
**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 steer and heifer beef carcasses which: (a) are derived from cattle that meet the genotypic requirements of the USDA Specification for Characteristics of Cattle Eligible for Approved Beef Programs Claiming Wagyu Influence (GLW), (b) are derived from cattle that are younger than 30 months of age*, and (c) meet the following set of requirements:

1. Lean color, texture, firmness, and overall skeletal characteristics, each meeting the requirements for A maturity in the U.S. Prime grade;
2. A marbling score of Slightly Abundant 00 or higher;
3. Show no evidence of internal hemorrhages in the ribeye muscle;
4. Free of “dark cutting” characteristics; and
5. No hump exceeding 2 inches in height.

*Age of the animal shall be determined in accordance with the Food Safety and Inspection Service (FSIS) Directive 6100.4 *Verification Instructions Related to Specified Risk Materials* (Chapter 2, II *Verification Activities for Age Determination*) or through an approved USDA Quality Systems Assessment Program or USDA Process Verified Program.

Items 1, 2, and 4 shall be determined in accordance with the “Official United States Standards for Grades of Carcass Beef.”

Item 5 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 Meat Grading and Certification (MGC) Branch procedures. The AMS agent shall certify acceptable carcasses and complete the Live Animal/Carcass Certification Worksheet (Form LS-5-6).

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 Certified Wagyu-Kobe Beef, LLC Beef products (American Certified Kobe Beef[®], Certified Wagyu Beef[®], and Certified Kobe Beef[®]) shall be in compliance with FSIS regulations and policy guidelines, MGC Branch instructions and Livestock and Seed Program Policy Standardization Procedure 2 (LS Policy SP2; issued July 25, 2002). The labeling of Certified Kobe Beef[®] will only apply to beef imported into the United States from Japan in compliance with FSIS import regulations and policy guidelines, USDA import grading and certification regulations and procedures, and all live and carcass requirements of this schedule (as verified through a USDA Quality System Verification Program).