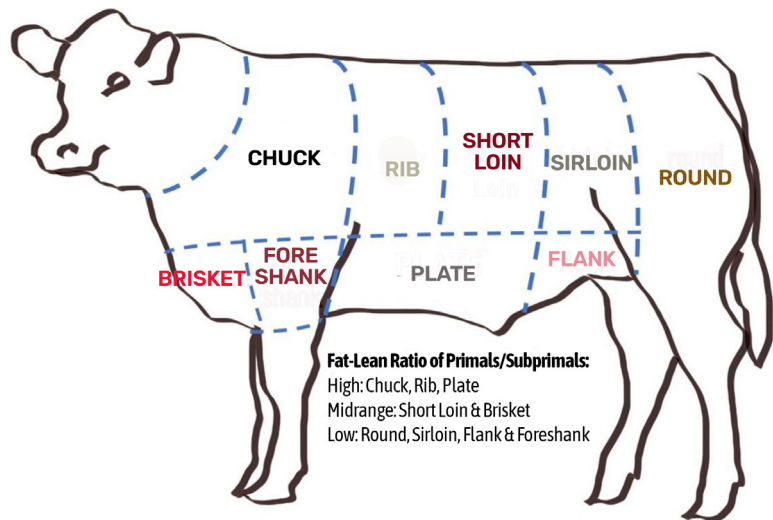




BY AMERICAN MEAT SCIENCE ASSOCIATION

Visual Lean Estimate Guidance for Grinding Beef



Declared: 92% Lean, 8% Fat Trim
Allowable: <9.6% Fat



Declared: 90% Lean, 10% Fat Trim
Allowable: <12% Fat



Declared: 85% Lean, 15% Fat Trim
Allowable: <18% Fat



Declared: 80% Lean, 20% Fat Trim
Allowable: <24% Fat



Declared: 75% Lean, 25% Fat Trim
Allowable: <30% Fat



Declared: 50% Lean, 50% Fat Trim

- Review Ground Beef Standard of Identity: 9 CFR 319.1" ...shall not contain more than 30% fat..."
- FSIS recognizes natural variation in these types of products. 9CFR 317.309(h) and 381.409(h) allows for a 20% nutrient variance to accommodate this natural variation. However, this is not meant to allow purposeful targeting of the ends of the fat/lean ratio.
- These images are meant for guidance only. Declared fat to lean ratios needs to be verified by a proper analysis.

