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Date: 2015.08.11 08:40:57 -04'00'

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), and (b) meet the following set of requirements:

1. Marbling score of minimum Moderate or higher;
2. Lean color, texture, firmness, and overall skeletal characteristics, each of which must meet the requirements for A maturity in the U.S. grade it qualifies for;
3. Medium or fine marbling texture;
4. Ribeye Area (REA) of 10.0 to 16.0 in^2
5. Hot Carcass Weight (HCW) less than 1,050 lbs*
6. Fat Thickness (FT) less than 1.0 inch
7. Moderately thick or thicker muscling and tend to be at least moderately wide and thick in relation to their length; and
8. No hump exceeding 2 inches in height.
9. Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle;
10. 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 4, REA, is inclusive of the lower and upper limits and allows for one side to meet the standard to consider both eligible for certification.

Item 5 establishes a maximum allowable HCW of 1050 lbs. as determined and applied to the carcass at the hot scale. *(If Kidney, Pelvic and Heart Fat is fully or partially removed and not accounted for in the final HCW, then HCW must be less than 1025 lbs.).

Item 6, FT, is to be determined at the 12th rib and represent solely an evaluation of subcutaneous fat over the ribeye at a point ¾ the lateral length of the eye muscle from the backbone. If the actual FT over the ribeye has been altered due to a hide pull, gouge, trim, or other irregularity, a predicted line shall be determined along the curvature of the ribeye to establish an accurate prediction of unaltered fat thickness at the 12th rib surface. FT may be determined on either side of the carcass with at least one side meeting the standard to consider both eligible for certification.

Item 7, 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 8 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

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.

LABELING

Labeling of Allen Brothers Angus Beef products shall be in compliance with FSIS regulations, QAD Procedures and Livestock, Poultry and Seed Program Policy Standardization Procedure 2 (LS Policy SP2).