
**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: (a) meet phenotypic requirements of the USDA Specification for Characteristics of Cattle Eligible for Approved Beef Programs Claiming Angus Influence, Generic Live Animal (GLA), (b) be practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle, (c) are free of “dark cutting” characteristics, and (d) meet the following set of requirements:

1. Lean color, texture, firmness, and overall skeletal characteristics, each of which must meet the requirements for A maturity in the U.S. Prime, Choice or Select grade;
2. Depending upon the specific product label, a marbling score of:
 - a. Slightly Abundant 00 or higher for Harris Ranch Natural Black Angus 5 Diamond;
 - b. Modest 00 to Moderate 99 for Harris Ranch Natural Black Angus 4 Diamond;
 - c. Small 00 to Small 99 for Harris Ranch Natural Black Angus 3 Diamond; and
 - d. Slight 40 to Slight 99 for Harris Ranch Natural Black Angus 2 Diamond;
3. Moderately thick or thicker muscling and tend to be at least moderately wide and thick in relation to their length; and
4. No hump exceeding 2 inches in height.

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

Item 3, 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 4 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 Harris Ranch Natural Black Angus 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).