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Beef Carcass Evaluation Service

An improved service to the livestock industry--a detailed method of certifying evaluations of carcasses from specific slaughter cattle--has been developed by the Livestock Division of USDA's Consumer and Marketing Service.

The service provides a means of positively identifying a carcass with the live animal. Many beef cattle producers, breed associations, agricultural colleges, and others interested in beef cattle improvement have asked for this type of service.

For several years, the Livestock Division's Meat Grading Branch has provided a limited service of supplying carcass evaluations. But no satisfactory means of maintaining animal identity through the slaughtering process has been available. Consequently, carcass data could be furnished only informally--on carcasses which were pointed out to graders after the animals were slaughtered.

The new carcass evaluation service is based on positive identity between the live animal and its carcass. It is, therefore, suitable for use in sire evaluation and other performance testing programs. The carcass evaluation service will provide any or all of the information listed on the "Beef Carcass Evaluation"

form, shown on page 2. On request, USDA meat graders will furnish any additional information which they can readily provide.

HOW TO APPLY

When a producer wants a certification of the carcass grade and other factors of his cattle, here's what he does:

He arranges to have his cattle slaughtered in either a Federally inspected packing plant or a non-Federally inspected plant which is approved to receive the Federal meat grading service. He obtains the packer's permission to have the carcasses evaluated by a Federal meat grader. The producer and the packer decide which of them will be billed for the cost of the evaluation service.

Then the producer requests the carcass evaluation service from the nearest office of the Meat Grading Branch; these offices and their telephone numbers are listed on page 4. When requesting the service, the producer tells the Meat Grading Branch office what information he wishes certified, the number of animals involved, the date and approximate time of slaughter, and who is to be billed for the service.

U.S. DEPARTMENT OF AGRICULTURE

CONSUMER AND MARKETING SERVICE

C&MS-8
(Formerly AMS-525)

LIVESTOCK DIVISION

Slightly Revised APRIL 1965.

BEEF CARCASS EVALUATION

USDA NO.	OTHER IDENTIFICATION	BREED (<i>As supplied by owner</i>)	MEAT GRADING CERTIFICATE NO.
NAME OF PRODUCER		NAME OF PACKER	

1. YIELD FACTORS

CARCASS WEIGHT (<i>From packer's hot weight tag</i>) _____ lbs.	FAT THICKNESS (<i>Inches, nearest 1/10 in.</i>) Actual: _____ Adj: _____	RIB EYE AREA - FROM GRID (<i>Inches, nearest 1/10 sq. in.</i>) _____ sq. in.	KIDNEY, PELVIC, AND HEART FAT Estimated _____ %
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2. MATURITY AND MARBLING

DEGREE OF MARBLING: _____	MATURITY OF CARCASS: (<i>Check one</i>)		
	<input type="checkbox"/> VERY YOUNG	<input type="checkbox"/> APPROACHING MAXIMUM MATURITY (<i>Prime, Choice, Good, and Standard</i>)	
	<input type="checkbox"/> INTERMEDIATE	<input type="checkbox"/> MATURE	

3. OTHER QUALITY FACTORS

TEXTURE OF MARBLING (*Check one*)

FINE MEDIUM COARSE

COLOR OF LEAN (*Check one*)

VERY LIGHT CHERRY RED CHERRY RED SLIGHTLY DARK RED MODERATELY DARK RED DARK RED VERY DARK RED BLACK

FIRMNESS OF LEAN (*Check one*)

VERY FIRM FIRM MODERATELY FIRM SLIGHTLY SOFT SOFT VERY SOFT EXTREMELY SOFT

TEXTURE OF LEAN (*Check one*)

VERY FINE FINE MODERATELY FINE SLIGHTLY FINE SLIGHTLY COARSE COARSE VERY COARSE



(SIGNATURE OF GRADER)

(DATE)

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TAGGING THE CATTLE

The Meat Grading Branch office furnishes the producer a numbered back tag for each animal in the lot and a form for listing the tag number placed on each animal. The producer attaches this back tag high on the right shoulder of each animal, with a good adhesive so he's sure the tags won't be lost in the handling of the animals. THIS IS VERY IMPORTANT! Positive identification of the carcass depends entirely upon the proper identification of the animal at the time of slaughter.

The producer furnishes the Federal meat grader with three copies of a list showing the numbers of the tagged cattle. One copy is used as a check-off list by the kill-floor inspector or grader, one copy is for the grader's records, and one copy is attached to the producer's copy of the meat grade certificate.

MAINTAINING IDENTITY

In Federally inspected packing plants, the kill-floor inspector attaches to each carcass a "tamper-proof" metal tag corresponding to the back tag number of the live animal. This provides a positive means of identifying the carcass in the chill cooler.

In non-Federally inspected plants which have been approved to receive Federal meat grading service, the same procedure is followed except that the Meat Grading Branch may choose to have either a Federal meat grader or a local inspector identify the carcasses on the kill-floor.

EVALUATING AND REPORTING

After the carcasses have been chilled thoroughly, the meat grader evaluates each carcass for each of the factors requested by the producer and enters his findings on the "Beef Carcass Evaluation" form.

In accordance with the arrangements made for billing, the Meat Grading Branch charges for the carcass evaluation service at a rate of \$7.40 per hour for the grader's time, plus 20 cents per head for the inspector's kill-floor identification of carcasses in Federally inspected plants, plus any travel expenses incurred by the grader.

The producer who requested the service is mailed one copy of the meat grade certificate on the carcasses and two copies of each "Beef Carcass Evaluation" form to give him an accurate carcass evaluation of the cattle on which he requested this service.

WHERE TO APPLY

Direct your request for the Beef Carcass Evaluation Service to: Meat Grading Branch, Livestock Division, Consumer and Marketing Service, U.S. Department of Agriculture, at the following addresses:

50 Seventh St., N.E. Room 245 Atlanta, Ga. 30323	403 Livestock Exch. Building Denver, Colo. 80216	5555 Eastern Avenue Bldg., 6, Section C (Los Angeles) Bell, Calif. 90201	P.O. Box 187 27 Livestock Exch. Building National Stockyards, Ill. 62071
Room 604-C U. S. Customs House Philadelphia, Pa. 19106	Iowa Building Room 205 Des Moines, Iowa 50309	630 Sansome St. Room 717 San Francisco, Calif. 94111	605 Federal Office Building Seattle, Wash. 98104
Livestock Exch. Building Room 522 Chicago, Ill. 60609	233 Livestock Exch. Bldg. Fort Worth, Texas 76106	346 Broadway Room 619 New York, N.Y. 10013	225 Livestock Exch. Building Sioux City, Iowa 51107
Livestock Exch. Building, Room 23 Cleveland, Ohio 44102	760 Livestock Exch. Building Kansas City, Mo. 64102	609 Livestock Exch. Building Omaha, Nebr. 68107	201 Federal Building South St. Paul, Minn. 55076