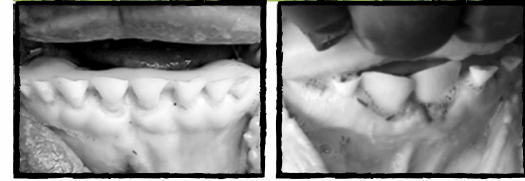


Carcass maturity refers to the age of the animal at harvest. Maturity of beef carcasses is based on dentition. Less than 3 permanent incisors indicate "A" maturity (<30 months of age) and are eligible for the top quality grades.



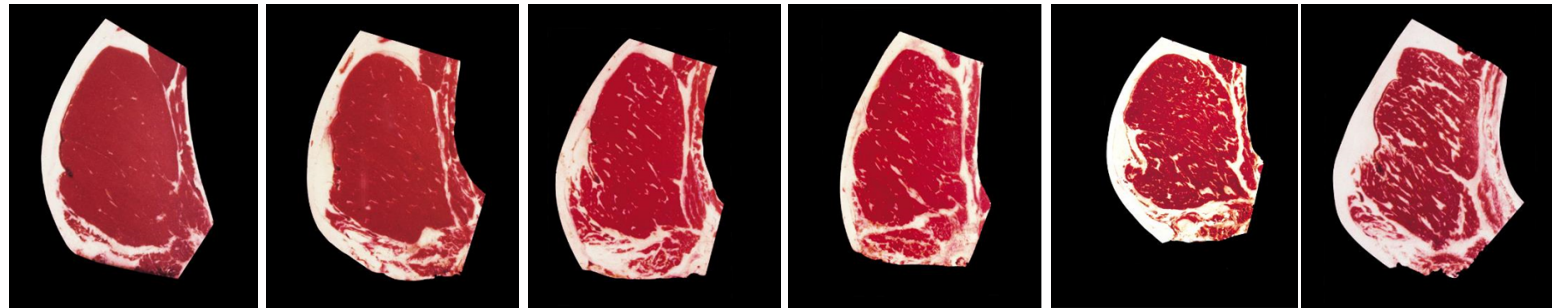
Dentition showing "A" Maturity

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Quality Grade: Predicts palatability, or the flavor, juiciness and tenderness of the final product.

DETERMINED BY: MATURITY AND MARBLING

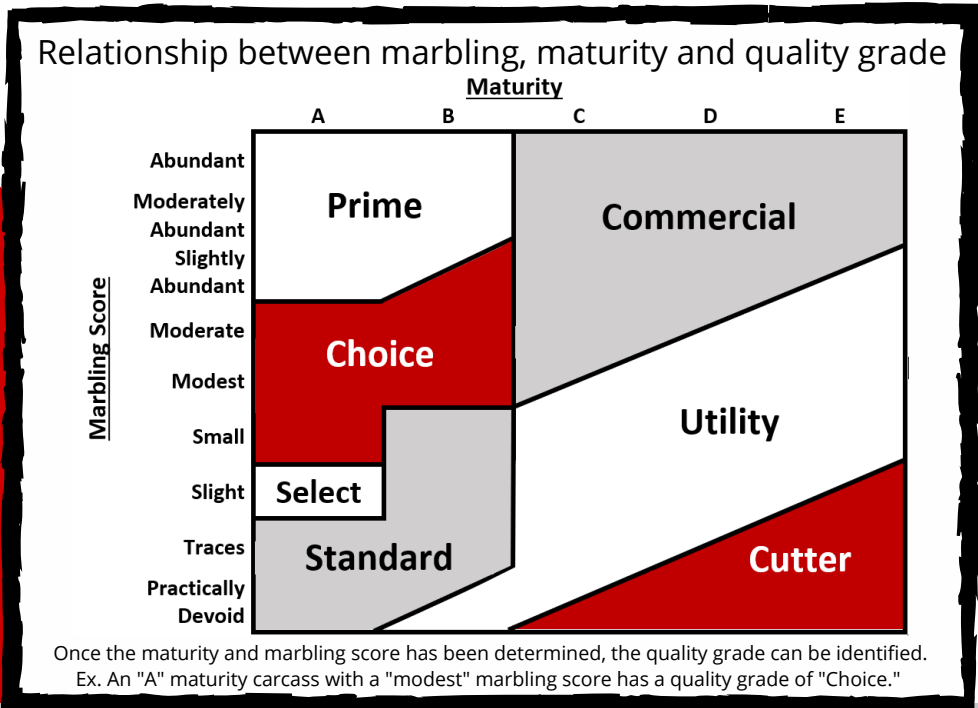


USDA Select

USDA Choice

USDA Prime

Marbling score is an estimate of the amount of marbling, or intramuscular fat, within the ribeye. Higher levels of marbling can improve flavor, juiciness and tenderness and qualifies the carcass for a higher quality grade.



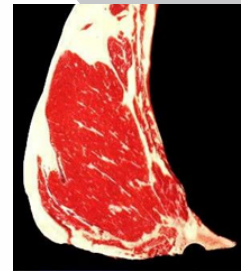
Yield Grade is measured on a 1-5 scale, with a lower number indicating a higher cutability.

A trimmer, heavier muscled carcass will have a better yield grade than a fatter, lighter muscled carcass.

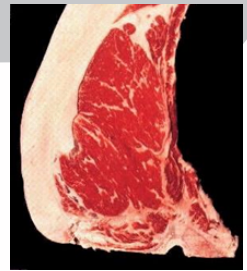
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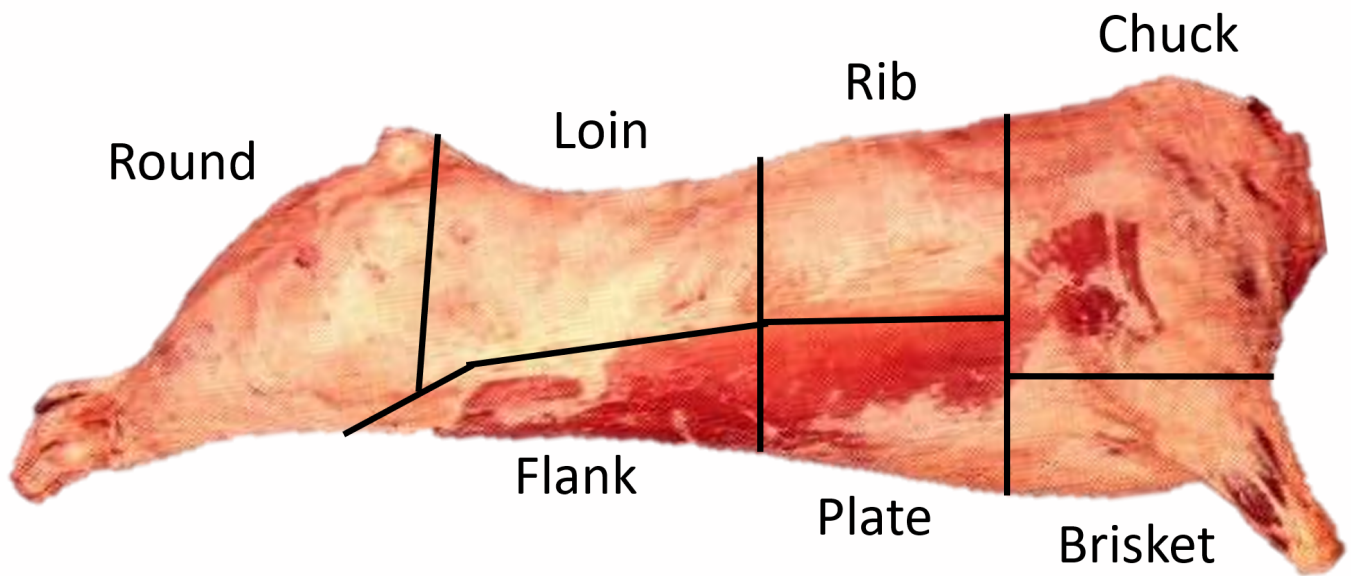
Yield Grading: Estimates the cutability, or the amount of boneless, closely trimmed, retail cuts (BCTRC) from the Round, Loin, Rib and Chuck



YG 1



YG 5



Beef Yield Grade is determined by the 12th rib backfat, ribeye area, carcass weight and the estimated percent kidney, pelvic and heart fat within the carcass.

Yield Grade:	Estimated Cutability:	Example:
1	>53%	Live Weight: 1400 lbs
2	51-52%	Dressing Percent: 63%
3	48-50%	Carcass Weight: 880 lbs
4	45-48%	YG: 3
5	<45%	Cutability: 50%
		BCTRC: 440 lbs*

*This number does not include weight from the Flank, Plate and Brisket. Weight will also vary based on bone in vs. boneless cuts.