



Fort Worth Meats Angus Program G-81 Specification

1 REQUIREMENTS

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

- a. Phenotypic requirements of the American Angus Association's (AAA) Live Animal Specification.
- b. Classed as [Steer and Heifer] carcasses only.
 1. Angus Prime with a minimum marbling score of Slightly Abundant⁰⁰
 2. Angus Premium Choice with a minimum marbling score of Modest⁰⁰
 3. Angus Choice with a minimum marbling score of Small⁰⁰
 4. Angus Select with a minimum marbling score of Slight⁰⁰
- c. 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 for.
- d. No hump exceeding 2 inches in height¹;
- e. Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle; and
- f. 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 regulations and policy guidelines and QAD procedures.

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.

¹ 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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