deterioration
- d. not be carried in the same vehicles which are used for conveying live animals, controlled products as defined in the [Pest Control Products Act \(S.C.2002, c.28\)](#) or other substances that might adulterate the meat product; and
- e. not be carried in the same vehicles as other goods in a manner which may adversely affect lamb quality.

FQS-05-01 – Lamb Cuts Specification

17. Specifications from the Canadian Meat Council Specifications, the [Canadian Food Inspection Agency \(CFIA\) Wholesale Meat Specification Document - Lamb](#) and the [North American Meat Institute \(NAMI\) - Meat Buyer's Guide](#).

18. Canadian Lamb is fabricated (processed) into the following cuts as outlined in the [Canadian Food Inspection Agency \(CFIA\)- Wholesale Meat Specifications Document- Lamb](#))

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

FQS-05-01-01-Table – Lamb Cuts Specification

Cut	CMC ¹	CFIA ²	NAMI ³	Description ⁴
Dressed Lamb Carcass		200	200	A lamb, yearling mutton, or mutton carcass is the entire unsplit carcass. Bloody tissue, frayed ends at the neck and practically all kidney, pelvic and heart fat shall be removed. The diaphragm and the hanging tender may be removed. However, if present, the membranous portion shall be trimmed close to the lean.
Foresaddle		202	N/A	<p>The foresaddle is separated from the hindsaddle as described in separation b as referenced in the Cutting Instructions for Style A or Style B. This item consists of the intact shoulder, rack, breast, and foreshank and shall contain 12 ribs for Style A and 13 ribs for Style B. Bloody tissue, frayed ends at the neck end and practically all heart fat shall be removed. The diaphragm and the hanging tender may be removed. However, if present, the membranous portion shall be trimmed close to the lean.</p> <p>When style is not specified by the purchaser, the requirements for Style A shall be followed.</p> <p>The purchaser may specify one the following styles for Item Nos. 203, 204, and 204A. If not specified, product shall comply with Style A requirements.</p> <p>Style A - 8 ribs (ribs 5 - 12)</p> <p>Style B - 8 ribs (ribs 6 - 13)</p> <p>For Style B bracelet and rack/rib items, the serratus ventralis muscle shall not extend past (dorsal to) the ventral side of the longissimus dorsi.</p>

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
Bracelet		203	N/A	The bracelet consists of the rack and breast from both sides of the carcass attached. It is separated from the shoulder as described in separation a, and from the loin in separation b. When style is not specified by the purchaser, the separations a and b for Style A shall be followed.
Hindsaddle		230	230	<p>This item is the posterior portion of the carcass after separation from the foresaddle by a cut which follows the natural curvature between the 12th and 13th ribs for Style A and posterior to the 13th rib for Style B. This item shall be practically free of all kidney and pelvic fat. The diaphragm and the hanging tender may be removed. However, if present, the membranous portion of the diaphragm shall be trimmed close to the lean.</p> <p>The purchaser may specify one of the following styles for Item Nos. 231, 232, 232A, 232B, and 232C. If not specified, product shall comply with Style A requirements or as specified within the item description.</p> <p>Style A - Anterior to the 13th rib Style B - Posterior to the 13th rib</p>
Legs, Double		233	233	<p>This item is prepared from the posterior portion of the carcass. The legs are separated from the carcass in accordance with separation c for Styles A and B.</p> <p>The purchaser may specify one of the following styles for Item Nos. 233A, 233B, 233C, and 233D. If not specified, product shall comply with Style A requirements or as specified within the item description.</p> <p>Style A: Leg is separated from the remainder of the carcass in accordance with separation c of the cutting instructions for Style A. Style B: Leg is separated from the remainder of the carcass in accordance with separation d of the cutting instructions for Style B.</p>
Leg, Trotter Off		233A	233A	This item is prepared from Item No. 233. The legs are split, the trotters (lower hindshank) are removed at the break joint, and the gambrel cord is removed.
Leg	233	233C	233C	<p>This item is as described in 233A, except that the pelvic, vertebrae, tail bones, lean and fat overlying the pelvic bone, flank, and practically all cod and udder fat shall be removed.</p> <ul style="list-style-type: none"> • Option 1: The femur shall be removed

Cut	CMC ¹	CFIA ²	NAMI ³	Description ⁴
				<ul style="list-style-type: none"> • Option 2: Frenched - the lean and fat shall be removed from the (lower hindshank) trotter end so the shank bone is exposed for a distance of 2.0 inches (5cm). • Option 3: The item may be halved by making a cut approximately 1.5 inches (3.8 cm) posterior to the head of the femur and perpendicular to the length of the femur bone. The 2 portions of approximate equal weight are packaged and sold together. <p>Purchaser may specify both Purchaser Specified Option (PSO) 1 and PSO 2, which is referred to as a "French carving leg".</p>
Loins, Shortloins, Saddle		231	231	This item is prepared from Item No. 230. The legs shall be removed in accordance with separation c for Style A or B. This item shall be practically free of all kidney and lumbar fat. This item is commonly referred to as a "drop loin".
Loins, Shortloins, Saddle, Trimmed		232	232	<p>This item is as described in Item No. 231. The flank is removed by a straight cut which is not more than 4.0 inches (10.0 cm) from the longissimus dorsi at the rack end to a point on the leg end which is not more than 4.0 inches (10.0 cm) from, the longissimus dorsi. The diaphragm, hanging tenders and kidneys shall be removed.</p> <p>PSO - The purchaser may specify one of the following tail length options for Item Nos. 232A, 232B, and 232C. If not specified, tail length will not be more than 4.0 inches (10 cm) from the ventral edge of the longissimus dorsi or as specified within the item description.</p> <ul style="list-style-type: none"> • Option 1: 3 in. (7.5 cm) • Option 2: 2 in. (5 m) • Option 3: 1 in. (2.5 mm) • Option 4: 0 in. (0 mm)
Rack		204	204	The rib rack is as described in Item No. 203 except that the breast shall be removed. The breast shall be removed from the bracelet by a straight cut across the ribs which is not more than 4.0 inches (10.0 cm) from the ventral edge of the longissimus dorsi. The diaphragm and fat on the ventral surface of the vertebrae shall be removed. Unless otherwise specified, the rack is often packaged split. This unsplit rack is often referred to as a "hotel rack".
Shoulders		206	206	The shoulders are separated from the carcass as described in separation a. Thymus gland and heart fat shall be closely

Cut	CMC ¹	CFIA ²	NAMI ³	Description ⁴
				removed. Purchaser may specify the item as single or double.
Shoulder, Square Cut	207	207	207	This item is as described in Item No. 206 except that the foreshank and brisket (portions of the sternum, associated cartilage, overlying lean and fat and rib ends) are removed by a straight cut approximately perpendicular to the rib side and through the cartilaginous juncture of the first rib and the sternum. The neck shall be removed by a straight cut perpendicular to the rack side which leaves not more than 1.0 inch (25 mm) of the neck on the shoulder. Purchaser may specify the item as single or double.
Shoulder, Outside		207A	N/A	This item shall consist of the shank, humerus, and blade bone and associated muscles of the shoulder. It may be prepared from the shoulder prior to removal of the rack and breast by cutting the web muscle (pectoralis superficialis) and following the natural seam to a point immediately medial to the blade cartilage. The trotter (lower foreshank) shall be removed at or above the knee joint. The thick end (arm end) shall include the shank and humerus bones and overlying lean (latissimus dorsi, triceps brachii group, minor muscles associated with the humerus). The thin end (blade end) shall consist of the blade bone and muscles overlying the blade bone (supraspinatus, infraspinatus, latissimus dorsi and may contain the subscapularis and teres major). The cutaneous muscle (shoulder rose) shall be removed when the underlying fat exceeds the surface fat thickness specified. All sides shall be trimmed following the natural curvature of the major muscles and the scapula.
Shoulder Roast, Outside, Tied Boneless	1208R	208A	208A	This item is as described in Item 207A except that all bones and cartilages shall be removed. The tendons on the elbow end shall be trimmed to be even with the lean. This item shall be netted or tied.
Rack, Chined		204A		<p>This item is as described in Item No. 203 except the rack shall be split and the breast shall be removed by a straight cut across the ribs which is not more than 4.0 inches (10.0 cm) from the ventral edge of the longissimus dorsi. The chine bones shall be removed such that the lean is exposed between the ribs and the feather bones, leaving the feather bones attached.</p> <ul style="list-style-type: none"> • Option : Purchaser may specify a ½ rack (4 rib rack)

Cut	CMC ¹	CFIA ²	NAMI ³	Description ⁴
				for this item
Rack, Roast Ready	C71	204B	204B	<p>This item is as described in Item No. 204A except that the breast side of the ribs shall be removed by a straight cut across the ribs which is not more than the PSO from the ventral edge of the longissimus dorsi. Additionally, feather bones, exterior fat cover, backstrap, blade bone and the trapezius, infraspinatus, and latissimus dorsi shall be removed, making the item partially cap-off. The purchaser may specify one of the following tail length options for Item No. 204B.</p> <p>If not specified, tail length will not be more than 4.0 inches (10 cm) from the ventral edge of the longissimus dorsi or as specified within the item description.</p> <p>The term block-ready is used interchangeably with roast-ready when describing this item.</p> <ul style="list-style-type: none"> • Option 1: 3 in. (7.5 cm) • Option 2: 2 in. (5 m) • Option 3: 1 in. (2.5 mm) • Option 4: 0 in. (0 mm) • Option 5: Purchaser may specify a ½ rack (4 rib rack) for this item • Option 6: In addition, the <i>rhomboideus</i> and <i>subscapularis</i> muscles below the blade bone shall be removed, making the item cap off.
Leg, Roast Boneless	1234R	234	234	<p>This boneless item is prepared from Item No. 233A. The loin end shall be exposed in accordance with separation c for Style A and separation d for Style B. The femur is removed by a cut through the natural seam between the knuckle and the inside portions. All bones, cartilages, sacrosciatic ligament and the lean and fat that overlies the ligament, popliteal and exposed lymph glands, gambrel cord, flank, and tendinous ends of the shank and knuckle exposing less than 75 percent lean on a cross-sectional cut shall be removed. The shank meat from the leg may be folded or placed into the femur cavity. This item shall be netted or tied.</p> <ul style="list-style-type: none"> • Option: Butterfly: Purchaser may specify that the inside and sirloin tip be "butterflied" to yield a uniformly thick boneless leg for grilling. The sirloin tip is cut lengthwise beginning on the anterior side toward the void in the shank area, then the medial portion is

Cut	CMC ¹	CFIA ²	NAMI ³	Description ⁴
				folded into the shank cavity. The inside shall be butterflied by a knife cut beginning on the anterior side toward the heel portion of the leg.
Diced Lamb/for Stewing	1295	295	295	<p>This item shall be prepared from any portion of the carcass which yields product that meets the end item requirements. Meat from the heel and shank is not acceptable. All bones, cartilage, backstrap, heavy connective tissue, exposed large blood vessels, and any exposed lymph glands shall be removed. The boneless meat shall be hand diced or processed through a dicing machine (grinding not permitted). Not less than 85 percent, by weight, of the resulting pieces shall be of a size which is equivalent of not less than a 0.5 inch (13 mm) cube or more than a 1.25 inches (3.1 cm) cube and no individual surface on these pieces shall exceed 2.5 inches (6.2 cm) in length. (When specified, this item may be prepared from yearling mutton or mutton. In which case the name shall be changed to yearling mutton or mutton, as applicable).</p> <p>Purchaser may specify product be prepared from specific cuts (leg, sirloin, loin, rack, or square-cut shoulder) and product shall be labeled accordingly.</p>
Lamb for Kabobs		295A	295A	<p>This item is as described in Item No. 295 except that it must be prepared from the leg portion of the carcass. In addition, unless otherwise specified, at least 90 percent, by weight, of the resulting dices shall be of a size equivalent to not less than a 0.75 inches (19 mm) cube or not more than a 1.25 inches (3.1 cm) cube and no individual surface shall be more than 2.5 inches (6.2 cm) in length.</p> <p>Option: Purchaser may allow the item to be prepared from any portion of the carcass as described in Item No. 295.</p>
Ground Lamb		296	296	<p>(When specified, this item may be prepared from yearling mutton or mutton. In which case the name shall be changed to yearling mutton or mutton, as applicable).</p> <p>Material - Ground lamb shall be prepared from any portion of a lamb carcass. The meat shall be free of fell, bones, cartilages, exposed lymph glands, heavy connective tissue and the tendinous ends of shanks and sirloin tips to a point which exposes at least 75 percent lean on a cross-sectional cut. Unless otherwise specified, ground lamb may be derived from previously certified boneless meat which has been frozen and</p>

Cut	CMC ¹	CFIA ²	NAMI ³	Description ⁴
				<p>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 lamb may be chopped or machine-cut by any method provided the texture and appearance of the product after final grinding is typical of ground lamb prepared by grinding only. Unless otherwise specified, final grinding shall be through a plate having holes 1/8 inch (3 mm) in diameter. Lamb shall be thoroughly blended at least once prior to final grinding. However, the ground lamb shall not be mixed after final grinding. Initial reduction in size, blending, and final grinding shall be a continuous sequence.</p> <p>Fat Content - Unless otherwise specified, the fat content shall not exceed 20 percent. However, the purchaser may specify any fat content provided it does not exceed 30 percent and may specify discount ranges.</p> <p>The fat content may be verified by one of the following PSO for Item No. 296. If not specified, fat content shall be verified with PSO A requirements.</p> <p>Fat content shall be declared on the product label Contractor shall submit documentation of fat analysis to purchaser Fat content certified by AMS (see Quality Assurance Provisions) Samples selected by AMS and sent to purchaser designated laboratory</p>
Rib Chops	1204	1204B	1204B	<p>These chops shall be prepared from any bone-in rack item of specified style which yields product that meets the end-item requirements. The feather bones, exterior fat cover, fell membrane, backstrap, blade bone, and the trapezius, infraspinatus, and latissimus dorsi shall be removed. When style is not specified, racks shall comply with Style A requirements. Tail length shall be a PSO.</p> <p>PSO= The purchaser may specify one of the following tail length options for Item No. 1204B. If not specified, tail length will not be more than 4.0 inches (10 cm) from the ventral edge</p>

Cut	CMC ¹	CFIA ²	NAMI ³	Description ⁴
				<p>of the longissimus dorsi or as specified within the item description.</p> <ul style="list-style-type: none"> • Option 1: 3 in. (7.5 cm) • Option 2: 2 in. (5 cm) • Option 3: 1 in. (2.5 cm) • Option 4: 0 in (0 mm)
Rib Chops, Frenched	1204A	1204C	1204C	<p>This item is as described in Item No. 1204B except that the breast side of the ribs shall be frenched (removal of the intercostal meat and lean and fat over the ribs). Exposed portions of rib bones shall not exceed 2 inches (5 cm) in length and the remaining intercostal meat and lean and fat over the rib bones shall not exceed 2 inch (5 cm) from the longissimus dorsi muscle. The weight of each chop will determine the number of bones per chop unless purchaser specifies that each chop have a specific number of bones regardless of weight.</p>
Loin Chops	1232	1232A	1232A	<p>These chops shall be prepared from any bone-in loin item which yields product that meets the end-item requirements and shall contain no portion of the hipbone. The flank edge shall not exceed the PSO for tail length options.</p> <p>"T-bone" chops are those chops that include the presence of the tenderloin (psoas major) muscle.</p>
Shoulder Chops (arm & blade)	1207	1207	1207	<p>Shoulder chops shall be prepared from both the arm and blade bone sections of a Single Square-cut Shoulder – Item No. 207. Unless otherwise specified, shoulder chops shall consist of the arm and blade chops.</p> <p>Style A: Arm chops - Are derived from the arm portion of Item No. 207 and shall contain a cross section of the humerus and shall be cut approximately parallel to the ventral (shank) side of the shoulder. The rib bones and intercostal meat shall be removed.</p> <ul style="list-style-type: none"> • Option: Rib bones are left attached if seam fat is less than .25 inch (6 mm) between the pectoral muscle and rib bones. <p>Style B: Blade chops - Are derived from the blade (dorsal) portion of Item No. 207. These chops shall contain a portion of the blade bone and shall be cut approximately parallel to the rib bones.</p> <ul style="list-style-type: none"> • Option: PSO 1 - Chops may be prepared "country

Cut	CMC ¹	CFIA ²	NAMI ³	Description ⁴
				style" by cutting the chops between the blade bone and the rib bone to a point ending near the feather bone.

19. Additional specifications for cuts of lamb are available in [North American Institute \(NAMI\) - Meat Buyers Guide](#) and the [Canadian Food Inspection Agency \(CFIA\) Meat Cuts Manual Wholesale Meat Specifications Document – Lamb](#).

Applicable Regulations and Resources for Lamb

[Alberta Lamb Producers \(ALP\)](#)

[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 \(CFIA\)](#)

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

[Canadian Food Inspection Agency \(CFIA\) - Lamb - Meats Cuts Manual](#)

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

[Canadian Food Inspection Agency – Wholesale Meat Specifications Document – Lamb](#)

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

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

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

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

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

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

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

[The Meat Buyer's Guide Online](#)

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

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

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

[Ontario Sheep Marketing Agency \(OSMA\)](#)

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

[Search the List of Federally Registered Meat Establishments and their Licensed Operators \(CFIA\)](#)

[USDA Food Safety and Inspection Service \(FSIS\)](#)

[USDA Grades and Standards of Slaughter Lambs, Yearlings, and Sheep](#)

[USDA Grades and Standards for Mutton](#)