



Certified Texas Beef Program G-155 Specification

1 REQUIREMENTS

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

- a) Classed as Steer or Heifer carcasses only¹;
- b) U.S. Prime Choice or Select with the following marbling scores:
 - 1) Certified Texas Beef, Prime and have a minimum marbling score of Slightly Abundant^{00 1};
 - 2) Certified Texas Beef, Premium Choice with minimum marbling score of Modest^{00 1}.
 - 3) Certified Texas Beef, Choice with minimum marbling score of Small^{00 1}.
 - 4) Certified Texas Beef, Select with minimum marbling score of Slight^{00 1}.
- c) Less than 30 months of age with lean color, texture and firmness meeting the requirements for A maturity¹.
- d) Practically free (not detracting from visual quality) of capillary rupture in the ribeye muscle;
and
- e) Free of “dark cutting” characteristics.

2 CERTIFICATION

Carcasses to be examined for compliance with this specification will 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 (FSIS) regulations [9 CFR part 317.2](#), [9 CFR part 412.1](#), policy guidelines found at [FSIS: Labeling and Label Approval website](#) and [FSIS: Claims Guidance website](#) and QAD procedures including [QAD 107: Requirements for Grading Terms on Meat Product Labeling](#).

¹ Determined in accordance with the “Official United States Standards for Grades of Carcass Beef.”



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.

Chad Nelson, National Meat Supervisor
Standards and Specifications Division
Livestock & Poultry Program