

Carcass Data Yield Grade Explanation

Yield Grade- indicates the percentage of closely trimmed, boneless, retail cuts from the Round, Loin, Rib and Chuck based on four factors (Fat Thickness, % KPH, REA and HCW).

Hot Carcass Weight (HCW)-

Represents about 63% of live animal weight (dressing percentage) and is effected by the length of time an animal is away from feed and water, amount of muscling, distance transported, and amount of finish.

Ribeye Area- Also at the 12th rib, the ribeye area is measured using a grid in square inches.

Hot Carcass Weight Adjustments according to Ribeye Size

lbs.	Adjustment
600	11.0
625	11.3
650	11.6

1. For each square inch more than the area indicated in the weight-area of ribeye, subtract .3 of a grade to the PYG.
2. For each square inch less than the are indicated in the weight-area of ribeye, add .3 of a grade to the PYG.

Kidney, Pelvic and Heart Fat (KPH)-

Measurements are taken visually of the inside of the carcass to predict the percentage of KPH in the carcass. This range is typically from 1-5%, and is adjusted to the final yield grade accordingly. (For each percent of KPH fat more than 3.5%, add .2. For each below 3.5%, subtract .2 from the PYG.

Determining Preliminary Yield Grade by tenths of fat thickness

Thickness of Fat over the Ribeye	Preliminary Yield Grade
.2 in	2.5
.4 in	3.0
.6 in	3.5
.8 in	4.0
1.0 in.	4.5

Fat Thickness- This measurement is taken oppostie the ribeye 3/4 of the way up at the 12th rib. After the PYG or preliminary yield grade is taken, an adjusted PYG is also taken. APYG is a visual measurement of the amount of fat on the entire carcass.

Carcass Data Quality Grade Explanation

Quality Grade- Palatability of cooked beef products (tenderness, juiciness and flavor.)

Quality Grade is based on:

1. Degree of marbling within the Ribeye (at 12th rib)
2. Maturity (Physiological Age) -based on ossification of the skeleton

Level of Marbling associated with each Quality Grade for A Maturity Carcasses

Abundant	Prime ⁺ (highest eating quality)
Moderately Abundant	Prime ⁰
Slightly Abundant	Prime ⁻
Moderate	Choice ⁺
Modest	Choice ⁰
Small	Choice ⁻
Slight (50-100 degrees)	Select ⁺
Slight (0-40 degrees)	Select ⁻
Traces	Standard ⁺
Practically Devoid	Standard ⁻ (lowest eating quality)

Dark Cutter-

Dark cutters can be caused by stressful situations such as sorting, environmental changes, hauling, etc... Because of this stress, lactic acid builds up in the muscle, just as a human builds up lactic acid after a long, enduring workout. Although dark cutter products are discounted because of a shorter shelf life, a gummy texture and a darker, less consumer acceptable color, safety of the product is not altered.

Degrees-

In each marbling score, there are 100 degrees (except Select where it is broken into two 50 degrees) in which marbling can vary. If, for example, a carcass has SM 90, it would need 10 more degrees of marbling to advance to Choice 0.

What is "A" Maturity?

9-30 months of age (the most ideal maturity classification in market steers)