



Revier Cattle Co. Black Angus Beef Program G-82 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 only¹;
- c. Have a minimum marbling score for¹;
 - 1). Revier Black Angus Prime minimum marbling score of Slightly Abundant 00
 - 2). Revier Black Angus Premium Choice minimum marbling score of Modest 00
 - 3). Revier Black Angus Choice minimum marbling score of Small 00
 - 4). Revier Black Angus Select minimum marbling score of Slight 00
- 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 for¹;
- e. No hump exceeding 2 inches in height²;
- 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 (9CFR 317.2 Labels: definition; required features) and QAD procedures.

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
Standards and Specifications Division
Livestock & Poultry Program