

UNITED STATES DEPARTMENT OF AGRICULTURE
Agricultural Marketing Service
Livestock and Seed Program
Washington, D.C. 20250

SCHEDULE G54 – APRIL 2003

**USDA SPECIFICATION FOR CERTIFICATION OF BEEF CARCASS
QUALITY AND YIELD CHARACTERISTICS OF OFFICIALLY GRADED BEEF
FOR MISTY ISLE FARMS NATURAL BLACK ANGUS BEEF PROGRAM**

This specification is for certification by an AMS agent of U.S. Prime and Choice steer and heifer beef carcasses which: a) meet the phenotypic requirements of GLA, b) show no evidence in the ribeye muscle of internal hemorrhages, c) are free of "dark cutting" characteristics, and d) meet the following set of requirements:

- 1) marbling score of Small 00 or higher;
- 2) lean color, texture, firmness, and skeletal characteristics, each of which must meet the requirements for A maturity in the U.S. Prime and Choice grades;
- 3) a yield grade of 4.9 or numerically lower;
- 4) medium or fine marbling texture;
- 5) moderately thick or thicker muscling and tend to be moderately wide and thick in relation to their length;
- 6) no hump exceeding 2 inches in height

Items 1, 2, and 3 shall be determined in accordance with the Official United States Standards for Grades of Carcass Beef.

Item 4 shall be evaluated using the terms in the "USDA's Beef Carcass Evaluation Service" (FSQS-2).

Item 5, muscle thickness, is evaluated by averaging the thickness of the various parts, considering not only the proportion (%) each part is of the carcass but also the general value of each part. Superior muscle thickness implies a high proportion of meat to bone and a high proportion of the weight of the carcass in the more valuable parts.

Item 6 shall be measured from a line formed by the extension of the top line (including the fat) and measuring the lean muscle (excluding the fat) perpendicular to that line in the center of the hump.

CERTIFICATION

When specified, carcasses to be examined for compliance with the requirements of this specification shall have been previously identified as prescribed in current Meat Grading and Certification Branch instructions. Procedures for identification, certification, the removal of preliminary identification marks (or other methods of control) from non-qualifying carcasses, and control of certified carcasses shall be in accordance with established MGCB procedures. The AMS agent shall certify acceptable carcasses and complete the Live Animal/Carcass Certification Worksheet (Form LS-5-6). The cost of all grading and certification services performed by the AMS agent involving examinations, supervision, official documentation, and related services shall be borne by the person, group, or plant requesting the service.

LABELING

Labeling of Misty Isle Farms Natural Black Angus products shall be in compliance with FSIS regulations and LS Policy SP2 (issued July 25, 2002).