

**UNITED STATES DEPARTMENT OF AGRICULTURE  
Agricultural Marketing Service  
Livestock and Seed Program  
Washington, D.C. 20250**

**MARCHO FARMS PREMIUM VEAL SPECIFICATION  
JANUARY 2005**

**SCOPE**

This specification is for Agricultural Marketing Service (AMS) certification of products marketed by Marcho Farms Premium Veal, which is also a USDA Process Verified Program.

**APPLICABLE DOCUMENTS**

1. American Meat Science Association. *Meat Evaluation Handbook*. 2001. USA. Veal Grading and Evaluation, page 76.
2. National Pork Producers Council. *Pork Quality Standards*. 1999. Color Standards.
3. United States Standards for Grades of Veal and Calf Carcasses, October 1980
4. United States Department of Agriculture (USDA), AMS, Livestock and Seed (LS) Program, Meat Grading and Certification (MGC) Branch Instructions

**PROGRAM SPECIFICATIONS**

An AMS, MGC Branch representative will certify the following set of requirements:

**1. GRADE**

All carcasses must be classed as veal and graded either U.S. Prime or U.S. Choice in accordance with the Official United States Standards for Grades of Veal and Calf Carcasses, October 6, 1980, by an AMS, MGC Branch representative.

**2. OTHER REQUIREMENTS**

**A. Ribeye Presentation** – Carcasses presented for certification must be presented for evaluation by the exposure of the longissimus dorsi muscle at the 11<sup>th</sup> and 12<sup>th</sup> thoracic interface. This exposure shall be done by a plant representative at least 10 minutes prior to official evaluations conducted by the AMS agent. The resulting exposed longissimus dorsi muscle shall be perpendicular to the outside skin surface of the carcass at an angle toward the hindquarter which is slightly greater (more nearly horizontal) than the angle made by the 13<sup>th</sup> rib with the vertebral column.

**B. Ribeye Size** – Veal ribeye size between 7.0 – 8.0 square inches.

C. **Lean Color** – Veal color of light grayish pink (Veal 1) per official United States Standards for Grades of Veal and Calf Carcasses

Cross references:

Color Score	Color Description	Reference
1.0	light pink	American Meat Science Association. <i>Meat Evaluation Handbook</i> .
1	pale pinkish gray to white	National Pork Producers Council. <i>Pork Quality Standards</i> .
2	grayish pink	National Pork Producers Council. <i>Pork Quality Standards</i> .

D. **Official Certification** – Carcasses that have met all the program requirements will be eligible for official certification by the AMS agent.

**AUTHORITY**

This service is provided by the USDA, AMS, LS Program, under the authority of the Agricultural Marketing Act of 1946, as amended; the Code of Federal Regulations (CFR) 7, Part 54.

**MARCHO FARMS PREMIUM VEAL RESPONSIBILITIES**

The costs of all grading and certification services performed by the AMS agent involving examinations, supervision, official documentation, and related services shall be the responsibility of the person, group, or plant requesting the service. Marcho Farms Premium Veal representatives must have any program changes approved by AMS prior to implementation.

**LABELING**

Labeling of Marcho Farms Premium Veal products shall be in compliance with Food Safety and Inspection Service regulations and LS Program's Beef Carcass Certification Program Policy – SP2. This product will be labeled as Sysco Brand Butcher's Block Reserve Veal.