

**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 steer and heifer carcasses which meet the following set of requirements:

1. Marbling score of:
 - a. DemKota Ranch Beef, Prime – Full range of marbling allowable in the Prime grade for the corresponding A or B maturity;
 - b. DemKota Ranch Beef, Premium Choice – Marbling score of Modest 00 or higher in the Choice grade for corresponding A or B maturity;
 - c. DemKota Ranch Beef, Choice – Marbling score of Small 00 to Small 99 within A maturity.
 - d. DemKota Ranch Beef, Select – Slight 00 to Slight 99 within A maturity only;
 - e. Overall Carcass Maturity A, B,
2. Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle;
3. No hump exceeding 2 inches in height and;
4. Free of “dark cutting” characteristics.

Item 1 shall be determined in accordance with the “Official United States Standards for Grades of Carcass Beef.”

Item 3 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 agent 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 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 Quality Assessment Division (QAD) procedures.

The costs 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 DemKota Ranch Beef products shall be in compliance with Food Safety and Inspection Service regulations and policy guidelines, QAD instructions and Livestock, Poultry and Seed Program Policy Standardization Procedure 2.