



## **GRADING BEEF CARCASSES FOR EXPORT**

### **Purpose**

This Procedure defines Quality Assessment Division (QAD) procedures for grading beef carcasses for export.

### **Applicant Responsibility**

1. Must request an exemption prior to requesting grading services per [QAD 106 Procedure Grading Exemptions](#).
2. Must declare, in advance, to the Agricultural Marketing Service (AMS) agent which procedure (5<sup>th</sup> Rib, 6<sup>th</sup> Rib, 10<sup>th</sup> Rib, or 11<sup>th</sup> Rib or Opposite Side) will be followed. No mixing or switching of procedures shall be allowed.

### **Ribbing Procedure**

1. Quality Grade.
  - a. Marbling requirements for carcasses ribbed at the 5<sup>th</sup>-6<sup>th</sup>, 6<sup>th</sup>-7<sup>th</sup>, 10<sup>th</sup>-11<sup>th</sup>, or 11<sup>th</sup>-12<sup>th</sup> ribs will be the same as for carcasses ribbed normally (12<sup>th</sup>-13<sup>th</sup> ribs) for the Choice, Select, and Standard grades. One (1) degree lower (Moderate) will be used for the Prime grade at the 5<sup>th</sup>-6<sup>th</sup> or 6<sup>th</sup>-7<sup>th</sup> ribs.
  - b. Lean maturity requirements for carcasses ribbed at the 5<sup>th</sup>-6<sup>th</sup> or 6<sup>th</sup>-7<sup>th</sup>, 10<sup>th</sup>-11<sup>th</sup>, or 11<sup>th</sup>-12<sup>th</sup> ribs will be the same as for carcasses ribbed normally (12<sup>th</sup>-13<sup>th</sup> ribs) for all grades.
  - c. The evaluations of marbling and lean will be based on the cut surface of the *longissimus dorsi* muscle only.
2. Yield Grade
  - a. Carcass weight and percentage of kidney, pelvic, and heart fat will be evaluated the same as for all carcasses.
  - b. Preliminary yield grade for carcasses ribbed at the 5<sup>th</sup> or 6<sup>th</sup> rib will be based on the thickness of fat over the 12<sup>th</sup>-13<sup>th</sup> rib as determined by a probe. The probe shall be made at a point to correspond to three-fourths of the length of the *longissimus dorsi* from its chine bone end. This measurement shall be adjusted, as necessary, as detailed in the beef carcass yield grade standards.

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- c. Ribeye area determination for 5<sup>th</sup>-6<sup>th</sup> Rib Procedure will be the area of the *longissimus dorsi* muscle multiplied by 2.5.
  - d. Ribeye area determination for 6<sup>th</sup>-7<sup>th</sup> Rib Procedure will be the area of the *longissimus dorsi* muscle multiplied by 2.0.
  - e. Adjustments for ribeye area shall be limited to one yield grade from what would be considered normal for the weight, for either procedure.
  - f. Yield grading is not an option for carcasses ribbed at the 10<sup>th</sup>-11<sup>th</sup> and 11<sup>th</sup>-12<sup>th</sup> ribs. Carcasses using this procedure will be quality graded only.
3. Roller Branding
- a. When carcasses are graded at the 5<sup>th</sup>, 6<sup>th</sup>, 10<sup>th</sup>, or 11<sup>th</sup> rib, these provisions are exceptions to normal grading provisions for export purposes only.
  - b. The grade identification and roller brand will be applied only to those portions of the carcass to be exported.
  - c. The roller brand shall contain the word "EXPORT" between the grade designations.
4. Opposite Side Procedure
- a. Carcasses may be graded based on the characteristics of one side at the 12<sup>th</sup> rib (normal requirements); and the opposite side may be separated at the 5<sup>th</sup>-6<sup>th</sup>, 6<sup>th</sup>-7<sup>th</sup>, 10<sup>th</sup>-11<sup>th</sup>, or 11<sup>th</sup>-12<sup>th</sup> ribs instead of the 12<sup>th</sup>-13<sup>th</sup> ribs and shipped.
  - b. Carcasses graded by this procedure may have the grade designation and roller brand applied in the normal manner.

## **Change Record**

The following changes were made to the 05/12/09 revision of this document:

1. The header was updated to include the most recent mail stop.