

**USDA SPECIFICATION FOR CERTIFICATION OF BEEF CARCASS
QUALITY AND YIELD CHARACTERISTICS OF OFFICIALLY GRADED BEEF**

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) are derived from cattle that meet the phenotypic or genotypic (AngusSource®) requirements of the USDA Specification for Characteristics of Cattle Eligible for Approved Beef Programs Claiming Angus Influence (GLA), (b) are derived from livestock that are USDA AMS Non-Hormone Treated Cattle (NHTC) (<http://www.ams.usda.gov/AMSV1.0/ams.fetchTemplateData.do?template=TemplateD&navID=GradingCertificationandVerification&leftNav=GradingCertificationandVerification&page=LSNHTCProgram>), (c) are derived from livestock that are USDA AMS Never Ever 3 (NE3) (<http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5066028>), and (d) meet the following set of requirements:

1. Marbling score of:
 - a. 44 Farms Premium Natural Black Angus Beef, Prime – Full range of marbling allowable in the Prime grade for the corresponding A or B maturity
 - b. 44 Farms Premium Natural Black Angus Beef, Choice – Full range of marbling allowable in the Choice grade for the corresponding A or B maturity;
2. Lean color, texture, firmness, and skeletal characteristics must meet the requirements for overall A or B maturity in the U.S. grade it qualifies for;
3. Medium or fine marbling texture;
4. Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle;
5. Moderately thick or thicker muscling and tends to be moderately wide and thick in relation to their length;
6. No hump exceeding 2 inches in height; and
7. Free of “dark cutting” characteristics.

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

Item 3 shall be evaluated using the USDA-AMS-LS-SB-02 Marbling Texture card.

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:

An AMS agent will certify acceptable carcasses. Carcasses to be examined for compliance with the requirements of this specification shall be clearly identified when presented to the AMS agent for certification. 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 Quality Assessment Division (QAD) procedures.

The costs 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 44 Farms Premium Natural Black Angus Beef Program products shall be in compliance with Food Safety and Inspection Service regulations and policy guidelines, QAD instructions and Livestock, Poultry and Seed Program Policy Standardization Procedure 2.