

Appendix C

GRADING METHODS AND PROCEDURES

Grade Identification Codes, Grademarks, and Roller Brand for Beef and Bullock Carcasses and Cuts (Option 2)

USDA Prime, Choice, Select

① Official meat grading hammer anywhere on loin.

Final Grade Identification for Carcasses and Cuts

Quality Only



Quality and Yield



Yield Only



Identification for all other grades (USDA Standard, Commercial, Utility, Cutter, Canner, Cull)

② Carcasses or wholesale cuts are identified by full or abbreviated grade name using the grade band.

 Class (Bullock)

