



Goodstock by Nolan Ryan Angus Beef Program G-169 Specification

1 REQUIREMENTS

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

- a. Phenotypic or genotypic requirements of the American Angus Association's (AAA) Live Animal Specification
- b. Classed as Steer or Heifer carcasses only¹;
- c. U.S. Choice¹
- d. Marbling score of:
 1. Goodstock by Nolan Ryan Angus - Marbling score of Small⁵⁰ or higher^{2,3}
 2. Goodstock by Nolan Ryan Angus Premium- Marbling score of Modest⁰⁰ or higher^{2,3}
- e. Less than 30 months of age with an overall carcass maturity of A maturity in the U.S. grade it qualifies for¹;
- f. Medium or fine texture marbling
- g. Yield Grade of 4.9 or numerically lower^{2,3};
- h. Ribeye Area (REA) of 10.0 to 17.0 square inches^{2,3,4};
- i. Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle; and
- j. Free of "dark cutting" characteristics.

2 CERTIFICATION

Carcasses to be examined for compliance with this specification will 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.

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

² Determined by a USDA approved instrument for grading. When a USDA approved instrument is available, the carcass attributes shall be monitored by but not determined by a USDA grader and/or USDA licensed grader.

³ In the event that a USDA approved instrument is not available, the carcass attributes shall be determined in accordance with the "Official United States Standards for Grades of Carcass Beef".

⁴ REA is inclusive of the lower and upper limits and allows for one side to meet the standard to consider both eligible for certification.



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, slightly slanted style.

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