

SCOPE

This specification is for Agricultural Marketing Service (AMS) certification of products marketed by Marcho Farms Premium Veal, which is also a USDA Process Verified Program.

APPLICABLE DOCUMENTS

1. American Meat Science Association. *Meat Evaluation Handbook*. 2001. USA. Veal Grading and Evaluation, page 76.
2. National Pork Producers Council. *Pork Quality Standards*. 1999. Color Standards.
3. United States Standards for Grades of Veal and Calf Carcasses, October 1980
4. United States Department of Agriculture (USDA), AMS, Livestock, Poultry and Seed (LPS) Program, Quality Assessment Division (QAD) Instructions

PROGRAM SPECIFICATIONS

An AMS, QA Division representative will certify the following set of requirements:

1. GRADE

All carcasses must be classed as veal and graded either U.S. Prime or U.S. Choice in accordance with the Official United States Standards for Grades of Veal and Calf Carcasses, October 6, 1980, by an AMS, QA Division representative.

2. OTHER REQUIREMENTS

A. Carcass weight – Carcasses will be between 250 lbs. and 340 lbs.

B. Ribeye Presentation – Carcasses presented for certification must be presented for evaluation by the exposure of the longissimus dorsi muscle at the 11th and 12th thoracic interface. This exposure shall be done by a plant representative at least 10 minutes prior to official evaluations conducted by the AMS agent. The resulting exposed longissimus dorsi muscle shall be perpendicular to the outside skin surface of the carcass at an angle toward the hindquarter which is slightly greater (more nearly horizontal) than the angle made by the 13th rib with the vertebral column.

C. Ribeye Size – Veal ribeye size between 6.5 – 8.5 square inches.

D. Lean Color – Veal color of light grayish pink (Veal 1) per official United States Standards for Grades of Veal and Calf Carcasses

Cross references:

| Color Score | Color Description | Reference |
|-------------|----------------------------|--|
| 1.0 | light pink | American Meat Science Association. <i>Meat Evaluation Handbook</i> . |
| 1 | pale pinkish gray to white | National Pork Producers Council. <i>Pork Quality Standards</i> . |
| 2 | grayish pink | National Pork Producers Council. <i>Pork Quality Standards</i> . |

- A. **Official Certification** – Carcasses that have met all the program requirements will be eligible for official certification by the QAD agent.

AUTHORITY

This service is provided by the USDA, AMS, LPS Program, under the authority of the Agricultural Marketing Act of 1946, as amended; the Code of Federal Regulations (CFR) 7, Part 54.

MARCHO FARMS PREMIUM VEAL RESPONSIBILITIES

The costs of all grading and certification services performed by the QAD agent involving examinations, supervision, official documentation, and related services shall be the responsibility of the person, group, or plant requesting the service. Marcho Farms Premium Veal representatives must have any program changes approved by QAD prior to implementation.

LABELING

Labeling of Marcho Farms Premium Veal products shall be in compliance with Food Safety and Inspection Service regulations and LS Program's Beef Carcass Certification Program Policy – SP2. This product will be labeled as Sysco Brand Butcher's Block Reserve Veal.