



Best Beef Ranch Angus Program G-163 Specification

1 REQUIREMENTS

- a. Beef carcasses certified under this specification shall meet the following requirements:
Phenotypic requirements of the American Angus Association's (AAA) Live Animal Specification or Red Angus Association of America (RAAA) Live Animal Specification.
 - b. Classed as Steer and Heifer carcasses only¹;
 - c. Marbling score of ¹:
 1. Best Beef Angus Prime – Slightly Abundant⁰⁰ or higher.
 2. Best Beef Angus Reserve Choice – Marbling score of Modest⁰⁰ or higher
 3. Best Beef Angus Choice - Marbling score of Small⁰⁰ or higher
 4. Best Beef Angus Select - Marbling score of Slight⁰⁰ or higher
 - 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 (FSIS) regulations [9 CFR part 317.2](#), [9 CFR part 412.1](#), policy guidelines found at [FSIS: Labeling and Label Approval website](#) and [FSIS: Claims Guidance website](#) and QAD procedures including [QAD 107: Requirements for Grading Terms on Meat Product Labeling](#).

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.

A handwritten signature in black ink that reads "Chad Nelson". The signature is written in a cursive style and is positioned above a horizontal line.

Chad Nelson, National Meat Supervisor
Standards and Specifications Division
Livestock & Poultry Program