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7. § 54.106 is amended by revising the third sentence in paragraph (b)(3), revising paragraphs (c)(1) and (c)(2) and removing paragraph (c)(3) to read as follows:

§ 54.106 Specifications for official United States standards for grades of carcass beef (quality-steer, heifer, cow).

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(b) * * *

(3) * * * In carcasses throughout the range of maturity included in this group, a minimum modest amount of

marbling is required (see Figure 1) and the ribeye muscle is slightly firm.

(c) *Select* (1) For carcasses throughout the range of maturity permitted in the Select grade, the minimum degree of marbling required is a minimum slight amount (see Figure 1) and the ribeye may be moderately soft.

(2) Carcasses in the maturity group permitted range from the youngest that are eligible for the beef class to those at the juncture of the two youngest maturity groups, which have slightly red and slightly soft chine bones and cartilages on the ends of the thoracic

vertebrae that have some evidence of ossification. In addition, the sacral vertebrae are completely fused and the cartilages on the ends of the lumbar vertebrae are nearly completely ossified. The rib bones are slightly wide and slightly flat and the ribeye muscle is slightly light red in color and is fine in texture.

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Lon Hatamiya,
Administrator.
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