

February 27, 1976

USDA Revises Beef Grades

Under revised standards now in effect all graded beef will be checked for both eating quality and the percentage of retail cuts in a carcass. Previously, beef was graded for either quality or yield, or both.

U-S-D-A officials say this change should give carcass beef buyers and sellers a more accurate indication of the meat's market value. The yield grade requirement should also encourage production of thick-musclcd beef with a minimum of excess fat.

Conformation...the shape of the carcass...will be eliminated as a factor in determining quality since it does not affect the edibility of beef.

The top quality grades...U-S prime and choice...will contain slightly leaner beef and provide more uniform eating quality. The revision will also narrow the range of beef that qualified as U-S good, the third quality level.

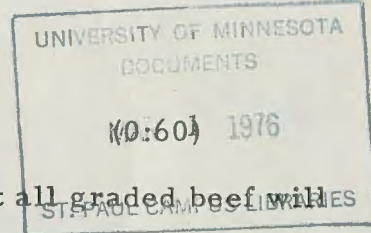
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A New Food: Space Cheese

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The National Aeronautics and Space Agency is looking for a complete meal--high in nutrition--with a fairly long shelf life. With funds from University of Minnesota's Agricultural Experiment Station, food scientists are working on the technology for such a meal. They emphasize that the food industry would have to develop the product.

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