



Designation: ~~F2463 – 12b~~<sup>ε1</sup> F2463 – 15

## 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](#)

[F2717 Guide for Development of an Independent Third-Party Verification of Reference Materials](#)

[F2925 Specification for Tenderness Marketing Claims Associated with Meat Cuts Derived from Beef](#)

### 3. Terminology

**accuracy**, *n*—statement of the exactness with which a measurement approaches the true measure for that characteristic. [F2340](#), [F2343](#)

**accurate**, *adj*—when performance or value of a device, as determined by tests made with a suitable reference material, conforms to the standard within the allowable tolerance. [F2341](#), [F2343](#)

**beef**, *n*—meat derived from cattle used for food. [F2340](#), [F2342](#), [F2343](#), [F2925](#)

**carcass**, *n*—harvested livestock or poultry, whether eviscerated or not. [F2341](#), [F2343](#), [F2925](#)

<sup>1</sup> This terminology is under the jurisdiction of ASTM Committee [F10](#) on Livestock, Meat, and Poultry Evaluation Systems and is the direct responsibility of Subcommittee [F10.50](#) on Terminology.

Current edition approved Nov. 15, 2012; Sept. 1, 2015. Published December 2012; October 2015. Originally approved in 2005. Last previous edition approved in 2012 as ~~F2463 – 12a~~ [F2463 – 12b](#)<sup>ε1</sup>. DOI: ~~10.1520/F2463-12BE01~~ 10.1520/F2463-15.

<sup>2</sup> For referenced ASTM standards, visit the ASTM website, [www.astm.org](http://www.astm.org), or contact ASTM Customer Service at [service@astm.org](mailto:service@astm.org). For *Annual Book of ASTM Standards* volume information, refer to the standard's Document Summary page on the ASTM website.

#### 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](#)