

Table beef, classified as "Prime", "Choice", and "Good", consists of high quality cuts generally sold for use without processing.^{3/} The steers that eventually are used for table beef are fed on a concentrated diet designed to produce the tender, high-fat content meat generally associated with American high-quality cuts. Feeding occurs after American cattle raisers have shipped the animals to feedlots, generally at a weight of between 300 and 500 pounds. American cattlemen have concentrated on fed animals in order to obtain the highest gross return.

Manufacturing meat is not as tender as grain-fed meat and is much lower in fat content. Insufficient quantities of manufacturing beef are available in the United States which, of course, accounts for the growing volume of imported grass-fed beef, which is comparable to American "Utility", "Cutter", or "Canner" grades. These grades are used to manufacture processed foods and meat products such as hamburger, frankfurters, luncheon meats, and various sausages. Domestic lean beef and imported manufacturing beef may be used interchangeably by most producers and packers. Since United States cattle are generally fed and

^{3/} The official grades for slaughter cattle and for beef are (in descending order of suitability for table beef) Prime, Choice, Good, Standard, Commercial, Utility, Cutter and Canner. (United States Tariff Commission, TC Publication 128. June 1964, p. 6.) In Australia, the principal supplier of fresh frozen grass-fed beef, comparable classifications are 1st, 2d and 3d qualities. See statement of William Warwick Stenning, U.S. Senate Hearings, October 20, 1967, attached hereto as Appendix VI.