Hereford Beef Comparison

Certified Hereford Beef vs. Packer Hereford Beef

	Certified Hereford Beef®	Packer Hereford Beef
Marbling	Small[00] or higher Medium or fine marbling texture ✓ *Marbling is the main contributor to beef's juiciness and flavor. A Small[00] or higher marbling score ensures a USDA Choice graded product in the box.*	Slight[50] or higher Medium or fine marbling texture ✗ *A Slight[50] marbling score allows USDA Select beef into the box, potentially lowering product quality and the eating experience.*
Uniformity	Ribeye area: 10.0 to 16.0 square inches Hot carcass weight: 1,050 pounds or less Fat thickness: Less than 1 inch ✓ *Uniformity specifications provide product consistency, uniform portion size and plate presentation. Our strict specifications eliminate outliers and ensure your customers will receive a consistent product in every box.*	Ribeye area: 10.0 to 17.0 square inches Hot carcass weight: 1,150 pounds or less Fat thickness: Less than 1.5 inch ✗ *An increase in ribeye area and hot carcass weight will result in inconsistency in sizing and can contribute to variability in bottom line profitability. Additionally, the increase in fat thickness decreases yield, affecting uniformity and profitability.*
Appearance	Moderately thick or thicker muscling Practically free of capillary rupture Free of dark cutting characteristics No neck hump exceeding 2 inches ✓ *Appearance specifications provide a high-quality plate presentation and protects tenderness and the overall eating experience.*	Moderately thick or thicker muscling Practically free of capillary rupture Free of dark cutting characteristics No neck hump exceeding 2 inches
Maturity	"A" maturity Steers and heifers only ✓ *Youthful cattle produce superior color, texture and firmness.*	"A" maturity Steers and heifers only

Certified Hereford Beef is owned by and supports more than 7,000 American Hereford farmers and ranchers.

What's in Your Box?