

attle & Carcass TRAINING

Part IV: Carcass Grading CME Certification – USDA Beef Carcass Grading, the Use of Instrument Technology, and CME Carcass Certification

Tuesday, December 15, 2020, 7 – 9 pm Eastern Time

Experts from the U.S. Meat Animal Research Center and USDA AMS Livestock and Poultry Program will give an overview of the U.S. standards for grades of carcass beef and the USDA quality grading process; discuss how camera instrument technology is used in that process; and explain the CME carcass certification process.

Dr. Steven Shackelford is a USDA Agricultural Research Service scientist in the Meat Safety and Quality Research Unit



at the U.S. Meat Animal Research Center (USMARC). Prior to joining the scientific staff at USMARC in 1992, Dr. Shackelford conducted graduate research at the Center as part of his studies at the University of Georgia and at Texas A&M University. As part of an interdisciplinary team, he has conducted research on a variety of topics related to various aspects of carcass composition, meat quality, and food safety of beef, pork and lamb.



Dr. Bucky Gwartney is an International Marketing Specialist with the USDA, responsible for development and oversight of meat standards, including the beef yield and quality grades. He also serves as a technical expert on many meat related activities within USDA and as the USDA representative in several international standards organizations. Dr. Gwartney attended Oklahoma State University where he received a B.S. in Agriculture, Animal Science. He then received an M.S. and Ph.D. in Animal Science/Meat Science from the University of Nebraska. After a post-doctoral program at the University of Missouri, he joined PIC as a meat scientist, and later joined the National Cattlemen's Beef Association, working in the beef quality and safety research areas. He has served as past president of the American Meat Science Association (AMSA) and as a past Muscle Foods Division Chair at the Institute of Food Technology. Dr. Gwartney was part of the research team that received the International Meat Secretariat Prize for Meat Science and Technology, and is an AMSA Fellow and an OSU Graduate of Distinction.



Joseph Barksdale is a Supervisory Marketing Specialist with USDA's Livestock and Poultry Program. He graduated from Sul Ross State University in Alpine, TX, with a Meat Science degree and has over 30 years of experience with the USDA Agricultural Marketing Service in the application of the U.S. standards to determine quality grades. Mr. Barksdale currently supervises the USDA voluntary grading activities in plants in Texas, Kansas, and Oklahoma, and works closely with USDA's Market News to execute CME live cattle deliveries in the Texas Panhandle and eastern New Mexico. In 2015, Mr. Barksdale served as the technical representative for USDA as Mexico established the country's

own official beef standards. He previously discussed USDA beef carcass grading and CME deliveries at the first Cattle and Carcass Training Center (CCTC) event at West Texas A&M in October 2019.

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