Carcass Name	Live	Dress	12th rib	REA	KPH	Carcass	Yield Marblin	g Quality	Live	Carcass	Fab	Live - Fab Car-Fa	ıb
ID	Wt	%	fat			Wt	Grade	Grade	Value	Value	Value	Difference Differen	nce
663 Black & White	1278	63.07%	0.40	15.0	2.0	806	2.3 SI Ab 2	0 Pr-	\$805.14	\$838.24	\$917.49	\$112.35 \$79.2	25
950 Big Blonde	1566	61.56%	0.15	16.0	1.5	964	1.8 SI 80	Se +	\$986.58	\$684.44	\$900.10	(\$86.48) \$215.6	66
668 Black Brockle	1426	62.62%	0.60	12.2	2.0	893	3.9 Sm 20	Ch -	\$898.38	\$875.14	\$915.44	\$17.06 \$40.3	30

								%	
Carcass Name	Live	Carcass	Yield	Quality	%	%	%	Middle	Cuts
ID	Wt	Wt	Grade	Grade	Fat	Bone	Meat	Weight N	Value
663 Black & White	1278	806	2.3	Pr -	18.62%	18.35%	63.03%	10.65%	43.76%
950 Big Blonde	1566	964	1.8	Se +	13.13%	17.82%	69.04%	10.85%	32.69%
668 Black Brockle	1426	893	3.9	Ch -	23.32%	16.38%	60.30%	9.05%	39.85%



Black & White

Group: 2 Cutting Helper: Steer Informati		Birth Date DOF	101	Initial W/t	700
Dam		ADG	121	Initial Wt	700
Color	Black and White	Live Wt.	1070	Live Price	\$63.00
Dressing %	63.07%	Quality Gr:	Pr -	Yield Gr.	φ03.00 2.3
Marb:	SI Ab 20	Fat tk.		Side Wt	394
REA:	15	%KPH	-	HCW	806
		70FXF 1 1	2.0 % of	Price/	000
IMPS	Subprimal	Weight	Side Wt.	lb	Value
112A	Ribeye roll	12.42	3.15%		\$56.70
114	Shoulder clod	19.58	4.97%		\$19.21
116A	Chuck Roll, Bnls	19.94	5.06%		\$22.84
116B	Chuck tender	3.38	0.86%		\$3.55
120	Brisket, Bnls, deckle-off	9.76	2.48%		\$9.48
167A	Knuckle	10.72	2.72%		\$13.23
168	Top (inside) Round	20.52	5.21%		\$28.71
171C	Eye of Round	4.76	1.21%		\$9.13
171B	Bottom Round Flat	13.30	3.38%		\$18.09
180A	Strip loin, short-cut, bnls	10.46	2.65%		\$38.21
184	Top sirloin butt	11.92	3.03%		\$22.50
185A	Bottom sirloin butt, flap	2.28	0.58%		\$4.30
185B	Bottom sirloin butt, ball Tip	1.70	0.43%	\$1.38	\$2.35
185C	Bottom sirloin butt, tri-tip	2.22	0.56%		\$2.96
189A	Full tenderloin, defatted	7.18	1.82%	\$8.87	\$63.68
193	Flank steak	1.66	0.42%	\$2.60	\$4.32
	Special trimmings	7.80	1.98%	\$1.44	\$11.25
	Regular trimmings	78.12	19.83%		\$59.94
124	Back Ribs	3.20	0.81%	\$0.32	\$1.02
121C	Skirt steak (diaphragm), outer	1.68	0.43%		\$3.42
121D	Skirt steak (Transverse Abdominis), inner	2.64	0.67%	\$1.65	\$4.34
	Bone	71.64	18.18%	\$0.08	\$5.73
	Fat	72.70	18.45%	\$0.12	\$8.72
	Kidney	0.88	0.22%	\$0.15	\$0.13
	Total Side	390.46	99.10%		\$413.82
	Total Carcass	780.92			\$827.64
	Drop credit			\$7.03	\$89.84
	Total value of drop credit and carcass				\$917.49
					<u>ФООБ 4.4</u>
	Minus price paid for live animal				\$805.14
	Live -Fab Difference				\$112.35
	Price for Carcass			\$104.00	\$838.24
	Carcass - Fab Difference				\$79.25

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Big Blonde

Group: 4					
Cutting Helper:					
Steer Informati	on	Birth Date	101		
Sire		DOF	121	Initial Wt	900
Dam		ADG			•
Color	Yellow	Live Wt.		Live Price	\$63.00
Dressing %	61.56%	Quality Gr:	Se +	Yield Gr.	1.8
Marb:	SI 80	Fat tk.		Side Wt	473
REA:	16	%KPH		HCW	964
IMPS	Subprimal	Weight	% of Side Wt.	Price/ lb	Value
112A	Ribeye roll	15.78	3.34%	\$2.93	\$46.16
112A 114	Shoulder clod				
		24.10			\$19.17
116A	Chuck Roll, Bnls	24.32	5.14%	\$0.84	\$20.34
116B	Chuck tender	3.28		\$0.99	\$3.25
120	Brisket, Bnls, deckle-off	12.14		\$0.71	\$8.61
167A		14.40		\$0.93	\$13.35
168	Top (inside) Round	27.80	5.88%	\$0.99	\$27.54
171C	Eye of Round	7.02	1.48%	\$1.22	\$8.55
171B	Bottom Round Flat	18.12	3.83%	\$0.95	\$17.20
180A	Strip loin, short-cut, bnls	12.54		\$1.99	\$24.94
184	Top sirloin butt	15.72	3.32%	\$0.93	\$14.59
185A	Bottom sirloin butt, flap	5.20	1.10%	\$1.61	\$8.37
185B	Bottom sirloin butt, ball Tip	1.52	0.32%	\$1.30	\$1.98
185C	Bottom sirloin butt, tri-tip	2.72	0.58%	\$1.35	\$3.67
189A	Full tenderloin, defatted	7.28	1.54%	\$5.97	\$43.44
193	Flank steak	2.78	0.59%	\$2.58	\$7.16
	Special trimmings	11.00		\$1.44	\$15.87
	Regular trimmings	107.86	22.80%	\$0.77	\$82.76
124	Back Ribs	4.06	0.86%	\$0.32	\$1.30
121C	Skirt steak (diaphragm), outer	2.42	0.51%	\$2.04	\$4.92
121D	Skirt steak (Transverse Abdominis), inner	4.54		\$1.65	\$7.47
	Bone	84.14		\$0.08	\$6.73
	Fat	62.00		\$0.12	\$7.44
	Kidney	1.32	0.28%	\$0.15	\$0.20
		470.00	00.000/		\$005.04
	Total Side	472.06	99.80%		\$395.01
	Total Carcass	944.12		MT AC	\$790.01
	Drop credit			\$7.03	\$110.09
	Total value of drop credit and carcass				\$900.10
	Minus price paid for live animal				\$986.58
	Live -Fab Difference				(\$86.48)
<u> </u>					(190.0)
	Price for Carcass			\$71.00	\$684.44
	Carcass - Fab Difference				\$215.66

Black Brockle

Group: 7					
Cutting Helper					
Steer Informat	ION	Birth Date	101		
Sire		DOF	121	Initial Wt	
Dam		ADG	4 4 9 9	F/G	\$ 00.00
Color	Black Brockle	Live Wt.		Live Price	\$63.00
Dressing %	62.62%	Quality Gr:	Ch -	Yield Gr.	3.9
Marb:	Sm 20	Fat tk.		Side Wt	433
REA:	12.2	%KPH		HCW	893
IMPS	Subprimal	Weight	% of Side Wt.	Price/ lb	Value
112A	Ribeye roll	12.36			\$53.23
114	Shoulder clod	18.54			\$17.16
116A	Chuck Roll, Bnls	24.30			\$26.26
116B	Chuck tender	3.28			\$3.44
120	Brisket, Bnls, deckle-off	9.88			\$9.05
167A	Knuckle	11.08			\$12.90
168	Top (inside) Round	19.90	4.60%		\$26.27
171C	Eye of Round	6.12	1.41%		\$11.08
171B	Bottom Round Flat	15.20	3.51%		\$19.50
180A	Strip loin, short-cut, bnls	9.92	2.29%		\$34.18
184	Top sirloin butt	10.08	2.33%		\$17.95
185A	Bottom sirloin butt, flap	2.68	0.62%		\$4.77
185B	Bottom sirloin butt, ball Tip	1.38	0.32%		\$1.90
185C	Bottom sirloin butt, tri-tip	2.44	0.56%		\$3.25
189A	Full tenderloin, defatted	6.82	1.58%		\$57.06
193	Flank steak	2.14	0.49%		\$5.56
	Special trimmings	5.56	1.28%		\$8.02
	Regular trimmings	89.64	20.70%		\$68.78
124	Back Ribs	3.36	0.78%		\$1.08
121C	Skirt steak (diaphragm), outer	1.78	0.41%		\$3.62
121D	Skirt steak (Transverse Abdominis), inner	2.78	0.64%		\$4.57
	Bone	70.76			\$5.66
	Fat	100.76			\$12.09
-	Kidney	1.26	0.29%		\$0.19
				+	
	Total Side	432.02	99.77%		\$407.60
	Total Carcass	864.04	/0		\$815.20
	Drop credit	50		\$7.03	\$100.25
	Total value of drop credit and carcass				\$915.44
	Minus price paid for live animal				\$898.38
	Live -Fab Difference				\$17.06
					<i></i>
	Price for Carcass			\$98.00	\$875.14
	Carcass - Fab Difference			<i>\$</i> 00.00	\$40.30