

BEEF EVALUTION: YIELD GRADE - QUALITY GRADES MARBLING SCORE- DRESSING PERCENTAGE

<u>Yield Grade (YG):</u>



What is it? Yield Grades estimate the amount of boneless, closely trimmed retail cuts from the high-value parts of the carcass: the round, loin, rib and chuck.

Range: 1.0 (lean, heavily muscled) - 5.9 (very fat, lightly muscled)

- * REA = More Muscle = ↓YG
- * REA = Less Muscle = TYG
- * Less KPH = Trimmer = ↓ YG
- * More KPH = Fatter = TYG

Dressing Percentage

What is it? The percentage if the live animal weight that is left as carcass after slaughter and "dressing" - Industry Average is 62%

How do we Calculate it?

- Preliminary Yield Grade (PYG)
 - o start at a YG of 2 10.25 per 0.1 inch of back fat
 - Example: Carcass with 0.2 in backfat = PYG 2.50
- Required Ribeye Area (RREA)
 - o A 600lb carcass should have a REA of 11.0 inches
 - Add 1.3in per additional 100lbs
 - Example: 700lb Carcass should have a 12.3in REA
- Ribeye Area Adjustment
 - Above average or below average muscled steers require a 0.3 PYG for each square inch change in REA size.
 - PYG Adj. = (Required REA Actual REA) x 0.3)
- Kidney Pelvic Heart Fat (KPH)
 - Measurement of Internal Fat
 - o Adjust PYG ↑or ↓o.1 per 0.5% KPH starting at 3.5%
 - Example: 4.0% KPH with a PYG 3.0 = PYG of 3.1

intramuscular fat - fat that is in the meat. We look at the

marbling for the whole carcass. Genetics plays a role in how

Marbling Designations (Highest to Lowest):

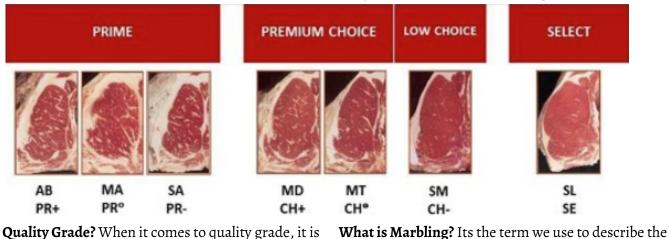
Moderately Abundant (MA), Slightly Abundant (SA),

ribeye between the 12th and 13th rib to determine the

Calculation: YG = PYG +/- REA +/- KPH

 $Dr\% = (Carcass Wt./Live Wt.) \times 100\%$

Quality Grades and Marbling Scores



What is Quality Grade? When it comes to quality grade, it is all about the eating experience of beef. Quality grades are based on two main criteria: the degree of marbling or intramuscular fat in the beef, and the maturity or estimated age of the animal at slaughter - They are one of the main determinants in the value of a beef carcass.

Top Three Used in Fed Cattle: Prime, Choice and Select

Resources

Moderate (MD), Modest (MT), Small (SM), Slight (SL) • https://meat.tamu.edu/beefgrading/

• https://www.ams.usda.gov/grades-standards/carcass-beef-grades-and-standards

well an animal can marble.

- https://fyi.extension.wisc.edu/wbic/files/2011/04/Beef-Grading.pdf
 - https://www.ndsu.edu/agriculture/ag-hub/ag-topics/livestock/beef/production/yield-gradescarcasses

Questions?

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