



Designation: F2463 – 12b<sup>ε1</sup>

## Standard Terminology for Livestock, Meat, and Poultry Evaluation Systems<sup>1</sup>

This standard is issued under the fixed designation F2463; the number immediately following the designation indicates the year of original adoption or, in the case of revision, the year of last revision. A number in parentheses indicates the year of last reapproval. A superscript epsilon ( $\epsilon$ ) indicates an editorial change since the last revision or reapproval.

<sup>ε1</sup> NOTE—Editorially corrected definition of ‘beef’ in April 2013.

### 1. Scope

1.1 This terminology contains related definitions and descriptions of terms used or likely to be used in livestock, meat, and poultry evaluation standards. The purpose of terminology is to promote clear understanding and interpretation of the standards in which they are used.

1.2 *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 to determine the applicability of regulatory limitations prior to use.*

### 2. Referenced Documents

2.1 *ASTM Standards:*<sup>2</sup>

**F2340** Specification for Developing and Validating Prediction Equation(s) or Model(s) Used in Connection with Livestock, Meat, and Poultry Evaluation Device(s) or System(s) to Determine Value

**F2341** Practice for User Requirements for Livestock, Meat, and Poultry Evaluation Devices or Systems

**F2342** Specification for Design and Construction of Composition or Quality Constituent Measuring Devices or Systems

**F2343** Test Method for Livestock, Meat, and Poultry Evaluation Devices

**F2925** Specification for Tenderness Marketing Claims Associated with Meat Cuts Derived from Beef

### 3. Terminology

**accurate**, *adj*—when performance or value of a device, as determined by tests made with a suitable reference material,

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<sup>2</sup> 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.

conforms to the standard within the allowable tolerance. **F2341, F2343**

**beef**, *n*—meat derived from cattle used for food. **F2340, F2925**

**carcass**, *n*—harvested livestock or poultry, whether eviscerated or not. **F2341, F2343**

DISCUSSION—A carcass may or may not be split into separate sides, one or both sides may be measured or evaluated.

*carcass primal*, *n*—basic major cuts into which carcasses and sides are separated.

*carcass subprimal*, *n*—smaller cuts derived from primal cuts.

**evaluation device**, *n*—equipment designed to measure composition or quality constituents used to determine the value of live animals, carcasses, and individual cuts of meat. **F2340, F2341, F2342, F2343**

**evaluation system**, *n*—device or group of devices used to measure and record composition or quality constituents used to determine the value of live animals, carcasses, and individual cuts of meat. **F2340, F2341, F2342, F2343**

**independent third party**, *n*—unbiased person or entity that is knowledgeable with subject matter expertise. **F2340, F2343**

**livestock**, *n*—cattle, sheep, swine, goat, horse, mule, or other equine. **F2341, F2342, F2343**

**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. **F2340, F2925**

**meat**, *n*—the flesh of animals used as food including the dressed flesh of cattle, swine, sheep, or goats and other edible animals, except fish, poultry, and wild game animals.

**poultry**, *n*—chickens, turkeys, ducks, geese, and other domesticated fowl. **F2341, F2342, F2343**

**quality constituents**, *n*—measurable characteristic, such as, but not limited to pH, marbling, tenderness, or color. **F2342, F2343**