



## Certified Texas Wagyu Beef G-156 Specification

### 1 REQUIREMENTS

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

- a. Genotypic requirements of the American Wagyu Association's (AWA) Live Animal Specification.
- b. Classed as Steer and Heifer carcasses only<sup>1</sup>;
- c. U.S. Prime or Choice and have a minimum marbling score of Modest<sup>00 1</sup>;
- d. Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle; and
- e. 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](#).

### 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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<sup>1</sup> Determined in accordance with the "Official United States Standards for Grades of Carcass Beef."