DAVID BOWDEN
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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, Choice and Select steer and heifer beef carcasses which meet the following set of requirements:

1. Marbling score of:
    a. Seminole Pride Beef, Prime – Full range of marbling allowable in the Prime grade for the corresponding A or B maturity;
    b. Seminole Pride Beef, Choice – Full range of marbling allowable in the Choice grade for the corresponding A or B maturity;
    c. Seminole Pride Beef, Select – Slight 00 to Slight 99 within A maturity only;

2. 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. Moderately thick or thicker muscling and tends to be moderately wide and thick in relation to their length; and

_____

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-LPS-SB-02 Marbling Texture card.

Item 4, 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:

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 AMS agent shall certify acceptable carcasses and complete the appropriate sections in the Conformance Assessment Management System (CAMS).

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.

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LABELING:

Labeling of Seminole Pride Beef products shall be in compliance with Food Safety and Inspection Service regulations and policy guidelines, QAD Procedures and Livestock, Poultry and Seed Program Policy Standardization Procedure 2.