

DemKota Ranch Beef
13 135th Street S.W. – Aberdeen, SD 57401
Tel 605.262.2333 Fax 605.262.2332



JANUARY 3, 2022

RE: Identification and Segregation of Angus Product

DemKota Ranch Beef has AMS approved G15 and G1 schedule programs to produce products under a Black Angus and Certified Angus Beef designation by the following specifics:

Slaughter Process:

- All cattle to be placed into certified Angus programs (i.e. DemKota Ranch Angus Beef Program G-15, Certified Angus Beef G-1) will be identified on the slaughter floor per the AMS AAA Live Animal Specification.
- Trained employees, designated with a AAA sticker, will identify Angus cattle meeting these requirements during the hide removal process with marking above the gambrel cord with edible pink ink dots. These stamps will identify the carcass throughout the chilling process.
- The slaughter floor supervisors will be responsible for ensuring personnel are trained and identifying carcasses correctly per the AAA Program.
- All cattle identified as OTM whether by dentition or type of animal ran, will be identified according to SRM Program and properly segregated in Hot Boxes.
- All non-conforming animals will have the identification mark removed and carcasses segregated accordingly.

Grading Process:

- At the grading chain, all cattle presented will be graded for quality characteristics by USDA graders.
- DemKota Ranch Beef will use the following quality grades: USDA Prime, USDA Premium Choice, USDA Choice, USDA Select, and/or Ungraded (No-Roll)
- Carcasses identified above the gambrel cord with pink ink dots may be placed in the following categories:
 - Stamped with the Quality Grade and used in the commodity product lines, and/or;
 - Identified as DemKota Ranch Angus Beef by the G1 and/or G15 specifications, stamped with G1 and/or G15 and stamped with Quality Grade – “Prime, Premium Choice, Choice, or Select”
 - Identified as Certified Angus Beef (CAB) by the G1 specifications, stamped with G1 and stamped with Quality Grade – “Prime or Premium Choice”
- All carcasses being quality graded by the USDA Grader will be stamped with the Quality Grade
- All qualifying carcasses will be segregated in the sorting coolers according to Quality Grade specific on rails.
- All identified OTM carcasses will be segregated and ran at the end of the production shift.
- All non-conforming carcasses will not be certified by the grader, all identification marks removed and segregated according to grade only.

Fabrication Process:

- Daily production plans with quantity and grades requested are listed on the daily “Make Sheet” given to Fabrication every production day before start of shift. As production moves through the day, grade changes will occur. At grade change:
 - Carcasses will be transferred from the Sorting Cooler to the Production Floor in runs of same quality grade.
 - Quality Assurance personnel and all production areas will be informed of the scheduled time that a different quality grade program will be ran (i.e. – grade change) by the Fabrication Scale Employee via radio.
 - As different quality grades and/or OTM programs are fed onto the main chain, each side is inspected by a production supervisor and/or designee who will be responsible to allow only the same segregated quality grade and/or OTM program to enter the fabrication floor during production of the same type.

If you need anything further from me, please do not hesitate to contact myself at (605) 262-2333, Ext. 1087 and/or through email at rdeurmier@demkotarb.com

Sincerely,



Rachel Line
Director of Technical Services
DemKota Ranch Beef