

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

**SCHEDULE G64 – DECEMBER 2004**

**USDA SPECIFICATION FOR CERTIFICATION OF BEEF CARCASS  
QUALITY CHARACTERISTICS OF OFFICIALLY GRADED BEEF  
FOR SIGNATURE DOUBLE R NORTHWEST BRAND BEEF PROGRAM**

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

- (1) a marbling score of Moderate 00 or higher;
- (2) a yield grade of 3.9 or numerically lower;
- (3) overall A maturity;
- (4) medium or fine marbling texture;
- (5) no hump exceeding 2 inches in height; and,
- (6) at least moderately thick or thicker muscling and tends to be at least moderately wide and thick in relation to their length.

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 USDA-AMS-LS-SB-02 Marbling Texture card.

Item 5 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.

Item 6, 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.

## **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 (MCB) Branch instructions when presented to the AMS agent for certification. Procedures for identification, certification, and control of certified carcasses shall be in accordance with established MGC Branch 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 Signature Double R Northwest Brand Beef products shall be in compliance with Food Safety and Inspection Service regulations and Livestock and Seed Program's Carcass Certification Program Policy (SP2) (issued July 25, 2002). In addition to other labeling, primary packaging of Signature Double R Northwest Beef products must contain the actual USDA grade of the product in each package or contain the brand name "Signature Double R Northwest Brand Beef" followed by "A USDA Certified Program." Shipping containers may be labeled for multiple grades (e.g.; Choice or higher) if the products in the container are individually grade labeled.