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Mexico Proposes a Beef Grading System

Report Categories:

Trade Policy Monitoring

Livestock and Products

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Report Highlights:

On October 9, 2017 the Secretariat of Agriculture, Livestock, Rural Development, Fishery and Food (SAGARPA) posted on its website a draft regulation (known in Mexico as a NOM) in regards to a domestic grading system for beef. This NOM has not been officially published for public comment in Mexico's Federal Register. The NOM will have a domestic impact, and may affect beef and beef products intended for exports. No impacts on imports are foreseen at this time.

General information

On October 9, 2017 the Secretariat of Agriculture, Livestock, Rural Development, Fishery and Food (SAGARPA) posted on its website a draft Mexican Official Norm (NOM) in regards to a domestic grading system for beef. This NOM has been in development for several years. Once the draft has also been posted in Mexico's Federal Register (*Diario Oficial de la Federacion - DOF*), there will be a 60 day comment period. Prior to being published in the DOF, all draft NOMs typically go through a revision process at the Comisión Federal de Mejora Regulatoria (COFEMER).

Title of the publication: PROY-NOM-004-SAGARPA-2017, Beef.

Date of publication on SAGARPA's website: October 9, 2017.

Comment period: 60-calendar days from publication in the DOF.[1] Comments must be in Spanish with scientific evidence. Delivered physically or sent via e-mail to juan.linares@sagarpa.gob.mx.

Key Points

Currently there is not a beef grading system in Mexico. Through PROY-NOM-004 Mexico has proposed a domestic beef grading system with the goal of allowing consumers to choose quality beef and clarify characteristics. This grading system will stablish official quality classifications to avoid confusion regarding attributes of the beef in both the domestic and export markets. Specifically the classification system will be based on physical maturity and marbling characteristics.

This NOM will be mandatory if the producer wants to include one of the grading levels in their marketing/packaging, and is projected to be applied nationwide.

The document establishes four classifications for beef:

- *Premium* (also known as Prime)
- *Suprema* (also known as Choice)
- *Selecta* (also known as Select)
- *Estándar* (also known as Standard)

Products that do not meet the above classification will be considered "unclassified."

The text also includes seven types of classification regarding the marbling:

- *Ligeramente abundante* / Slightly abundant
- *Moderado* / Moderate
- *Modesto* / Modest

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[1] Found here once published for comment: www.dof.gob.mx

- *Poco* / Small
- *Ligero* / Light
- *Trazas* / Traces
- *Prácticamente desprovisto* / Practically devoid

Finally, this NOM also defines how to determine "maturity."

Besides these provisions, the draft includes specifications with which the establishments performing the classification must comply.

A courtesy translation of a selected excerpt of the NOM is below.

The full text can be found here in Spanish, including appendices, which include color photographs to assist in classification:
https://www.gob.mx/sagarpa/documentos/proy-nom-004-sagarpa-2017-carne-de-bovino-clasificacion-de-canales-conforme-a-sus-caracteristicas-de-madurez-fisiologica-y-marmoleo?idiom=es

FAS Comments

SAGARPA justifies the implementation of a Beef Grading System as a means to assure consumers that their purchases are as expected (i.e. of quality and priced correctly). SAGARPA also states that this classification system will correctly categorize beef based on attributes in order to avoid confusion in the domestic and export market.

The system laid out in this draft NOM is very similar to USDA's Beef Grading System through the Agricultural Marketing Service (AMS), including similar classification titles, marbling, and maturity descriptions. Currently, Mexican beef exports to the United States are not classified with the standards applied to U.S. produced beef. Mexican industry believes this undercuts their potential returns on high quality beef exported to the United States. It would appear that Mexico is also looking to expand their market in Chile through use of a grading system. Both the systems for the United States and Chile are listed in the bibliography of Mexico's draft NOM.

A potential handicap that this grading system may face is the different production systems currently functioning nationwide resulting in a wide variety of quality. Beef production in Southern Mexico is principally *Bos Indicus* cattle fed through grazing, while production in Northern Mexico is generally *Bos Taurus* cattle, which are mostly finished with grains/DDGs and have a greater amount of marbling.

No impacts on imports are foreseen at this time.

COURTESY TRANSLATION
This is not to be considered an official translation
(EXCERPTS ONLY – PLEASE SEE ORIGINAL DOCUMENT FOR FULL TEXT)

MEXICAN OFFICIAL NORM PROJECT - PROY-NOM-004-SAGARPA-2017, BEEF. - CLASSIFICATION OF CARCASSES ACCORDING TO PHYSIOLOGICAL MATURITY AND MARBLING CHARACTERISTICS.

The following interested parties participated in the drafting of this Mexican Official Norm Project:

- *Secretaría de Agricultura, Ganadería, Desarrollo Rural, Pesca y Alimentación*
- *Dirección General de Normalización Agroalimentaria.*
- *Agencia de Servicios a la Comercialización y Desarrollo de Mercados Agropecuarios (ASERCA).*
- *Servicio Nacional de Sanidad, Inocuidad y Calidad Agroalimentaria (SENASICA),*
- *Servicio de Información Agroalimentaria y Pesquera (SIAP).*
- *Coordinación General de Ganadería.*
- *Asociación Mexicana de Engordadores de Ganado Bovino, A.C. (AMEG)*
- *Consejo Mexicano de la Carne (COMECARNE).*
- *Instituto Nacional de Investigaciones Forestales Agrícolas y Pecuarias.*
- *Colegio de Postgraduados (COLPOS).*
- *Universidad Autónoma de Chapingo.*
- *Comisión Federal para la Protección contra Riesgos Sanitarios (COFEPRIS).*
- *Procuraduría Federal del Consumidor (PROFECO).*
- *Asociación Nacional de Establecimientos TIF (ANETIF).*
- *Consejo Nacional Agropecuario (CNA).*
- *Banuet Arrache y Asociados, S.C.*
- *Dirección General de Normas de la Secretaría de Economía.*
- *Normas y Evaluación Alimentaria S.A. de C.V. (NORMEVAL).*

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12. CONCORDANCE WITH INTERNATIONAL STANDARDS

0. INTRODUCTION.

The evolution of meat production in Mexico is the result of the complex interaction between the branches of livestock focused on the cattle and consumer preferences, the latter influenced by new trends in food consumption and the purchasing power of the population in general.
Thus, beef undoubtedly signals the trend in the meats in Mexico, a market in which there is a strong pressure on the habits consumption, since this tendency is influenced in the consumer's preference by the appearance of a series of ostentations on the quality and classification of the beef which do not always correspond to the reality of the product in relation to the characteristics thereof.

In this context, one of the accepted ways to endow with certainty and with it ordering the meat-in-carcass sector is to establish a quality that allows to inform about the attributes of the product, avoiding the confusion in the domestic market and in the export market and the arbitrary establishment of qualities that were not officially recognized, this line of regulatory action for the purpose as set forth in article 40, section XII of the Federal Law on Metrology and Standardization.

In this way, this Mexican Official Norm establishes the requirements and specifications necessary to establish a series of aspects to classify beef and thus provide the relevant information about quality, since this quality affects its physiological maturity and marbling attributes.

In this sense, the quality of the meat depends on its properties of physiological maturity and marbling, being its juiciness and softness the most important of between them. The juiciness is intimately linked with the marbling, while the softness is with the physiological maturity of the animal.

In this context, it is noted that the softness, juiciness and freshness of the meat are evaluated by maturity (bone, fat and muscle) and amount of fat present in each cut.

An objective classification of beef, will not only allow to know what the consumer is ingesting, but also offers the cattlemen the knowledge of the quality of its product, giving additional value added to this type of products.

With this Mexican Official Norm, it is projected that, once it takes effect, it will be implemented in domestic establishments that process, package, distribute or export of beef and whose intention is to show that it meets certain characteristics that correspond to one of the classifications indicated in this Official Mexican Norm.

Therefore, this Mexican Official Norm intends to establish the description of a beef grading system, as well as the physiological maturity and marbling characteristics of beef with a food focus that promotes authenticity, marking, permissible terms and conformity assessment procedures, including inspection and control mechanisms that allow the differentiation of products as per their physiological maturity and marbling characteristics, allowing the differentiation of products and representing an opportunity to add value to the production of beef in a differentiated segment.

1. OBJECTIVE.

This Official Mexican Norm establishes a system of classification of beef based on the characteristics of physiological maturity and marbling for that product, the marking and identification requirements, designations and conformity assessment procedures, including the inspection and control mechanisms that allow differentiation of meat of bovine in function of those physiological maturity and marbling characteristics.

2.   FIELD OF APPLICATION.

The Mexican Official Norm is mandatory nationwide.

This Mexican Official Norm applies to all interested parties that participate in the production-consumption chain, which includes the production, processing, maquila[2], process, distribution, marketing, advertising, export, storage, and/or other industrial activities, which are intended to show that beef meets the provisions of the classifications established in this Mexican Official Norm.

3.   REFERENCES.

For the correct application of this Mexican Official Norm the following Laws, Regulations, Agreements and Mexican Official Norms in force must be applied, or those that substitute or modify them:

     3.1   *Official Mexican Norm NOM-008-ZOO-1994, Soo-sanitary specifications for the construction and equiping of establishments for the slaughter of animals and those dedicated to the industrialization of meat products, published in the Official Gazette of the Federation on 16 November 1994.*

     3.2   *Official Mexican Norm NOM-009-Z00-1994, Sanitary processing of meat, published in the Official Gazette of the Federation on November 1994.*

     3.3   *Official Mexican Norm NOM-194-SSA1-2004, Products and services. Sanitary specifications in establishments dedicated to the slaughtering and care of animals for slaughter, storage, transportation and retail. Sanitary specifications of products, published in the Official Gazette of the Federation on September 18, 2004.*

     3.4   *Official Mexican Norm NOM-051-SCFI / SSA1-2010, General labeling specifications for food and non-food alcoholic pre-packaged-Commercial and sanitary information, published in the Official Gazette of the Federation on April 5, 2010.*

4.   DEFINITIONS AND ACRONYMS.

For the purposes of the correct interpretation and application of this Norm Official Mexican, the following definitions and acronyms must be used:

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[2] To carry out for a factory those specific steps of the process of manufacturing of a product that requires manual or unitary work.

4.1   Thoracic button: Cartilaginous area delimited in the distal part of the spinal apophasis of the thoracic vertebrae, which as the animal mature, is replaced by bone tissue, thus increasing its percentage relative to cartilage.

4.2   Carcass (of bovine): The body of the animal devoid of skin, head, viscera and feet.

4.3   Class: It is the descriptive denomination of each carcass that allows a differentiation and that characterizes them according to different attributes.

4.4   Classifier: Official Technician or qualified person posted to a certification body that carries out the classification work of carcasses, independently of the preliminary classification that can make the subject bound.

4.5   Meat color: It is the pigmentation of the muscular fibers of myoglobin that upon contact with the air acquires the characteristic tone of oxymyoglobin.

4.6   Cuts: These are the different portions derived from the cutting of a carcass intended for human consumption.

4.7   Heat removal: This is the process of gradual cooling of carcasses, and controlled in order to decrease or delay deterioration.

4.8   Individual identifier: It is the application of an official identification in such a way that it allows giving the distinction to the classification that the carcass has obtained, in accordance with the procedure approved by the Secretariat.

4.9   Physiological maturity: refers to the physiological age of the animal and not to their chronological age. It is the end result of the combination of the degree of muscle and bone maturity, the latter of greater importance for their determination.

4.10   Muscular maturity: Type of maturity determined by color and texture of the surface of the flesh on the long muscle of the back exposed after a deep cross cut.

4.11   Bone maturity: Type of maturity determined by the degree of ossification showing the sacral and lumbar vertebrae, and the thoracic buttons corresponding to vertebrae 10, 11 and 12, which, as the animal's age advances, changes in the shape and appearance of the vertebrae and ribs.

4.12   Marbling: It is the streaked appearance of fat that contrasts with the bundles of muscle fibers from the surface of a cut of meat.

4.13   Half carcass: Each one of the two parts of a carcass resulting of the longitudinal cut along the dorsal median line in the column with the exception of the tail remaining on one side of the carcass.

4.14   NOM: Mexican Official Norm.

4.15   *Thoracic button ossification: The physiological change of cartilaginous tissue by bone tissue in the cartilaginous portion of the thoracic buttons, which progresses gradually as the animal matured physiologically, increasing its relation to cartilage.*

4.16   *PPO: Average percentage of ossification.*

4.17   *Cooling: Is the storage between 0 to 4 ° C.*

4.18   *Secretariat (SAGARPA): The Secretariat of Agriculture, Livestock, Rural Development, Fisheries and Food.*

4.19   *Carcass classification system: It is a tool for identify and group carcasses with particular characteristics so that each class responds to certain physiological maturity and marbling characteristics in the raw meat obtained from these carcasses after been subjected to a technical study based on the specified parameters in this Mexican Official Norm.*

4.20   *Tenderness: It is the mechanical resistance and sensation to the cut when chewing the meat.*

4.21   *Texture: Attributes on the surface of a cut of meat, where the evaluation is performed, which forms the muscle fibers bundles, and which are perceptible through mechanical or tactile receivers. This is a synonym of softness and tenderness.*

4.22   *TIF: Federal Inspection Type as provided in the applicable regulations.*

5.   *UNITS, ABBREVIATIONS AND SYMBOLS.*

   5.1   % percent

6.   *CLASSIFICATION.*

For the purposes of this Mexican Official Norm, livestock carcasses shall be classified according to the following basic grades of quality:

   6.1   *Premium / also known as Prime.*

   6.2   *Suprema / also known as Choice.*

   6.3   *Selecta / also known as Select.*

   6.4   *Estándar / also known as Standard.*

*Products that do not meet the requirements of this Mexican Official Norm for each classification, will be considered "**unclassified**" and must not display on the carcass or on their labels, packaging, packaging,*

stamps, prints, inscriptions, advertising or distribution media, any of the classifications provided for in this paragraph without demonstrating that they comply with specifications for each classification, by this Mexican Official Norm.

6.5 CONSIDERATIONS PRIOR TO CLASSIFICATION.

6.5.1 Classification shall only be carried out on carcasses which have been refrigerated at least 24 hours.

6.5.2 To evaluate the marbling, color, and texture, the meat should be presented as a half-carcass with a deep transverse cut between the twelfth and thirteenth rib, long enough to completely expose the area of the long dorsal muscle, which is where the evaluation will be performed.

Note: This procedure allows the oxygenation of the surface of the area to be evaluated, stabilizing the color changes in the meat and fat that usually appear during the first minutes, improving the marbling contrast.

6.5.3 A 10-minute minimum period must occur from the moment the deep transverse cut is made until the evaluation of the long dorsal muscle.

6.6 CLASSIFICATION.

For the classification of the product the following aspects should be evaluated:

6.6.1 PHYSIOLOGICAL MATURITY To determine the physiological maturity of a carcass, the bone and muscle maturity should be assessed (see Table 1. Physiological Maturity Group), as they are the determinants for the organoleptic properties of beef, softness as one of the most important. The softness is linked with the physiological maturity of the animal.

In this context, it should be noted that the softness and freshness of meat should be assessed by means of an estimate of the maturity (bone and muscle), as well as the amount of fat present in each cut (marbling).

6.6.1.1 BONE MATURITY Bone maturity is assessed with anatomical features of some bones, mainly of the spine and ossification of thoracic buttons.

The evaluator should inspect the ossification evidence on the thoracic buttons, for this purpose, the Average Percentage of Ossification (PPO) is to be used as reference.

In order to evaluate bone maturity in a carcass, the two half-carcasses of the same animal in proximity, must be showed to the evaluator, allowing visualization of the sacral, lumbar and thoracic regions for the purpose of assessing maturity ossification;

The PPO is a mathematical estimate using the following formula:

$$PPO = \frac{(\% \, T10 + \% \, T11 + \% \, T12)}{3}$$

Where % T10, % T11 and % T12 correspond to the visual estimate of the percentage of bone tissue in relation to the cartilage of each of the corresponding buttons to the thoracic vertebrae, 10, 11, and 12 respectively. Appendix 2 shows the figures for the visual estimation of percentage of bone tissue.

When the PPO is less than 10% it corresponds to carcasses of young animals that are within the maturity group "A"; and if this indicator is presented in a range from 10% and up to 35% the maturity group for those carcasses is "B." Carcasses that do not fall into the "A" or "B" will be considered as outside of the classification (no-roll).

6.6.1.2 MUSCLE MATURITY *Pertaining muscle maturity, the color and texture of the long dorsal muscle is evaluated. The color of the meat intensifies to a tone darker and the texture becomes more irregular with the corresponding age advances.*

TABLE 1. PHYSIOLOGICAL MATURITY GROUP.

Maturity Group		
Evaluated Appearance	*A (9 to 30 months)*	*B (30-42 months)*
Sacred Vertebrae	*Without ossification. Well separated by intervertebral cartilage.*	*Ossified. Vertebral bodies completely merged.*
Lumbar Vertebrae	*Marginal dorsal cartilage in apophysis of lumbar vertebrae without ossification.*	*Dorsal marginal cartilage in the apophysis of lumbar vertebrae practically ossified.*
Percentage Average of PPO Ossification	*0-10%*	*11-35%*
Appearance of the Ribs	*Narrow and oval.*	*Slightly broad and flat*
Color of Meat	*Cherry red*	*Lightly cherry red - dark red.*

6.6.2 MARBLING. *The amount and distribution of marbling inside the long dorsal muscle after the middle carcass has been presented with the deep transverse cut must be verified, granting different categories of abundance.*

In terms of abundance the following categories are recognized:

6.6.2.1   *Slightly abundant,*

6.6.2.2   *Moderate*

6.6.2.3   *Modest,*

6.6.2.4   *Small,*

6.6.2.5 Light,

6.6.2.6 Traces, and

6.6.2.7 Practically devoid.

6.6.3 INTEGRAL CLASSIFICATION.

6.6.3.1 Once the determination of the physiological maturity and the degree of marbling is made, these two factors must be combined to grant the class to beef under the following integrated classification system:

TABLE 2. INTEGRAL CLASSIFICATION.

MARBLE GRADE	MATURITY	
	A (9-30 MONTHS)	B (30-42 MONTHS)
Slightly Abundant	PREMIUM	
Moderate	SUPREMA	
Modest		
Small		
Light	SELECTA	
Traces	STANDARD	
Practically devoid		

6.6.3.2 The classification should be performed on each half carcass. In the case of finding difference in the class between half-carcasses of the same animal, they shall be highest class obtained for both.

6.2.3.3 The classification obtained by the carcass shall apply to the cuts derived from it.

6.2.3.4 Carcasses of any age that have not been classified shall be considered *"unclassified"*, and must not show on the carcass or on its labels, packaging, packaging, seals, impressions, inscriptions, advertising or media distribution, any of the classifications provided for in this Mexican Official Norm.

7. SPECIFICATIONS OF THE ESTABLISHMENTS IN WHICH CLASSIFICATION IS PERFORMED

The establishments in which classification is carried out should guarantee that they comply with the following provisions:

7.1 Comply with current regulations applicable in establishments of processing of meat products.

7.2 Present the carcasses on rails that are easily accessible;

7.3 Have tools and utensils suitable for cutting the deep transverse cuts in carcasses;

7.4 *Have an area with controlled temperature throughout the process of carcass classification not exceeding 10 ° C;*

7.5 *The areas designated for classification must be illuminated so as to guarantee the correct visualization of the half carcasses by the classifier;*

7.6 *If classification in chain operation is performed, provide an off-switch to stop the operation when the classifier considers it necessary;*

7.7 *Provide the classifier with the appropriate facilities in such a way that the deep transverse cut of the half-carcasses is at a height below the shoulders of the classifier; and*

7.8 *Have traceability programs and/or procedures that permits identification of carcass of origin with the corresponding cuts.*

8. **QUALITY INFORMATION.**

8.1 **OF THE IDENTIFICATION.**

8.1.1 *The sealing shall be carried out exclusively on those carcasses which have been inspected and approved in accordance with the regulations in force.*

8.1.2 *Establishments must have a specific place to carry out this practice; also, it shall be carried out in carcasses which have been refrigerated for a period of 24 to 48 hours.*

8.1.3 *The carcasses shall be sealed under a procedure authorized by the Secretariat, with exclusive stamps identifying the class obtained with food grade inks; which shall not alter or hide any other seal.*

8.1.4 *The characteristics of the seals for the classification shall be established by the certification bodies and authorized by the Secretariat.*

8.1.5 *The carcass identification shall contain the following:*

8.1.5.1 *Owner;*

8.1.5.2 *Slaughter plant;*

8.1.5.3 *Date and time of slaughter; and*

8.1.5.4 *Weight of the carcass.*

8.2 **INFORMATION ON THE PACKAGED OR PREPACKAGED PRODUCT**

In addition to the applicable regulations, the labeling of pre-packaged products subject to this Mexican Official Norm, must comply with the following:

8.2.1 *Products shall not be described or presented with words, texts, dialogues, illustrations, images, designations of origin and other descriptions referring to or suggest, directly or indirectly, any classification which could confuse, or which may induce the consumer to assume that the product has a classification for which it is not certified.*

8.2.2 *Products should include only one of the classifications provided for in this Mexican Official Norm, in case of complying with the specifications for each class, otherwise, it may bear the term "not classified" and may not display on the carcass or its labels, packaging, packaging, stamps, impressions, inscriptions, advertising or means of distribution, any of the classifications without demonstrating that they comply with the specifications for each classification by this Official Norm Mexican.*

9. ASSESSMENT OF CONFORMITY.

9.1 *The conformity assessment for the classification of meat from bovine animal provided for in this Mexican Official Norm shall be performed by certification bodies accredited and approved in accordance with the of Product Certification in accordance with the international regulations agreement in force and approved in terms of the Federal Law on Metrology and Standardization.*

The certification model applied to product should include 100% inspection of the carcasses and those certified should be issued for the lot of products.

9.2 *The profile of the technician on the classification of bovine carcasses you must meet the following requirements:*

9.2.1 *Two years of experience in the meat sector.*

9.2.2 *Pass the theoretical and practical examination applied by the Certification Body, previously endorsed by SENASICA.*

9.3 *In the event that it is intended to bear any of the classifications provided for in this Mexican Official Norm, a certificate shall be issued by an accredited certification body and approved in terms of the provisions of the Federal Law on Metrology and Standardization.*

9.4 *The certification body shall carry out the issuance of certificates which must include at least the following data:*

9.4.1 *Name and address of the establishment in which the classification took place;*

9.4.2 *Identification number of the establishment where it is classified designated by the certification body;*

9.4.3 *Certificate number;*

9.4.4 *Duration of the certificate;*

9.4.5 *Name, address and identification of the certification body;*

9.4.6 *Place and date of issue; and*

9.4.7 *Signature of staff designated by the certification body which indicates the validity of the certificate.*

9.5 *The accredited and approved Certification Body shall draw up result reports which will include:*

9.5.1 *Name and address of the company in which the classification was done;*

9.5.2 *Identification of the certificate assigned by the certification body derived from the evaluation to the establishment;*

9.5.3 *Number of carcasses and their class obtained;*

9.5.4 *Quantity of product classified;*

9.5.5 *Date and time at which classification was made;*

9.5.6 *Lots of the classified carcasses;*

9.5.7 *Name, signature, and stamp of personnel responsible for classification; and*

9.5.8 *Certification Body to which they belong.*

9.6 *The Certification Body when assessing conformity with this Official Mexican Norm should consider as minimum:*

9.6.1 *An annual evaluation;*

9.6.2 *Ask the classifying staff to deliver monthly reports, in which they must indicate the number of classified carcasses, lots of carcasses, classification obtained by each carcass, quantity of product classified; and*

9.6.3 *Having a register of the classification staff, including the Establishments for which they provide their services.*

9.7 *The Certification Body shall deliver to SAGARPA a monthly report of the activities carried out by the classifier and a report at the end of the year, including at a minimum:*

    9.7.1 *Companies in which the classification activities were carried out;*

    9.7.2 *Dates and times in which they carried out the activities of classification;*

    9.7.3 *The number of carcasses classified and the class obtained; Y*

    9.7.4 *Quantity of product classified.*

9.8 *The classification shall apply to each of the carcasses designated and the classifier personnel must carry out the corresponding records.*

9.9 *The seals shall be the responsibility of the personnel assigned to the certification who should monitor their proper use.*

9.10 *The Certification Body shall refrain from carrying out its activity if the following circumstances occur when:*

    9.10.1 *Light at the place of classification is not sufficient or it is only natural;*

    9.10.2 *The place designated to carry out the classification activity is the loading platforms and rails whose use is for loading of carcasses for sending;*

    9.10.3 *The carcasses are too moist or frozen to preserve the seal that identifies its classification;*

    9.10.4 *The surface of the long dorsal muscle is dry, old, frozen, or with a deep transverse cut unsuitable in such a way that the marbling color and texture are unable to be determined;*

    9.10.5 *There is a considerable amount of bloody tissue in the long dorsal muscle; and,*

    9.10.6 *If there is evidence of any kind of influence that would alter the characteristics of the long dorsal muscle.*

10. SURVEILLANCE.

The verification and monitoring of this Official Mexican Norm is under of SAGARPA in accordance with its powers, which may at any time carry out verification visits to the facilities and establishments of the products subject to its field of application. In order to carry out such verification, it is to apply the the applicable legal framework and the provisions contemplated in the Evaluation Chapter of the Conformity of this Official Mexican Norm.

For this purpose, the personnel authorized by the units may request the documents or the necessary evidence for it.

In accordance with article 96 of the Federal Law on Metrology, the producers, owners, their subordinates or managers of industrial establishments or commercial establishments where the process of classification of the products object of this Mexican Official Norm are realized; they will have obligation to grant access and provide the necessary facilities to the authorized by the Secretariat or by the competent authorities in order to conduct verification.

11.   BIBLIOGRAPHY.

11.1 Federal Law on Metrology and Standardization, published in the Federal Register[3] on July 1, 1992 and its modifications.

11.2 Regulation of the Federal Law on Metrology and Standardization, published in the Federal Register on January 14, 1999.

11.3 Official Mexican Norm NOM-051-SCFI / SSA1-2010, General labeling specifications for food and non-food alcoholic pre-packaged-Commercial and health information, published in the Federal Register on April 5, 2010.

11.4 Official Mexican Norm NOM-251-SSA1-2009, Hygiene Practices for the processing of foods, beverages or food supplements, published in the Federal Register on March 1, 2010.

11.5 NMX-FF-078-SCFI-2002, Livestock Products – Bovine Meat in Carcass - Classification (Canceling NMX-FF-078-1991). Published in the Federal Register on October 3, 2002.

11.6 Law 19162 of the Republic of Chile establishing an obligatory system of classification for cattle, classification and nomenclature of their meat, and regulating the operation of slaughterhouses, refrigeration, and establishments of the meat industry.

11.7 United States Standards for Grades of Slaughter Cattle promulgated by the Secretary of Agriculture under the Agriculture Marketing Act of 1946 (60 Stat. 1087; 7 U.S.C. 1621-1627) as amended and related authority in the annual appropriation for the Department of Agriculture. The standards are reprinted with effective amendments July 1, 1996.

12. CONCORDANCE WITH INTERNATIONAL STANDARDS.
This Official Mexican Norm is not equivalent to any international standard; there is no reference at the time of its elaboration.

TRANSITORY ARTICLES.

FIRST: This Draft Mexican Official Norm will be available to interested parties to submit their comments, during the 60 days following publication in the Federal Register.

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[3] Known as the Diario Oficial de la Federación

SECOND: This Draft Official Mexican Norm will be available of the interested parties to consult the color of the appendices in the following link: www.dof.gob.mx

Mexico City, June 21, 2017
The General Director of Agrofood Regulation from the Secretariat of Agriculture, Livestock, Rural Development, fishery and Food.

Juan Jose Linares Martinez