



Agri Star Wagyu and Iowa Best Beef Wagyu G-144 Specification

1 REQUIREMENTS

Beef carcasses certified under this specification shall meet the following requirements:

- a. Genotypic requirements of the American Wagyu Association's (AWA) Live Animal Specification.
- b. Classed as Steer and Heifer carcasses only¹;
- c. U.S. Prime, Choice and Select, and have a minimum marbling score of Slight^{00 1};
- d. Lean color, texture, and firmness, meeting the requirements for A or B maturity in the U.S. grade it qualifies under¹;
- e. No hump exceeding 2 inches in height²;
- f. Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle; and
- g. Free of "dark cutting" characteristics.

2 CERTIFICATION

Carcasses to be examined for compliance with this specification shall be clearly identified and presented to an AMS grader for certification. Certification procedures for identification, 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.

3 LABELING

Labeling of products derived from certified carcasses must follow Food Safety and Inspection Service (FSIS) regulations [9 CFR part 317](#) and policy guidelines found at [FSIS: Labeling/Label Approval website](#) and [FSIS: Claims Guidance website](#) and QAD procedures including [QAD 107: Requirements for Grading Terms on Meat Product Labeling](#). Wagyu Beef forequarters, when meeting Rabbinical Slaughter and Kosher Standards will be processed and identified as AGRISTAR Kosher product and with IOWA BEST BEEF product not being identified as kosher.

4 FEES

The costs of all grading and certification services performed by an AMS grader involving examinations, supervision, official documentation, and related services shall be borne by the person, group, or plant requesting the service.

¹ Determined in accordance with the "Official United States Standards for Grades of Carcass Beef."

² 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.



**United States
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