Greater Omaha Classic Angus Beef Program
G-104A Specification

1 REQUIREMENTS

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

a. Phenotypic requirements of the American Angus Association’s (AAA) Live Animal Specification;
b. Classed as Steer or Heifer carcasses only;
c. U.S. Prime, Choice and Select and have a minimum marbling score of Slight 50 or higher;
d. Less than 30 months of age with lean color, texture, and firmness, meeting the requirements for
   A maturity in the U.S. grade it qualifies for;
e. Medium or fine marbling texture;
f. Ribeye Area (REA) of 10.0 to 17.0 square inches;
g. Hot Carcass Weight (HCW) of 1,150 pounds or less;
h. Fat Thickness (FT) less than 1.0 inch;
i. Moderately thick or thicker muscling and tend to be at least moderately wide and thick in
   relation to their length;
j. No hump exceeding 2 inches in height;
k. Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle;
   and
l. 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

1 Determined in accordance with the “Official United States Standards for Grades of Carcass Beef.”
2 Evaluated using the USDA-AMS-LS-SB-02 Marbling Texture card (included in the Official USDA Marbling Photographs.)
3 REA is inclusive of the lower and upper limits and allows for one side to meet the standard to consider both eligible for certification.
4 Establishes a maximum allowable HCW of 1,050 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 1,025 lbs.)*
5 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.
6 Muscle thickness is evaluated by averaging the thickness of the various parts, considering not only the proportion of each part 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.
7 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.

USDA is an equal opportunity provider, employer, and lender.
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 and policy guidelines found at FSIS: Labeling/Label Approval website and FSIS: Claims Guidance website and QAD procedures including QAD 107: Requirements for Grading Terms on Meat Product Labeling.

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.

CHAD NELSON

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