



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

Prepared Meat and Meat by Products

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

FQS-08 – Prepared Meat and Meat By Products

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-08-01 – Table 1: Prepared or Preserved Meat and Meat By Products

FQS-08-02 - Table 2: Types of Ham

FQS-08-03 – Table 3: Ham Specifications

FQS-08-04 – Table 4: Beef Products

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Applicable Regulations and Resources for Prepared Meat and Meat By Products

Description

1. Prepared meat or prepared meat by products shall be any meat or any meat by-product, to which has been added any ingredient permitted by the [Food and Drug Regulations \(C.R.C., c. 870\)](#), or which has been preserved, placed in a hermetically-sealed container, or cooked.
2. Preserved meat or preserved meat by products shall be cooked or uncooked meat or meat by-product that is salted, dried, pickled, corned, cured or smoked to which ingredients permitted by the [Food and Drug Regulations \(C.R.C., c. 870\)](#) have been added. This specification applies to prepared hams, sausage or sausage meat, potted meat, meat paste, meat spread and their by-products, meatloaf, meat roll, luncheon meat and headcheese.
3. Prepared meat and meat by products procured in Canada must:
 - a. come from a facility licensed and inspected by the [CFIA](#). A list of facilities licensed and inspected by the [CFIA](#) can be found via [Search the List of Federally Registered Meat Establishments and their Licensed Operators - \(CFIA\)](#);
 - b. be of the type and pack size specified;
 - c. comply with the descriptions and requirements indicated in [Table 1](#);
 - d. comply with relevant sections of Acts and Regulations listed under the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#), and the [Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#);
 - e. comply with relevant sections of the [Food and Drug Regulations \(C.R.C., c. 870\)](#) and the [Canadian Food Inspection Agency \(CFIA\) - Meat and Poultry Products Manual of Procedures](#);
 - f. comply with the [Meat Inspection Regulations, 1990 \(SOR/90-288\)](#);
 - g. be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under [Codex Alimentarius - General Principles of Food Hygiene](#), including the Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines; and
 - h. be packaged in a registered establishment and labelled in accordance with sections 90 to 120 of the [Meat Inspection Regulations, 1990 \(SOR/90-288\)](#), the [Food and Drug Regulations \(C.R.C., c. 870\)](#), and [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#) made under the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#).

FQS-08-01 – Table 1: Prepared or Preserved Meat and Meat By Products

Product	Description	Regulations
Headcheese	Headcheese is a cooked product. Boneless head meat which may contain all pork head meats or predominately pork head meats. It shall not contain less than 50 per cent head meat. Ears, livers and spleens are prohibited. May contain water, seasoning, preservative, and gelling agent. The meat is course cut to fine cut.	<i>Food and Drug Regulations (C.R.C., c. 870)</i> <i>Meat Inspection Regulations, 1990 (SOR/90-288)</i>
Creton	Creton is a cooked product made from fresh boneless pork or fresh mechanically separated meat (pork) or both. It may contain pork fatty tissue and filler. It must have a minimum of 11.5% meat product protein and a minimum of 13% total protein.	<i>Food and Drug Regulations (C.R.C., c. 870)</i> <i>Meat Inspection Regulations, 1990 (SOR/90-288)</i>
Bacon (NAMP item number 539)	Bacon (also known as side bacon) is made from the boneless pork belly that has been skinned, cured and smoked. It must contain salt and preservatives and may contain water, seasoning and phosphates. Most side bacon is purchased in thin slices, commonly referred to as “hotel” or “restaurant” bacon. Regular slices are approximately 1/16 of an inch thick and have 16 to 20 slices per pound. Count can vary between 14 to 22 slices per pound.	<i>Food and Drug Regulations (C.R.C., c. 870)</i> <i>Meat Inspection Regulations, 1990 (SOR/90-288)</i>
Whole Side Bacon (NAMP item number 538)	Side bacon sold in one piece, skin on, and unsliced. Dry-cured and with a lower moisture content than regular bacon.	<i>Food and Drug Regulations (C.R.C., c. 870)</i> <i>Meat Inspection Regulations, 1990 (SOR/90-288)</i>
Back Bacon or Canadian Bacon (NAMP item number 550-unsliced and 550A sliced)	Back Bacon (also known as Canadian Bacon) is the fully-cooked, cured and smoked pork eye of the loin, and thus very lean. It must contain salt and preservative, and may contain water, seasoning and phosphates. If provided sliced, slicing shall be at approximate right angles to the major muscle fibres, reasonably uniform in thickness and ranging from 50-55 slices per kilogram.	<i>Food and Drug Regulations (C.R.C., c. 870)</i> <i>Meat Inspection Regulations, 1990 (SOR/90-288)</i>
Peameal Bacon	Made from the boneless pork loin, it is cured in brine –“sweet pickled”– and rolled in cornmeal, giving it its distinctive yellow crust. Is an uncooked item, but, being a loin cut, it has a low fat content.	<i>Food and Drug Regulations (C.R.C., c. 870)</i> <i>Meat Inspection Regulations, 1990 (SOR/90-288)</i>

Product	Description	Regulations
Green Bacon	Bacon that is cured, but not smoked or cooked, and sold fresh. It is primarily used as flavouring.	<i>Food and Drug Regulations (C.R.C., c. 870)</i> <i>Meat Inspection Regulations, 1990 (SOR/90-288)</i>
Bacon bits	Pre-cooked pieces of bacon which are then dried.	<i>Food and Drug Regulations (C.R.C., c. 870)</i> <i>Meat Inspection Regulations, 1990 (SOR/90-288)</i>
Wiltshire Bacon	Boneless, cured pork loin with portion of belly attached. It must contain salt and preservatives and may contain water, seasoning and phosphates.	<i>Food and Drug Regulations (C.R.C., c. 870)</i> <i>Meat Inspection Regulations, 1990 (SOR/90-288)</i>
Sausage or Sausage Meat, Breakfast Sausage, Dinner Sausage	This is typically a chopped meat mixture stuffed into a tubular casing. Sausage or sausage meat is fresh boneless meat, fresh meat by-product or fresh mechanically separated meat, or any combination thereof. It may be enclosed in a casing or may have an edible coating. It may be dipped in vinegar, smoked, cooked or dried, and may contain ingredients as indicated in the <i>Food and Drug Regulations (C.R.C., c. 870), Division 14 - Meat, Its Preparations and Products</i> B.14.032. It may contain filler. It must be comminuted and, if it contains mechanically separated meat, it must be frozen. It must have a minimum of 7.5% meat product protein when sold as fresh meat product and minimum of 9% total protein when sold as fresh meat product. If sold as fresh sausage it must not contain more than 40 per cent fat. If cooked it shall have a total protein content of not less than 11 per cent. Fresh uncooked sausage and fresh uncooked sausage meat shall have a total protein content of not less than nine per cent.	<i>Food and Drug Regulations (C.R.C., c. 870)</i> <i>Meat Inspection Regulations, 1990 (SOR/90-288)</i>
Sausage (ready to eat) (Salami, Wiener, Frankfurter, Bologna, Pepperoni,	Boneless meat or meat by-product or mechanically separated meat, or any combination thereof. Must contain preservatives and may, in the case of fermented sausage, contain lactic acid starter. May contain fillers and other ingredients as indicated in <i>Meat Inspection Regulations, 1990 (SOR/90-288), Schedule 1 Standards for Meat Products</i> . Must be cured, and have undergone one or more of the following treatments or processes: smoked,	<i>Food and Drug Regulations (C.R.C., c. 870)</i> <i>Meat Inspection Regulations, 1990 (SOR/90-288)</i>

Product	Description	Regulations
Liver, Sausage, Liverwurst, Mortadella, Salametti)	cooked, dried and fermented. Must contain a minimum of 9.5 % meat product protein and a minimum of 11 % total protein. If the product is liver sausage or liverwurst a minimum of 25% of the meat product ingredients must be liver, calculated as fresh liver.	
Meat Loaf, Meat Roll. Meat Lunch, Luncheon Meat or Meat By-product Loaf or Meat and Meat By- product Loaf	<p>Fresh or preserved boneless meat, meat by-product or mechanically separated meat, (or any combination thereof) pressed into shape. It may contain boneless meat, fatty tissue, partially defatted beef or pork fatty tissue or both and other ingredients as indicated in the <i>Food and Drug Regulations (C.R.C., c. 870), Division 14 - Meat, Its Preparations and Products B.14.035</i>. It shall have a minimum 9.5% meat product protein and a minimum 11% total protein. In the case of chicken loaf, a maximum 15% chicken skin.</p> <p>Meat By-product Loaf or Meat and Meat By-product Loaf shall be the food consisting, wholly or in part, of meat by-products and shall otherwise conform to the standard prescribed for meat loaf.</p>	<p><i>Food and Drug Regulations (C.R.C., c. 870)</i></p> <p><i>Meat Inspection Regulations, 1990 (SOR/90-288)</i></p>
Potted Meat, Meat Paste or Meat Spread and Potted Meat By- product, Meat By-product Paste or Meat By-product Spread	<p>Fresh or preserved meat that is comminuted and cooked, and may contain meat binder, salt, sweetening agents, spices, other seasonings, a gelling agent, sodium acetate and sodium diacetate and shall have a minimum 7.5% meat product protein and a total protein content of not less than 9%.</p> <p>Potted Meat By-product, Meat By-product Paste or Meat By-product Spread is a food that consists, wholly or in part, of meat by-products and conforms to the standard prescribed for potted meat. In the case of liver paste or liverwurst spread, may contain wheat germ and yeast.</p>	<p><i>Food and Drug Regulations (C.R.C., c. 870)</i></p> <p><i>Meat Inspection Regulations, 1990 (SOR/90-288)</i></p>
Pâté de foie, Liver Paste, Liver Spread	Contains boneless fresh liver and may contain fatty tissue, preservative, filler, and a gelling agent. The product must be comminuted and cooked and contain a minimum of 7.5 % meat product protein, and a minimum of. 9% total protein. A minimum of 25% of the meat product ingredients must be liver, calculated as fresh liver, except where packaged as shelf stable product in a hermetically sealed container, then a minimum 22% to be liver.	<p><i>Food and Drug Regulations (C.R.C., c. 870)</i></p> <p><i>Meat Inspection Regulations, 1990 (SOR/90-288)</i></p>
Corned Beef	Coarsely cut, pre-cooked, boneless beef or a mixture of coarsely cut pre-cooked boneless beef and fresh boneless beef. Corned Beef must contain salt and preservatives and may contain water, seasoning, and phosphates and must be cooked and cured. It must have a minimum of 21% meat product protein when enclosed in a	<p><i>Food and Drug Regulations (C.R.C., c. 870)</i></p> <p><i>Meat Inspection Regulations, 1990</i></p>

Product	Description	Regulations
	hermetically sealed container.	<i>(SOR/90-288)</i>
Blood Pudding	Blood Pudding may contain boneless meat, meat by-product or mechanically separated meat or any combination thereof. It may contain preservative, filler, and/or gelling agent. It shall be comminuted and cooked and contain a minimum of 9.5% meat product protein, and a minimum of 11% total protein.	<i>Food and Drug Regulations (C.R.C., c. 870)</i> <i>Meat Inspection Regulations, 1990 (SOR/90-288)</i>

FQS-08-02 – Table 2: Types of Ham

Type of Ham	Ham is the hind leg of a pig, cut from the carcass and cured by salting and drying, and smoking. All hams are salted either with dry salt or brine. See Table 3 for Canadian Meat Council Specification and Meat Buyers Guide (NAMP) for specifications for individual cuts.	
Whole boneless ham	<p>Shall contain all the muscles or pieces of muscles in the same proportion as would be derived from a whole ham.</p> <p>The proportion of shank meat shall not exceed that normally present in a whole ham. Shank meat may be ground. The product may contain up to 20% of the weight of the boneless skinless ham (including shank meat) in pieces weighing less than 25 g (based on the weight of the non-cured product). The manufacturing process used in the production "Whole boneless ham" must be such that the resulting final product contains a minimum of 80% meat in pieces of muscle weighing 25 g or more on a raw meat ingredient basis. If the final product does not respect this proportion and size of pieces of meat the product shall be identified as "Chopped ham" or "Minced ham".</p>	<i>Canadian Food Inspection Agency (CFIA) - Meat and Poultry Products Manual of Procedures</i>
Boneless ham	As in whole boneless ham, except that all the muscles or pieces of muscles derived from a whole ham need not be present. The manufacturing process used in the production of either "Whole boneless ham" must be such that the resulting final product contains a minimum of 80% meat in pieces of muscle weighing 25 g or more on a raw meat ingredient basis. The manufacturing process used in the production of "Boneless ham" must be such that the resulting final product contains a minimum of 80% meat in pieces of muscle weighing 25 g or more on a raw meat ingredient basis. If the final product does not respect this proportion and size of pieces of meat the product shall be identified as "Chopped ham" or "Minced ham".	<i>Canadian Food Inspection Agency (CFIA) - Meat and Poultry Products Manual of Procedures</i>
Chopped ham or minced	May contain more than 20% of the weight of boneless, skinless ham in pieces weighing less than 25 g.	<i>Canadian Food Inspection Agency (CFIA) - Meat and</i>

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ham		<i>Poultry Products Manual of Procedures</i>
Uncooked Ham		
Country Cured or Virginia ham	Dry salt cured and smoked.	
Cottage Roll	Cured only. Made from the shoulder blade. This cut is economical and requires prolonged simmering.	
Cooked Ham		Regulations
Black Forest	Boneless whole muscle hams, deboned and skinned. These hams are netted prior to cooking and smoking to give a particular shape.	
Canned Ham, Tin-end, Dinner Ham, 4X4, Pullman	A canned ham consists of pieces of ham that have been brine cured, pressed or molded, vacuum-sealed in a can, and then fully cooked. Many canned hams have gelatin added, which helps to absorb the natural juices of the ham. The ham is steam cooked in the can. These hams are processed and formed and have a high moisture content and a lower meat protein. They contain varying amounts of emulsified pork. Pullman Ham is fully-cooked, ready to eat, processed, boneless pieces of ham pressed together, called "Pullman" because it is packed in long tins called "Pullman cans" because they are shaped like railway cars in a long rectangle.	
Extra Lean, 5% or less fat	Fully-cooked ham which is skinned, deboned and defatted. Contains 5% or less fat.	<i>Canadian Food Inspection Agency (CFIA) - Labelling Requirements for Meat and Poultry Products; and Canadian Food Inspection Agency (CFIA) – Fat Claims</i>
Toupie	A high moisture ham with a high moisture content	
Smoked	Fully cooked and smoked this ham is made	

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Pork Hock	from the hind shanks, but may occasionally be made from the front hock.	
Smoked Shoulder Picnic	Cured, smoked and usually partially cooked although some maybe fully cooked.	
Capicola	Cured, smoked and fully cooked boneless shoulder muscle with the addition of spices.	
Heavily Cured and Air Dried	These hams are not cooked. They may be smoked or unsmoked and are normally boneless, thinly sliced and eaten raw.	
Prosciutto and Parma	Seasoned, salted and air-dried.	
Serano and Iberica	Long aged, unsmoked ham common in Spain.	

FQS-08-03 - Table 3: Ham Specifications (See FQS-04 for specifications of cuts used)

Cut	Meat Buyers Guide (NAMP #) ¹	General Description [based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies exist between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications, the most recent version of these references shall apply.]
Ham, Short Shank (Cured and Smoked)	501	This ham is a cured and smoked product produced from a pork leg (fresh ham) according to the description provided for the product in NAMP and meeting the requirements of Item no 401A*. Approximately one half of the shank has been removed as well as the tail, vertebrae, membrane, flank muscle and exposed lymph glands are removed. Unless otherwise specified the fat thickness beneath the ham face measured at the skin edge directly under the bone shall not exceed 1.3cm for hams weighing 6.4-7.7 kg; 1.9 cm for hams weighing 7.7-9.1 kg; 2.5 cm for ham weighing 9.1-11.8 kg; and 3.2 cm for hams weighing 11.8 kg and up.
Ham, Short Shank, Skinned (Cured and Smoked), Fully Cooked	503	This ham is separated from the carcass according to the description provided for the product in NAMP. The tail, vertebrae, flank muscle and exposed lymph gland shall be removed. The skin shall be removed according to the description provided for the product in NAMP with remaining fat not over 6 mm average depth and not more than 13mm at any point within 38 mm or more from the edge of the skin collar. The fat along the butt end shall be neatly bevelled to meet the lean. Curing, further trimming, skinning or defatting must be completed prior to smoking. After cooking and chilling the product is individually wrapped in a suitable moisture and grease resistant plastic or paper.

¹ [*The Meat Buyer's Guide*](#) is based upon the latest in the series of IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's, AMS (Agricultural Marketing Services), etc. It is the authoritative manual to meat and poultry identification for the NAMP.

Cut	Meat Buyers Guide (NAMP #)	General Description [based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies exist between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications, the most recent version of these references shall apply.]
Ham, Boneless, (Cured and Smoked) , Fully Cooked	505	This product is boneless and skinless in addition to meeting the specifications for NAMP item number 503. The product must also be free of the popliteal and all exposed lymph glands and any exposed heavy (opaque) connective tissue. Surface fat in excess of 6 mm is removed. The femur, aitch bone, and shank bones are removed. Prior to smoking and cooking, the ham shall be placed in a casing so that the major muscle fibers run lengthwise with the casing so as to permit slicing at approximately right angles the long axis of the ham. The ham may be cylindrical, oval or elliptical in shape and shall be smooth and compact and free of pockets of air. NAMP item number 505A is a similar product that is netted or string tied instead of being placed in a casing.
Ham, Boiled, Boneless (Cured), Fully Cooked	508	This item is prepared from any portion or portions of one or more hams which have been trimmed of fat and connective tissue. The finished product may be requested in a Pullman or pear shape. The product is packaged either in plastic-lined can or close fitting heat-sealed plastic-type bag. The product is free from gelatinous material and, fat. If smoke flavouring has been added this must be indicated on the label.
Ham, Honey-Cured (smoked), Partially Boned, Spiral Cut	510	Spiral cut hams are smooth, plumb, elongated and oval-shaped. Produced from a completely skinless ham that has honey included in the curing process prior to smoking. The shank shall be removed. All surface fat in excess of 0.25 inch (6mm) average depth and 0.5 inch (13mm) at any point shall be removed. The ham is spiral sliced to the specified thickness so that the slices remain firmly attached to the femur bone. This product is vacuum packaged in a close-fitting polyethylene plastic bag.
Ham, Chunked and	511	This ham is free form bones, cartilage, skin, heavy

Cut	Meat Buyers Guide (NAMP #)	General Description [based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies exist between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications, the most recent version of these references shall apply.]
Formed (Cured), Fully Cooked		connective tissue, air or gelatine pockets and lymph glands. A cross section cut will show a definition of various muscle groups held together with a binder of finely ground ham trimmings or finely ground shank meat. Unless otherwise specified the product shall be Pullman style. NAMP #511A is the cured ham stuffed into an artificial casing and smoked. Artificial smoke flavouring is not permitted.
Ham, Diced (Cured and Smoked)	512A	Product for this item comes from ham that is cured, smoked and fully cooked before dicing. All skinning or defatting must be completed prior to smoking or dicing. Smoke flavouring is not permitted. The meat used may be either hand or mechanically diced but grinding or chopping is not allowed and the product must be practically free from shank and heel meat, fat, bones, cartilage, skin, connective tissue and lymph glands. The size of the dice and package must be specified by the purchaser.
Pork Shoulder Butt, Cellar Trimmed Boneless (Cured and Smoked)	530	In addition to the specifications as per NAMP #503 item number, this product must be trimmed so that any surface fat in excess of 0.25 inch (6 mm) is excluded. The butt is cured and stuffed into a close, smooth-fitting artificial casing, either prior to or after smoking.
Ham Steak (Cured and Smoked), Boneless	1531	Prepared from ham meeting the specifications for NAMP item number 505, 508 or 509. The steaks are sliced perpendicular to the long axis of the ham in accordance with the specifications requested by the purchaser and shall be uniform in shape and have a cured and smoked appearance. A two toned appearance is acceptable with the lean meat having a fine, smooth texture and uniform bright colour. The steaks shall be free for all skin, bruises, blood clots,

Cut	Meat Buyers Guide (NAMP #)	General Description [based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies exist between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications, the most recent version of these references shall apply.]
		lymph glands, bone cartilage and surface fat.

FQS-08-04 - Table 4: Beef Products

Beef Product	Meat Buyers Guide (NAMP #) ²	General Description
Beef, Jerky, Smoked		Smoked beef jerky is lean beef that has been trimmed of fat, cut into strips and then dried to prevent spoilage. Normally this drying includes the addition of salt to prevent bacteria from developing on the meat before sufficient moisture has been removed and the use of smoke at a low heat (usually under 70° C/160°F). Herbs and spices and sweeteners can be added, depending on whether or not a sweet or a savory product is required.
Beef, Salted		Prepare from boneless beef. See <i>FQS-02 – Beef</i> for further definition of the cuts of beef. Salted Beef must contain salt and preservatives and may contain water, and phosphates.
Beef, Brisket In Brine	120	Prepare from the boneless brisket. See <i>FQS-02 – Beef</i> for further definition of the cut. Beef Brisket in brine must contain salt and preservatives and may contain water, and phosphates.
Beef, Brisket, Corned	120	Prepare from the boneless brisket. See <i>FQS-02 – Beef</i> for further definition of the cut. Corned Beef Brisket must contain salt and preservatives and may contain water, seasoning, and phosphates and must be cooked and cured.
Pastrami		Pastrami is commercially made corned beef that has been hot smoked.
Donair meat		Donair meat is usually beef, although chicken and lamb donair meat is also common. There are two distinct types

² [*The Meat Buyer's Guide*](#) is based upon the latest in the series of IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's, AMS (Agricultural Marketing Services), etc. It is the authoritative manual to meat and poultry identification for the NAMP.

Beef Product	Meat Buyers Guide (NAMP #) ²	General Description
		<p>of donair meat:</p> <ol style="list-style-type: none"> 1. commonly referred to as donairs or gyros, this product is made with ground meat that is formed into a cone shape and frozen; and 2. commonly referred to as “chawarmas” or shawarmas meat is made with thin whole cuts of meat that are marinated before being stacked on a skewer. <p>All Donair meat supplied must be made from meat that is government inspected and approved.</p>

FQS-08-05 – Table 5: Glazed Meats

Glazed Meat	General Description
Pâté	Pâtés are mixtures of cooked ground meat and fat minced into a spreadable paste. Additions include herbs, spices, vegetables, and alcohol (wine, cognac, or brandy).
Terrines	A terrine is a French forcemeat loaf similar to a pâté but made with more coarsely chopped ingredients. Terrines are usually served cold or at room temperature. Most terrines contain a large amount of fat as well as pork although it is often not the main ingredient as many terrines can be made with game or wild meats (i.e. deer or bison).
Galantines	A galantine is a French dish of de-boned stuffed meat, most commonly fish or poultry that is poached and served cold, coated with aspic. Galantines are often stuffed with forcemeat and pressed into a cylindrical shape.

Applicable Regulations and Resources for Prepared Meat and Meat By Products

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

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

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

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

[Food and Drug Regulations \(C.R.C., c. 870\), Division 14 - Meat, Its Preparations and Products](#)

[Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#)

[Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#)

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

[Canadian Food Inspection Agency \(CFIA\) - Labelling Requirements for Meat and Poultry Products](#)

[Canadian Food Inspection Agency \(CFIA\) – Fat Claims](#)

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

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

[All About Canadian Pork: A Guide to Purchasing, Handling & Cooking Pork](#)

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

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