

**UNITED STATES DEPARTMENT OF AGRICULTURE
Agricultural Marketing Service
Livestock and Seed Program
Washington, D.C. 20250**

SCHEDULE G59 – JUNE 2004

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

This specification is for certification by an Agricultural Marketing Service (AMS) agent of U.S. Utility or Commercial cow carcasses which: (a) meet the phenotypic requirements of USDA Specification for Characteristics of Cattle Eligible for Approved Beef Programs Claiming Angus Influence (GLA), (b) show no evidence in the ribeye muscle of internal hemorrhages, (c) are free of "dark cutting" characteristics, and (d) meet the following set of requirements:

- (1) no hump exceeding 2 inches in height;
- (2) a yield grade of 4.9 or numerically lower;
- (3) a marbling score of Slight 00 or higher;
- (4) at least moderately thick or thicker muscling and at least tend to be moderately wide and thick in relation to their length.

Item 1 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.

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

Item 4, muscle thickness, is evaluated by averaging the thickness of the various parts, considering not only the proportion (%) each part is of the carcass but also the general value of each part. Superior muscle thickness implies a high proportion of meat to bone and a high proportion of the weight of the carcass in the more valuable parts.

CERTIFICATION

When specified, carcasses to be examined for compliance with the requirements of this specification shall have been previously identified as prescribed in current Meat Grading and Certification (MGC) Branch instructions. Procedures for identification, certification, and control of certified carcasses shall be in accordance with established MGC Branch procedures. The AMS agent shall certify acceptable carcasses and complete the Live Animal/Carcass Certification Worksheet (Form LS-5-6). The cost 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 Booker Angus One Beef shall be in compliance with Food Safety and Inspection Service regulations and Livestock and Seed Program's Beef Carcass Certification Program Policy (SP2) (issued July 25, 2002). In addition to other labeling, packages (bags) of Booker Angus One Beef must contain the actual USDA grade of the product in each package. Shipping containers may be labeled for multiple grades (e.g.; Utility or Commercial) if the products in the container are individually grade labeled.