
**USDA SPECIFICATION FOR CERTIFICATION OF BEEF CARCASS
QUALITY AND YIELD CHARACTERISTICS OF OFFICIALLY GRADED BEEF**

This program is for certification by an USDA Agricultural Marketing Service (QAD) grader of U.S. Prime and Choice steer and heifer beef carcasses which are derived from cattle that meet the phenotypic requirements solely of the USDA Live Animal Specifications for Characteristics of Cattle Eligible for the American Hereford Association's Certified Hereford Beef Program (AHA); or of both the USDA Live Animal Specifications for Characteristics of Cattle Eligible for the American Hereford Association's Certified Hereford Beef Program (AHA) and the USDA Specification for Characteristics of Cattle Eligible for Approved Beef Programs Claiming Angus Influence (AAA). The purpose of dual live animal specifications (AHA and AAA) are to define visual indicators from black baldy cattle that meet both the Hereford influence phenotypic requirements (AHA) and meet the Angus influence phenotypic requirements (AAA) and beef carcasses that are identified as Black Baldy cattle to USDA AMS Quality Assessment Division graders and (b) meet the following set of requirements:

1. A marbling score of Modest 00 and higher;
2. Less than 30 months of age with lean color, texture, firmness, meeting the requirements for A maturity in the U.S. grade it qualifies for; U.S. Prime, Choice grade;
3. Medium or fine marbling texture;
4. Ribeye Area (REA) of 10.0 to 16.0 in²;
5. Hot Carcass Weight (HCW) of 1,050 lbs. or less
6. Fat Thickness (FT) less than 1.0 inch;
7. Moderately thick or thicker muscling and tend to be at least moderately wide and at least thick in relation to their length;
8. Rhomboideus muscle (hump) shall not exceed 2 inches in height;
9. Free of "dark cutting" characteristics; and
10. Practically free (not distracting from visual quality) of capillary rupture in the ribeye muscle.

Items 1 and 2 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 and upper limits and allows for one side to meet the standard to consider both eligible for certification.

Item 5, A maximum allowable HCW of 1,050 lbs. as determined and applied 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 less than 1,025 lbs.

Item 6, FT, is to be determined at the 12th rib and represent solely an evaluation of subcutaneous fat over the ribeye at a point $\frac{3}{4}$ the lateral length of the eye muscle from the backbone. If the actual FT over the ribeye has been altered due to a hide pull, gouge, trim, or other irregularity, a predicted line shall be determined along the curvature of the ribeye to establish an accurate prediction of unaltered fat thickness at the 12th rib surface. FT may be determined on either side of the carcass with at least one side meeting the standard to consider both eligible for certification.

Item 7 muscle thickness, is evaluated by averaging the thickness of the various parts, considering not only the proportion (%) each part is 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 8 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 QAD grader 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 Quality Assessment Division (QAD) procedures. The QAD grader 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 QAD grader involving examinations, supervision, official documentation, and related services shall be borne by the person, group, or plant requesting the service.

LABELING

Labeling of Certified Hereford Beef Program products (i.e., Certified Hereford Beef or Nuestro Rancho) shall be in compliance with Food Safety and Inspection Service regulations and policy guidelines, QAD instructions and Livestock and Seed Program Policy Standardization Procedure 2 (LS Policy SP2).