

HOW A BISON IS GRADED

1. MATURITY (AGE):

Maturity of carcass is directly related to tenderness. Youthful carcasses are the most tender. Maturity is assessed by the amount of cartilage hardening (ossification) on the ends of 9th, 10th, and the 11th vertebrae.

3. FAT:

Fat color, thickness and firmness affect consumer acceptance and meat yields.

2. CONFIRMATION (MUSCLING):

Muscle development is related to meat yields.

4. MEAT:

Meat color and texture affect consumer acceptance and shelf life.

Maturity Class I (Youthful) Caps Ossified 80% or Less	Grade A					Grade B		
	Quality Factors	A1	A2	A3	A4	B1	B2	B3
	Muscling	Excellent to good				Exc to good	Exc to medium	Deficient or emaciated
	Fat Color	White to amber & firm				White to amber & firm	White to yellow	N/A
	Meat Color	Bright red & firm				Bright red & firm	Bright to dark red	N/A
	Fat Measure	2-6 mm	7-12 mm	12-18 mm	>18 mm	2 mm		N/A

Maturity Class II (Mature) Caps Ossified Over 80%	Grade D			
	Quality Factors	D1	D2	D3
	Muscling	Exc to medium	Exc to medium	Medium
	Fat Color	N/A		
	Meat Color	N/A		
	Fat Measure	2-6 mm	6+ mm	>1 mm

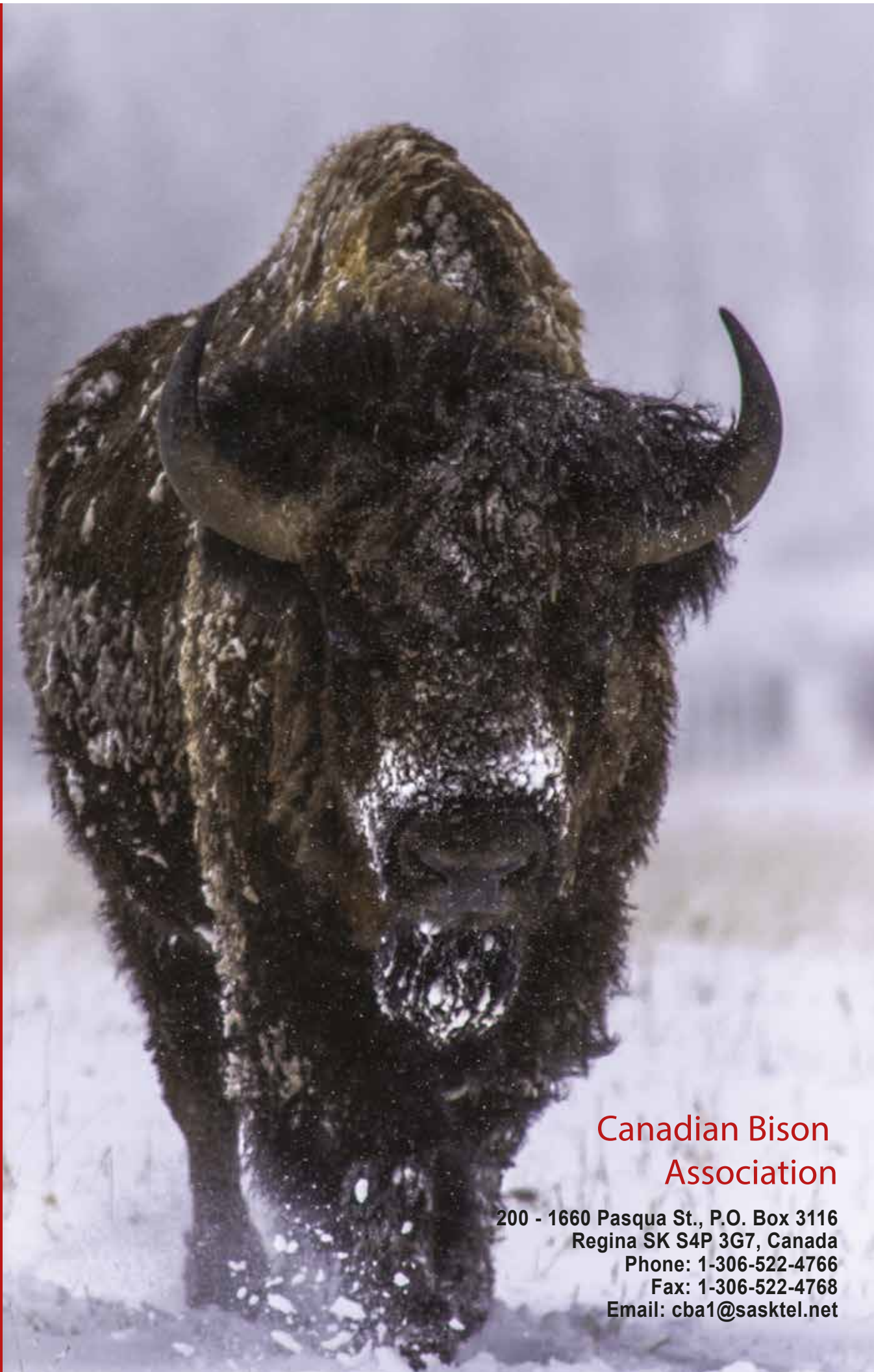
INSPECTION & LABELING

The Federal Government requires that all meats that trade across provincial or national boundaries be inspected for food safety. The inspection is done under the supervision of the Canadian Food Inspection Agency (CFIA). CFIA also inspects meat products that are imported into Canada. The Canadian inspection stamp means the meat product has met the federal food safety standards and is in compliance with government safety assurance programs. **All graded bison from a federally or provincially inspected plant must have the grade clearly marked on the carcass.**

GRADING EVALUATES MEAT QUALITY



BISON MEAT CHART



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CFIA INSPECTION LEGEND



