



Designation: F2925 – 11

Standard Specification for Tenderness Marketing Claims Associated with Meat Cuts Derived from Beef¹

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1. Scope

1.1 This specification covers requirements for incorporating a tenderness marketing claim to finished labeling, advertisements, or promotions, or a combination thereof, associated with beef cuts to distinguish product value in the marketplace.

1.2 The marketing claim requirements in this specification can be used by all parties interested in highlighting production and marketing practices of tender beef muscles/cuts in finished labeling, advertisements, or promotions, or a combination thereof, to distinguish their products in the marketplace. A tenderness marketing claim standard for beef cuts facilitates communication by enhancing the understanding of finished product expectations among producers, processors, and consumers.

1.3 Beef cuts being considered for this tenderness marketing claim will be certified through third party auditing activities. Firms seeking these services must adhere to the standard practices associated with this specification as recognized by the certifying body.

1.4 The values stated in SI units are to be regarded as standard. No other units of measurement are included in this standard.

1.5 *This standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this standard to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to use.*

2. Referenced Documents

2.1 *ASTM Standards:*²

F2463 Terminology for Livestock, Meat, and Poultry Evaluation Systems

¹ This test method is under the jurisdiction of ASTM Committee F10 on Livestock, Meat, and Poultry Evaluation Systems and is the direct responsibility of Subcommittee F10.60 on Livestock, Meat and Poultry Marketing Claims.

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² For referenced ASTM standards, visit the ASTM website, www.astm.org, or contact ASTM Customer Service at service@astm.org. For *Annual Book of ASTM Standards* volume information, refer to the standard's Document Summary page on the ASTM website.

3. Terminology

3.1 For additional definitions related to livestock, meat, and poultry, see Terminology **F2463**.

3.2 *Definitions:*

3.2.1 *beef, n*—flesh of an adult domestic bovine (as a steer or cow) used as food.

3.2.2 *Institutional Meat Purchase Specifications, IMPS, n*—set of purchase specifications maintained by the U.S. Department of Agriculture that addresses meat handling, refrigeration, and packaging; code referenced descriptions for beef, lamb, veal, pork, goat, variety meats, sausages, and cooked meat products; and quality assurance provisions recommended for use by any quality control activity.

3.2.3 *longissimus, n*—muscle that arises as the middle and largest entity of the sacrospinal muscles that is attached by some of its fibers to the lumbar vertebrae, inserted into all the thoracic vertebrae, and depresses the ribs and extends the spinal column and bends it to one side.

3.2.3.1 *Discussion*—Also called longissimus dorsi (LD).

3.2.4 *marketing claim, n*—proclamation that identifies a particular product feature or benefit to distinguish a product from others in the marketplace.

3.2.5 *shear force, n*—maximum load required to shear a specimen in such a manner that the resulting pieces are completely clear of each other.

3.2.6 *slice shear force, SSF, n*—mechanical device/methodology used to determine meat tenderness through shear force measurements taken from cross-sectional samples of a specimen (for example, steak).

3.2.7 *tenderness, n*—degree of yielding texture possessed by a specimen (for example, steak); ease of which a specimen (for example, steak) is torn, cut, or sheared.

3.2.8 *Warner-Bratzler shear force, WBSF, n*—mechanical device/methodology used to determine meat tenderness through shear force measurements taken from core samples of a specimen (for example, steak).

4. Claim Considerations

4.1 *Minimum Tenderness Threshold Value (MTTV)*—A MTTV for WBSF and SSF of 4.4 and 20.0 kg (43.1 and 196.1