



Operational Guidance on Refrigeration Codes for Boxed Beef Sales

Issue: Shelf life differences regarding beef products.

Livestock, Poultry and Grain Market News (LPGMN) Position: Livestock Mandatory Reporting regulations define aged product in beef reporting as Refrigeration Code 3 (Fresh 14+ days), however this single figure does not address the significant difference in shelf life between various beef products. The Refrigeration Code 3 specification was intended for whole muscle cut items, whereas ground beef, beef trimmings and boneless processing beef have a reduced shelf life comparison. Therefore LPGMN recognizes a specification of Fresh 7+ days for ground beef, beef trimmings and boneless processing beef to be aged product.

LPGMN Guidance: Packers will submit to AMS whole muscle cut item beef sales that are 14+ days from the date of manufacture to scheduled delivery date as aged product Refrigeration Code 3 (Fresh 14+ days) on the LPS-126 Boxed Beef Daily Report form.

Packers will submit to AMS ground beef, beef trimmings and boneless processing beef sales that are 7+ days from the date of manufacture to scheduled delivery date as aged product and entered in as Refrigeration Code 3 (Fresh 14+ days) on the LPS-126 Boxed Beef Daily Report form.

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Approved by _____

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