



## **Certified Texas Lean Beef Program G-159 Specification**

### **1 REQUIREMENTS**

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

- a) Classed as Steer or Heifer carcasses only.
- b) Less than 30 months of age with lean color, texture and firmness meeting the requirements for A maturity.
- c) Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle; and
- d) Free of “dark cutting” characteristics.
- e) Eligible carcasses shall be chilled for at least 24 hours prior to evaluation.
- f) Product shall be aged for a minimum of 14 days from harvest prior to being processed and merchandised.

### **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.

A handwritten signature in black ink that reads "Chad Nelson". The signature is written in a cursive style and is positioned above a horizontal line.

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