

# Beef Carcass Value Determination Workshop

Coordinators: Dr. Dan Hale  
Dr. Davey Griffin  
Dr. Drew Cassens



The Eagle  
Land & Livestock Post



TEXAS A&M  
AGRI LIFE  
EXTENSION

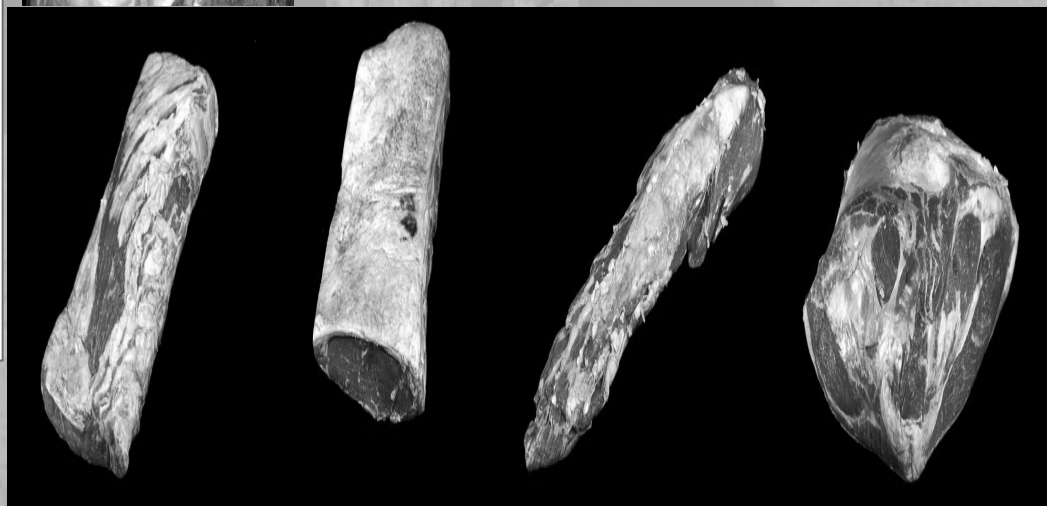
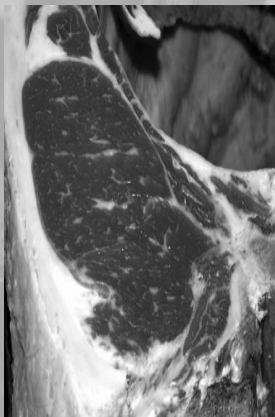
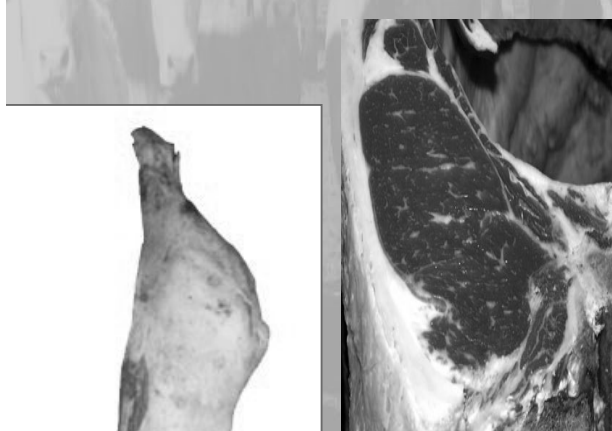


## Beef Carcass Value Determination Workshop



# 2024 Beef Carcass Value Determination

## Texas A&M Beef Cattle Short Course



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and Drew Cassens [drew.cassens@ag.tamu.edu](mailto:drew.cassens@ag.tamu.edu)

# 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

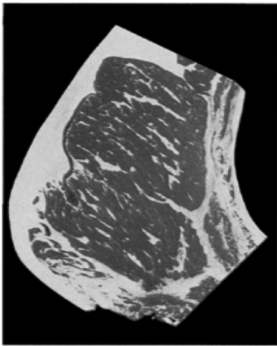
### Yield Grade

1, 2, 3, 4, or 5

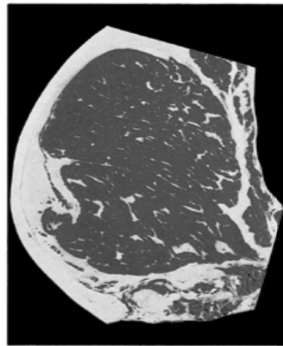
**SCORE** \_\_\_\_\_



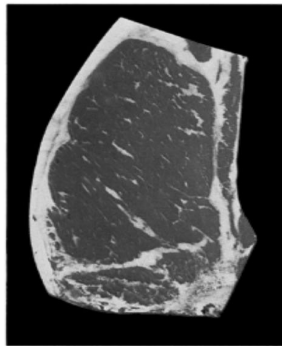
# Marbling



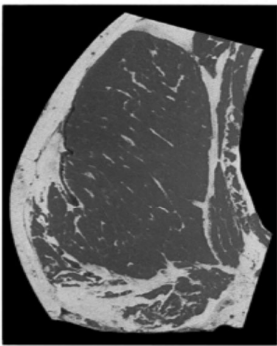
Moderately Abundant



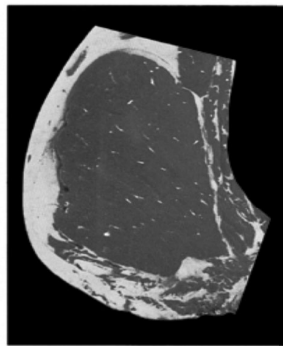
Slightly Abundant



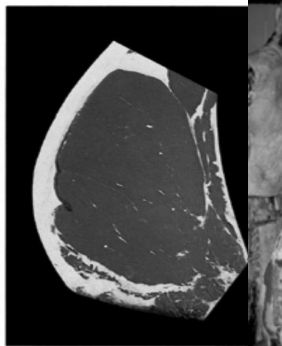
Moderate



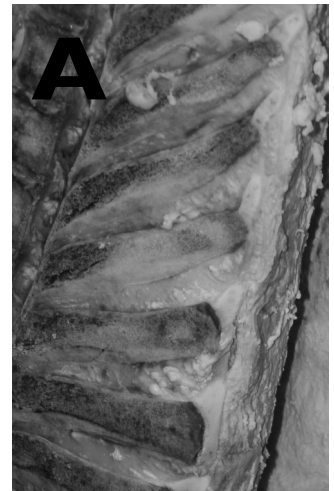
Modest



Small



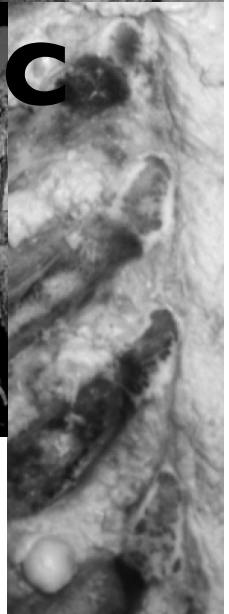
Slight



A



C



# Maturity

## USDA Quality Grade Chart Carcass Maturity

### Marbling

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

A

B

C

D

E

Prime

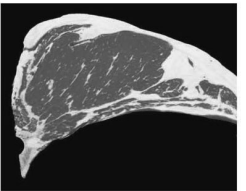
Commercial

Choice

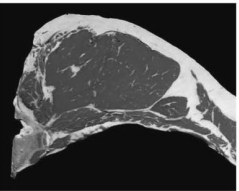
Utility

Select

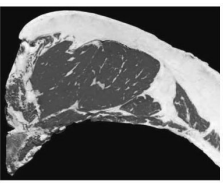
Standard



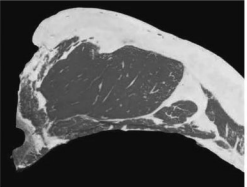
Yield Grade 1



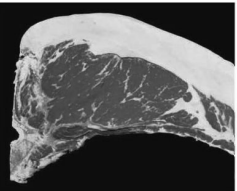
Yield Grade 2



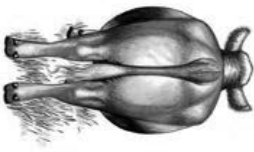
Yield Grade 3



Yield Grade 4



Yield Grade 5



### 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

Starting Point

Weight

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

12-13th Rib Fat	PYG	Carcass Wt. (Live Wt. 63%)	Adj. 1
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 –

Adjustment 3 – %Kidney,

Ribeye Area

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

Ribeye Area (in <sup>2</sup> )	Adj. 2	%KPH	Adj. 3
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

Photos courtesy of USDA Agricultural marketing Service

## Carcass Grid

<b>Steer</b>	<b>Choice YG 3</b>	<b>Total \$ Live</b>	<b>\$2,605.50</b>	<b>\$ 193.00</b>
<b>Live Weight</b>	<b>1350</b>	<b>Total \$ Quality</b>	<b>\$2,635.20</b>	<b>\$195.20</b>
<b>Carcass Weight</b>	<b>864.0</b>		<b>Diff per cwt Live</b>	<b>\$2.20</b>
<b>Drop Credit</b>	<b>\$ 11.66</b>	<b>Drop Credit \$11.66/cwt live</b>		<b>\$ 157.41</b>
<b>Dressing %</b>	<b>64.0%</b>			
<b>Live Cash Price</b>	<b>\$ 193.00</b>			
	<b>Carcass Mix</b>	<b>Carcass Grid</b>		
<b>Base Carcass Price</b>	<b>100%</b>	<b>\$ 305.00</b>	<b>\$305.00</b>	
<b>Prime</b>		<b>\$ 14.00</b>	<b>\$0.00</b>	
<b>CAB</b>		<b>\$ 5.00</b>	<b>\$0.00</b>	
<b>Top Choice</b>		<b>\$ 2.00</b>	<b>\$0.00</b>	
<b>Choice</b>	<b>100%</b>			
<b>Select</b>		<b>\$ (15.00)</b>	<b>\$0.00</b>	
<b>No Roll/ Standard</b>		<b>\$ (27.00)</b>	<b>\$0.00</b>	
<b>Yield Grade 1</b>		<b>\$ 4.00</b>	<b>\$0.00</b>	
<b>Yield Grade 2</b>		<b>\$ 2.00</b>	<b>\$0.00</b>	
<b>Yield Grade 3</b>	<b>100%</b>			
<b>Yield Grade 4</b>		<b>\$ (8.00)</b>	<b>\$0.00</b>	
<b>Yield Grade 5</b>		<b>\$ (11.00)</b>	<b>\$0.00</b>	
<b>Hardbone</b>		<b>\$ (35.00)</b>	<b>\$0.00</b>	
<b>Over 30 Months</b>		<b>\$ (17.00)</b>	<b>\$0.00</b>	
<b>Dark Cutter</b>		<b>\$ (37.00)</b>	<b>\$0.00</b>	
<b>&lt;550 lbs</b>		<b>\$ (25.00)</b>	<b>\$0.00</b>	
<b>550-600</b>		<b>\$ (4.00)</b>	<b>\$0.00</b>	
<b>600 - 1000 lbs</b>	<b>100%</b>			
<b>1000-1050</b>		<b>\$ (3.00)</b>	<b>\$0.00</b>	
<b>&gt;1050 lbs</b>		<b>\$ (17.00)</b>	<b>\$0.00</b>	
<b>Carcass Grid Value/cwt</b>			<b>\$305.00</b>	
<b>Live Equivalent Price</b>			<b>\$195.20</b>	

# Beef Grading and Carcass Value



Purpose  
Standards  
Application



Voluntary

# Segment the Cattle Population According to Value



Carcass  
Grid  
Marketing

Steer	Choice YG 3	Total \$ Live	\$2,605.50	\$ 193.00
Live Weight	1350	Total \$ Quality	\$2,635.20	\$195.20
Carcass Weight	864.0	Diff per cwt Live	\$ 2.20	
Drop Credit	\$ 11.66	Drop Credit \$11.66/cwt live	\$	157.41
Dressing %	64.0%			
Live Cash Price	\$ 193.00			
	Carcass Mix	Carcass Grid		
Base Carcass Price	100%	\$ 305.00	\$305.00	
Prime		\$ 14.00	\$0.00	
CAB		\$ 5.00	\$0.00	
Top Choice		\$ 2.00	\$0.00	
Choice	100%			
Select		\$ (15.00)	\$0.00	
No Roll/ Standard		\$ (27.00)	\$0.00	
Yield Grade 1		\$ 4.00	\$0.00	
Yield Grade 2		\$ 2.00	\$0.00	
Yield Grade 3	100%			
Yield Grade 4		\$ (8.00)	\$0.00	
Yield Grade 5		\$ (11.00)	\$0.00	
Hardbone		\$ (35.00)	\$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		\$305.00		
Live Equivalent Price		\$195.20		

## Dressing Percent

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

1300 lbs. X .62 = 806 lb. Carcass  
1300 lbs. X .63 = 819 lb. Carcass  
1300 lbs. X .64 = 832 lb. Carcass

Every 1%  
13 lbs  
X \$2.92/ lbs  
\$37.92

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

### Marbling

### Maturity

### USDA Quality Grade Chart

Marbling	Carcass Maturity				
	A	B	C	D	E
Abundant	Prime	Choice	Select	Standard	Utility
Mod. Abund.					
Sl. Abund.					
Moderate					
Modest					
Small					
Traces					
Pract. Dev.					

### 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 Starting Point			Adjustment 1 - Carcass Weight		
For every 1" increase in adjusted 12-13th rib fat thickness, PYG increased by .25			For every 100 lb. change from a 856 lb. carcass, adjust the PYG by ±.4		
12-13th Rib Fat			PYG		Carcass Wt. (Lbs) @ 63% Adj. 1
0.00	2.00	800 (1425)			+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 11.8 sq. in. ribeye area, adjust the PYG by ±.33			For every 1% change in %KPH from 3.5%, adjust the PYG by ±.2		
Ribeye Area (in <sup>2</sup> )			Adj. 2		%KPH Adj. 3
14.0	-.99	1.0			-.60
13.5	-.82	1.5			-.40
13.0	-.66	2.0			-.20
12.5	-.49	2.5			0.00
12.0	-.33	3.0			+.10
11.5	-.16	3.5			+.20
11.0	0.00	4.0			+.30
10.5	+.16	4.5			+.40
10.0	+.33	5.0			+.50

Photos & courtesy of USDA Agricultural Marketing Service

# Segment the Cattle Population According to Value



# e + v Image

**ID 181527**  
**Wgt 835.0**  
**PYG 2.8**  
**ADJ 3.0**  
**REA 14.0**  
**YG 2.6**  
**Marb Sm 50**

Weight: 835.0  
 Date: 02/03/06  
 Time: 08:20:55  
 REA: 13.99  
 CAL/YG: 2.62  
 Marb: Sm 50  
 PYG: 2.8  
 Leav%: 62.5%  
 Height: J63  
 Breed: J64  
 With weight:

Steer		Choice YG 3	Total \$ Live	\$2,605.50	\$ 193.00
Live Weight	1350		Total \$ Quality	\$2,635.20	\$195.20
Carcass Weight	864.0			Diff per cwt Live	\$2.20
Drop Credit	\$ 11.66	Drop Credit \$11.66/cwt live			\$ 157.41
Dressing %	64.0%				
Live Cash Price	\$ 193.00				
Carcass Grid Marketing		Carcass Mix	Carcass Grid		
	Base Carcass Price	100%	\$ 305.00	\$305.00	
	Prime		\$ 14.00	\$0.00	
	CAB		\$ 5.00	\$0.00	
	Top Choice		\$ 2.00	\$0.00	
	Choice	100%			
	Select		\$ (15.00)	\$0.00	
	No Roll/ Standard		\$ (27.00)	\$0.00	
	Yield Grade 1		\$ 4.00	\$0.00	
	Yield Grade 2		\$ 2.00	\$0.00	
	Yield Grade 3	100%			
	Yield Grade 4		\$ (8.00)	\$0.00	
	Yield Grade 5		\$ (11.00)	\$0.00	
	Hardbone		\$ (35.00)	\$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			\$305.00		
Live Equivalent Price			\$195.20		

# Quality Grade

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



# Quality Grade Chart

USDA Quality Grade Chart					
Carcass Maturity					
Marbling	A	B	C	D	E
Abundant	Prime	Commercial			
Mod. Abund.					
Sl. Abund.					
Moderate	Choice				
Modest					
Small	Select				
Slight					
Traces	Standard				
Pract. Dev.					

# Carcass Maturity

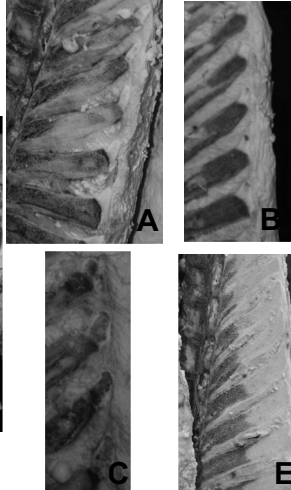
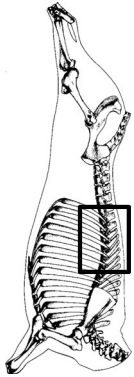
USDA Quality Grade Chart					
Carcass Maturity					
Marbling	A	B	C	D	E
Abundant	Prime	Commercial			
Mod. Abund.					
Sl. Abund.					
Moderate	Choice				
Modest					
Small	Select				
Slight					
Traces	Standard				
Pract. Dev.					

Approximate Chronological Age (months)  
 9      30      42      72      96

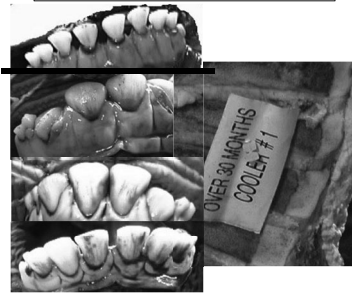
A<sup>00</sup>      B<sup>100</sup>      C<sup>100</sup>      D<sup>100</sup>      E<sup>100</sup>  
 B<sup>00</sup>      C<sup>00</sup>      D<sup>00</sup>      E<sup>00</sup>  
 Carcass Maturity Group



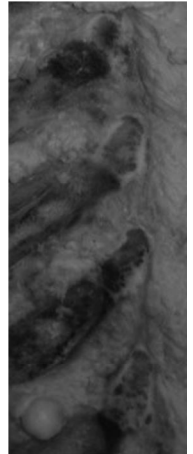
Grader looks Primarily at Skeletal Maturity



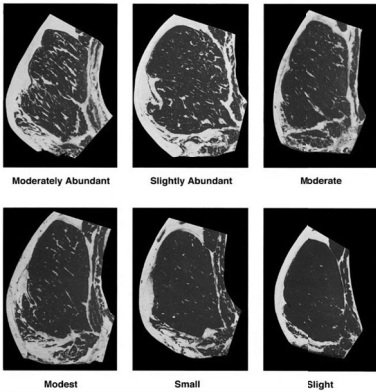
Over 30 Months



Hardbone



Marbling at the 12<sup>th</sup>-13<sup>th</sup> Rib Cross-Section



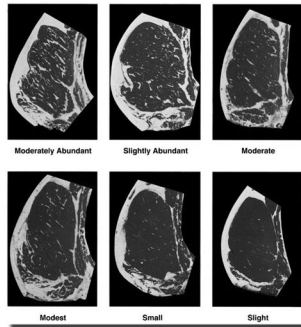
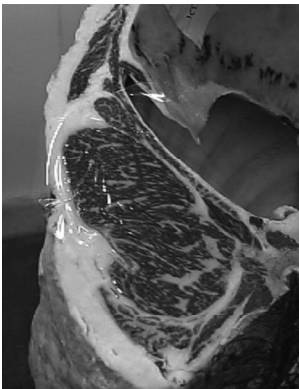
Marbling	A	B
Abundant	Prime	
Mod. Abund.		
Sl. Abund.		
Moderate	Choice	
Modest		
Small	Select	
Slight		
Traces	Standard	
Pract. Dev.		

Options

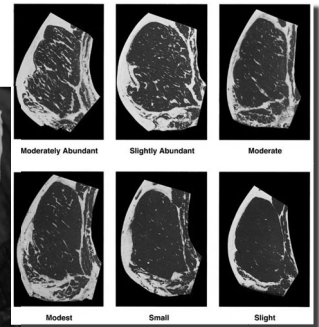
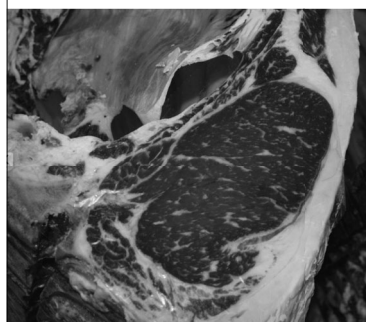
Guess the Quality Grade

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

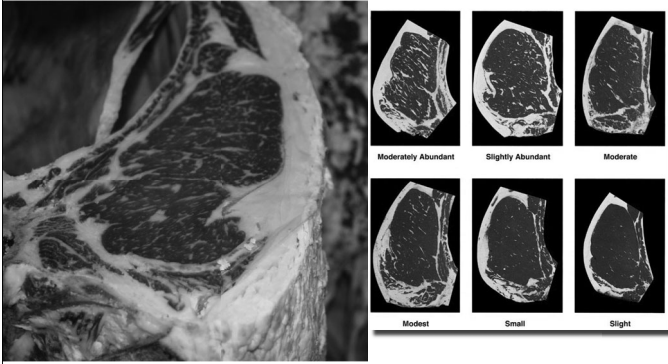
Quality Grade?



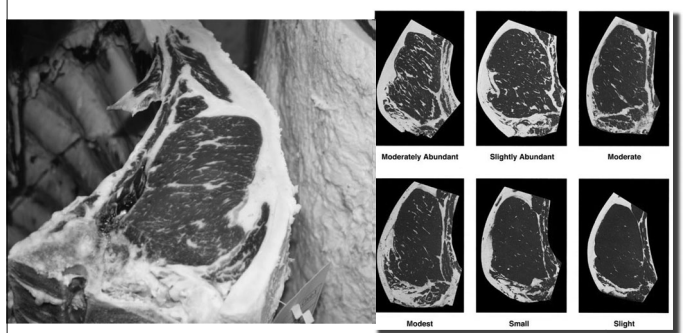
Quality Grade?



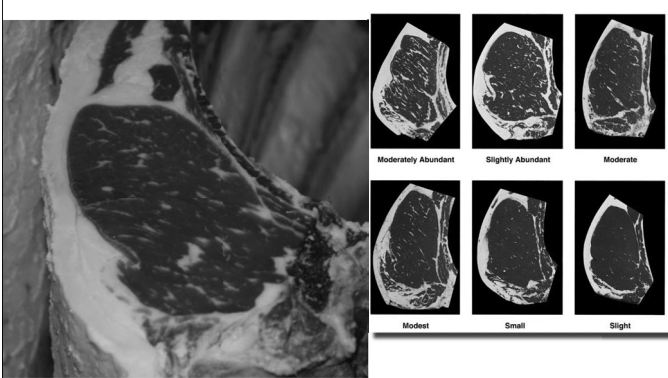
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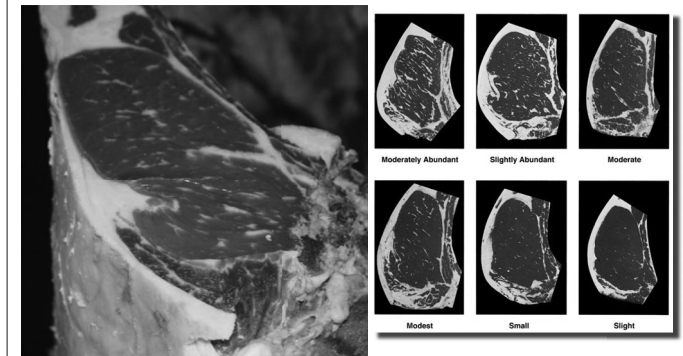
Quality Grade?



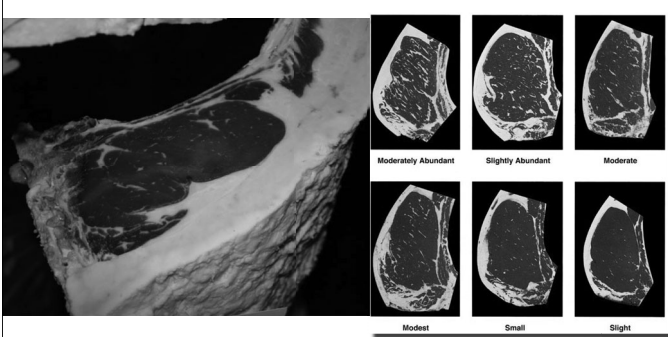
Quality Grade?



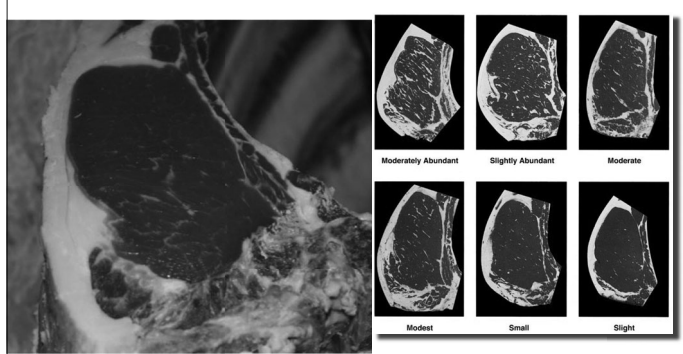
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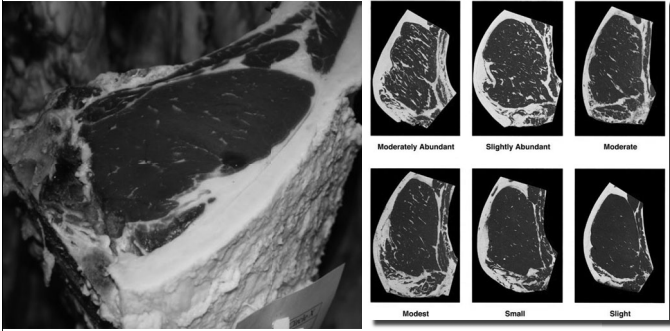
Quality Grade ?



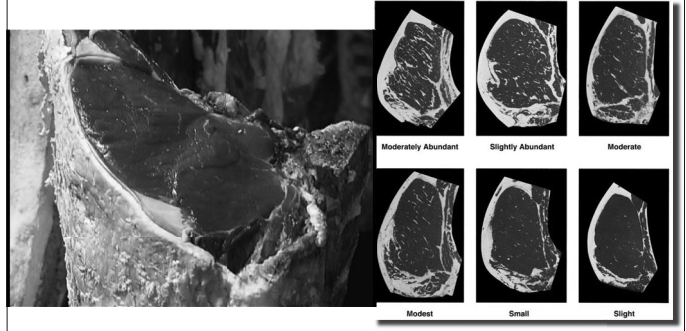
Quality Grade?



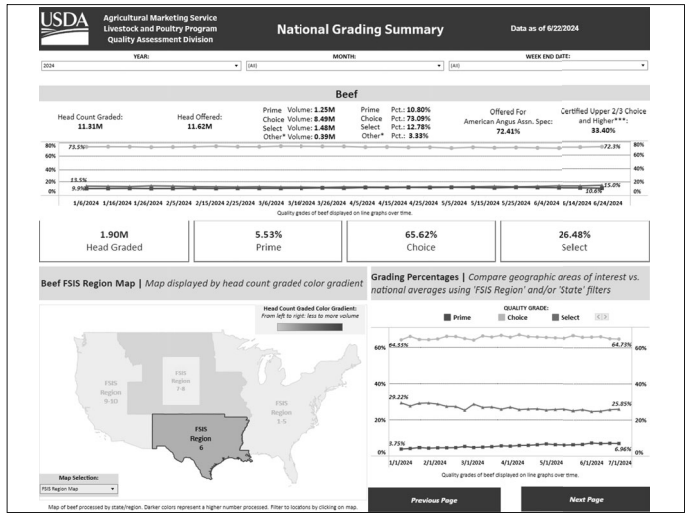
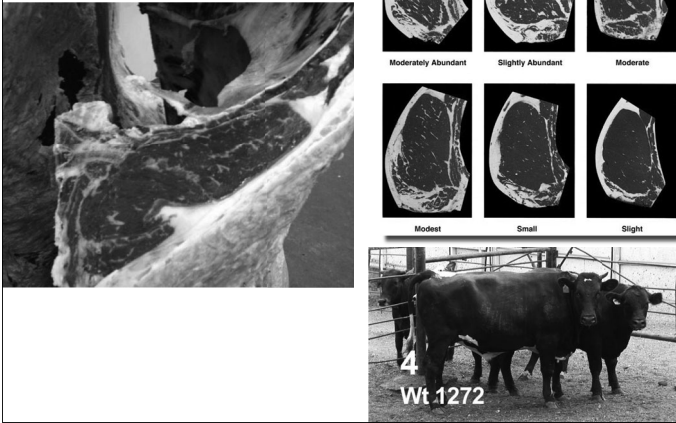
# Quality Grade?



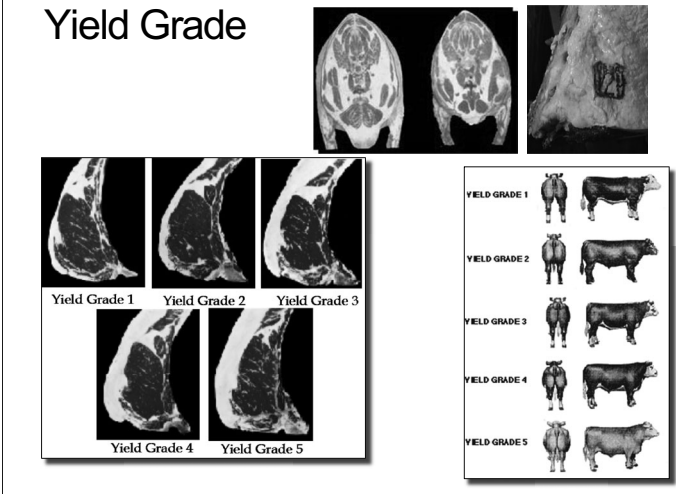
# Quality Grade?



# Quality Grade?

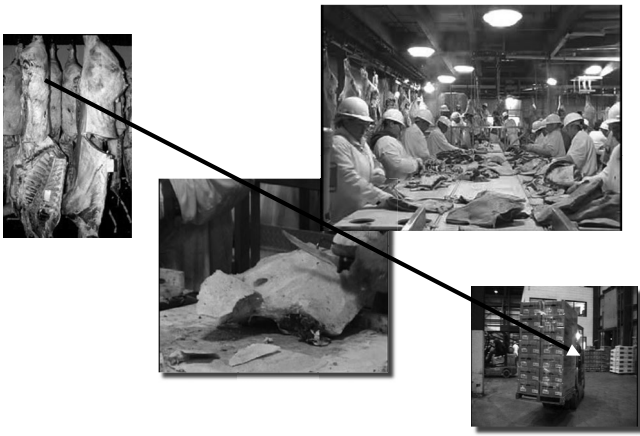


# Yield Grade



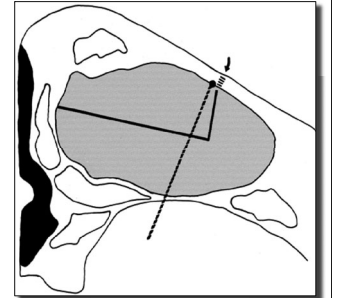
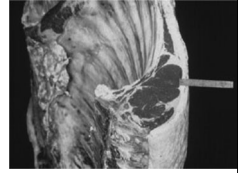
Item	Value	Total \$ Live	Total \$ Quality
Steer	Choice YG 3	\$2,605.50	\$193.00
Live Weight	1350	\$2,635.20	\$195.20
Carcass Weight	864.0		
Drop Credit	\$ 11.66		
Dressing %	64.0%		
Live Cash Price	\$ 193.00		
Base Carcass Price	100%	\$ 305.00	\$305.00
Prime		\$ 14.00	\$0.00
CAB		\$ 5.00	\$0.00
Top Choice		\$ 2.00	\$0.00
Choice	100%		
Select		\$ (15.00)	\$0.00
No Roll/ Standard		\$ (27.00)	\$0.00
Yield Grade 1		\$ 4.00	\$0.00
Yield Grade 2		\$ 2.00	\$0.00
Yield Grade 3	100%		
Yield Grade 4		\$ (8.00)	\$0.00
Yield Grade 5		\$ (11.00)	\$0.00
Hardbone		\$ (35.00)	\$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		\$305.00	
Live Equivalent Price		\$195.20	

## Yield Grade - Lean Meat Yield



## Starting Point - PYG

Fat opposite ribeye, inch	PYG
.0	2.0
.1	2.25
.2	2.50
.3	2.75
.4	3.00
.5	3.25
.6	3.50
.7	3.75
.8	4.00
1.0	4.50

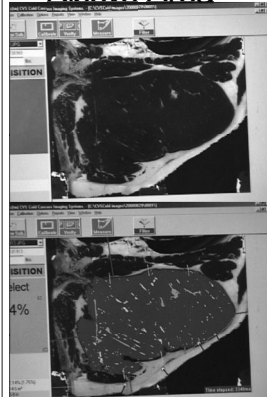


## Adjustment 1 Carcass Weight

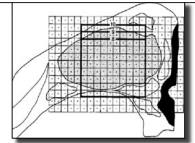
Carcass Weight, pounds	PYG Adjustment
500	-.40
550	-.20
600	No adjustment
650	+.20
700	+.40
750	+.60
800	+.80
850	+1.0
900	+1.2



## Adjustment 2 Ribeye Area

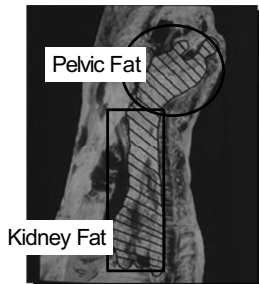


Ribeye area, sq. in.	PYG Adjustment
9.5	+.49
10.0	+.33
10.5	+.16
11.0	No adjustment
11.5	-.16
12.0	-.33
12.5	-.49
13.0	-.66
13.5	-.82
14.0	-1.0
14.5	-1.16
15.0	-1.33



## 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



Fat opposite ribeye, inch	PYG
.0	2.0
.1	2.25
.2	2.50
.3	2.75
.4	3.00
.5	3.25
.6	3.50
.7	3.75
.8	4.00
1.0	4.50

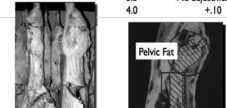
Carcass Weight, pounds	PYG Adjustment
500	-.40
550	-.20
600	No adjustment
650	+.20
700	+.40
750	+.60
800	+.80
850	+1.0
900	+1.2

## 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

## 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

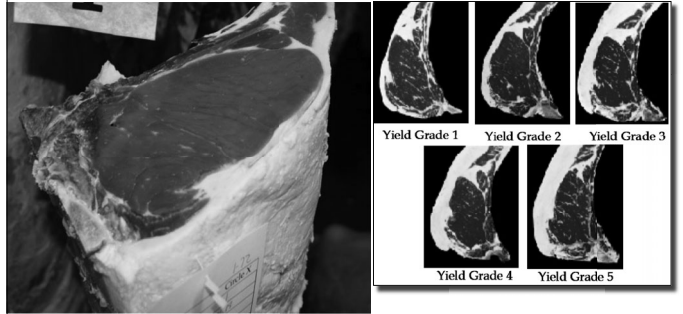


### Options

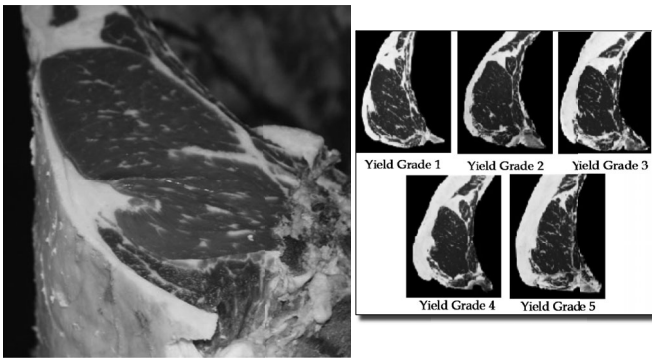
**Guess the  
Yield  
Grade**

- 1
- 2
- 3
- 4
- 5

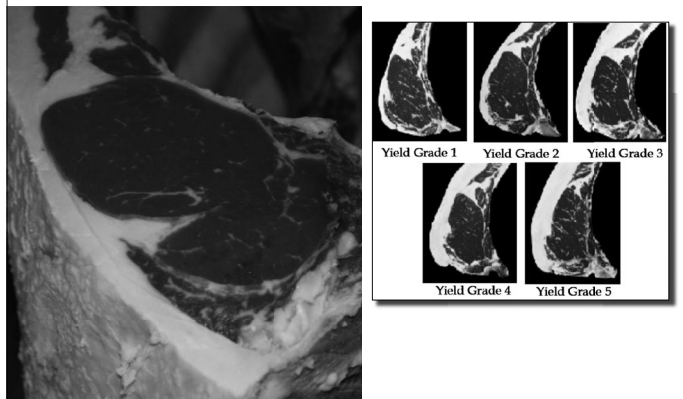
### Yield Grade ?



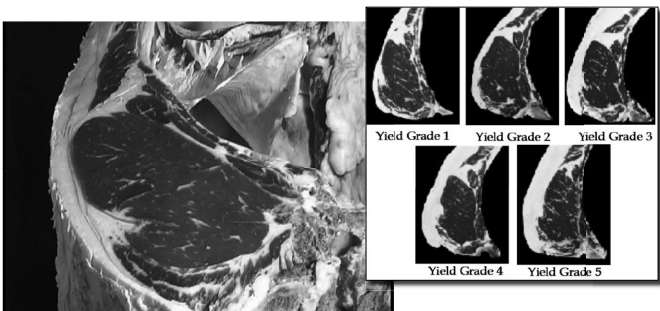
### Yield Grade ?



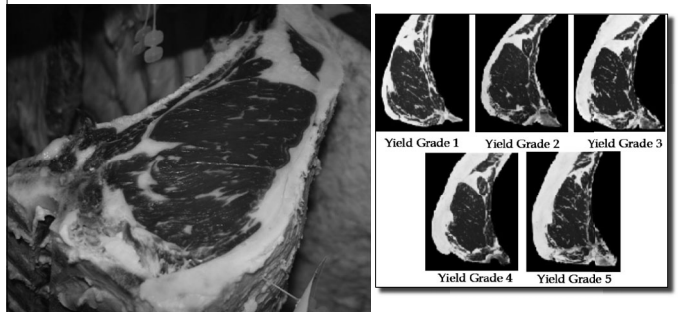
### Yield Grade ?



### Yield Grade ?

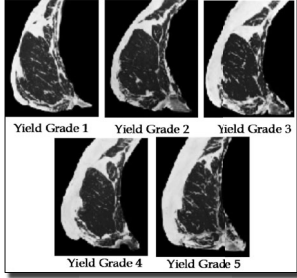
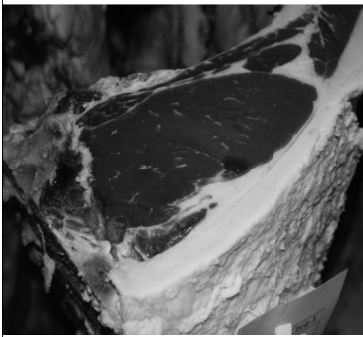


### Yield Grade ?

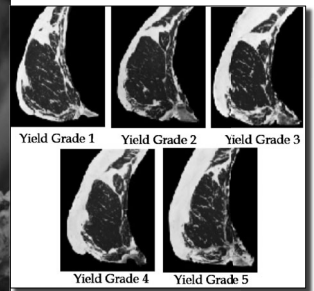
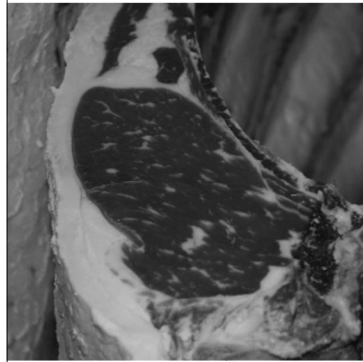




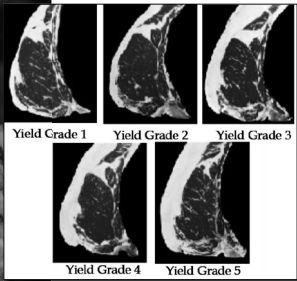
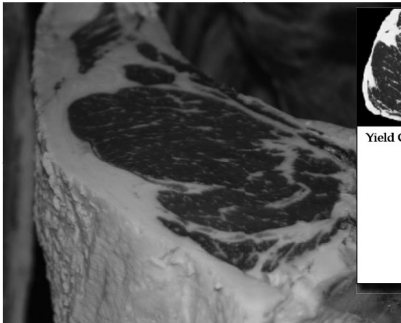
Yield Grade ?



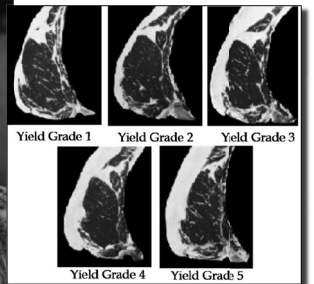
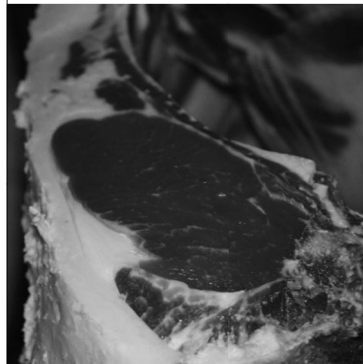
Yield Grade ?



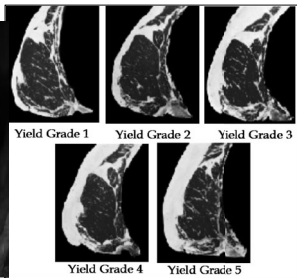
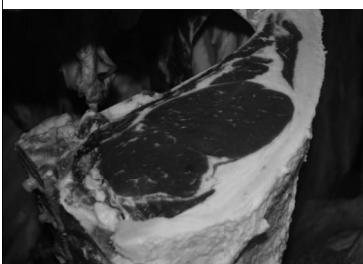
Yield Grade ?



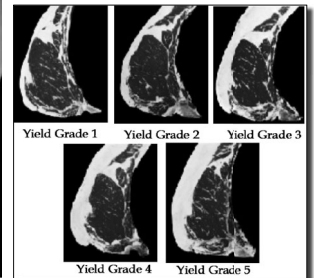
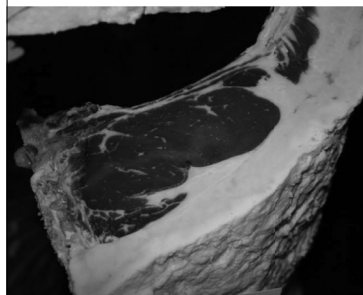
Yield Grade ?



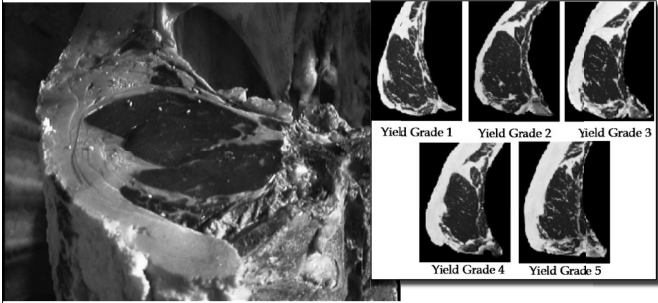
Yield Grade ?



Yield Grade ?



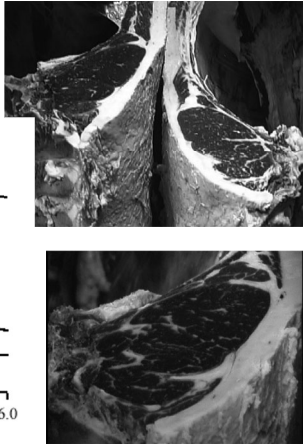
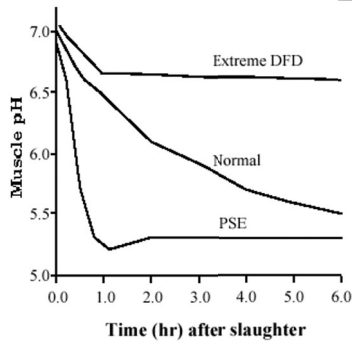
# Yield Grade ?



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	
\$50-600		\$ (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	

Carcass Grid Marketing

# Dark Cutters - Dark Meat Color



Prime  
Top Choice  
Branded Beef  
Choice or better  
Select  
No Roll



# Angus Programs

Marbling	Carcass Maturity				
	A	B	C	D	E
Abundant	Prime	Commercial			
Mod. Abund.					
Sl. Abund.	Choice				
Moderate					
Modest	Select				
Small					
Slight	Standard				
Traces					
Pract. Dev.					



## 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, Brahma humps) will be excluded as specified in the carcass specifications for approved programs.

## Angus Programs



### 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 and 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, 816-383-5100.

**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**

The Angus Source Genetic Lot ID is printed on the visual program tag

985 Unique Animal #  
MO 01 999999  
Production Management Code  
ANGUS SOURCE GENETIC

e.g. (MO01 999999)

AngusSource Lot ID:

AngusSource Genetic Lot ID:

Search Reset

## STEP 2 to become CAB® Ten Carcass Specifications

- U.S. Prime and Choice, and have a **minimum marbling score of Modest**
- Less than 30 months of age with lean color, texture, and firmness, meeting the requirements for A maturity in the U.S. grade it qualifies for
- 1) Ribeye Area (REA) of 10.0 to 16.0 square inches
- 2) Ribeye Area (REA) of 10.0 to 19.0 square inches
- Hot Carcass Weight (HCW) of 1,100 pounds or less
- Fat Thickness (FT) of 1.0 inch or less
- Moderately thick or thicker muscling and tend to be at least moderately wide and thick in relation to their length.
- No hump exceeding 2 inches in height

## Angus and Branded Beef

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



## Akaushi Beef

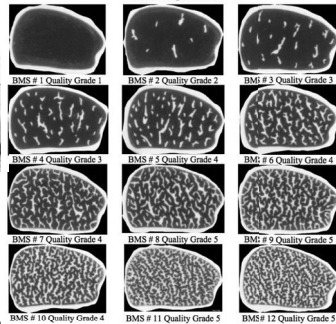


## Japanese Black Wagyu Beef

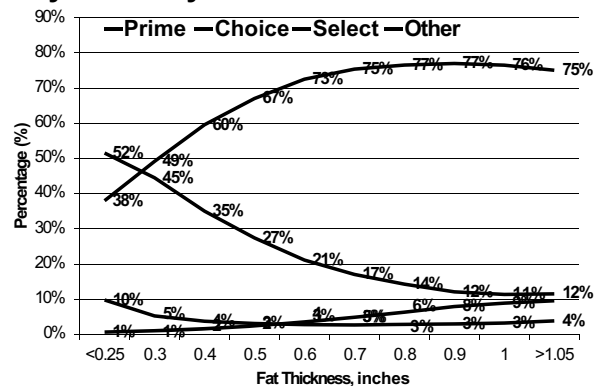


The Wagyu cattle are the Japanese indigenous breeds, which have been subjected to genetic improvement over the last 90 years. Today, there are four breeds of Wagyu cattle, the Akaushi (Japanese Red), the Kuroshiro (Japanese Black), the Japanese Polled, and the Japanese Shorthorn.

Beef Marbling Standards

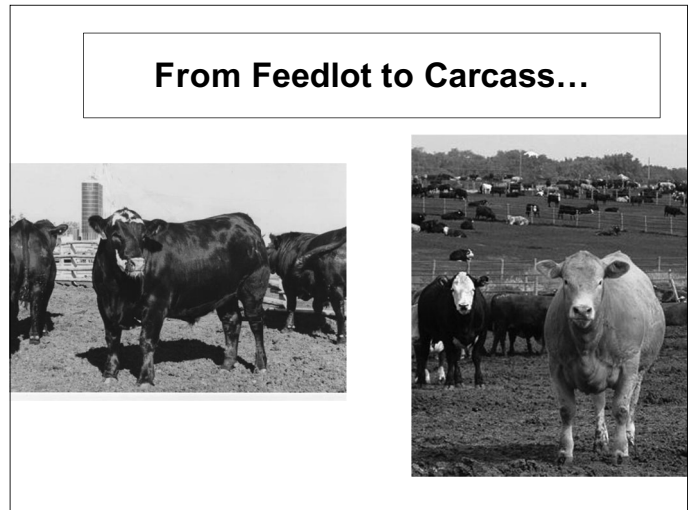


## Quality Grade by Fat Thickness



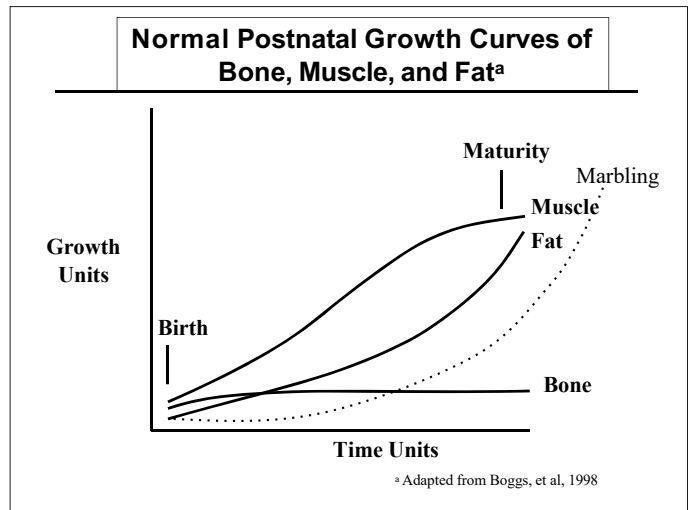
**Carcass Grid Marketing**

Steer	Choice YG 3	Total \$ Live	\$2,605.50	\$ 193.00
Live Weight	1350	Total \$ Quality	\$2,635.20	\$195.20
Carcass Weight	864.0			
Drop Credit	\$ 11.66	Drop Credit \$11.66/cwt live	\$ 157.41	
Dressing %	64.0%			
Live Cash Price	\$ 193.00			
	Carcass Mix	Carcass Grid		
Base Carcass Price	100%	\$ 305.00	\$305.00	
Prime		\$ 14.00	\$0.00	
CAB		\$ 5.00	\$0.00	
Top Choice		\$ 2.00	\$0.00	
Choice	100%			
Select		\$ (15.00)	\$0.00	
No Roll/ Standard		\$ (27.00)	\$0.00	
Yield Grade 1		\$ 4.00	\$0.00	
Yield Grade 2		\$ 2.00	\$0.00	
Yield Grade 3	100%			
Yield Grade 4		\$ (8.00)	\$0.00	
Yield Grade 5		\$ (11.00)	\$0.00	
Hardbone		\$ (35.00)	\$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		\$ (2.00)	\$0.00	
>1050 lbs		\$ (17.00)	\$0.00	
Carcass Grid Value/cwt			\$305.00	
Live Equivalent Price			\$195.20	



## Market Cattle Evaluation

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



## Genetic Differenced Frame Size

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

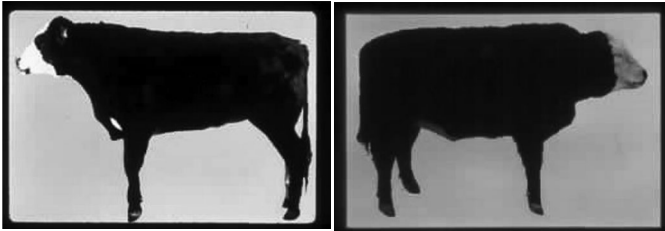
## Live Cattle Evaluation

### Frame Size Comparisons

Gain in Body Weight or Average Daily Gain

- Fat
- Bone
- Lean

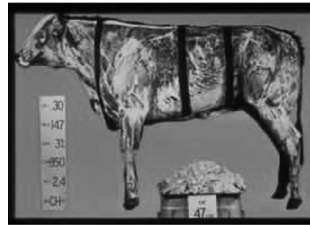
Let's look at two steers!



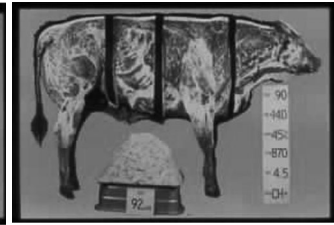
Harold

Herman

Frame Size

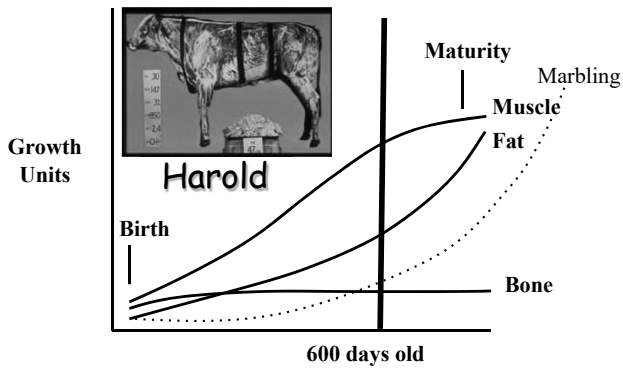


Harold



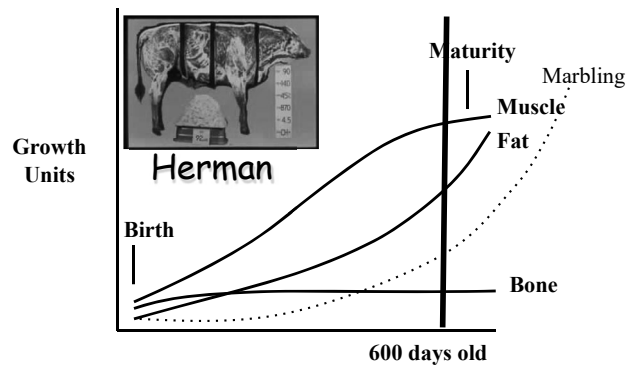
Herman

Normal Postnatal Growth Curves of Bone, Muscle, and Fat<sup>a</sup>



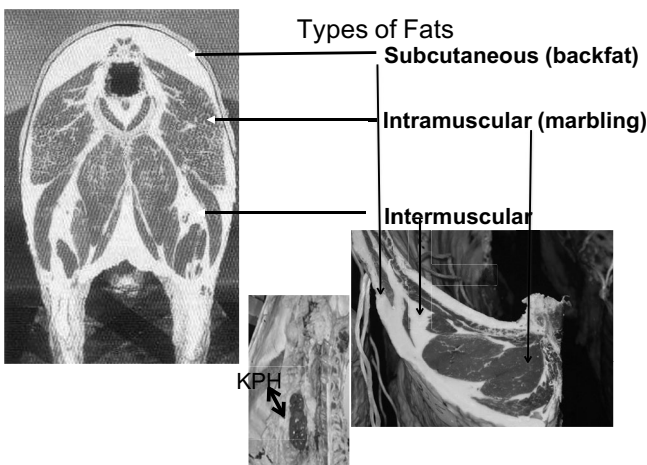
<sup>a</sup> Adapted from Boggs, et al, 1998

Normal Postnatal Growth Curves of Bone, Muscle, and Fat<sup>a</sup>



<sup>a</sup> Adapted from Boggs, et al, 1998

Types of Fats



Fat Deposition

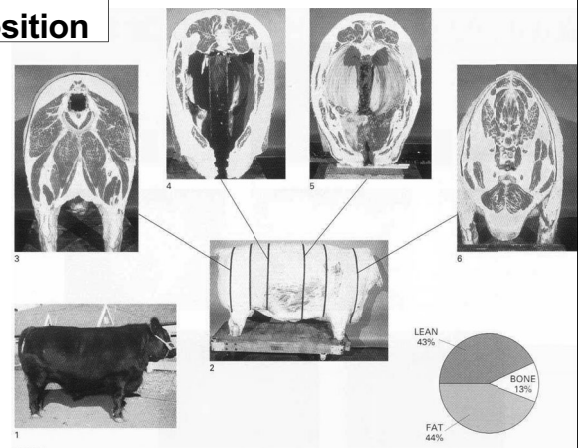


PLATE 6. Courtesy of Iowa State University

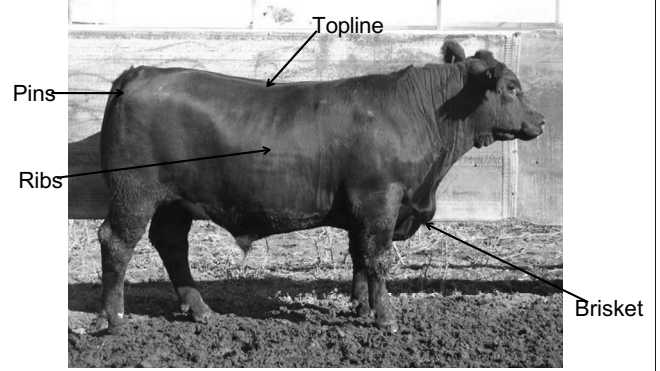


### Areas to Evaluate Fat



Brisket

### Areas to Evaluate Finish



Topline

Pins

Ribs

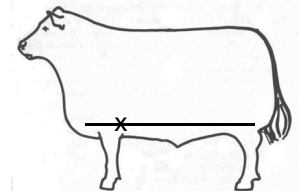
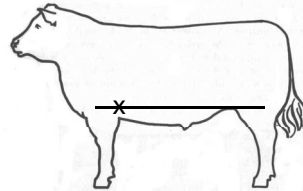
Brisket

### Areas to Evaluate Fat

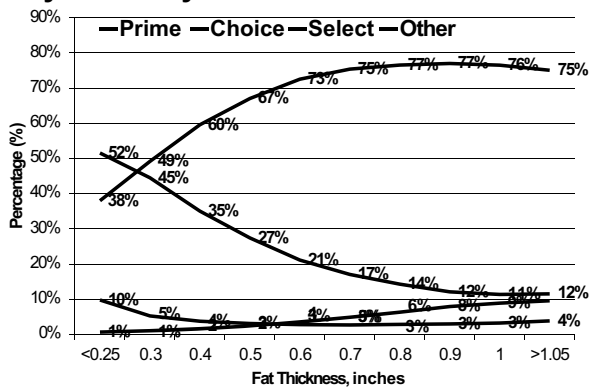


Cod

### Visual Indicators of Finish



### Quality Grade by Fat Thickness



### Which will have a higher Quality Grade?



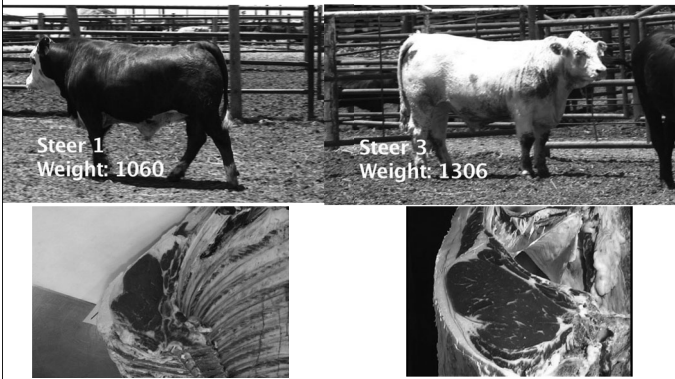
Which will have a higher Quality Grade?



Which will have a higher Quality Grade?



Which will have a higher Quality Grade?



Which is Fatter? How Much?



Which is Fatter? How Much?



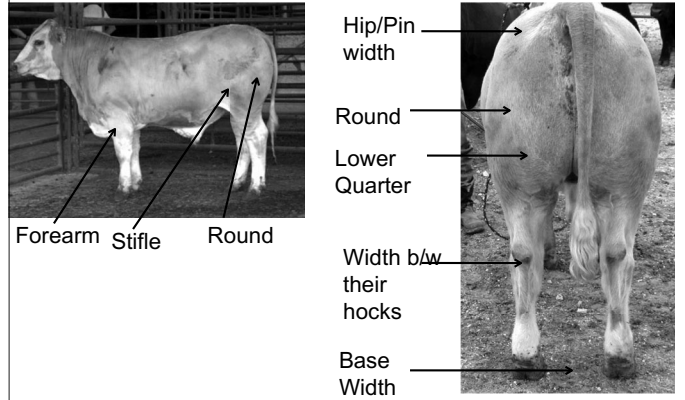
Which is Fatter? How Much?



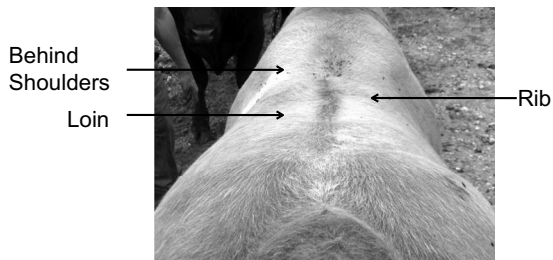
### Which is Fatter? How Much?



### Areas to Evaluate Muscle



### Aerial Viewpoints for Muscle



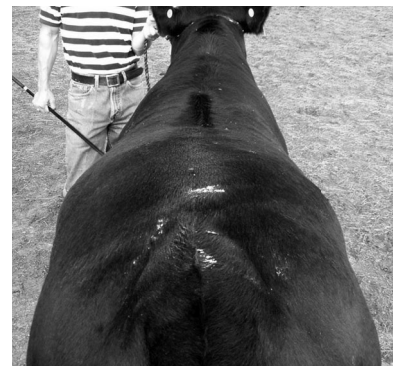
### Rear View Comparison



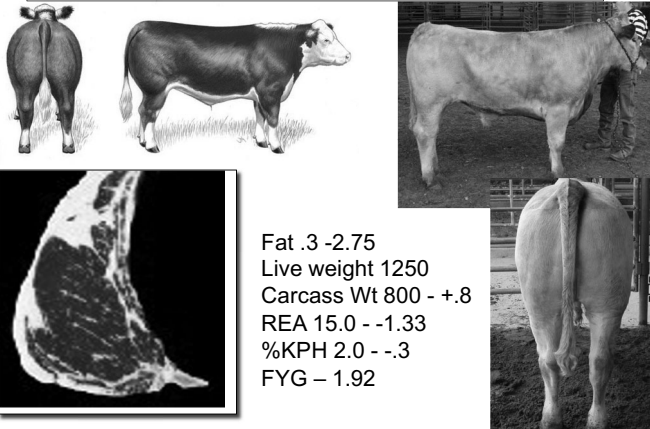
### Top Shape Example



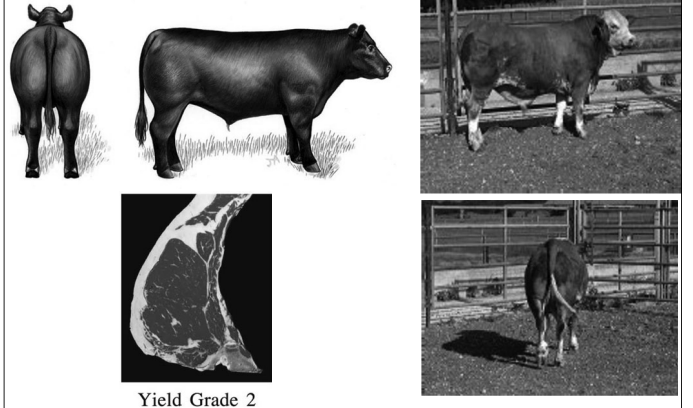
### Top Shape Example



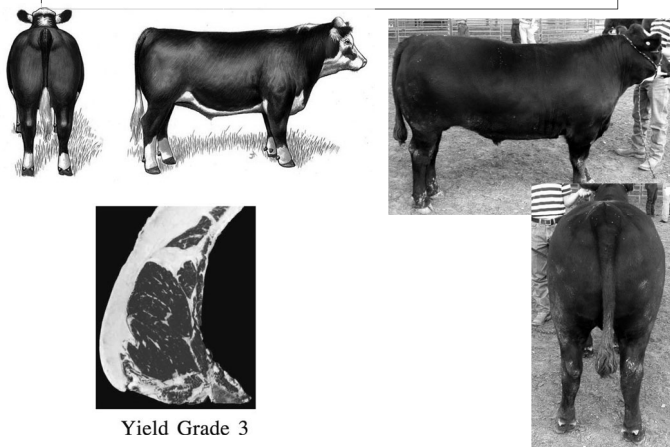
### Yield Grade 1



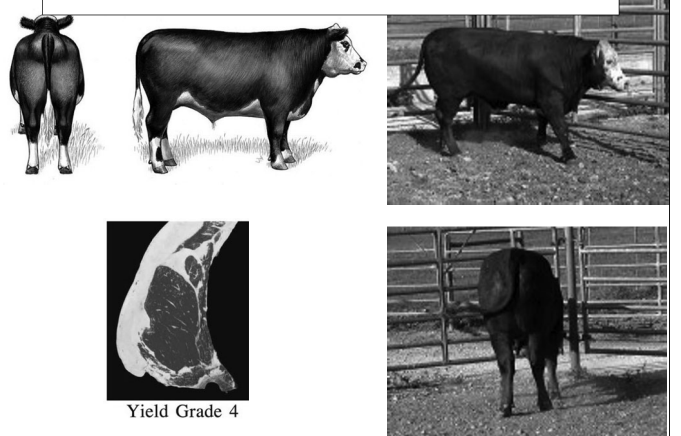
### Yield Grade 2



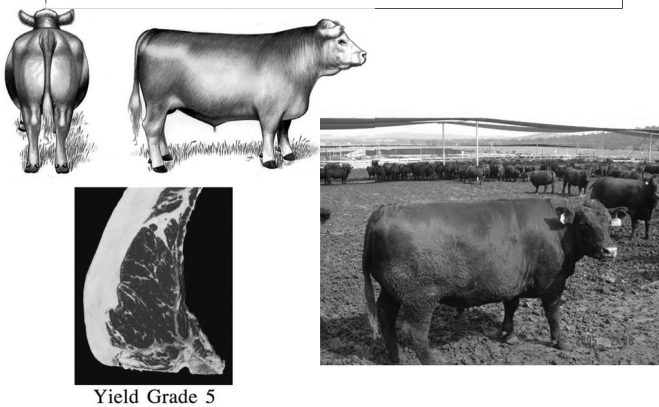
### Yield Grade 3



### Yield Grade 4



### Yield Grade 5



# National Weekly Cattle And Beef Summary

Des Moines, Iowa  
For Week Ending:

Mon Jul 01, 2024  
6/28/2024

USDA Livestock, Poultry & Grain Market News

This Week Prior Week Last Year

LM XB463	NATIONAL COMPREHENSIVE BOXED BEEF		
<b>CUTOUT VALUES</b>	318.44	316.38	319.15
Primal Rib	493.27	484.99	484.16
Primal Chuck	261.72	258.82	253.70
Primal Round	265.07	257.86	239.98
Primal Loin	431.83	440.19	449.01

## WEEKLY COMPREHENSIVE ITEM SUMMARY

Select & Choice Spot Market Loads	486
Comprehensive Loads	3160
CH&SE Percent of the Comprehensive	15%

## LMR Cattle Purchase Type Breakdown

2024 Q1	National	5-Area	TX/OK/NM	KS	NE	IA
<b>Negotiated</b>	18.1	17.2	5.9	11.2	22.8	47.8
<b>Formula</b>	65.6	69.5	87.9	75.6	62.2	28.1
<b>Forward Contract</b>	6.3	3.3	0.6	1.9	2.8	11.4
<b>Negotiated Grid</b>	10.0	10.0	5.6	11.3	12.2	12.7

National Weekly Fed Cattle Comprehensive Report

National Weekly Fed Cattle Comprehensive CSV Report

## LM CT 169 DIRECT CATTLE PREMIUM AND DISCOUNTS

Prime	13.44	13.26	14.72
Choice	0.00	0.00	0.00
Select	(18.51)	(16.91)	(28.31)
Standard	(32.55)	(31.32)	(40.03)
CAB	5.02	4.83	4.83

## LM CT150 5 AREA WEEKLY WEIGHTED CATTLE PRICE

Live Steer	195.81	194.84	181.33
Live Heifer	193.20	194.14	180.65
Dressed Steer	313.47	310.55	289.34
Dressed Heifer	312.80	310.10	289.76

## NW LS441 USDA BY-PRODUCT DROP VALUE (STEER)

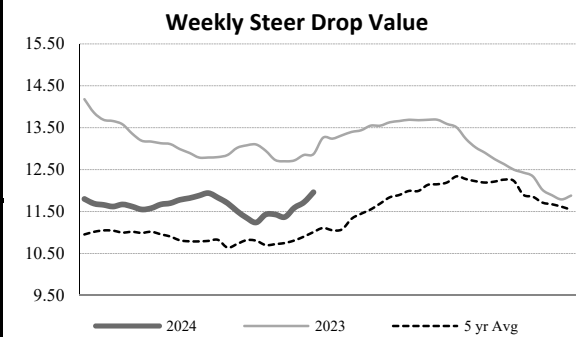
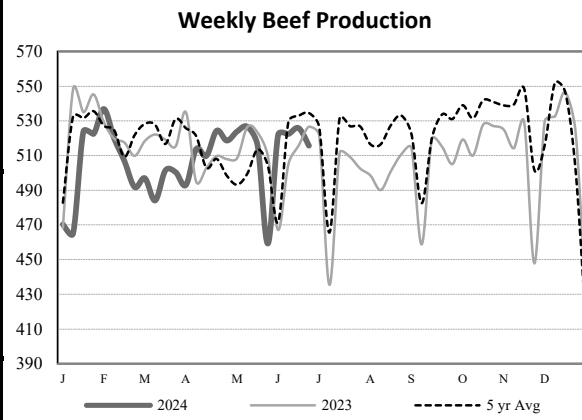
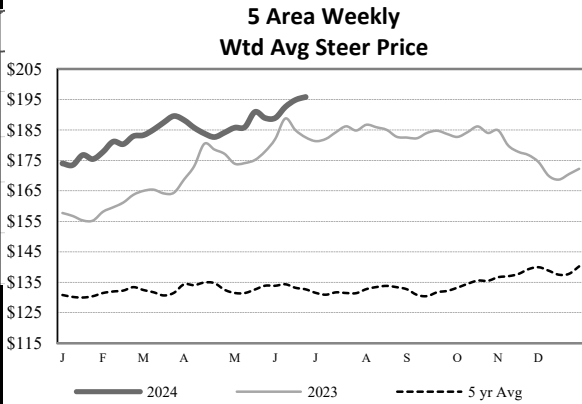
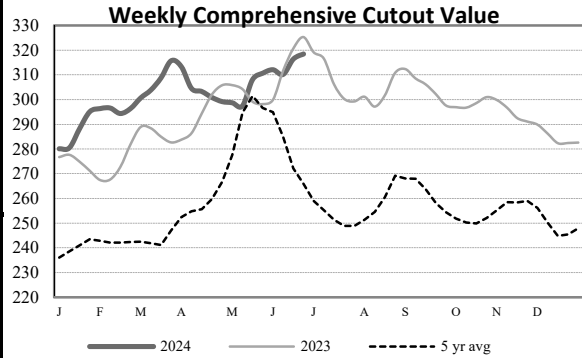
	11.96	11.72	13.26
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## SJ LS712 WEEKLY ESTIMATED BEEF PRODUCTION

6/27/2024	(Estimate)	(Estimate)	(Actual)
Slaughter	609,000	620,000	651,000
Live Weights	1392	1393	1339
Dressed Weights	848	850	809
Beef Production (mil lbs)	515.7	525.8	525.3

## 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	75.10%	860.7	64.32%
Kansas	85.76%	890.8	64.45%
Nebraska	86.63%	897.5	63.69%
Colorado	83.98%	874.1	63.19%
IA/MN	90.04%	895.7	63.15%
Dairybred Str/Hfr:			
National	86.74%	848.2	60.40%



## USDA Livestock, Poultry & Grain Market News

Des Moines, Iowa

Phone: 515-284-4460

Email: [desm.lgmn@usda.gov](mailto:desm.lgmn@usda.gov)

[www.ams.usda.gov/LSMarketNews](http://www.ams.usda.gov/LSMarketNews)





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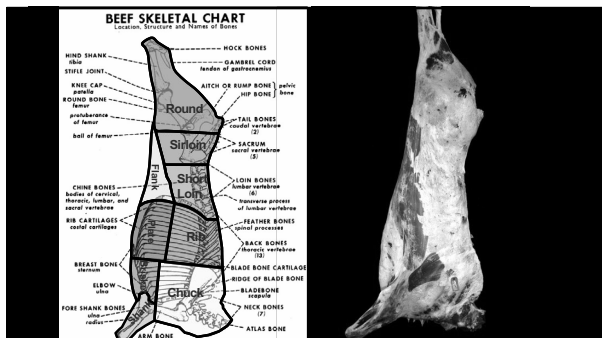
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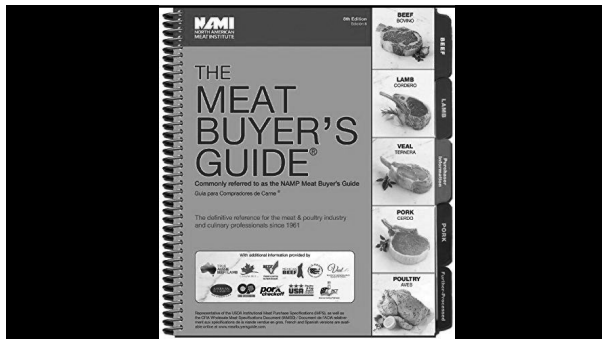
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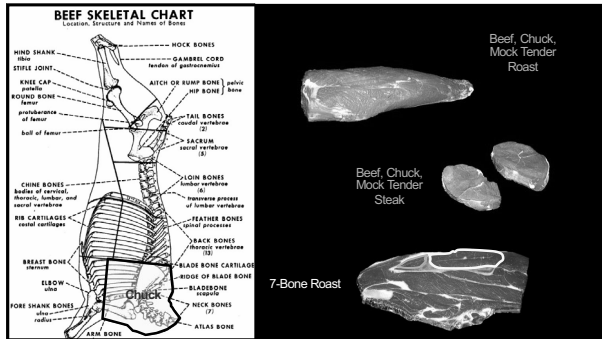
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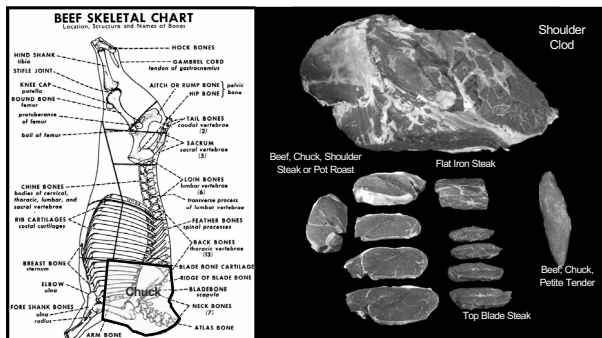
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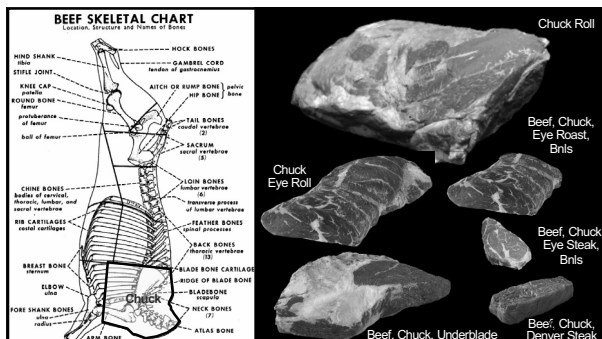
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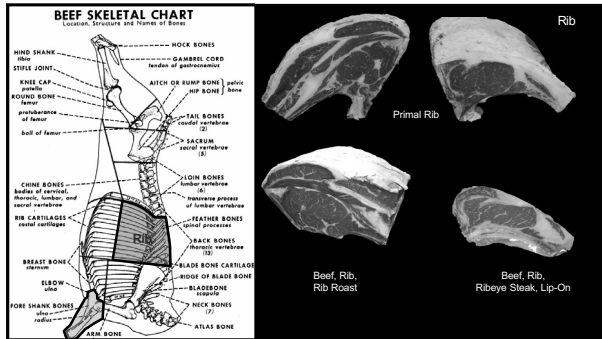
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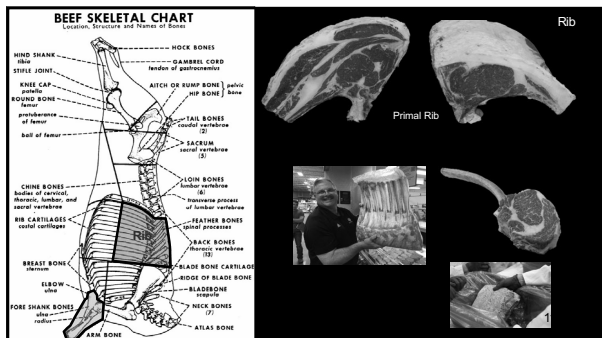
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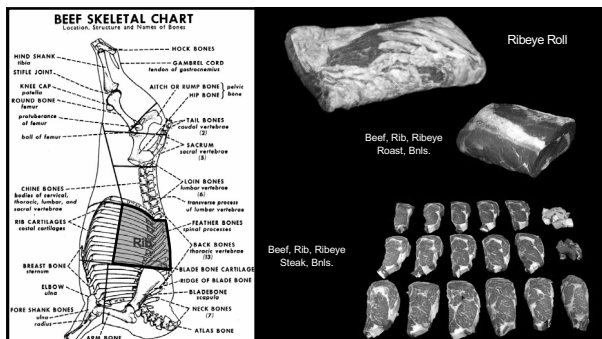
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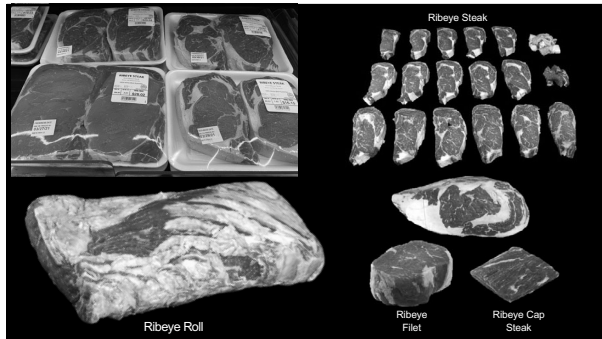
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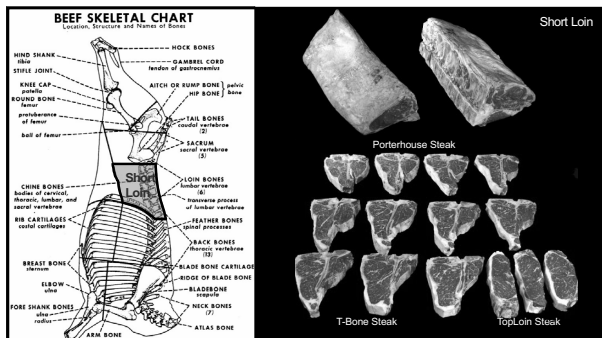
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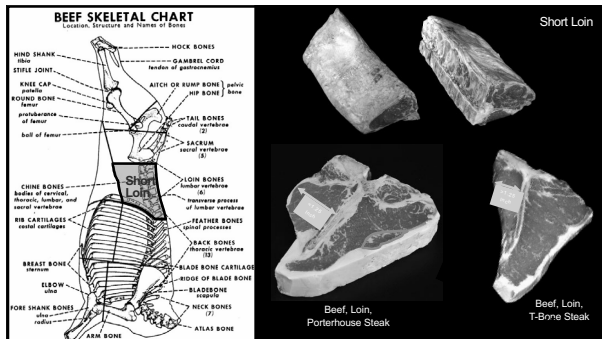
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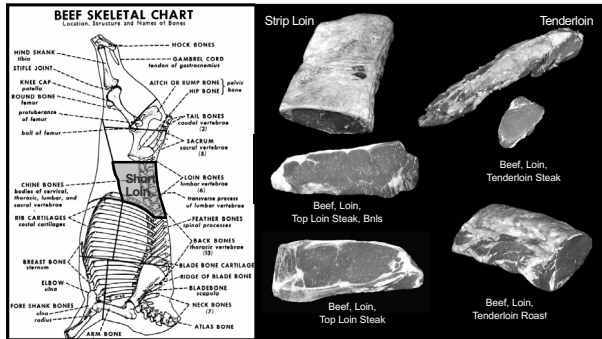
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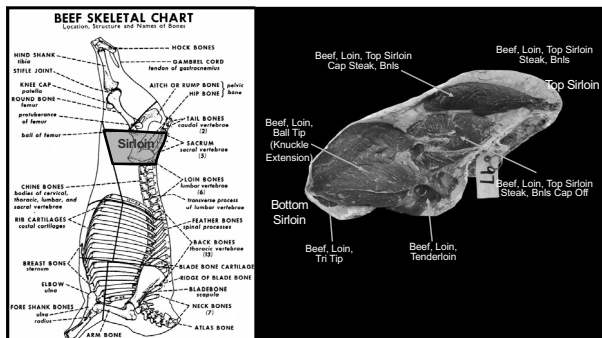
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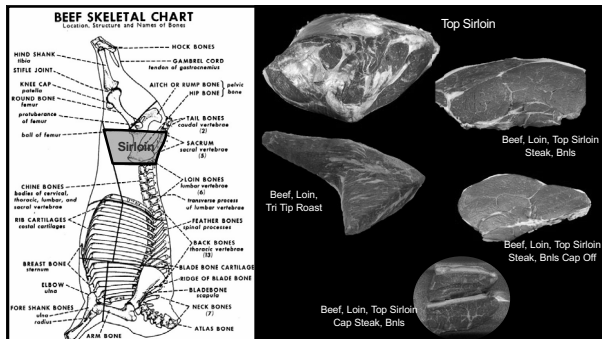
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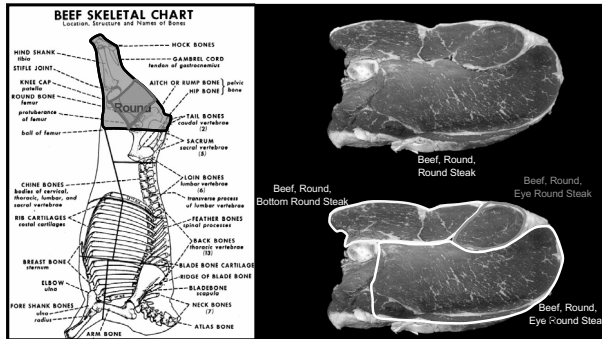
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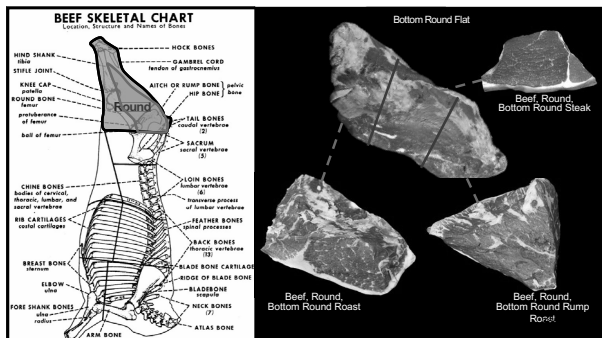
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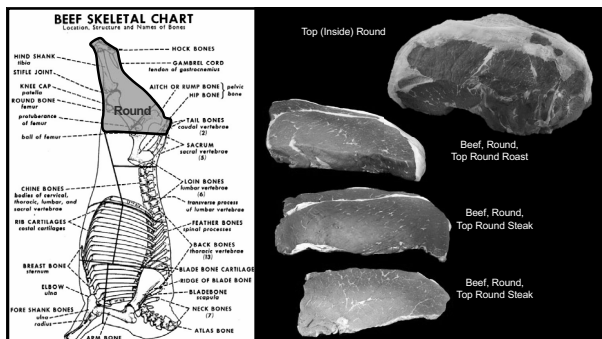
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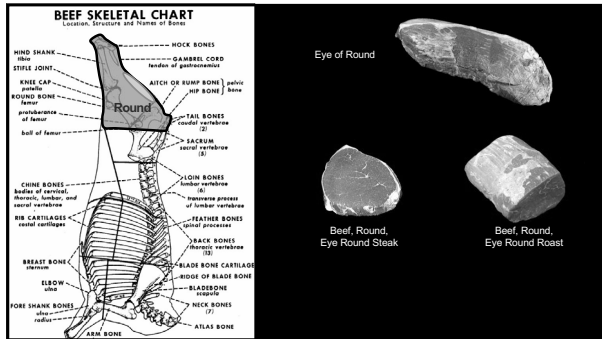
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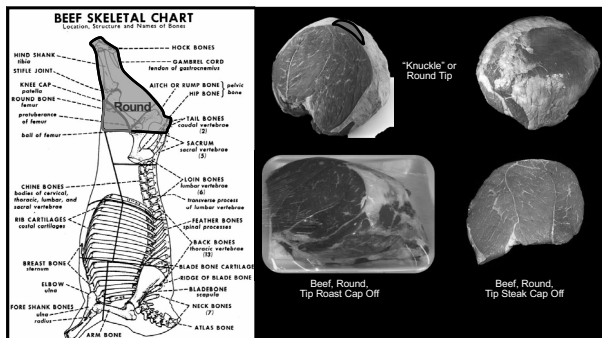
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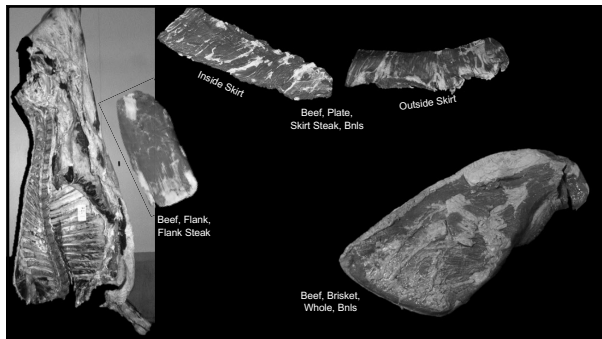
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at Texas A&M AgriLife Extension

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