



Simlite Beef Program G-164 Specification

1 REQUIREMENTS

Beef carcasses certified under this specification shall meet the following requirements:

- a. Genotypic requirements of the American Simmental Association (ASA) live animal specification.
- b. Classed as Steer and Heifer carcasses only¹;
US Prime, Choice, and Select+ with a minimum marbling score of Slight 50¹;
- c. Less than 30 months of age with lean color, texture, and firmness, meeting the requirement for A maturity in the grade it qualifies for.
- d. Medium of fine marbling texture.
- e. Ribeye area of 10.0 to 19.0 square inches.
- f. Hot carcass weight of 1,200 lbs. or less.
- g. Moderately thick or thicker muscling and tend to be at least moderately wide and thick in relation to their length.
- h. Fat thickness of less than 1 inch.
- i. No hump exceeding 2 inches in height²;
- j. Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle.
and
- k. Free of “dark cutting” characteristics.

2 CERTIFICATION

Carcasses to be examined for compliance with this specification shall be clearly identified and presented to an AMS grader for certification. Certification procedures for identification, 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.

3 LABELING

Labeling of products derived from certified carcasses must follow Food Safety and Inspection Service (FSIS) regulations [9 CFR part 317.2](#), [9 CFR part 412.1](#), policy guidelines found at [FSIS: Labeling and Label Approval website](#) and [FSIS: Claims Guidance website](#) and QAD procedures including [QAD 107: Requirements for Grading Terms on Meat Product Labeling](#).

¹ Determined in accordance with the “Official United States Standards for Grades of Carcass Beef.”

² 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.



4 **FEES**

The costs of all grading and certification services performed by an AMS grader involving examinations, supervision, official documentation, and related services shall be borne by the person, group, or plant requesting the service.

A handwritten signature in black ink that reads "Chad Nelson". The signature is written in a cursive, flowing style.

Chad Nelson, National Meat Supervisor
Standards and Specifications Division
Livestock & Poultry Program