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3. In § 53.204, paragraph (c)(1) is revised to read as follows:

§ 53.204 Specifications for official U.S. standards for grades of slaughter steers, heifers, and cows (quality).

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(c) *Select.* (1) The Select grade is limited to steers, heifers, and cows with a maximum age limitation of approximately 30 months. Slaughter cattle possessing the minimum qualifications for Select have a thin fat

about 30 months of age. However, bullocks develop carcass indicators of maturity at younger chronological ages than steers. Therefore, the approximate age at which bullocks develop carcass indicators of maximum maturity is shown herein as 24 months rather than 30 months.

covering which is largely restricted to the back and loin. The brisket, flanks, twist, and cod or udder are slightly full and the muscling is slightly firm.

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PART 54—MEATS, PREPARED MEATS, AND MEAT PRODUCTS (GRADING, CERTIFICATION, AND STANDARDS)

1. The authority citation for Part 54 is revised to read as follows:
Authority: 7 U.S.C. 1622 and 1624.

2. Section 54.104 is amended by removing the word “Select,” in paragraph (n), revising the third and fifth sentences in paragraph (o), and revising Figure 1 to read as follows:

§ 54.104 Application of standards for grades of carcass beef.

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(o) * * * The Prime, Choice, Select, and Standard grades are restricted to beef from young cattle; the Commercial grade is restricted to beef from cattle too mature for Prime, Choice, and Standard; and the Utility, Cutter, and Canner grades may include beef from animals of all ages. * * * Except for the youngest maturity group and the Choice grade in the second maturity group, within any specified grade, the requirements for marbling increase progressively with evidences of advancing maturity. * * *

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