



**Organización Internacional Agropecuaria**

— **Certificamos confianza y calidad**

## ***OIA NORMATIVE DOCUMENT***

**DNE OIA N° 025**

**ANGUS BEEF**

**- QUALITY ATTRIBUTE -**

**ARGENTINE ANGUS BEEF**

Version 3.0 – December 2019

### **ORGANIZACIÓN INTERNACIONAL AGROPECUARIA S.A.**

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## 1. OBJECT

This normative document DNE N °025 corresponding to ANGUS BEEF, defines "ARGENTINE ANGUS BEEF" attribute, its quality specifications of cattle and meat for certification.

## 2. REACH

It applies to cuts of meat that meet the specifications of the Aberdeen Angus breed to be certified under this OIA Normative Document according to the attribute mentioned above.

## 3. QUALITY ATTRIBUTE

The attributes defined in terms of their correct identification depending on compliance, are indicated below in their Spanish and English versions.

### ARGENTINE ANGUS BEEF / CARNE ANGUS ARGENTINA

## 4. DEFINITION

- **SPECIAL / GOOD:** Beef cattle of superior quality.
- **SELECTED TROOP:** Number of animals that make up a troop proposed by the processing establishment that meets the conditions required in this Normative Document to qualify as Aberdeen Angus breed.
- **IDENTIFIED:** Those carcasses or half carcasses that meet the conditions of: phenotypic evaluation and age (dental chronometry), according to the specifications detailed in this Normative Document.
- **ACCEPTED:** Those carcasses or half carcasses previously identified that meet the quality requirements (classification, conformation and termination), according to the specifications detailed in this Normative Document.
- **APPROVED:** Those carcasses or half carcasses previously **ACCEPTED** that complete the minimum marbling degree (SLIGHT / USDA), according to the specifications detailed in this Normative Document.
- **REJECTED:** Those carcasses or half carcasses that must be removed from the process at any stage of the process.

## 5. SPECIFICATIONS



## 5.1. IDENTIFICATION BY PHENOTYPE AND DENTITION

### 5.1.1. PHENOTYPE

Cattle chosen for "ARGENTINE ANGUS BEEF" Certification, must be black or red, solid fur, characteristic of the Aberdeen Angus breed, which must predominate on the body surface by approximately 66%, not accepting characteristic animals of dairy breeds with white towards the flanks or distributed on the sides in the form of spots (overism). They may have white or white spots.

Animals with unmistakable signs of Indica influence are also excluded. Tabby fur, drooping ears, prominent gibbons, etc., that is, greater than 25% of the Indica breed).

Animals with fixed horns are not accepted.

### 5.1.2. DENTITION / DENTAL CHRONOMETRY

Eligible carcasses come from young animals. The maturity characteristics of these are determined by dental chronometry and the channels chosen should not come from animals with more than FOUR (4) permanent incisive teeth.

## 5.2. ACCEPTANCE

### 5.2.1. CLASSIFICATION

The following categories are accepted:

- Young steers.
- Heifers.

### 5.2.2. TYPIFICATION

The carcasses that are qualified with the following typifications according to the Official grading System in force in the Argentine Republic:

	CONFORMATION	TERMINATION
Young steers	A and B	1, 2 and 3
Heifers	A and B	1, 2 and 3

Animals with gibbs must not exceed a height of FIFTY (50) millimeters, which is measured from the extension of the upper line of the back and perpendicularly from the center of the gib to the beginning of the covering fat.

## 5.3. APPROVAL BY MARBLING



Accepted half carcasses enter the beef cutting room for quartering and cross-section of the Longissimus Dorsi muscle is performed, at the level of the interface between the TENTH SECOND (12th) and THIRTEENTH (13th) rib or between the TENTH (10th) and the TENTH FIRST (11th) rib and its corresponding dorsal vertebrae, or according to the requirements of the different markets.

Once the cut is made and after 5 to 10 minutes for muscle oxygenation, Marbling (intramuscular fat) is observed compared to the "SLIGHT" grade pattern used in the official USDA standards (©. 1981 National Livestock and Meat Board, USA). Pieces that match or exceed that pattern are accepted. (See Annex II).

The place of observation of this requirement must have sufficient lighting.

#### 5.4. BEEF CUTTING

From the approved quarter carcasses, the pieces are detached and the anatomical cuts are prepared, which shows:

- Color of the cutting surface: it is characteristic red of the processed meat correctly. The observation of alterations of color, such as the so-called "dark cutting" (dark cutting) will be reason for the rejection of the piece.
- Muscle vascularization characteristics: The presence of bruises is a cause of rejection.

### 6. PRODUCT IDENTIFICATION

Meat cuts that have been certified in compliance with this Normative Document must be identified with the attribute "ARGENTINE ANGUS BEEF" as shown in Annex I.

### 7. RECORDS

The establishment under certification must have a documentation system that contains at least the following aspects:

- Description of the production / preparation method: Include the characteristics and requirements of this Normative Document and its form of compliance, parameters used for monitoring, documentary structure that allows verifying compliance with the attribute and traceability throughout the processing from the raw material (animals) to the final product (cuts of meat), etc.
- Procedures for self-control: Describe the procedures for activities, controls, distribution of responsibilities, records, etc.

Records must be saved for 3 years.

## 8. ANNEXES

**ANNEX I** - IDENTIFICATION OF THE "ARGENTINE ANGUS BEEF".

**ANNEX II** - SLIGHT grade standard used in the official USDA standards (© .1981 National Livestock and Meat Board, USA).



**ANNEX I - IDENTIFICATION OF THE "ARGENTINE ANGUS BEEF" ATTRIBUTE.**

**1) Beef cuts external identification**

The operator in case of using external labels in the packaged cuts must indicate at least the following:

**Company Name: ----- Logo Company Elaboration**

**Facility Oficial N° SENASA:**

**Address: -----Phone: -----**

**PRODUCT NAME (ATTRIBUTE)**

**2) High impact internal label with packaged cuts**

**Company Name: ----- Logo Company Elaboration**

**SENASA N°**

**Cut Name**

**ARGENTINE ANGUS BEEF**

**OIA + Identification**

**3) Box**

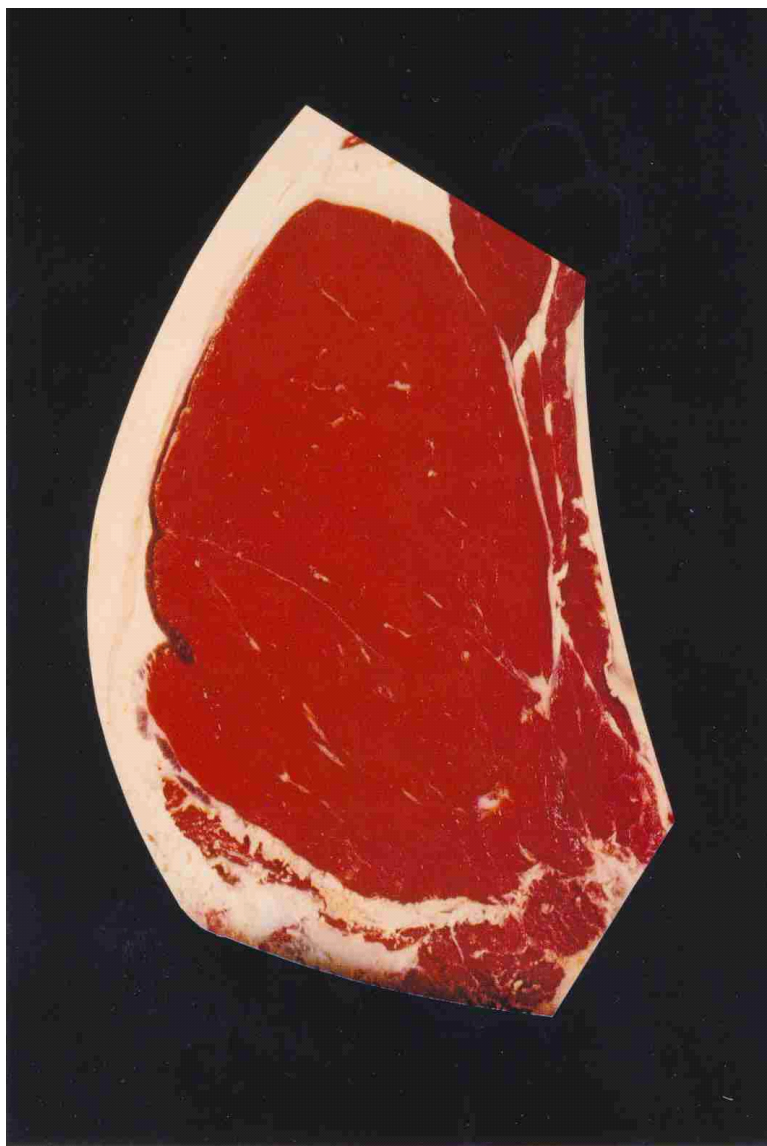
**Company Name: ----- Logo Company Elaboration**

**SENASA N°**



**CERTIFIED BY OIA  
SENASA - 280/01 RESOLUTION  
FOOD CERTIFICATION ENTITY  
SENASA Res. N°148/02 INSCRIPTION**

**ANNEX II – GRADE PATTERN "SLIGHT"**



**Slight (SI<sup>o</sup>)**

**ACCEPTABLE:** Minimum marbling "SLIGHT" or more.