



## **PRODUCTION STANDARDS PRESCRIBED BY LICENSOR AS At July 9, 2014 FOR USE OF THE CERTIFICATION MARK**

The use of the Certification Mark is intended to indicate that the specific products with which it is used are of the following defined standards:

- beef production and processing must take place at facilities located in British Columbia;
- beef production and processing must take place at facilities that adhere to the Canadian Codes of Practice for the care and handling of farm animals [www.nfacc.ca/codes-of-practice](http://www.nfacc.ca/codes-of-practice)
- animals from which the beef products originate must be beef cattle and under thirty month dairy cattle. Beef products from over thirty month dairy cattle do not qualify under this licensing program.
- animals from which the beef products originate must be born, raised, finished and processed within British Columbia;
- beef products that originate from grain finished animals aged under 30 months require a minimum BC Meats Quality Information System carcass quality score of Two Star ;
- beef products that originate from grass finished animals aged under 30 months require a minimum BC Meats Quality Information System carcass quality score of One Star; and
- beef products that originate from grain or grass finished animals aged over 30 months require a minimum BC Meats Quality Information System carcass quality score of One Star except if such products are for boneless trim for grind and further processing, a minimum BC Meats Quality Information System carcass quality score of D2 is required and the trim products must be DNA traceable to the animal.