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### **1. BEEF, RIBEYE ROLL (for PRIME ROAST)**

**NAMP NAME AND NUMBER:** Beef Rib, Rib eye Roll -- NAMP Item 112

**GRADE REQUIREMENT:** US Choice or Select.

**PORTION SIZE/WEIGHT RANGE:** 8 to 12 pounds each.

**PACKAGING and MARKING:**

- Each cut shall be packaged individually – vacuum packaging preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.

### **2. BEEF ROUND, OVEN ROAST**

**NAMP NAME AND NUMBER:** Beef Round, Knuckle, Peeled -- NAMP Item 167A

**GRADE REQUIREMENT:** US Choice or select

**PORTION SIZE/WEIGHT RANGE:** Not less than 5 or more than 10 pounds per roast.

**PACKAGING and MARKING:**

- Each cut shall be packaged individually – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.

### **3. BEEF, POT ROASTS**

**NAMP NAME AND NUMBER:** Beef Chuck, Shoulder Clod, Arm Roast -- NAMP Item 114E

**GRADE REQUIREMENT:** Min US Standard or Select.

**PORTION SIZE/WEIGHT RANGE:** Not less than 5 or more than 10 pounds per roast.

PACKAGING and MARKING:

- Each roast shall be packaged individually – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.

**4. BEEF, TOP (INSIDE) ROUND**

NAMP NAME AND NUMBER: Beef Round, Top (Inside), Cap off -- NAMP Item 169A

GRADE REQUIREMENT: Min US Select.

PORTION SIZE/WEIGHT RANGE: 8-12 pound avg. roast.

PACKAGING and MARKING:

- Each piece shall be individually wrapped – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.

**5. BEEF LOIN, TOP SIRLOIN BUTT, CENTER CUT**

NAMP NAME AND NUMBER: Beef Loin, Top Sirloin Butt, Center Cut, Boneless, Cap Off, NAMP Item 184B.

GRADE REQUIREMENT: Min US Select.

PORTION SIZE/WEIGHT RANGE: 8-12 pound avg. roast.

PACKAGING and MARKING:

- Each piece shall be individually wrapped – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.

**6. BEEF STEAMSHIP ROUND BONE IN**

NAMP NAME AND NUMBER: Beef Round, Rump Partially Removed, Shank Off, NAMP Item 166A.

GRADE REQUIREMENT: US Choice.

PORTION SIZE/WEIGHT RANGE: 50 - 60 pound avg. roast.

PACKAGING and MARKING:

- Each piece shall be individually wrapped – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be ½ inch maximum at any one point.

**7. BEEF ROUND, HEAL AND SHANK OFF, W/O KNUCKLE, BNLS (STEAMSHIP)**

NAMP NAME AND NUMBER: Beef Round, Heal & Shank off, w/o Knuckle, Boneless, NAMP Item 161B.

GRADE REQUIREMENT: US Choice.

PORTION SIZE/WEIGHT RANGE: 40 - 55 pound avg. roast.

PACKAGING and MARKING:

- Each piece shall be individually wrapped – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be ½ inch maximum at any one point.

## **8. BEEF ROUND, RUMP & SHANK OFF, HNDL ON**

NAMP NAME AND NUMBER: Beef Round, Rump & Shank off, Handle on NAMP Item 166B.

GRADE REQUIREMENT: US Choice.

PORTION SIZE/WEIGHT RANGE: 60- 70 lbs avg. roast.

PACKAGING and MARKING:

- Each piece shall be individually wrapped – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be ½ inch maximum at any one point.

## **9. BEEF FLANK, FLANK STEAK**

NAMP NAME AND NUMBER: Beef Flank, Flank Steak, NAMP Item 193.

GRADE REQUIREMENT: US Select.

PORTION SIZE/WEIGHT RANGE: 2- 5 pound avg. steak.

PACKAGING and MARKING:

- Each piece shall be individually wrapped – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface shall be practically free of fat and the membranous tissue.

## **10. BEEF, CORNED, BONELESS**

NAMP NAME AND NUMBER: Brisket, Boneless, Deckle-Off, Corned -- NAMP Item 601

GRADE REQUIREMENT: US Standard or Select.

PORTION SIZE/WEIGHT RANGE: Not less than 5 or more than 10 pounds per brisket.

PACKAGING and MARKING:

- Each brisket shall be individually packaged – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Maximum acceptable level for added solution is 20%.
- Surface fat trim on the exterior shall be ¼ inch maximum at any one point -- deckle side shall be practically free of fat.

### **11. BEEF, GROUND, BULK**

**NAMP NAME AND NUMBER:** Ground Beef -- NAMP Item 136

**GRADE REQUIREMENT:** Not Applicable.

**PORTION SIZE/WEIGHT RANGE:** Not less than 5 or more than 10 pounds per chub.

**PACKAGING and MARKING:**

- Each chub shall be packaged in a tube closed with clips at each end or any approved method which protects the product against damage/deterioration during shipment and storage and prevents purge from soaking the shipping container.
  - Packing and marking shall be in accordance with Good Commercial Practice. Label must indicate a minimum of 85% lean meat. Container (Shipping case) Label must declare a minimum of 85% lean or a 15 % fat declaration.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Target fat percentage shall be 15 %.
- No additives or extenders permitted.

### **12. BEEF, GROUND, PATTIES**

**NAMP NAME AND NUMBER:** Ground Beef Patties -- NAMP Item 1136

**GRADE REQUIREMENT:** Not Applicable.

**PORTION SIZE/WEIGHT RANGE:** 4 oz or 3.2 oz patties per pound as specified by the user.

**PACKAGING and MARKING:**

- Patties shall be IQF or separated from each other by means to prevent them from sticking together when packaged – must be able to remove individual patties from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice. Label must indicate a minimum of 85% lean meat. Container (Shipping case) Label must declare a minimum of 85 % lean or a 15 % fat declaration.
- No additives or extenders permitted.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide
- Target fat percentage shall be 15 %.

### **13. BEEF LOIN, TENDERLOIN**

**NAMP NAME AND NUMBER:** Beef Loin, Tenderloin, Full, Side Muscle On, Defatted -- NAMP Item 189A

**GRADE REQUIREMENT:** Un-graded. No-Roll

**PORTION SIZE/WEIGHT RANGE:** Four pound minimum.

**PACKAGING and MARKING:**

- Each cut shall be packaged individually – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Color and texture of the lean and fat must be indicative of product from the steer/heifer classes of beef.

#### **14. BEEF LOIN, T-BONE STEAK**

**NAMP NAME AND NUMBER:** Beef Loin, T-bone steak, -- NAMP Item 1174, PSO 4

**GRADE REQUIREMENT:** US Choice or Select.

**PORTION SIZE/WEIGHT RANGE:** 12 oz ea +/- ½ oz.

**PACKAGING and MARKING:**

- Packing and marking shall be in accordance with Good Commercial Practice.
- Layer Pack (separators shall be placed between layers) or Vacuum Packaging (individual or bulk) as specified by the user – must be able to remove individual steaks from case without damage while solidly frozen.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Color and texture of the lean and fat must be indicative of product from the steer/heifer classes of beef.
- Surface fat trim shall be 1/4 inch maximum at any one point.
- PSO 4 =max tail length of 1 inch.

#### **15. BEEF LOIN, T-BONE STEAK (ALTERNATIVE)**

**NAMP NAME AND NUMBER:** Beef Loin, T-bone steak, -- NAMP Item 1174, PSO 4

**GRADE REQUIREMENT:** No-Roll

**PORTION SIZE/WEIGHT RANGE:** 12 oz ea +/- ½ oz.

**PACKAGING and MARKING:**

- Packing and marking shall be in accordance with Good Commercial Practice.
- Layer Pack (separators shall be placed between layers) or Vacuum Packaging (individual or bulk) as specified by the user – must be able to remove individual steaks from case without damage while solidly frozen.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.
- PSO 4 =max tail length of 1 inch.
- Product may be marinated with up to 15% marinade and flavors. Use CAUTION in selecting items treated with chemical tenderizers (Ficin, Bromelin, and Papain). Grades of Utility or below will not be used.

#### **16. BEEF LOIN, STRIP STEAK**

**NAMP NAME AND NUMBER:** Beef Loin, Strip Loin Steak, Bnls, Center-Cut, NAMP Item 1180A, PSO 4

**GRADE REQUIREMENT:** US Choice or Select.

**PORTION SIZE/WEIGHT RANGE:** 8 ounces each +/- ½ ounce.

**PACKAGING and MARKING:**

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user - must be able to remove individual steaks from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.



- Surface fat trim shall be 1/4 inch maximum at any one point.
- User may select the portion weight required.
- PSO 4 = max tail length of 1 inch

### **17. BEEF LOIN, STRIP STEAK (ALTERNATIVE)**

**NAMP NAME AND NUMBER:** Beef Loin, Strip Loin Steak, Bnls, Center-Cut, NAMP Item 1180A, PSO 4

**GRADE REQUIREMENT:** No-Roll

**PORTION SIZE/WEIGHT RANGE:** 8 ounces each +/- ½ ounce.

**PACKAGING and MARKING:**

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user - must be able to remove individual steaks from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.
- User may select the portion weight required.
- PSO 4 = max tail length of 1 inch
- Product may be marinated with up to 15% marinade and flavors. Use CAUTION in selecting items treated with chemical tenderizers (Ficin, Bromelin, and Papain). Grades of Utility or below will not be used.

### **18. BEEF RIB, RIBEYE ROLL STEAK**

**NAMP NAME AND NUMBER:** Beef Rib, Rib Eye Roll Steak, Boneless, NAMP Item 1112

**GRADE REQUIREMENT:** US Choice or Select.

**PORTION SIZE/WEIGHT RANGE:** 8 ounces each +/- ½ ounce.

**PACKAGING and MARKING:**

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual steaks from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.

### **19. BEEF RIB, RIBEYE STEAK, Lip-on**

**NAMP NAME AND NUMBER:** Beef Rib, Rib Eye Steak, Lip On, Boneless, NAMP Item 1112A, PSO 4

**GRADE REQUIREMENT:** US Choice or Select.

**PORTION SIZE/WEIGHT RANGE:** 8 ounces each +/- ½ ounce.

**PACKAGING and MARKING:**

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual steaks from case without damage while solidly frozen.

- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.
- PSO 4 = max tail length of 1 inch

**20. BEEF, FILET OF SIRLOIN STEAK (Bacon Wrapped)**

**NAMP NAME AND NUMBER:** None

**GRADE REQUIREMENT:** Min. US Select

**PORTION SIZE/WEIGHT RANGE:** 5-6 ounces each +/- ½ ounce.

**PACKAGING and MARKING:**

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual steaks from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Surface fat trim shall be 1/4 inch maximum at any one point.
- Product may be marinated with up to 15% marinade and flavors. Use CAUTION in selecting items treated with chemical tenderizers (Ficin, Bromelin, and Papain). Grades of Utility or below will not be used.

**21. BEEF LOIN, TRI-TIP FOR ROAST OR GRILL**

**NAMP NAME AND NUMBER:** Beef Loin, Bottom Sirloin Butt, Tri-Tip Boneless, NAMP item 185D

**GRADE REQUIREMENT:** Select or higher.

**PORTION SIZE/WEIGHT RANGE:** Three to five pounds each.

**PACKAGING and MARKING:**

- Each cut shall be packaged individually – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Product may be marinated with up to 15% marinade and flavors. Chemical tenderizers (Ficin, Bromelin, and Papain) will not be used.

**22. BEEF SWISS STEAKS**

**NAMP NAME AND NUMBER:** Beef Braising Steaks, Swiss, NAMP Item 1102

**GRADE REQUIREMENT:** Min US Select.

**PORTION SIZE/WEIGHT RANGE:** Six ounces each +/- ½ ounce.

**PACKAGING and MARKING:**

- Layer Pack (separators shall be placed between layers) or Vacuum Packaging (individual or bulk) as specified by the user – must be able to remove individual steaks from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Steaks must be cut from knuckle, inside round, eye of round, or outside round.

- Raw material or steaks may be tenderized one time by multiple probes or pinning method.

### **23. BEEF SWISS STEAKS (ALTERNATIVE)**

**NAMP NAME AND NUMBER:** Beef Braising Steaks, Swiss, NAMP Item 1102

**GRADE REQUIREMENT:** No-Roll.

**PORTION SIZE/WEIGHT RANGE:** Six ounces each +/- ½ ounce.

**PACKAGING and MARKING:**

- Layer Pack (separators shall be placed between layers) or Vacuum Packaging (individual or bulk) as specified by the user – must be able to remove individual steaks from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Steaks must be cut from knuckle, inside round, eye of round, or outside round.
- Raw material or steaks may be tenderized one time by multiple probes or pinning method. Steaks may also be marinated with flavor enhancers and specific flavor profiles. Grades of Utility or below will not be used. Use EXTREME CAUTION in selecting items treated with chemical tenderizers (Ficin, Bromelin, and Papain).

### **24. BEEF KNUCKLE STEAK**

**NAMP NAME AND NUMBER:** Beef Round Knuckle Steak, NAMP Item 1167

**GRADE REQUIREMENT:** Min US Select.

**PORTION SIZE/WEIGHT RANGE:** 6 ounces each +/- ½ ounce.

**PACKAGING and MARKING:**

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual steaks from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.

### **25. BEEF CUBED STEAK**

**NAMP NAME AND NUMBER:** Beef Cubed Steak, NAMP Item 1100

**GRADE REQUIREMENT:** Min US Select.

**PORTION SIZE/WEIGHT RANGE:** 6 ounces each +/- ½ ounce.

**PACKAGING and MARKING:**

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual steaks from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.

## **26. BEEF, BREAKFAST STEAK**

**NAMP NAME AND NUMBER:** Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted, NAMP Item 1185D

**GRADE REQUIREMENT:** US Choice or Select.

**PORTION SIZE/WEIGHT RANGE:** Three to Four ounces (No added tolerance shall be applied).

**PACKAGING and MARKING:**

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual steaks from the case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

**NOTE TO FOOD SERVICE OPERATORS:** This item is intended for use only as a breakfast steak

## **27. BEEFSTEAK, WAFER SLICED**

**NAMP NAME AND NUMBER:** NONE

**GRADE REQUIREMENT:** NA

**PORTION SIZE/WEIGHT RANGE:** 2 to 4 oz portions.

**PACKAGING and MARKING:**

- Product shall be packed so each piece can be removed individually.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall be processed IAW Good Manufacturing Practices and be a high quality commercial item.
- Portion weight shall be determined by the users at time of cataloging.

## **28. BEEF LIVER**

**NAMP NAME AND NUMBER:** Beef Liver Skinned and Portion Cut, NAMP Item 1724, Style 17, PSO C.

**GRADE REQUIREMENT:** Not Applicable.

**PORTION SIZE/WEIGHT RANGE:** 3-5 ounces (Product must be within the specified weight range – no added tolerance shall be applied).

**PACKAGING and MARKING:**

- Layer Pack (separator shall be placed between layers) or Vacuum Packaging (individual or bulk) as specified by user - must be able to remove individual slices from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

## **29. BEEF FOR STEWING**

**NAMP NAME AND NUMBER:** Beef for Stewing, NAMP Item 135A

**GRADE REQUIREMENT:** Min US Select.

**PORTION SIZE/WEIGHT RANGE:** Not Applicable.

PACKAGING and MARKING:

- Not less than 5 pounds or more than 10 pounds shall be in each package – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- No additives or extenders permitted.

**30. BEEF FAJITA STRIPS, SEASONED (Fully Cooked)**

NAMP NAME AND NUMBER: Beef Fajita Strips, NAMP Item 612

GRADE REQUIREMENT: Minimum No – Roll

PORTION SIZE/WEIGHT RANGE: Not Applicable.

PACKAGING and MARKING:

- Not less than 5 pounds or more than 10 pounds shall be in each package – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide. Piece size shall be 0.5 x 0.5 x 2.5 inches.
- No additives or extenders beyond standard Fajita seasonings permitted.

**31. BEEF FAJITA STRIPS, SEASONED (Raw)**

NAMP NAME AND NUMBER: Beef Fajita Strips, NAMP Item None

GRADE REQUIREMENT: Minimum No – Roll

PORTION SIZE/WEIGHT RANGE: Not Applicable.

PACKAGING and MARKING:

- Not less than 5 pounds or more than 10 pounds shall be in each package – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide. Product must be prepared as required by NAMP number 612 except it shall not be cooked. Piece size shall be 0.5 x 0.5 x 2.5 inches.
- No additives or extenders beyond standard Fajita seasonings permitted.

**32. BEEF for TIPS or KABOBS**

NAMP NAME AND NUMBER: Beef for Kabobs, NAMP Item 135B

GRADE REQUIREMENT: US Select or higher.

PORTION SIZE/WEIGHT RANGE: 5-10 Lb bag.

PACKAGING and MARKING:

- Not less than 5 pounds or more than 10 pounds shall be in each package – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- No additives or extenders permitted.

**33. BEEF, RIB, SHORT RIBS, FRZN**

NAMP NAME AND NUMBER: Beef Short Rib, Bone in, NAMP Item 1123

GRADE REQUIREMENT: US Select/Standard.

PORTION SIZE/WEIGHT RANGE: 6 to 8 oz each.

- PACKAGING and MARKING: Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual ribs from case without damage. while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide. Surface fat trim shall be 1/4 inch maximum at any one point.

**34. BEEF, GROUND, or BEEF AND PORK MEATBALLS P/C w/ or without Italian Seasoning**

NAMP NAME AND NUMBER: NAMP Item NONE

GRADE REQUIREMENT: Not Applicable.

PORTION SIZE/WEIGHT RANGE: 1/2 oz or 1 oz meatballs as specified by the user.

PACKAGING and MARKING:

- Meatballs shall be IQF or separated from each other by means to prevent them from sticking together when packaged – must be able to remove individual meatballs without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Extenders / binders normally utilized in precooked meatballs are permitted (Not to exceed 30%).

**35. VEAL, STEAK, BREADED**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 to 6 oz each (Product must be within the specified weight range – no added tolerance shall be applied).

PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaging (individual or bulk) as specified by the user – must be able to remove individual steaks from case.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be a high quality commercial item.
- Portion weight specified includes the breading – breading shall NOT be more than 30 % of the end product weight.
- Product may be Flaked and Formed OR Chopped and Formed.

**36. VEAL CHUCK, SHOULDER ROAST**

NAMP NAME AND NUMBER: Veal Chuck, Shoulder Clod Roast, NAMP Item 310B

GRADE REQUIREMENT: Min US Good or Better.

PORTION SIZE/WEIGHT RANGE: Not less than 5 or more than 10 pounds per roast.

PACKAGING and MARKING:

- Each roast must be netted.
- Each roast shall be packaged individually – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.

### **37. VEAL RIB CHOPS**

NAMP NAME AND NUMBER: Veal Rack, Rib Chops, Cap Off, 7 Ribs, NAMP Item 1306B

GRADE REQUIREMENT: Choice, Option 1

PORTION SIZE/WEIGHT RANGE: 4 to 8 oz each.

PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual chops from the case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide including PSO: C.

- Surface fat trim shall be 1/4 inch maximum at any one point.

### **38. LAMB SHOULDER ROAST**

NAMP NAME AND NUMBER: Lamb Shoulder, Outside, Boneless, NAMP Item 208A

GRADE REQUIREMENT: Lamb/Choice, Yield Grade of 3 or higher

PORTION SIZE/WEIGHT RANGE: 5 to 8 lbs each.

PACKAGING and MARKING:

- Must be able to remove individual roasts from case.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.

### **39. LAMB SHOULDER CHOPS**

NAMP NAME AND NUMBER: Lamb Shoulder Chops, NAMP Item 1207

GRADE REQUIREMENT: Lamb/Choice, Yield Grade of 3 or higher

PORTION SIZE/WEIGHT RANGE: 4 to 8 oz each.

PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual steaks from the case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide including PSO: A.

- Surface fat trim shall be 1/4 inch maximum at any one point.

#### **40. LAMB RIB CHOPS**

NAMP NAME AND NUMBER: Lamb Rib Chops, NAMP Item 1204B

GRADE REQUIREMENT: Lamb/Choice, Yield Grade of 3 or higher

PORTION SIZE/WEIGHT RANGE: 4 to 8 oz each.

PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual steaks from the case without damage while solidly frozen. Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide including PSO: C.
- Surface fat trim shall be 1/4 inch maximum at any one point.

#### **41. BACON, CANADIAN STYLE**

NAMP NAME AND NUMBER: Canadian Style Bacon, (Cured and Smoked), Sliced  
NAMP Item 550A

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: Weight Range 5 to 9 pounds.

PACKAGING and MARKING:

- Each “log” piece shall be individually packaged – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

#### **42. HAM, PULLMAN SHAPED, FOR SLICE AND DICE**

NAMP NAME AND NUMBER: Ham, Boiled, Boneless (Cured), Fully-Cooked, NAMP Item 508.

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: Not less than 10 or more than 15 pounds each.

PACKAGING and MARKING:

- Each ham shall be vacuum packaged in a plastic casing or metal can.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Product shall be 4 X 6 rectangular shaped.
- Product must be labeled as “Ham with Natural Juices” or “Ham with Water Added”.
- Product must be at least 95% fat free.

#### **43. HAM, BNLS, COOKED, (BUFFET STYLE)**

NAMP NAME AND NUMBER: Ham, Boneless (Cured and Smoked), Fully-Ckd, Special, NAMP Item 511



GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 8-12 lb. avg.

PACKAGING and MARKING:

- Each ham shall be individually wrapped – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

#### **44. HAM, BONELESS, (CURED & SMOKED) FULLY COOKED (PIT)**

NAMP NAME AND NUMBER: Ham, Boneless (Cured and Smoked), Fully-Ckd, Special, NAMP Item 505

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 12 – 18 lb avg.

PACKAGING and MARKING:

- Each ham shall be individually wrapped – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Maximum fat thickness should not exceed 0.25 inch.

#### **45. BACON, SLICED**

NAMP NAME AND NUMBER: Bacon, Sliced (Cured and Smoked), Skinless, NAMP Item 539

GRADE REQUIREMENT: None.

PORTION SIZE/WEIGHT RANGE: 18-22 slices per pound.

PACKAGING and MARKING:

- Product shall be layer packed, shingle packed, or stack packed as specified by the users during catalog development – vacuum packaging is preferred.
- Product shall be packaged in bulk or 1 pound units as specified by the user.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

#### **46. BACON, SLICED, FROZEN, PRECOOKED**

NAMP NAME AND NUMBER: Bacon, Sliced (Cured and Smoked), Skinless, NAMP Item 540

GRADE REQUIREMENT: None.

PORTION SIZE/WEIGHT RANGE: 18-22 slices per pound before cooking.

PACKAGING and MARKING:

- Product shall be “layout” packed, or stack packed as specified by the users – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

**47. DICED PORK FOR STEWING**

NAMP NAME AND NUMBER: Diced Pork, NAMP Item 435A

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: Not Applicable.

PACKAGING and MARKING:

- Not less than 5 pounds or more than 10 pounds shall be in each package – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

**48. DICED PORK FOR KABOBS**

NAMP NAME AND NUMBER: Diced Pork, NAMP Item 435B

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: Not Applicable.

PACKAGING and MARKING:

- Not less than 5 pounds or more than 10 pounds shall be in each package – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

**49. PORK LOIN CHOPS, BONE IN**

NAMP NAME AND NUMBER: Pork Loin Chops, NAMP Item 1410

GRADE REQUIREMENT: None.

PORTION SIZE/WEIGHT RANGE: 7 ounce +/- 1/2 ounce.

PACKAGING and MARKING:

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual chops from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide. Product is cut from NAMP Item 410.
- Surface fat trim shall be 1/8 inch maximum at any one point.
- PSO 4 = Tail length of 0 inches.
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

**50. PORK LOIN CHOPS, CENTER CUT, BONE IN**

NAMP NAME AND NUMBER: Pork Loin Chops, NAMP Item 1412

GRADE REQUIREMENT: None.

PORTION SIZE/WEIGHT RANGE: 7 ounce +/- 1/2 ounce.

PACKAGING and MARKING:

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual chops from case without damage while solidly frozen.

- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide. Product is cut from NAMP Item 412 or 412C.
- Surface fat trim shall be 1/8 inch maximum at any one point.
- PSO 4 = Tail length of 0 inches. Customer may specify PSO 5 (Porterhouse Chop).
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

**51. PORK LOIN CHOPS, BONELESS**

**NAMP NAME AND NUMBER:** Pork Loin Chops, Center-Cut, One Muscle, Boneless -- NAMP Item 1412E

**GRADE REQUIREMENT:** None.

**PORTION SIZE/WEIGHT RANGE:** 6 ounce +/- 1/2 ounce.

**PACKAGING and MARKING:**

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual chops from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/8 inch maximum at any one point.
- PSO 4 = Tail length of 0 inches.
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

**52. PORK LOIN END CHOPS**

**NAMP NAME AND NUMBER:** Pork Loin End Chops, Boneless, NAMP Item 1413B

**GRADE REQUIREMENT:** None.

**PORTION SIZE/WEIGHT RANGE:** 6 ounce +/- 1/2 ounce.

**PACKAGING and MARKING:**

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual chops from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide. Product is cut from blade and sirloin portions of the boneless loin.
- Surface fat trim shall be 1/8 inch maximum at any one point.

- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

### **53. PORK BOSTON BUTT STEAKS**

**NAMP NAME AND NUMBER:** Pork Boston Butt Steaks, NAMP Item 1406

**GRADE REQUIREMENT:** None.

**PORTION SIZE/WEIGHT RANGE:** 6 – 7ounce.

**PACKAGING and MARKING:**

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual chops from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/8 inch maximum at any one point.
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

### **54. PORK LOIN, ROAST, BONELESS**

**NAMP NAME AND NUMBER:** Pork Loin, Boneless, Center-Cut, 11 Ribs, NAMP Item 412E

**GRADE REQUIREMENT:** None.

**PORTION SIZE/WEIGHT RANGE:** 5 to 10 pounds per roast.

**PACKAGING and MARKING:**

- Each cut shall be packaged individually – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Option 3 (0 x 0) is required for removal of the belly from the loin.
- The loin shall be butter flied into halves of equal length (not more than ¼ inch difference) by a cut perpendicular to the length of the loin.
- The loin shall be folded to place the boned surfaces together and the roast shall be enclosed in stretchable netting.
- Surface fat trim shall be 1/4 inch maximum at any one point.
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

### **55. PORK SHOULDER ROAST, BONELESS**

**NAMP NAME AND NUMBER:** Pork Shoulder, Boston Butt, Boneless, NAMP Item 406A

**GRADE REQUIREMENT:** None.

**PORTION SIZE/WEIGHT RANGE:** 5 to 10 pounds per roast.

**PACKAGING and MARKING:**

- Each roast shall be packaged individually – vacuum packaging is preferred.

- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

**56. PORK SPARERIBS**

**NAMP NAME AND NUMBER:** Pork Spareribs, NAMP Item 416C

**GRADE REQUIREMENT:** NA

**PORTION SIZE/WEIGHT RANGE:** 4 pounds and down.

**PACKAGING and MARKING:**

- Product shall be packaged to prevent damage/deterioration during shipment and storage – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

**57. PORK SPARERIBS (FULLY COOKED) (ALTERNATIVE)**

**NAMP NAME AND NUMBER:** Pork Spareribs, NAMP Item 416C

**GRADE REQUIREMENT:** NA

**PORTION SIZE/WEIGHT RANGE:** 4 pounds and down (raw).

**PACKAGING and MARKING:**

- Product shall be packaged to prevent damage/deterioration during shipment and storage – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

**58. PORK TENDERLOIN**

**NAMP NAME AND NUMBER:** Pork Tenderloin, NAMP Item 415

**GRADE REQUIREMENT:** NA

**PORTION SIZE/WEIGHT RANGE:** 12 oz to 1.5 pounds each.

**PACKAGING and MARKING:**

- Product shall be packaged to prevent damage during shipment/storage – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

**59. PORK, BBQ, COOKED**

**NAMP NAME AND NUMBER:** None.

**GRADE REQUIREMENT:** None

**PORTION SIZE/WEIGHT RANGE:** 5 to 10 pounds per container.

**PACKAGING and MARKING:**

- Product shall be packaged to protect against damage/deterioration during storage and shipping.
  - Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.

**60. PORK, STEAK BONELESS**

**NAMP NAME AND NUMBER:** Pork Shoulder Butt Steaks, Boneless, NAMP Item 1407

**GRADE REQUIREMENT:** None.

**PORTION SIZE/WEIGHT RANGE:** 5 to 8 oz ea.

**PACKAGING and MARKING:**

- Product shall be packaged to protect against damage/deterioration during storage and shipping.
- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual steaks from case without damage while solidly frozen

**MISCELLANEOUS REQUIREMENTS:**

Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- IQF preferred.
- Product is cut from NAMP Item 407.

**61. PORK, STEAK CUBED, BONELESS**

**NAMP NAME AND NUMBER:** Pork Steaks Cubed, Special, NAMP Item 1401

**GRADE REQUIREMENT:** None.

**PORTION SIZE/WEIGHT RANGE:** 5 to 6 oz ea.

**PACKAGING and MARKING:**

- Product shall be packaged to protect against damage/deterioration during storage and shipping.
- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual steaks from case without damage while solidly frozen

**MISCELLANEOUS REQUIREMENTS:**

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.
- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- IQF Preferred.

**62. PORK PATTIES, RIB SHAPED, W BBQ SAUCE**

**NAMP NAME AND NUMBER:** Pork Rib Shape Patty, NAMP Item 824

**GRADE REQUIREMENT:** None.

**PORTION SIZE/WEIGHT RANGE:** 2.5 to 3.1 ounce each.

PACKAGING and MARKING:

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the user - must be able to remove individual portions from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

**63. PORK STEAK, BREADED**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 to 6 oz each (Product must be within the specified weight range – no added tolerance shall be applied).

PACKAGING and MARKING:

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual portions from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Batter/breading shall not be more than 30% by weight – product labeled as a fritter is NOT acceptable.
- Product shall be processed using Good Manufacturing Practices and be a high quality commercial item.
- Product may be Flaked and Formed OR Chopped and Formed.

**64. PORK HAM (FRESH)**

NAMP NAME AND NUMBER: Pork Leg (Fresh Ham), Outside, Trimmed, Shank Removed, NAMP Item 420E AND/OR Pork Leg (Fresh Ham), Inside, NAMP Item 402F

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 to 10 pound per roast.

PACKAGING and MARKING:

- Each roast shall be packaged individually – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.
- One or both cuts shall be packed in the same box and the containers shall be marked accordingly.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.

To produce roasts of uniform thickness, two outsides shall be reversed, boneless surfaces shall be placed together and the item netted (the same applies to roasts from the insides).

- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15% of the green weight.

**65. FRANKFURTERS, ALL BEEF, FZN**

NAMP NAME AND NUMBER: Frankfurters, NAMP Item 800

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 4/1, 5/1, 6/1, or 8/1 lb

PACKAGING and MARKING:

- Product shall be packaged to protect against deterioration during shipment and storage and in a manner which will permit removal of individual franks without damage while frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed requirements of the NAMP Meat Buyers Guide.
- Formula D, BEEF; Style C, skinless; natural color.

**66. FRANKFURTERS**

NAMP NAME AND NUMBER: Frankfurters, NAMP Item 800

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3/1, 4/1, 5/1, or 8/1 lb

PACKAGING and MARKING:

- Product shall be packaged to protect against deterioration during shipment and storage and in a manner which will permit removal of individual franks without damage while frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed requirements of the NAMP Meat Buyers Guide.
- Formula A, beef and pork in any combination; Style C, skinless; natural color.

**67. FRANKS CHICKEN OR TURKEY**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3/1, 4/1, 5/1, or 8/1 lb

PACKAGING and MARKING:

- Product shall be packaged to protect against deterioration during shipment and storage and in a manner which will permit removal of individual franks without damage while frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Individual frank weights and lengths are determined by customer.

**68. LUNCHMEAT, PICKLE AND PIMIENTO LOAF, FOR SLICING**



NAMP NAME AND NUMBER: Meat Food Product Loaves, Condiments B Pickle and Pimiento Loaf, NAMP ITEM 815

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 4 to 8 lb loaves.

PACKAGING and MARKING:

- User will select case size required during cataloging.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

#### **69. LUNCHMEAT, SALAMI FOR SLICING**

NAMP NAME AND NUMBER: Salami, Cooked, NAMP Item 804

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 7 to 12 lbs.

PACKAGING and MARKING:

- User will select case size required during cataloging.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed requirements of the NAMP Meat Buyers Guide.
- Formula H, beef and pork in any combination plus beef heart meat.

#### **70. LUNCHMEAT, BOLOGNA FOR SLICING**

NAMP NAME AND NUMBER: BOLOGNA, NAMP Item 801

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 7 to 12 lbs.

PACKAGING and MARKING:

- User will select package size required during cataloging.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed requirements of the NAMP Meat Buyers Guide.
- Formula A, beef and pork in any combination; Style C, skinless; natural color.

#### **71. BEEF PASTRAMI FOR SLICING**

NAMP NAME AND NUMBER: BEEF PASTRAMI, NAMP Item 611

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 to 7 LBS EA.

PACKAGING and MARKING:

- Package weight shall be specified by the user.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality item.
- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

## **72. SAUSAGE, PEPPERONI**

**NAMP NAME AND NUMBER:** PEPPERONI, NAMP Item 821

**GRADE REQUIREMENT:** NA

**PORTION SIZE/WEIGHT RANGE:** 1 to 2 LB STICK.

**PACKAGING and MARKING:**

- Product shall be packaged to protect against damage/deterioration during storage and shipping – must be able to remove individual sticks without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula A or G, pepperoni shall contain no extenders or binders.

## **73. SAUSAGE, KNOCKWURST, LINKS**

**NAMP NAME AND NUMBER:** Knockwurst, NAMP Item 816

**GRADE REQUIREMENT:** NA

**PORTION SIZE/WEIGHT RANGE:** 2 to 5 Oz Each.

**PACKAGING and MARKING:**

- Product shall be packaged to protect against damage/deterioration during storage and shipping – must be able to remove individual links without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula D, all beef; Type E, linked; Style B, C, or D, edible casing or skinless; Cooking Option C, uncooked.
- Maximum fat content of 40%.

## **74. SAUSAGE, BRATWURST, LINKS**

**NAMP NAME AND NUMBER:** Bratwurst, NAMP Item 822

**GRADE REQUIREMENT:** NA

**PORTION SIZE/WEIGHT RANGE:** 2 to 5 Oz Each.

**PACKAGING and MARKING:**

- Product shall be packaged to protect against damage/deterioration during storage and shipping – must be able to remove individual links without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula A, beef and pork in any combination/Formula D, all beef/ or Formula G, all pork; Type E, linked; Style B or D, edible casing; Cooking Option C, uncooked.
- Maximum fat content of 40%.

## **75. SAUSAGE, PORK, ITALIAN, HOT, LINKS**

**NAMP NAME AND NUMBER:** Italian Sausage, NAMP Item 818

**GRADE REQUIREMENT:** NA

PORTION SIZE/WEIGHT RANGE: 2 to 5 Oz Each.

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping – must be able to remove individual links without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula G, pork only; Type E, linked; Style B or D, edible casing; Cooking Option C, uncooked.
- Maximum fat content of 40%.

#### **76. SAUSAGE, PORK, ITALIAN, SWEET, LINKS**

NAMP NAME AND NUMBER: Italian Sausage, NAMP Item 818

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 2 to 5 Oz Each

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping – must be able to remove individual links without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula G, pork only; Type E, linked; Style B or D, edible casing; Cooking Option C, uncooked.
- Maximum fat content of 40%.

#### **77. SAUSAGE, POLISH, LINKS**

NAMP NAME AND NUMBER: Polish Sausage, NAMP Item 813

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 2 to 5 Oz Each.

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping – must be able to remove individual links without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula G, pork only or Formula C, pork and beef (predominately pork); Type E, linked; Style B or D, edible casing; Cooking Option B, cooked.
- Maximum fat content of 40%.

#### **78. SAUSAGE, PORK, PATTIES RAW**

NAMP NAME AND NUMBER: Pork Sausage Patties, NAMP Item 802A

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 2-3 oz each.

PACKAGING and MARKING:

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual portions from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula G, pork only; Type C, patty; Shape B, round; Cooking Option C, uncooked fresh.
- Maximum fat content of 40%.

**79. SAUSAGE, BREAKFAST, LINKS, P/C, FZN**

NAMP NAME AND NUMBER: Breakfast Sausage, Cooked, NAMP Item 817

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 19 to 21 links per pound after cooked (.8 oz ea. Min).

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen and packaged so individual portions can be removed without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula C, Pork and beef, predominately pork; Style C, Skinless.

**80. SAUSAGE, BREAKFAST, PATTIES, P/C, FZN**

NAMP NAME AND NUMBER: Breakfast Sausage, Cooked, NAMP Item 802B

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 1 to 2oz patties after cooking.

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen and packaged so individual portions can be removed without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula C, Pork and beef, predominately pork; Style C.
- Weight range 1 to 2oz after cooking. Specific weight to be specified by customer.

**81. SAUSAGE CRUMBLES, PRECOOKED, FROZEN (for PIZZA)**

NAMP NAME AND NUMBER: Sausage, Cooked, NAMP Item 802B

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5lb bag.

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen and packaged so individual portions can be removed without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula C, Pork and beef, predominately pork; Style C.

**82. CHICKEN, WHOLE, W/O NECK AND GIBLETS**

NAMP NAME AND NUMBER: Whole Broiler without Giblets (WOG), NAMP Item P1002

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 to 3 ½ pounds without necks and giblets.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual chickens from the case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- IQF processing is preferred.
- Product may be injected with not more than 17% of a water, salt, and sodium phosphate solution to improve moisture retention.

**83. CHICKEN, CUT-UP, READY-TO-COOK, 8 PC CUT**

NAMP NAME AND NUMBER: Chicken, 8 Piece Cut Broiler-WOG, NAMP Item P1005

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 to 3 ½ pounds without necks and giblets.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage during shipment and storage.
- Users will specify if bulk packaging is permitted at time of cataloging.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- Tail shall be excluded.
- IQF processing is preferred.
- Product may be injected with not more than 17% of a water, salt, and sodium phosphate solution to improve moisture retention.

**84. CHICKEN, QUARTERED, READY-TO-COOK**

NAMP NAME AND NUMBER: Broiler Quarters, NAMP Item P1009

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 to 3 ½ pounds without necks and giblets.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- IQF processing is preferred.
- Product may be injected with not more than 17% of a water, salt, and sodium phosphate solution to improve moisture retention.

### **85. CHICKEN, QUARTERED, OVEN ROASTED**

NAM7P NAME AND NUMBER: Broiler Quarters, NAMP Item P1009

GRADE REQUIREMENT: US Grade A. or equivalent

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 to 3 ½ pounds without necks and giblets.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- IQF processing is preferred.
- Product may be injected with not more than 17% of a water, salt, and sodium phosphate solution to improve moisture retention.

### **86. CHICKEN BREAST FILLET, BREADED, COOKED, FZN**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3 TO 5 oz round or oval portion

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen, packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from breast meat in accordance with Good Manufacturing Practices. .
- Use of metal detection devices to ensure product safety is required.

- Batter/breading shall not exceed 30% of the finished product weight.

**87. CHICKEN TENDERLOINS, BREADED, RAW FROZEN**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 or 10 lb co

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen, packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item. Product shall be from breast meat.
- Use of metal detection devices to ensure product safety is required.

Batter/breading shall not exceed 30% of the finished product weight

**88. CHICKEN BREAST HALVE WITH RIB**

NAMP NAME AND NUMBER: Broiler Breast Halve with Ribs, NAMP item P1014

GRADE REQUIREMENT: US Grade A. or equivalent

PORTION SIZE/WEIGHT RANGE: Breast should be processed from bird of 3 to 3 ½ lbs.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen. IQF processing is preferred in 5 to 10 lb. co.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.

**89. CHICKEN BREAST, BNLS, SKLS, W/RIB MEAT, FZN**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: 5 oz breast-half portion.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from the broiler/fryer class of chickens. IQF processing is preferred. Rib meat may remain attached to the breast-half.
- Product may contain a marinade solution not to exceed 15% of product weight.

**90. CHICKEN BREAST, "FRITTER", BRD, RAW, FZN, BNLS,**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NONE.

PORTION SIZE/WEIGHT RANGE: .5 to 1.5oz 10lb case.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from the broiler/fryer class of chickens. IQF processing is preferred.
- Product breeding shall not exceed 35% of product weight.

**91. CHICKEN THIGH WITH BACK PORTION**

NAMP NAME AND NUMBER: Broiler Thigh with Back Portion, NAMP item P1034

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: Thighs should be 3 ½ to 4 oz ea.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- IQF processing is preferred IN 5 TO 10 lb co.

**92. CHICKEN LEG (Without Thigh)**

NAMP NAME AND NUMBER: Broiler Drumstick, NAMP item P1035

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: Legs should be 3 ½ to 4 oz ea.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- IQF processing is preferred in 5 to 10 lb co.

**93. CHICKEN WINGS RAW, FRZ DISJOINTED (JOINTS 1 &2)**

NAMP NAME AND NUMBER: Broiler Wing, NAMP P1036



GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: 5 to 10 lb co.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Wing Tips shall be removed.
- Product shall be processed from the broiler/fryer class of chickens.
- IQF processing is preferred.

#### **94. CHICKEN WINGS P/C, FRZ (JOINTS 1 &2) W/BAR-B-QUE GLAZE**

NAMP NAME AND NUMBER: Broiler Wing, NAMP P1036

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: 5 to 10 lb co.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Wing Tips shall be removed.
- Product shall be processed from the broiler/fryer class of chickens. Addition of a bar-b-que glaze from a variety of commercial glazes is permitted. Customer will specify glaze desired.
- IQF processing is preferred.

#### **95. CHICKEN WINGS RAW, FZN, WHOLE**

NAMP NAME AND NUMBER: Broiler Wing, NAMP P1036

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: 2 to 3 oz ea. 10 lb co.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.

- IQF processing is preferred.
- Product may contain a marinade solution not to exceed 14% of product weight.

**96. CHICKEN WINGS BRD, P/C FZN, JT 1&2**

NAMP NAME AND NUMBER: Broiler Wing, NAMP P1036

GRADE REQUIREMENT: NONE.

PORTION SIZE/WEIGHT RANGE: 2 to 3 oz ea. 10 or 15 lb co.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- IQF processing is preferred.

**97. CHICKEN WINGS, BUFFALO STYLE PRECOOKED**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: N/A.

PORTION SIZE/WEIGHT RANGE: NONE

PACKAGING and MARKING:

- Product shall be processed and packaged in a manner which will protect the item from deterioration/damage and will permit removal of product without damage while frozen – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall include disjointed first and second joints only.
- Product shall be precooked in a hot pepper sauce.
- IQF processing is preferred.

**98. CHICKEN, COOKED, BONELESS, DICED**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: NONE

PACKAGING and MARKING:

- Product shall be processed and packaged in a manner which will protect the item from deterioration/damage and will permit removal of product without damage while frozen – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.

- Breast and/or thigh meat, raw or cooked, seasoned, marinated permitted. Must be of natural proportions when breast and thigh meat are combined.
- Product shall be diced as ¼ to ½ inch pieces – fines shall not exceed 10 %.
- IQF processing is preferred.

**99. CHICKEN, FAJITA STRIPS**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: NONE

PACKAGING and MARKING:

- Product shall be processed and packaged in a manner which will protect the item from deterioration/damage and will permit removal of product without damage while frozen – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Breast and/or thigh meat, raw or cooked, seasoned, marinated permitted). Must be of natural proportions when breast and thigh meat are combined.
- Strips be natural 3/8 inch in dimension – percent of fines shall not exceed 10 %.
- IQF processing is preferred.

**100. CHICKEN NUGGET, CHUNKED/FORMED, BREADED, COOKED**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 0.5 to 1.0 oz each.

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen, packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from breast meat in accordance with Good Manufacturing Practices. Use of metal detection devices to ensure product safety is required.
- Batter/breading shall not exceed 25% of the finished product weight.

**101. CHICKEN PATTIES, BREADED, RAW FROZEN**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3oz min/5 oz max.

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen, packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Use of metal detection devices to ensure product safety is required.
- Batter/breading shall not exceed 30% of the finished product weight.

**102. CHICKEN PATTIES, BRD, P/C FZN**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3oz min/5 oz max.

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen, packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Use of metal detection devices to ensure product safety is required.
- Batter/breading shall not exceed 30% of the finished product weight.

**103. CHICKEN PARTS, FULLY COOKED, BRD, FZN**

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: End item processed from US Grade A or equivalent product.

PORTION SIZE/WEIGHT RANGE: NA

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from the broiler/fryer class of chickens in accordance with Good Manufacturing Practices and the end item will consist of only split breast, thighs and drumsticks.
- Product shall be processed from US Grade A or equivalent chickens weighing 3 to 3 ½ pounds without neck/giblets.
- Batter/breading shall not exceed 25% of product weight.
- Product must be designed so it can be heated in an oven or deep fryer.
- IQF processing is preferred.

**104. CORNISH HEN, SPLIT HALVES, W/O NECK & GIBLETS**

NAMP NAME AND NUMBER: Cornish Hen, NAMP Item 1500

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 12 to 14 oz split half.

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual birds without damage while solidly frozen– vacuum packaging is preferred.

- Packing and marking shall be in accordance with Good Commercial Practice.
- MISCELLANEOUS REQUIREMENTS:**
- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.

**105. TURKEY BACON, SLICED**

**NAMP NAME AND NUMBER:** None

**GRADE REQUIREMENT:** None

**PORTION SIZE/WEIGHT RANGE:** 18-22 slices per pound.

**PACKAGING and MARKING:**

- Product shall be layer packed, shingle packed, or stack packed as specified by the users during catalog development – vacuum packaging is required.
- Product shall be packaged in bulk or 1 pound units as specified by the user.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.

**106. TURKEY SAUSAGE LINKS**

**NAMP NAME AND NUMBER:** NONE

**GRADE REQUIREMENT:** NA

**PORTION SIZE/WEIGHT RANGE:** 0.8 to 1 oz per link.

**PACKAGING and MARKING:**

- Product shall be packed so individual links can be removed without damage while solidly frozen – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall be processed in accordance with Good Manufacturing Practices.
- Fat content shall not exceed 10 percent.
- Use of metal detection devices to ensure product safety is required.

**107. TURKEY, GROUND, BULK**

**NAMP NAME AND NUMBER:** NONE

**GRADE REQUIREMENT:** NA

**PORTION SIZE/WEIGHT RANGE:** Chub Weight shall be not less than 5 pounds or more than 10 pounds.

**PACKAGING and MARKING:**

- Each chub shall be packaged in a tube closed with clips at each end or any method which will ensure product is completely enclosed to prevent purge from soaking the shipping container.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall be processed in accordance with Good Manufacturing Practices.
- Fat content of finished product shall not exceed 10 %.
- Use of metal detection devices to ensure product safety is required.

**108. TURKEY, ROAST, BNLS, RAW, FZN**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 8 to 13 pounds per roast.

PACKAGING and MARKING:

- Each roast shall be packaged individually to protect against damage/deterioration during storage and shipment – vacuum packaging is preferred.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from US Grade A or equivalent raw materials.
- Product shall be 4 to 7 inches in diameter and 9 to 17 inches long.
- White to dark meat ratio shall be in natural proportion as found in whole turkeys.
- Skin covering may be present to maintain moisture during cooking.
- Product may be injected with not more than 15% of a water, salt, and sodium phosphate solution to improve moisture retention.

**109. TURKEY, BREAST ROAST, BONELESS**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 8 to 13 pounds per roast.

PACKAGING and MARKING:

- Each roast shall be packaged individually to protect against damage/deterioration during storage and shipment – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from US Grade A or equivalent raw materials.
- Skin covering may be present to maintain moisture during cooking.
- Product may be injected with not more than 18 % of a water, salt, and sodium phosphate solution to improve moisture retention.

**110. TURKEY, THIGH ROAST, RAW, FRZN, BNLS**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 8 to 10 pounds per roast.

PACKAGING and MARKING:

- Each roast shall be packaged individually to protect against damage/deterioration during storage and shipment – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from US Grade A or equivalent raw materials.
- Skin covering may be present to maintain moisture during cooking.

- Product may be netted to protect during cooking.
- Product may be injected with not more than 18% of a water, salt, and sodium phosphate solution to improve moisture retention.

**111. TURKEY, THIGH ROAST, CKD, FRZN, SKIN ON**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 to 7 pounds average roast.

PACKAGING and MARKING:

- Each roast shall be packaged individually to protect against damage/deterioration during storage and shipment – vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from US Grade A or equivalent raw materials.
- Skin covering may be present to maintain moisture during cooking.
- Product may be netted to protect during cooking.
- Product may be injected with not more than 18% of a water, salt, and sodium phosphate solution to improve moisture retention.

**112. TURKEY, BREAST FILLET, RAW, FZN**

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: US Grade A or equivalent

PORTION SIZE/WEIGHT RANGE: 5 to 6 oz ea.

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen, packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage. Vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from US Grade A or equivalent raw materials.
- Product may be injected with not more than 15 % of a water, salt, and sodium phosphate solution to improve moisture retention.

**113. TURKEY, WHOLE**

NAMP NAME AND NUMBER: Whole Young Turkey with Giblets -- NAMP Item P2001

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 12 to 24 pounds each.

PACKAGING and MARKING:

- Each bird shall be individually vacuum packaged to protect against damage/deterioration during storage and shipment.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Poultry Buyers Guide. Not more than 12% basting solution is permitted.

**114. TURKEY, BREAST, BNLS, CKD, SL, CHL**

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 10lb case (internal package size determined at installation level.)

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage. Vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be of high commercial quality.
- Breast meat only

**115. FISH PORTIONS, BATTER DIPPED**

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 3 to 5 oz each.

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from cod, whiting, ocean perch or Pollock.
- Product shall contain not less than 50% fish flesh.
- Product shall be partially cooked for finish by baking or frying.
- Twice frozen fish blocks are not authorized as a raw ingredient for this item.
- Customer shall specify desired weight within 3 to 5 oz. range

**116. FISH, CATFISH WHOLE, RAW, FRZN**

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 7 - 9 oz each (no added tolerance shall be applied).

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of North American Freshwater Catfish and Products Made There-from.
- Product shall be Type 2, frozen; Style 2, skinless; headless, eviscerated.



**117. FISH FILLETS, CATFISH, RAW, FZN**

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 5 - 7 oz each (no added tolerance shall be applied).

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of North American Freshwater Catfish and Products Made There from.
- Product shall be Type 2, frozen; Style 2, skinless; Market Form 4, trimmed fillets.

**118. FISH FILLETS CATFISH, BREADED, RAW, FZN**

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz each (no added tolerance shall be applied).

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of North American Freshwater Catfish and Products Made There from.
- Product shall be Type 2, frozen; Style 2, skinless; Market Form 4, trimmed fillets.

**119. FISH STRIPS CATFISH, BREADED, FZN**

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 1 - 2 oz each (no added tolerance shall be applied).

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of North American Freshwater Catfish and Products Made There from.
- Product shall be Type 2, frozen; Style 2, skinless; Market Form 4, trimmed fillets.
- Product shall not exceed 35% breading. Must equal 65% fish flesh or better.

**120. FISH, COD TAILS RAW FRZN**

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz each.

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product must comply with all criteria of the United States Standards for Grades of Cod Fillets.
- Product shall be Type 3, frozen, individually; Style 2, skinless; Bone Classification 1, practically boneless.

**121. FISH FILLETS, POLLOCK**

**GRADE REQUIREMENT:** US Grade A.

**PORTION SIZE/WEIGHT RANGE:** 4 to 6 ounce each (Product must be within the specified weight range – no added tolerance shall be applied).

**PACKAGING and MARKING:**

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
- Product shall be Type 1, frozen, individually, glazed; Style 1 (IV), single, skin-off; Bone Classification 1, practically boneless.
- User shall specify the raw portion weight required.

**122. FISH FILLETS, POLLOCK, STUFFED, RAW, FZN, MARYLAND STYLE**

**GRADE REQUIREMENT:** None.

**PORTION SIZE/WEIGHT RANGE:** 4 to 6 ounce each (Product must be within the specified weight range – no added tolerance shall be applied).

**PACKAGING and MARKING:**

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product must comply with all applicable criteria of the United States General Standards for Grades of Fish Fillets.

**123. FISH FILLETS, WHITING, RAW, FZN**

**GRADE REQUIREMENT:** US Grade A.

**PORTION SIZE/WEIGHT RANGE:** 4 to 6 ounce each (Product must be within the specified weight range – no added tolerance shall be applied).

**PACKAGING and MARKING:**

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
- Product shall be Type 1, frozen, individually, glazed; Style 1 (IV), single, skin-off; Bone Classification 1, practically boneless.
- User shall specify the raw portion weight required.

**124. FISH, COD FILLETS, BREADED, RAW, FRZN**

**GRADE REQUIREMENT:** US Grade A.

**PORTION SIZE/WEIGHT RANGE:** 4 to 6 ounce each (no added tolerance shall be applied).

**PACKAGING and MARKING:**

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
- Breading shall not exceed 35% of portion weight.
- User shall specify the raw portion weight required.

**125. FISH, COD FILLETS, RAW, FRZN, BNLS, IQF**

**GRADE REQUIREMENT:** US Grade A.

**PORTION SIZE/WEIGHT RANGE:** 4 to 6 ounce each (no added tolerance shall be applied).

**PACKAGING and MARKING:**

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
- User may specify the raw portion weight required.

**126. FISH, FILLETS FLOUNDER, BREADED, RAW, FRZN**

**GRADE REQUIREMENT:** US Grade A.

**PORTION SIZE/WEIGHT RANGE:** 4 to 6 ounce each (no added tolerance shall be applied).

**PACKAGING and MARKING:**

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
- Breeding shall not exceed 35% of portion weight.

**127. FISH, FILLETS SALMON STEAK, RAW, FRZN, BNLS, SKLS**

**GRADE REQUIREMENT:** US Grade A.

**PORTION SIZE/WEIGHT RANGE:** 6 to 8 ounce each (no added tolerance shall be applied).

**PACKAGING and MARKING:**

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
- Product prepared from Coho, Sockeye, or Chinook Salmon
- Customer may specify desired weight within 5 to 8 oz each.

**128. FISH, FILLETS SALMON STUFFED, RAW, FRZN, MARYLAND STYLE**

**GRADE REQUIREMENT:** US Grade A.

**PORTION SIZE/WEIGHT RANGE:** 6 to 8 ounce each (no added tolerance shall be applied).

**PACKAGING and MARKING:**

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
- Product prepared from Coho, Sockeye, or Chinook Salmon

**129. FISH FILLETS, TROUT, FZN**

**GRADE REQUIREMENT:** US Grade A.

**PORTION SIZE/WEIGHT RANGE:** 6 to 8 ounce each (Product must be within the specified weight range – no added tolerance shall be applied).

**PACKAGING and MARKING:**

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.

- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
- Product shall be Type 1, frozen, individually, glazed; Bone Classification 1, practically boneless.

**130. FISH, TROUT, WHOLE, FZN**

**GRADE REQUIREMENT:** US Grade A.

**PORTION SIZE/WEIGHT RANGE:** 8 TO 10 ounce each (Product must be within the specified weight range – no added tolerance shall be applied).

**PACKAGING and MARKING:**

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
  - Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
- Product shall be Type 1, frozen, individually, glazed.

**131. FISH NUGGETS, POLLOCK, BRD, P/C, FZN**

**GRADE REQUIREMENT:** None.

**PORTION SIZE/WEIGHT RANGE:** .75 to 1.5 oz ea.

**PACKAGING and MARKING:**

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
- Product shall be Type 1, frozen, individually, glazed; Style 1 (IV), single, skin-off; Bone Classification 1, practically boneless.

**132. OYSTERS, BREADED, FZN**

**GRADE REQUIREMENT:** NA

**PORTION SIZE/WEIGHT RANGE:** Not more than 30 per pound (un-breaded).

**PACKAGING and MARKING:**

Product shall be Individually Quick Frozen and packed so individual portions can be removed without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

**MISCELLANEOUS REQUIREMENTS:**

- Product shall be processed in accordance with Good Manufacturing Practices.

**133. LOBSTER TAIL, SPINY LOBSTER, RAW, FZN**

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 4 to 10 oz each.

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen and packed so individual portions can be removed without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from fresh *P. argus* or *P. interruptus* species or frozen *P. marginatus* species.

#### **134. SNOW CRAB CLUSTERS, COOKED, FZN**

GRADE REQUIREMENT: A or equiv.

PORTION SIZE/WEIGHT RANGE: 4 to 10 oz each (Natural Clusters).

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen and packed so individual portions can be removed without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from fresh *Chionoecetes Opilio* species. Shell fish meat.

#### **135. FISH, SALMON, PINK, CANNED**

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 14.5-16 oz can.

PACKAGING and MARKING:

- Product shall be packaged in hermetically sealed cans.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.

#### **136. SHELLFISH, SHRIMP, BREADED, RAW, FZN**

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 21-25/ or 26-30 LB finished product count.

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Frozen Raw Breaded Shrimp.
- Product may be Type I or Type II, fantail or round shrimp.
- Product must be Subtype B or C, with tail fin but no shell segments present or w/o tail fin and shell segments.

**137. SHELLFISH, SHRIMP, PEELED & DEVEINED, RAW, FZN**

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 26–30/LB finished product count.

PACKAGING and MARKING:

- Product shall be packaged in sealed bags to prevent damage/deterioration during storage and shipping – must be able to remove individual shrimp without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Fresh and Frozen Shrimp.
- Product shall be Type (3), frozen individually, glazed or unglazed; Style (1), raw; Market Form (6), peeled and deveined, round, tail off (all shell and tail removed).

**138. SHELLFISH, SCALLOPS, FZN**

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 20-35/LB.

PACKAGING and MARKING:

- Product shall be packaged in sealed bags to prevent damage/deterioration during storage and shipping – must be able to remove individual scallops without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Frozen Raw Scallops.
- Product shall be Style (b), IQF; Sub style a. glazed or b. unglazed; Type 1. Adductor muscle or 2. Adductor muscle with catch portion removed.
- IQF processing is required.
- Water or chemical pump added Scallop Products are NOT authorized.

**139. SHELLFISH, SCALLOPS BREADED FRZN RAW**

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 20-35/LB.

PACKAGING and MARKING:

- Product shall be packaged in sealed bags to prevent damage/deterioration during storage and shipping – must be able to remove individual scallops without damage while solidly frozen. IQF processing is required.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Frozen Raw Scallops.
- Product shall be Style (b), IQF; Adductor muscle or 2. Adductor muscle with catch portion removed.
- Water or chemical pump added Scallop Products are NOT authorized.

**140. SHELLFISH, CLAMS W/JUICES, CANNED**

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 49-51 oz can.

PACKAGING and MARKING:

- Product shall be packaged in hermetically sealed cans.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.
- Product prepared from surf or skimmer clams, minced packed in natural juices.

#### **141. SHELLFISH, CLAM STRIPS, BRD, PRECOOKED, FRZN**

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 6 lb co.

PACKAGING and MARKING:

- Product shall be packaged in hermetically sealed cans.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Breeding shall not exceed 35%.

#### **142. FISH, CRAB CAKES, BRD, FRZ**

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 3 to 4 oz each.

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall contain not less than 60 % fish flesh.
- Product shall be partially cooked for finish by baking or frying.

#### **143. FISH, CRAB IMITATION (SURIMI) (PIECES)**

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 5 lb Package.

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices. Product shall contain not less than 85 % fish flesh.



**144. FISH, TUNA, CANNED or Vacuum Pouch**

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 66.5 oz. can or 43 oz pouch.

PACKAGING and MARKING:

- Product shall be packaged in hermetically sealed cans or vacuum foil pouches.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Canned product shall be packed in water.
- Product shall be light meat, chunk or solid pack.