
**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, Select, Standard, Commercial, or Utility steer, heifer, or cow beef carcasses which meet the phenotypic requirements of USDA Specification for Characteristics of Cattle Eligible for Approved Beef Programs Claiming Angus Influence (GLA), and (b) meet the following set of requirements:

1. Marbling score of:
 - a. FM Meat Products Angus, Prime – Full range of marbling allowable in the Prime grade for the corresponding A or B maturity;
 - b. FM Meat Products Angus, Choice – Full range of marbling allowable in the Choice grade for the corresponding A or B maturity;
 - c. FM Meat Products Angus, Select – Slight 00 to Slight 99 within A maturity only;
 - d. FM Meat Products Angus, Standard Traces 00
2. Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle;
3. Free of “dark cutting” characteristics;
4. Moderately thick or thicker muscle and at least tend to be moderately wide and thick in relation to their length.

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

Item 4 muscle thicknesses, is evaluated by averaging the thickness of 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:

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 FM-Meat Angus Beef 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.