
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, Select and Standard steer and heifer beef carcasses which: (a) meet the phenotypic requirements of USDA Specification for Characteristics of Cattle Eligible for Approved Beef Programs Claiming Angus Influence (GLA), (b) show no evidence of capillary rupture (internal hemorrhages) 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, Select, or Standard grade;
2. Marbling score of Traces 00 or higher;
3. A yield grade of 4.9 or numerically lower;
4. No hump exceeding 2 inches in height; and
5. Moderately thick or thicker muscling and at least tend to be moderately wide and thick in relation to their length.

Items 1, 2, and 3 shall be determined in accordance with the "Official United States Standards for Grades of Carcass Beef."

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.

Item 5, 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.

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 cost 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 Booker 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).