

Sec. 21a-100-4. Standard descriptive terms for certain cuts of meat

(a) “Bacon” means cured and smoked meat, either sliced or slab, taken from the side of a swine carcass.

(b) “Club steak” means meat derived from the anterior end (rib end) of the short loin of cattle or the posterior end (loin end) of the rib. Any labeling or advertising for “Club Steak” shall indicate short loin or rib, whichever is appropriate. “Club Steak” may be specified to be either bone-in or boneless.

(c) “Filet Mignon” means meat derived from the tenderloin (psoas muscle) of cattle.

(d) “Ground beef,” “Ground veal,” “Ground lamb,” or “Ground pork,” means ground, fresh or frozen meat other than from the heart, esophagus, tongue or cheeks of the species indicated, without the addition of fat as such. The ground meat shall not contain more than 30% of fat and shall not contain water, binders, or extenders.

(1) Ground beef identified as “lean ground beef” or “lean chopped beef” shall contain not more than 22% fat.

(2) Ground beef identified as “extra lean ground beef” or “extra lean chopped beef” shall contain not more than 15% fat.

(3) Ground beef identified as “diet lean ground beef” or “diet lean chopped beef” shall contain not more than 10% fat and shall state the maximum percentage (%) of fat contained in the ground beef or chopped beef on the label adjacent to and of the same type size as the product identity.

(e) “Ground chuck” means ground fresh or frozen beef, derived from the chuck, which shall not contain more than 20% fat and shall not contain added water, binders, or extenders and shall state the maximum percentage (%) of fat contained in the ground chuck on the label adjacent to and of the same type size as the product identity.

(f) “Ground round” means ground fresh or frozen beef, derived from the round, which shall not contain more than 15% fat and shall not contain added water, binders, or extenders and shall state the maximum percentage (%) of fat contained in the ground round on the label adjacent to and of the same type size as the product identity.

(g) “Ground sirloin” means ground fresh or frozen beef, derived from the sirloin, which shall not contain more than 13% fat and shall not contain added water, binders, or extenders and shall state the maximum percentage (%) of fat contained in the ground sirloin on the label adjacent to and of the same type size as the product identity.

(h) “Hamburger” means chopped or ground fresh or frozen beef, other than from the heart, esophagus, tongue, or cheeks, with or without the addition of beef fat as such and shall not contain added water, binders or extenders. “Hamburger” shall not be composed of more than 30% fat.

(1) Hamburger identified as “lean hamburger” shall contain not more than 22% fat.

(2) Hamburger identified as “extra lean hamburger” shall contain not more than 15% fat.

(3) Hamburger identified as “diet lean hamburger” shall contain not more than 10% fat and shall state the maximum percentage (%) of fat contained in the burger on the label adjacent to and of the same type size as the product identity.

(i) “Porterhouse steak” means meat derived from the short loin of cattle and which exhibits not less than 1 1/4 inches in diameter of tenderloin (psoas muscle).

(j) “Sirloin steak” means meat derived from the posterior portion of the loin of cattle after the removal of the short loin. “Sirloin steak” may be specified to be either with or without tenderloin.

(k) “Sirloin knuckle or sirloin tip” means meat derived from the beef round by a straight cut from the knee cap parallel to and along the femur on the inside of the round and the natural seam of the outside of the round.

(l) “Skirt steak” means meat derived from the diaphragm of cattle.

(m) “Spare ribs” means ribs which are removed from the belly portion of the pork carcass mid-section extending from the scribe line at the fat back side of the belly to and including portions of the rib cartilages, with or without a portion of the split breast bone and with or without the skirt (diaphragm) remaining.

(n) “Stew beef” means meat, other than from the heart, esophagus, tongue or cheeks, which is derived from cattle and which is commonly used for stewing.

(o) “Strip loin steak” means meat derived from that portion of the short loin of cattle remaining after the tenderloin (psoas muscle) has been removed.

(p) “T-bone steak” means meat derived from short loin of cattle which exhibits not less than ½ inch diameter of the psoas muscle.

(q) “Tenderloin” means meat derived from the psoas muscle of cattle, swine or sheep.

(r) “Top sirloin butt” means meat derived from the posterior portion of the loin of cattle after removal of the short loin and which is the thick upper portion (dorsal side) of the sirloin after removal of the bottom sirloin (ventral side) by a cut following the natural muscle seam (blue tissue).

(s) “Bottom sirloin butt” means meat derived from the posterior portion of the loin of cattle after removal of the short loin and which is the lower portion (ventral side) of the sirloin after removal of the top sirloin butt (dorsal side) by a cut following the natural muscle seam (blue tissue).

(t) “Veal cutlet” means a single slice of veal taken from the round. The thickness of the slice may vary, but the combining of slices is not permitted when the term “veal cutlet” is used.

(Effective June 22, 1990)