

## Florida Beef Excellence Institute



## Market Cattle Evaluation



### Market Steer Evaluation: What must be determined

- **Quality grade**
  - How good is the meat?
- **Yield grade**
  - How much meat is there?

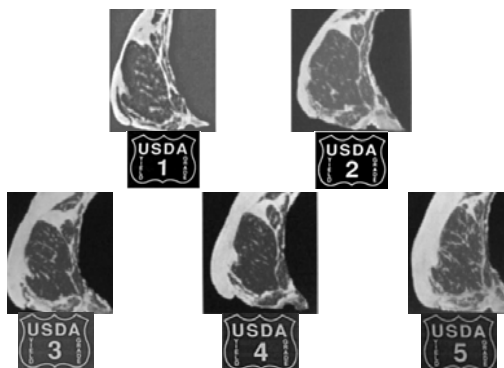
### Yield Grading

- Percent of carcass weight in boneless closely trimmed retail cuts from the round, loin, rib and chuck.

### Quality Grade

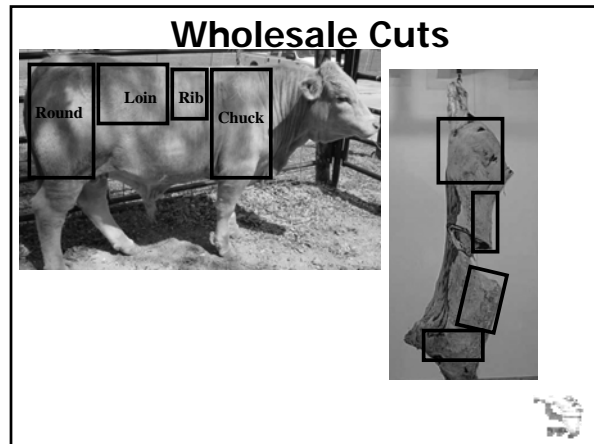
- Group carcasses into like palatability attributes

## USDA Yield Grades



### Yield Grade Factors

- **Carcass Weight**
- **Muscle**
  - Ribeye Area
- **Fat**
  - Fat over the eye
  - Kidney Fat



### USDA Yield Grade

- As Fatness ↑ - Yield Grade ↑
- As Weight ↑ - Yield Grade ↑
- As Muscling ↑ - Yield Grade ↓

### Assessing USDA Grades of Market Cattle

**USDA Yield Grades**

- External fatness most important parameter

Fat Thickness	PYG
0.0	2.0
0.1	2.25
0.2	2.5
0.3	2.75
0.4	3.0
0.5	3.25
0.6	3.5
0.7	3.75
0.8	4.0
0.9	4.25
1.0	4.5
1.1	4.75
1.2	5.0

### USDA Yield Grades

- Estimate a carcass wt relative & know the ribeye schedule

Carcass Wt	Req. REA
550	10.4
575	10.7
600	11.0
625	11.3
650	11.6
675	11.9
700	12.3
725	12.5
750	12.8
775	13.1
800	13.4
825	13.7
850	14.0
875	14.3
900	14.6
925	14.9
950	15.2

### USDA Yield Grades

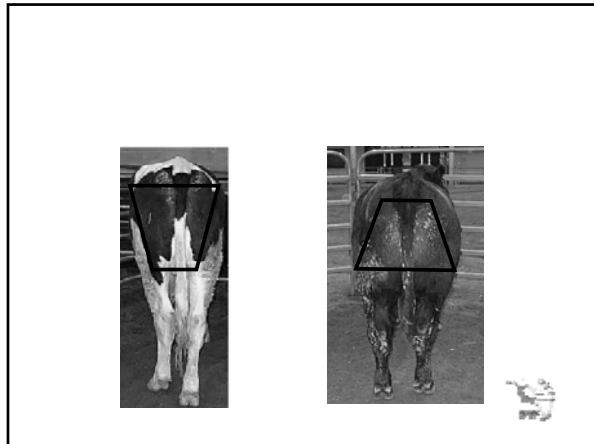
- After determining PYG- adjust for muscle by .3
  - Very Light Muscled- +.9 or +1.2
  - Light Muscled- +.6
  - Lighter Muscled- +.3
  - Average Muscle- Par
  - Heavier Muscled- +.3
  - Heavy Muscled- -.6
  - Very Heavy Muscled- -.9 or -1.2
- Adjust for %KPH-
  - Use external fatness & weight for determining adjustment
  - Heavier, leaner cattle will have less KPH

### Body Shapes

The widest part of the animal should be at the stifle, indicating lean, not fat

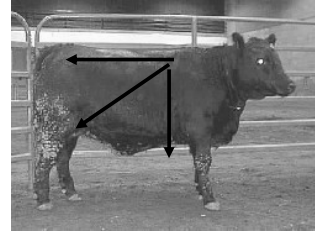
Desirable

Undesirable



## How Do Animals Get Fat?

FROM TOP TO BOTTOM  
FROM FRONT TO REAR



## Fat Deposition Sites

RIBS  
LOIN EDGE  
BRISKET



FLANK  
TAILHEAD  
TWIST



## Over Finished Steer



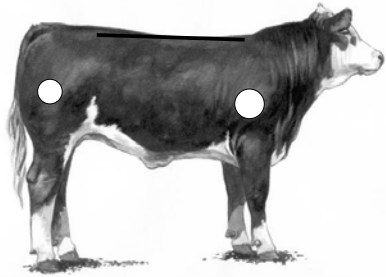
## Under Finished Steer



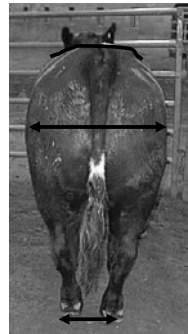
## Muscle Evaluation Sites

- Quarter or round
- Stifle
- Forearm
- Over Top - loin and rump
- Width of Base

## Muscle Evaluation Sites



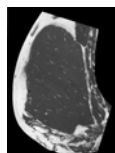
## Muscle Evaluation Sites



## USDA Quality Grades

Grades of Youthful Carcasses (< 42 mos.)

**Prime**  
**Choice**  
**Select**  
**Standard**



Minimum requirement for USDA Choice

## Assessing USDA Grades of Market Cattle

USDA Quality Grades

- External fatness/ genetic type most important parameters to consider
- Cattle which have the genetic predisposition to grade USDA Choice should at 0.40 - 0.60" external fatness

## Assessing USDA Grades of Market Cattle

USDA Quality Grades

- > 90% of fed cattle that look like him SHOULD grade USDA Choice

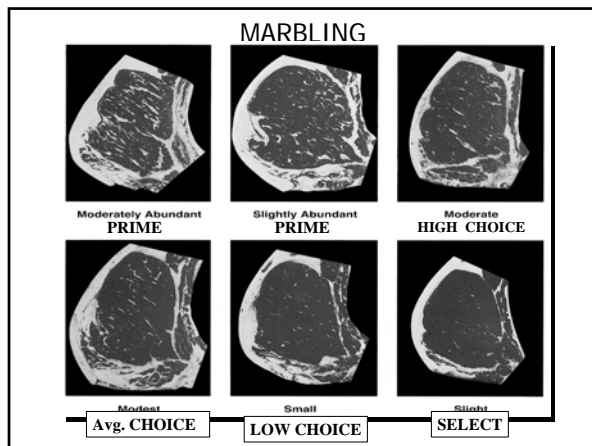


## Assessing USDA Grades of Market Cattle

USDA Quality Grades

- < 5% of fed cattle that look like him SHOULD grade USDA Choice



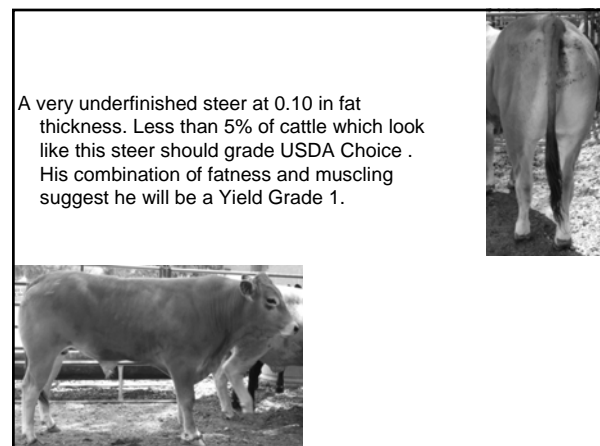
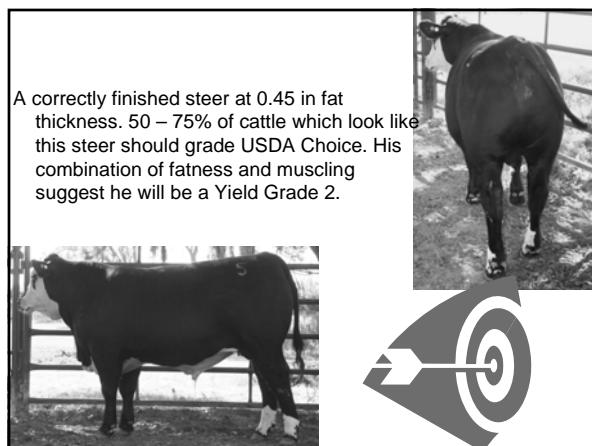
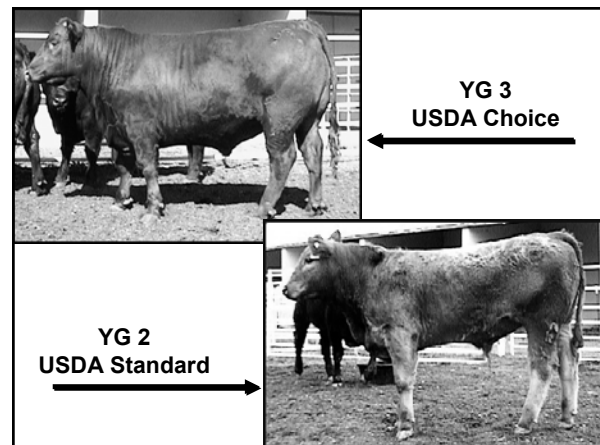
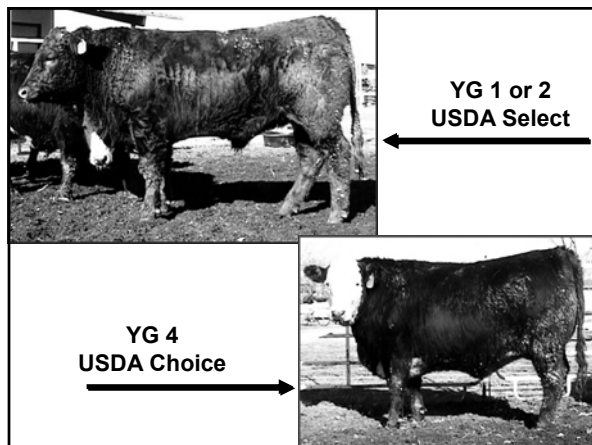


**Beef Evaluation:  
Quality Grade Estimation**

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FOE	Quality Grade	
.1 - .2	St+	Se-
.2 - .3	Se-	Se+
.3 - .45	Se+	Ch-
.45 - .6	Ch-	Ch <sup>0</sup>
.6 - .8	Ch <sup>0</sup>	Ch+
>.8	Ch+	Pr

FOE IS POORLY CORRELATED TO MARBLING.



A very overfinished steer at 1.0 in fat thickness. More than 90% of cattle which look like this steer should grade USDA Choice. His combination of fatness and muscling suggest he will be a upper Yield Grade 4.



A slightly overfinished steer at 0.65 in fat thickness. 50 – 75% of cattle which look like this steer should grade USDA Choice. His combination of fatness and muscling suggest he will be a Yield Grade 3.



An underfinished steer at 0.25 in fat thickness. 20 -50 % of cattle which look like this steer should grade USDA Choice . His combination of fatness and muscling suggest he will be a Yield Grade 1.



## Grid Pricing

- Base Price
- Quality Grade Price Spread
- Yield Grade Price Spread
- Discounts for Nonconforming Carcasses

## Beef Pricing

- Adj. Carcass Price CWT x DP %= Adj. Live Price CWT
- Adj. Live Price CWT ÷ DP %= Adj. Carcass Price CWT
- Adj. Carcass Price CWT x Total HCW = Total Animal Value

\$/CWT for 600 # TO 900 # Carcasses

Quality Grade- Carcass Value cwt	Yield Grade 3	Premiums		Discounts	
Prime	\$205	Yield Grade 1	\$4	Yield Grade 4	(\$11)
Premium Choice	\$194	Yield Grade 2	\$2	Yield Grade 5	(\$17)
Low Choice	\$190			< 500	(\$26)
Select	\$176			500 to 549	(\$18)
Standard	\$164			550 to 599	(\$7)
Advanced Maturity	\$162			900-949	(\$1)
Dark Cutter/Blood Splash	\$157			950 to 999	(\$2)
Over 30 Months	\$172			1000 and up	(\$21)