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## BONES THAT ARE DESIGNATED AS SPECIFIED RISK MATERIAL IN BEEF CUTS

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3 / 29 / 2004

To: AAMP MEMBERS

SUBJECT: BONES THAT ARE DESIGNATED AS SPECIFIED RISK MATERIAL (SRM) AND MUST BE REMOVED FROM CUTS ORIGINATING FROM ANIMALS OF 30 MONTHS OF AGE OR OLDER

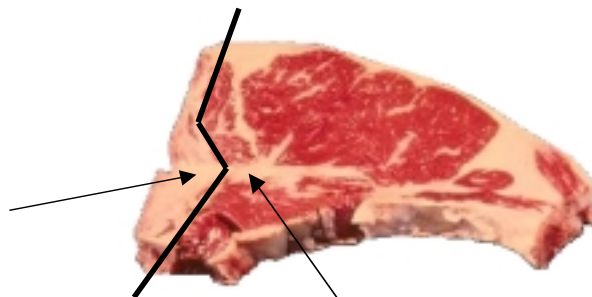
We have recently received a few phone calls from AAMP members concerning which bones must be removed from beef cuts fabricated from beef animals 30 months of age or older. In accordance to USDA/FSIS Docket No. 03-0251F (*Prohibition of the Use of Specified Risk Materials for Human Food and Requirements for the Disposition of Non-Ambulatory Disabled Cattle*) the vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum), and dorsal root ganglia must be removed. This affects traditional cuts including, but no limited to, T-bone steaks, porterhouse steaks, bone-in rib roasts, and blade roasts.

To clarify the situation, AAMP has compiled photos to identify which bones must be removed. Remember, this only applies to cuts fabricated from animals 30 months of age or older!

According to Dr. Dan Engeljohn of USDA/FSIS, it is **NOT** appropriate to remove the SRM material from the vertebral column **AFTER** the steaks were cut from carcasses of 30+ months of age cattle. Although it is not appropriate to remove the SRM material from the vertebral column after the steaks are cut from carcasses of 30+ months of age cattle, the following images identify which bones should be removed from primal cuts prior to fabrication into steaks and roasts.

### Beef Loin, T-Bone Steak

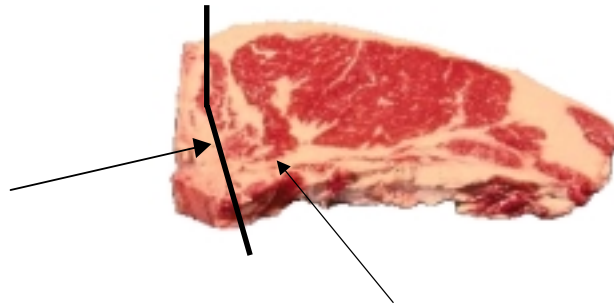
Remove this entire portion



Can leave this portion of the bone in the product

### Beef Loin, Top Loin Steak (Bone-in)

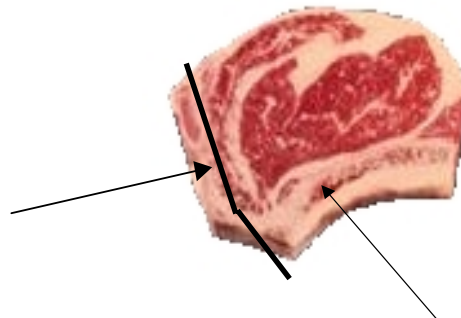
Remove this entire portion  
(i.e. the feather bone and  
the chine bone)



Can leave the "finger bone" or  
"transverse process" in the product

### Beef Rib, Rib Steak (Bone-in)

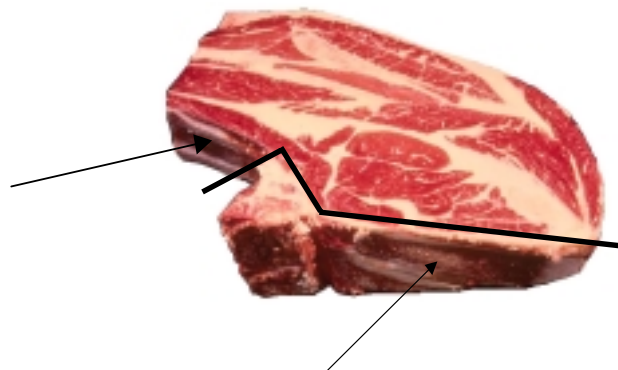
Remove this entire portion  
(i.e. the feather bone and  
the chine bone)



Can leave the rib bone in the  
product

### Beef Chuck, Blade Roast

Can leave the rib bone in the  
product



Remove this entire portion  
(i.e. the feather bone and  
the chine bone)