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SELECT AN AREA TO VIEW IT LARGER

SEE THE FOLLOWING AREAS

Veal Merchandising for Profit  
Figure 1 -- Primal (Wholesale) Cuts and Bone Structure of Veal.



Veal Cuts

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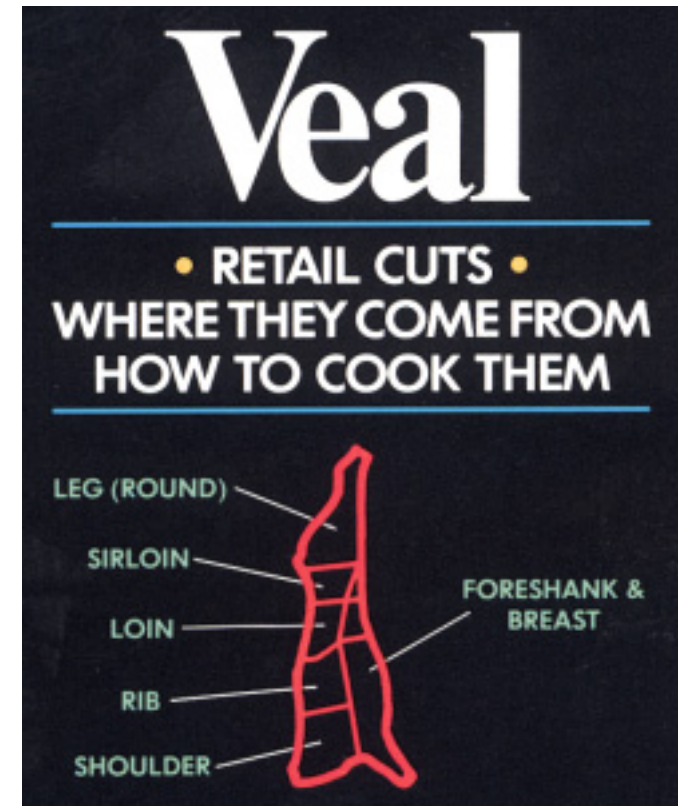
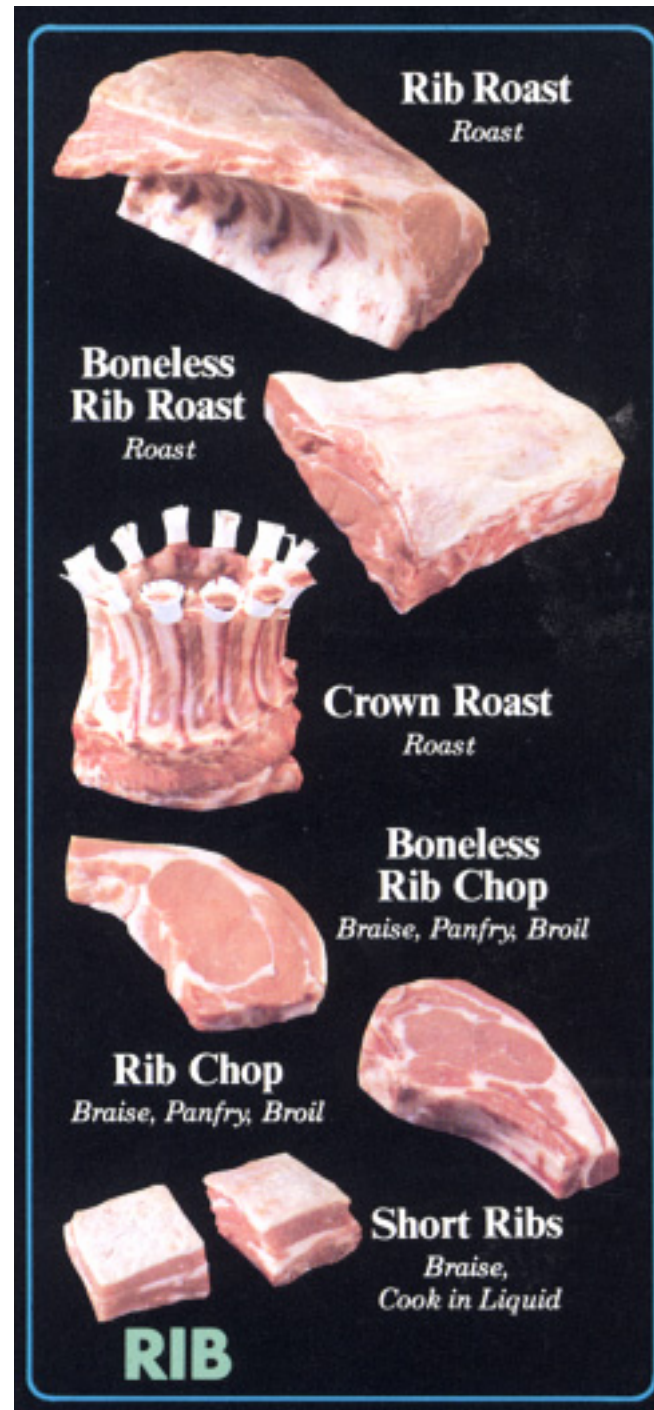
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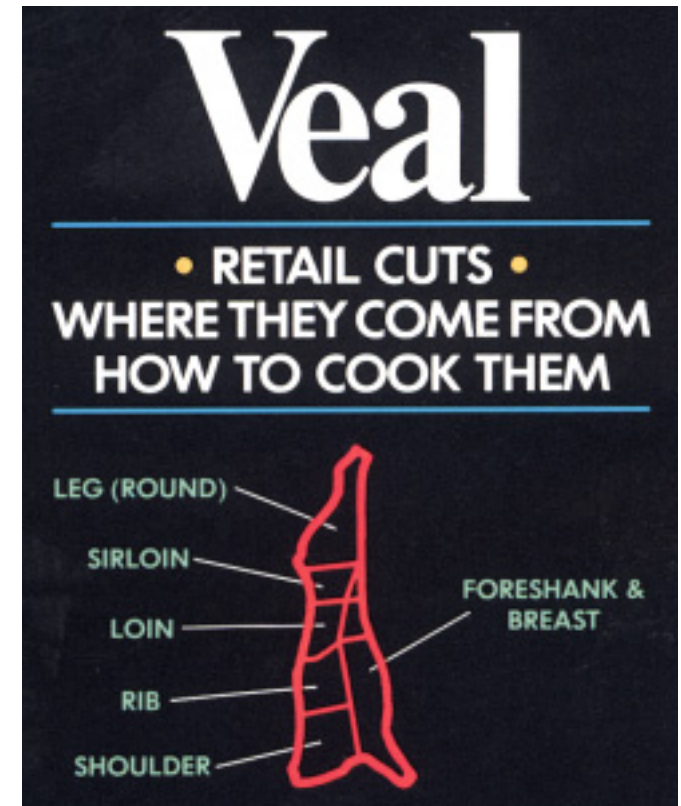
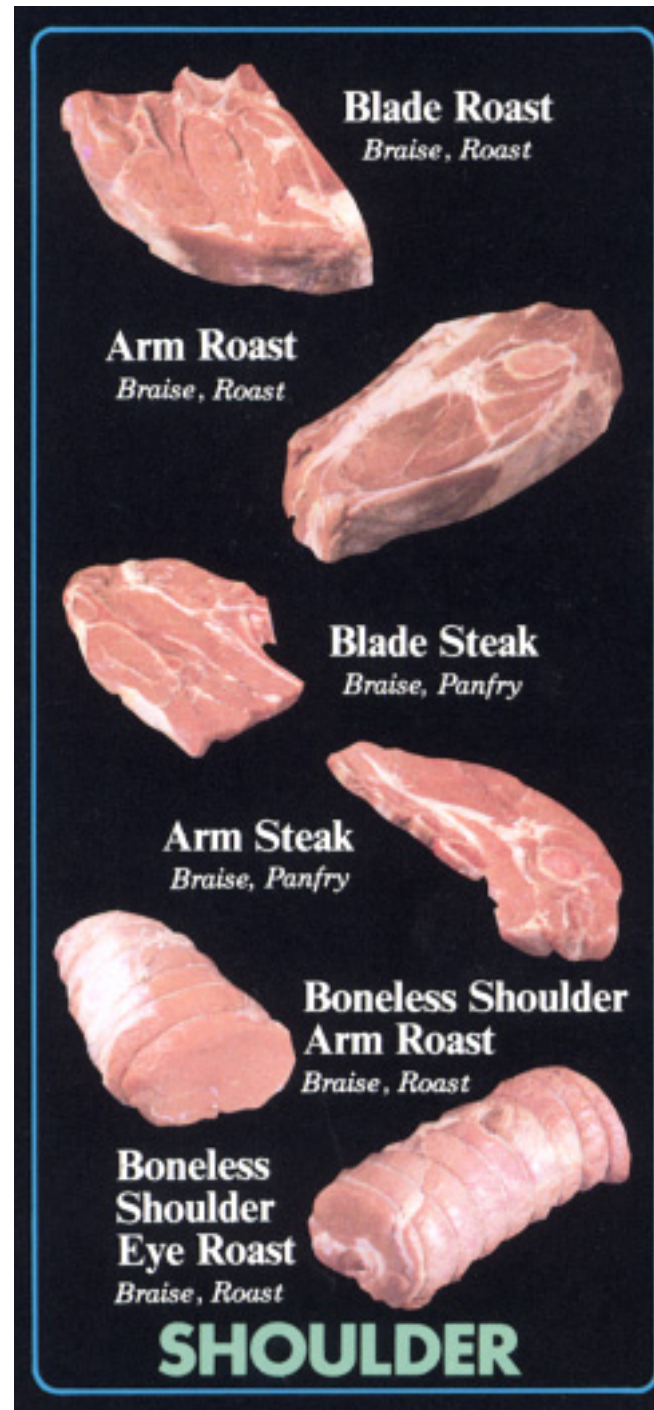
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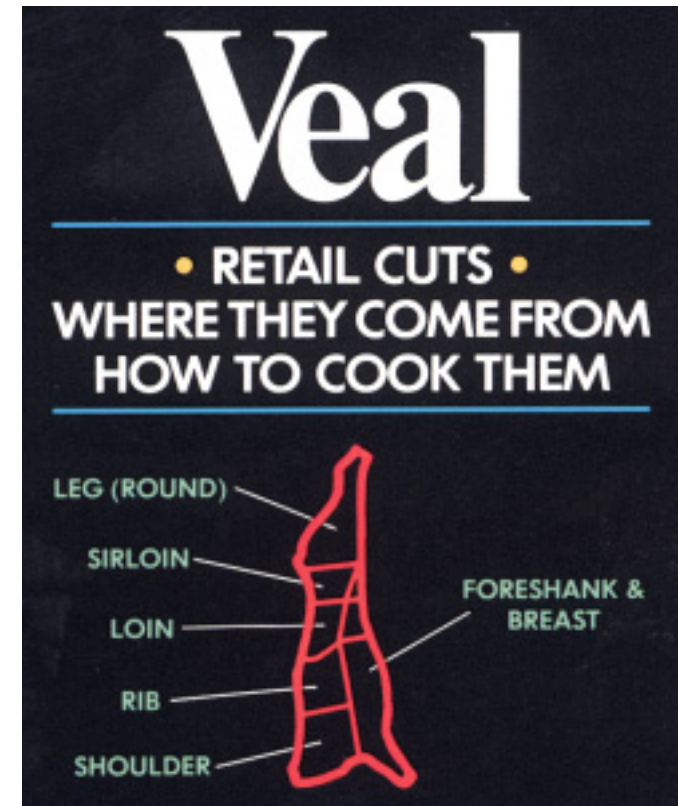
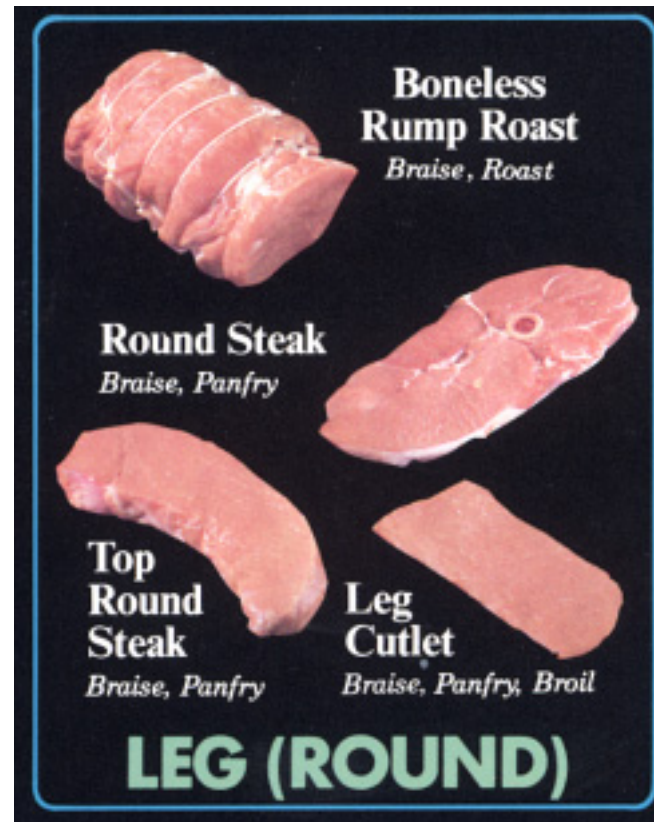
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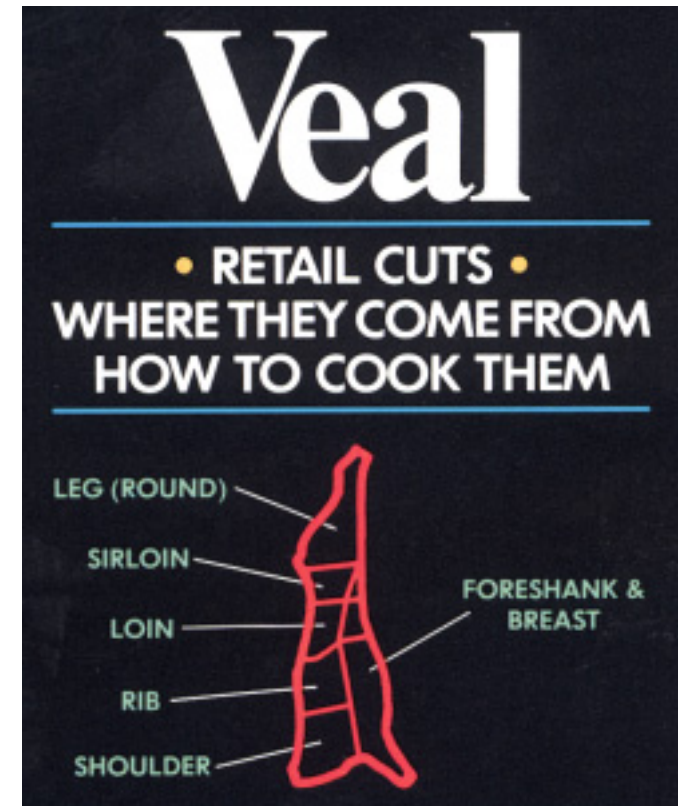
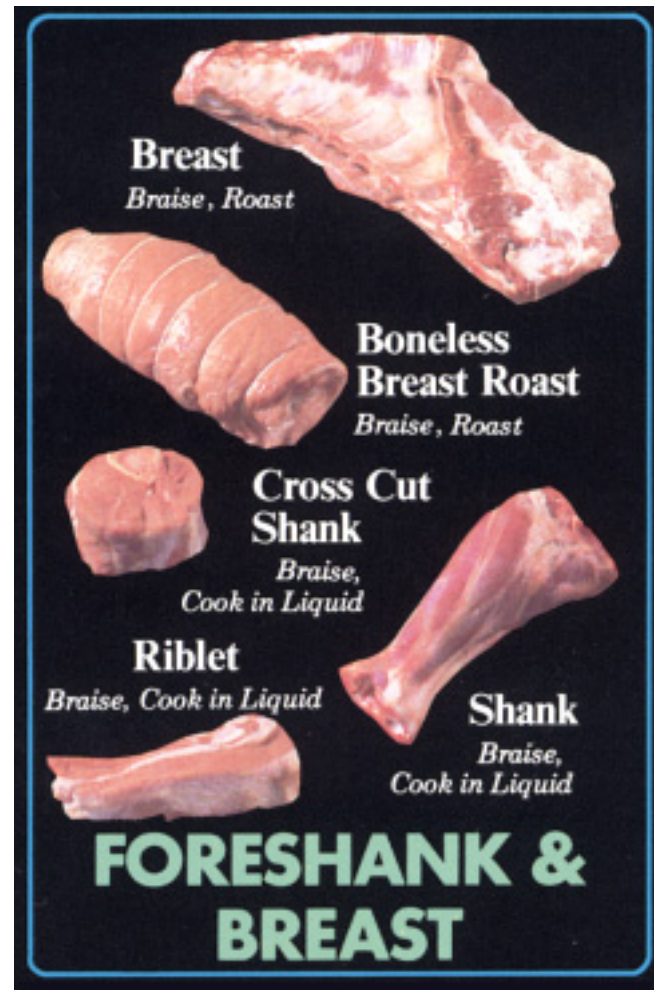
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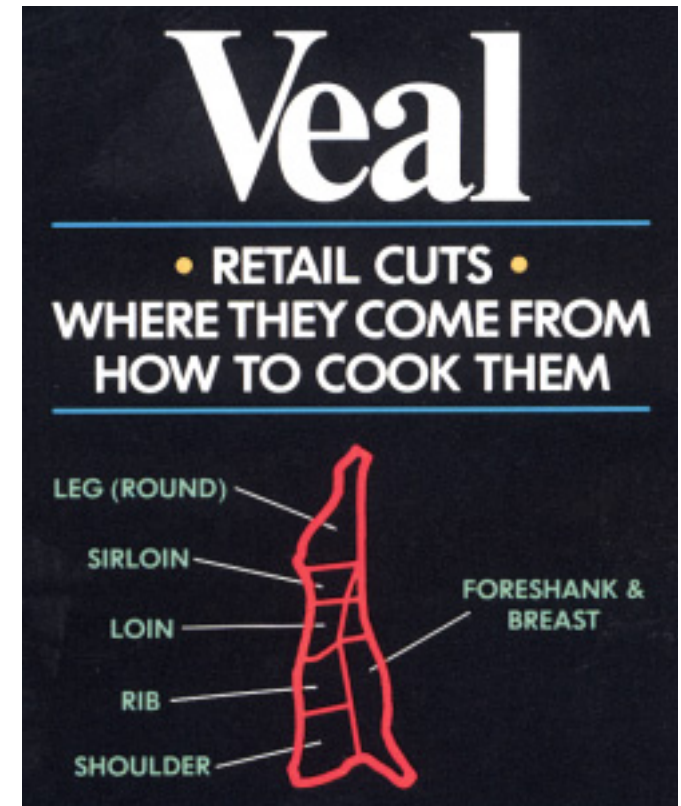
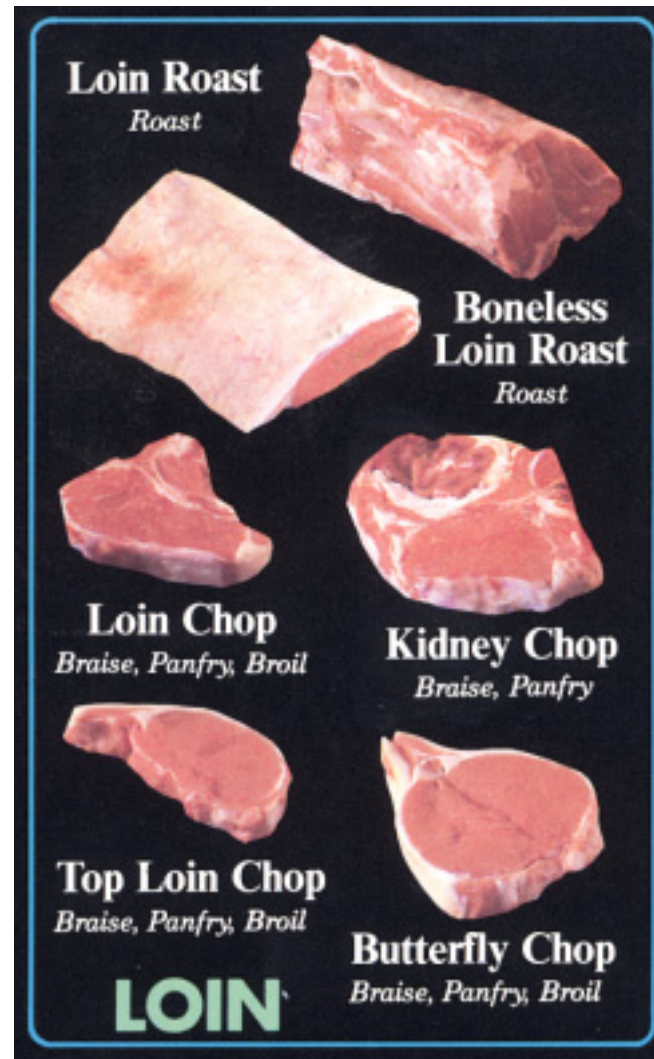
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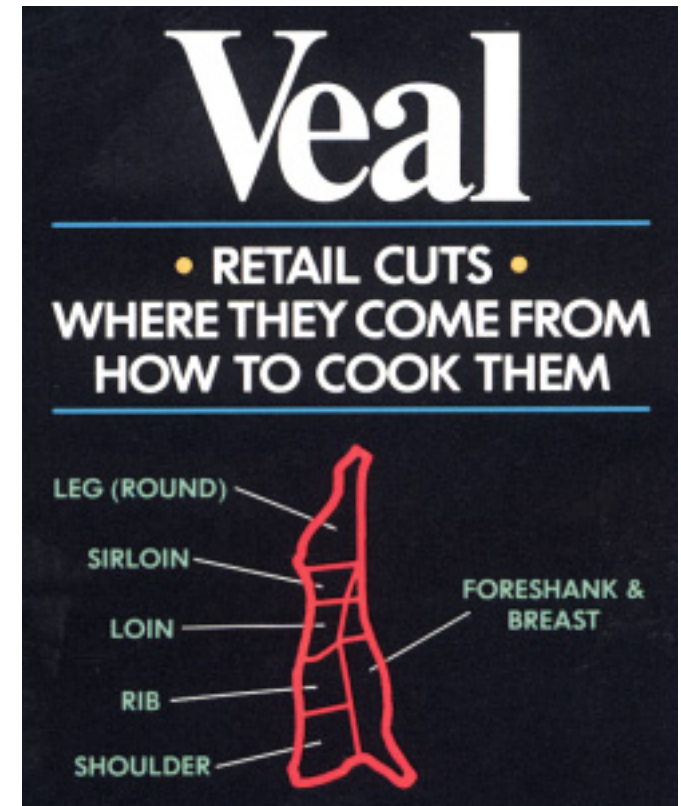
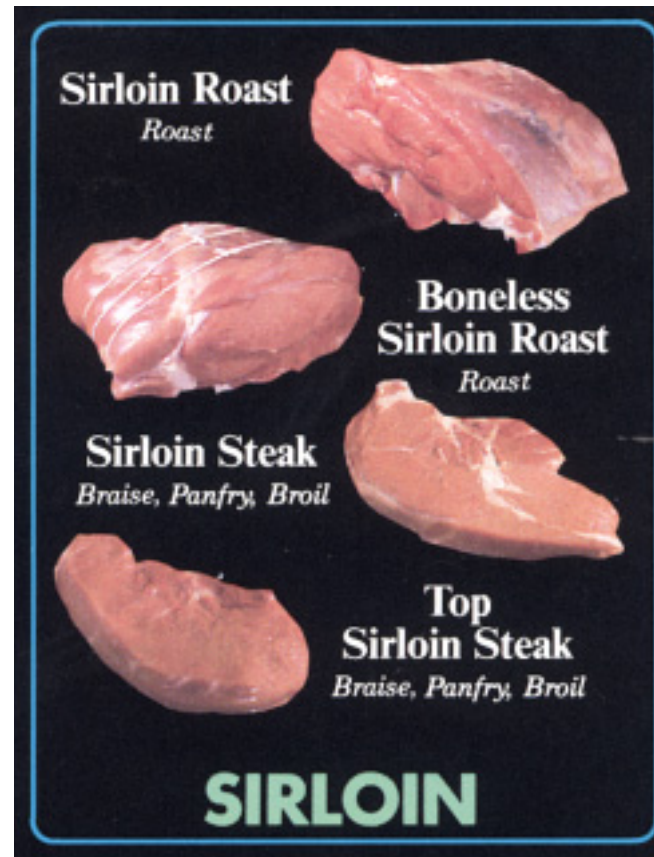
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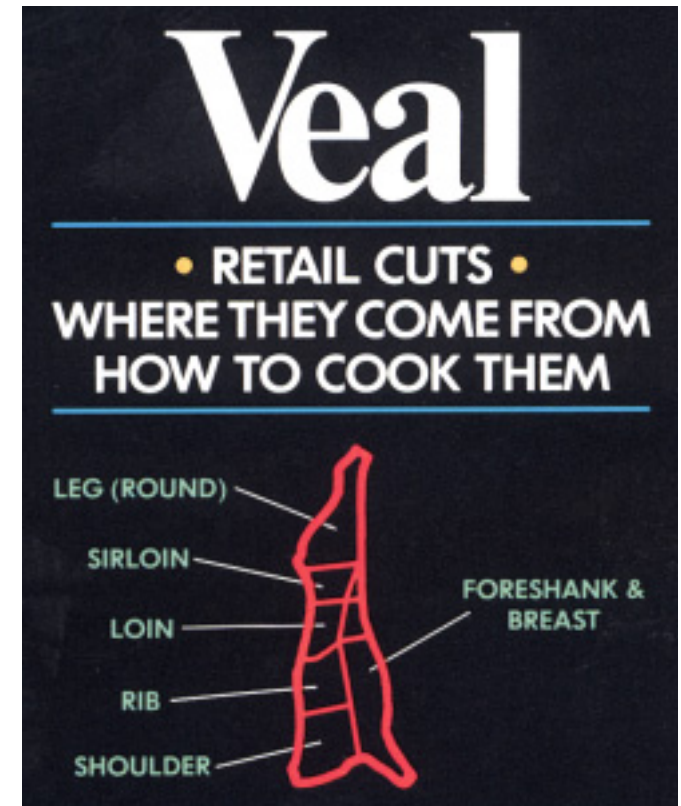
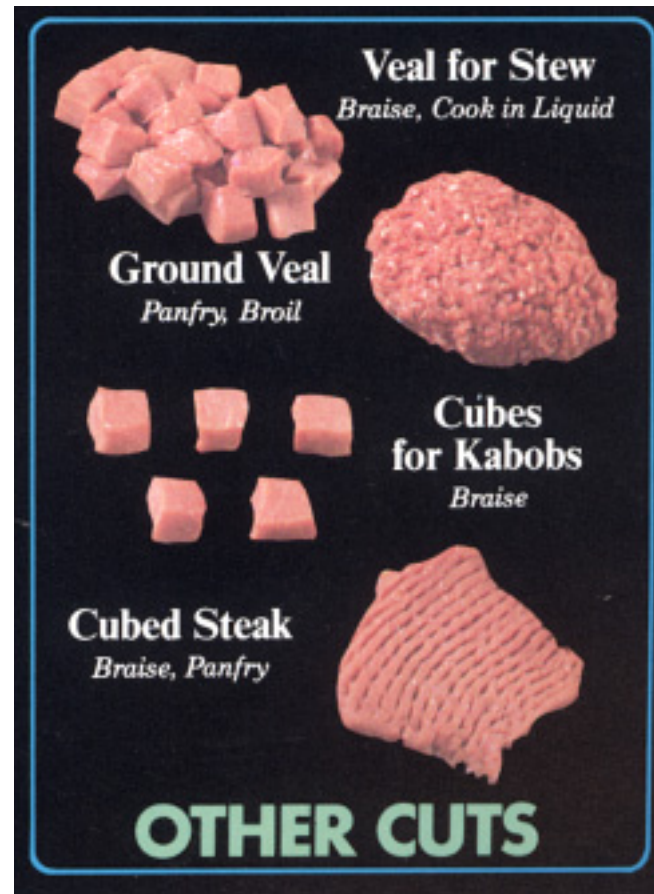
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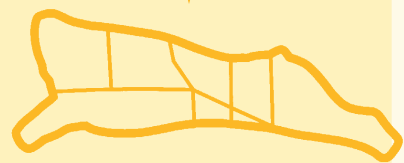
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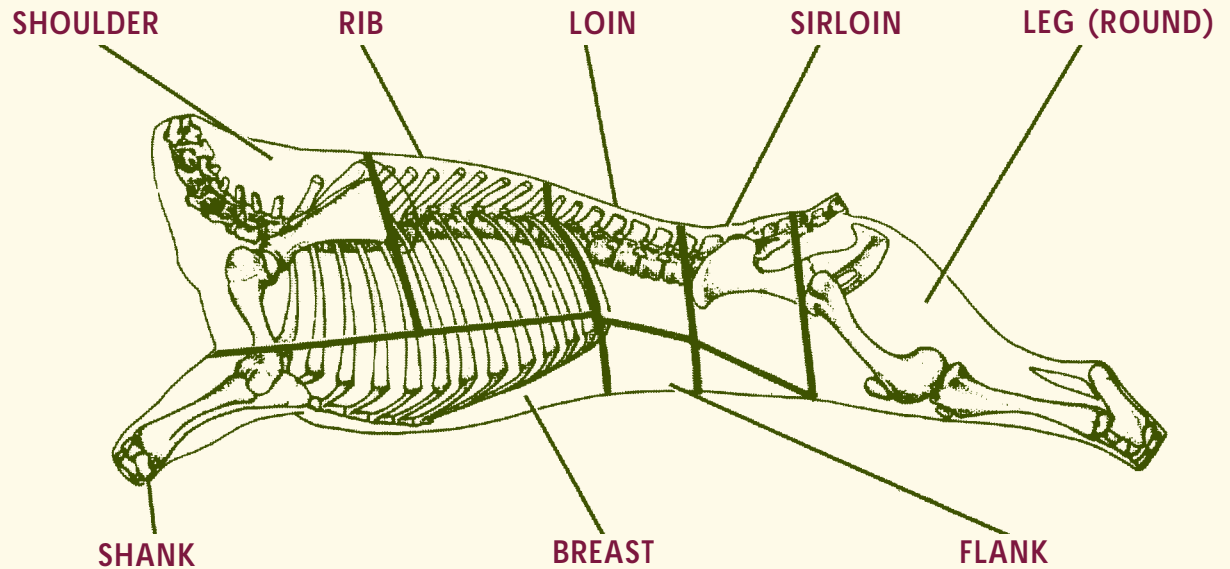
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Figure 1—Primal (Wholesale) Cuts and Bone Structure of Veal.



### Veal Merchandising for Profit

While Veal is particularly valued by the foodservice trade, especially upscale restaurants, it can also be profitably merchandised at the retail meat counter. Perhaps more than for any other meat, it would pay to have counter personnel familiar with Veal recipes to help encourage customers to try a variety of cuts.

Veal carcass size can vary considerably. Very young “Bob Veal” (up to 21 days of age) is a relatively small part of the total veal distributed. Most veal being raised is “Special-Fed” or “Milk Fed” Veal (see Glossary for definitions).

Larger carcasses are usually halved and then quartered, while the smaller carcasses are apt to be divided into foresaddle (the unsplit front half) and hindsaddle (the unsplit rear half). As the illustration above in Figure 1, indicates the method and system of nomenclature for primal and sub-primal cuts used in the URMIS program.

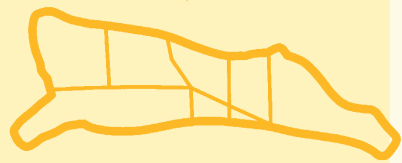
*continued on next page . . .*

The **Shoulder** is separated from the Rib—after removal of the Shank and Breast—typically by cutting between the 5th and 6th ribs.

The **Rib**, usually separated between 12 and 13, contains ribs 6-12.

The **Loin** includes the 13th rib and continues to the tip of the hip bone where the Leg begins.

The **Veal Leg** includes both the Sirloin and the Leg sections of the carcass.



Veal Cuts

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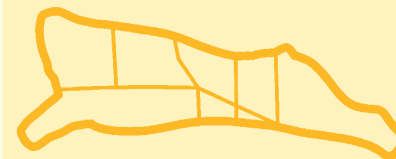
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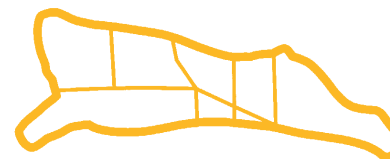
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	Veal Shoulder Neck Bones	U.P.C. 2653
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	Veal Shoulder Blade Steak	U.P.C. 2646
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- Veal Rib Crown Roast

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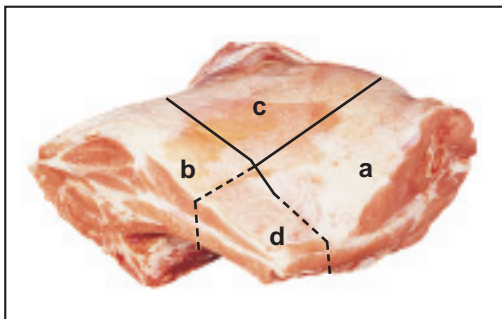
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## Veal Shoulder

IMPS/NAMP 309

The Shoulder contains ribs 1-5 and is divided into Arm (a), Blade (b) and Neck (c) sections. The thin portion (d) may be left with either the Arm or Blade cuts, but is often removed from both and utilized as ground product.

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Approved Name; Recommended Cooking Method; U.P.C.

**VEAL SHOULDER  
ARM ROAST**  
(Braise, Roast)

U.P.C. 2639



**VEAL SHOULDER  
ARM ROAST BNLS**  
(Braise, Roast)

U.P.C. 2640



**VEAL SHOULDER  
ARM STEAK**  
(Braise, Panfry†, Broil†, Grill†)

U.P.C. 2641



**VEAL SHOULDER  
ARM STEAK BNLS**  
(Braise, Panfry†, Broil†, Grill†)

U.P.C. 2642



**VEAL SHOULDER  
NECK BONES**  
(Braise, Cook in liquid)

U.P.C. 2653



Unapproved Names; Other Information; IMPS/NAMP

Round Bone Roast

Round Bone Steak  
Round Bone Chop  
Round Bone Shoulder Chop

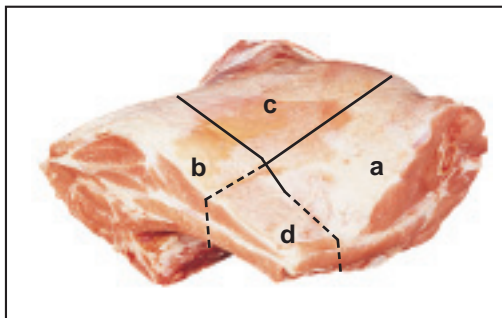
IMPS/NAMP 1309

†Marinate before cooking.



## APPROVED NAMES

### VEAL



## Veal Shoulder

IMPS/NAMP 309

The Shoulder contains ribs 1-5 and is divided into Arm (a), Blade (b) and Neck (c) sections. The thin portion (d) may be left with either the Arm or Blade cuts, but is often removed from both and utilized as ground product.

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

**VEAL SHOULDER  
BLADE ROAST**  
(Braise, Roast)

U.P.C. 2644



**VEAL SHOULDER  
BLADE ROAST BNLS**  
(Braise, Roast)

U.P.C. 2645



**VEAL SHOULDER  
BLADE STEAK**  
(Braise, Panfry†, Broil†, Grill†)

U.P.C. 2646



**VEAL SHOULDER  
BLADE STEAK BNLS**  
(Braise, Panfry†, Broil†, Grill†)

U.P.C. 2647



IMPS/NAMP 309F

Shoulder Chops  
Shoulder Steak

IMPS/NAMP 1309A

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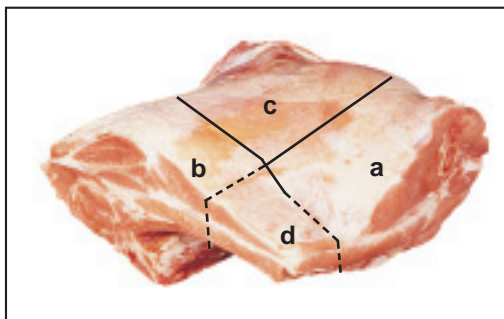
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†Marinate before cooking.



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## Veal Shoulder

IMPS/NAMP 309

The Shoulder contains ribs 1-5 and is divided into Arm (a), Blade (b) and Neck (c) sections. The thin portion (d) may be left with either the Arm or Blade cuts, but is often removed from both and utilized as ground product.

Approved Name; Recommended Cooking Method; U.P.C.

**VEAL SHOULDER  
ROAST BNLS**  
(Braise, Roast)

U.P.C. 2638



Unapproved Names; Other Information; IMPS/NAMP

Rolled Veal Roast

IMPS/NAMP 310B

**VEAL SHOULDER  
CUTLETS**  
(Braise, Panfry, Stirfry)

U.P.C. 2652



**VEAL FOR STEW\***  
(Braise, Cook in liquid)

U.P.C. 2742



IMPS/NAMP 395

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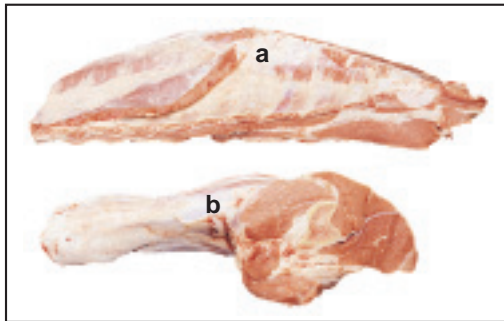
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\*The Shoulder and Leg will yield suitable lean for both Stew and Kabobs.



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### VEAL



## Veal Breast

IMPS/NAMP 313

## Veal Foreshank

IMPS/NAMP 312

The Breast (a) and Foreshank (b) normally are ordered separately, or if ordered in the same box, may either be joined or be separated, as illustrated here.

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

**VEAL BREAST**  
(Braise, Roast)

U.P.C. 2728



IMPS/NAMP 313

**VEAL BREAST BNLS**  
(Braise, Roast)

U.P.C. 2729



**VEAL BREAST RIBLETS**  
(Braise, Cook in liquid)

U.P.C. 2731



**VEAL BREAST RIBLETS BNLS**  
(Braise, Cook in liquid)

U.P.C. 2732



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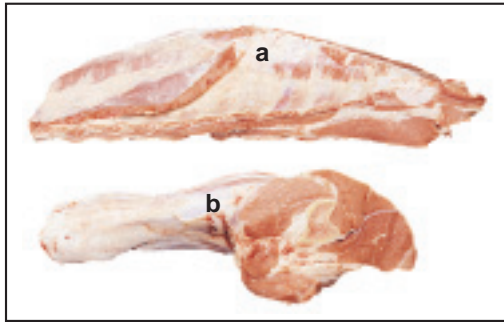
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## Veal Breast

IMPS/NAMP 313

## Veal Foreshank

IMPS/NAMP 312

The Breast (a) and Foreshank (b) normally are ordered separately, or if ordered in the same box, may either be joined or be separated, as illustrated here.

Approved Name; Recommended Cooking Method; U.P.C.

**VEAL SHANK  
CROSSCUTS**  
(Braise, Cook in liquid)

U.P.C. 2734



Unapproved Names; Other Information; IMPS/NAMP

IMPS/NAMP 1312/1337

**VEAL SHANK  
CROSSCUTS BNLS**  
(Braise, Cook in liquid)

U.P.C. 2735



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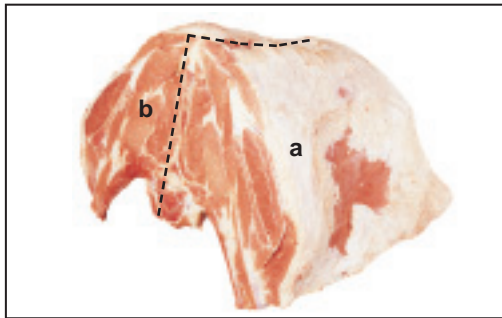
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## Veal Rib

IMPS/NAMP 306

The full Rib is illustrated. It also may be ordered split or as single sides (a) or (b), as divided by the dotted line.

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

**VEAL RIB ROAST**  
(Roast)

U.P.C. 2656



IMPS/NAMP 306B

**VEAL RIB ROAST BNLS**  
(Roast)

U.P.C. 2657



IMPS/NAMP 307

**VEAL RIB CHOPS**  
(Braise, Panfry, Broil, Grill)

U.P.C. 2659

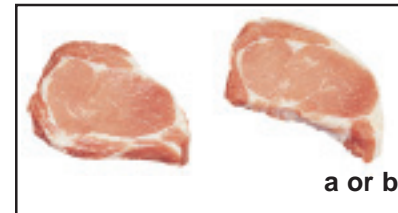


Veal Chops

IMPS/NAMP 1306

**VEAL RIB CHOPS BNLS**  
(Braise, Panfry, Broil, Grill)

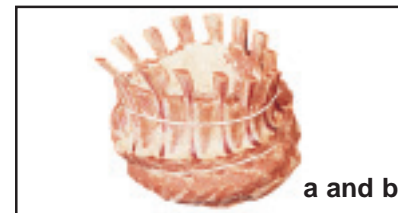
U.P.C. 2660



Veal Chops

**VEAL RIB CROWN ROAST**  
(Roast)

U.P.C. 2658



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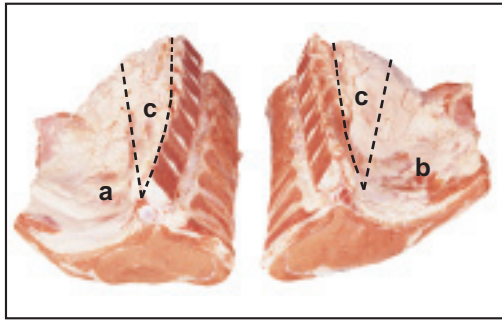
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## Veal Loin

IMPS/NAMP 332

Illustrated is the Split Loin, which also may be ordered as single Loins (a) and (b). The Tenderloin (c) is located beneath the fat cover, as illustrated by the dotted lines.

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

**VEAL LOIN ROAST**  
(Roast)

U.P.C. 2667



**VEAL LOIN ROAST BNLS**  
(Roast)

U.P.C. 2668



**VEAL LOIN CHOPS**  
(Braise, Panfry, Broil, Grill)

U.P.C. 2669



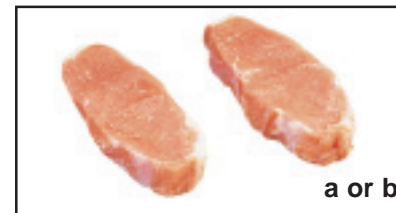
**VEAL TOP LOIN CHOPS**  
(Braise, Panfry, Broil, Grill)

U.P.C. 2670



**VEAL TOP LOIN CHOPS BNLS**  
(Braise, Panfry, Broil, Grill)

U.P.C. 2671



Rolled Loin Roast

IMPS/NAMP 344

Veal Chops

IMPS/NAMP 1332

Veal Chops

Veal Chops

### INTRODUCTION

### APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

### GROUND MEATS

### MEATCASE CATEGORY MANAGEMENT

### FOOD SAFETY

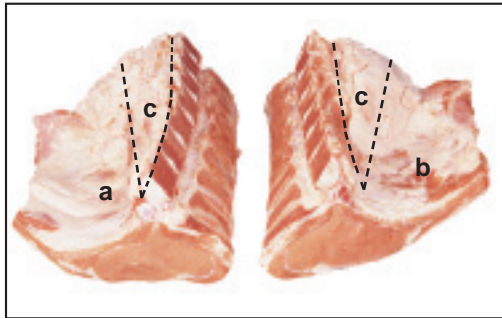
### MEAT COOKERY

### GLOSSARY & REFERENCES



## APPROVED NAMES

### VEAL



## Veal Loin

IMPS/NAMP 332

Illustrated is the Split Loin, which also may be ordered as single Loins (a) and (b). The Tenderloin (c) is located beneath the fat cover, as illustrated by the dotted lines.

Approved Name; Recommended Cooking Method; U.P.C.

**VEAL LOIN  
TENDERLOIN ROAST**  
(Braise, Roast)

U.P.C. 2673



**VEAL LOIN  
TENDERLOIN STEAK**  
(Braise, Panfry, Stirfry)

U.P.C. 2674



Unapproved Names; Other Information; IMPS/NAMP

*May be derived from the loin or the sirloin portion of the leg.*

IMPS/NAMP 347

Veal Medallions

*May be derived from the loin or the sirloin portion of the leg.*

## INTRODUCTION

## APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

## GROUND MEATS

## MEATCASE CATEGORY MANAGEMENT

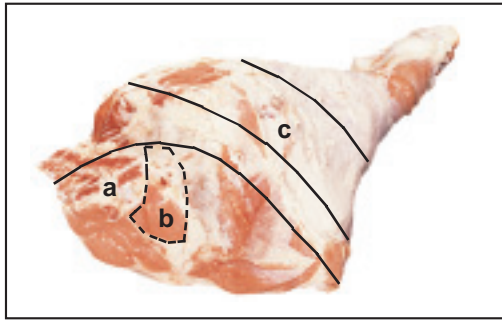
## FOOD SAFETY

## MEAT COOKERY

## GLOSSARY & REFERENCES

## APPROVED NAMES

### VEAL



## Veal Leg

IMPS/NAMP 334

The Leg often is referred to as a Veal Round or Leg of Veal. The cuts on this and the following page are from the Sirloin (a), the Tenderloin (b) and the Center section (c) of the Leg.

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

**VEAL LEG SIRLOIN ROAST**  
(Roast)

U.P.C. 2697



**VEAL LEG SIRLOIN ROAST BNLS**  
(Roast)

U.P.C. 2698



**VEAL LEG SIRLOIN STEAK**  
(Braise, Panfry, Stirfry, Broil, Grill)

U.P.C. 2699



**VEAL LEG SIRLOIN STEAK BNLS**  
(Braise, Panfry, Stirfry, Broil, Grill)

U.P.C. 2700



**VEAL LEG TENDERLOIN ROAST**  
(Braise, Roast)

U.P.C. 2673



Rolled Double Sirloin Roast

IMPS/NAMP 352/352A

Veal Sirloin Chop

Boneless Veal Sirloin Chop

*May be derived from the Loin or Sirloin Portion of the Leg.*

IIMPS/NAMP 347

### INTRODUCTION

### APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

### GROUND MEATS

### MEATCASE CATEGORY MANAGEMENT

### FOOD SAFETY

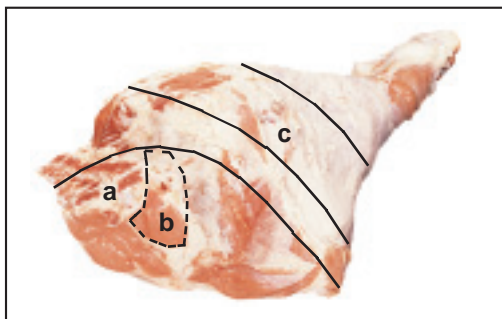
### MEAT COOKERY

### GLOSSARY & REFERENCES



## APPROVED NAMES

### VEAL



## Veal Leg

IMPS/NAMP 334

The Leg often is referred to as a Veal Round or Leg of Veal. The cuts on this and the following page are from the Sirloin (a), the Tenderloin (b) and the Center section (c) of the Leg.

Approved Name; Recommended Cooking Method; U.P.C.

**VEAL LEG  
TENDERLOIN STEAK**  
(Braise, Panfry, Stirfry)

U.P.C. 2674



**VEAL LEG  
ROUND ROAST**  
(Braise, Roast)

U.P.C. 2686



**VEAL LEG  
ROUND ROAST BNLS**  
(Braise, Roast)

U.P.C. 2687



**VEAL LEG  
ROUND STEAK**  
(Braise, Grill, Panfry)

U.P.C. 2688



**VEAL LEG  
ROUND STEAK BNLS**  
(Braise, Grill, Panfry)

U.P.C. 2689



Unapproved Names; Other Information; IMPS/NAMP

Veal Medallion

*May be derived from the loin or sirloin portion of the leg.*

Leg of Veal

IMPS/NAMP 335

Veal Scallopini  
Veal Steakette

### INTRODUCTION

### APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

### GROUND MEATS

### MEATCASE CATEGORY MANAGEMENT

### FOOD SAFETY

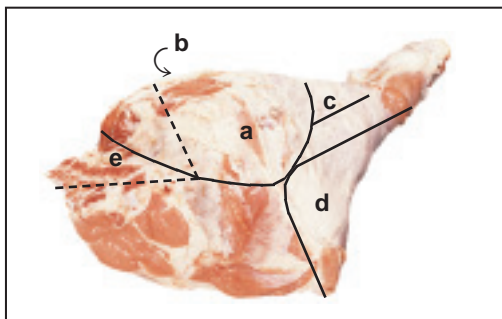
### MEAT COOKERY

### GLOSSARY & REFERENCES



## APPROVED NAMES

### VEAL



## Veal Leg

IMPS/NAMP 334

Many desirable cuts can be made from the Leg. The cuts on this and the following page are made from the Top (a), Bottom (b), Heel (c), Tip (d) and Rump (e). Under the URMIS labeling system, Top Leg cuts may be labeled as Inside cuts and Bottom Leg cuts as Outside cuts.

### INTRODUCTION

### APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

### GROUND MEATS

### MEATCASE CATEGORY MANAGEMENT

### FOOD SAFETY

### MEAT COOKERY

### GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

**VEAL LEG  
TOP ROAST**  
(Roast)

U.P.C. 2704



IMPS/NAMP 349/349A

**VEAL LEG  
TOP STEAK**  
(Braise, Grill, Panfry)

U.P.C. 2705



IMPS/NAMP 1349A

**VEAL LEG  
BOTTOM ROAST**  
(Braise, Roast)

U.P.C. 2706



IMPS/NAMP 350

**VEAL LEG  
BOTTOM STEAK**  
(Braise, Grill, Panfry)

U.P.C. 2707



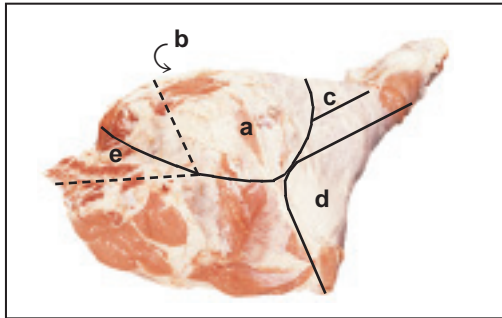
**VEAL LEG  
HEEL ROAST**  
(Braise)

U.P.C. 2711



## APPROVED NAMES

### VEAL



## Veal Leg

IMPS/NAMP 334

Many desirable cuts can be made from the Leg. The cuts on this and the preceding page are made from the Top (a), Bottom (b), Heel (c), Tip (d) and Rump (e).

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

**VEAL LEG TIP ROAST**  
(Braise, Roast)

U.P.C. 2708



IMPS/NAMP 351

**VEAL LEG TIP STEAK**  
(Braise, Grill, Panfry)

U.P.C. 2709



**VEAL LEG RUMP ROAST BNLS**  
(Braise, Roast)

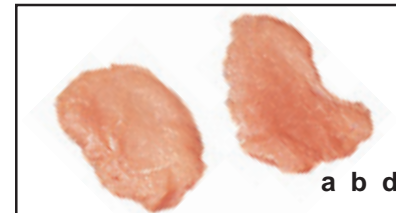
U.P.C. 2695



Rump of Veal

**VEAL LEG CUTLETS**  
(Braise, Panfry, Stirfry)

U.P.C. 2714



IMPS/NAMP 1336

### INTRODUCTION

### APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

### GROUND MEATS

### MEATCASE CATEGORY MANAGEMENT

### FOOD SAFETY

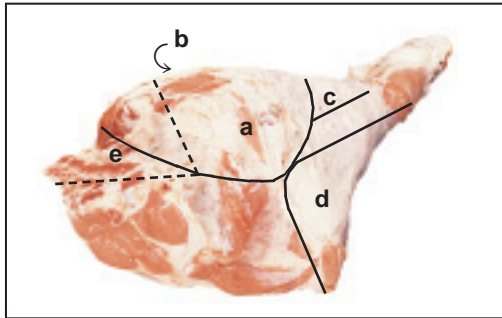
### MEAT COOKERY

### GLOSSARY & REFERENCES



## APPROVED NAMES

### VEAL



## Veal Leg

IMPS/NAMP 334

The Leg yields ample pieces for creating cubed steaks, stew meat and larger cubes for Kabobs, as well as ground Veal.

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

**VEAL CUBED STEAK**  
(Braise, Panfry)

U.P.C. 2736



**VEAL FOR STEW\***  
(Braise, Cook in liquid)

U.P.C. 2742



**VEAL CUBES FOR KABOBS\***  
(Braise, Broil†, Grill†)

U.P.C. 2743



IMPS/NAMP 1300

IMPS/NAMP 395

Veal City Chicken  
Veal Kabobs

IMPS/NAMP 395-A

### INTRODUCTION

### APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

### GROUND MEATS

### MEATCASE CATEGORY MANAGEMENT

### FOOD SAFETY

### MEAT COOKERY

### GLOSSARY & REFERENCES

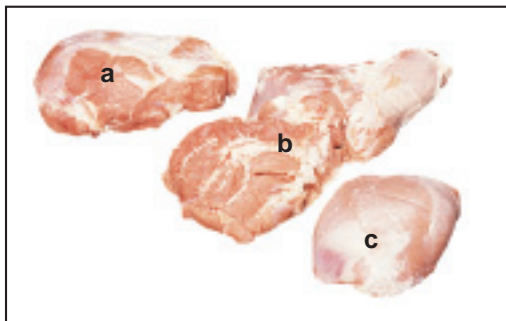
†Marinate before cooking.

\*The Leg and Shoulder will yield suitable lean for both Stew and Kabobs.



## APPROVED NAMES

### VEAL



## Veal Leg TBS

IMPS/NAMP 363/363A

The TBS Leg is prepared from the full Leg and comes in three boneless parts, including the Top (a), Sirloin and Bottom (b) and Tip (c) sections. [TBS stands for Top, Bottom, Sirloin Tip.]

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

**VEAL LEG  
TOP ROAST**  
(Roast)

U.P.C. 2704



IMPS/NAMP 349/349A

**VEAL LEG  
TOP STEAK**  
(Braise, Grill, Panfry)

U.P.C. 2705



IMPS/NAMP 1349A

**VEAL LEG  
BOTTOM ROAST**  
(Braise, Roast)

U.P.C. 2706



IMPS/NAMP 350

**VEAL LEG  
BOTTOM STEAK**  
(Braise, Grill, Panfry)

U.P.C. 2707



Veal Cutlet  
Veal Scallopini

**VEAL LEG  
RUMP ROAST BNLS**  
(Braise, Roast)

U.P.C. 2695



Rump of Veal

## INTRODUCTION

## APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

## GROUND MEATS

## MEATCASE CATEGORY MANAGEMENT

## FOOD SAFETY

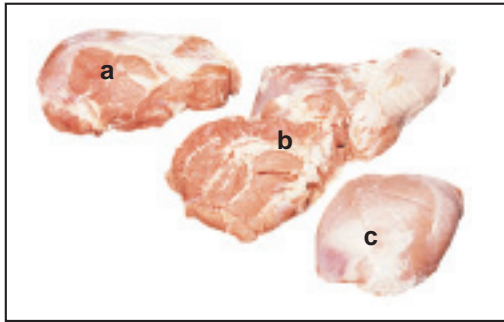
## MEAT COOKERY

## GLOSSARY & REFERENCES



## APPROVED NAMES

### VEAL



## Veal Leg TBS

IMPS/NAMP 363/363A

The TBS Leg is prepared from the full Leg and comes in three boneless parts, including the Top (a), Sirloin and Bottom (b) and Tip (c) sections. [TBS stands for Top, Bottom, Sirloin Tip.]

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

**VEAL LEG TIP ROAST**  
(Braise, Roast)

U.P.C. 2708



IMPS/NAMP 351

**VEAL LEG TIP STEAK**  
(Braise, Grill, Roast)

U.P.C. 2709



Rolled Double Sirloin Roast

**VEAL LEG SIRLOIN ROAST BNLS**  
(Roast)

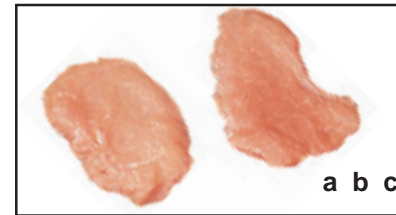
U.P.C. 2698



IMPS/NAMP 352/352A

**VEAL LEG CUTLETS**  
(Braise, Panfry, Stirfry)

U.P.C. 2714



Veal Cutlets

**VEAL CUBED STEAK**  
(Braise, Panfry)

U.P.C. 2736



IMPS/NAMP 1336

IMPS/NAMP 1300

### INTRODUCTION

### APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

### GROUND MEATS

### MEATCASE CATEGORY MANAGEMENT

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