TABLE 1—PORK CARCASS QUALITY GRADE BASED ON LEAN COLOR AND MARBLING 13—Continued

<table>
<thead>
<tr>
<th>Quality grade</th>
<th>Lean color score</th>
<th>Lean marbling score</th>
</tr>
</thead>
<tbody>
<tr>
<td>USDA Select</td>
<td>2 Greater than or equal to 2.</td>
<td></td>
</tr>
</tbody>
</table>

13 Methods of analysis include assessing (a) factors that influence the decision to grade carcasses, (b) the following descriptions that provide a guide to the characteristics of barrow and gilt carcasses in each grade.

1. USDA Prime—Barrow and gilt carcasses in this grade have at least a slightly firm lean, a color score of 4 or 5, and a marbling score of 4 or greater.
2. USDA Choice—Barrow and gilt carcasses in this grade have at least a slightly firm lean, a color score of 3, and a marbling score of 2 or greater.
3. USDA Select—Barrow and gilt carcasses in this grade have at least a slightly firm lean, a color score of 2, and a marbling score of 2 or greater.

Request for Comments

AMS is soliciting comments from stakeholders about potential changes to the U.S. Standards for Grades of Pork Carcasses. This could also include any current and/or on-going research or industry practice that has relevance to this standard. AMS also invites comments about how those changes would be implemented in a voluntary pork grading system.

Dated: October 18, 2017.

Bruce Summers,
Acting Administrator, Agricultural Marketing Service.