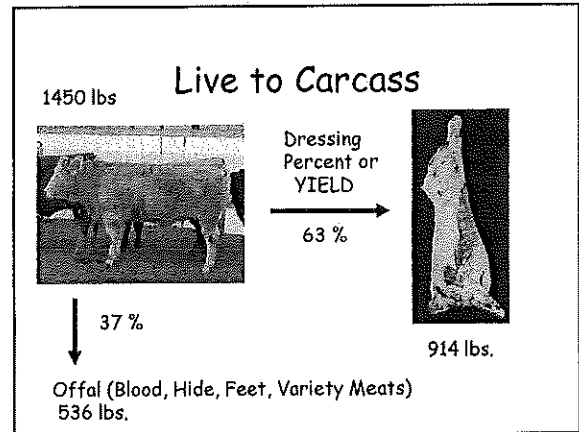
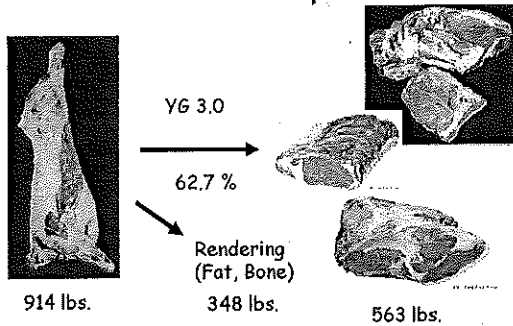


Where's The Beef?

Terry Houser Ph.D.
Extension Meat Specialist



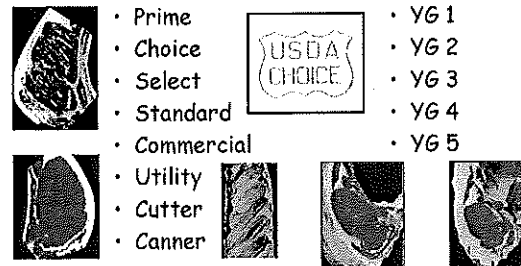
Carcass to Subprimals



Beef Grading

Quality Grade

Yield Grade



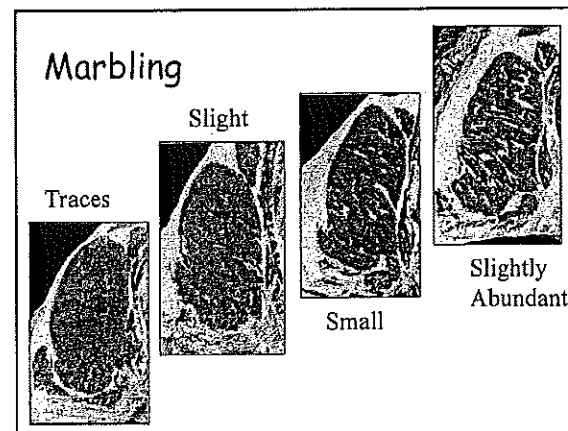
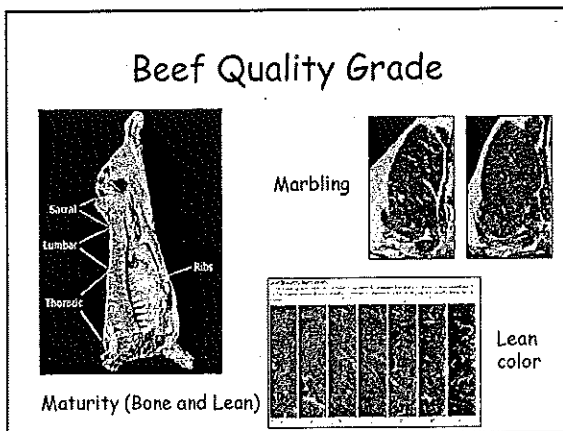
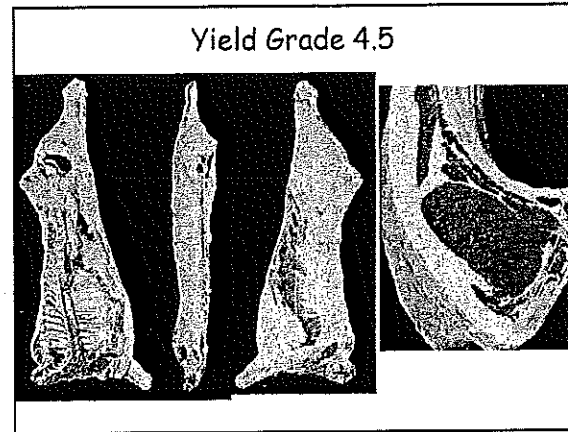
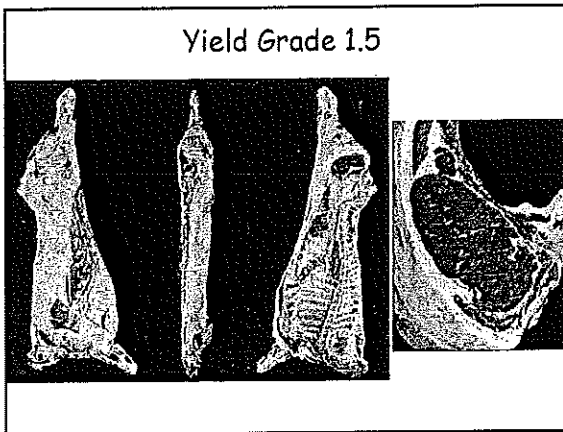
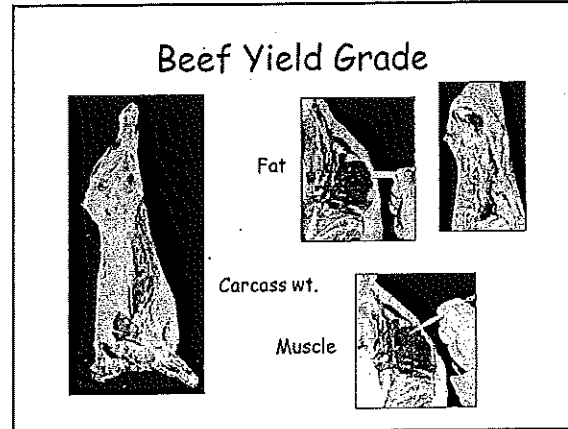
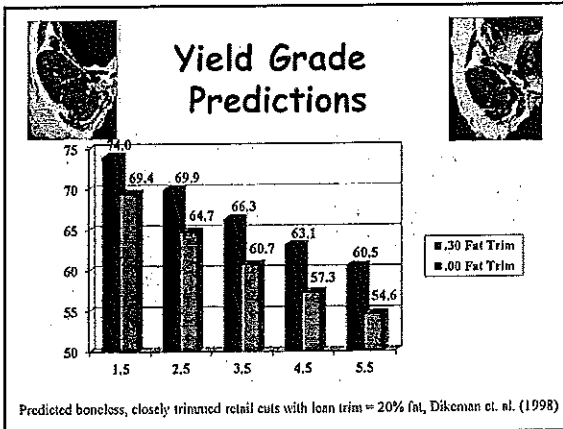
Carcass Prices

- Prime : \$206.68/cwt
- CAB-Ch Ave and High: \$198.85/cwt
- Choice, Low: \$192.68/cwt
- Select: \$169.32/cwt
- Standard (No Roll): \$160.18/cwt
- Yield Grade 1's : + \$3.86/cwt
- Yield Grade 4's : - \$11.07/cwt

USDA carcass price equivalent index 6-2-2018

Yield Grade Predicts the Percentage of Carcass Weight in Boneless, Closely Trimmed, Retail Cuts From the Round, Loin, Rib, and Chuck

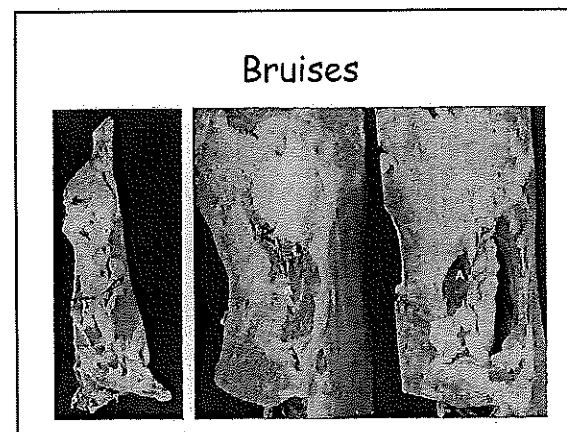
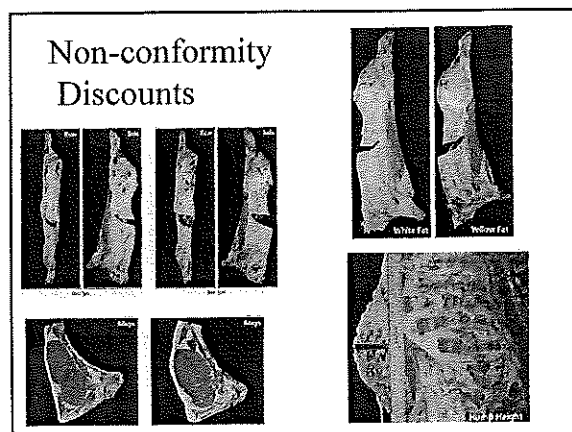
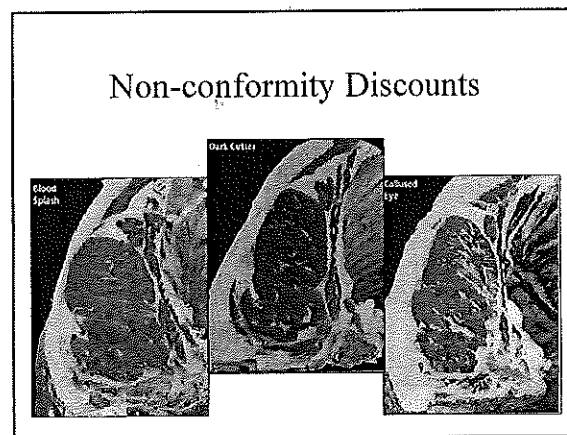
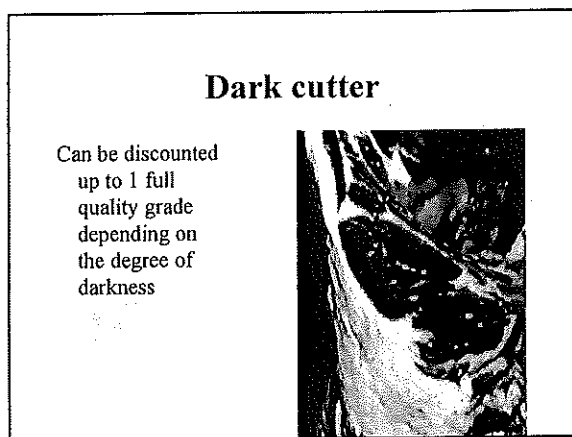
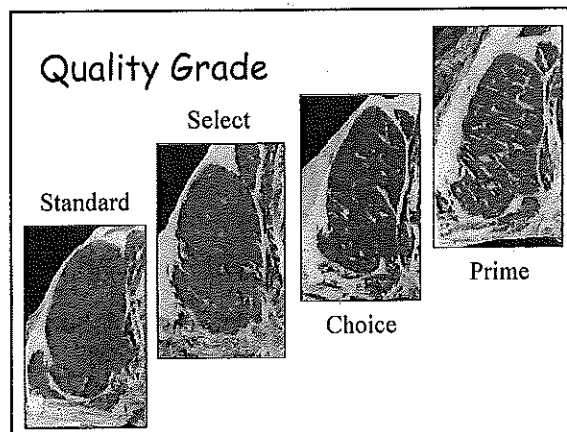
Yield Grade	Retail Cut Yield, %
1.0	54.6
2.0	52.3
3.0	50.0
4.0	47.7
5.0	45.4



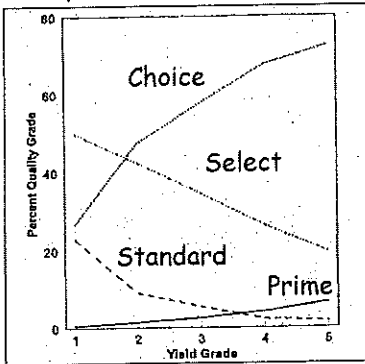
RELATIONSHIP BETWEEN MARBLING, MATURITY, AND CARCASS QUALITY GRADE¹

DEGREES OF MARBLING	MATURITY ²				
	A	B	C	D	E
Abundant	PRIME				
Moderately Abundant					
Slightly Abundant					
Moderate			COMMERCIAL		
Moderate					
Small	CHOICE			UTILITY	
Slight	SELECT				
Traces					
Excessively devoid	STANDARD			CUTLER	

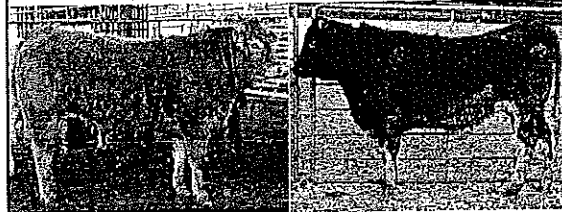
Assumes that fatness of lean is completely developed. While the degree of marbling and the carcass is rated "dark cutter" relative to increases from the left to right (A through E).
The A maturity portion of the figure is primarily pertinent to block carcasses.



Relationship of Quality and Yield Grades

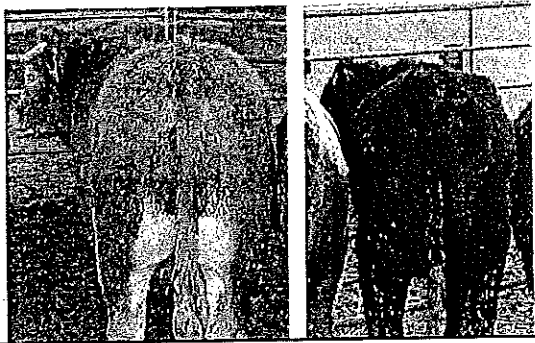


Muscling

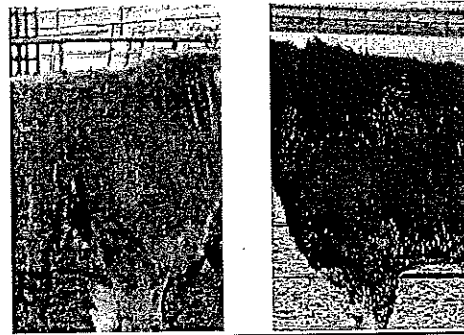


Fat Thickness 0.32 vs. 0.32
Ribeye Area 18.5 vs. 11.2

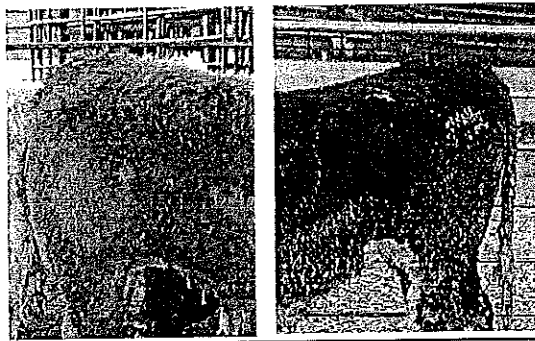
Muscling



Muscling



Muscling



Fatness



Fat Thickness 0.36 vs. 1.08
Ribeye Area 15.1 vs. 14.7