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**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, Choice and Select steer and heifer beef carcasses which: (a) are derived from cattle that meet the phenotypic or genotypic 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:
  - A. Aurora Packing Premium Black Angus Prime – Slightly Abundant 00 or higher;
  - B. Aurora Packing Premium Black Angus Choice – Small 00 to Moderate 99;
  - C. Aurora Packing Premium Black Angus Select – Slight 00 to Slight 99;
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. Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle;
5. Free of “dark cutting” characteristics;
6. Moderately thick or thicker muscling and tend to be moderately wide and thick in relation to their length; and
7. No hump exceeding 2 inches in height.

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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 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:**

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 AMS grader shall certify acceptable carcasses and complete the Live Animal/Carcass Certification

Worksheet (Form LS-5-6).

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 Aurora Packing Premium Black Angus Beef Program products shall be in compliance with Food Safety and Inspection Service regulations and policy guidelines, QA Division instructions, and Livestock and Poultry Program Policy Standardization Procedure.