



Naeve Black Angus Beef Program G-147 Specification

1 REQUIREMENTS

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

- a. Phenotypic requirements of the American Angus Association's (AAA) Live Animal Specification;
- b. Classed as Steer and Heifer and carcasses only¹;
- c. U.S. Prime, Choice, or Select and have a marbling score of:
 - i. Naeve Black Angus Ultimate Prime – Minimum marbling score of Moderately Abundant⁰⁰ or higher¹;
 - ii. Naeve Black Angus Prime - Minimum marbling score of Slightly Abundant⁰⁰ or higher¹;
 - iii. Naeve Black Angus Premium Choice – Minimum marbling score of Modest⁰⁰ or higher¹;
 - iv. Naeve Black Angus Choice - Minimum marbling score of Small⁰⁰ or higher¹;
 - v. Naeve Black Angus Select - Marbling score of Slight⁰⁰ to Slight⁹⁹
- d. Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle
- e. No hump exceeding 2 inches in height²;
and
- f. 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](#).

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.



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.

Chad Nelson, National Meat Supervisor
Quality Assessment Division
Livestock & Poultry Program