

**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. Choice steer and heifer beef carcasses which meet the following set of requirements:

1. Lean color, texture, firmness, and overall skeletal characteristics must meet the requirements for B 50 maturity or less in the U.S. grade it qualifies for;
2. A marbling score of Modest 00 to Moderate 99;
3. Medium or fine marbling texture;
4. Ribeye Area (REA) of at least 11.0 in²;
5. Hot Carcass Weight (HCW) of at least 750 lbs*;
6. Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle;
7. Free of “dark cutting” characteristics;
8. Moderately thick or thicker muscling and tend to be at least moderately wide and thick in relation to their length; and
9. No hump exceeding 2 inches in height.

Items 1, 2, and 4 shall be determined in accordance with the “Official United States Standards for Grades of Carcass Beef.”

Item 3 shall be evaluated using the USDA-AMS-LS-SB-02 Marbling Texture card.

Item 4, REA, is inclusive of the lower limit and allows for one side to meet the standard to consider both eligible for certification.

Item 5 establishes a minimum allowable HCW of at least 750 lbs as determined and applied to the carcass at the hot scale. *(If Kidney, Pelvic and Heart Fat is fully or partially removed and not accounted for in the final HCW, then HCW must be at least 725 lbs).

Item 8, 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.

Item 9 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 JW Treuth and Sons Packing Brooklyn Signature Beef products shall be in compliance with Food Safety and Inspection Service regulations and policy guidelines, MGC Branch instructions and Livestock and Seed Program Policy Standardization Procedure 2 (LS Policy SP2; issued July 25, 2002).