USDA INSTRUMENT GRADING PROGRAM

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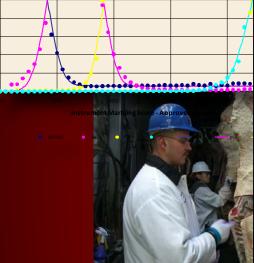


FSIS' and AMS' Field-Level Workforce Challenges



- USDA appreciates the effort and diligence of the AMSA Grading Standards Committee
- USDA agrees with the recommendations
- All related USDA procedures are being updated to conform to the recommendations
- USDA looks forward to future endeavors with the committee

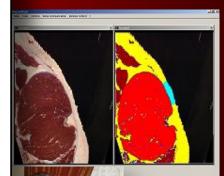
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Recommendation 14

Form an ad hoc committee of independent and objective third party experts (such as academics, scientists, and consumer advocates) to review current methodologies and propose improvements to the image grading systems, relating to instrument performance, grader performance, and appropriateness of grading standards; and publish for public review and comment, the major milestones (thought process, studies, data, etc.) the committee used to determine proposed changes to the automated grading system.









FSIS' and AMS' Field-Level Workforce Challenges

Recommendation 19

Develop a plan to monitor and report variations in plant grading cameras to assure that any cameras that consistently grade high or low get proper maintenance by the company.



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Maintaining Consistency

Validation Cards

			Low	High
Card	Target	Tolerance	Limit	Limit
Low	297	20	277	317
Medium	543	34	509	577
High	694	38	656	733
USDA	383	28	355	412

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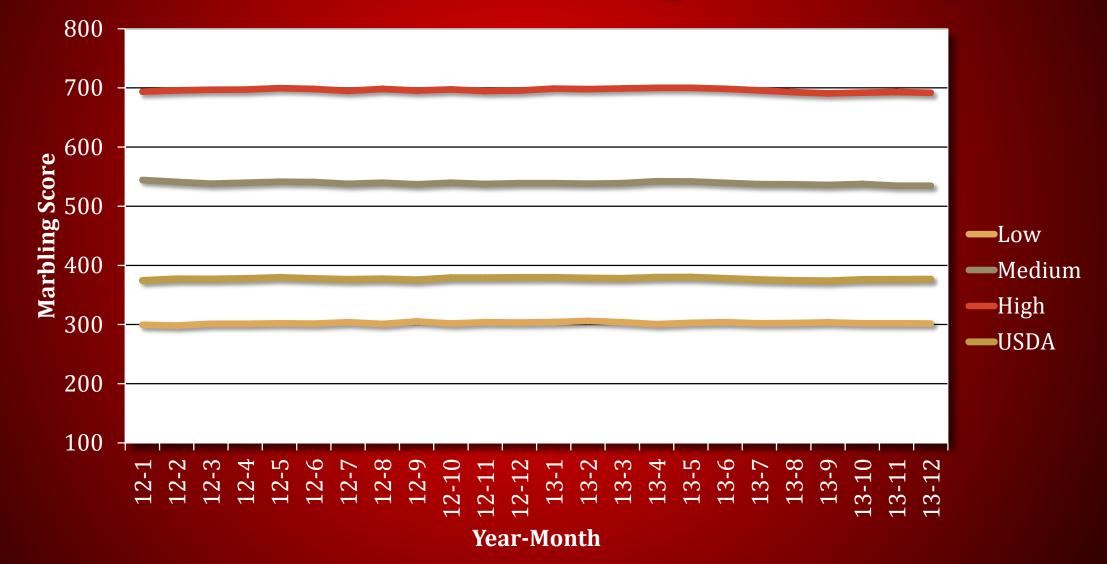
Maintaining Consistency

Validation Cards

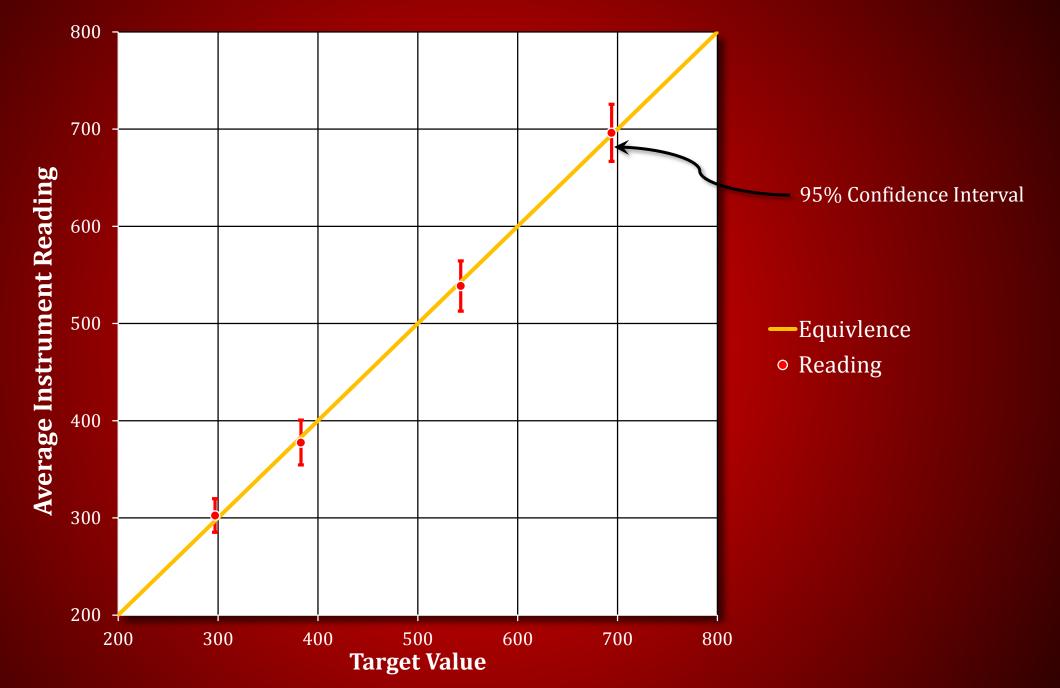
			Low	High		Std.
Card	Target	Tolerance	Limit	Limit	Reading	Dev.
Low	297	20	277	317	303	9
Medium	543	34	509	577	539	13
High	694	38	656	733	696	15
USDA	383	28	355	412	378	12

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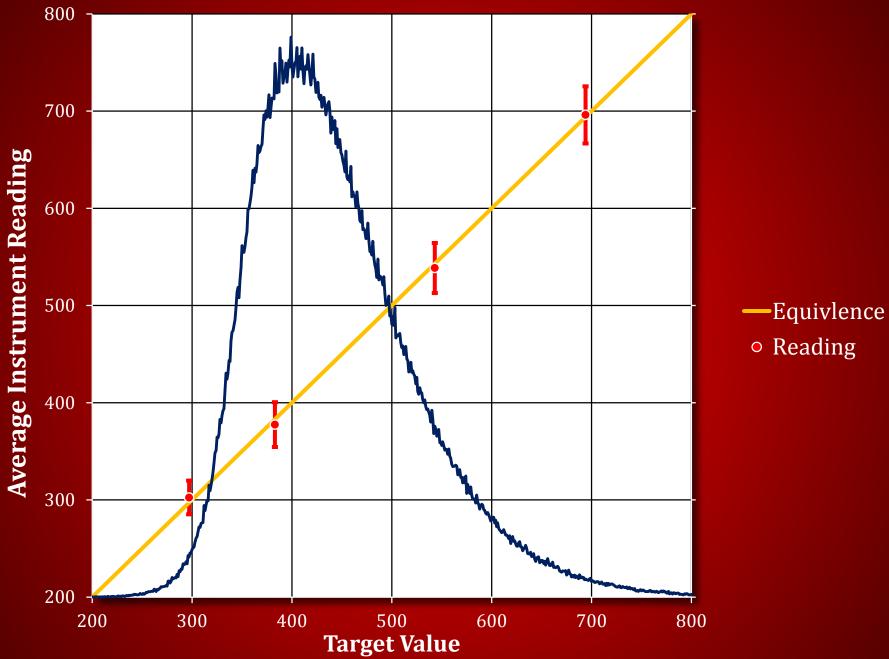
Validation Card Readings: History

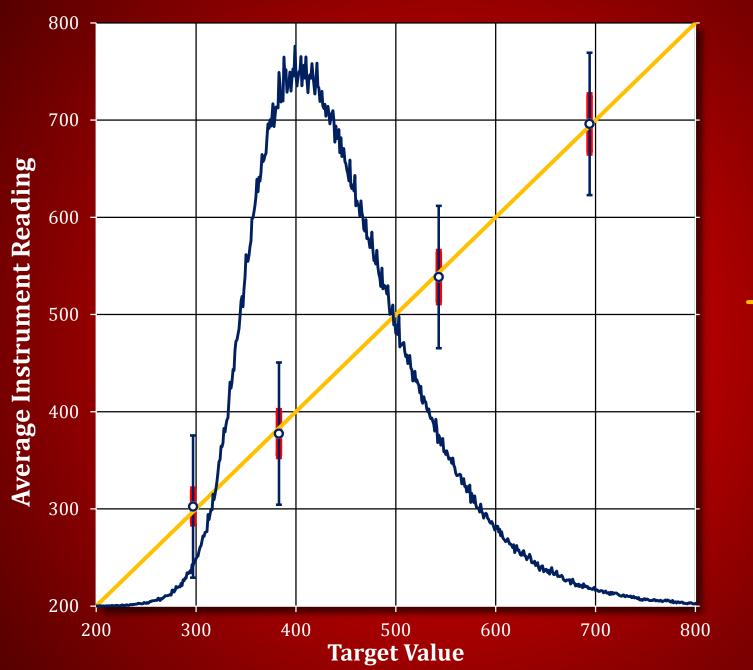


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- Reading
- SMG

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FSIS' and AMS' Field-Level Workforce Challenges

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Instrument Validation

Approach for Ensuring Consistency

- Strong potential for correlation between card readings
- Multivariate statistical process control
 - Hotelling's T²
 - Too complex for "on the spot," in-plant validation
 - Software expense
- Multi-stage approach
 - Stage 1: Daily at start of each shift
 - Low, medium and high card within tolerance (2 x SD)
 - Stage 2: Historical trend
 - 2 of the 3 cards within 1 x SD for at least 6 of the previous 10 validations

USDA Seeks Input on Revisions to the Beef Carcass Grading Standards

			USDA United S Agricu	tates Department of Agri Iltural Marketing S	iculture Service USDA		
48112					ORGANIC		
Notices		Federal Register Vol. 79, No. 158 Friday, August 15, 2014	Search AMS	Standards	Newsroom Opportunities Or m / Latest Releases / USDA Seeks Inpu	lline Forms Help Contact Us	
This section of the FEDERAL REGISTER contains documents other than rules or proposed rules that are applicable to the public. Notices of hearings and investigations, committee meetings, agency decisions and rulings, delegations of authority, filing of petitions and applications and agency statements of organization and functions are examples of documents appearing in this section.	contact Lawrence Yates at: Lawrence.Yates@ams.usda.gov, or (402) 621–0836. SUPPLEMENTARY INFORMATION: Section 203(c) of the Agricultural Marketing Act of 1946, as amended, directs and authorizes the Secretary of Agriculture "to develop and improve standards of quality, condition, quantity, grade, and packaging and recommend and demonstrate such standards in order to encourage uniformity and consistency in commercial practices." AMS is committed to carrying out this authority in a manner that facilitates the marketing of agricultural commodities	the palatability or eating cooked beef principally characteristics of marbli The principal official U grades for young (matur and "B") cattle and carc Choice, Select, and Star USDA recognizes that standards must be relev greatest value to stakeho Recommendations for c standards may be initiat by interested parties. Th grade standard and equa developed 50 years ago, industry has undergone	Market News Search Browse by Subject Market News Commodity Areas Grading, Certification and Verification Science and Laboratories National Organic Program Commodity Purchasing Agricultural Transportation Farmers Markets and Local Food Markets and	Contact: Sam Jones-Ellard (202) 660-2268 camuel ioner@ams.usda.cov		Besources Latest Releases Public Affairs Staff Subscribe to RSS Feed	
DEPARTMENT OF AGRICULTURE Agricultural Marketing Service [Doc. No. AMS-LPS-14-0052]				Agriculture's (USDA) Agricult seeking public input on possil for Grades of Carcass Beef to	014 - The U.S. Department of ural Marketing Service (AMS) is ble revisions to the U.S. Standards adjust for recent improvements and feeding. AMS is also seeking trument grading.		
United States Standards for Grades of Carcass Beef AGENCY: Agricultural Marketing Service, USDA. ACTION: Notice, request for comments.	and makes copies of official standards available upon request. The United States Standards for Grades of Carcass Beef do not appear in the Code of Federal Regulations but are maintained by USDA. These standards are located	change during those years. At that time, carcasses weighed in the 500 to 600 pound weight range. Today, carcasses average weight is in the 800 to 900 pound range, a 50 percent increase. These carcasses are clearly beyond the					
SUMMARY: The Agricultural Marketing Service (AMS) of the Department of Agriculture (USDA) is seeking public comments on revising the United States Standards for Grades of Carcass Beef. USDA is requesting comments	on USDA's Web site at http:// www.ams.usda.gov/AMSv1.0/LSSTDZ. on the right side of the Web page select Standards to locate the Beef Carcass Grade Standard. To change the United States Standards for Grades of Carcass Beef. AMS plans to utilize the	scope of USDA's current equation. This is illustrai that has shown the appli USDA's yield grade equa a ribeye area bias, thereb carcass values. It is impe current yield grade stand	ted by research ¹ cation of the tion introduces y skewing rative that the				

www.ams.usda.gov/AMSv1.0/LSSTDZ

Requesting Comments concerning, but not limited to:

- Yield Grade
 - 50 Years Ago 500 to 600 lb carcass weights
 - Ribeye area bias
 - Lawrence et al., 2008, Journal of Animal Science 86:1434
- Carcass Maturity
 - Physiological maturity vs chronological age
 - Gender bias
 - Lawrence et al., 2001, Journal of Animal Science 79:1683
 - Fed cattle under 30 mo
 - Equivalent tenderness and trained taste panel assessments between "A" and "B"
 - Acheson et al., 2014, Journal of Animal Science 92:1792
- AMSA review of the instrument-grading program

Federal Register - August 15, 2014 Vol. 79, No. 158, Page 48112

- Comments are due no later than November 13, 2014
- By Mail:
 - **Beef Carcass Revisions**
 - Standardization Branch
 - LPS Program, AMS, USDA,
 - 1400 Independence Ave., SW., STOP 0258
 - Washington, DC 20250
- By fax: (202) 690–2746
- By email: beefcarcassrevisions@ams.usda.gov

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