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When reviewing a new or current system instrument grading system for approval, I think that carcass chill should be taken into consideration. There are plants that run 24-hour chill carcasses and it is believed by some that the instrument calls higher grades from cattle with a warmer temperature.. If this is true, maybe there should be a ribeye temperature window that is set for the use of instrument grading, rather than just "adequately' chill for traditional grading. It is still very possible to meet a certain internal temperature in 24 hours such as 33 to 39 degrees. This would set a standard across the beef industry and eliminate the argument that some plants are getting better grade because the instrument thinks beef of higher temperature is higher quality.

Thanks Bryson

Bryson Nuckles

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