Grand Western ®
G- 175 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 only[1];
c. US Choice and have a minimum Marbling score of Modest 00 or higher[1,2];
d. Ribeye Area (REA) of 10.0 to 17.0 square inches[2,3,4];
e. Hot Carcass Weight (HCW) of 1,100 pounds or less[5];
f. Less than 30 months of age with an overall carcass maturity of A in the U.S. grade it qualifies for[1];
g. Fat Thickness (FT) of 1.0 inch or less[6];
h. Medium or Fine marbling Texture[1,7];
i. Moderately thick or thicker muscling and tend to be at least moderately wide and thick in relation to their length[8];
j. No hump exceeding 2 inches in height[9];
k. Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle; and
l. Free of "dark cutting" characteristics

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[1] Determined in accordance with the "Official United States Standards for Grades of Carcass Beef."
[2] Inclusive of the lower and upper limits and allows for one side to meet the standard to consider both eligible for certification.
[3] 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.
[4] 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".
[5] Establishes a maximum allowable HCW of 1,100 lbs. as determined and applied to the carcass at the hot scale. *(If Kidney, Pelvic and Heart Fat is fully or partially removed and not accounted for in the final HCW, then HCW must be less than 1,075 lbs.)
[6] FT is to be determined at the 12th rib and represent solely an evaluation of subcutaneous fat over the ribeye at a point ¾ the lateral length of the eye muscle from the backbone. If the actual FT over the ribeye has been altered due to a hide pull, gouge, trim, or other irregularity, a predicted line shall be determined along the curvature of the ribeye to establish an accurate prediction of unaltered fat thickness at the 12th rib surface. FT may be determined on either side of the carcass with at least one side meeting the standard to consider both eligible for certification.
[7] Evaluated using the USDA-AMS-LS-SB-02 Marbling Texture card (included in the Official USDA Marbling Photographs).
[8] Muscle thickness is evaluated by averaging the thickness of the various parts, considering not only the proportion of each part 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.
[9] 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.

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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 (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*.

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

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

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