

BEEF CARCASS VALUE DETERMINATION WORKSHOP

**COORDINATORS: DR. DAVEY GRIFFIN
DR. DAN HALE**

SPONSORS



The Eagle
Land & Livestock Post







2023 Beef Carcass Value Determination

Texas A&M Beef Cattle Short Course



Cattle Evaluation Estimates

Name _____

Email _____

Youth or Adult (circle one)

Steer	Quality Grade	Yield Grade
1	_____	_____
2	_____	_____
3	_____	_____
4	_____	_____
5	_____	_____
6	_____	_____
7	_____	_____
8	_____	_____
9	_____	_____
10	_____	_____

Answer Options

Quality Grade

Prime, Top Choice, Low Choice, Select, or Standard

Yield Grade

1, 2, 3, 4, or 5

SCORE _____

Marbling

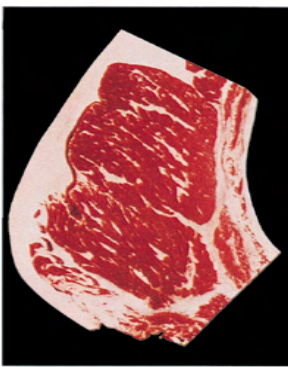
A



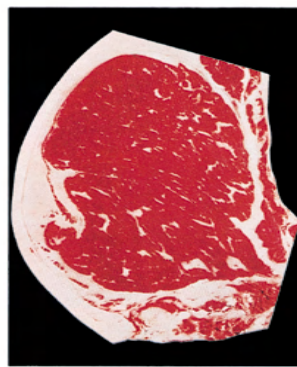
C



Maturity



Moderately Abundant



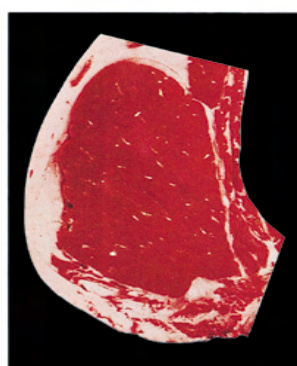
Slightly Abundant



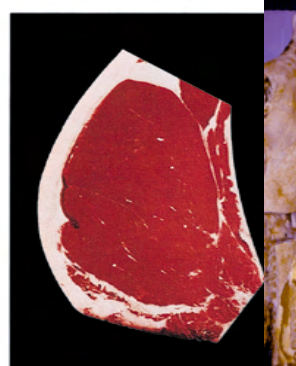
Moderate



Modest



Small



Slight

USDA Quality Grade Chart Carcass Maturity

Marbling

- Abundant
- Mod. Abund.
- Sl. Abund.
- Moderate
- Modest
- Small
- Slight
- Traces
- Pract. Dev.

A B C D E

Prime					
Choice					
Select					
Standard					

Commercial

Utility

USDA BEEF YIELD GRADE SHORT CUT METHOD

Best 1 2 3 4 5

Yield Grade 3.0 = 0.4" FT – 600 lb. CW – 11.0 sq. in. REA – 3.5% KPH

★ – Preliminary Yield Grade Adjustment 1 – Carcass Weight

Starting Point

For every .1" increase in adjusted 12-13th rib fat thickness, PYG increases by .25 For every 100 lb. change from a 600 lb. carcass, adjust the PYG by ± .4

<u>12-13th Rib Fat</u>	<u>PYG</u>	<u>Carcass Wt. (Live Wt. 63%)</u>	<u>Adj. 1</u>
0.00	2.00	900 (1429)	+1.2
0.10	2.25	850 (1350)	+1.0
0.20	2.50	800 (1270)	+0.8
0.30	2.75	750 (1190)	+0.6
0.40	3.00	700 (1111)	+0.4
0.50	3.25	650 (1031)	+0.2
0.60	3.50	600 (952)	0.0
0.70	3.75	550 (873)	-0.2
0.80	4.00	500 (793)	-0.4

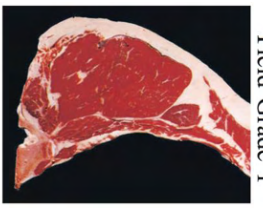
Adjustment 2 – Ribeye Area Adjustment 3 – %Kidney, Pelvic & Heart Fat

For every 1 square inch from an 11.0 sq. in. ribeye area, adjust the PYG by ± .33 For every 1.0% change in %KPH from 3.5%, adjust the PYG by ± .2

<u>Ribeye Area (in²)</u>	<u>Adj. 2</u>	<u>%KPH</u>	<u>Adj. 3</u>
14.0	-.99	1.0	-.50
13.5	-.82	1.5	-.40
13.0	-.66	2.0	-.30
12.5	-.49	2.5	-.20
12.0	-.33	3.0	-.10
11.5	-.16	3.5	0.00
11.0	0.00	4.0	+ .10
10.5	+ .16	4.5	+ .20
10.0	+ .33	5.0	+ .30



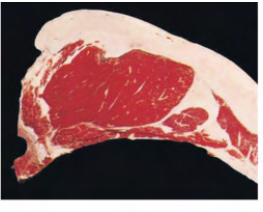
Yield Grade 1



Yield Grade 2



Yield Grade 3



Yield Grade 4




Yield Grade 5





Carcass Grid

Steer	Choice YG 3	Total \$ Live	\$2,443.50 \$ 181.00
Live Weight	1350	Total \$ Quality	\$2,522.88 \$186.88
Carcass Weight	864.0		Diff per cwt Live \$5.88
Drop Credit	\$ 13.26	Drop Credit \$13.26/cwt live 179.01	
Dressing %	64.0%		
Live Cash Price	\$ 181.00		
	Carcass Mix	Carcass Grid	
Base Carcass Price	100%	\$ 292.00	\$292.00
Prime		\$ 15.00	\$0.00
CAB		\$ 5.00	\$0.00
Top Choice		\$ 2.00	\$0.00
Choice	100%		
Select		\$ (29.00)	\$0.00
No Roll/ Standard		\$ (40.00)	\$0.00
Yield Grade 1		\$ 5.00	\$0.00
Yield Grade 2		\$ 2.00	\$0.00
Yield Grade 3	100%		
Yield Grade 4		\$ (11.00)	\$0.00
Yield Grade 5		\$ (16.00)	\$0.00
Hardbone		\$ (38.00)	\$0.00
Over 30 Months		\$ (17.00)	\$0.00
Dark Cutter		\$ (37.00)	\$0.00
<550 lbs		\$ (25.00)	\$0.00
550-600		\$ (4.00)	\$0.00
600 - 1000 lbs	100%		
1000-1050		\$ (3.00)	\$0.00
>1050 lbs		\$ (17.00)	\$0.00
Carcass Grid Value/cwt			\$292.00
Live Equivalent Price			\$186.88


Beef Grading and Carcass Value



Purpose Standards Application

Voluntary



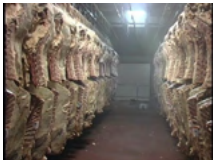


1

Steer	Choice YG 3	Total \$ Live	\$2,443.50	\$ 181.00
Live Weight	1350	Total \$ Quality	\$2,522.88	\$186.88
Carcass Weight	864.0			\$5.88
Drop Credit	\$ 13.26	Drop Credit \$13.26/cwt live		
Dressing %	64.0%			
Live Cash Price	\$ 181.00			
Basic Carcass Price	100%	Carcass Mkt	\$ 172.00	\$792.00
Prime			\$ 15.00	\$0.00
CAB			\$ 5.00	\$0.00
Top Choice			\$ 2.00	\$0.00
Choice	100%			
Select			\$ (29.00)	\$0.00
No Roll/ Standard			\$ (40.00)	\$0.00
Yield Grade 1			\$ 5.00	\$0.00
Yield Grade 2			\$ 2.00	\$0.00
Yield Grade 3	100%			
Yield Grade 4			\$ (11.00)	\$0.00
Yield Grade 5			\$ (16.00)	\$0.00
Heartbeat			\$ (18.00)	\$0.00
Over 30 Months			\$ (17.00)	\$0.00
Dark Cutter			\$ (37.00)	\$0.00
<550 lbs			\$ (25.00)	\$0.00
550-600			\$ (4.00)	\$0.00
600 - 1000 lbs	100%			
1000-1050			\$ (3.00)	\$0.00
>1050 lbs			\$ (17.00)	\$0.00
Carcass Grid Value/cwt				\$292.00
Live Equivalent Price				\$186.88

3

Segment the Cattle Population According to Value

2

Dressing Percent

- National Industry Average: 63.0%
- Texas: 64%

1000 lbs. X .635 = 635 lb. Carcass

1100 lbs. X .635 = 698.5 lb. Carcass

1250 lbs. X .635 = 793.75 lb. Carcass

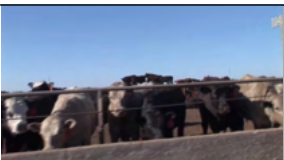


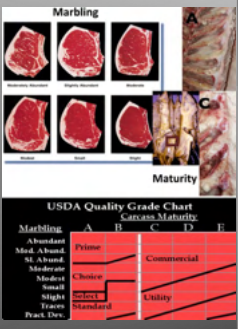
Dress off items:
Head, feet, hide, blood, internal organs, and debris.

4

1

2

Segment the Cattle Population According to Value

5

Segment the Cattle Population According to Value





7

USDA BEEF YIELD GRADE SHORT CUT METHOD

Best 1 2 3 4 5

Yield Grade 3.0 = 0.4" FT - 600 lb. CW - 11.0 sq. in. REA - 3.5% KPH

* - Preliminary Yield Grade Adjustment 1 - Carcass Weight

For every 100 lbs. carcass, add or subtract 1.0% for every 10% deviation from 100 lbs. carcass. Adjust the PYG by 1/4 for deviations. PYG increases by .25

12-10th Rib Fat	PYG	Carcass % Loss (Wt/Lb)	Adj. 1
0.00	1	800 (14.0)	+1.2
0.10	2	800 (12.0)	+1.0
0.20	3	800 (12.0)	+0.8
0.30	2.75	790 (11.0)	+0.6
0.40	2.50	780 (11.0)	+0.4
0.50	2.25	690 (10.0)	+0.2
0.60	2.00	600 (9.0)	0.0
0.70	1.75	500 (8.0)	-0.2
0.80	1.50	400 (7.0)	-0.4

Adjustment 2 - Ribeye Area

For every 100 lbs. carcass, add or subtract 1.0% for every 1% deviation from 18.0 sq. in. Ribeye area. Adjust the PYG by 1/4

Ribeye Area (sq. in.)	Adj. 2	SKPH	Adj. 3
14.0	-1.0	1.5	-1.0
13.5	-0.8	1.5	-0.8
13.0	-0.6	2.0	-0.6
12.5	-0.4	2.5	-0.4
12.0	-0.2	3.0	-0.2
11.5	0.0	3.5	0.0
11.0	0.2	4.0	+0.2
10.5	0.4	4.5	+0.4
10.0	0.6	5.0	+0.6

Adjustment 3 - %Kidney, Pelvic & Heart Fat


For every 1.0% change in %Kidney, Pelvic & Heart Fat, adjust the PYG by 1/4

%Kidney, Pelvic & Heart Fat	Adj. 3
1.5	-1.0
1.5	-0.8
2.0	-0.6
2.5	-0.4
3.0	-0.2
3.5	0.0
4.0	+0.2
4.5	+0.4
5.0	+0.6

Photos courtesy of USDA Agricultural Marketing Service

6

e + v Image



ID 181527

Wgt 835.0

PYG 2.8

ADJ 3.0

REA 14.0

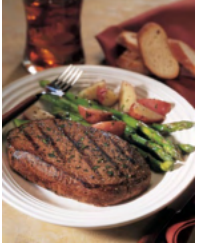

YG 2.6

Marb Sm 50

8

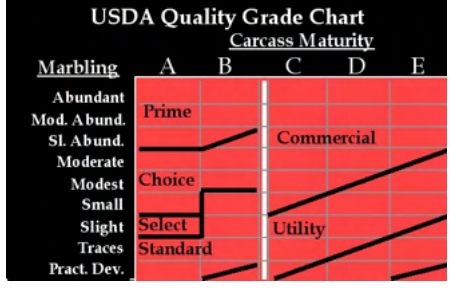
Quality Grade

Uses indicators that can be measured on the carcass to estimate the eating quality of the cooked beef cuts.

9

Quality Grade Chart

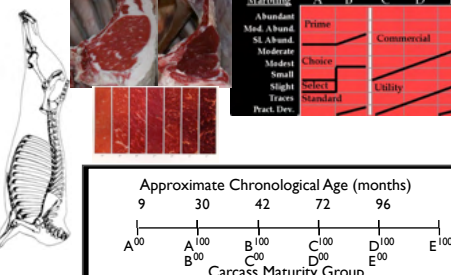


11

Steer	Choice YG 3	Total \$ Live	\$2,443.50	\$ 181.00
Live Weight	1350	Total \$ Quality	\$2,522.88	\$186.88
Carcass Weight	864.0			\$5.88
Drop Credit	\$ 13.26	Drop Credit \$13.26/cwt live	179.01	
Dressing %	64.0%			
Live Cash Price	\$ 181.00			
	Carcass Mix	Carcass Grid		
Base Carcass Price	100%	\$ 292.00	\$292.00	
Prime		\$ 15.00	\$0.00	
CAB		\$ 5.00	\$0.00	
Top Choice		\$ 2.00	\$0.00	
Choice	100%			
Select		\$ (29.00)	\$0.00	
No Roll/ Standard		\$ (40.00)	\$0.00	
Yield Grade 1		\$ 5.00	\$0.00	
Yield Grade 2		\$ 2.00	\$0.00	
Yield Grade 3	100%			
Yield Grade 4		\$ (11.00)	\$0.00	
Yield Grade 5		\$ (16.00)	\$0.00	
Hardbone		\$ (38.00)	\$0.00	
Over 30 Months		\$ (17.00)	\$0.00	
Dark Cutter		\$ (37.00)	\$0.00	
<550 lbs		\$ (25.00)	\$0.00	
550-490		\$ (4.00)	\$0.00	
600 - 1000 lbs	100%			
1000-1050		\$ (3.00)	\$0.00	
>1050 lbs		\$ (17.00)	\$0.00	
Carcass Grid Value/cwt		\$292.00		
Live Equivalent Price		\$186.88		

10

Carcass Maturity

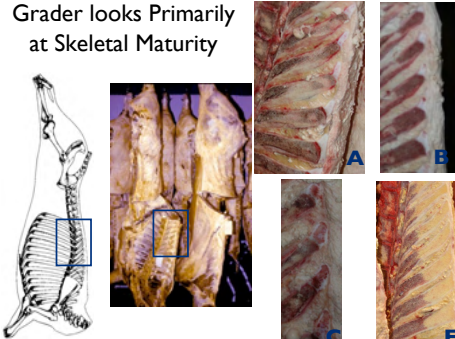


12

5

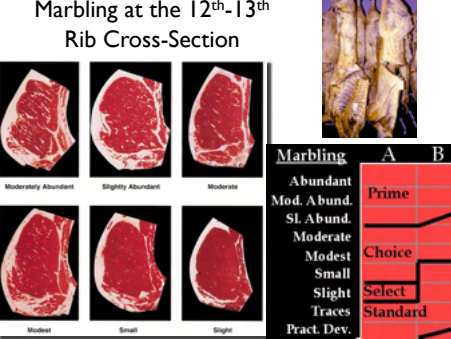
6

Grader looks Primarily at Skeletal Maturity



13

Marbling at the 12th-13th Rib Cross-Section



15

Hardbone

Over 30 Months



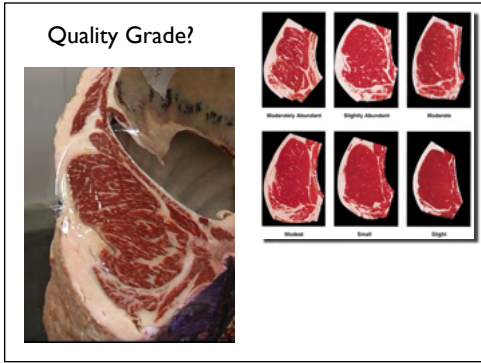
14

Options

Guess the Quality Grade

- Prime
- Top Choice
- Low Choice
- Select
- Standard

16



17



19



18



20

9

10

7/6/23

7/6/23



21



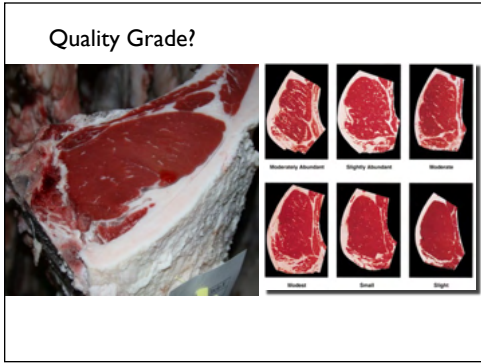
23



22



24



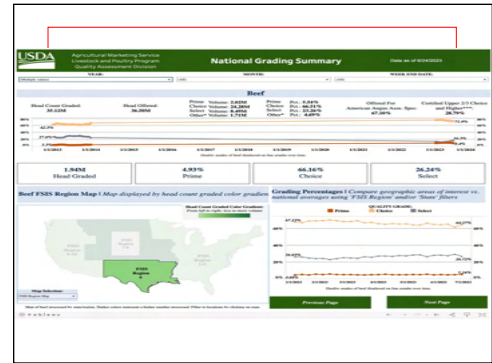
25



27



26



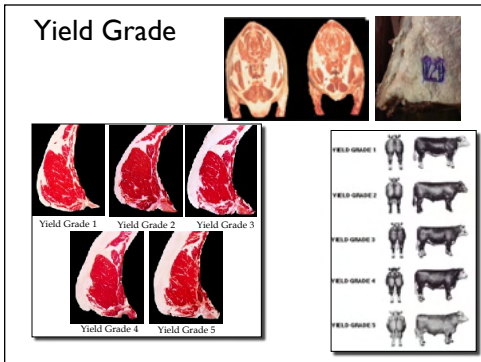
28

13

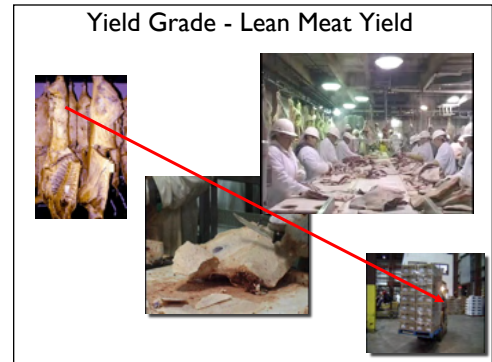
14

7/6/23

7/6/23



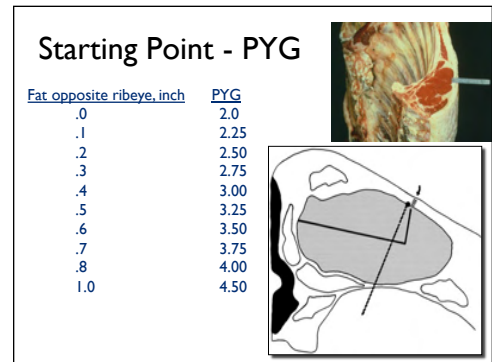
29



31

Steer	Choice YG 3	Total \$ Live	\$2,443.50	\$ 181.00
Live Weight	1350	Total \$ Quality	\$2,522.88	\$186.88
Carcass Weight	864.0	Diff per cwt live		\$5.88
Drop Credit	\$ 13.26	Drop Credit \$13.26/cwt live		179.01
Dressing %	64.0%			
Live Cash Price	\$ 181.00			
	Carcass Mix	Carcass Grid		
Base Carcass Price	100%	\$ 292.00	\$292.00	
Prime		\$ 15.00	\$0.00	
CAB		\$ 5.00	\$0.00	
Top Choice		\$ 2.00	\$0.00	
Choice	100%			
Select		\$ (29.00)	\$0.00	
No Roll/ Standard		\$ (40.00)	\$0.00	
Yield Grade 1		\$ 5.00	\$0.00	
Yield Grade 2		\$ 2.00	\$0.00	
Yield Grade 3	100%			
Yield Grade 4		\$ (11.00)	\$0.00	
Yield Grade 5		\$ (16.00)	\$0.00	
Hardbone		\$ (38.00)	\$0.00	
Over 30 Months		\$ (17.00)	\$0.00	
Dark Cutter		\$ (37.00)	\$0.00	
<550 lbs		\$ (25.00)	\$0.00	
550-600		\$ (4.00)	\$0.00	
600 - 1000 lbs	100%			
1000-1050		\$ (3.00)	\$0.00	
>1050 lbs		\$ (17.00)	\$0.00	
Carcass Grid Value/cwt			\$292.00	
Live Equivalent Price			\$186.88	


30



32

Adjustment 1 Carcass Weight

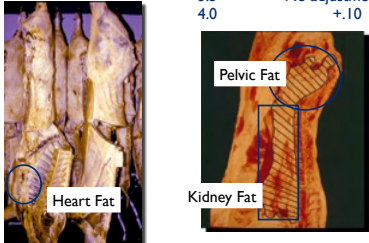
Carcass Weight, pounds	PYG Adjustment
500	-.40
550	-.20
600	No adjustment
650	+.20
700	+.40
750	+.60
800	+.80
850	+1.0
900	+1.2



33

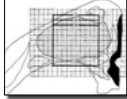
Adjustment 3 Kidney Pelvic and Heart Fat

%KPH	Adjustment to PYG
1.5	-.40
2.0	-.30
2.5	-.20
3.0	-.10
3.5	No adjustment
4.0	+ .10

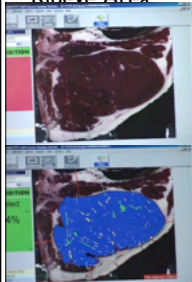


35

Adjustment 2 Ribeye Area




Ribeye area, sq. in.	PYG Adjustment
9.5	+.49
10.0	+.33
10.5	+.16
11.0	No adjustment
11.5	-.16
12.0	-.33
12.5	-.49
13.0	-.66
13.5	-.82
14.0	-1.0
14.5	-1.16
15.0	-1.33



34

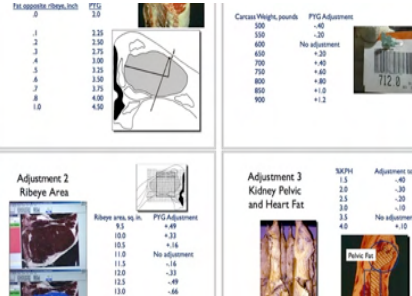
Fat, percent, clean, hot	PYG
0	3.0
1	3.25
2	3.5
3	3.75
4	4.0
5	4.25
6	4.5
7	4.75
8	5.0
10	5.5

Carcass Weight, pounds	PYG Adjustment
500	-.40
550	-.20
600	No adjustment
650	+.20
700	+.40
750	+.60
800	+.80
850	+1.0
900	+1.2



Ribeye area, sq. in.	PYG Adjustment
9.5	+.49
10.0	+.33
10.5	+.16
11.0	No adjustment
11.5	-.16
12.0	-.33
12.5	-.49
13.0	-.66

%KPH	Adjustment to PYG
1.5	-.40
2.0	-.30
2.5	-.20
3.0	-.10
3.5	No adjustment
4.0	+ .10



36

17

18

7/6/23

7/6/23


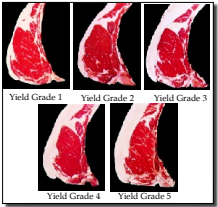
Options

Guess the Yield Grade

- 1
- 2
- 3
- 4
- 5


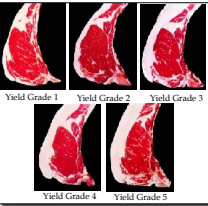
37

Yield Grade ?


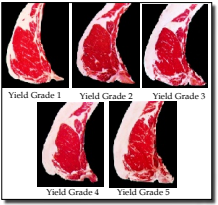
39

Yield Grade ?

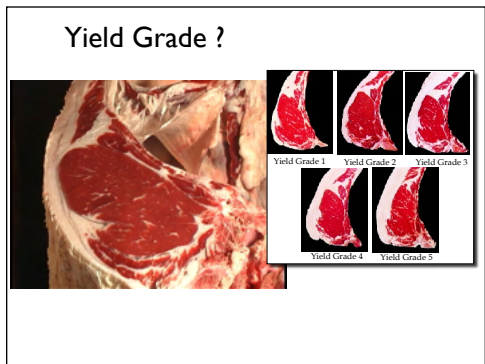



38

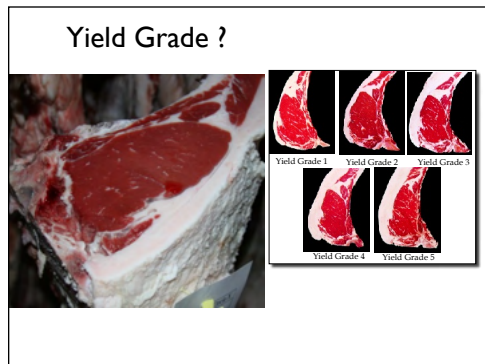
Yield Grade ?

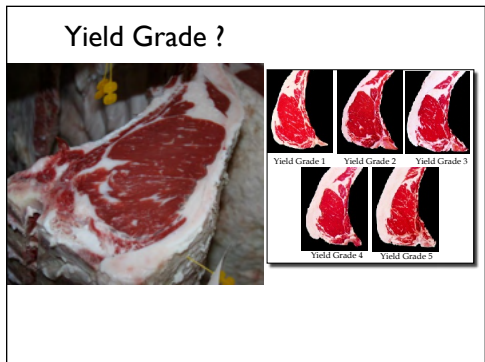
40



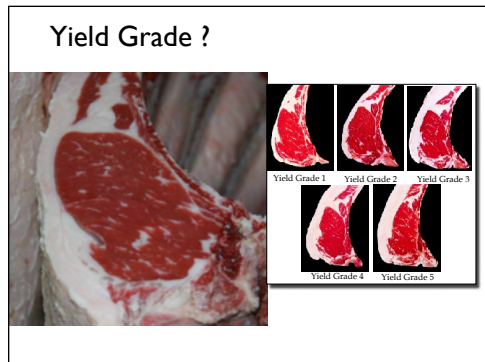
41



43



42



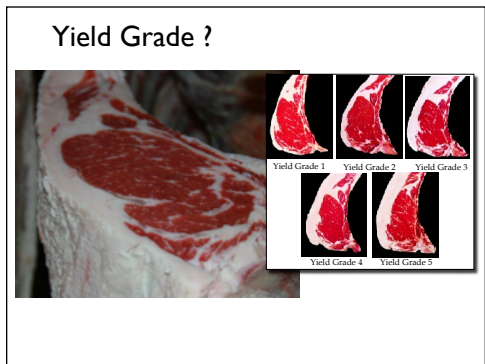
44

21

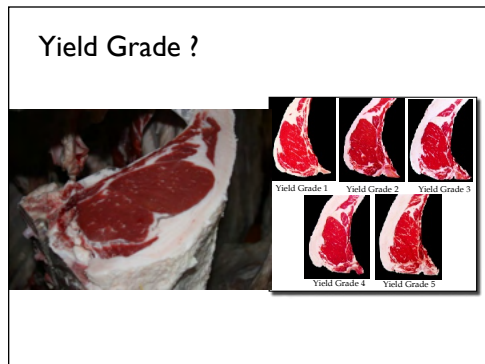
22

7/6/23

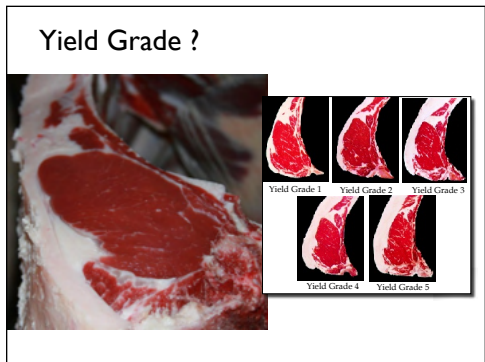
7/6/23



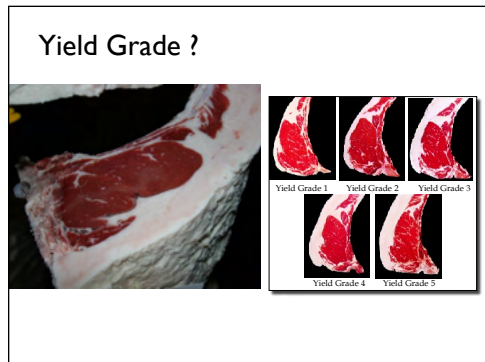
45



47



46



48

23

24

Yield Grade ?

49

Dark Cutters - Dark Meat Color

51

Steer	Choice YG 3	Total \$ Live	\$2,443.50	\$ 181.00
Live Weight	1350	Total \$ Quality	\$2,522.88	\$186.88
Carcass Weight	864.0	Diff per cwt live		\$5.88
Drop Credit	\$ 13.26	Drop Credit \$13.26/cwt live	179.01	
Dressing %	64.0%			
Live Cash Price	\$ 181.00			
	Carcass Mtx	Carcass Grid		
Base Carcass Price	100%	\$ 292.00	\$292.00	
Prime		\$ 15.00	\$0.00	
CAB		\$ 5.00	\$0.00	
Top Choice		\$ 2.00	\$0.00	
Choice	100%			
Select		\$ (29.00)	\$0.00	
No Roll Standard		\$ (40.00)	\$0.00	
Yield Grade 1		\$ 5.00	\$0.00	
Yield Grade 2		\$ 2.00	\$0.00	
Yield Grade 3	100%			
Yield Grade 4		\$ (11.00)	\$0.00	
Yield Grade 5		\$ (16.00)	\$0.00	
Hardbone		\$ (38.00)	\$0.00	
Over 30 Months		\$ (17.00)	\$0.00	
Dark Cutter		\$ (37.00)	\$0.00	
<550 lbs		\$ (25.00)	\$0.00	
550-600		\$ (4.00)	\$0.00	
600 - 1000 lbs	100%			
1000-1050		\$ (3.00)	\$0.00	
>1050 lbs		\$ (17.00)	\$0.00	
Carcass Grid Value/cwt		\$292.00		
Live Equivalent Price		\$186.88		

50

No Roll

52

25

26

7/6/23

7/6/23

Prime Top Choice Branded Beef Choice or better Select No Roll

53

Angus Programs AAA Rules Revised May 18, 2017

Genotype. Cattle eligible for Angus influence beef programs based on genotype must have positive identification (ear tags, tattoos, brands, etc.) and be traceable back to provable (e.g., registration papers) Angus parentage.

Phenotype. Cattle eligible for certification in Angus influence beef programs based on phenotype (appearance) will have a main body that must be solid black, with no other color behind the shoulder, above the flanks, or breaking the midline behind the shoulders, excluding the tail. Angus influence cattle may be either horned or polled. Carcasses of certified live animals which display certain non-Angus characteristics (e.g., dairy conformation, Holsteins, Brahman humps) will be excluded as specified in the carcass specifications for approved programs.

55

Angus Programs

54

Angus Programs

ANGUS SOURCE Documented Information for Documented Value **ANGUS** Genetic

3201 Frederick Ave. #B-21, Joplin, MO 64802 | (417) 353-5100
Fax: (417) 383-5156 | angusource@angus.org

View the AngusSource and AngusSource Genetic Cattle for Sale

Interested in buying AngusSource or AngusSource Genetic Feeder Calves or Replacement Females?
Want to know when AngusSource or AngusSource Genetic calves are selling? Click here to receive a weekly email listing of cattle available for sale.

Have you purchased a specific group of AngusSource or AngusSource Genetic enrolled calves? Do you want a copy of the marketing document or a list of tag numbers? Contact us via email with the Lot Code or call AngusSource, 616-383-5100.

Lot Information - Enter the AngusSource or AngusSource Genetic Lot ID here for complete genetic, source and group age information (EPD) values for the sires). The Lot ID can be found on the tag.

SAMPLE TAG

e.g. (MO01 999999) The Angus Source Genetic Lot ID is printed on the visual program tag

AngusSource Lot ID: [Search] [Reset] 999 Unique Animal # MO 01 999999

ANGUS SOURCE GENETIC


56

STEP 2 to become CAB® Ten Carcass Specifications


- Superior flavor, juiciness and tenderness
 - Modest or higher degree of marbling (most critical spec for eating quality and the hardest to hit for cattle producers)
 - Medium or fine marbling texture
 - "A" maturity
 - No hump on the neck exceeding 2-inch height
- Consistent sizing
 - 10-16 in² REA; 1050 lb or less HCW; <1.0 in BF
 - (Presenter's note: HCW spec moved to 1050 lbs in November, 2014)*
- Desirable appearance and plate presentation
 - Moderately thick or thicker muscling characteristics
 - Practically devoid of internal hemorrhages
 - No dark cutting characteristics

57

Akaushi Beef



Japanese Black Wagyu Beef



The Wagyu cattle are the Japanese indigenous breeds, which have been subjected to genetic improvement over the last 90 years. Today, there are four breeds of Wagyu cattle, the Akaushi (Japanese Red), the Kuroshi (Japanese Black), the Japanese Polled, and the Japanese Shorthorn.

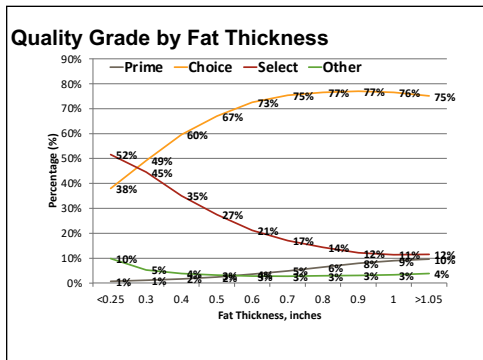
59

Angus and Branded Beef

- For 2014:
 - 165- USDA Certified Programs
 - 123- Have "Angus" in their name
 - These range in quality from Prime to stall cows
- All "Angus beef" is not created equal



58



60

29

30

7/6/23

7/6/23

Steer	Choice YG 3	Total \$ Live	\$2,443.50	\$ 181.00
Live Weight	1350	Total \$ Quality	\$2,522.88	\$186.88
Carcass Weight	864.0	Diff per cwt Live		\$5.88
Drop Credit	\$ 13.26	Drop Credit \$13.26/cwt live		\$75.00
Dressing %	64.0%			
Live Cash Price	\$ 181.00			
	Carcass Mix	Carcass Grid		
Basic Carcass Price	100%	\$792.00		
Prime		\$ 15.00	\$0.00	
CAB		\$ 5.00	\$0.00	
Top Choice		\$ 2.00	\$0.00	
Other	100%			
Select		\$ (29.00)	\$0.00	
No Roll/ Standard		\$ (40.00)	\$0.00	
Yield Grade 1		\$ 5.00	\$0.00	
Yield Grade 2		\$ 2.00	\$0.00	
Yield Grade 3	100%			
Yield Grade 4		\$ (11.00)	\$0.00	
Yield Grade 5		\$ (16.00)	\$0.00	
Hardbone		\$ (38.00)	\$0.00	
Over 30 Months		\$ (17.00)	\$0.00	
Dark Cutter		\$ (37.00)	\$0.00	
<550 lbs		\$ (25.00)	\$0.00	
550-600		\$ (4.00)	\$0.00	
600 - 1000 lbs	100%			
1000-1050		\$ (3.00)	\$0.00	
>1050 lbs		\$ (17.00)	\$0.00	
Carcass Grid Value/cwt		\$292.00		
Live Equivalent Price		\$186.88		

61

Dynamics of Live Evaluation

- We visually appraise market cattle for two main purposes:
 - Estimate Quality Grade and potential value from a quality standpoint.
 - Estimate potential lean meat yield, or what is commonly referred to as Yield Grade or "cutability"
- Objective:** Utilize visual indicators of muscle and finish to project carcass composition

63

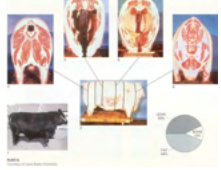
From Feedlot to Carcass...



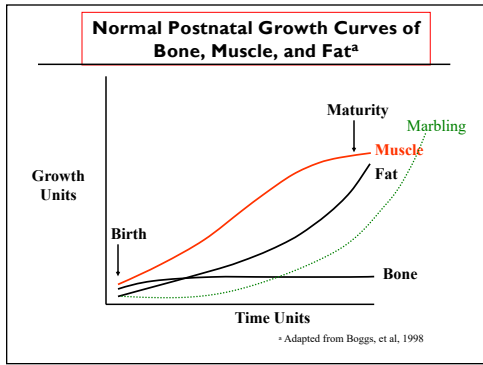
62

Market Cattle Evaluation

- Market Animal-
 - Animal fed and harvested for meat.
- 1. Estimation of important carcass characteristics.
 - Muscle
 - Fat
 - Maturity




64



65


Live Cattle Evaluation




Frame Size Comparisons

67

Genetic Differenced Frame Size







- They don't weigh the same!
- They aren't the same height!
- BUT, they have the same fat content!!

66

Let's look at two steers!



Harold



Herman

68


33


34

7/6/23


7/6/23

Frame Size



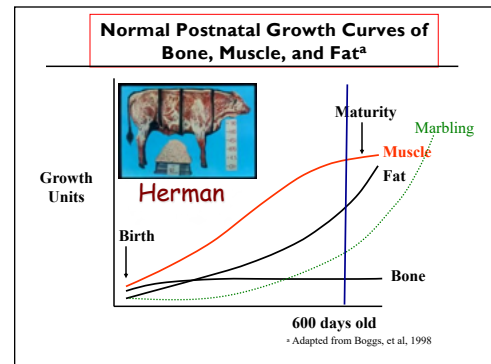


Harold

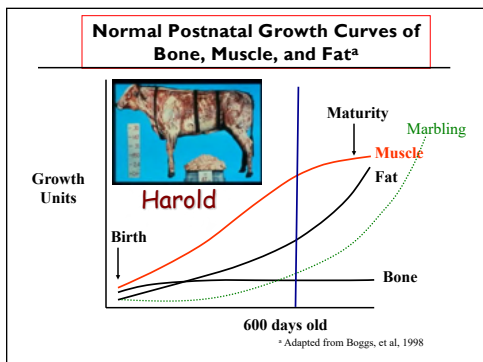


Herman

69



71



70

Visually Evaluating Finish

- All species of livestock will deposit fat from front to back and top to bottom.
- Optimal fat thickness when ribbed is 0.4; Acceptable range is .3 to .5
- We will refer to fat as finish, not condition!

72

Live Estimation of Quality Grade

- External indicators to evaluate for fat:
 - Brisket
 - Ribs
 - Cod
 - Tailhead
 - Topline
- Cattle fatten from front to back and from top to bottom

73

Fat Deposition

PLATE 6
Courtesy of Iowa State University

75

Types of Fats

- Subcutaneous (backfat)
- Intramuscular (marbling)
- Intermuscular

74

Areas to Evaluate Fat

Brisket

76

37

38

7/6/23

7/6/23

Areas to Evaluate Finish

Topline
Pins
Ribs
Brisket

77

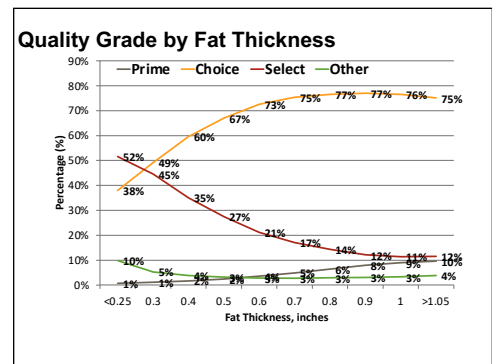
Visual Indicators of Finish

79

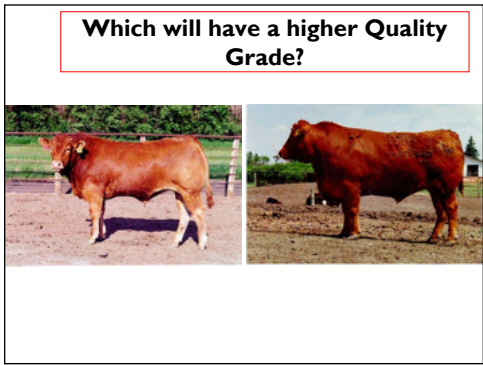
Areas to Evaluate Fat

Cod

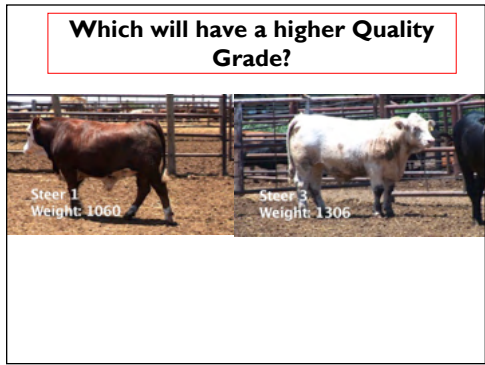
78



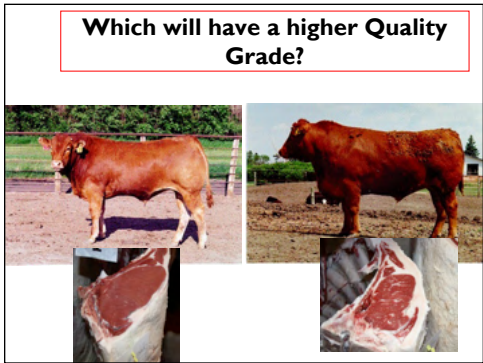
80



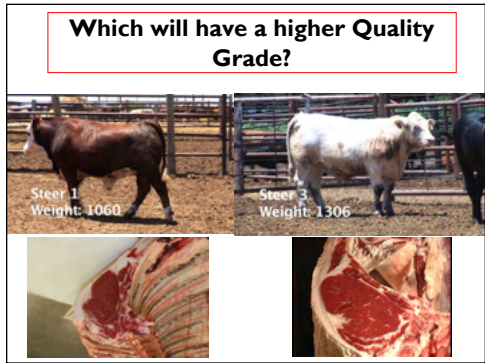
81



83



82



84

41

42

7/6/23

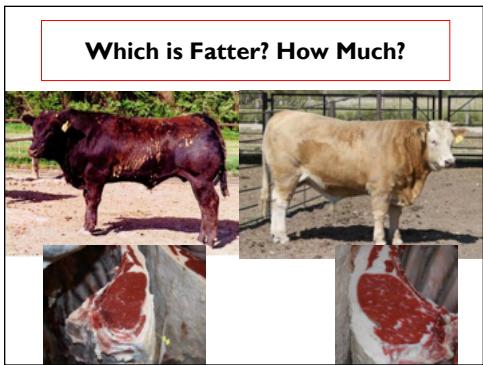
7/6/23



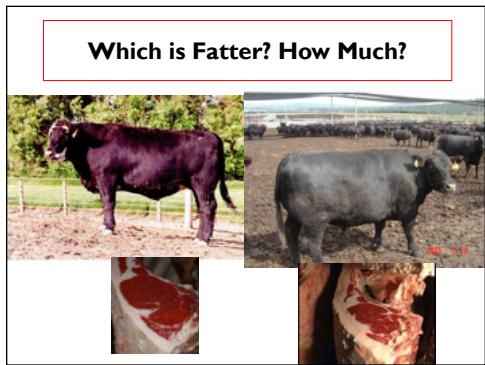
85



87



86



88

43

44

Muscling and Shape

LEAN 43%
FAT 4%

PLATE 6
Courtesy of Iowa State University

89

Aerial Viewpoints for Muscle

Behind Shoulders
Loin
Rib

91

Areas to Evaluate Muscle

Forearm Stifle Round
Hip/Pin width
Round
Lower Quarter
Width b/w their hocks
Base Width

90

Rear View Comparison

92

45

46

7/6/23

7/6/23

Top Shape Example

93

Adjustment #3: KPH

%KPH	Adjustment to PYG
1.5	-40
2.0	-30
2.5	-20
3.0	-10
3.5	No adjustment
4.0	+10

95

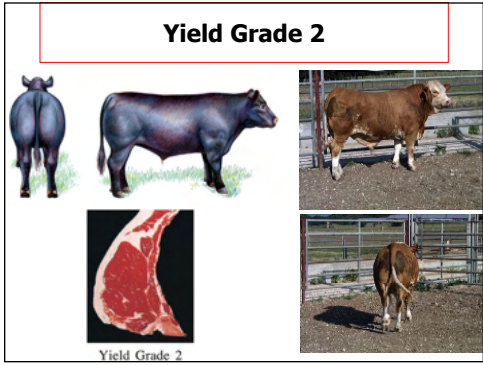
Top Shape Example

94

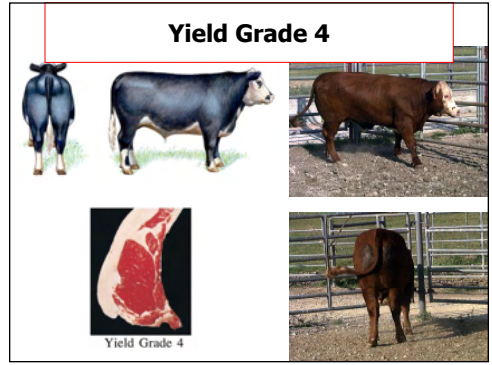
Yield Grade 1

Fat 3 -2.75
Live weight 1250
Carcass Wt 800 - +.8
REA 15.0 - -1.33
%KPH 2.0 - -.3
FYG - 1.92

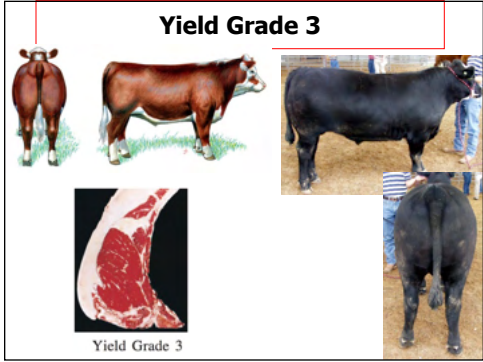
96



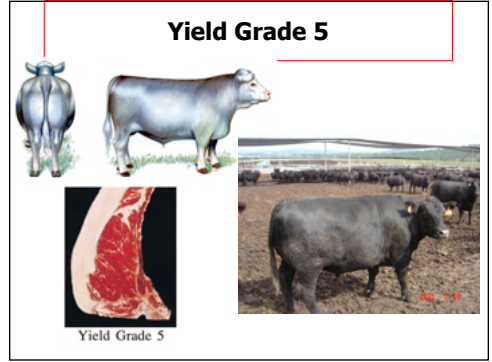
97



99



98



100

National Weekly Cattle And Beef Summary *Premium/Discounts added*

Des Moines, Iowa
For Week Ending:

Mon Jul 3, 2023
6/30/2023

USDA Livestock, Poultry & Grain Market News

This Week Prior Week Last Year

LM XB463

NATIONAL COMPREHENSIVE BOXED BEEF

CUTOUT VALUES	319.15	325.29	260.97
Primal Rib	484.16	491.90	389.34
Primal Chuck	253.70	257.98	214.34
Primal Round	239.98	243.90	210.25
Primal Loin	449.01	462.71	353.91

WEEKLY COMPREHENSIVE ITEM SUMMARY

Select & Choice Spot Market Loads	456
Comprehensive Loads	3470
CH&SE Percent of the Comprehensive	13%

LMR Cattle Purchase Type Breakdown

2023 Q1	National	5-Area	TX/OK/NM	KS	NE	IA
Negotiated	19.3	18.0	6.2	10.7	25.1	51.8
Formula	63.8	68.4	87.3	71.9	61.6	28.7
Forward Contract	6.8	3.6	0.7	1.8	3.7	9.7
Negotiated Grid	10.1	10.0	5.8	15.6	9.6	9.8

[National Weekly Fed Cattle Comprehensive Report](#)
[National Weekly Fed Cattle Comprehensive CSV Report](#)

LM CT 169

DIRECT CATTLE PREMIUM AND DISCOUNTS

Prime	14.72	15.49	18.29
Choice	0.00	0.00	0.00
Select	(28.31)	(26.36)	(21.05)
Standard	(40.03)	(38.63)	(32.95)
CAB	4.83	5.02	4.45

LM CT150

5 AREA WEEKLY WEIGHTED CATTLE PRICE

Live Steer	181.33	182.57	146.15
Live Heifer	180.65	182.10	144.05
Dressed Steer	289.34	289.81	233.96
Dressed Heifer	289.76	288.55	234.09

NW LS441

USDA BY-PRODUCT DROP VALUE (STEER)

	13.26	12.87	13.95
--	-------	-------	-------

SJ LS712

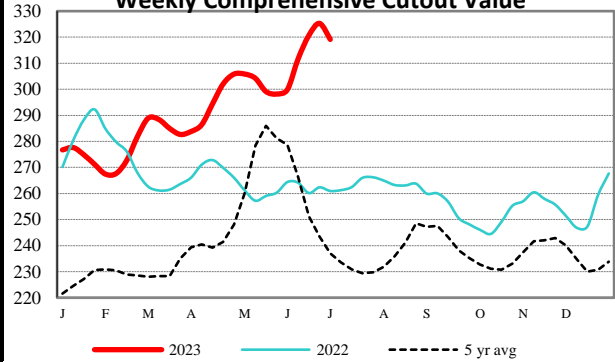
WEEKLY ESTIMATED BEEF PRODUCTION

7/1/2023	(Estimate)	(Estimate)	(Actual)
Slaughter	644,000	649,000	641,000
Live Weights	1343	1347	1340
Dressed Weights	812	813	809
Beef Production (mil lbs)	521.8	526.6	517.4

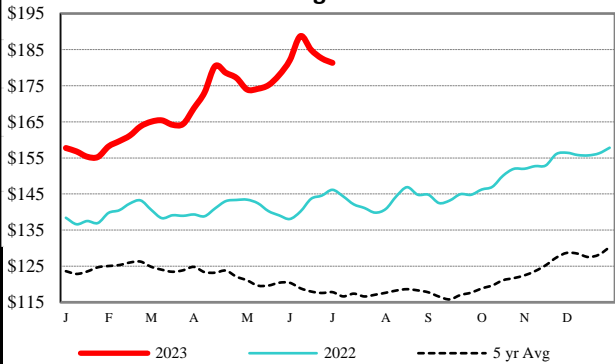
LMR CH & up Grading %, Weights, and Dressing % (Formula, Forward Contract & Grid Net Purchases Based on State of Origin for WE today)

Beef Type Str/Hfr:	Grading	Carcass Wt	Dressing
TX/OK/NM	71.18%	823.2	64.12%
Kansas	84.33%	861.9	64.06%
Nebraska	84.88%	875.5	63.34%
Colorado	81.65%	835.8	62.89%
IA/MN	89.20%	839.4	62.77%
<u>Dairybred Str/Hfr:</u>			
National	85.67%	837.7	60.40%

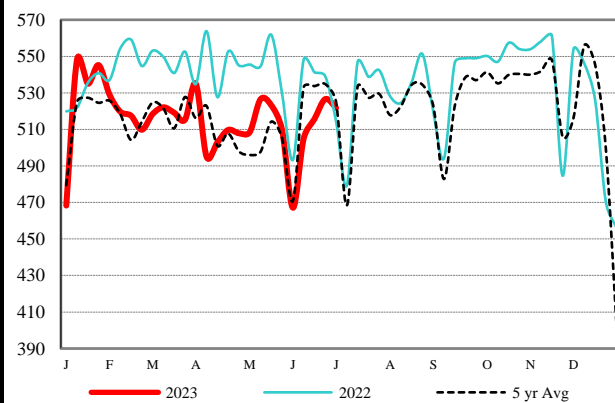
Weekly Comprehensive Cutout Value



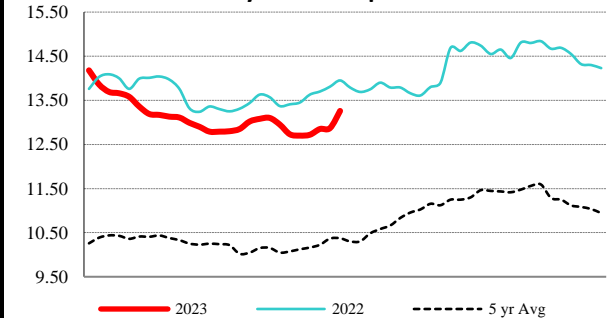
5 Area Weekly Wtd Avg Steer Price



Weekly Beef Production



Weekly Steer Drop Value



USDA Livestock, Poultry & Grain Market News

Des Moines, Iowa

Phone: 515-284-4460

Email: desm.lgmn@usda.gov

www.ams.usda.gov/LSMarketNews

LM_CT169

St. Joseph, MO Mon Jul 3, 2023 USDA Market News Service

5-AREA WEEKLY WTD AVERAGE DIRECT SLAUGHTER CATTLE - PREMIUMS AND DISCOUNTS

For Week of: 7/3/2023

Value Adjustments

	Range	Wtd Avg	Change
Quality:			
Prime	0.00 - 20.00	14.72	(0.77)
Choice	0.00 - 0.00	0.00	0.00
Select	(33.00)- (15.00)	(28.31)	(1.95)
Standard	(45.00)- (22.00)	(40.03)	(1.40)
CAB	3.00 - 9.00	4.83	(0.19)
All Natural	24.00 - 44.00	31.06	(0.58)
NHTC	19.00 - 26.00	22.43	0.00
Dairy - Type	(14.00)- 0.00	(4.44)	0.00
Bullock/Stag	(55.00)- (25.00)	(37.89)	0.00
Hardbone	(55.00)- (20.00)	(38.31)	0.00
Dark Cutter	(55.00)- (30.00)	(36.85)	0.00
Over 30 Months of Age	(40.00)- (10.00)	(16.68)	0.00

*Cutability Yield Grade, Fat/Inches

1.0-2.0 < .10"	4.00 - 8.00	5.05	0.00
2.0-2.5 < .20"	2.00 - 3.00	2.16	0.00
2.5-3.0 < .40"	0.00 - 2.50	1.97	0.00
3.0-3.5 < .60"	0.00 - 0.00	0.00	0.00
3.5-4.0 < .80"	0.00 - 0.00	0.00	0.00
4.0-5.0 < 1.2"	(15.00)- (8.00)	(10.43)	0.00
5.0/up > 1.2"	(20.00)- (10.00)	(15.35)	0.00

Weight:

400-500 lbs	(45.00)- (15.00)	(36.55)	0.00
500-550 lbs	(45.00)- (12.00)	(25.13)	0.00
550-600 lbs	(15.00)- 0.00	(3.48)	0.00
600-900 lbs	0.00 - 0.00	0.00	0.00
900-1000 lbs	(15.00)- 0.00	(0.77)	0.00
1000-1050 lbs	(15.00)- 0.00	(2.73)	0.00
over 1050 lbs	(25.00)- (10.00)	(16.67)	0.00

Based on individual packer's quality, cutability, and weight buying programs. Values reflect adjustments to base prices, dollars per cwt., on a carcass basis.

Weighted average price is calculated on individual packer slaughter volume of packers represented in the 5 state area.

* If yield grades are not available, yield differentials may be based on fat at 12th rib using a constant of average ribeye area and muscling for carcass weight and KPH. Superior or inferior muscling may adjust lean yield.

Source: USDA Livestock, Poultry, and Grain Market News Division, St Joseph, MO
816-676-7000 email: stjoe.lpgmn@ams.usda.gov
www.ams.usda.gov/mnreports/lm_ct169.txt

0950C



National Grading Summary

Data as of 6/24/2023

YEAR:

MONTH:

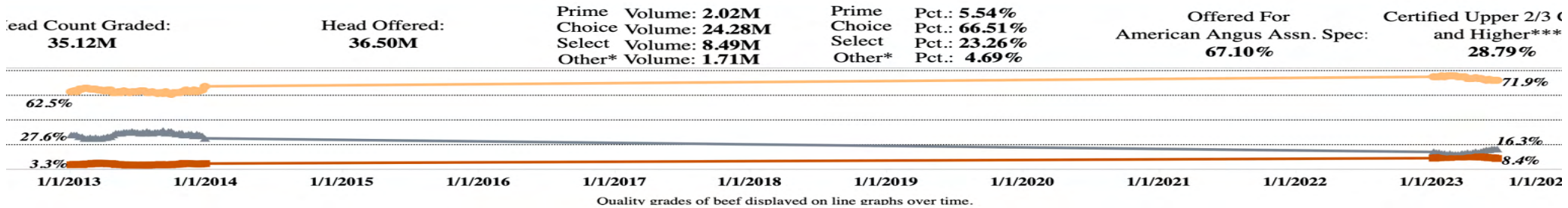
WEEK END DATE:

values)

(All)

(All)

Beef



1.94M
Head Graded

4.93%
Prime

66.16%
Choice

26.24%
Select

FSIS Region Map | Map displayed by head count graded color gradient.

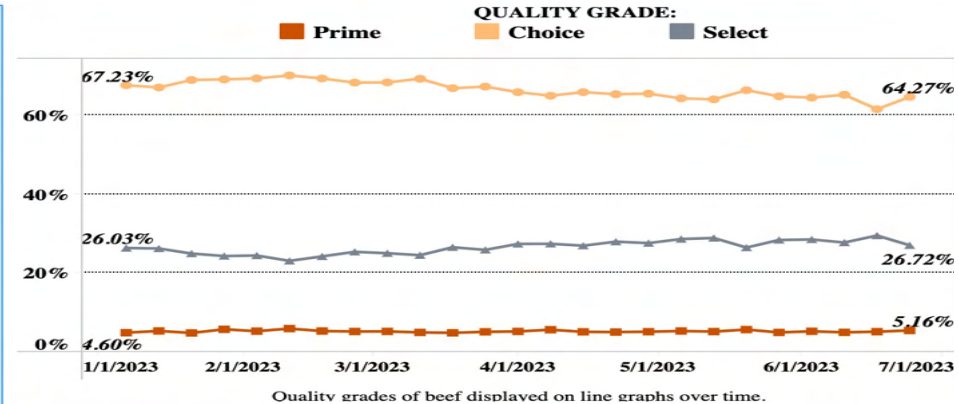
Grading Percentages | Compare geographic areas of interest national averages using 'FSIS Region' and/or 'State' filters

Head Count Graded Color Gradient:
From left to right: less to more volume



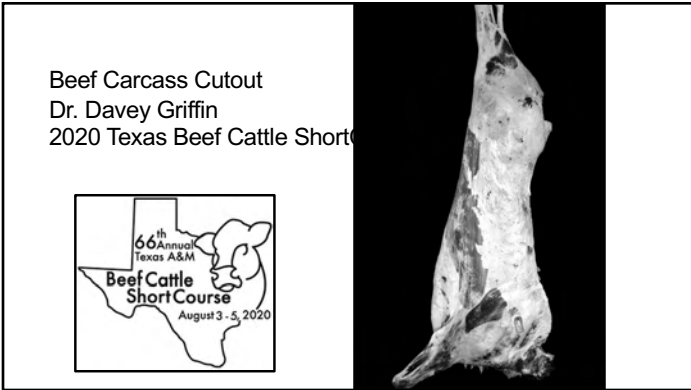
Map Selection:
Region Map

of beef processed by state/region. Darker colors represent a higher number processed. Filter to locations by clicking on map.

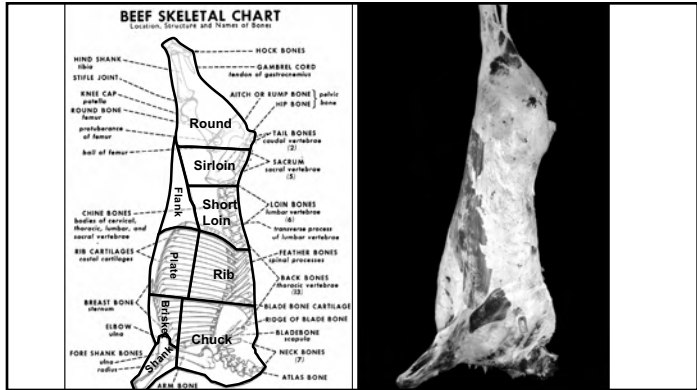


[Previous Page](#)

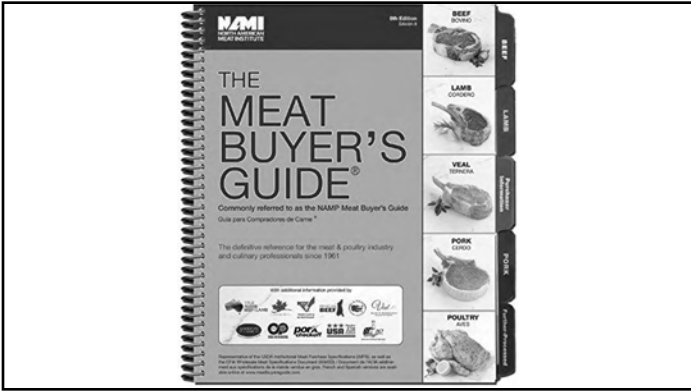
[Next Page](#)



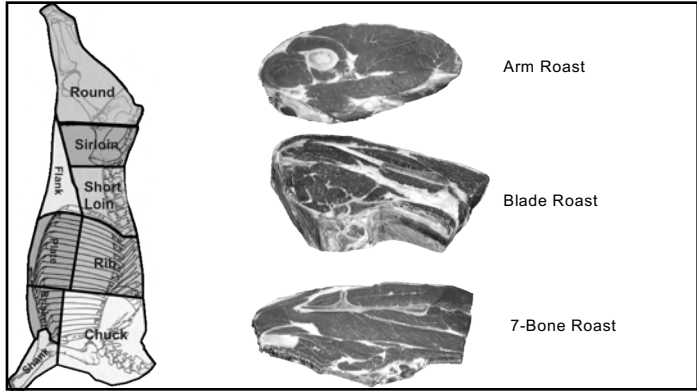
1



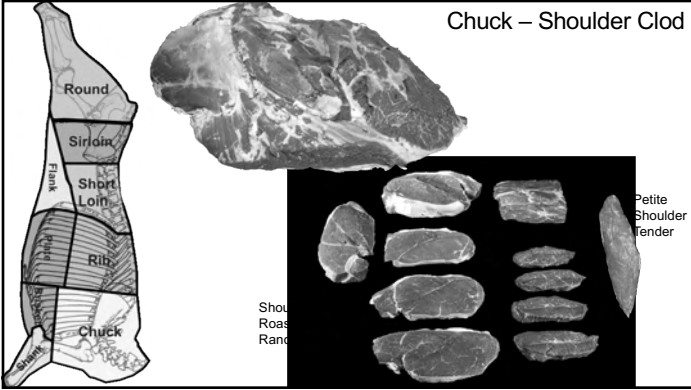
2



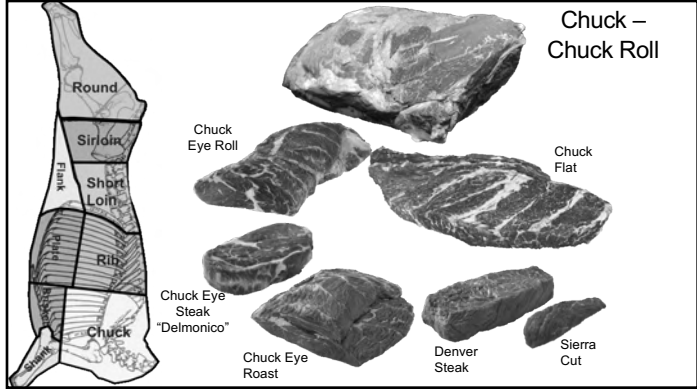
3



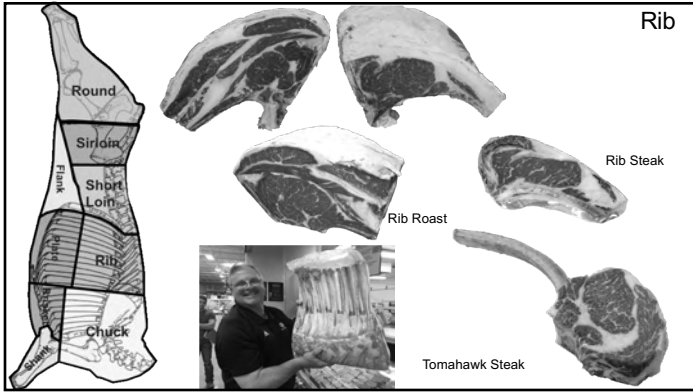
4



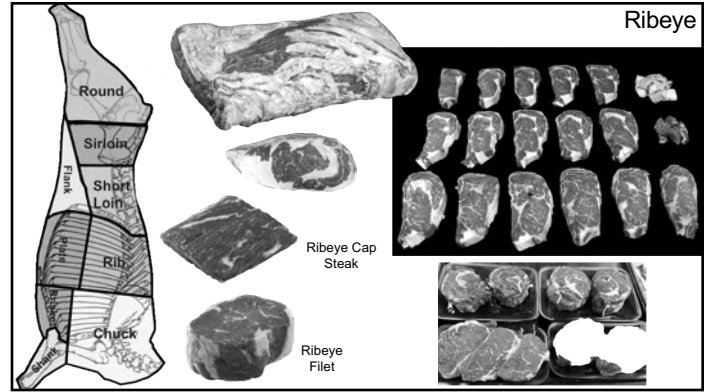
5



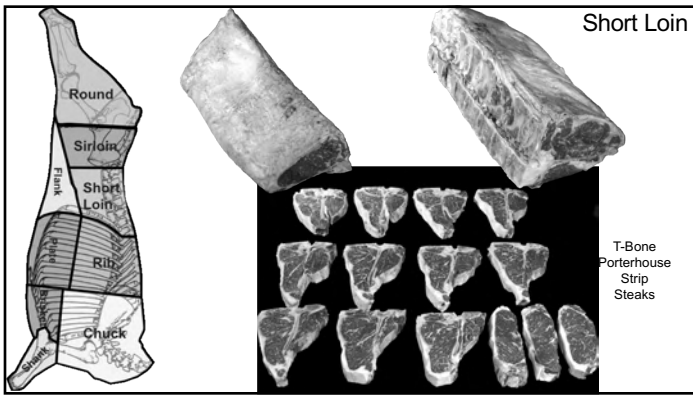
6



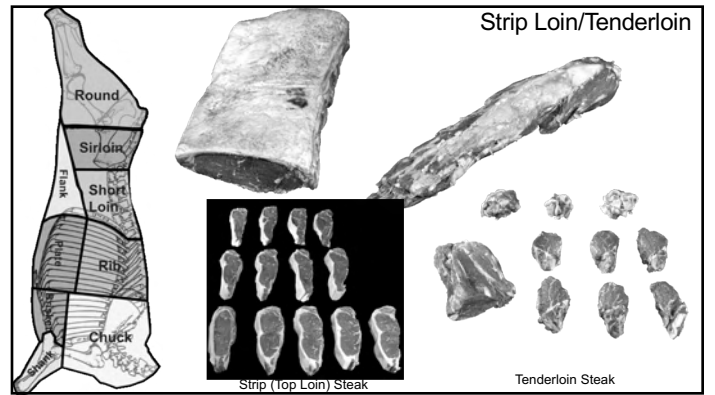
7



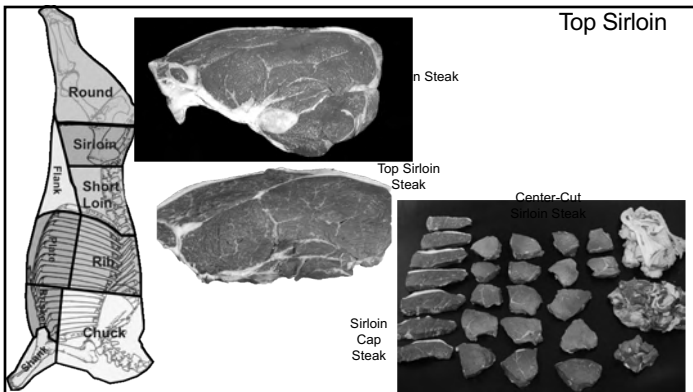
8



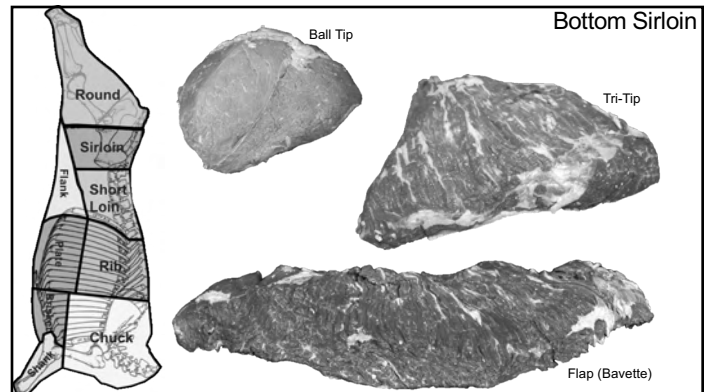
9



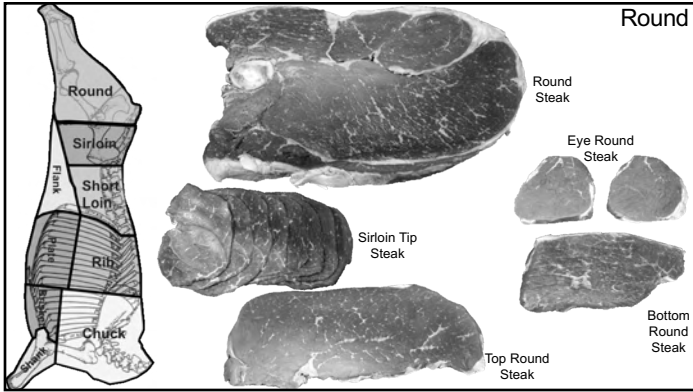
10



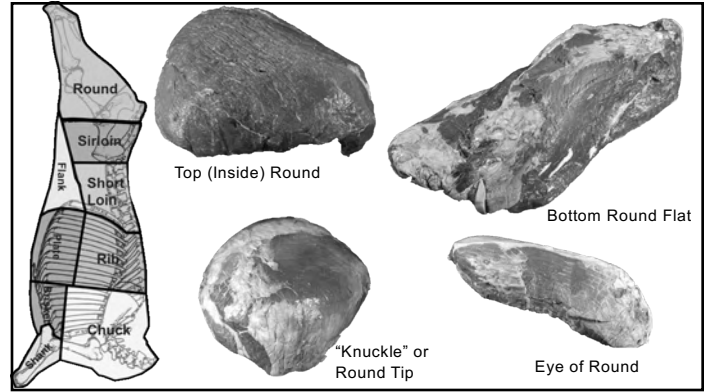
11



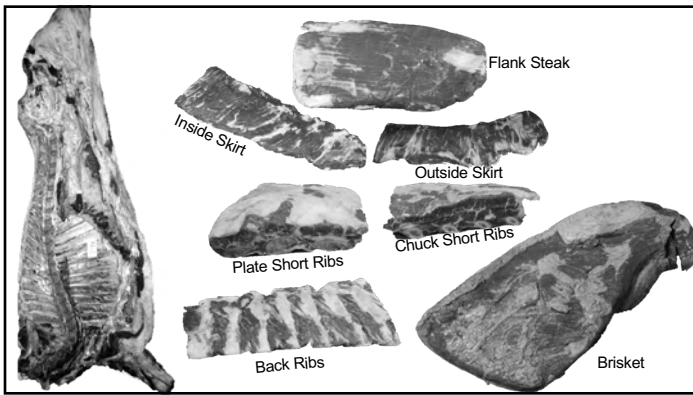
12



13



14



15

16

Subprimal	% of Carcass	Subprimal	% of Carcass	Carcass Yield
Lean Trim (All 80%)	21.30	171C Eye of Round	1.32	
Trimable Bone	17.38	130 Chuck Short Ribs	1.21	
Trimable Fat	15.48	116B Chuck Tender (mock)	0.90	
168 Top (Inside) Round	5.98	124 Back Ribs	0.80	
116A Chuck Roll	4.75	185A Bottom Sirloin Flap	0.78	
171B Outside Round120	3.69	139 Special Trim	0.73	
112A Ribeye, Lip-On	3.55	121D Inside Skirt	0.69	
184 Top Sirloin Butt	3.36	185D Bottom Sirloin Tri-Tip	0.59	
120 Brisket, Bnls	2.96	115D Chuck Pectoral Meat	0.57	
180A Strip Loin	2.60	185B Bottom Sirloin Ball Tip	0.57	
167A Knuckle (peeled)	2.62	193 Flank Steak	0.54	
114E Shoulder Arm Roast	1.89	121C Outside Skirt	0.43	
189B Tenderloin	1.58	109B Rib, Blade Meat	0.28	
123A Plate Short Ribs	1.42	Kidney	0.24	
114D Shoulder Top Blade	1.32	114F Shoulder Tender	0.21	

54.2%

11.1%

Values shown are for animal #386

17

Subprimal	% of Carcass	Subprimal	% of Carcass	Carcass Value
Lean Trim (All 80%)	\$145.06	121D Inside Skirt	\$13.17	
112A Ribeye, Lip-On	\$112.20	121C Outside Skirt	\$12.47	
180A Strip Loin	\$62.84	193 Flank Steak	\$12.44	
168 Top (Inside) Round	\$56.67	171C Eye of Round	\$11.98	
189B Tenderloin	\$56.15	185D Bottom Sirloin Tri-Tip	\$11.60	
116A Chuck Roll	\$50.85	Trimable Fat	\$9.17	
184 Top Sirloin Butt	\$42.46	139 Special Trim	\$8.56	
171B Outside Round120	\$31.04	116B Chuck Tender (mock)	\$7.90	
167A Knuckle (peeled)	\$25.53	124 Back Ribs	\$6.80	
120 Brisket, Bnls	\$25.98	115D Chuck Pectoral Meat	\$6.58	
185A Bottom Sirloin Flap	\$23.53	185B Bottom Sirloin Ball Tip	\$5.62	
112A Plate Short Ribs	\$23.16	114F Shoulder Tender	\$3.90	
110 Chuck Short Ribs	\$20.86	109B Rib, Blade Meat	\$3.31	
114E Shoulder Arm Roast	\$20.16	Trimable Bone	\$2.94	
114D Shoulder Top Blade	\$17.25	Kidney	\$0.18	

33.1%

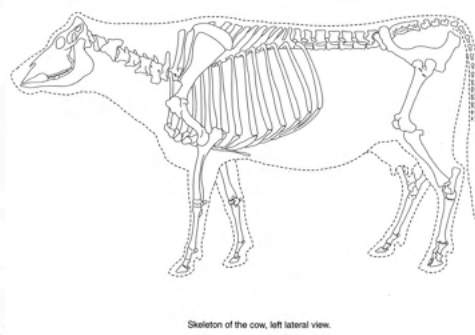
\$ \$

\$ values shown are for one side of animal #386

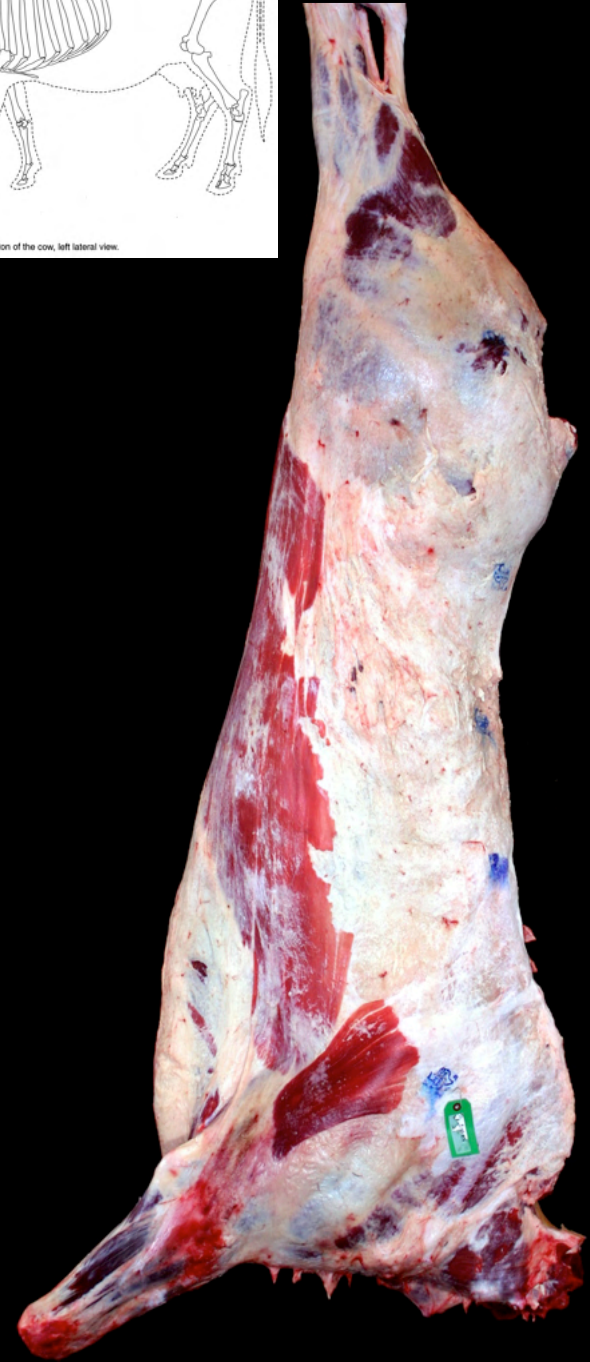
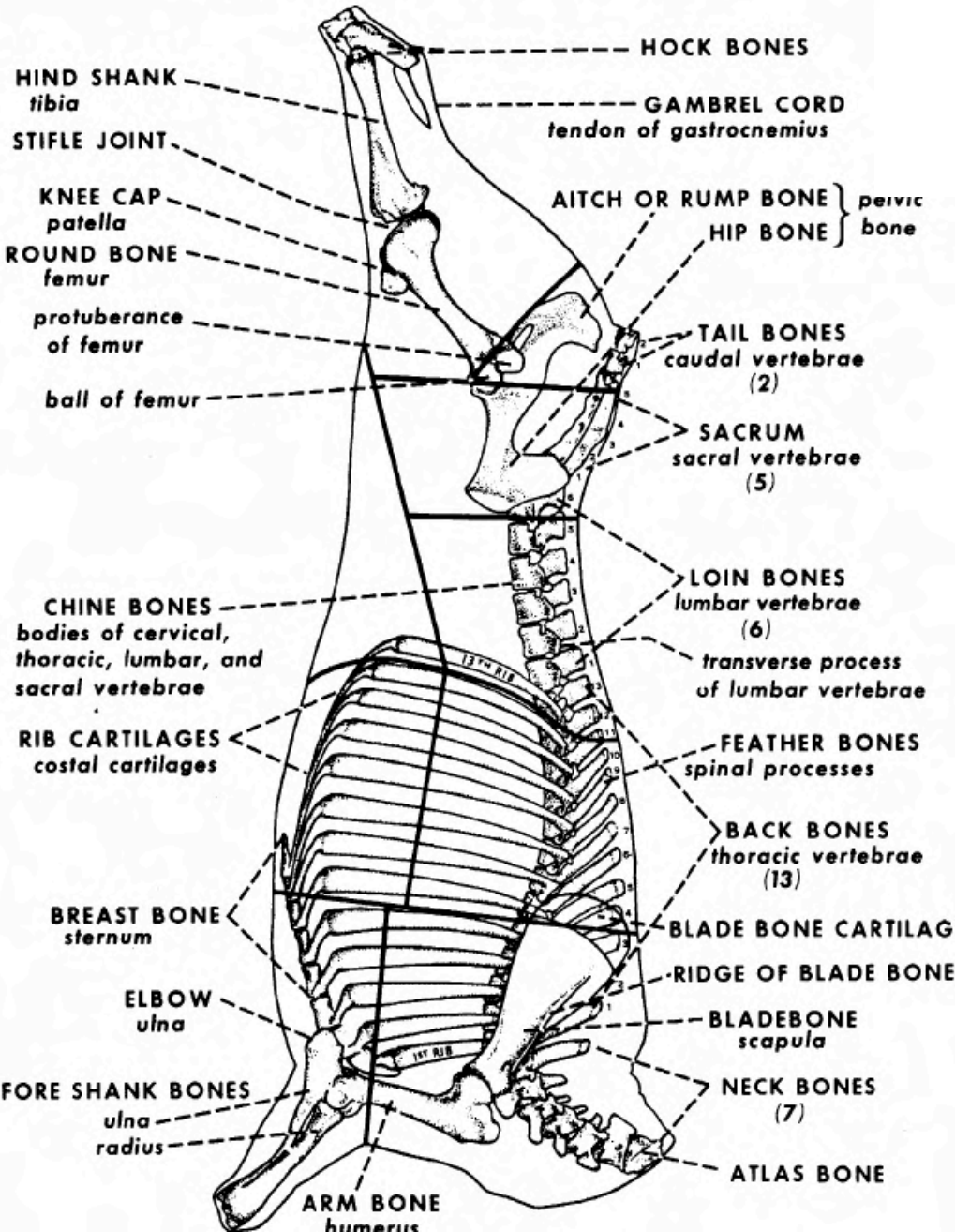
18

BEEF SKELETAL CHART

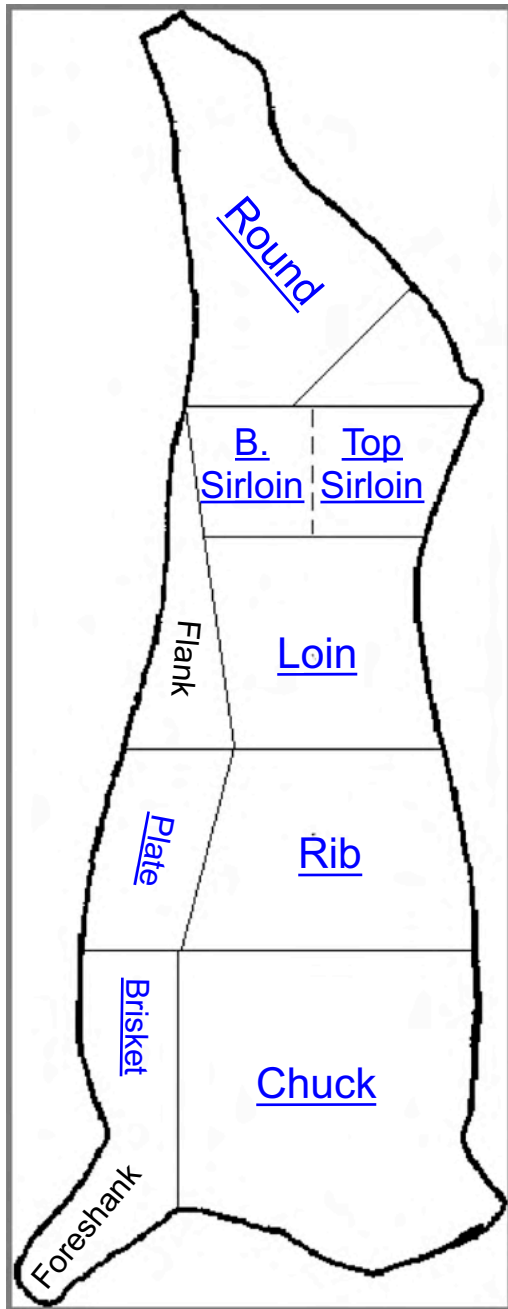
Location, Structure and Names of Bones



Skeleton of the cow, left lateral view.



Major and Minor Primal Cuts



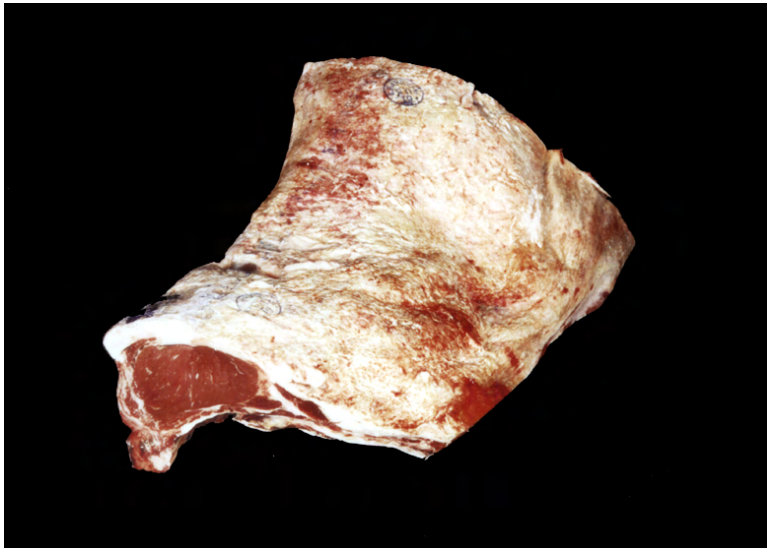
- Major Primals

- Round
- Loin
- Rib
- Chuck

- Minor Primals

- Flank
- Brisket
- Foreshank

The Trend in Beef Fabrication: Boneless, Closely Trimmed



Vs.



Boxed Beef: Middle Meats

Ribeye Roll
Strip Loin
Tenderloin
Top Sirloin

6-7% of Live Wt.

10-12% of Carcass Wt.

~35-40% of Carcass Value



RanchTV

Helping Ranchers Ranch Well

TEXAS A&M
AGRILIFE
EXTENSION



RANCH TV
at Texas A&M AgriLife Extension

Ranchtv.org
youtube.com/ranchtv
facebook.com/ranchtv