

INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS

FRESH GOAT SERIES 11

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INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS

FOR FRESH GOAT SERIES 11

The United States Department of Agriculture (USDA), through its Agricultural Marketing Service (AMS) Livestock and Poultry Program (LP), develops and maintains the Institutional Meat Purchase Specifications (IMPS) for meat and meat products. The complete IMPS series includes the following eleven documents:

General Requirements

Quality Assurance Provisions

Fresh Beef	Series 100
Fresh Lamb and Mutton	Series 200
Fresh Veal and Calf	Series 300
Fresh Pork	Series 400
Cured, Cured & Smoked, & Fully Cooked Pork Products.....	Series 500
Cured, Dried, and Smoked Beef Products	Series 600
Variety Meats and Edible By-Products.....	Series 700
Sausage Products.....	Series 800
Fresh Goat.....	Series 11

These specifications are recommended for use by any meat product procuring activity. For assurance that procured items comply with these detailed requirements, the AMS LP Program provides a voluntary Meat Certification Service. For labeling purposes, only goat product produced under an approved program by the LP Program may contain the letters "IMPS" on the product label.

For any assistance regarding purchases or these documents, please contact:

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TABLE OF CONTENTS

I.	IMPS CODIFICATION ORDERING SYSTEM FOR FRESH GOAT.....	4
II.	IMPS CODIFICATION SYSTEM TABLE FOR GOAT.....	5
III.	ORDERING DATA TO BE SPECIFIED BY THE PURCHASER	6
A.	ITEM	6
1.	Special Instructions	6
2.	Purchaser Specified Options (PSO)	7
3.	Added Ingredients	8

B.	SELECTION AND SPECIAL REQUIREMENTS	8
1.	Selection Criteria	8
2.	Special Requirements	9
C.	STATE OF REFRIGERATION	10
D.	FAT LIMITATIONS.....	10
E.	PORTION-CUT WEIGHT, THICKNESS AND SHAPE.....	11
F.	WEIGHT RANGE.....	12
G.	NETTING AND TYING.....	13
H.	PACKAGING AND PACKING	13
I.	QUALITY ASSURANCE	14
IV.	MATERIAL REQUIREMENTS	15
A.	QUALITY.....	15
1.	Condition	15
2.	Lean Quality	15
3.	Workmanship.....	15
V.	ITEM DESCRIPTIONS	18
	APPENDIX A (EXAMPLE OF IMPS CODIFICATION ORDERING SYSTEM FOR FRESH GOAT)	32
	APPENDIX B (IMPS CODIFICATION ORDERING SYSTEM FOR FRESH GOAT WORKSHEET).....	33
	APPENDIX C (CUTTING LOCATIONS / DESCRIPTIONS)	34
	APPENDIX D (GOAT SKELETAL CHART).....	36
	APPENDIX E (GOAT MUSCLE SYSTEM).....	37

I. IMPS CODIFICATION ORDERING SYSTEM FOR FRESH GOAT

The following codification ordering system will assist the purchaser in providing contractual and codification language necessary to describe the IMPS for Fresh Goat product and/or service desired. The use of a code as a common language by everyone simplifies the technical dialogue between purchaser and seller. The insertions of appropriate codes relay an accurate description of the item to the seller to meet the needs of the purchaser. For portion cut items, insert the word “Chops” or “Patties” into the appropriate product name. An example of an IMPS ordering codification system for fresh goat are found in Appendix A. Refer to IMPS CODIFICATION SYSTEM TABLE FOR GOAT on page 5 for codes and each row below for detailed page. **If not specified, code 0 shall be used.**

Species Style Cut ID				Bone Added Split				Breed Forage Organic Slaug.				St. of Fat		Portion Cut		Wt.	Net.&	Pckg.&	Quality
Req.	PSO	Ingrd.	Req.	Sel. No.	Class	Mat.	Type	Type	Cert.	Method	Refrig.	Limit.	P.Thick.	P.Wt.	Range	Tyg	Pack.	Assur.	
Row 1				Row 2				Row 3				Row 4							

Row 1

Species: Goat (Coded as 11) -The domesticated animals, *Capra harius*.
 Style: Codes are found on page 5 and detailed descriptions can be found under V. ITEM DESCRIPTIONS on pages 18 –22.
 Cut ID: This code is the last two digits of each Item No. under V. ITEM DESCRIPTIONS (e.g. Item No. 11-X-31, the cut identification code would be 31) or the index on page 6.

Row 3

The special requirements code are found in the Special Requirements Code Table on page 9.

Row 2

Bone Requirement: Codes are found on page 5.
 PSO: Codes are found on page 7.
 Added Ingredient: Codes are found on page 8.
 Split Requirement: Codes are found on page 5.

Row 4

State of Refrigeration: Codes are found on page 10.
 Fat Limitations: Codes are found on page 10.
 Portion Thickness: Portion thickness codes are found on page 11.
 Portion Weight: Portion weight codes are found on page 11.
 Weight Range: Codes are found on page 12.
 Netting and Tying: Codes are found on page 13.
 Packaging and packing: Codes are found on page 13
 Quality Assurance: Codes are found on page 14.

II. IMPS CODIFICATION SYSTEM TABLE FOR GOAT

IMPS Codification System Table for Goat			Code
R O W 1	Species	Goat	11
	Styles (See Item Descriptions for Details and Appendix C)	Platter	1
		Roasting	2
		Barbeque	3
		Food Service	4
		Hotel	5
		Any Combination	0
	Cut Identification	See index on Page 6 (last 2 digits of Item No.)	--
R O W 2	Bone Requirement	Boneless	1
		Bone-In	2
		As Specified (according to item descriptions)	0
	Purchaser Specified Options	See PSO Code Table on Page 7	
	Added Ingredients	See Page 8	
	Split Requirement	Double (Unsplit)	1
		Single (Split)	0
R O W 3	Selection No., Class, Maturity, Breed Type, Forage Type, Organic Certification, Slaughter Method	See Page 9	
R O W 4	State of Refrigeration	See Page 10	
	Fat Limitations	See Page 10	
	Portion-Cut Weight, Thickness and Shape	See Page 11	
	Weight Range	See individual item descriptions or Page 12	
	Netting and Tying	As Specified	1
		Other (See Purchaser Specified Descriptions)	2
		Not Applicable	0
	Packaging and Packing (See page 13 for details and IMPS GENERAL REQUIREMENTS)	Individual Wrapped	1
		Individual Vacuum Packaged	2
		Bulk Vacuum Packaged	3
		Bulk Packaged	4
		Other (See Purchaser Specified Descriptions)	5
		Not Specified	0
	Quality Assurance (See page 14 for details and IMPS QUALITY ASSURANCE PROVISIONS)	USDA Process Verification	1
		Other Third Party Certification	2
		No Certification	0

If not specified, code 0 shall be used.

III. ORDERING DATA TO BE SPECIFIED BY THE PURCHASER

A. ITEM

1. Special Instructions

The purchaser may specify any IMPS item desired to be purchased in the form of whole carcasses, carcasses fabricated into one of the listed styles or individual cuts as listed in the following index. In order to customize the product to meet the purchaser's needs, special instructions modifying the IMPS descriptions may be specified.

INDEX OF IMPS FOR FRESH GOAT PRODUCTS

Item No.	Product Name	Page
ITEM No. 11-0-00 – GOAT CARCASS.....		18
ITEM No. 11-1-00 – GOAT CARCASS, PLATTER STYLE		18
ITEM No. 11-2-00 – GOAT CARCASS, ROASTING STYLE.....		19
ITEM No. 11-3-00 – GOAT CARCASS, BARBEQUE STYLE.....		20
ITEM No. 11-4-00 – GOAT CARCASS, FOOD SERVICE STYLE.....		21
ITEM No. 11-5-00 – GOAT CARCASS, HOTEL STYLE		22
ITEM No. 11-X-10 – GOAT FORESHANK		23
ITEM No. 11-X-11 – GOAT HINDSHANK		23
ITEM No. 11-X-12 – GOAT HINDSHANK, HEEL ON		23
ITEM No. 11-X-13 – GOAT NECK		23
ITEM No. 11-X-21 – GOAT FORESADDLE, STREAMLINED.....		23
ITEM No. 11-X-22 – GOAT SHOULDER, SQUARE-CUT.....		24
ITEM No. 11-X-23 – GOAT OUTSIDE SHOULDER		24
ITEM No. 11-X-24 – GOAT INSIDE SHOULDER, SQUARED		24
ITEM No. 11-X-30 – GOAT RACK.....		24
ITEM No. 11-X-31 – GOAT RIBS, FULLSET.....		25
ITEM No. 11-X-32 – GOAT RACK, FRENCHED.....		25
ITEM No. 11-X-33 – GOAT RIBS, BREAST BONES OFF		25
ITEM No. 11-X-34 – GOAT BREAST		25
ITEM No. 11-X-35 – GOAT RIBS, FOOD SERVICE STYLE, BREAST ON, FULLSET		26
ITEM No. 11-X-40 – GOAT BACK.....		26
ITEM No. 11-X-41 – GOAT BACK STRIP, BONELESS.....		26
ITEM No. 11-X-50 – GOAT LOIN.....		27
ITEM No. 11-X-51 – GOAT LOIN, RUMP ON, DOUBLE		27
ITEM No. 11-X-52 – GOAT TENDERLOIN.....		27
ITEM No. 11-X-60 – GOAT SIRLOIN		27
ITEM No. 11-X-70 – GOAT LEGS.....		28
ITEM No. 11-X-71 – GOAT LEG, ROASTING STYLE		28
ITEM No. 11-X-72 – GOAT LEG, SHANK OFF		28
ITEM No. 11-X-73 – GOAT LEG, SHANK OFF, SIRLOIN OFF, PARTIALLY BONELESS.....		28
ITEM No. 11-X-74 – GOAT LEG, SHANK OFF, PARTIALLY BONELESS		28
ITEM No. 11-0-80 – GOAT LEG, INSIDE		29
ITEM No. 11-0-81 – GOAT LEG, BOTTOM.....		29
ITEM No. 11-0-82 – GOAT LEG, OUTSIDE		29
ITEM No. 11-0-83 – GOAT LEG, TIP		29
ITEM No. 11-0-84 – GOAT LEG, TOP BOTTOM SIRLOIN (TBS), 4 PARTS.....		29
ITEM No. 11-0-85 – GOAT LEG, TOP BOTTOM SIRLOIN (TBS), 3 PARTS.....		30
ITEM No. 11-X-86 – GOAT LEG, BOTTOM HIP SIRLOIN (BHS), 3 PARTS		30
ITEM No. 11-0-90 – GROUND GOAT		30
ITEM No. 11-0-91 – GOAT FOR CURRY		31
ITEM No. 11-0-92 – GOAT FOR STEWING.....		31
ITEM No. 11-0-93 – GOAT FOR KABOBS.....		31
ITEM No. 11-0-94 – GOAT CUBED, BRAISING AND CUTLET MEAT.....		31

Note: The last two digits reflect the item number. The “x” means that purchaser must specify style.

2. Purchaser Specified Options (PSO)

The purchaser may specify options (tail length, special item descriptions, roast size or muscle presence) for individual items. Each PSO code shall be specified in the contract and may vary from order to order depending on the options/needs specified by the purchaser.

PSO Code Table

Applied to following:	Description	Code
* 40, 41, 50, 51	2.0 inch Tail Length	1
	1.0 inch Tail Length	2
	0.0 inch Tail Length	3
	0.5 inch Tail Length	0
All Items, Styles and Carcasses	Neck Removed	1
	Foreshank Removed	2
	Foreshank and Hindshank Removed	3
	Neck and Foreshank Removed	4
	Breast and Neck Removed	5
	Neck, Foreshank and Breast Removed	6
	Foreshank, Hindshank, Neck and Breast Removed	7
	Cut all sections into 1 inch chops by cutting at right angles to the length of the individual cuts	8
	Other or multiple codes (See Purchaser Specified Descriptions)	9
	Not Specified / Not Applicable	0
35	The flank shall extend no more than 1 inch past the curvature of the last rib	1
	The flank shall extend no more than 3 inches past the curvature of the last rib	2
	The flank shall extend no more than 4 inches past the curvature of the rib	0

If not specified, code 0 shall be used.

* Tail length shall be measured from the ventral edge of the *longissimus dorsi*.

3. Added Ingredients

To enhance product performance, the purchaser may specify ingredients to be added to any IMPS fresh goat item. Ingredients may be added by immersion or injection. Unless otherwise specified, ingredients shall be limited to water, lemon juice, and sodium phosphate. The purchaser may specify any one of the following levels of added ingredients within a purchase order. The ingredients, method of addition, limits of restricted ingredients and labeling of product with added ingredients, shall be in accordance with FSIS Regulations. For more information about FSIS labeling requirements, visit the FSIS Labeling and Consumer Protection Staff website: www.fsis.usda.gov/OPPDE/larc/index.htm.

Added Ingredients Code Table	
Maximum Percentage of Added Ingredients	Code
7 %	1
10 %	2
12 %	3
15 %	4
xx % Other (Specify percentage amount for xx)	5
Not Applicable / Not Specified	0

If not specified, code 0 shall be used.

B. SELECTION AND SPECIAL REQUIREMENTS

1. Selection Criteria

The IMPS Selection Criteria for live goats and carcasses are based on consideration of conformation (muscling). Selection No. 1 goats or carcasses have a high proportion (by weight) of meat to bone. Selection No. 3 goats and carcasses have a low ratio of meat to bone. For ordering data, see the **Special Requirements Code Table** on the next page.

a) Selection No. 1

Selection No. 1 live goats and/or carcasses have a superior meat type conformation without regard to the presence of fat cover. They shall be thickly muscled throughout the body as indicated by a pronounced (bulging) outside leg (*biceps femoris* and *semitendinosus*), a full (rounded) back strip (*longissimus dorsi*), and a moderately thick outside shoulder (*triceps brachii* group).

b) Selection No. 2

Selection No. 2 live goats and/or carcasses have an average meat type conformation without regard to the presence of fat cover. They shall be moderately muscled throughout the body as indicated by a slightly thick and a slightly pronounced outside leg (*biceps femoris* and *semitendinosus*), a slightly full (flat or slightly shallow) back strip (*longissimus dorsi*), and a slightly thick to slightly thin outside shoulder (*triceps brachii* group).

c) Selection No. 3

Selection No. 3 live goats and/or carcasses have an inferior meat type conformation without regard to the presence of fat cover. The legs, back and shoulders are narrow in relation with its length and they have a very angular and sunken appearance.

2. Special Requirements

The Special Requirements listed in the following table allows the purchaser to specify class, maturity, breed type, forage type, organic certification and slaughter method preferences. Organic products must comply with Food Safety and Inspection Service's regulation (9 CFR Section 205.300). For more information on using the claim "Certified Organic By..." on meat and poultry product labeling, see the following website: <http://www.fsis.usda.gov/oppde/larc/certified%5Forganic.htm>.

The purchaser may specify any combination of the following special requirements:

Special Requirements Code Table

Category	Purchaser Specified Options		Code
Selection No. (See descriptions on page 8)	Selection No. 1		1
	Selection No. 2		2
	Selection No. 3		3
	Selection No. 1 and 2		4
	Any Combination		0
Class	Buck		1
	Doe		2
	Wether		3
	Doe and Wether		4
	Any Combination		0
Maturity	Kid goat	14 months or less	1
	Yearling goat	14 to 24 months	2
	Goat	More than 24 months	3
	Kid or Yearling	24 Months or less	4
	Any Combination		0
Breed Type	Dairy		1
	Meat		2
	Breed Specified (See Purchaser Specified Descriptions)		3
	Any Combination		0
Forage Type	Special Diet Specified (See Purchaser Specified Descriptions)		1
	Not Specified / Not Applicable		0
Organic Certification	As Specified		1
	Not Specified / Not Applicable		0
Slaughter Method	Halal		1
	Kosher		2
	Other		3
	Conventional		0

If not specified, code 0 shall be used.

C. STATE OF REFRIGERATION

Refer to the IMPS GENERAL REQUIREMENTS, Section I. MEAT HANDLING.

Type	Code
Chilled	0
Frozen	1
Other (See Purchaser Specified Descriptions)	2

If not specified, code 0 shall be used.

D. FAT LIMITATIONS

Cuts and Roasts - Except for shank items, the purchaser shall specify one of the following maximum average thicknesses of surface fat unless definite fat limitations are indicated in the detailed item descriptions.

Maximum Average Thickness	Maximum At Any One Point	Code
Commodity trim - 0.25 inch	0.3 inch	1
0.125 inch	0.2 inch	2
Practically Free (75% lean/seam surface exposed)	0.1 inch	3
Peeled/Denuded (remaining "flake" fat shall not exceed 1.0 inch in any dimension)	0.1 inch	4
Peeled/Denuded, Surface Membrane Removed (90% lean exposed)	0.1 inch	5
Other (See Purchaser Specified Descriptions)		6
Not Applicable		0

Note: When average fat thickness is specified in item descriptions, the appropriate "Maximum at Any One Point" limitation shall apply. **If not specified, code 0 shall be used.**

E. PORTION-CUT WEIGHT, THICKNESS AND SHAPE

The purchaser may specify any item, style and carcass to be processed into portion cuts. Insert the word "Chops" or "Patties" into the appropriate product name when the products are to be processed into portion cuts. The purchaser shall specify the portion weight and/or thickness, or shape desired. Unless portion weight and/or thickness tolerances are specified by the purchaser, the following tables shall be used. When both weight and thickness are specified, it is recommended that those requirements be limited to items that are mechanically pressed and/or sliced.

PORTION THICKNESS TOLERANCES

Specified Thickness	Thickness Tolerance	Thickness Uniformity	Code
Thinly Sliced	Intact slice	0.1 inch	1
Thin Sliced	0.3 – 0.5 inch	0.2 inch	2
Medium Sliced	0.5 – 0.75 inch	0.2 inch	3
Thick Sliced	0.75 – 1.0 inch	0.2 Inch	4
Other (See Purchaser Specified Descriptions)			5
Not Applicable			0

If not specified, code 0 shall be used.

PORTION WEIGHT TOLERANCES

Specified Weight (Production Target)	Weight Tolerance (+/-)	Thickness Uniformity	Code
1.0 oz	0.1 oz	Intact slice	1
2.0 oz	0.1 oz	0.2 inch	2
3.0 oz	0.2 oz	0.2 inch	3
4.0 oz	0.2 oz	0.2 inch	4
6.0 oz	0.3 oz	0.3 inch	5
8.0 oz	0.3 oz	0.4 inch	6
Other (See Purchaser Specified Descriptions)			7
Not Applicable			0

If not specified, code 0 shall be used.

F. WEIGHT RANGE

See individual item descriptions or table below.

Item	Product Name	Code (Typical Weight Ranges in Pounds)					
		1	2	3	4	5	0
00	Carcass	15 or less	15 - 30	30 - 40	40 or more		
00	Platter Style	* 20 or less	20 or more	N/A	N/A		
00	Roasting Style	* 15 - 30	30 or more	N/A	N/A		
00	Barbeque Style	20 - 30	* 20 - 40	30 or more	N/A		
00	Food Service Style	20 - 30	* 30 - 40	40 or more	N/A		
00	Hotel Style	40 or less	* 40 or more	N/A	N/A		
10	Foreshank	0.5 or less	0.5 or more	N/A	N/A		
11	Hindshank	0.5 or less	0.5 or more	N/A	N/A		
12	Hindshank, Heel On	0.75 or less	0.75 or more	N/A	N/A		
13	Neck	0.25 or less	0.25 or more	N/A	N/A		
21	Foresaddle, Streamlined	4 or less	4 - 6	6 or more			
22	Shoulder, Square-Cut	7 or less	7 - 10	10 or more			
23	Outside Shoulder	2.5 or less	2.5 or more	N/A	N/A		
24	Inside Shoulder, Squared	1.5 or less	1.5 or more	N/A	N/A		
30	Rack	1.5 or more	1.5 - 3	3 or more	N/A		
31	Ribs, Fullset	5 or less	5 - 10	10 or more	N/A		
32	Rack, Frenched	1.5 or less	1.5 - 3	3 or more	N/A		
33	Ribs, Breast Bone Off	1.5 or less	1.5 - 3	3 or more	N/A		
34	Breast	0.3 or less	0.3 or more	N/A	N/A		
35	Ribs, Food Service Style, Breast On, Full Set	1.5 or less	1.5 - 3	3 or more	N/A		
40	Back	5 or less	5 - 8	8 or more	N/A		
41	Back Strip, Boneless	2 or less	2 - 4	4 or more	N/A		
50	Loin	2 or less	2 - 4	4 or more	N/A		
51	Loin, Rump On, Double	2 or less	2 - 4	4 or more	N/A		
52	Tenderloin	0.3 or less	0.3 - 0.75	0.75 or more	N/A		
60	Sirloin	0.75 or less	0.75 - 1.5	1.5 or more	N/A		
70	Legs	5 or less	5 - 8	8 or more	N/A		
71	Leg, Roasting Style	2 or less	2 - 4	4 or more	N/A		
72	Leg, Shank Off	4 or less	4 - 6	6 or more	N/A		
73	Leg, Shank Off, Sirloin Off, Partially Boneless	3 or less	3 - 5	5 or more	N/A		
74	Leg, Shank Off, Partially Boneless	3 or less	3 - 5	5 or more	N/A		
80	Leg, Inside	1.5 - 2	2 or more	N/A	N/A		
81	Leg, Bottom	2 - 3	3 or more	N/A	N/A		
82	Leg, Outside	1.5 - 2	2 or more	N/A	N/A		
83	Leg, Tip	0.5 or less	0.5 or more	N/A	N/A		
84	Leg, TBS, 4 Parts	4 or less	4 - 6	6 or more	N/A		
85	Leg, TBS, 3 Parts	4 or less	4 - 6	6 or more	N/A		
86	Leg, BHS, 3 Parts	4 or less	4 - 6	6 or more	N/A		
90, 91, 92, 93, and 94		Use Code 5					

Purchaser Specified Weight Range

No Weight Range Specified (Any Combination)

* Recommended weight range for the specified style. If not specified, weight range shall be coded as 0.

G. NETTING AND TYING

When netting or tying is required as specified, stretchable netting (or any other equivalent material) may be used to make roasts firm and compact. Unless otherwise specified, roasts shall be netted so that all portions are held intact, without any portions protruding through the ends of the netting. Alternatively, roasts may be string tied by loops of twine uniformly spaced at no more than 2.0 inch intervals girthwise (perpendicular to item length). When girthwise tying does not make roasts firm and compact, lengthwise tying shall also be used. **If not specified, code 0 shall be used.**

Netting and Tying	Code
As Specified	1
Other (See Purchaser Specified Descriptions)	2
Not Applicable	0

If not specified, code 0 shall be used.

H. PACKAGING AND PACKING

The purchaser shall specify packaging and packing requirements for delivery of product (Download the IMPS GENERAL REQUIREMENTS for details at this website <http://www.ams.usda.gov/lsg/stand/st-pubs.htm>). If not specified, the IMPS GENERAL REQUIREMENTS defaults shall be used.

Packaging and Packing	Code
Individual Wrapped	1
Individual Vacuum Packaged	2
Bulk Vacuum Packaged	3
Bulk Packaged	4
Other (See Purchaser Specified Descriptions)	5
Not Specified	0

If not specified, code 0 shall be used.

I. QUALITY ASSURANCE

(See the IMPS Quality Assurance Provisions)

For assurance that product is produced in accordance with this specification and applicable contractual requirements, the purchaser may request that product be derived from a production facility that has an IMPS certified process. To become a “certified” producer, the applicant must submit for approval a quality control plan (technical proposal) addressing the criteria listed within the IMPS Ordering Codification System for Fresh Goat. Approval may be attained after having satisfactorily undergone a program audit conducted in accordance with the policies and procedures of USDA, AMS, LP Program Quality System Operations. For more information regarding this service, contact:

USDA, AMS, LP Program
1400 Independence Ave, SW, Room 3932, Stop 0258
Washington, DC 20250
Phone: (202) 720-5705

Quality Assurance	Code
USDA Process Verification	1
Other Third Party Certification	2
No Certification	0

If not specified, code 0 shall be used.

IV. MATERIAL REQUIREMENTS

All products offered shall comply with the following material requirements and the individual item descriptions. For quality assurance, product shall be evaluated in accordance with the IMPS QUALITY ASSURANCE PROVISIONS.

A. QUALITY

1. Condition

All products offered as meeting the specification requirements must be in excellent condition. For certification, product shall be in the fresh-chilled state (not previously frozen) when examined for excellent condition (i.e., exposed lean and fat surfaces shall be of a color and bloom normally associated with the class, selection no., and cut of meat, and typical of meat that has been properly stored and handled). Cut surfaces and naturally exposed lean surfaces shall show no more than slight darkening or discoloration due to dehydration, aging, and/or microbial activity. The fat shall show no more than very slight discoloration due to oxidation or microbial activity. No odors foreign to fresh meat shall be present. Changes in color and odors characteristically associated with vacuum packaged meat in excellent condition shall be acceptable. Also, product shall show no evidence of freezing, defrosting, or mishandling. Meat must be maintained in excellent condition through processing, storage, and transit.

Portion-cut and ground items to be delivered frozen may be produced from frozen meat cuts that have been previously certified in the fresh-chilled state, provided such cuts show no evidence of deterioration. Unless otherwise specified, portion - cut items shall maintain their approximate original shape. Products thus produced shall be packaged, packed, and returned promptly to the freezer.

2. Lean Quality

All meat shall be practically free of bruises, blood clots, bloody tissue, blood discoloration, exposed blood vessels, cod and/or udder fat, or any other conditions that would negatively affect the use of the product. All spinal cord, spleen and organ tissue shall be excluded. The color of lean shall be red to dark grayish pink. The lean shall be moderately firm.

All cuts shall be free of dislocated or enlarged joints or other malformations of the skeletal structure. However, cuts with bones broken during processing are acceptable if the bones are not splintered to the extent that the lean around the fracture is affected.

3. Workmanship

a) Cutting, Trimming, and Boning Cuts

The cutting, trimming, and boning of the cuts shall be accomplished with sufficient care to allow each cut to retain its identity and to avoid objectionable scores in the lean. Ragged edges shall be removed close to the lean surfaces. Except for cuts that are separated through natural seams, all cut surfaces shall form approximate right angles with the skin surface. No more than a slight amount of lean, fat, or bone shall be removed or included from an adjacent cut. All boneless cuts shall be free of bones, cartilage and backstrap.

b) Fat Trim

Trimming of external fat shall be accomplished by smoothly removing the fat following the contour of the underlying muscle surface. Beveling of the edges only is not acceptable. Two terms used for describing fat limitations are: (1) maximum fat thickness at any one point and (2) average fat thickness. Fat thickness requirements may apply to surface fat (external and/or exterior fat in relationship to the item) and seam fat (fat between adjacent muscles within an item) as specified by the purchaser or within the detailed item description.

Peeled/Denuded - The term "Peeled" implies surface fat and muscle separation through natural seams so that the resulting cut's seamed surface ("silver" or "blue" tissue) is exposed with remaining "flake" fat not to exceed 1.0 inch in any dimension and/or 0.1 inch in depth at any point. The term "denuded" implies all surface fat is removed so that the resulting cut's seamed surface ("silver" or "blue tissue") is exposed, with remaining "flake" fat not to exceed 1.0 inch in any dimension and/or 0.1 inch in depth at any point.

Peeled/Denuded, Surface Membrane Removed - When the surface membrane ("silver" or "blue" tissue) is required to be removed (skinned), the resulting cut surface shall expose at least 90% lean with remaining "flake" fat not to exceed 0.1 inch in depth.

Cuts and roast items - The maximum fat thickness at any one point is evaluated by visually determining the area of a cut that has the most fat thickness and measuring the thickness (depth) at that point. The average fat thickness is evaluated by visually determining the areas of surface fat and taking multiple measurements in those areas only. The average shall be determined by evaluating the amount of surface area that each thickness represents (i.e., if one third of the fat surface was 0.2 inch in depth, one third was 0.3 inch in depth and one third was 0.4 inches in depth, then the average would be 0.3 inch).

The actual measurements of fat are made on the edges of the cut and by probing or scoring the overlying surface fat as necessary in a manner that reveals the actual fat thickness and accounts for any natural depression or seam that could affect the measurement.

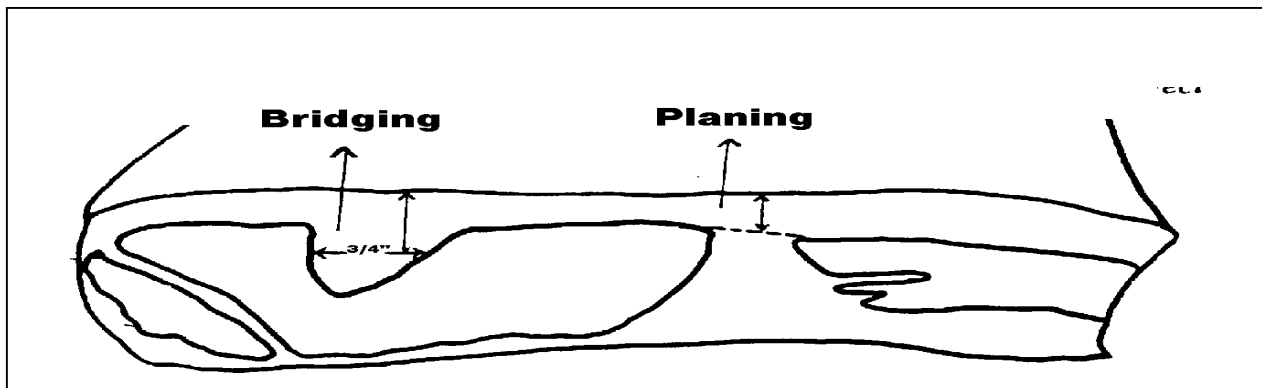


Figure 1

When a natural depression occurs in a muscle, only the fat above the portion of the depression that is more than 0.75 inch in width is considered (this measurement method is known as "bridging"). When a seam of fat occurs between adjacent muscles, only the fat above the level of the involved muscles is measured (this measurement method is known as "planing") (See Figure 1). However, where fat limitations for Peeled/Denuded or Peeled/Denuded, Surface Membrane Removed are specified, the bridging method shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.

Diced and portion-cut items - For the purpose of measuring surface fat, the maximum fat thickness at any one point is evaluated by visually determining the areas on the edges of either side of the dice or portion-cut that have the thickest amount of fat and measuring the thickness (depth) of fat in these areas. The average fat thickness is evaluated by visually determining the various areas of surface fat and taking multiple measurements in these areas. The average shall be determined by evaluating the amount of surface area that each thickness represents.

The actual measurements of fat are made on the edges of the cut and by probing or scoring the fat surface as necessary in a manner that reveals the actual fat thickness. For chops, the bridging and/or the planing methods shall be applied to take into account any natural depression occurring in a muscle and/or when a seam of fat occurs between adjacent muscles. However, where fat limitations for Peeled/Denuded or Peeled/Denuded, Surface Membrane Removed are specified, the bridging method shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.

V. ITEM DESCRIPTIONS

Purchasers may specify any options to satisfy their needs (refer to IMPS Codification Table System for Goat, page 5). Recommended PSO, Tail Length, Splitting Requirements, and/or Weight Range Codes are included to satisfy individual item requirements for each item and style.

Purchaser Specified Options -The purchaser may specify one or more of the following purchaser options to all items, styles and carcasses.

- PSO Code:**
- (1) Neck Removed
 - (2) Foreshank Removed
 - (3) Foreshank and Hindshank Removed
 - (4) Neck and Foreshank Removed
 - (5) Breast and Neck Removed
 - (6) Neck, Foreshank and Breast Removed
 - (7) Neck, Foreshank, Hindshank, and Breast Removed
 - (8) Cut all sections into 1 inch chops by cutting at right angles to the length of the individual cuts
 - (9) Other or multiple codes (See Purchaser Specified Descriptions)
 - (0) Not Specified / Not Applicable

Item No. 11-0-00 – Goat Carcass

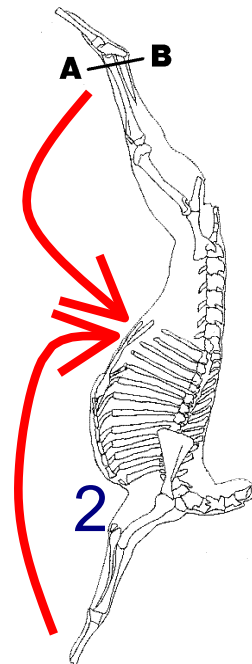
A goat carcass is the entire unsplit carcass. Bloody tissue, frayed ends at the neck and practically all kidney, pelvic and heart fat shall be removed.

- Wt. Range Code:**
- (1) 15 lbs or less
 - (2) 15 – 30 lbs
 - (3) 30 – 40 lbs
 - (4) 40 lbs or more

Item No. 11-1-00 – Goat Carcass, Platter Style

This style was developed to provide an outlet for small goats, such as the pigmy, where the carcass may not be appropriate for fabrication. In addition, this style provides for stuffing and display as a center of the table item. After removal of the hind trotter (A-B), (1) the hind legs will be pulled so that the hind shank bones is inserted into the thoracic cavity; and (2) the fore legs are pulled so that the fore trotters are inserted between the hind legs toward the pelvic cavity.

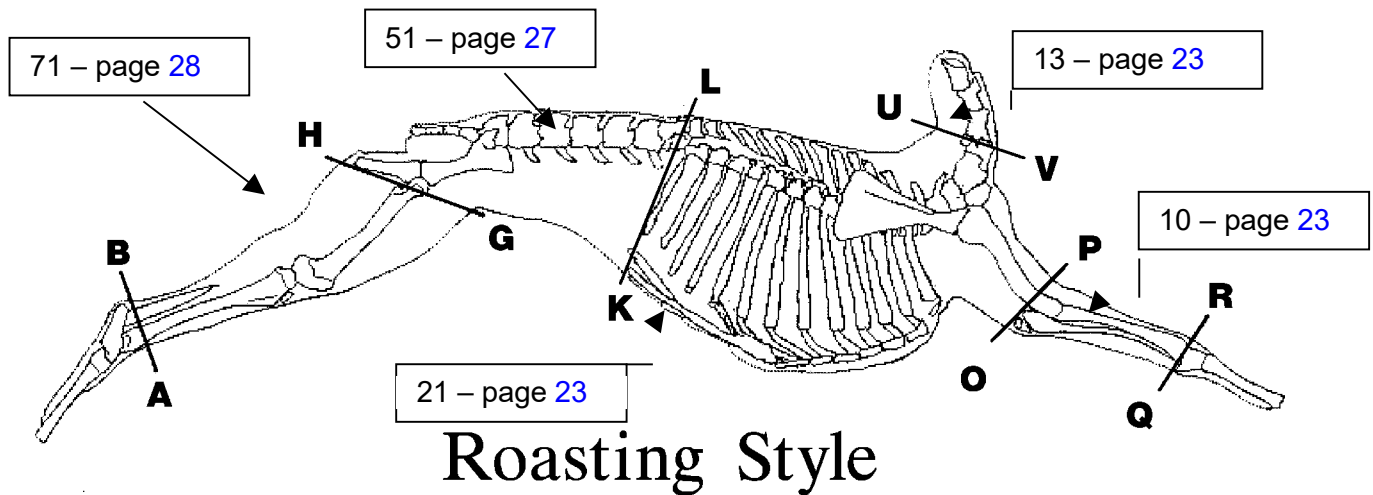
- Wt. Range Code:**
- (1) 20 lbs or less (Recommended)
 - (2) 20 lbs or more



Item No. 11-2-00 – Goat Carcass, Roasting Style

The roasting style was intended for small to medium-sized goats with sufficient weight for use in the traditional cabrito market. It provides more usable meat than the platter. This item shall be separated into Item Nos. 10, 13, 21, 51, and 71. All items shall be packaged into the same container.

Wt Range: (1) 15 – 30 lbs (Recommended)
(2) 30 lbs or more

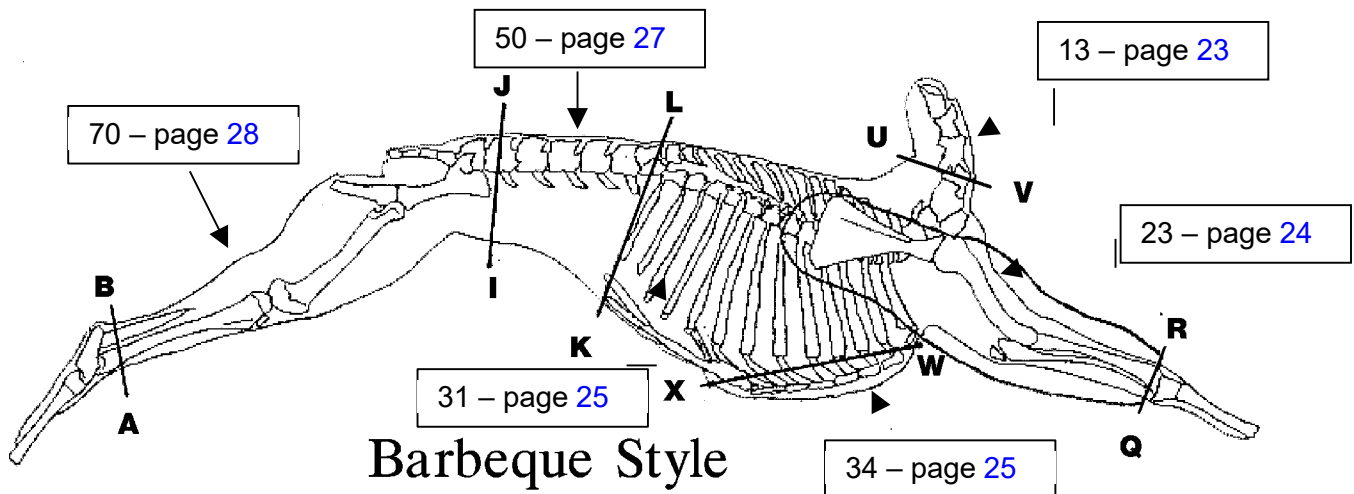


Item No. 11-3-00 – Goat Carcass, Barbeque Style

The barbeque style was intended for fabrication of medium-sized goats. As referred to in the name, this style is ideal for making the barbeque cuts found during the peak goat eating seasons. It is easily fabricated into cuts for placing on the barbeque pit. This item shall be separated into Item Nos. 13, 23, 31, 34, 50, and 70. All items shall be packaged into the same container. Changes to components can be specified.

PSO Code: (8) Cut all sections into approximately 1 inch chops by cutting at right angles to the length for the individual cuts

Wt. Range Code: (1) 20 – 30 lbs
(2) 20 – 40 lbs (Recommended)
(3) 30 lbs or more

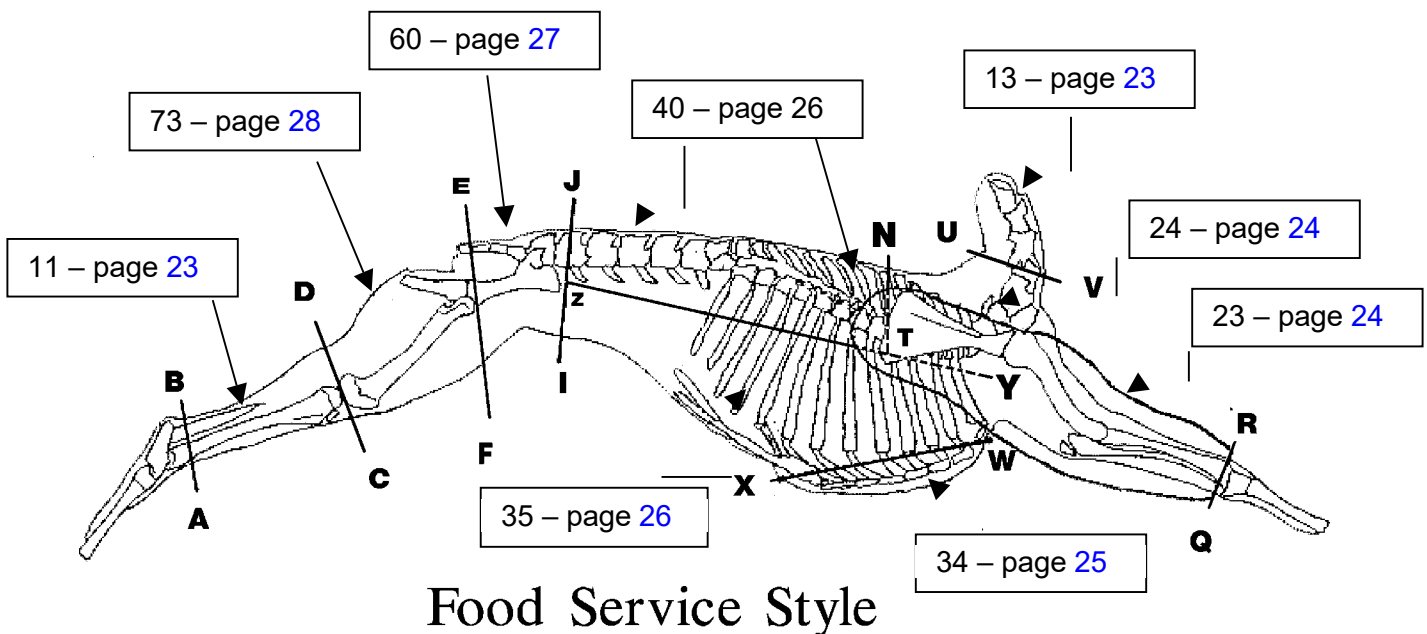


Item No. 11-4-00 – Goat Carcass, Food Service Style

The food service style was intended for medium to large-sized goats to prepare for retail cuts that may be attractive to the food service industry. The back strap cut is a key component of this style. This item shall be separated into Item Nos. 11, 13, 23, 24, 34, 35, 40, 60, and 73. All items shall be packaged into the same container. All kidney, pelvic and heart fat shall be removed.

PSO Code: (5) When specified, the breast (34) and neck (13) shall be removed.

Wt. Range Code: (1) 20 – 30 lbs
(2) 30 – 40 lbs (Recommended)
(3) 40 lbs or more

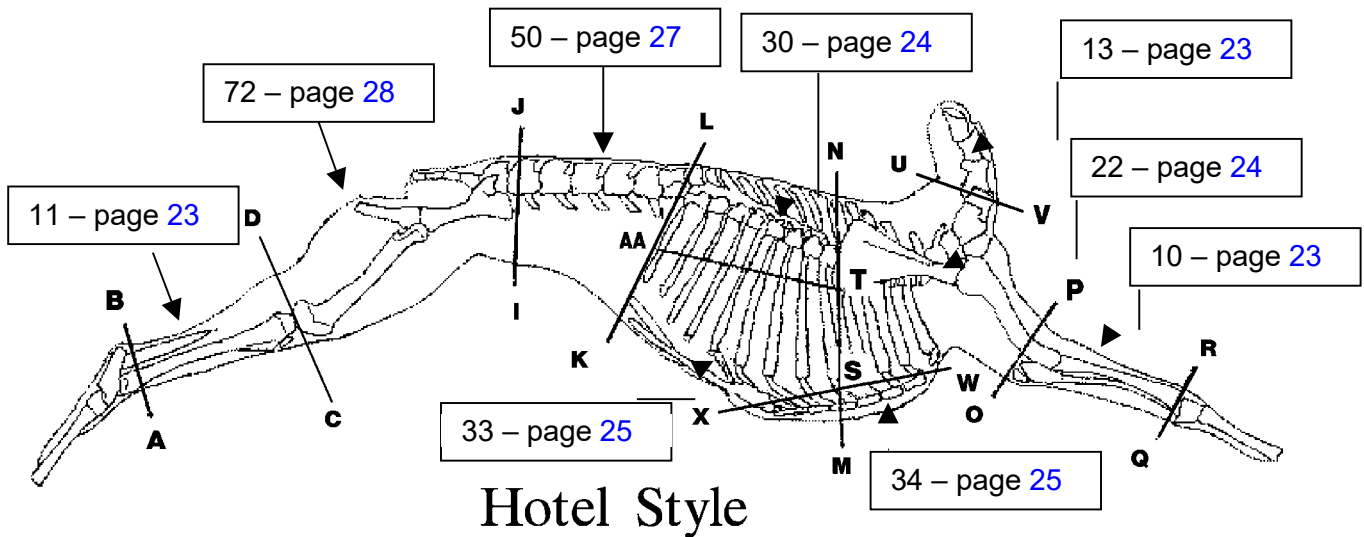


Item No. 11-5-00 – Goat Carcass, Hotel Style

The hotel style was intended for large-sized goats that are ideal for producing cuts similar to the current hotel/retail cuts of lamb. This item shall be separated into Item Nos. 10, 11, 13, 22, 30, 33, 34, 50, and 72. All items shall be packaged into the same container.

PSO: (5) When specified, the breast (34) and neck (13) shall be removed.

Wt. Range: (1) 40 lbs or less
(2) 40 lbs or more (Recommended)



Item No. 11-X-10 – Goat Foreshank

This item is prepared by cutting through the elbow joint (O-P) and cutting through the knee joint (Q-R) (refer to Roasting or Hotel Styles).

Wt. Range Code: (1) 0.5 lbs or less
(2) 0.5 lbs or more

Item No. 11-X-11 – Goat Hindshank

This item is prepared by cutting through the Stifle joint (C-D) and cutting through the hock joint (A-B) (refer to Food Service or Hotel Styles).

Wt. Range Code: (1) 0.5 lbs or less
(2) 0.5 lbs or more

Item No. 11-X-12 – Goat Hindshank, Heel On

This item is prepared as described in Item No. 11-x-11 except the heel portion of the leg shall remain attached to the shank by cutting through the natural seams after cutting through the stifle joint (C-D).

Wt. Range Code: (1) 0.75 lbs or less
(2) 0.75 lbs or more

Item No. 11-X-13 – Goat Neck

This item is prepared by cutting through the fourth cervical vertebrae (U-V) on the posterior end. Purchaser may specify item as whole or split (refer to any style except Platter).

Wt. Range Code: (1) 0.25 lbs or less
(2) 0.25 lbs or more

Item No. 11-X-21 – Goat Foresaddle, Streamlined

This item is prepared from the foresaddle of a Roasting Style carcass. The hindsaddle is separated immediately posterior to the last rib (K-L), the neck is removed (U-V) leaving no more than four cervical vertebrae and the foreshank is removed dorsal to the elbow joint (O-P). This is a double (unsplit) item but purchaser may specify as single (split).

Split Req. Code: (1) Double (Unsplit)
(0) Single (Split)

Wt. Range Code: (1) 4 lbs or less
(2) 4 – 6 lbs
(3) 6 lbs or more

Item No. 11-X-22 – Goat Shoulder, Square-Cut

This item is prepared by a straight cut between the fourth and fifth rib on the posterior end (N-M) from a Hotel Style Carcass. The foreshank is removed dorsal to the elbow joint (O-P) and the breast by a straight cut approximately perpendicular to the rib side and through the cartilaginous juncture of the first rib and the sternum (S-W). The neck shall be removed leaving no more than four cervical vertebrae on the shoulder (U-V). Purchaser may specify the item as single or double.

Split Req. Code: (1) Double (Unsplit)
(0) Single (Split)

Wt Range Code: (1) 7 lbs or less
(2) 7 – 10 lbs
(3) 10 lbs or more

Item No. 11-X-23 – Goat Outside Shoulder

This item is prepared by cutting through the web muscle (*pectoralis superficialis*) and following the natural seam to a point immediately dorsal and medial to the blade cartilage. The trotter shall be removed above the knee joint (Q-R). Surfaces shall be trimmed of fat following the natural curvature of the major muscles and the scapula (refer to Barbeque Style Food Service Style).

Wt. Range Code: (1) 2.5 lbs or less
(2) 2.5 lbs or more

Item No. 11-X-24 – Goat Inside Shoulder, Squared

This item is prepared by a straight cut between the fourth and fifth rib (N-T). The full ribs are separated by a straight cut immediately ventral to the thoracic vertebrae (T-Y). The neck shall be removed by a straight cut perpendicular to the rack side, which leaves no more than four cervical vertebrae on the shoulder (U-V). Purchaser may specify the item as single or double (refer to Food Service Style).

Split Req. Code: (1) Double (Unsplit)
(0) Single (Split)

Wt Range Code: (1) 1.5 lbs or less
(2) 1.5 lbs or more

Item No. 11-X-30 – Goat Rack

This item is prepared from a Hotel Style carcass by separating the posterior end by a straight cut immediately posterior to the last rib (AA-L) and on the anterior end by a cut between the fourth and fifth rib (N-T). The ribs shall be separated by a straight cut across the ribs (AA-T), which is no more than 4.0 inches from the ventral edge of the *longissimus dorsi*. Purchaser may specify single or double item.

Split Req. Code: (1) Double (Unsplit)
(0) Single (Split)

Wt Range Code: (1) 1.5 lbs or less
(2) 1.5 – 3 lbs
(3) 3 lbs or more

Item No. 11-X-31 – Goat Ribs, Fullset

This item is separated from the carcass by a straight cut immediately posterior to the last rib on the posterior end (K-L). The outside shoulder is separated by cutting through the natural seam. The neck shall be removed by a straight cut perpendicular to the rack side, which leaves no more than four cervical vertebrae on the shoulder (U-V). The breast is separated by a straight cut extending from the cartilaginous junction at the first rib to the posterior end of the sternum (W-X). The tendinous portion of the diaphragm shall be removed. Purchaser may specify the item as single or double (refer to Barbeque Style).

Split Req. Code: (1) Double (Unsplit)
(0) Single (Split)

Wt. Range Code: (1) 5 lbs or less
(2) 5 – 10 lbs
(3) 10 lbs or more

Item No. 11-X-32 – Goat Rack, Frenched

This item is as described in Item No. 11-X-30 except that the ends of the rib bones shall be frenched (removal of the *intercostals* meat and lean and fat over the ribs). Exposed portions of rib bones shall not exceed 2.0 inches in length and the remaining *intercostals* meat and lean and fat over the rib bones shall not exceed 2.0 inches from the ventral edge of the *longissimus dorsi* muscle.

Wt. Range Code: (1) 1.5 lbs or less
(2) 1.5 – 3 lbs
(3) 3 lbs or more

Item No. 11-X-33 – Goat Ribs, Breast Bones Off

This item may be prepared from any carcasses and shall consist of at least nine ribs. On the posterior end, it is separated by a straight cut immediately posterior to the last rib (AA-K). On the anterior end, it is separated by a cut between the fourth and fifth ribs (S – T). The rack is separated by a straight cut across the ribs on the dorsal side (AA-T). The breast is separated by a straight cut across the ribs on the ventral side (S-X)
(Refer to Hotel Style).

Wt. Range Code: (1) 1.5 lbs or less
(2) 1.5 – 3 lbs
(3) 3 lbs or more

Item No. 11-X-34 – Goat Breast

This item may be prepared from any carcass. It is separated by a straight cut extending from the cartilaginous junction at the first rib to the posterior end of the sternum (W-X). The heart fat shall be closely removed (refer to Barbeque, Food Service and Hotel Styles).

Wt. Range Code: (1) 0.3 lbs or less
(2) 0.3 lbs or more

Item No. 11-X-35 – Goat Ribs, Food Service Style, Breast On, Fullset

This item is prepared from the rib and flank section of the carcass after removal of the back (Item 11-X-40) and outside shoulder (Item-X-23) as illustrated in the Food Service Style. The ribs are separated at the base of the vertebrae and shall contain thirteen ribs. All heart fat shall be removed. The purchaser may specify flank removal requirements using the PSO Code.

- PSO Code:**
- (1) The flank shall extend no more than 1 inch past the curvature of the last rib.
 - (2) The flank shall extend no more than 3 inches past the curvature of the last rib.
 - (0) The flank shall extend no more than 4 inches past the curvature of the last rib.

- Wt. Range Code:**
- (1) 1.5 lbs or less
 - (2) 1.5 – 3 lbs
 - (3) 3 lbs or more

Item No. 11-X-40 – Goat Back

This item shall consist of the intact loin and rack as illustrated for the Food Service Style. It is prepared by making a straight cut on the posterior end perpendicular to the length, immediately anterior to the hipbone cartilage (J – Z). On the anterior end, after removal of the outside shoulder (Item 11-X-23) through the natural seam, a straight cut is made between the fourth and fifth rib (N - T). The lip and flank are separated by a straight cut (T - Z) from the anterior end immediately ventral to the base of the thoracic vertebrae to a point at the posterior end immediately ventral to the *longissimus dorsi*. Purchaser may specify single or double full backs. The tenderloin may be removed.

- Split Req. Code:**
- (1) Double (Unsplit)
 - (0) Single (Split)

- PSO Code:**
- (1) 2.0 inch Tail Length
 - (2) 1.0 inch Tail Length
 - (3) 0.0 inch Tail Length
 - (0) 0.5 inch Tail Length

- Wt. Range Code:**
- (1) 5 lbs or less
 - (2) 5 – 8 lbs
 - (3) 8 lbs or more

Item No. 11-X-41 – Goat Back Strip, Boneless

This item is prepared from an intact (unsplit) back (Item 11-X-40) except that all bones and cartilage shall be removed. The lip shall be separated immediately ventral to the *longissimus dorsi* by making a straight cut parallel to the back. All bones and cartilage and the hanging tender, and tenderloin muscles shall be removed while leaving the double boneless full backs attached. This is a double (unsplit) item but purchaser may specify as single (split).

- Split Req. Code:**
- (1) Double (Unsplit)
 - (0) Single (Split)

- PSO Code:**
- (1) 2.0 inch Tail Length
 - (2) 1.0 inch Tail Length
 - (3) 0.0 inch Tail Length
 - (0) 0.5 inch Tail Length

- Wt. Range Code:**
- (1) 2 lbs or less
 - (2) 2 – 4 lbs
 - (3) 4 lbs or more

Item No. 11-X-50 – Goat Loin

This item is separated from the carcass by a straight cut immediately anterior to the hip bone and cartilage (I-J) and by a straight cut on the anterior end immediately posterior to the last rib (K-L) (See Barbeque and Hotel Styles). The kidneys and practically all fat shall be removed. The flank shall be removed by a straight cut not more than specified by the PSO from the *longissimus dorsi* at both the rack and sirloin ends. Purchaser may specify this item as single or double.

Split Req. Code: (1) Double (Unsplit)
(0) Single (Split)

PSO Code: (1) 2.0 inch Tail Length
(2) 1.0 inch Tail Length
(3) 0.0 inch Tail Length
(0) 0.5 inch Tail Length

Wt. Range Code: (1) 2 lbs or less
(2) 2 – 4 lbs
(3) 4 lbs or more

Item No. 11-X-51 – Goat Loin, Rump On, Double

This cut is prepared as illustrated in the Roasting Style. It is separated from the leg by making a perpendicular cut immediately posterior to the hip bone (G-H) on the posterior end. The anterior end is separated by a straight cut posterior to the last rib, (K-L). The kidneys and all the kidney and pelvic fat shall be removed.

Wt Range Code: (1) 2 lbs or less
(2) 2 – 4 lbs
(3) 4 lbs or more

PSO Code: (1) 2.0 inch Tail Length
(2) 1.0 inch Tail Length
(3) 0.0 inch Tail Length
(0) 0.5 inch Tail Length

Item No. 11-X-52 – Goat Tenderloin

This item is derived from any item that has a bone-in sirloin attached to it. The full tenderloin consists of the *psaos major*, *psaos minor*, and *iliacus* (wing). The portion of the *psaos minor* which is not firmly attached, shall be removed. All bones and cartilage shall be removed. The tenderloin shall be trimmed practically free of kidney fat.

Wt. Range Code: (1) 0.3 lbs or less
(2) 0.3 – 0.75 lbs
(3) 0.75 lbs or more

Item No. 11-X-60 – Goat Sirloin

This item is prepared from any leg (any style except Roasting) with the sirloin on. The sirloin is separated by a straight cut immediately anterior to the ball of the femur on the posterior end (E-F) and by a straight cut immediately anterior to the hip bone on the anterior end (I-J). The flank is removed.

Wt. Range Code: (1) 0.75 lbs or less
(2) 0.75 – 1.5 lbs
(3) 1.5 lbs or more

Item No. 11-X-70 – Goat Legs

This item is prepared as illustrated in the Barbeque Style. It is separated by a straight cut immediately anterior to the hip bone (I-J) on the anterior end and above the hock joint on the posterior end (A-B).

Split Req. Code: (1) Double (Unsplit)
(0) Single (Split)

Wt. Range Code: (1) 5 lbs or less
(2) 5 – 8 lbs
(3) 8 lbs or more

Item No. 11-X-71 – Goat Leg, Roasting Style

This cut is prepared as illustrated in the Roasting Style. The leg is separated from the back by making a cut immediately posterior to the hip bone (G-H) on the anterior end. The trotters are removed above the hock joint (A-B).

Wt. Range Code: (1) 2 lbs or less
(2) 2 – 4 lbs
(3) 4 lbs or more

Item No. 11-X-72 – Goat Leg, Shank Off

This item is prepared as illustrated in the Hotel Style. It is separated by a straight cut immediately anterior to the hip bone cartilage (I-J) on the anterior end and above the stifle joint on the posterior end (C-D). This item may include a portion of the tenderloin.

Wt. Range Code: (1) 4 lbs or less
(2) 4 – 6 lbs
(3) 6 lbs or more

Item No. 11-X-73 – Goat Leg, Shank Off, Sirloin Off, Partially Boneless

This item is prepared as illustrated in the Food Service Style. The Sirloin is separated by a straight cut immediately anterior to the ball of the femur (E-F). The shank is separated above the stifle joint (C-D). The pelvic, vertebrae, tail bones, lean and fat overlying the pelvic bone, flank and practically all cod and udder fat shall be removed.

Wt. Range Code: (1) 3 lbs or less
(2) 3 – 5 lbs
(3) 5 or more

Item No. 11-X-74 – Goat Leg, Shank Off, Partially Boneless

This item is as described in Item No. 72 except that the pelvic, vertebrae, tail bones, lean and fat overlying the pelvic bone, flank and practically all cod and udder fat shall be removed.

Wt. Range Code: (1) 3 lbs or less
(2) 3 – 5 lbs
(3) 5 lbs or more

Item No. 11-0-80 – Goat Leg, Inside

This boneless item may be prepared from the inside portion of any boneless leg item and shall consist of the *semimembranosus*, *adductor* and firmly attached muscles. The inside is separated from the bottom and knuckle portions along the natural seams.

Wt. Range Code: (1) 1.5 – 2 lbs
(2) 2 lbs or more

Item No. 11-0-81 – Goat Leg, Bottom

This boneless item may be prepared from the outside (*biceps femoris* and *semitendinosus*) and tip (knuckle) (*quadriceps femoris* group and *tensor fasciae latae*) portions of any boneless leg item. Presence of the *gluteus medius* and heel (*gastrocnemius* and *super digital flexor* muscles) are optional.

Wt. Range Code: (1) 2 – 3 lbs
(2) 3 lbs or more

Item No. 11-0-82 – Goat Leg, Outside

This boneless item may be prepared from the outside (*biceps femoris* and *semitendinosus*) portion of any boneless leg item. The presence of the *gluteus medius* is optional. The heel (*gastrocnemius* and *super digital flexor* muscles) and popliteal lymph gland shall be removed by cutting through the natural seam.

Wt. Range Code: (1) 1.5 – 2 lbs
(2) 2 lbs or more

Item No. 11-0-83 – Goat Leg, Tip

This boneless item shall consist of the knuckle portion (*quadriceps femoris* group) and *tensor fasciae latae* of any boneless leg item. The sirloin tip is separated from the inside and outside portions along the natural seams. All bones, cartilage and tendinous ends exposing less than 75 percent lean on a cross-sectional cut shall be removed.

Wt Range Code: (1) 0.5 lbs or less
(2) 0.5 lbs or more

Item No. 11-0-84 – Goat Leg, TBS, 4 Parts

This item shall consist of the inside, outside, tip, and sirloin portions of the leg (Item Nos. 60, 80, 82, and 83). Each portion shall be individually packaged and packed into the same container.

Wt. Range Code: (1) 4 lbs or less
(2) 4 – 6 lbs
(3) 6 lbs or more

Item No. 11-0-85 – Goat Leg, TBS, 3 Parts

This item shall consist of the inside, bottom, and tip portions of the leg (Item Nos. 80, 81, and 83). Each portion shall be individually packaged and packed into the same container.

Wt. Range Code: (1) 4 lbs or less
(2) 4 – 6 lbs
(3) 6 lbs or more

Item No. 11-X-86 – Goat Leg, BHS, 3 Parts

This item shall consist of the bottom, sirloin, and tip portions of the leg (Item Nos. 60, 81, and 83). Each portion shall be individually packaged and packed into the same container.

Wt. Range Code: (1) 4 lbs or less
(2) 4 - 6 lbs
(3) 6 lbs or more

Item No. 11-0-90 – Ground Goat

Material - Ground goat may be prepared from any part of a goat carcass. All bones, cartilage, backstrap, heavy connective tissue, exposed large blood vessels and exposed lymph glands shall be excluded.

Processing - The boneless meat shall be ground at least once through a plate having holes not larger than 1.0 inch in diameter. Alternatively, boneless goat may be chopped or machine-cut by any method provided the texture and appearance of the product after final grinding is typical of ground goat prepared by grinding only. Unless otherwise specified, final grinding shall be through a plate having holes 0.125 inch in diameter. The coarse ground goat meat shall be thoroughly blended at least once prior to final grinding. However, the ground goat meat shall not be mixed after final grinding. Initial reduction in size, blending, and final grinding shall be a continuous sequence.

The purchaser may specify that product shall be coarse ground only. When specified, the boneless meat shall be ground once through a plate having holes no larger than 1.0 inch and no smaller than 0.625 inch in diameter. The product name shall include "Coarse Ground."

Fat Content - Unless otherwise specified, the fat content shall not exceed 20 percent. However, the purchaser may specify any fat content provided it does not exceed 30 percent and may specify discount ranges.

Item No. 11-0-91 – Goat for Curry

This item shall be prepared from any portion of the carcass. All backstrap, exposed heavy connective tissue, spinal cord, organ tissue, exposed large blood vessels, and any exposed lymph glands shall be removed. The bone-in product shall be cut or diced into pieces (grinding is not permitted). No less than 85 percent, of the resulting pieces by weight, shall be of a size equivalent to no less than a 0.5-inch cube or no more than a 1.25 inch cube, and no individual surface on these pieces shall exceed 2.5 inches in length. Purchaser may specify that product be prepared from specific cuts (leg, sirloin, loin, rack, or square-cut shoulder) and product shall be labeled accordingly.

Item No. 11-0-92 – Goat for Stewing

This item shall be prepared from any portion of the carcass excluding meat from the heel and shank. All bones, cartilage, backstrap, heavy connective tissue, exposed large blood vessels, and any exposed lymph glands shall be removed. The boneless meat shall be hand diced or processed through a dicing machine (grinding not permitted). No fewer than 85 percent of the resulting pieces by weight shall be of a size equivalent to no less than a 0.5-inch cube or no more than a 1.25 inch cube, and no individual surface on these pieces shall exceed 2.5 inches in length. Purchaser may specify that product be prepared from specific cuts (leg, sirloin, loin, rack, or square-cut shoulder) and product shall be labeled accordingly.

Item No. 11-0-93 – Goat for Kabobs

This item is as described in Item No. 11-0-92, Goat for Stewing except (unless otherwise specified) at least 90 percent, by weight, of the resulting dices shall be of a size equivalent to no less than a 0.75 inch cube or no more than a 1.25 inch cube, and no individual surface shall be more than 2.5 inches in length.

Item No. 11-0-94 – Goat Cubed, Braising and Cutlet Meat

This meat shall be derived from any combination of lean from the leg, loin, sirloin, rack or square-cut shoulder sections (excluding shank and heel meat) of the carcass that yields product that meets the end item requirements. The meat shall be free of heavy connective tissue, bones, cartilage, seam fat and lymph glands.

APPENDIX A

(Example of IMPS Codification Ordering System for Fresh Goat)

Species Style Cut ID					Bone Added Split				Breed Forage Organic Slaug.						St. of	Fat	Portion Cut	Wt.	Net. & Pckg. & Quality					
Req.	PSO	Ingred.	Req.	Sel. No.	Class	Mat.	Type	Type	Cert.	Method	Refrig.	Limit.	P.Thick.	P.Wt. Range	Tyg	Pack.	Assur.							
1	1	4	4	0	1	0	0	0	4	0	0	2	0	0	0	1	0	0	0	3	0	2	1	
Row 1				Row 2				Row 3						Row 4										

11440 = Code for Row 1

11 = Species: Goat
 4 = Style: Food Service
 40 = Cut ID: Back

1000 = Code for Row 2

1 = Bone Requirement: Boneless
 0 = PSO: 0.5 inch Tail Length
 0 = Added Ingredient: Not Applicable
 0 = Split Requirement: Single (Split)

4002000 = Code for Row 3

4 = Selection No: Sel. No 1 and 2
 0 = Class: Any Combination
 0 = Maturity: Any Combination
 2 = Breed Type: Meat
 0 = Forage Type: Not Specified/Not applicable
 0 = Organic Certification: Not Specified/Not Applicable
 0 = Slaughter Method: Conventional

10003021 = Code for Row 4

1 = State of Refrigeration: Frozen
 0 = Fat Limitation: Not Applicable
 0 = Portion Thickness: Not Applicable
 0 = Portion Weight: Not Applicable
 3 = Weight Range: 8 or more lbs
 0 = Netting and Tying: Not Applicable
 2 = Packaging and Packing: Individual Vacuum Package
 1 = Quality Assurance: USDA Process Verification

Codes can be written as **11440-1000-4002000-10003021** to accommodate bar code.

APPENDIX B

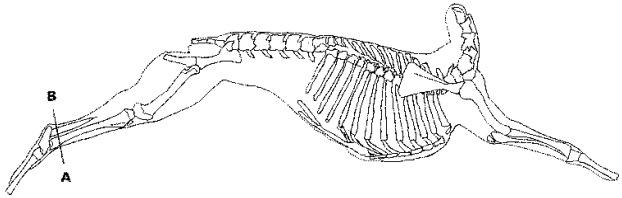
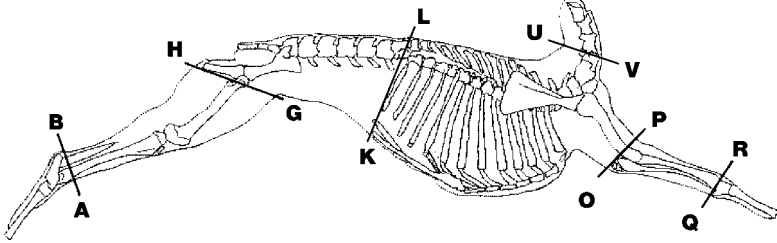
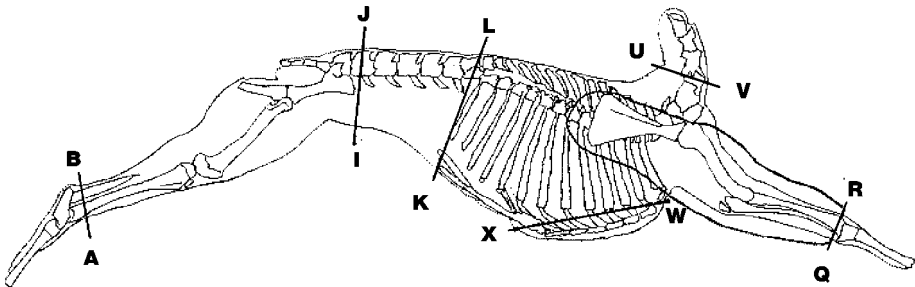
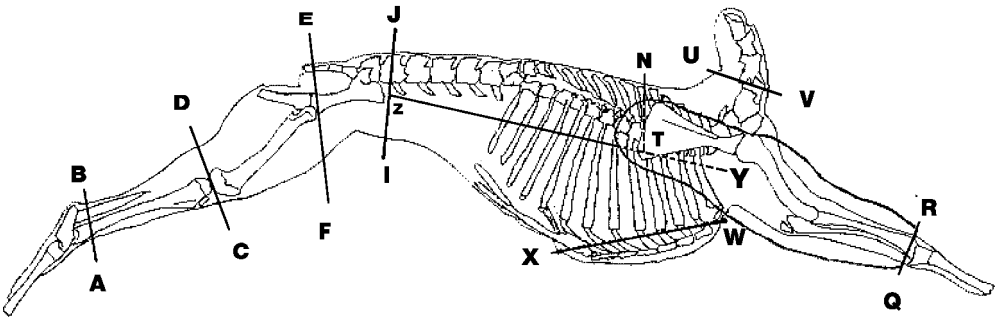
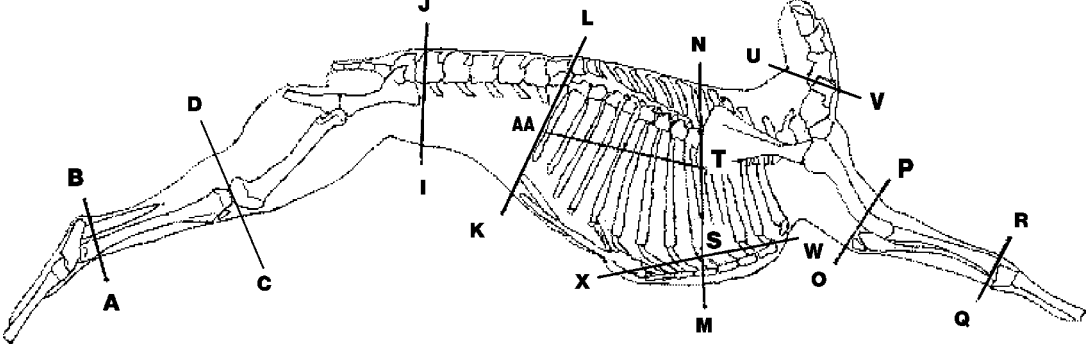
(IMPS Codification Ordering System for Fresh Goat Worksheet)

Species Style Cut ID					Bone	Added	Split	Breed Forage Organic Slaug.				St. of	Fat	Portion Cut	Wt.	Net. & Pckg. & Quality						
Req.					PSO	Ingred.	Req.	Sel. No.	Class	Mat.	Type	Type	Cert.	Method	Refrig.	Limit.	P.Thick.	P.Wt.	Range	Tyg	Pack.	Assur.
Row 1					Row 2				Row 3					Row 4								

Row 1 Purchaser Specified Descriptions Species: Goat Style: Cut Identification:	Row 3 Purchaser Specified Descriptions Bone Requirement: PSO: Added Ingredient: Split Requirement:
Row 2 Purchaser Specified Descriptions Selection No.: Class: Maturity: Breed Type: Forage Type: Organic Certification: Slaughter Method:	Row 4 Purchaser Specified Descriptions State of Refrigeration: Fat Limitation: Portion Thickness: Portion Weight: Weight Range: Netting and Tying: Packaging and Packing: Quality Assurance:

APPENDIX C

(Cutting Locations / Descriptions)

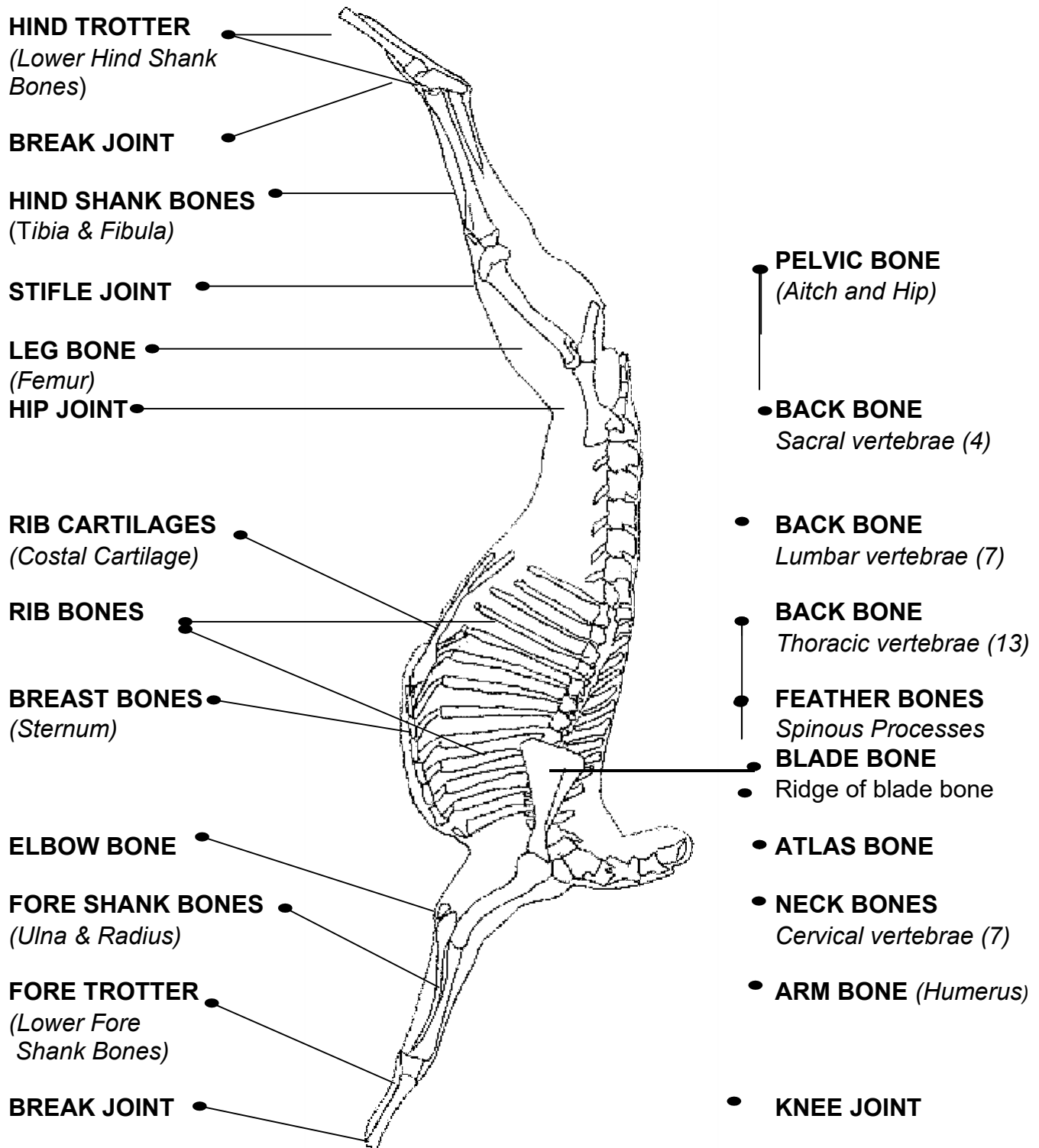
Recommended Wt. Range for Each Style	Recommended According to Goat Size
Platter Style – 1 Wt. Range 20 pounds or less	
Roasting Style – 2 Wt Range 15 – 30 pounds	
Barbeque Style – 3 Wt. Range 20 – 40 pounds	
Food Service Style – 4 Wt. Range 30 pounds and up	
Hotel Style – 5 Wt. Range 40 pounds and up	

APPENDIX C (Continuation)

Fabrication Points and Styles	Cutting Locations / Descriptions
A – B	A straight cut made at or above the hock joint
C – D	A straight cut made at or above the stifle joint
E – F	A straight cut immediately anterior to the ball of the femur
G – H	A perpendicular cut immediately posterior of the hipbone
I – J, J – Z	A straight cut immediately anterior to the hipbone
K – L, AA – K, AA – L	A straight cut posterior to the last ribs
M – N, N – T, S – T	A straight cut between the fourth and fifth ribs
O – P	A straight cut at or above the elbow joint
Q – R	A straight cut made at or above the knee joint
U – V	A straight cut made through the fourth cervical vertebrae
S – X, S – W, W – X	A straight cut extending from the cartilaginous junction at the first rib to the posterior end of the sternum
Y – Z, T – Z, T – Y	A straight cut on the anterior end immediately ventral to the base of the thoracic vertebrae to a point on the posterior end immediately ventral to the <i>longissimus dorsi</i>
AA - T	A straight cut across the ribs

APPENDIX D

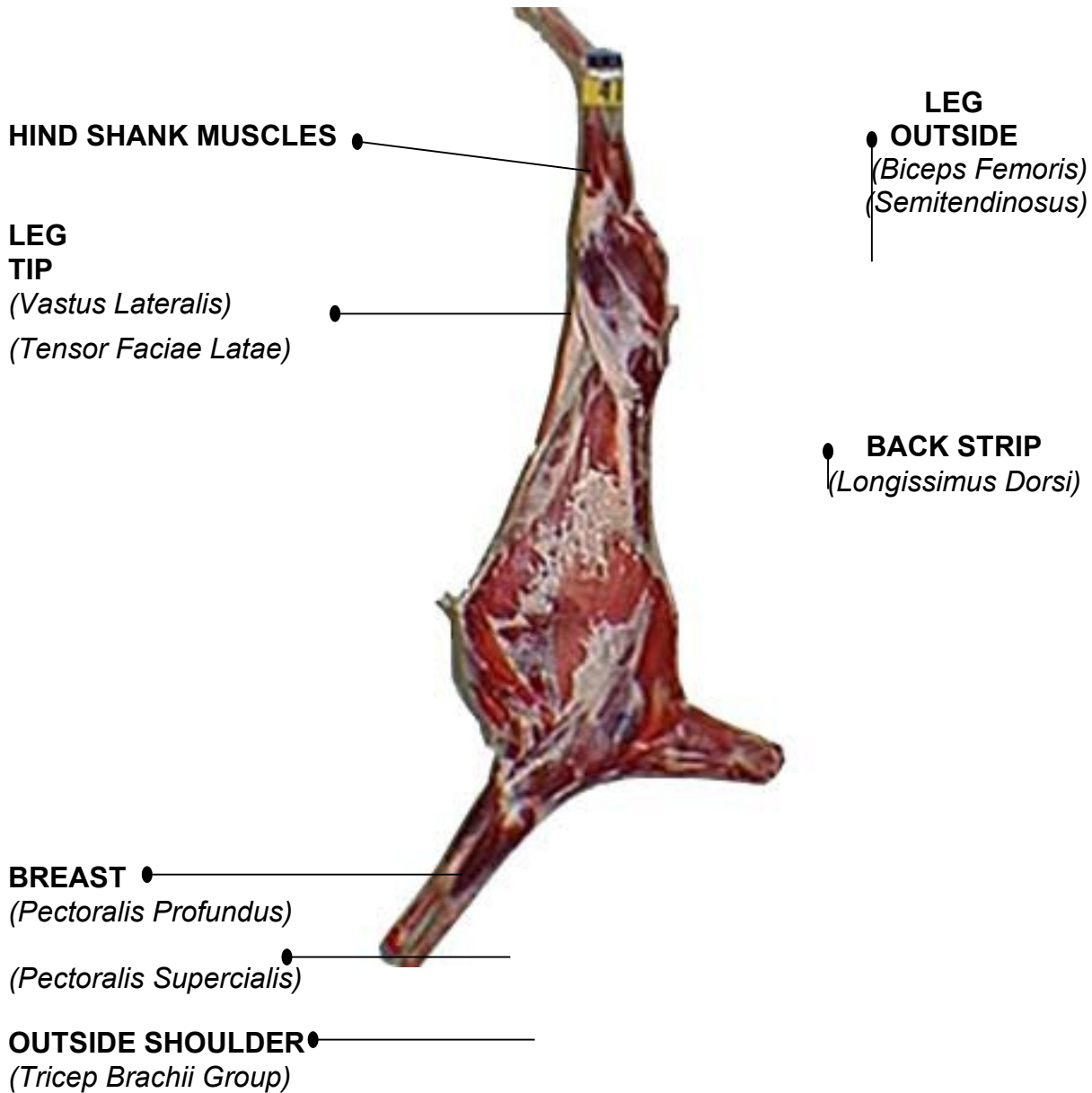
(Goat Skeletal Chart)



USDA, Agricultural Marketing Service, Livestock and Seed Program, Standardization Branch

APPENDIX E

(Goat Muscle System)



USDA, Agricultural Marketing Service, Livestock and Seed Program, Standardization Branch