



## Swift Chef's Exclusive EU Beef Program G-5 Specification

### 1 REQUIREMENTS

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

- a. Classed as Steer or Heifer carcasses only<sup>1</sup>;
- b. U.S. Prime, Choice, or Select and have a minimum marbling score of Slight 0<sup>1</sup>;
- c. 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>;
- d. Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle;  
and
- e. 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.

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

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