

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

SCHEDULE G62 – JUNE 2004

**USDA SPECIFICATION FOR CERTIFICATION OF BEEF CARCASS
QUALITY CHARACTERISTICS OF OFFICIALLY GRADED BEEF
FOR AMERICAN FOODS GROUP HEARTLAND ANGUS BEEF PROGRAM**

This specification is for certification by an Agricultural Marketing Service (AMS) agent of U.S. Prime, Choice, and Select steer and heifer beef carcasses which: (a) meet the phenotypic requirements of the 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) overall A maturity for U.S. Select;
- (2) no hump exceeding 2 inches in height;
- (3) a marbling score of Slight 00 or higher;
- (4) at least moderately thick or thicker muscling and at least tends to be moderately wide and thick in relation to their length.

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

Item 2 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.

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

Carcasses complying with the specification requirements shall be clearly identified according to specification number 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 (including the transfer from the chill box to fabrication through labeling) shall be documented in an AMS-approved, plant-specific standard operating procedure. Certification shall be in accordance with appropriate Meat Grading and Certification 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 Heartland Angus Beef products shall be in compliance with Food Safety and Inspection Service regulations and Livestock and Seed Program's Beef Carcass Certification Policy (SP2) (issued July 25, 2002). In addition to other labeling, packages (bags) of Heartland Angus Beef products must contain the actual USDA grade of the product in each package. Shipping containers may be labeled for multiple grades (e.g.; Prime, Choice, Select) if the products in the container are individually grade labeled.