

FOR MORE INFORMATION ON OUR CANADIAN BISON MEAT PRODUCTS WRITE TO US AT:
 NORTHFORK BISON DISTRIBUTION INC. 421 RED CROSS, MONTREAL, QUEBEC CANADA H8R 2X8
 CALL TOLL FREE 1-888-422-0623 OR VISIT OUR WEB SITE AT WWW.NORTHFORKBISON.COM

CUT NUMBERS REFER TO IMPS (INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS) CURRENTLY IN USE FOR BEEF, "THE MEAT BUYERS GUIDE"...1997

BISON MEAT CHART

Grading & Labelling of Canadian Bison

GRADING EVALUATES MEAT QUALITY.
 Grading is voluntary and is a service for free provided by the Canadian Beef Grading Agency. The government of Canada maintains the regulations and grade standards.

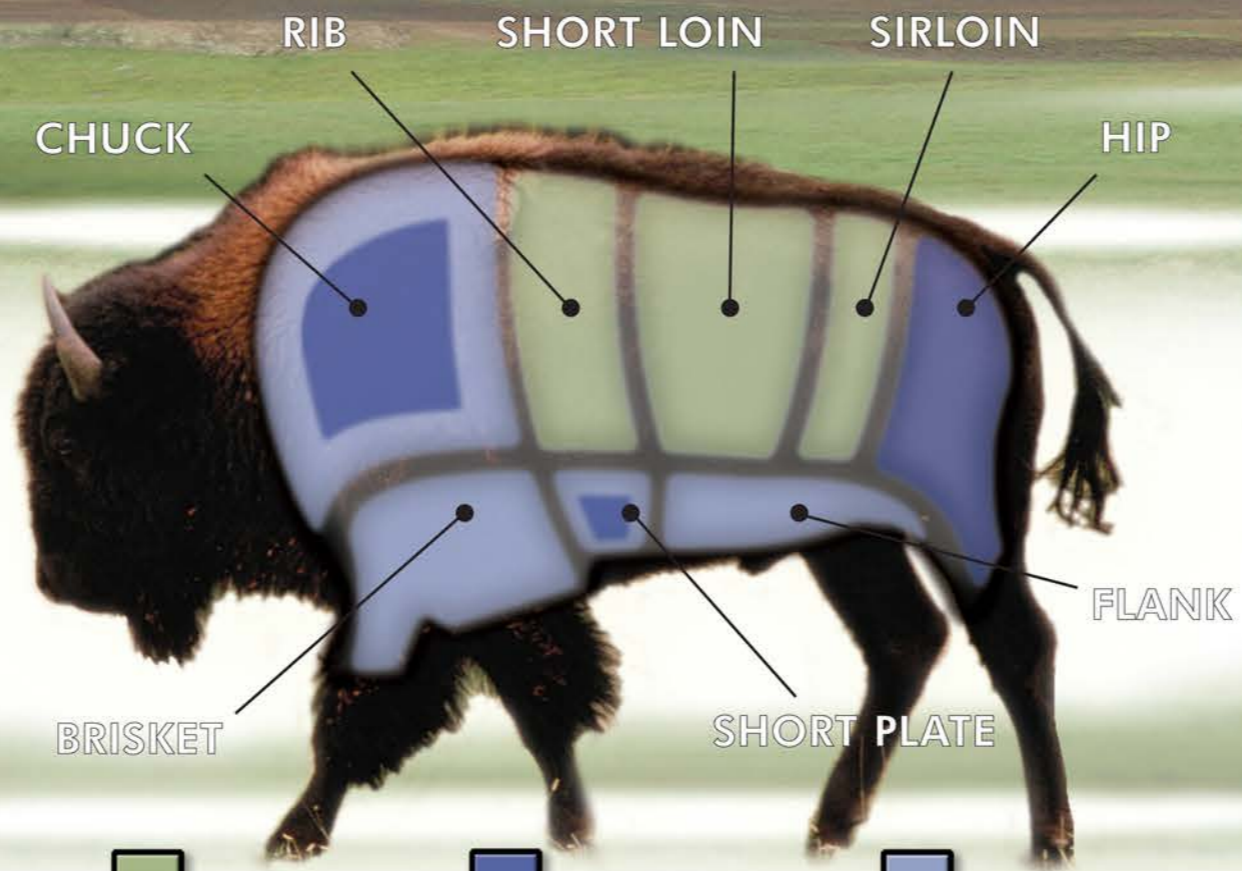
HOW BISON IS GRADED

ONLY CARCASSES THAT PASS HEALTH AND SAFETY INSPECTION MAY BE GRADED. A CERTIFIED GRADER ASSESSES A CARCASS BASED ON:

- 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 9, 10, and the 11th vertebrae.
- CONFIRMATION (MUSCLING):**
Muscle development is related to meat yields.
- FAT:**
Fat colour, thickness and firmness affect consumer acceptance and meat yields.
- MEAT:**
Meat colour and texture affect consumer acceptance and shelf life.

Marbling descriptions are not part of the grading regulations because bison meat comes from bull animals that do not have marbling in their muscle structure. The top quality grade for Canadian bison is Grade A, followed by Grades B, C and D.

See chart opposite page for details of the grade standards.



MOST TENDER
 MEDIUM TENDER
 LESS TENDER

CANADIAN BISON GRADING		GRADE A				GRADE B			GRADE D		
AGE	QUALITY FACTORS	A1	A2	A3	A4	B1	B2	B3	D2	D2	D3
Maturity Class I (YOUTHFUL)	MUSCLING	EXCELLENT TO GOOD				EXC. TO GOOD	EXC. TO MEDIUM	DEFICIENT TO POINT OF EMACIATION			
	FAT COLOUR	WHITE TO AMBER & FIRM				WHITE TO AMBER AND FIRM	WHITE TO YELLOW	NO REQUIREMENTS			
	MEAT COLOUR	BRIGHT RED & FIRM				BRIGHT RED AND FIRM	BRIGHT TO DARK RED	NO REQUIREMENTS			
	FAT MEASURE	2-6 mm	7-12 mm	12-18 mm	>18 mm	2mm		NO REQUIREMENTS			
Maturity Class II (MATURE)	MUSCLING								EXC TO MEDIUM	EXC TO MEDIUM	MEDIUM
	FAT COLOUR								NO REQUIREMENTS		
	MEAT COLOUR								NO REQUIREMENTS		
	FAT MEASURE								2-6MM	6+MM	<1MM

Inspection & Labelling



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.