

UPDATE: Standard Specification Development for Tenderness Marketing Claims Associated with Meat Cuts Derived from Beef

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Specification Considerations (cont'd)



- Qualifying Muscles/Cuts (cont'd)
 - LM Measured
 - *tensor fascia latae, rectus femoris, vastus medialis, psoas major, infraspinatus, spinalis dorsi, teres major, serratus ventralis, triceps brachii, and gluteus medius.*
 - Independently Measured
 - *All other muscles.*
- Approved Testing Methodologies
 - Warner-Bratzler Shear Force
 - Slice and Shear Force
 - Other technologies may be considered if validated to meet MTTV
- The processor must be able to verify requirements are being met through a documented quality management system.



Background



- F10.60 Livestock & Poultry Marketing Claim Standards
- Summary of Findings & Discussion
 - Focus on Beef Initially
 - Inherently Tender Only
 - Minimum Tenderness Threshold Value (MTTV)
 - Qualifying Muscles/Cuts
 - WBSF and SSF



Specification Considerations (cont'd)



- Proposed Claim (two options)
 - **Tender**
 - Meets the MTTV of 4.4 kg for WBSF or 20.0 kg for SSF.
 - Must declare the shear force value
 - **Very Tender**
 - Exceeds the MTTV by at least 0.5 kg for WBSF or 4.7 kg for SSF.
 - Must declare the shear force value



Specification Considerations



- Qualifying Muscles/Cuts
 - Certain muscles/cuts will be eligible for the marketing claim
 - Based on evaluation of the carcass *longissimus* muscle (LM)
 - **measured or predicted** by an approved methodology and/or technology
 - Muscle cuts not eligible through LM measurement or prediction
 - still eligible for the market claim through direct measurement

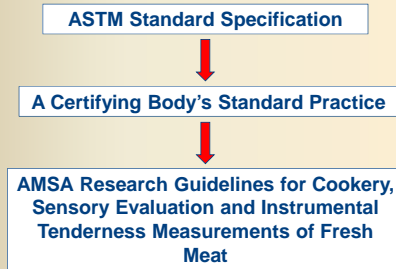


Current Status



- Drafting a notice to all stakeholders that this standard specification is going through the final approval process.
- Sub-committee balloting reached consensus
 - One negative vote withdrawn once the hierarchy of standard documents was fully vetted.
 - The standard specification outlines the goal while the standard practice outlines the requirements to achieve the goal.

Document Hierarchy



This multi-standard format allows for a systematic approach to implementing a tenderness marketing claim

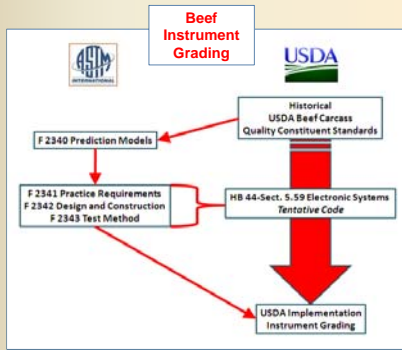
USDA Activities



- Development of a standard practice document to be used in conjunction with the ASTM Standard Specification.
 - "Checklist of Requirements"
- USDA would likely withdrawal use of the their standard practice document once ASTM's like document has been published.



Systematic, Multi-Standard Approach Example – ASTM & USDA



USDA Standard Practice Document



"A firm seeking USDA certification of a tenderness marketing claim associated with meat cuts derived from beef must describe a process plan with a documented quality control program that includes procedures, records, forms, flow charts, etc., that demonstrate conformance with the Checklist of Requirements. AMS may request changes to a firm's quality control program at any time."



Next Steps



- Final Balloting of the Standard Specification
- Publication
- Continued Development of Supporting Standards (e.g. Practices)
 - Propose ASTM F10.60 sub-committee to address this.
 - USDA has begun drafting a standard practice document.

USDA Checklist of Requirements



- Quality Control Program
- Qualifying Beef Muscles & Cuts
- MTTV
- Inherent Processes
- Cookery Guidelines
- Product Markings
- AMS Oversight



USDA Checklist of Requirements (cont'd)



- Each component of the Checklist of Requirements will reiterate requirements as discussed in the ASTM standard specification, but will also outline applicable tolerances, sampling strategies and general accountabilities necessary to warrant a "USDA Certified Tender" beef item.
- The certifying body's reputation is on the line!



Proposed USDA Shields



Discussion/Questions

