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The definitions prepared for this glossary summarize each topic in broad terms, rather than in detail. If greater detail is desired, particularly for definitions of federally-regulated products, the reader should turn to the appropriate U.S. Department of Agriculture publications. Processed meat products are not defined, with few exceptions, e.g. bacon, ham, etc.

A

ABATTOIR—A slaughterhouse; archaic term, rarely used.

ADULTERATED—A product which has had included in its preparation or been exposed to inferior, impure or non-approved substances; composed of filthy or decomposed material; processed in unclean equipment or facilities or which includes meat from animals that died other than by inspected slaughter.

AGED, AGING—Of beef: after slaughter, beef undergoes a natural process of aging, sometimes called “conditioning” or “ripening.” The result is enhanced tenderness. “**Dry aging**” is practiced under carefully controlled temperature, humidity and sanitation conditions, taking from three to four weeks. Only a small percentage of beef is “dry aged,” much of it destined for the restaurant trade. “**Wet aging**” is far more common and occurs in vacuum bags under refrigerated temperatures of 32-34° F. Most beef is vacuum packaged at the processing plant. Since the increased tenderness develops to a great extent in the first 7-10 days after slaughter, beef reaching the retail outlet is likely to be sufficiently aged to satisfy most consumers by the time of sale. Pork, lamb and veal normally are not aged, since they are slaughtered at a relatively young age, yielding more tender meat. (See **Enzyme**.)

ARTIFICIAL CASINGS—These casings are used to hold the meat while it is being cooked or cured and to form the characteristic shape of sausage meats. Some casings are edible and are consumed with the product, notably “regenerated collagen casings.” On the other hand, “cellulosic casings,” and “fibrous casings” are not edible and are peeled away before the product is packaged (skinless franks, for example). For some sausage products, the casing is removed by the consumer before consumption. (See **Natural Casings**.)

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BABY BACK RIBS—Pork Loin Back Ribs, distinguished from regular Back Ribs by their smaller size.

BABY BEEF—Young cattle, usually between 4-8 months of age, weighing 400-800 pounds; meat from such cattle is relatively tender but lacks fat and is milder in flavor than meat from more mature cattle.

BACKSTRAP—The yellowish colored elastic connective tissue found in the neck, shoulder and rib regions of beef, veal, pork and lamb.

BACON—Cured and smoked bacon made from Pork Belly, most commonly brand packaged in slices; sometimes referred to as “side meat.” (See following and **Canadian-Style Bacon, Pork Belly**.)

BACON SQUARE (JOWL SQUARE)—Cured and smoked pork jowl.

BACTERIA—See **Contaminated**. (Also, see the **Food Safety** section of the manual.)

BAKE—To cook by dry heat, usually in an oven, but may be done over hot ashes, coals or on heated metals or stones. Baked meat is usually referred to as “roasted,” rather than baked. A traditional exception is “Baked Ham.”

BARBECUE—1) To roast meat slowly on a grill, spit or over coals in a specially prepared trench or barbecue grill; may be as large as a whole or half carcass, or smaller primal, sub-primal or retail sized cuts. While cooking, the meat is usually basted with seasoned sauces or its own fat drippings. 2) A dish consisting of meat, especially pork and beef, prepared in a seasoned sauce. (See **Broil, Grill**.)

BARBECUED RIBS, BBQ RIBS—Ribs from any and all species that are prepared by barbecuing. Often used as a fanciful name, but not approved for *URMIS* labeling.

BASTE—To moisten meat with a seasoned sauce or drippings while cooking in order to prevent drying of the surface and to add flavor.



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BEEF SIDE—Half of a split beef carcass before quartering, or a matched forequarter and hindquarter. (See **Side**.)

BEEF VALUE CUTS—Moderately priced, individually portioned steaks or roasts that are derived through alternative cutting methods that separate muscles from the chuck and round into single muscle cuts that are merchandised as value added products.

BLADE MEAT—The lean overlying the blade bone portion of the Primal Rib. Sometimes referred to as “false lean,” “rib lifter meat,” “cap meat,” “deckle meat,” or “wedge meat.”

BLAST FREEZING—Products are frozen rapidly at low temperatures (-10°F or lower) with high velocity air movement around the product.

BOB VEAL—Meat from a newly born to 21-day-old beef or dairy calf.

BOIL—To cook in heated water or other water-based liquid at 212°F, with bubbles rising rapidly and breaking on the surface. (Water boils at 212°F at sea level; altitude effects temperature.)

BRAISE—To brown meat in a small amount of oil or fat, then simmer in a small amount of liquid in a covered pan.

BREADED—Product that is coated with breading and/or batter, not to exceed 30% of the weight of the finished product. Product may first be dipped in a batter or moistened with liquid to assure adherence of the breading.

BROCHETTE MEAT—More properly tailored, “En Brochette.” Usually a foodservice menu term. (See **Kabob**, **Cube Meat**.)

BROIL—To cook by direct heat, either under or over the source of heat; grill.

BUTTERFLIED—A cut of boneless meat evenly split through to one edge, leaving the edge as a hinge and opening the cut up, resembling a butterfly’s unfurled wings, typically as with Pork Loin Butterflied Chops.

BUTTONS—Soft white tips of cartilage on the tips (dorsal end) of the feather bones (spinous processes) in young animals. Mineral is deposited in the buttons as the animal grows older, and the buttons gradually convert to hard bone.



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CALF—Differentiated from veal on the basis of lean color. Calf meat is a grayish red to moderately red in color, while veal is grayish pink. The darker color is a result of maturity and diet, with calf being marketed at 5 to 10 months of age, while most veal is marketed prior to 20 weeks of age. (Also, see **Veal** and **Baby Beef**.)

CANADIAN-STYLE BACON—Cured and smoked boneless Pork Loin.

CARCASS—The resulting product after slaughtering and dressing a meat animal. Beef and pork normally are split into two sides while lamb and veal remain intact as whole carcasses.

CASE READY—Retail cuts that are fabricated, packaged and sometimes labeled at a central location for the retail meatcase.

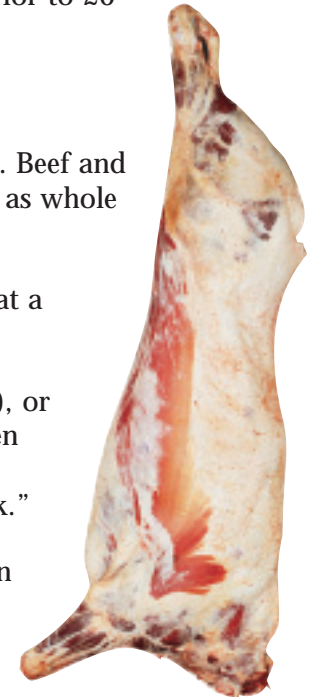
CENTER SLICE—Oval-shaped slice which is cut from the veal leg, pork leg (ham), or lamb leg and contains the round leg bone. A center slice is normally taken from an area approximately one inch on either side of a center cut. Sometimes called a “Ham Steak,” “Veal Leg Steak,” or “Lamb Leg Steak.”

CERTIFIED MEAT—Products originating from animals from a certified production site. In this system, a buyer of a meat product defines a process and certification occurs when requirements are met to the buyer’s standards. The certifier is typically a third party.

CHANNEL FAT—Fat located over the vertebrae on the inside of Beef Chucks, Beef Ribs and Pork Loins.

CHATEAUBRIAND—The center cut portion of the whole, trimmed Beef Tenderloin, which has the same size diameter on both cut ends and is reasonably uniform in girth with a minimum of tapering. Served in restaurants by that name, usually as a double portion, “meal for two.” It is a fanciful name not approved for *URMIS* labeling.

CHILLED—Product, usually fresh, handled and stored in the 28° to 40°F range; not frozen.



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CHINE/CHINE BONE—The body of the spinal vertebrae or backbone.

CHOP—Smaller, flat cuts of meat, usually from the pork, veal or lamb rib, loin or shoulder, generally ranging from 1/2” to 1 1/2” in thickness. A chop usually is of a size to be a single meal portion. [The name originated from the butcher’s choice of using a cleaver to “chop” these cuts from the carcass rather than using the saw, as used for the separation of larger bones.] (See **Steak**.)

CHOPPED MEAT—A colloquial reference to ground beef, heard particularly in the eastern U.S. (See **Hamburger**.)

CHUCK TENDER—Boneless muscle of the beef chuck which lies along the upper (dorsal) side of the ridge of the blade bone. Also often called Mock Tender. (See **Ridge Bone**.)

CHUNKED AND FORMED—Meat product which consists of meat chunks up to one inch square and formed into a desired shape. The chunks are usually produced by very coarse grinding or dicing, then massaged (tumbled) prior to forming.

CLOD (Shoulder)—The large outside group of muscles of the Beef Chuck, extending from the elbow of the shank to the ridge of the blade bone.

CLOSED SIDE—Right side of a beef carcass, so named because of the close attachment of the Kidney; also called “Tight Side.”

CLOSE TRIMMED—Trimming more surface fat from a meat cut than is required by normal specifications, generally to 1/4 inch, or less.

CLUB STEAK—Properly, a steak from the rib end of the Beef Short Loin, containing the 13th rib. On foodservice menus the term may refer to any steak from the Rib or Loin. A fanciful name not approved for *URMIS* labeling.

COMMINUTED—Meat ground or chopped to small particle size, as for frankfurters, bologna, hamburger or other ground meats, etc.



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CONTAMINATED (Microbial)—The presence of bacteria, molds, yeasts, parasites, etc., on or in a food product; opposite of sterile. Contamination may render food unwholesome, not fit, or no longer fit for consumption; may contain bacteria or parasites that are harmful to humans. Contamination may occur in a processing plant, in route to a retail establishment, in a foodservice shop or retail store, or when under a consumer’s control, due to handling practices. Some forms may be present in the animal itself. (See the **Food Safety** section of this manual.)

CORNED BEEF—Boneless Beef Brisket muscle and various parts of the Beef Round that have been cured by any one of several methods. Commonly garlic, allspice, bay leaves, whole peppers and other spices are added to curing solutions. Corned Beef usually is not cooked when sold. It is often vacuum packaged in strong, clear bags that contain some of the brine and spices used in processing.

COUNTRY OF ORIGIN LABELING—Labeling program defined by the USDA in which meat products must be labeled with the country name in which the animal was born, raised and harvested.

CRYOGENIC FREEZING—This is the most rapid freezing method for food products. Liquid nitrogen and liquid carbon dioxide are the most common condensed (liquid) gases which serve as the refrigerant in cryogenic systems. Temperatures may reach as low as -360°F.

CUBED—A process of mechanical tenderization using a machine with two sets of sharp pointed discs which score or cut muscle fibers without tearing them. Irregular pieces of meat can be shaped and “knitted” together to form a more attractive cut. Cubing also may be done manually with a butcher’s mallet which is pounded into the meat. (See following.)

CUBED STEAK—Boneless piece of meat from any meat carcass which has been put through a mechanical tenderizer, piercing the meat to cut through and shorten muscle fibers, thus making a normally less tender cut more tender. The resulting cut has an uneven surface. (See **Cubed**.)

CUBED MEAT—Any meat which has been cut into uniform pieces, usually larger than stew meat pieces, intended for cooking on kabobs or en brochette.



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CURED—Meat products which have been infused with a solution of salt, sugar and nitrite, to enhance flavor, color and shelf life. Cured products also may be smoked.

CURED AND SMOKED PORK PRODUCTS—Products from pork which are injected with a curing solution and then cooked. They may also be smoked. Typical cuts are the Ham, Belly (Bacon), Loin and Picnic. Cured Hams, Loins and Picnics are labeled based upon the added substances (in the form of curing solutions) in the finished product, determined by the amount of protein on a fat free basis (PFF) in the muscle tissues. There are four label classifications noted below, using ham (which also may be smoked) as an example, from the least to most added substance:

- 1) Cured Ham
- 2) Cured Ham with Natural Juices
- 3) Cured Ham, Water Added
- 4) Cured Ham and Water Product—X% of Weight is Added Ingredients

CUTABILITY—A measure of the proportion of lean-to-fat of a carcass that is saleable as trimmed (boned or partially boned) retail cuts. (See **Yield Grade**.)

CUTLET—A single, thin, boneless piece of lean meat, usually from the Veal, Pork or Lamb Leg or Shoulder, or Pork Loin.



D

DELMONICO STEAK—Boneless Ribeye Steak; popular foodservice industry name for the cut. It takes its name from the Delmonico Restaurant in New York City (circa 1925), where the steak was served. Not approved for *URMIS* labeling.

DECKLE—The layer of connective tissue, lean and fat lying between bone and the primary muscle of the beef brisket.

DRY AGED—See **Aged**.

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E.COLI O157:H7—The scientific designation (*Escherichia coli*) for a specific harmful (pathogenic) bacteria that may be found in the intestinal tract of animals and humans. (See **Contaminated**; also see the **Food Safety** section of this manual.)

EDIBLE-BY-PRODUCTS—The edible organs, fat and glands of meat animals. (See **Variety Meats**.)

ENHANCED—See **Pumped**.

EMULSIFY—To mechanically comminute meat pieces with salt, ice, water, and often, nitrite and/or flavoring ingredients, resulting in a thick, finely chopped viscous mass which is stuffed into casings. (See **Frankfurter**.)

ENZYME—A naturally occurring complex protein compound produced by animals and plants which has the ability to accelerate organic reactions, one of which is the breakdown of connective tissue, thus tenderizing beef as it ages. (See **Aged**, **Papain**.)

ESTABLISHMENT NUMBER—The number granted to and identifying a meat processing plant which complies with all requirements for federal or state inspection. For federally approved establishments the number appears in a circle stamped with edible ink on inspected carcasses and on printed labels of pre-packaged processed products containing meat. Some states also grant establishment numbers. (See **Inspection**, **Inspection Mark**.)

F

FABRICATED CUTS—Cuts made from primal and sub-primal cuts. Some or all of the bones and fat may be removed.

FEATHERBONES—The dorsal processes of the thoracic vertebrae lying along the spine or backbone.



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FED BEEF—Cattle that have been taken off pasture, range grass or forage at about 11-13 months of age and moved to a feedlot for formulated grain feeding typically range from 18-22 months of age or about 1,100 to 1,300 pounds live weight. Grain feeding helps to develop the characteristic marbling required to meet the grade standards of U.S. Prime, U.S. Choice and U.S. Select.

FELL—The thin, tough connective tissue membrane that covers a lamb carcass, usually removed before retail packaging; should be removed before cooking.

FILET/FILLET—A boneless strip of meat, usually referring only to beef.



FILET MIGNON—The “fanciful” name for Beef Loin Tenderloin Steak. Filet Mignon is so commonly understood as that cut that it is acceptable as a retail name for the *URMIS* labeling program.

FINGER BONES—The transverse spinous processes of vertebrae in the lumbar region (forms the “T” in T-bone and Porterhouse Steaks).

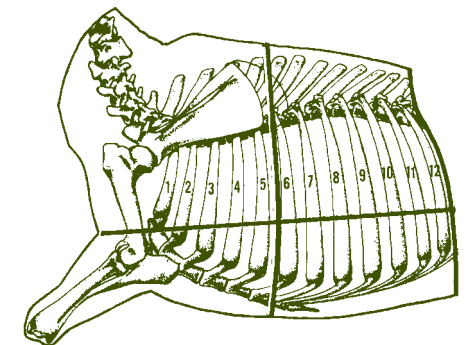
FINGER MEAT—Intercostal meat (between the ribs). Also called “Rib Fingers.”

FLANKEN—Beef used for soup meat or boiled beef; cut from the Plate, Brisket, Chuck, Shortribs or Rib. Flanken-Style Ribs may be braised or broiled.

FOOD SAFETY—The term describing both avoidable and recommended conditions, methods and practices of food handling, storage, preparation, etc. (See **Contaminated**. Also, see the **Food Safety** section of this manual.)

FOREQUARTER—The front or anterior portion of a beef side, typically including ribs 1-12.

FORESADDLE—The unsplit forward portion of a veal, lamb or mutton carcass, consisting of the primal rib, shoulder, foreshank and breast, representing slightly more than half the carcass weight. It is typically separated from the hindsaddle between the 12th and 13th ribs.



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FRANKFURTER—A cooked, cured, sausage, often smoked, either skinless or stuffed in a natural casing and linked; limited by regulation to 30% fat. Meat components consist of finely comminuted beef and/or pork and may contain up to 15% poultry without qualifying the product name. It may include normal ingredients needed for processing such as water, sweeteners and curing substances. A frank must be labeled according to ingredient content. A frank containing more than 15% poultry must have that ingredient identified in the product name. Also may be called “Wiener” or “Frank.” (Also, see **Hot Dog**.)

FREEZER BURN—Discoloration and drying, due to loss of moisture and to oxidation in freezer-stored meats, caused by improper wrapping, allowing air to enter and water to evaporate, or by partial defrosting and refreezing of a frozen product.

FRESH—Meats that have not been frozen, cured, smoked, pre-cooked or otherwise processed into a form changed from the original meat.

FRESH FROZEN—Fresh meat that has been frozen at a processing facility and not thawed before being offered for sale. A packer or processor will freeze meats at temperatures ranging from 0°F to -360°F, and hold below 0°F during storage and shipping to assure quality. (See **Blast Freezing**, **Cryogenic Freezing**.)

FROZEN—Meat that has been reduced in temperature to below 28°F, the freezing temperature for meats. [Although it is technically frozen at 28°F this temperature is not considered suitable for holding. The optimum temperature for holding meat is from -0°F to -10°F.] (See **Fresh Frozen**, **Blast Freezing**, **Cryogenic Freezing**.)

FRY—To cook in hot fat; especially: [1] cooking in a small amount of fat, also called panfrying, or stir frying, sautéing; and [2] cooking covered in a deep layer of fat, also called deep-fat frying.



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GRADES, GRADING—For most consumers, “grade” (or “quality grade”) is a gauge for eating quality. A USDA grader evaluates a carcass for a combination of quality characteristics such as maturity, marbling, color and texture of meat. (For other foods, grade may refer to size, color, freshness, etc.) Official standards for grades of carcass beef, lamb and mutton, pork and veal and calf are established by the USDA’s Agricultural Marketing Service. Meat graders are employees of the USDA, but the cost of grading is borne by the meat packer. (See following. Also, see **Yield Grades**.)

GRADES FOR BEEF—The grades for beef are: U.S. Prime, U.S. Choice, U.S. Select, U.S. Standard, U.S. Commercial, U.S. Utility, U.S. Cutter, U.S. Canner. The grades below U.S. Select are less apt to be sold as graded beef in food stores or in foodservice operations. While there are official standards for grades below U.S. Select, carcasses from such animals usually are not graded by a USDA grader since there is a cost to grading but there is no commensurate value in having them graded in the lower ranges. Rather, packing plant personnel “eyeball” the carcasses and determine they are of lower value. Such meat is inspected for wholesomeness but often appears in ground meat, sausages and other processed meat and food products. (See **No Roll**.)



GRADES FOR LAMB/MUTTON—Lamb/mutton grades are: U.S. Prime, U.S. Choice, U.S. Good, U.S. Utility and U.S. Cull. (For grades Utility and Cull, see reference to “...standards for grades below U.S. Select,” in **Beef Grades**, above.)

GRADES FOR PORK—Pork grades are: U.S. No. 1, U.S. No. 2, U.S. No. 3, U.S. No. 4 and Utility. For pork, grades are a general indication of product yield, with lesser emphasis on quality. Pork carcasses are seldom graded since carcasses are processed to closely trimmed primals and subprimals before sale to retailers or further processed cured products. (See **Yield Grades**.)

GRADES FOR VEAL AND CALF—Veal/calf grades are U.S. Prime, U.S. Choice, U.S. Good, U.S. Standard and U.S. Utility. (For Standard and Utility, see reference to “...standards for grades below U.S. Select,” in **Beef Grades**, above.)

GRAIN-FED—Fed a minimum of 90 days on a high concentrate corn, corn by-product ration or other common grain during the last segment of the feeding cycle, prior to harvesting.

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GREEN HAM—A fresh ham.

GRILL—To broil by direct heat, usually on a metal grid over charcoal, wood or gas flame; or by indirect heat, with coals banked to one side with meat spitted on a rotisserie or in a pan between the banked coals; a cooking method recommended for the more tender steaks, chops and roasts. (See **Barbecue**, **Broil**.)

GROSS WEIGHT—The weight of products plus their packaging and perhaps including the shipping container, packing materials and closure materials. (See **Net Weight** and **Tare Weight**.)

H

HACCP—Initial letters of Hazard Analysis Critical Control Points, the USDA-meat industry program intended to further the delivery of safe, wholesome meat. (See the **Food Safety** section of this manual.)

HAM—Meat from the hind leg of pork that has been cured and smoked.

HAM, COOKED/FULLY COOKED—The “cooked” products are heated to a temperature of at least 145°F in order to destroy trichina (if present) and pathogenic bacteria. They must be kept refrigerated at all times. The “fully cooked” products are cooked for lengthy periods at temperatures as high as 250°F, and need not be refrigerated prior to opening. All these products are cured and may be smoked, bone-in or boneless, thin sliced or in bulk at the deli counter. They may be eaten as is, but flavor generally is improved by further heating before serving. Both must be refrigerated after the original container is opened, in order to inhibit spoilage.



HAM, “COUNTRY” OR “COUNTRY-STYLE”—A dry cured, smoked ham. It is hand-rubbed with salt, sugar and nitrate, and packed in the curing ingredients. This process removes moisture and allows the movement of the curing ingredients into the muscle tissues, resulting in a shelf-stable product at room temperatures. These hams are usually also smoked. They are much drier than injection-cured hams and more sharply flavored due to the high salt content. These hams should be parboiled with several changes of water to remove some salt and to soften the meat before being further prepared for the table. Most are produced and consumed in the southeastern U.S.



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HAM, FRESH—Meat from the hind leg of pork which has been neither cured nor smoked. Often called “Pork Leg” or “Leg of Pork.”

HAM, VIRGINIA—A country ham made in the state of Virginia, named as such as specified by a Virginia state law passed in 1925. (See **Ham, Country**.)

HAMBURGER—Ground or chopped fresh or frozen beef, with or without added fat and/or seasonings. Must not contain more than 30% fat, any added phosphates or other water, binders or extenders. (See **Meat Patties**.)

HANGING TENDER—The portion of the diaphragm muscle that is attached to the back section of the last rib.

HEEL—A group of small muscles which are located in the lower portion of the outside Beef Round (adjacent to the femur bone).

HIGH OXYGEN PACKAGING—In case ready, modified atmosphere packaging, high levels of oxygen (at 50% or higher) are present. This packaging system typically delays the onset of discoloration.

HINDQUARTER—The posterior portion of the beef side remaining after being separated from the 12-rib forequarter, containing the 13th rib.

HINDSADDLE—Unsplit hind half of a veal, lamb or mutton carcass. (See **Foresaddle**.)

HOT DOG—Usually refers to the sandwich of a frankfurter on a bun, but often refers just to the frank or wiener itself. (See **Frankfurter**.)

HOTEL RACK—Unsplit rib portion from the foresaddle of a lamb, mutton or veal carcass.

HRI—Abbreviation for Hotel-Restaurant-Institution; a synonym for the foodservice industry.



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IMPS/NAMP—INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS/NATIONAL AMERICAN ASSOCIATION OF MEAT PROCESSORS. The IMPS provides a standard description for meat cuts for the foodservice industry. The NAMP has published a full-color manual, *The Meat Buyer's Guide*, to facilitate use of the IMPS. The manual is used extensively by the HRI industry as a purchasing guide and reference. A cross-reference is provided in the *URMIS* manual for a number of primal, sub-primal and retail cuts which correspond to the U.S. DEPARTMENT OF AGRICULTURE'S IMPS.

INJECTED—See **Pumped, Pumped**.

INSPECTION—All livestock, carcasses, meat and meat products processed in meat packing and processing operations are subject to federal (USDA) inspection. A number of states also have inspection programs, whose requirements must meet or exceed the federal standards. Federal regulations always supercede state regulations. The government (federal or state) pays the cost of inspection. (See **Establishment Number**.)



INSPECTION MARK (Federal/USDA)—Round stamp on meat products. Each inspected product must bear the mark of inspection and the number of the establishment (plant) where it was processed. (See **Establishment Number**.)

IRRADIATION—The controlled exposure of food products to gamma rays, x-rays or machine-generated electrons in order to minimize or eliminate bacteria or parasites that could be harmful for human consumption or which cause spoilage, and to extend shelf life. Specific food items have been approved by the USDA and FDA for irradiation and sale for human consumption.

J

JOWL BACON—see **Bacon Square**.

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K

KABOB—Boneless cubes of meat which generally are placed on skewers and grilled. In restaurants may be called “En Brochette.”

KANSAS CITY STEAK—See **New York Steak**.

KOSHER—Meat (beef, veal, lamb) from animals that are slaughtered, inspected and processed under the supervision of persons authorized by the Jewish faith, thus meeting the standards of the Mosaic and Talmudic laws. Kosher products also are federally inspected.



KOSHER-STYLE—Usually applied to beef sausage and corned beef that is seasoned similarly to Kosher products, with garlic and spices. In some states, the term is considered deceptive and is illegal as an advertising term or product description.

L

LIFTER MEAT—See **Blade Meat**.

LISTERIA—Bacteria frequently found in the environment. One *Listeria* species, *Listeria monocytogenes*, can cause serious foodborne illness called Listeriosis. Healthy people rarely contract Listeriosis.

LONDON BROIL—Originally, a recipe for a broiled Beef Flank Steak, cooked rare and carved in thin slices. Today the name applies to a variety of cuts, usually boneless, that are marinated, then broiled or grilled. The term “London Broil,” is a fanciful name not approved under the *URMIS* labeling program, but may be seen on restaurant menus.

LOW OXYGEN PACKAGING—In case ready, modified atmosphere packaging, low levels of oxygen (at or below atmospheric levels) are present.

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M

MARBLING—Intramuscular fat (appearing as flecks or streaks of fat within the lean). It is an important factor affecting quality grades in beef. Marbling enhances palatability by increasing juiciness and flavor.

MARINADE—A seasoned liquid used to give flavor, and in some cases tenderize less tender cuts of meat. The liquid medium contains an acidic ingredient such as lemon juice, vinegar, salsa or yogurt or a natural tenderizing enzyme found in fresh papaya, ginger, pineapples and figs. Meat is allowed to stand in the marinade before cooking.

MARINATE—To treat with a marinade.

MARINATED—A USDA FSIS term for products containing 10% or less of a pump solution. (See **Pumped**.)

MARROW—The edible, nutrient-rich fatty substance found in the center of bones

MARROW BONES—The large round bones and shank bones of the Beef Round and Chuck which contain significant amounts of marrow. The bones are usually cut into short pieces to expose the marrow.



MEAT PATTIES—Product prepared from fresh or frozen chopped or ground meat of various species, with or without seasonings. Extenders or binders may be used with or without the addition of water in amounts that permit the product to retain the characteristics of a meat patty.

MEDALLION—A restaurant term referring to small, thin slices of tender meat. Also called “tournedos.” Not approved for *URMIS* labeling.

MILK-FED VEAL—See **Special-Fed Veal**.

MOCK TENDER—See **Chuck Tender**.

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MODIFIED ATMOSPHERE PACKAGING—Technique that involves removing air from a food packaging by vacuum and introducing another atmosphere into the package, such as nitrogen, carbon dioxide, or other gases or mixtures. The purpose is to minimize microbial growth and reduce changes such as colors, shapes or purge that may occur with vacuum packaging.

MUSCLE BONING—The dividing of meat at natural seams into boneless cuts.

MUTTON—Meat from a mature lamb, usually 12-to-24-months-old or older. Sometimes called “Yearling Mutton.”

N

NATURAL—Meat products that have been processed and handled in compliance with USDA natural standards which prohibit the use of artificial ingredients, coloring ingredients or chemicals and require minimal processing.

NATURAL CASINGS—Edible casings for frankfurters and other sausages that are made from the middle wall of small and large intestines of cattle, hogs, sheep and goats. The casings are thoroughly cleaned under USDA inspection. They hold the meat while it is being cooked or cured, and help form the characteristic shape of the products. Also called “animal casings.” (See **Artificial Casings**.)

NATURE-FED VEAL—See **Special-Fed Veal**.

NAVEL—The lower portion of the rib cage of the 6th through 12th ribs. It is usually called the “Plate,” or “Short Plate.”

NECK BONES—Usually refers to the cervical vertebrae. Pork Neck Bones have two thoracic vertebrae with ribs and sternum attached.

NEEDED, NEEDLING—A tenderizing process involving penetration of meat by closely spaced thin blades with sharpened ends. These “needles” cut muscle fibers into short segments. Also referred to as “pinned.” (Sometimes, use of the term “needed” is *erroneously* used to describe the injection or pumping of curing liquids into selected meat products, especially cured pork products; see **Pumped, Enhanced**.)

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NET WEIGHT—Weight of the contents of a container after the weight of packaging and packing materials has been deducted. Net weight is the true weight of a product. (See **Gross Weight** and **Tare Weight**.)

NEW YORK STRIP—The term is used in different parts of the country to refer to either the bone-in or boneless Beef Top Loin Strips. (See next.)

NEW YORK STEAK—Fanciful name for a bone-in or boneless Beef Top Loin Steak. Sometimes called a “New York Strip Steak” and “Kansas City Steak” in various parts of the country. None of these names is approved under the *URMIS* labeling program. May appear on a restaurant menu to describe the Beef Top Loin Steak.

NEW YORK-STYLE ROUND—Principally a restaurant industry term for the primal Beef Round with the Sirloin Tip (knuckle) removed.

NITRATES, NITRITES—Approved ingredients used only in prescribed amounts for curing processed meats. Sodium nitrite or potassium nitrite used in the curing process inhibits the growth of “*Clostridium botulinum*” spores (the growth of which can result in botulism). Nitrites (sodium or potassium) also give characteristic flavor and color to processed meat. Nitrates (sodium and potassium), approved only for dry curing and in certain dried sausage products, naturally convert into nitrites during dry curing and in the intestinal tract. In many parts of the country, nitrites appear naturally in drinking water and nitrates also are present in many vegetables. In these amounts, as in cured meats, they are considered by the FOOD & DRUG ADMINISTRATION to be completely safe for consumption.



NONFAT DRY MILK—Milk residue remaining after the removal of fat and moisture. It is used as a protein extender in some meat products, e.g. some sausage foods and meat loaves. Must be listed under “ingredients” on the label.

NO ROLL—Term referring to beef carcasses and cuts which have not been officially graded and stamped by a U.S. Department of Agriculture grader. “No roll” beef is usually below the U.S. Select quality grade and/or of higher yield grades. (See **Grades, Yield Grades**.)

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O

OFFAL—Meat slaughter by-products consisting of all parts of the animal that are not part of the carcass, including selected non-muscle inedible by-products such as fat, bone and other connective tissues.

ORGANIC—Products from hogs, cattle, poultry or lambs that have been produced and meat that has been processed and handled in compliance with the USDA organic standards, which involved an entire process in which synthetic inputs into all phases of animal production and meat processing and handling are prohibited.

OX JOINTS—Joints of the beef tail usually cut into sections for stewing or soup bones. Also called “Ox Tails.”

P

PANBROIL—To cook uncovered over direct heat, usually in a skillet, using little or no fat. The fat is removed as it accumulates, to avoid “frying.”

PANFRY—See **Fry**.

PAPAIN—A natural enzyme obtained from the juice of papaya fruit. The enzymatic action breaks down the connective tissue in the meat, resulting in a tenderizing effect similar to that occurring in aged meat. The enzyme lies dormant until cooking heat is applied to the cut. (See **Aged**.)

PARASITE—See **Contaminated**. (Also, see the **Food Safety** section of this manual.)



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PARBOIL—To partially cook in a simmering liquid for a short time before completing cooking by some other cooking method. Most meats are not parboiled, as such. Some recipes for barbecued ribs call for par-boiling. “Pre-cook” is the term normally used for partially cooked meat. (See **Pre-Cook, Pre-Cooked**.)

PEELED—Meat cuts which have had practically all surface fat removed; also referred to as “denuded.”

PFF—Protein Fat Free. A procedure used by the U.S. DEPARTMENT OF AGRICULTURE to calculate the amount of added moisture in cured meat products. (See **Cured and Smoked Pork Products**.)

PICKLE—The solution containing flavoring and curing ingredients added to a cut of meat by injecting, marinating, massaging, tumbling or immersing the cut in a covered pickling container. The pickle may be a brine, vinegar or spice solution. (See **Cured**.)

PICNIC—Derived from the shoulder of pork, the portion remaining after the removal of the clear plate and the Boston-Style Shoulder, which has been cured in the same manner as ham. It may be canned or fully cooked. If not cooked, the fresh Picnic should be cooked to an internal temperature of 160-170°F.



PIGS FEET—Predominantly the front feet, which are removed from the shoulder slightly below the knee joints. They may be fresh, cured, cooked or pickled.

PINNED—See **Needled**.

PLATE—A full Plate is the combined Short Plate (Navel) and Brisket. The term “Plate,” usually refers only to the Short Plate.

POACH—To brown a small, tender meat cut in a small amount of oil, then simmer in liquid to desired degree of doneness.

PORK BELLY—That portion of the pork side after removal of the Loin, Fat Back and Spareribs. Must be boneless and contain no cartilages of sternum or ribs.

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PORTERHOUSE—A steak cut from the Beef Loin. It is distinguished from the T-Bone Steak by its larger tenderloin muscle, not less than 1¼ inches across. It is the name given to English pubs that served “porter” ale. The steak took its name as the kind of steak cut that would be served in a porterhouse, and became known as a “Porterhouse Steak.” It is a fanciful name, but has been in use for so long and is so well known, that it is approved under the *URMIS* labeling standards to describe the Beef Loin Steak.

PORTION CONTROL—Meat items for the foodservice trade which have been cut, sliced or formed to specified weights or thicknesses. Many frozen brand name processed products sold in retail food stores include portion controlled patties, cutlets and the like.

PRE-COOK—As with parboiling, “to pre-cook meat” is to *partially cook it*, perhaps by simmering on a stove top or in a microwave oven, before completing cooking by some other method, immediately or at a later time. (Not to be confused with “pre-cooked.” See following.)

PRE-COOKED—Identifies meat products or cuts that have been fully cooked by the processor and need only to be heated before serving for maximum palatability. The label will so indicate. May be eaten cold. (Pre-Cooked is not the same as **Pre-Cook**. See above.)

PRIMAL CUTS—The basic major (wholesale) cuts into which carcasses and sides are separated. **Beef:** Round, Loin, Flank, Rib, Plate, Chuck, Brisket and Foreshank. **Veal:** Leg, Loin, Rib, Breast and Shoulder. **Pork:** Leg, Loin, Belly, Spareribs, Shoulder and Jowl. **Lamb:** Leg, Loin, Rib, Shoulder and Breast.



PROCESSED MEATS—A class of meat products that includes cold cuts, sausages, ham and bacon, etc. All products are made from inspected meats; however, some, such as sausage foods, may be made from trimmings and/or lower grades of meat carcasses and cuts. Ingredients must be listed on the label.

PROTEIN—An essential nutrient. Foods of animal origin are the only source of high biological quality protein. Animal protein is “complete” because it contains the eight essential amino acids in the correct proportions to build, maintain and repair human body tissues, and to strengthen the body’s defense mechanisms against infection and disease. They are called “essential” because the human system cannot synthesize these amino acids. (Other food sources contain protein but none have the eight essential amino acids in the required proportions as do meat foods.)

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P.S.E.—Pale, Soft, Exudative (watery), describes pork that yields undesirable-looking fresh or cured cuts. The meat is safe to eat. When detected, PSE pork is often processed into sausage.

PULLMAN-STYLE—Refers to meats packed in a long, rectangular container. It was a handy container for storing and serving on railroad Pullman dining cars.

PUMPED—Meat cuts that have had curing solutions or salt solutions introduced throughout the muscles by the injection or pumping through fine needles. Also called “injected” or enhanced.”

PURGE—The juices from meat cuts which are exuded after packaging.



Q

QUALITY—The relative desirability or anticipated palatability of the meat in a carcass or cut is expressed by the general term, “quality.” Thus, quality grades are assigned/determined on the basis of expected, desired eating characteristics. (See **Grades.**)

R

REDUCED SPACE SYMBOLOGY—Developed by the Uniform Code Council, Inc. (UCC), RSS is a family of seven scannable barcode symbols, all smaller than the standard Universal Product Code (U.P.C.). Capable of holding as much or more data than a U.P.C., an RSSX barcode allows detailed labeling of variable measure items like fresh meats, produce, bakery and deli products.

RETAIL CUTS—Steaks, roasts, chops, ground meats, etc., displayed and sold from refrigerated cases by retail food stores and meat specialty shops.

RIBLET—Pork, veal or lamb rib bones which contain lean and some fat.

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RIDGE BONE—The spine of the blade bone (scapula).

ROAST (Cookery)—To cook meat, uncovered, in a shallow roasting pan by dry heat, usually in an oven or a grill.

ROAST (Meat Cut)—Cuts of meat larger than steaks, chops or slices (usually two or more inches thick). A roast may contain bone, and is often comprised of more than one major muscle. Roasts may be rolled and tied or may be in a single compact piece. Beef roasts from the more exercised muscles (the Chuck and Round, which contain more connective tissue) are less tender and are recommended for moist heat cookery, while those from the less exercised muscles (Rib and Loin, containing less connective tissue) are recommended for dry heat cookery. Roasts from pork, veal and lamb all tend to be tender.

S

SALMONELLA—A type of food poisoning bacteria. (See **Contaminated**. Also, see the **Food Safety** section of this manual.)

SAUSAGE—Comminuted meat products prepared with meat and meat by-products and seasoned with spices in small amounts. Sausage products may be cooked or uncooked, cured or uncured, and smoked or unsmoked. The sausage family worldwide has more than 500 varieties, including variations of salami, bologna, liverwurst and many other “cold cuts,” but also including such items as breakfast sausages.

SAUTÉ—To fry with a small amount of fat for a short period. (See **Fry**.)

SEAR—To brown the surface of a meat cut by a short, direct application of intense heat, as in a frying pan or on a grill.

SECTIONED AND FORMED—A meat product that consists of entire muscles (or muscle systems) that are closely trimmed of fat, mixed and then formed into a desired shape. Sectioned and formed hams are an example of the product type.

SHELL LOIN—Beef Loin with the Tenderloin and Chine Bone removed.



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SHELL STEAK—A steak cut from the Sirloin section of the Beef Shell Loin.

SHORT PLATE—The portion of the forequarter immediately below the primal Rib and attached to the Brisket. (See **Navel**.)

SHRINK—The weight loss from meat products (carcasses or cuts) which occurs throughout the product's life from slaughter to consumer.

SIDE—Half of a beef or pork carcass, or the matched forequarter and hindquarter of a beef carcass.

SIMMER— To cook gently in a liquid at a temperature of approximately 185-210°F at sea level (altitude effects temperature). Bubbles form slowly and break below the surface. The temperature is just short of the boiling point. (See **Boil**.)

SIRLOIN—That portion of the beef hindquarter remaining after the Round, Short Loin and Flank are removed. Sometimes called, “hip.”

SKELETAL MUSCLE—Edible muscle that is attached to or surrounds bone (as contrasted with heart, tongue, intestinal muscles, etc.). It is striated, voluntary muscle tissue.

SKIRT—The diaphragm muscle which, in part, separates the thoracic cavity from the abdominal cavity.

SLAB BACON—Un sliced bacon made from pork belly. (See **Pork Belly**.)

SLICE—A section of meat, usually less than one inch thick, taken from the center or either side of center of the leg of pork, lamb or veal.

SMOKING, SMOKED—Method of processing meat by exposing to smoke from burning wood, wood shavings or sawdust (usually of hardwoods in a smokehouse or other closed containment), herbs or which have had liquid smoke applied externally or as a curing ingredient. The term “smoked” does not necessarily mean the product is fully cooked.

SMOOTH MUSCLE—Also referred to as visceral muscle, it is involuntary muscle tissue, non-striated and is common to the intestinal tract.

SODIUM OR POTASSIUM ASCORBATE—A chemical compound used to hasten color fixing in cured meats and to deter color fading during the storage of cured meat. Not permitted for use in fresh meats. (A similar compound, ascorbic acid, is also known as Vitamin C.)

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SPECIAL-FED VEAL—Bovine animals, usually of dairy origin, which are fed scientifically controlled diets to produce light pink, fine-textured meat. Generally slaughtered between 18 to 20 weeks of age or 300 to 400 pounds. Sometimes called “Formula-Fed,” “Milk- Fed,” and “Nature-Fed” Veal.

SPRING LAMB—New crop lambs slaughtered between March 1 and the end of the week that contains the first Monday in October of the same year.

STEAK—A flat cut of meat, larger than a chop, ranging from ¾ inch to 1½ inches of thickness cut from various parts of a beef carcass, or the shoulder of pork and veal. The size of a steak often is sufficient to provide more than one portion. (See **Chop**.)

STEAM—To cook food by direct exposure to steam, on a rack in a pot or with a small amount of water in a steamer.

STEAMSHIP ROUND—A foodservice term for the Round of Beef, most often seen in restaurant settings, where a chef slices to order at a buffet. The cut may be a full or partial Round, usually bone-in. Also referred to as Baron of Beef.

STEW—1) A method of cooking where small pieces of meat are gently simmered in water or other liquid, barely to cover, until meat is tender, with vegetables or not. The meat may be browned or seared before adding liquid. 2) Any dish prepared by stewing or braising. (See **Braise**.)



STIR FRY—An Asian-style cooking method using small, thin strips of meat (and/or vegetable pieces) in a small amount of oil over intense heat, often in a wok, or skillet. The meat is stirred constantly during cooking but is cooked only for a brief time, due to the small size of food pieces.

STOCK—A liquid base made by slowly cooking meat trimmings and bones in water, with vegetable and seasonings, usually used in soups or sauces.

SUB-PRIMAL CUTS—The cuts taken from the larger primal cuts, as when the Round is split into Top Round, Bottom Round, Eye Round and Sirloin Tip, which, in turn, are cut into retail cuts of roasts, steaks, chops, etc.



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TARE WEIGHT—The weight of a container that must be deducted from a product’s gross weight in order to determine the net weight. Tare weight, plus net weight, equals gross weight. (See **Gross Weight**, **Net Weight**.)

T-BONE STEAK—Steak cut from the Short Loin and containing the tenderloin muscle. Its name is derived from the characteristic T-shape of its bone. According to nomenclature specifications the diameter of the tenderloin must be not less than ½ inch or more than 1¼ inches when measured through the center of the tenderloin parallel to the backbone in the Short Loin. It is adjacent to and forward of the Porterhouse Steak, which is similar in appearance, but has a larger tenderloin.

TIP—The muscle group anterior to the femur (leg bone of the Round) and extending upward from the Patella (knee cap). Although it is part of the wholesale Round, it is sometimes called the “Sirloin Tip,” “Knuckle,” “Face” and “Veiny.” Depending on how the Loin is separated from the Round, the Tip can be: 1) part of the Round; 2) part of the Loin; 3) part of both Round and Loin, or 4) a separate cut unto itself.

TRICHINOSIS—A food-borne illness caused by a harmful parasite (called Trichina) in undercooked pork. Note: Trichina parasites are rarely found in U.S. produced pork due to farm production conditions and grain feeding of pigs. (See the **Food Safety** section of the manual.)

U

ULTRA-LOW OXYGEN PACKAGING—In case ready, modified atmosphere packaging, very low levels of oxygen are present which save the blooming ability of meat until the product is exposed to air.

USDA—The UNITED STATES DEPARTMENT OF AGRICULTURE, the federal government agency which sets regulations for and rules over the production and distribution of most agricultural products. At USDA, the FOOD SAFETY AND INSPECTION SERVICE (FSIS) prepares and administers most of the rules governing meat industry practices, including inspection and labeling. The USDA’s AGRICULTURAL MARKETING SERVICE (AMS) establishes standards and provides services for official Quality and Yield Grading.

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V

VACUUM AGING—Aging in sealed vacuum packaging, as contrasted with traditional methods. Often called “wet aging.” (See **Aging**.)

VACUUM PACKED—The process of packaging meat cuts in laminated plastic bags or pouches. A vacuum is drawn on the bags and they are sealed for long-term refrigerated storage.

VARIETY MEATS—The edible organs and glands of a meat animal, including the Heart, Tongue, Liver, Pancreas (Sweetbreads), Thymus (Veal Sweetbreads), Kidney, Spleen (Melt), Brains, Stomach Walls (Tripe), Testicles (Fries), and hog intestines (Chitterlings or, colloquially called “chitlins”).

VEAL—Meat from very young milk-fed calves, usually not more than 20 weeks of age at time of slaughter. (See **Special-Fed Veal**.)



W

WHOLESOMENESS—Refers to the condition of foods (meats) as being safe for human consumption. Wholesome foods, when handled and prepared properly, should provide consumers with safe meals. The health of the meat animal and proper conditions of sanitation, preparation, handling and storage from slaughter to retail case are all factors in maintaining wholesomeness of foods offered for sale.

WIENER—See **Frankfurter**.



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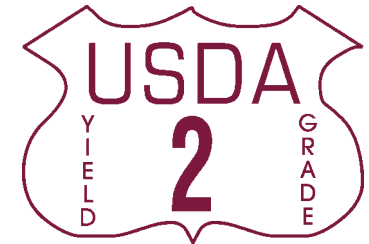
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YIELD GRADES—Beef and lamb: not to be confused with “Quality Grades,” the Yield Grade identifies a carcass for differences in cutability, or the yield of boneless, closely-trimmed retail cuts from the round or leg, loin, rib and chuck or shoulder. Yield Grades are numbers 1 through 5 expressed at YG 1 (leanest, highest cutability) to YG 5 (for the fattest, lowest cutability) (See **Grades, Grades for Pork.**)



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Country of Origin Labeling:

<http://www.ams.usda.gov/cool/index.htm>

Food Safety:

<http://vm.cfsan.fda.gov>

Certification:

<http://www.ams.usda.gov/lsg/certprog/industry.htm>
<http://www.ams.usda.gov/lsg/mgc/cert.htm>

Organic Standards:

<http://www.ams.usda.gov/nop/>

Natural Standards:

Meat Nutritional Labeling:

<http://www.fsis.usda.gov/oppde/larc/>
<http://www.fsis.usda.gov/OPPDE/larc/index.htm>

Nutritional Labeling:

Nutrient Composition:

<http://www.nal.usda.gov/fnic/foodcomp/>

IMPS labeling (pork):

<http://www.ams.usda.gov/lsg/imps/imps400.pdf>

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ORGANIZATIONS

American Association of Meat Processors

PO Box 269
 Elizabethtown, PA 17022
 717-367-1168
www.aamp.com

American Lamb Council

6911 South Yosemite Street, Suite 200
 Englewood, CO 80112-1414
 303-771-3500
www.sheepusa.org

American Meat Institute

1700 North Moore Street, Suite 1600
 Arlington, VA 22209
 or
 PO Box 3556
 Washington, DC 20007
 703-841-2400
www.meatami.com

American Meat Science Association

1111 North Dunlap Avenue
 Savoy, IL 61874-9604
 217-356-5368
www.meatscience.org

Food Marketing Institute

655 15th Street, Northwest, Suite 700
 Washington, DC 20005
 202-452-8444
www.fmi.org

International Dairy-Deli-Bakery Association

313 Price Place, Suite 202
 Madison, WI 53705
 or
 PO Box 5528
 Madison, WI 53705-0528
 608-238-7908
www.iddba.org

Institute of Food Technologists

525 West Van Buren, Suite 1000
 Chicago, IL 60607
 312-782-8424
www.ift.org

National Cattlemen's Beef Association

9110 East Nichols Avenue, #300
 Centennial, CO 80112
 303-694-0305
www.beef.org

National Chicken Council

1015 15th Street, Northwest, Suite 930
 Washington, DC 20005-2605
www.eatchicken.com

National Fisheries Institute

1901 North Fort Myer Drive, Suite 700
 Arlington, Virginia 22209
 703-524-8880
www.nfi.org

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REFERENCES

National Grocers Association

1005 North Glebe Road, Suite 250
Arlington, VA 22201-5758
703-516-0700
www.nationalgrocers.org

National Meat Association

1970 Broadway, Suite 825
Oakland, CA 94612
510-763-1533
www.nmaonline.org

National Pork Board

1776 Northwest 114th Street
Clive, IA 50325
or
PO Box 9114
Des Moines, IA 50306
www.porkboard.org

National Pork Producers Council

122 C Street, Northwest, Suite 875
Washington, DC 20001
202-347-3600
www.nppc.org

National Turkey Federation

1225 New York Avenue, Suite 400
Washington, D.C. 20005
202-898-0100
www.eatturkey.com

North American Meat Processors Association

1910 Association Drive
Reston, VA 20191
703-758-1900
www.namp.com

Southwest Meat Association

4103 South Texas Avenue, Suite 101
Bryan, Texas 77802
979-846-9011
www.southwestmeat.org

Uniform Code Council, Inc.

Princeton Pike Corporate Center
1009 Lenox Drive, Suite 202
Lawrenceville, NJ 08648
609-620-0200
www.uc-council.org

U.S. Poultry and Egg Association

1530 Cooledge Road
Tucker, GA 30084-7303
770-493-9401
www.poultryegg.org

U.S. Department of Agriculture Agricultural Marketing Service

Livestock and Meat Standardization Branch
Room 2628
Washington, DC 20090-6456
202-720-4486

U.S. Department of Agriculture Standard and Labeling Division

Food Safety and Inspection Service
300 12th Street, Southwest
Washington, DC 20250
202-254-2599

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