



Ohio Valley Premium Beef G-153 Specification

1 REQUIREMENTS

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

- a. No Breed requirements,
- b. Classed as Steer and Heifer carcasses only¹;
- c. U.S. Prime and Choice, and have a minimum marbling score of Modest 0¹;
- 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. Medium or fine marbling texture^{1,2};
- f. Ribeye Area (REA) of 10.0 to 16.0 square inches³;
- g. Hot Carcass Weight (HCW) of 1,100 pounds or less⁴;
- h. Moderately thick or thicker muscling and tend to be at least moderately wide and thick in relation to their length⁵;
- i. No hump exceeding 2 inches in height⁶;
- j. Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle; and
- k. 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.

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

² Evaluated using the USDA-AMS-LS-SB-02 Marbling Texture card (included in the Official USDA Marbling Photographs.)

³ 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 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.)

⁵ 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.

⁶ 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.



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.

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