
**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) grader of U.S. Prime and Choice steer and heifer beef carcasses which: (a) are derived from cattle that meet the phenotypic requirements of the USDA Specification for Characteristics of Cattle Eligible for Approved Beef Programs Claiming Angus Influence (AAA), and (b) meet the following set of requirements:

1. Marbling score of minimum Modest or 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;
3. Medium or fine marbling texture;
4. Ribeye Area (REA) of 10.0 to 16.0 in²
5. Hot Carcass Weight (HCW) of 1,100 lbs. or less*
6. Moderately thick or thicker muscling and tend to be at least moderately wide and thick in relation to their length; and
7. No hump exceeding 2 inches in height.
8. Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle;
9. Free of “dark cutting” characteristics

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 establishes a maximum allowable HCW of 1,100 lbs. as determined and applied to the carcass 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 1,050 lbs.).

Item 6, 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 7, 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

An AMS grader will certify acceptable carcasses. Carcasses to be examined for compliance with the requirements of this specification shall be clearly identified when presented to the AMS 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 costs of all grading and certification services performed by the AMS grader involving examinations, supervision, official documentation, and related services shall be borne by the person, group, or plant requesting the service.

LABELING

Labeling of Iowa Premiums Est. 8 Angus Beef products shall be in compliance with Food Safety and Inspection Service regulations and policy guidelines, QAD instructions and Livestock and Poultry Program Policy Standardization Procedure 2.