



## FM Meat Products Angus Beef Program G-38 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, carcasses only;
- c. U.S. Prime, Choice, Select, and Standard with the following marbling scores<sup>1</sup>:
  - i. FM Meat Products Angus Beef, Prime - Marbling score of Slightly Abundant 00 or Higher
  - ii. FM Meat Products Angus Beef, Choice - Marbling score of Small 00 to Moderate 99,
  - iii. FM Meat Products Angus Beef, Select - Marbling score of Slight 00 to Slight 99
  - iv. FM Meat Products Angus Beef, Standard - Marbling score of Traces 00 to Traces 99
- d. Less than 30 months of age with lean color, texture, and firmness, meeting the requirements for A maturity in the U.S. grade it qualifies for<sup>1</sup>;
- e. No hump exceeding 2 inches in height<sup>2</sup>;
- 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 regulations and policy guidelines and QAD procedures.

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

<sup>2</sup> 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.

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