

## Then and now...



**1945 Denver Champion,  
965 pounds**



**2006 California State Fair**

# Estimates of Industry Standards

## Industry Standards

	<u>Industry</u>	<u>4-H/FFA Projects</u>
Slaughter weight (lbs.)	1250-1350 lbs.	1000 to 1500+ lbs.
Fat cover (12 <sup>th</sup> rib)	.40 to .80 tenths	.20 to .80 tenths
Age at slaughter	12 to 20 months	13 to 18 months
Average daily gain	3.0 to 5.0 lbs	2.0 to 4.0+ lbs
Muscle (REA)	8.0 to 16.0 sq. in.	12.0 to 14.0 sq. in.

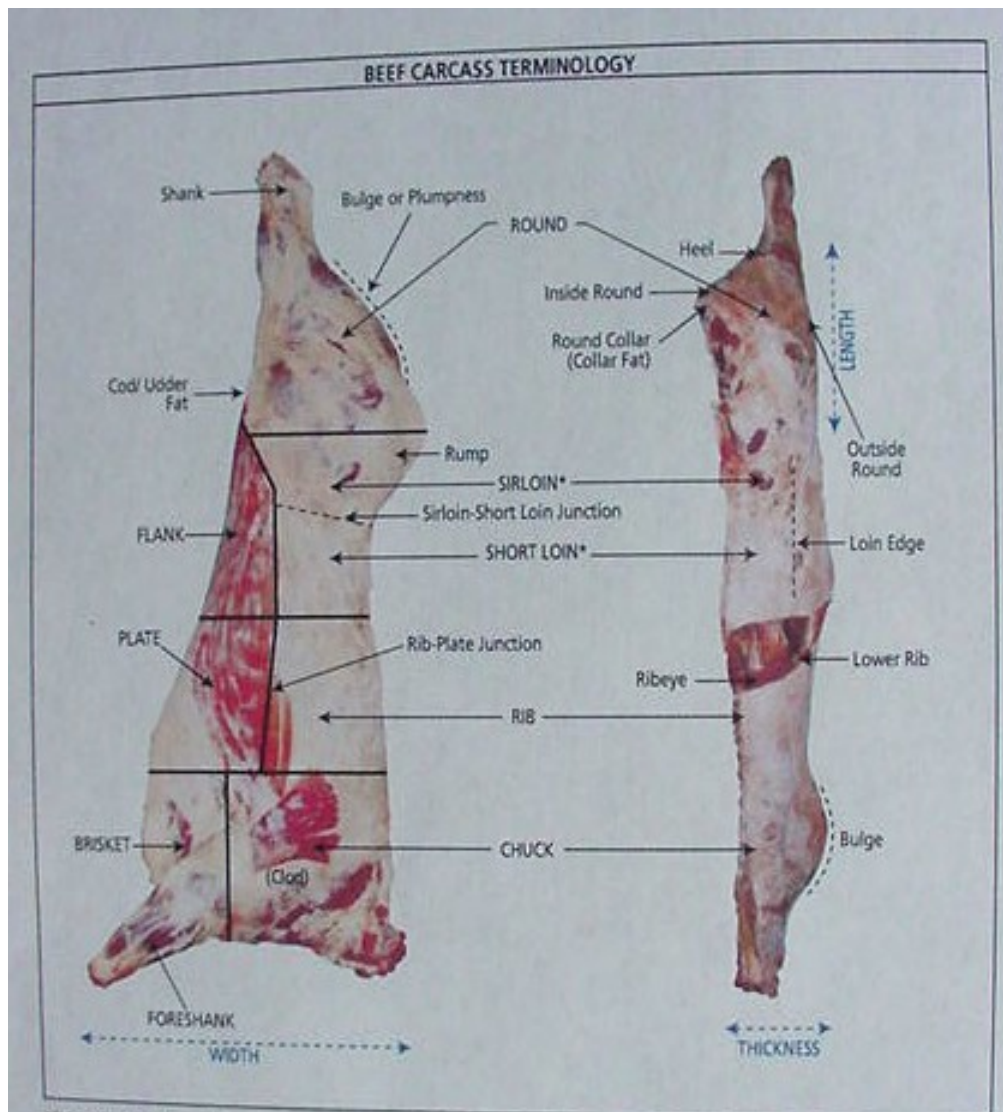
## Show steer trends the past 5 years...

- **Moderate framed with additional thickness**
- **Greater emphasis on structure, level tops**
- **Higher quality grades-**  
\$10 to \$15 spread per hundred weight for Choice versus Select cattle (though not currently)





# Beef Carcass Terminology



**Yield Grade-** the amount of boneless, closely trimmed retail cuts from the round, loin, rib and chuck.

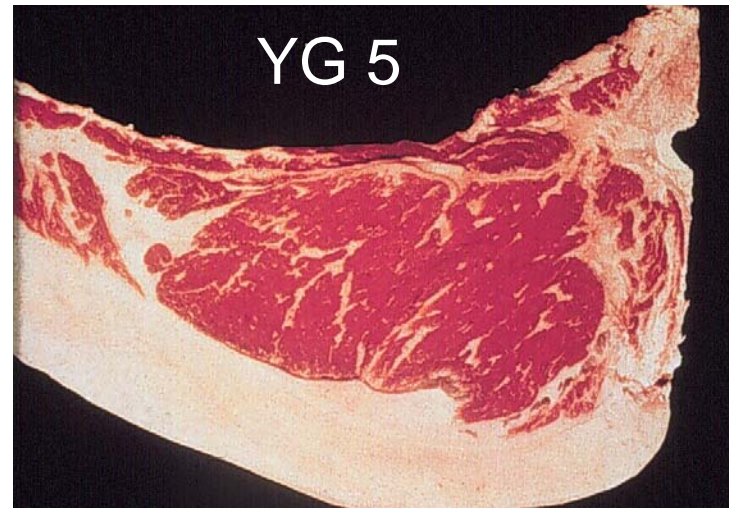
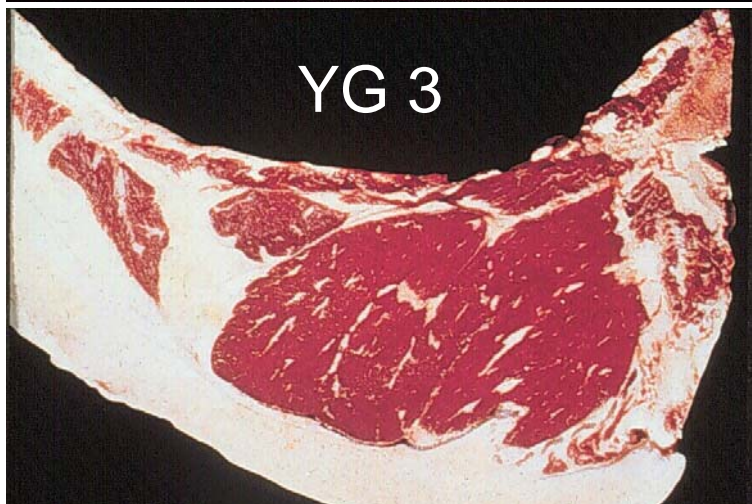
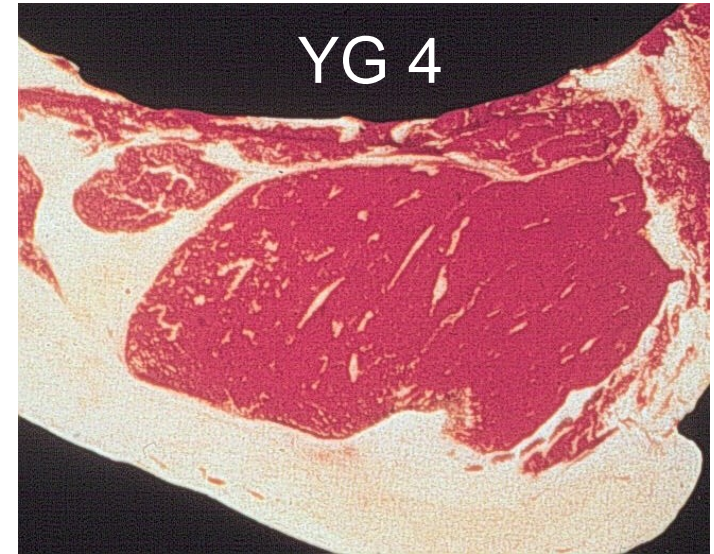
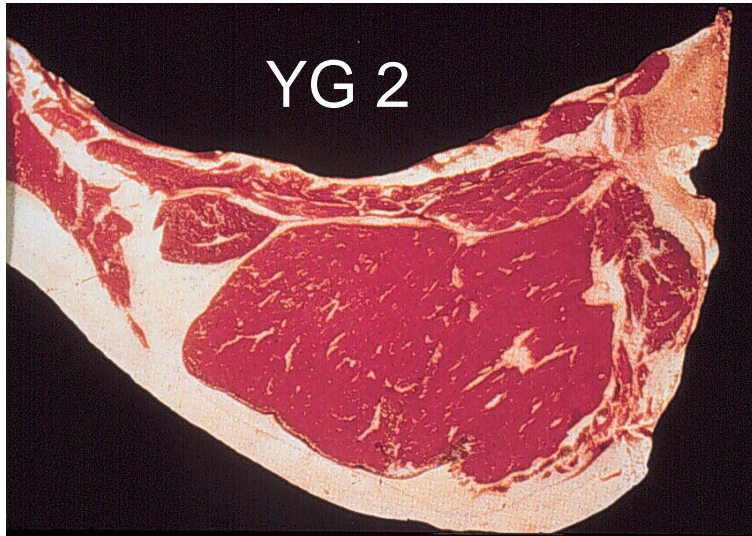
**\*\*Ranges from YG 1 to YG 5**

**Carcass Cutability-** the percentage of carcass weight that will be closely trimmed retail cuts from round, loin, rib and chuck

**\*\*Average is 50%**



## Beef Yield Grades

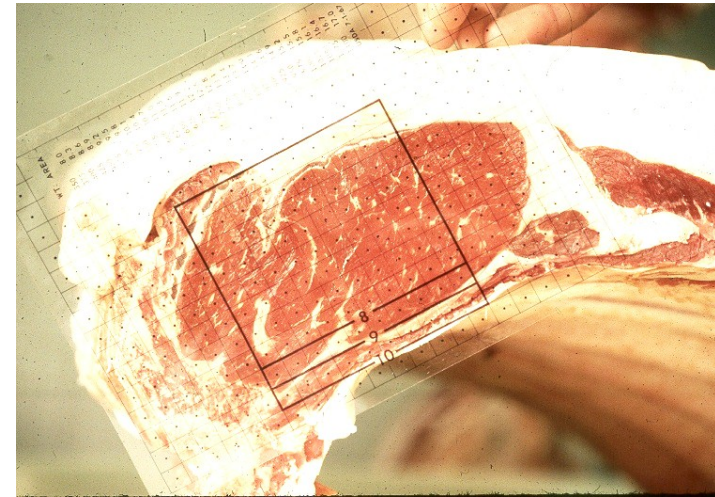
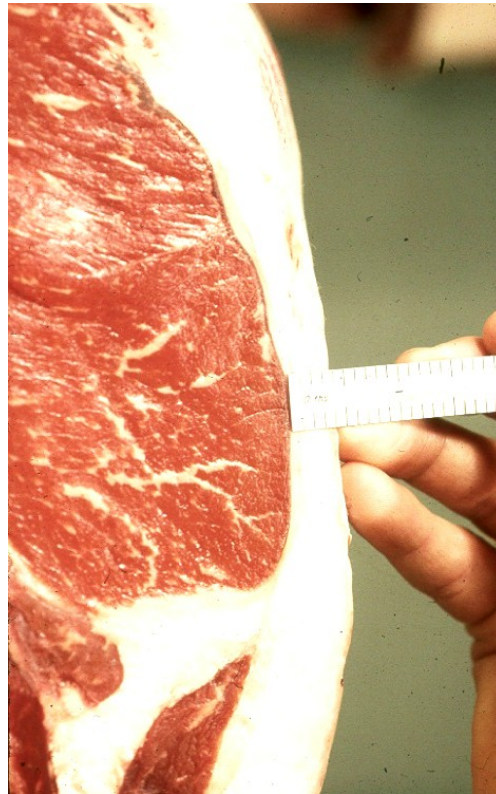


## Factors that Affect Yield Grade

1. Fat at the 12<sup>th</sup> rib
  - \*\* .15 to .80 inches (.50 average for choice steer)
2. Rib Eye Area- measured in square inches
  - \*\* 10 to 18 inches (12.8 inches avg. for 1200 lb. steer)
3. Kidney, Pelvic & Heart fat
  - \*\* 1.0 to 5.0 percent (2% average)
4. Hot Carcass Weight- used to determine the required rib eye area



## Determining Yield Grade



## Beef Quality Grades

**Quality Grade-** USDA grade that relates to the tenderness, flavor and juiciness of meat

\*\*Ranges from Standard to Prime

**Marbling-** refers to intramuscular fat, evaluated at the 12<sup>th</sup> rib, primarily determines quality grade