
**USDA SPECIFICATION FOR CERTIFICATION OF BEEF CARCASS
QUALITY AND YIELD CHARACTERISTICS OF OFFICIALLY GRADED BEEF**

This specification is for certification by an AMS agent of U.S. Prime, Choice, and Select steer and heifer beef carcasses which: a) show no evidence of capillary rupture (internal hemorrhages) in the ribeye muscle, b) are free of "dark cutting" characteristics, and c) meet the following set of requirements:

1. Lean color, texture, firmness, and overall skeletal characteristics, each of which must meet the requirements for A maturity in the U.S. Prime, Choice or Select grade;
2. Depending upon the specific product label, marbling score of:
 - a. Modest 00 or higher for Oregon Trail Supreme Beef
 - b. Slight 50 to Small 99 for Oregon Trail Premium Beef;
3. A yield grade of 3.9 or numerically lower; and
4. No hump exceeding 2 inches in height.

Items 1, 2 and 3 shall be determined in accordance with the "Official United States Standards for Grades of Carcass Beef."

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

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 Meat Grading and Certification (MGC) Branch procedures. The AMS agent shall certify acceptable carcasses and complete the Live Animal/Carcass Certification Worksheet (Form LS-5-6).

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 Oregon Trail Beef products shall be in compliance with Food Safety Inspection Service regulations, MGC Branch instructions and Livestock and Seed Program Policy Standardization Procedure 2 (LS Policy SP2; issued July 25, 2002).