

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

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 meet the following set of requirements:

1. A marbling score of Slight 00 or higher;
2. Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle, and
3. Free of “dark cutting” characteristics.

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

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 Quality Assessment Division procedures. The AMS agent shall certify acceptable carcasses and complete the appropriate sections in the Conformance Assessment Management System (CAMS).

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 Swift Chef's Exclusive EU Beef products shall be in compliance with Food Safety and Inspection Service regulations and policy guidelines, QAD Procedures and Livestock, Poultry and Seed Program Policy Standardization Procedure 2 (LS Policy SP2).