



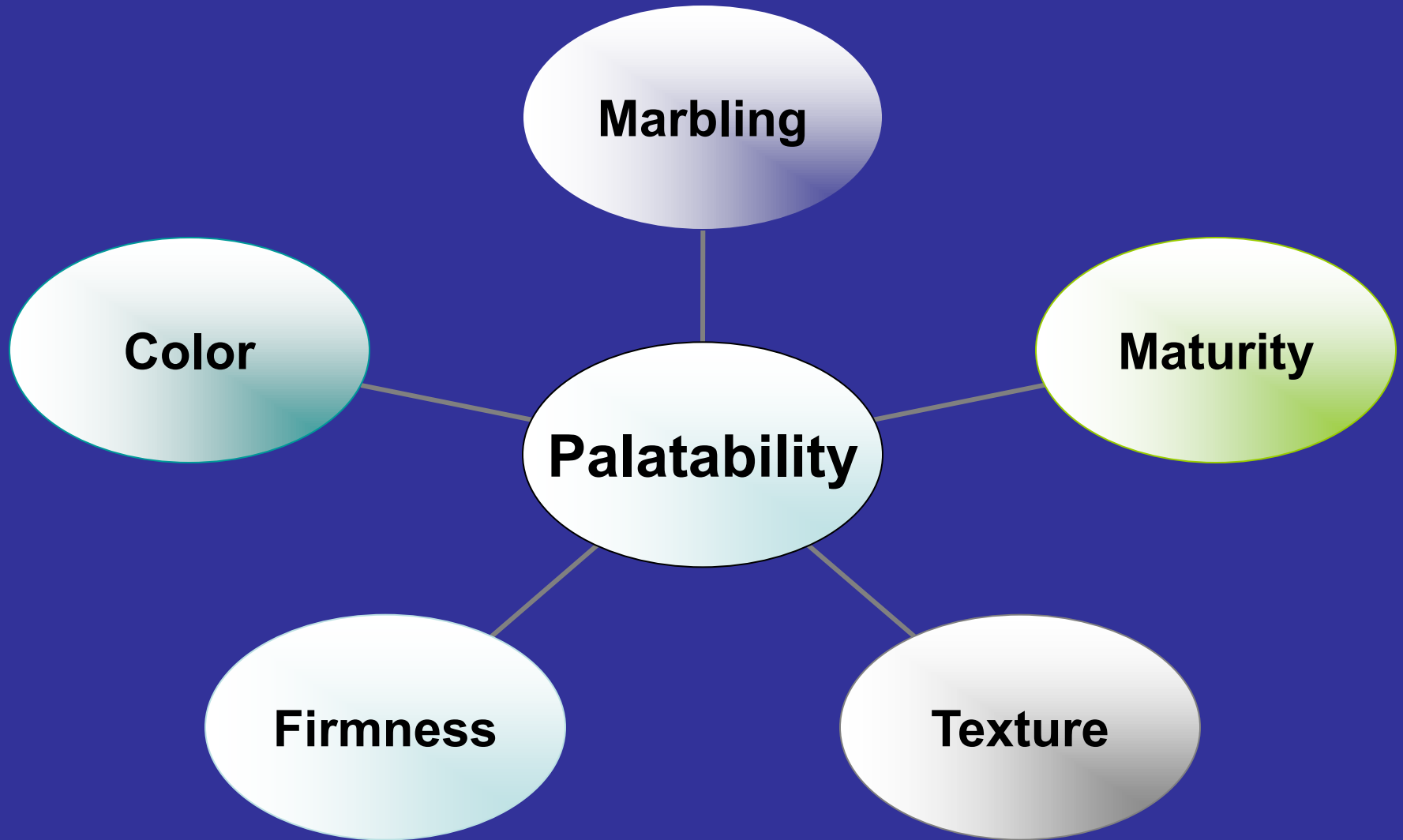
Quality and Yield Grade: What's It Supposed To Mean?

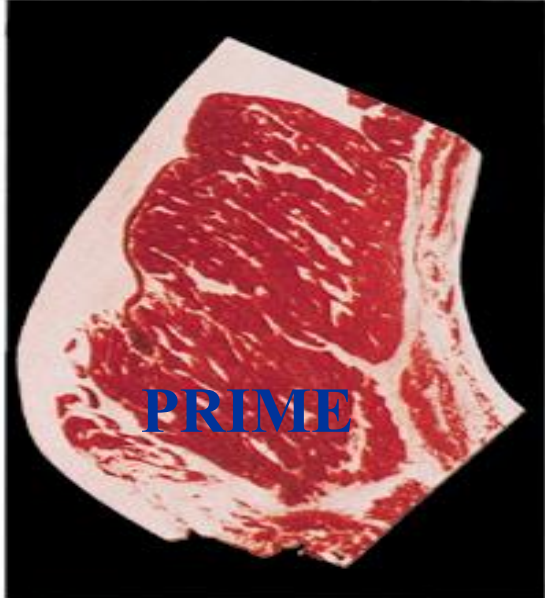


SEBBA

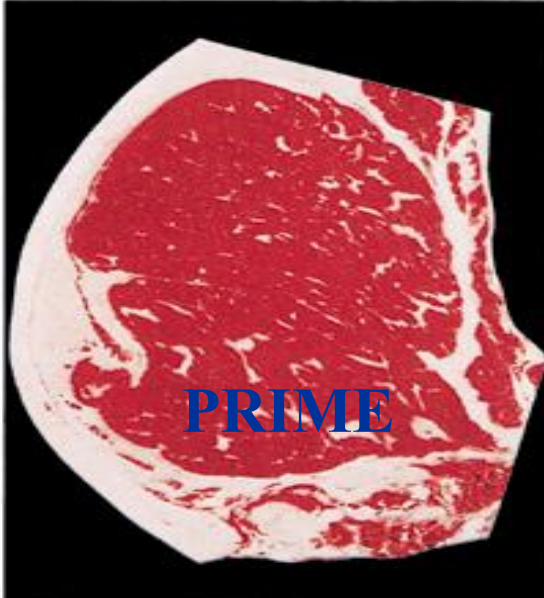
The University of Georgia
Alexander Stelzleni

How is Quality Measured?





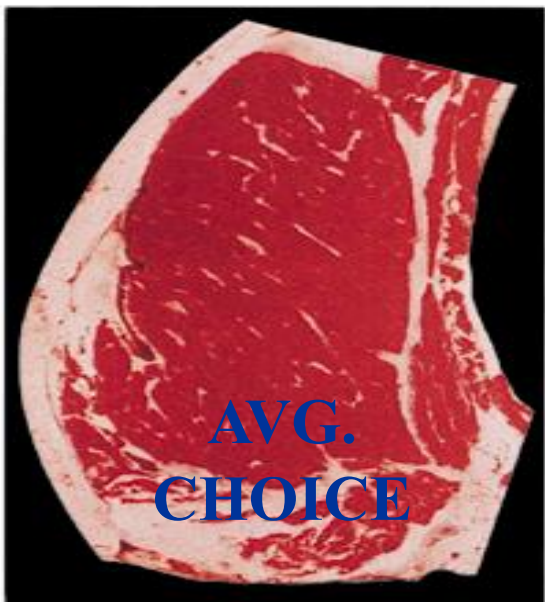
Moderately Abundant



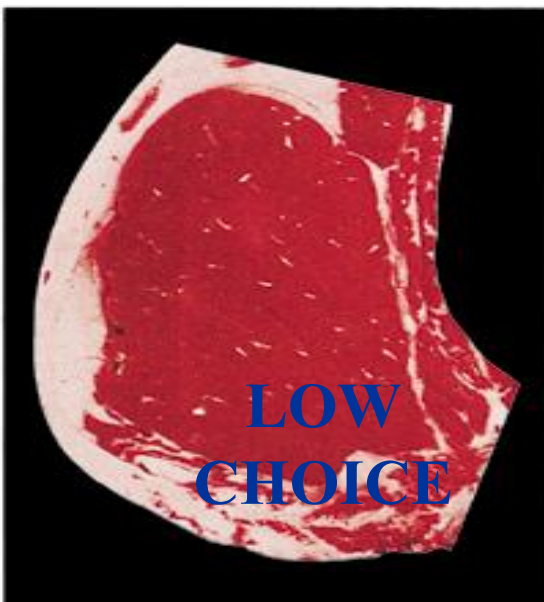
Slightly Abundant



Moderate



Modest

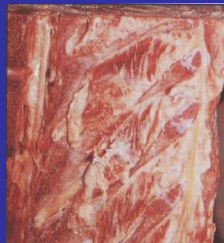
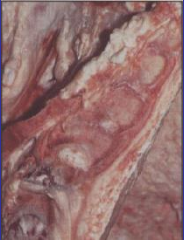
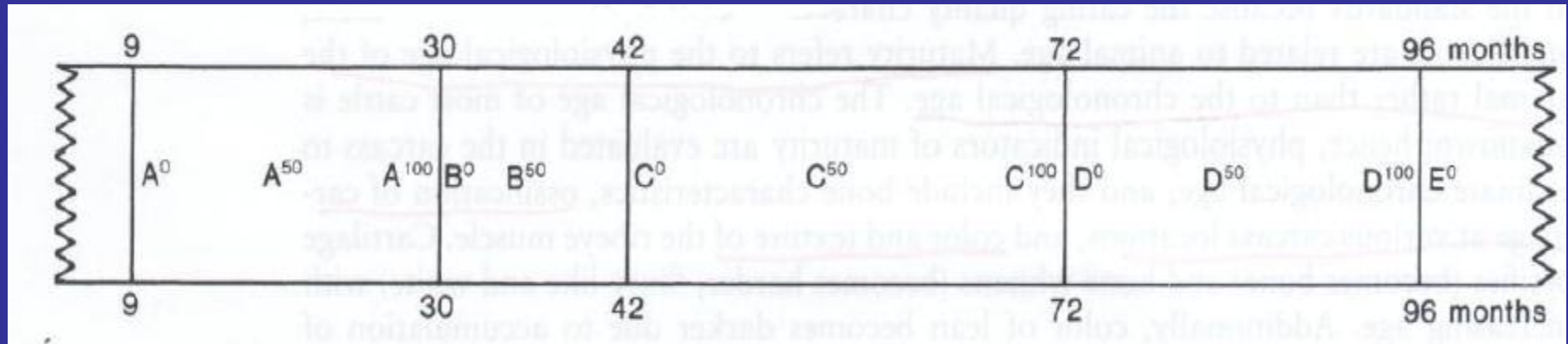


Small



Slight

Maturity and Chronological Age



Beef Quality Grading

RELATIONSHIP BETWEEN MARBLING, MATURITY, AND CARCASS QUALITY GRADE ¹					
DEGREES OF MARBLING	MATURITY ²				
	A ³	B	C	D	E
Abundant	PRIME				
Moderately Abundant					
Slightly Abundant				COMMERCIAL	
Moderate					
Modest	CHOICE				
Small				UTILITY	
Slight	SELECT				
Traces					
Practically Devoid	STANDARD			CUTTER	

¹Assumes that firmness of lean is completely developed with the degree of marbling and that the carcass is not a "dark cutter."

²Maturity increases from the left to right (A through E).

³The A maturity portion of the figure is the only portion applicable to bullock carcasses.

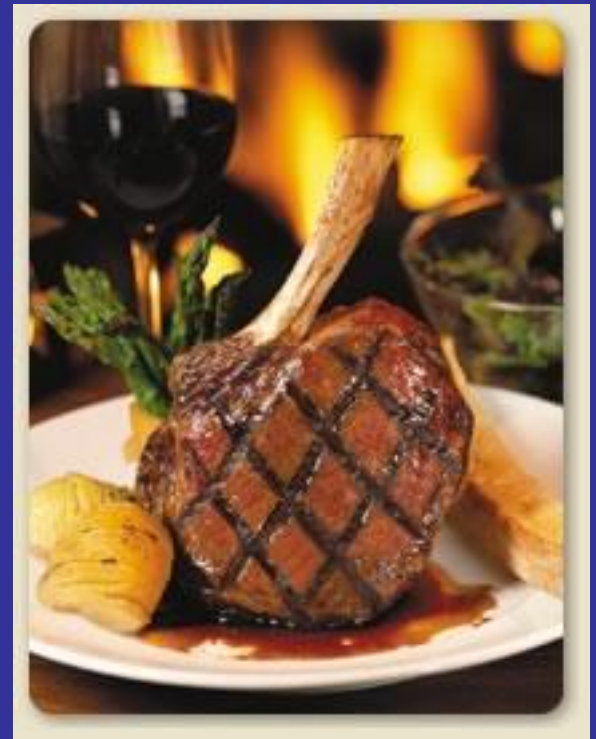
What's the no. 1 reason your customers order BEEF?

- **TASTE!!! (Or Palatability)**

- **What influences Taste and Satisfaction**

- **Tenderness #1**
- **Juiciness**
- **Flavor**

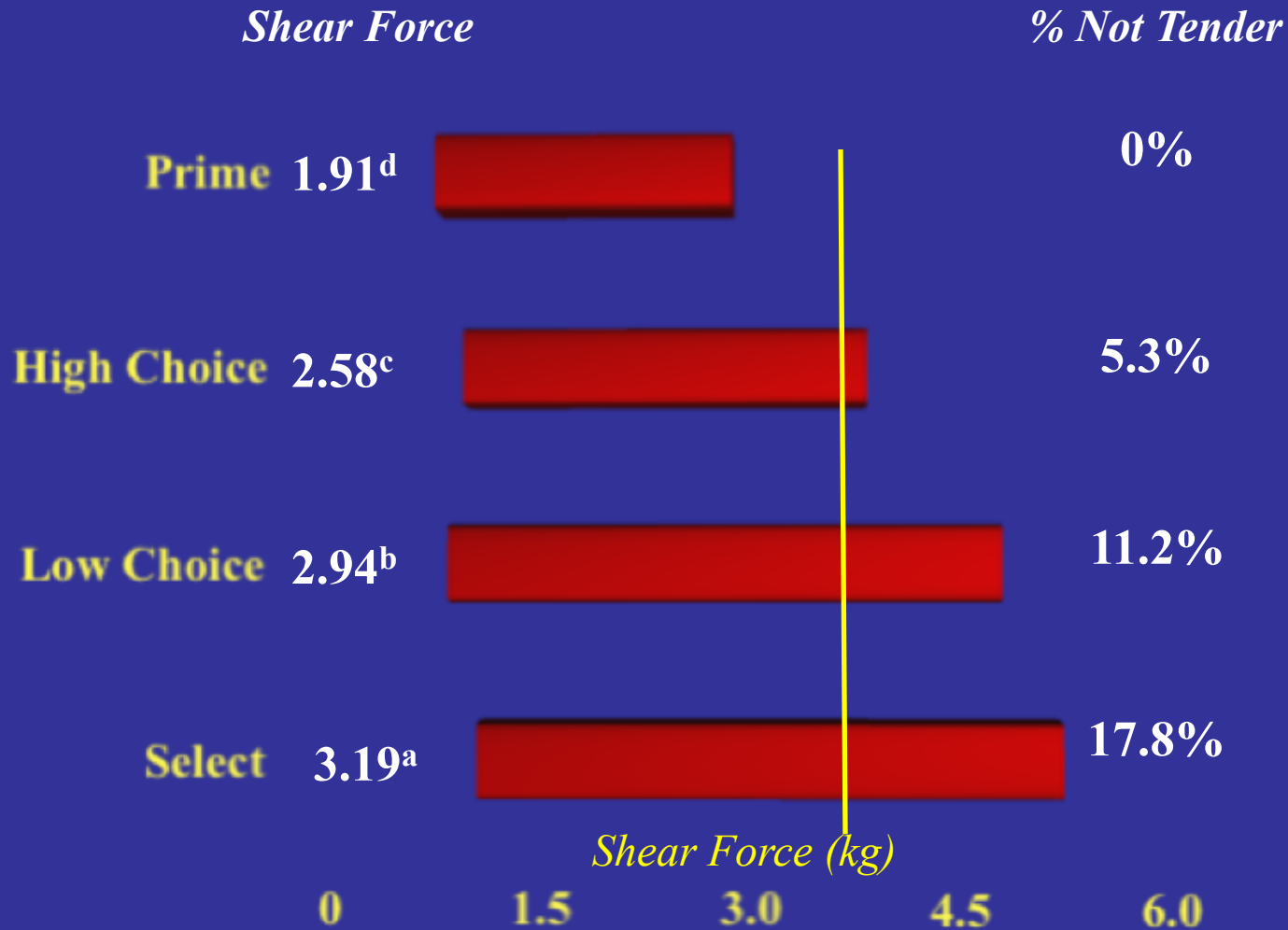
- Younger, higher marbling carcass usually have it



Degree of Marbling



Tenderness: Striploin Steaks by Quality Grade



Eating Satisfaction

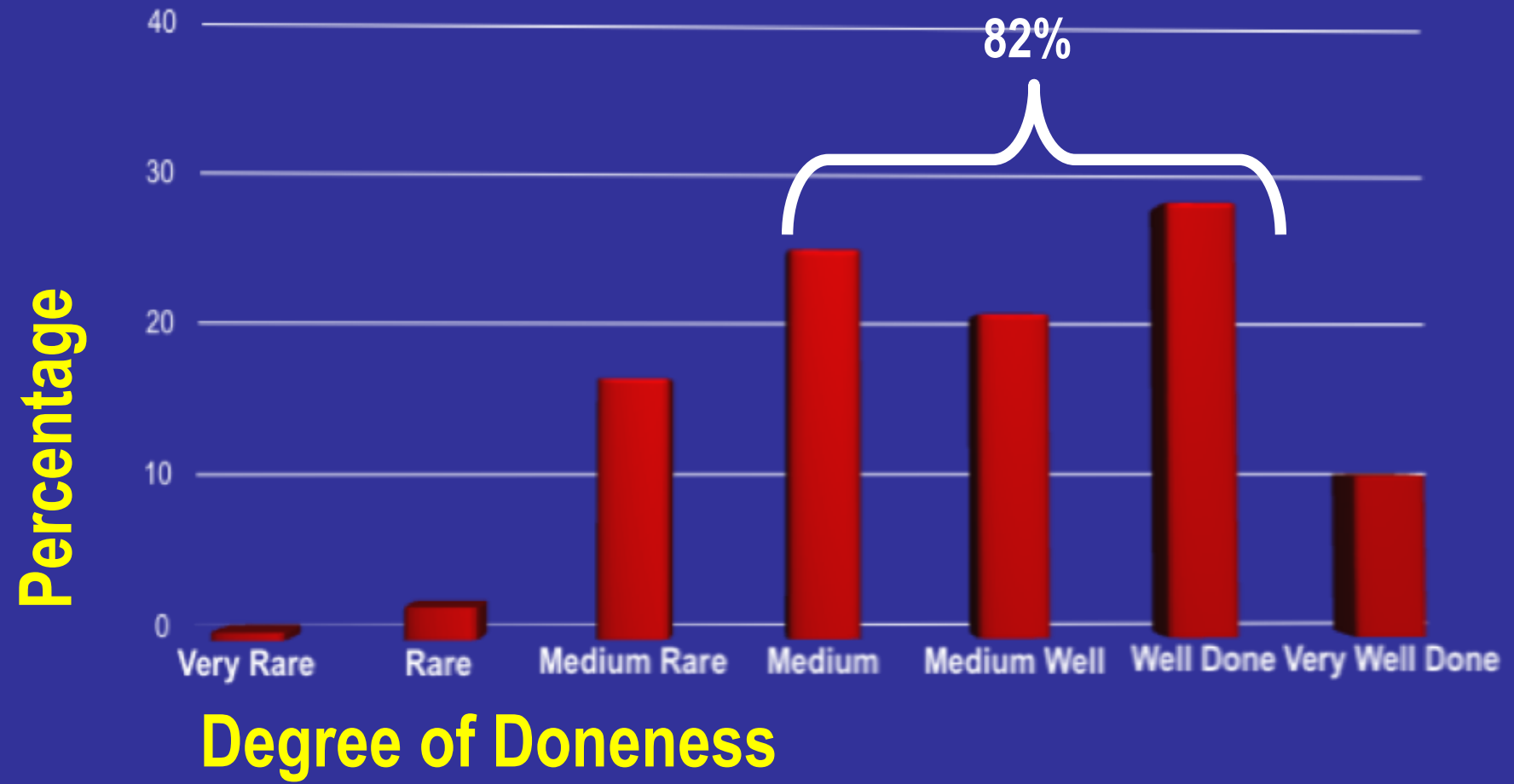
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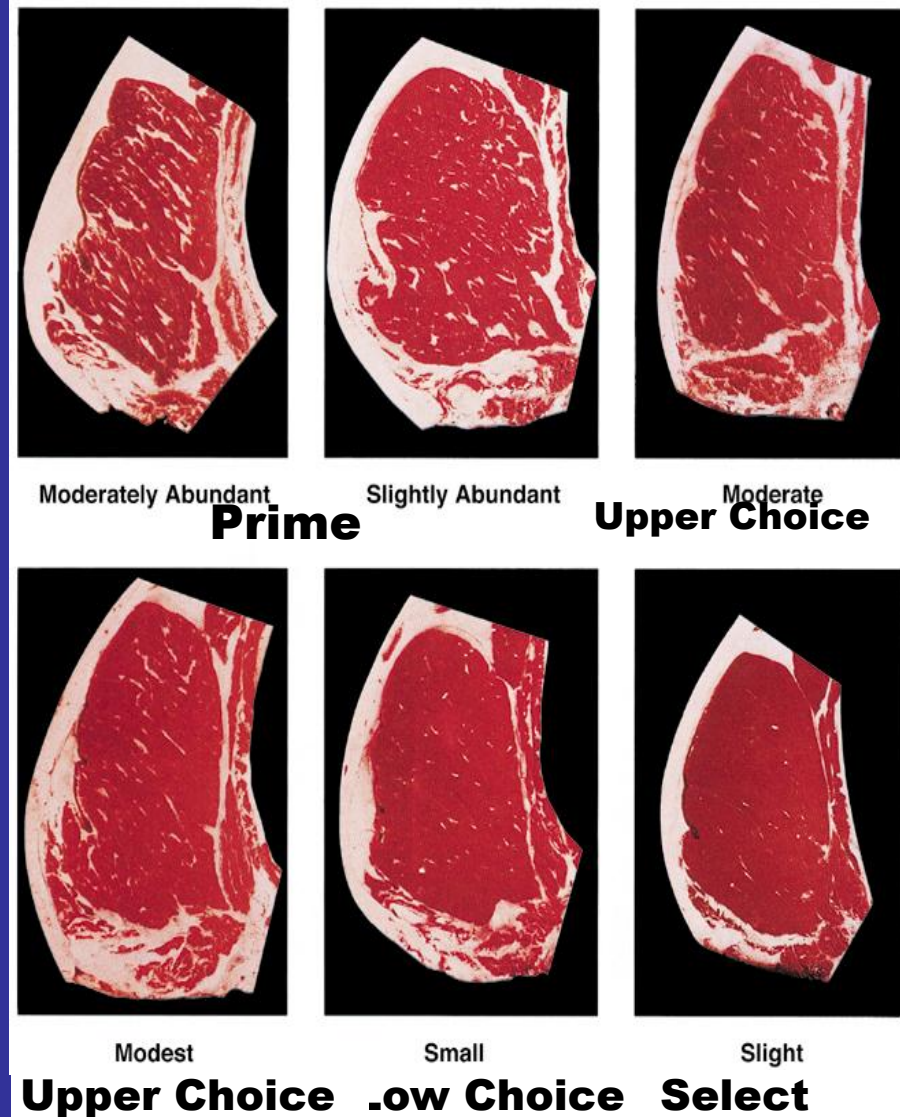
How Do Customers Like Their Steak?



Source: National Livestock and Meat Board

Can you guarantee an over-cooked steak??

- **Marbling Contributes**
 - Lubrication
 - Insulation
 - **Muscle Fiber Dilution and Taste (flavor)**
 - **Strain**



Premiums and Discounts based on Quality Grade

Quality Grade	Premium/Discount
Prime	\$10.76
Branded	\$3.82
Choice	\$0
Select	-\$7.14
Standard	-\$18.41

Based on Ch YG 2-3 600-900 pound average

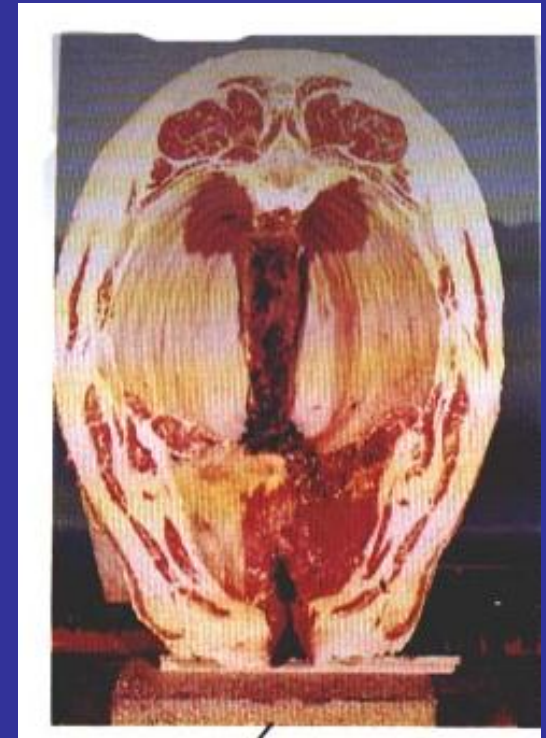
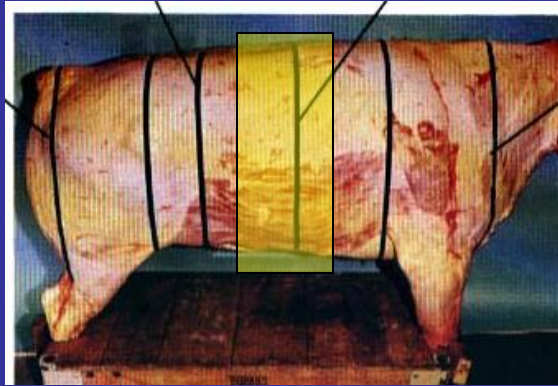
USDA Yield Grades



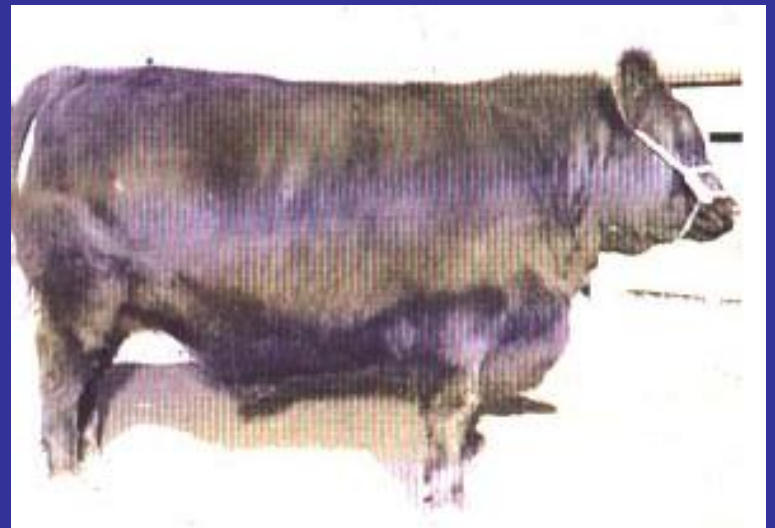
USDA Yield Grade

- Tells us...
 - The **Percent of Boneless Closely Trimmed Retail Cuts**, that can be expected out of the carcass
 - Based on ratio of Lean to Fat
 - YG1 at least 52.3%
 - YG2 50.0 – 52.3%
 - YG3 47.7 – 50.0%
 - YG4 45.4 – 47.7%
 - YG5 less than 45.4%

Which is more valuable a
YG 2 or YG 5?

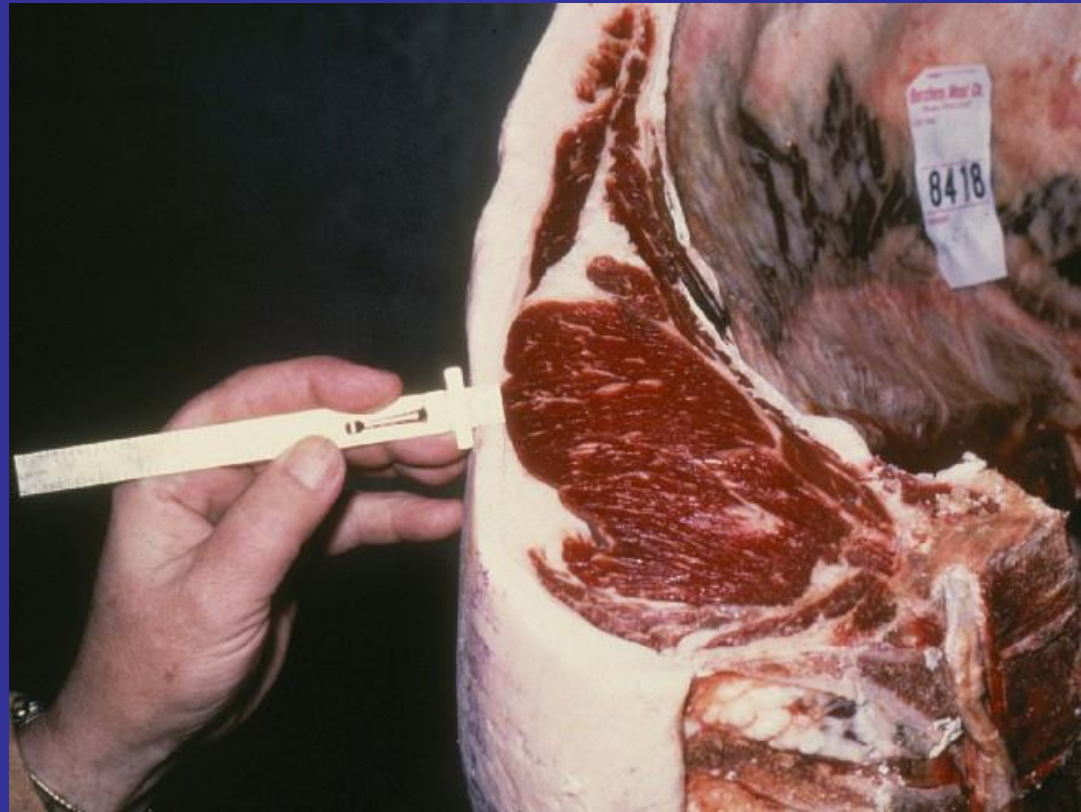


Yield Grade 2 Yield Grade 5



Yield Grade Basics

- Fat Thickness – 12th Rib
Preliminary Yield Grade
- Rib Eye Area
- Hot Carcass Weight
- Kidney, Pelvic & Heart Fat



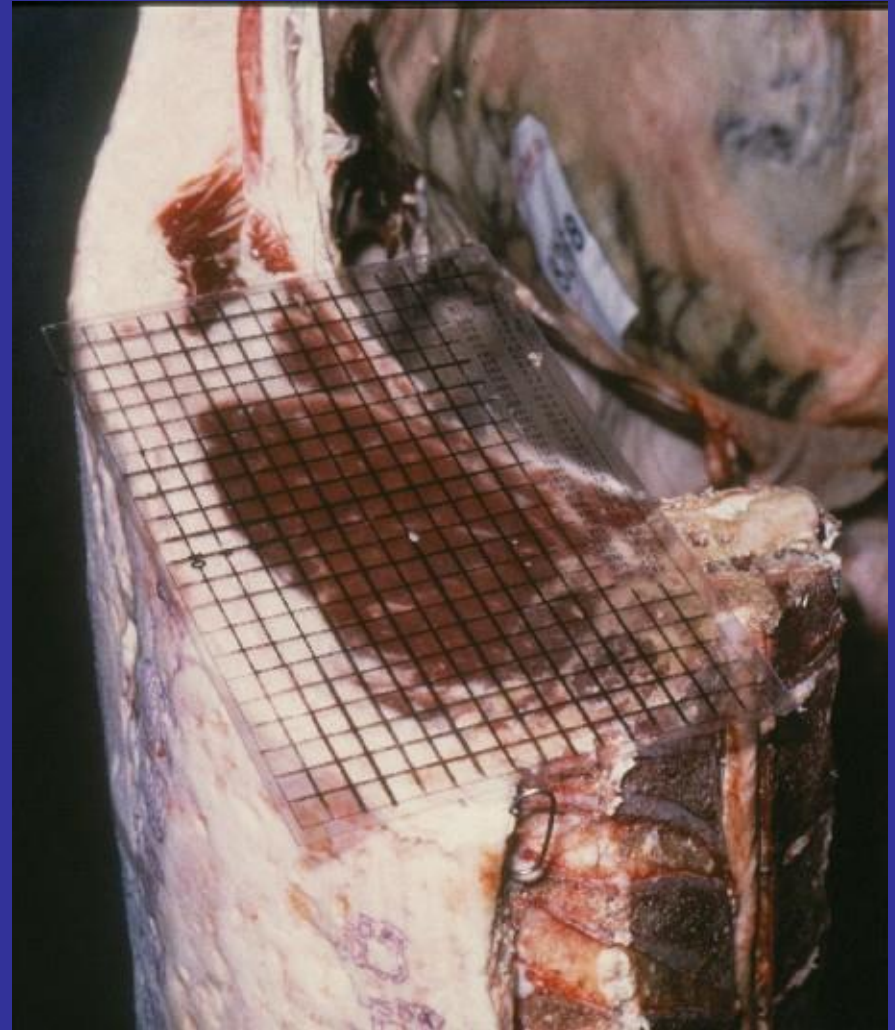
12th Rib Fat and Yield Grade

- Most important, Sets the pace

Fat 12th rib	PYG	Fat 12th Rib	PYG
0	2	0.7	3.75
0.1	2.25	0.8	4.00
0.2	2.50	0.9	4.25
0.3	2.75	1.0	4.50
0.4	3.0	1.1	4.75
0.5	3.25	1.2	5.0
0.6	3.50	1.3	5.25

Yield Grade Basics

- Fat Thickness – 12th Rib Preliminary Yield Grade
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Yield Grade Basics

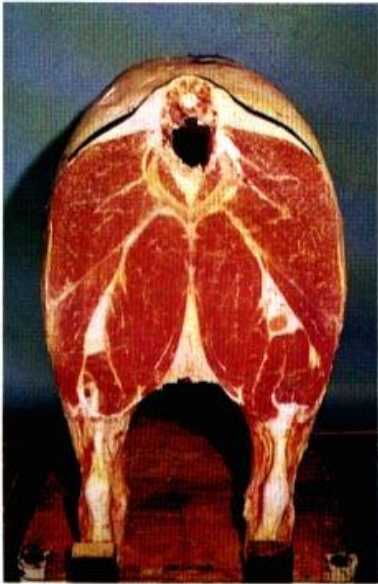
- Fat Thickness – 12th Rib Preliminary Yield Grade
- Rib Eye Area
- Hot Carcass Weight
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Relationship of HCW to REA

HCW	REA	HCW	REA
525	10.1	750	12.8
550	10.4	775	13.1
575	10.7	800	13.4
600	11.0	825	13.7
625	11.3	850	14.0
650	11.6	875	14.3
675	11.9	900	14.6
700	12.2	925	14.9
725	12.5	950	15.2

- $YG = 2.5 + (2.5 * \text{Adj. FT}) + (0.2 * \text{KPH}\%) + (0.0038 * \text{HCW}) - (0.32 * \text{REA})$



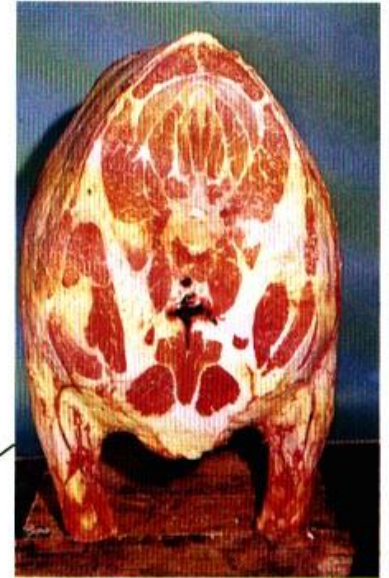
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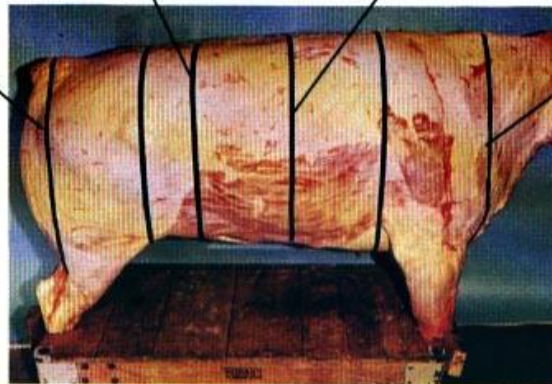
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5



6

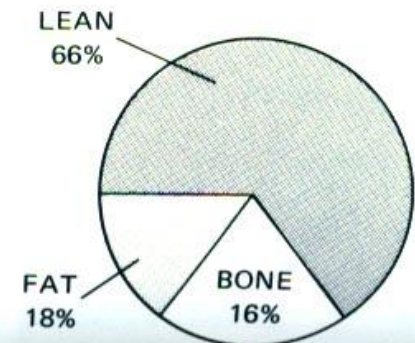


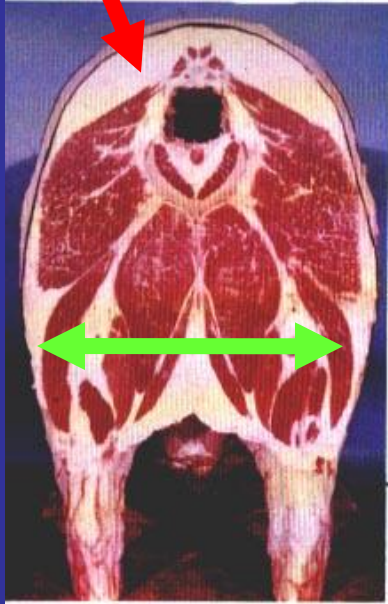
2



1

Yield Grade 2

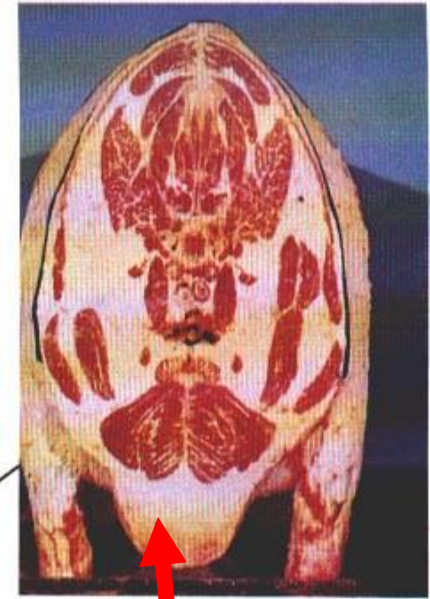




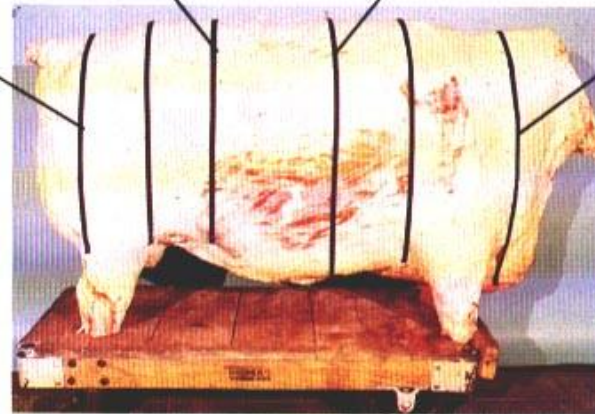
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5

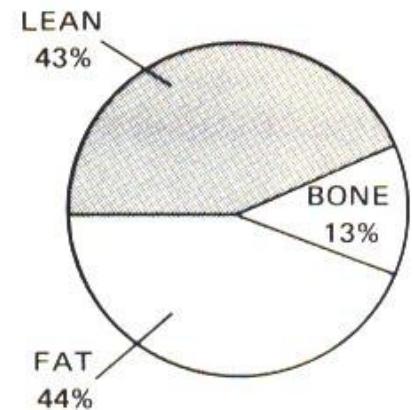
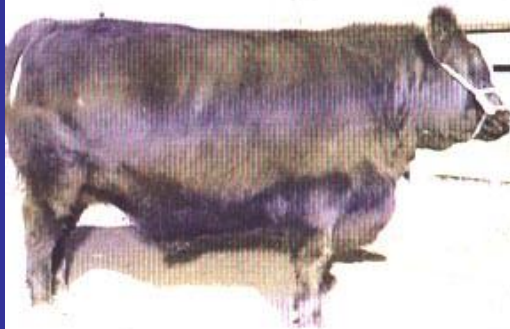


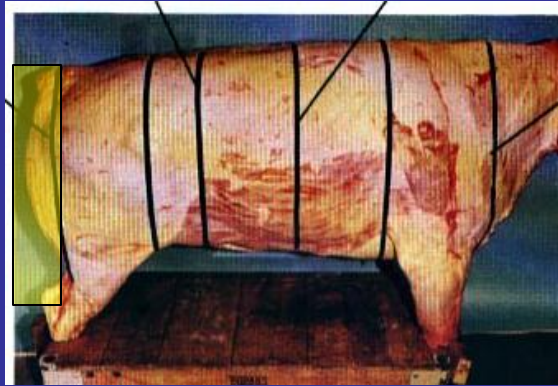
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2

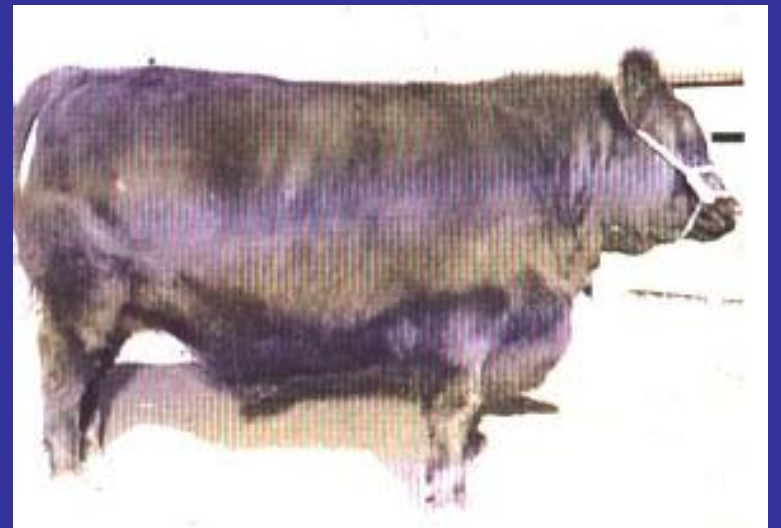
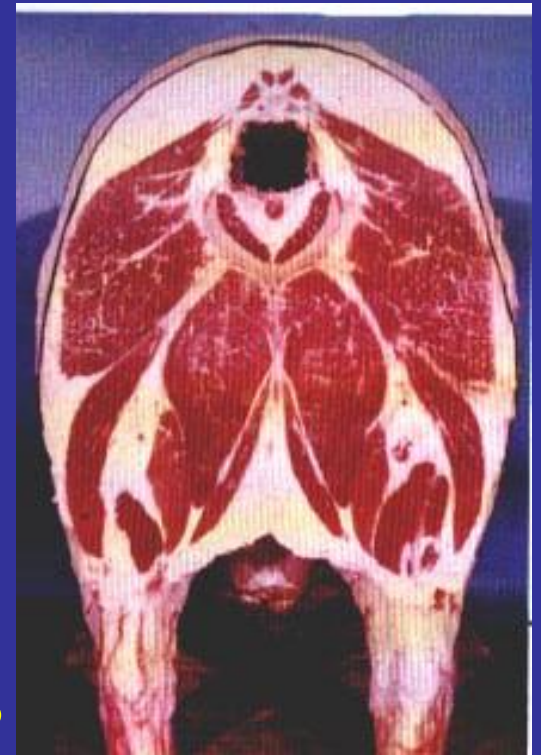
Yield Grade 5

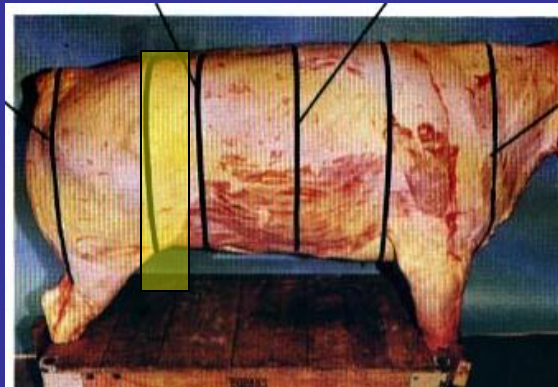




Yield Grade 2

Yield Grade 5

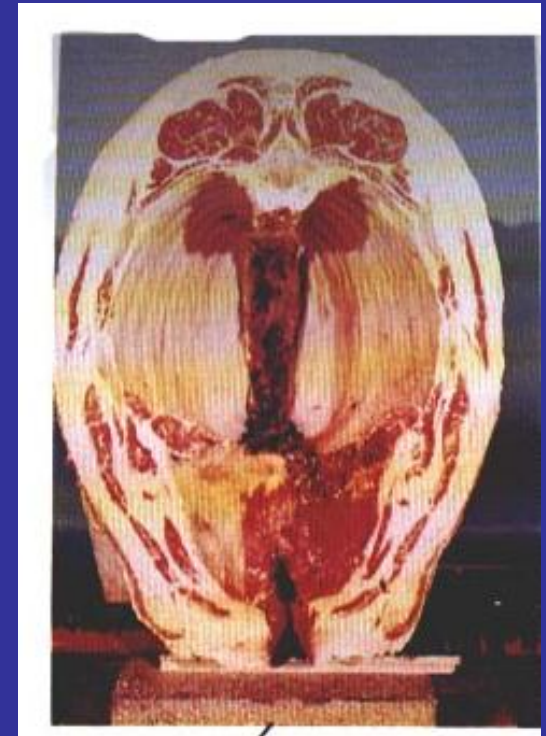
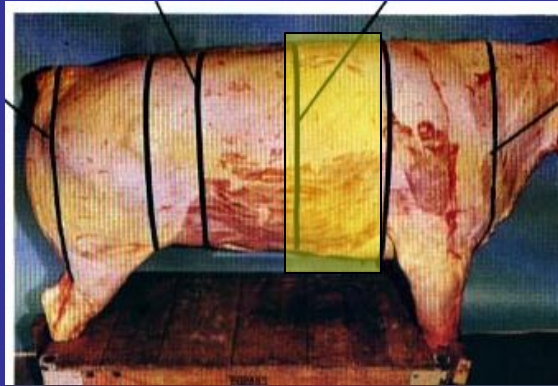




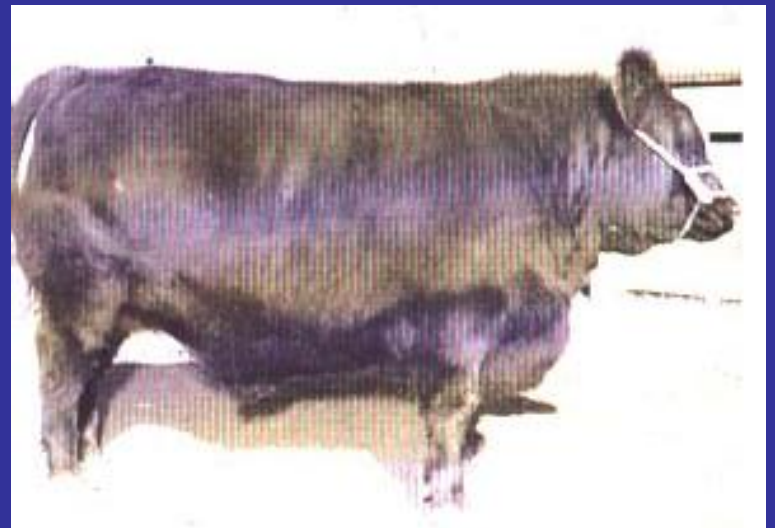
Yield Grade 2

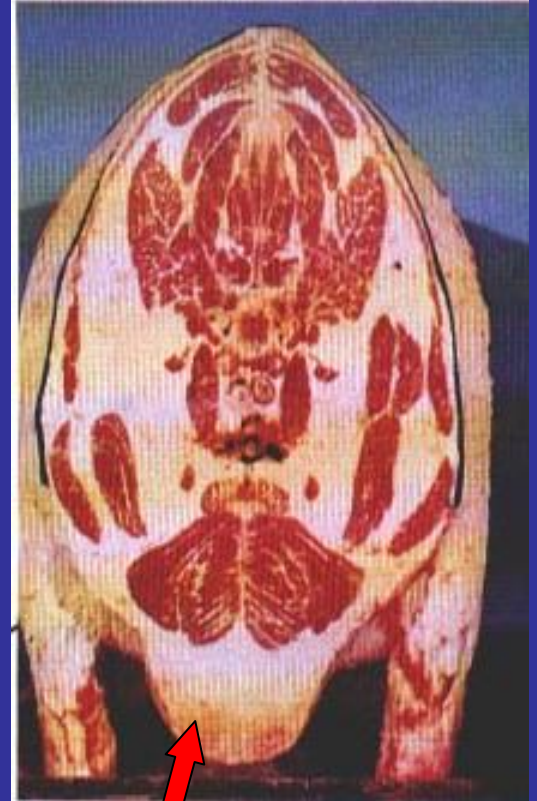
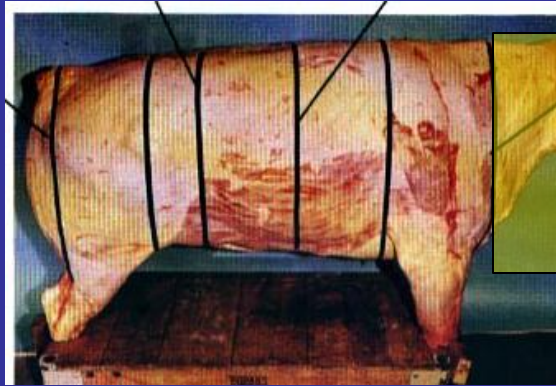
Yield Grade 5





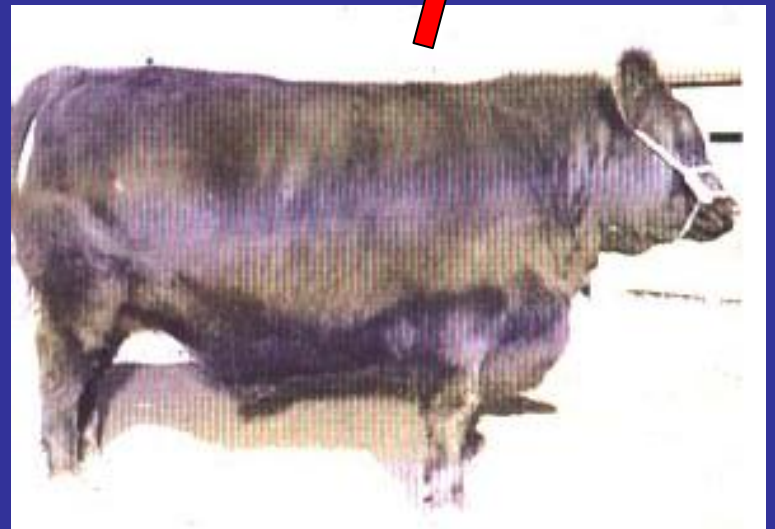
Yield Grade 2 Yield Grade 5





Yield Grade 2

Yield Grade 5



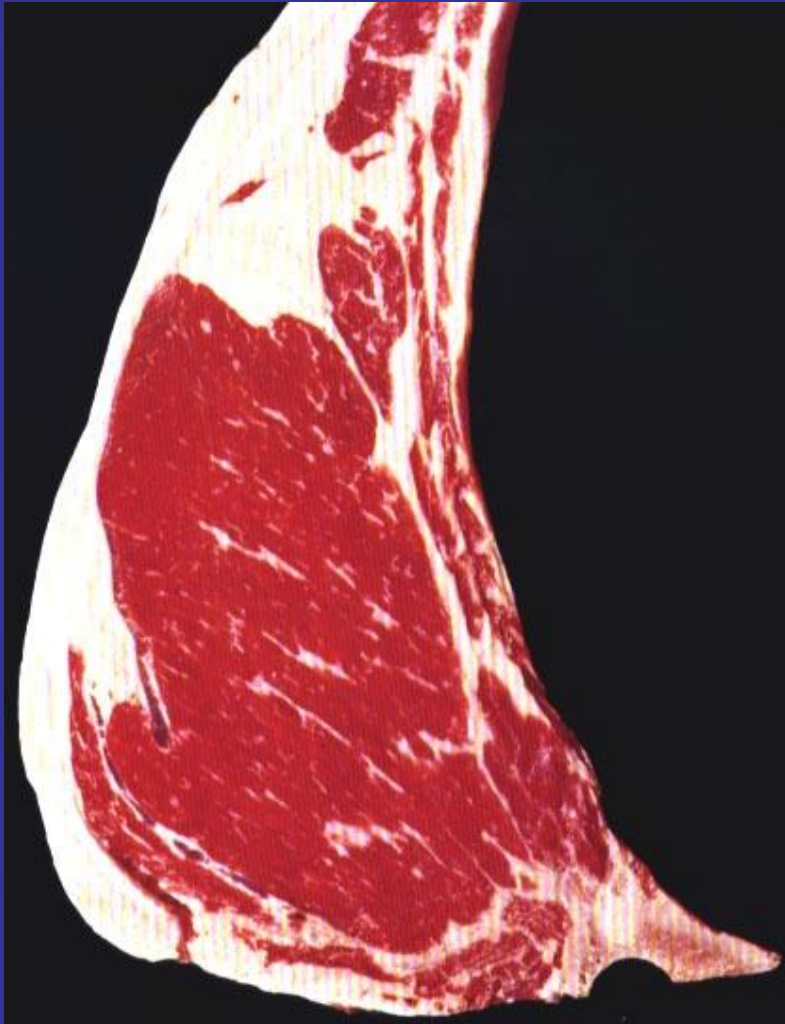
Combined Premium and Discounts

Equivalent Values for Outlying Beef Carcass Types

Basis Value = 148.31

Qty/Yield	(1)	Carcass Weights				
		400-500#	500-600#	600-800#	900-1000#	1000#/up
		-26.92	-9.82	0.00	-2.31	-18.08
Prime 1-3	10.76	\$132.15	\$149.25	\$159.07	\$156.76	\$140.99
Certified 1-3	3.82	\$125.21	\$142.31	\$152.13	\$149.82	\$134.05
Choice 1	3.31	\$124.70	\$141.80	\$151.62	\$149.31	\$133.54
Select 1	-4.24	\$117.15	\$134.25	\$144.07	\$141.76	\$125.99
Standard 1-3	-18.41	\$102.98	\$120.08	\$129.90	\$127.59	\$111.82
Prime 4	-2.96	\$118.43	\$135.53	\$145.35	\$143.04	\$127.27
Choice 4	-12.46	\$108.93	\$126.03	\$135.85	\$133.54	\$117.77

YG 1 vs YG 5 Ribeye



Adopted from: Meat Evaluation Handbook. 1997. Amer. Meat Sci. Assoc., Savoy, IL.

Value Break Out UGA Ribs

Rib	LW	HCW	DP	FT	REA	YG	QG	\$/cwt
9110	1056	657	62	0.25	10.8	2.4	Std	129.9
9290	1268	802	63	0.40	14.0	2.6	SI+	140.7
9023	1323	828	62.6	0.50	13.4	3.0	SI-	140.7
9307	1291	790	61	0.45	15.9	1.8	SI-	144.1