



Meat Grading & Certification Branch

PROCEDURES FOR GRADING BEEF CARCASSES FOR EXPORT

Purpose

This Instruction defines Meat Grading and Certification (MGC) Branch procedures for grading beef carcasses for export.

Applicant Responsibility

1. Must request an exemption prior to requesting grading services per MGC Instruction 106, Procedures for Grading Exemptions.
2. Must declare, in advance, to the Agricultural Marketing Service (AMS) agent which procedure (5th Rib, 6th Rib, 10th Rib, or 11th 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 5th-6th, 6th-7th, 10th-11th, or 11th-12th ribs will be the same as for carcasses ribbed normally (12th-13th ribs) for the Choice, Select, and Standard grades. One (1) degree lower (Moderate) will be used for the Prime grade at the 5th-6th or 6th-7th ribs.
 - b. Lean maturity requirements for carcasses ribbed at the 5th-6th or 6th-7th, 10th-11th, or 11th-12th ribs will be the same as for carcasses ribbed normally (12th-13th 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 5th or 6th rib will be based on the thickness of fat over the 12th-13th 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.

- c. Ribeye area determination for 5th-6th Rib Procedure will be the area of the *longissimus dorsi* muscle multiplied by 2.5.
 - d. Ribeye area determination for 6th-7th 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 10th-11th and 11th-12th ribs. Carcasses using this procedure will be quality graded only.
3. Roller Branding
- a. When carcasses are graded at the 5th, 6th, 10th, or 11th 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 12th rib (normal requirements); and the opposite side may be separated at the 5th-6th, 6th-7th, 10th-11th, or 11th-12th ribs instead of the 12th-13th ribs and shipped.
 - b. Carcasses graded by this procedure may have the grade designation and roller brand applied in the normal manner.

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