

**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 and Select 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. Marbling score of:
 - a. Rosewood Wagyu Beef, Prime – Full range of marbling allowable in the Prime grade for the corresponding A or B maturity;
 - b. Rosewood Wagyu Beef, Choice – Full range of marbling allowable in the Choice grade for the corresponding A or B maturity;
 - c. Rosewood Wagyu Beef, Select – Slight 00 to Slight 99 within A maturity only;
2. Medium or fine marbling texture;
3. Free of “dark cutting” characteristics
4. No hump exceeding 2 inches in height; and

* 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.

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

Item 2 shall be evaluated using the USDA-AMS-LS-SB-02 Marbling Texture card.

Item 4 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

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 Rosewood Wagyu 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.