

Appendix 3.17-B

Comparison of Chilean Beef Norms and USDA Beef Quality Grades

Chilean Beef Norm	USDA Beef Quality Grade
<p>V.</p> <ul style="list-style-type: none"> • Young bulls with milk teeth (10-24 months); Fat Score 1, 2, and 3. • Steers, heifers, and young cows with 4 permanent teeth (10-34 months); Fat Score 1, 2, and 3. 	<p><i>USDA Prime, USDA Choice, and USDA Select.</i></p> <ul style="list-style-type: none"> • Young beef (steers and heifers) less than 42 months. Slight and above marbling.
<p>C.</p> <ul style="list-style-type: none"> • Steers and cows with 6 permanent teeth (35-42 months); Fat Score 1, 2, and 3. 	<p><i>USDA Standard.</i></p> <ul style="list-style-type: none"> • Young beef (steers and heifers) less than 42 months. Practically devoid to small marbling.
<p>U.</p> <ul style="list-style-type: none"> • Adult and old cows with 8 or leveled permanent teeth (over 43 months); Fat Score 1, 2, and 3. • Bulls and bullocks with 4 permanent teeth and over; Fat Score 1, 2, and 3. • Oxen with 8 permanent teeth (43-58 months); Fat Score 1, 2, and 3. 	<p><i>USDA Commercial, USDA Utility, USDA Cutter, and USDA Canner.</i></p> <ul style="list-style-type: none"> • Mature cows over 42 months. Practically devoid to small marbling.
<p>N.</p> <ul style="list-style-type: none"> • All classes but calves, no teeth requirements; Fat Score 0. • Third degree bruised carcasses of any class; Fat Score 1, 2, and 3. 	<ul style="list-style-type: none"> • USDA has separate classification and grade system for bullocks (young bulls under 24 months of age) from USDA Utility to USDA Prime. Mature bulls are not eligible for USDA quality grades (eligible for yield grades only).
<p>O.</p> <ul style="list-style-type: none"> • Male and female calves with milk teeth (up to 9 months); no 	<p><i>United States Standards for Grades of Veal and Calf Carcasses.</i></p> <ul style="list-style-type: none"> • There are five official USDA

Fat Score requirements.	grades for veal and calf carcasses: <i>USDA Prime, USDA Choice, USDA Good, USDA Standard, and USDA Utility.</i> These grades are based on conformation, maturity (under 9 months determined mostly by lean color) and feathering and flank fat streaking (quality).
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