

1 - Beef Cx

1-4-5-3-2

CLOSE - Adv. Trimness

1 4

Q
Gr. Amt.
Marb.

I
ORE
Rib
KPH

M

Q
Br. Color

I
L. Edge
Cod

M
Rnd*
SL
Chuck

EASY - Cl. Gr. Quality, ↑RMV
+ Muscling (TCBBP)

4 3

Q
Per ° Marb
Br. Color

I

Cod

M
RE*
Rnd*
SL
Rib
Chuck

Q

I
LR

KPH

M

EASY - Supr. Quality, ↑RMV
(Ch. vs. Se.)

3 2

Q
Per ° Marb
Color - CA*

I
Rnd

M
RE (close)
Rnd
Rib
Chuck

Q

I
ORE*
LR*

KPH

M

	Marb	PYG
1	Md 90	3.1/3.3
2	SI 40	3.0/3.0
3	Sm 80	3.5/3.5
4	Md 50	3.5/3.5

Ack - Least KPH
Least LR

2

None - Lowest Quality
(USDA Select)
Lightest Muscled

Therefore - best RMV

Q
Lowest ° Marb
Darkest*
Lowest CA

I
Most Rnd
Smallest RE

M
Narrowest Rnd
Flattest Rib
LM Chuck

3 - Pork Loin Chops		3-2 4-1-2	
CLOSE - Adv. Trimness		3	4
I	<u>M</u>	<u>Q</u>	I
Ext.		RPC	PM
Kidney			Marb
		Less Bone, Contained Soaker Pad	
Gr. Trimness - Less Plate Waste		4	1
I	<u>M</u>	<u>Q</u>	I
Ext*		RPC	LD
			Tail
Less Bone (TR)			
EASY - Supr. Trim. - 9 th EP		1	2
I	<u>M</u>	<u>Q</u>	I
Ext*	PM		<u>M</u> GM
Seam	LD		RPC*
		Less Bone	
Ack - <u>GM</u>		2	
Most RPC			I
None - Fattest, Wastiest			Most
			Ext
			Most
			Seam
There - best EP			<u>M</u> Smallest PM

4 - Pork Blade Chops

3 3 2 3 4 1

EASY - Cl. Gr. Trimness - Per EP 3 2

I
Ext*
Seam

M
AEL

Q

I

M

Q
Marb
Firm

Less Bone

~~Less Bone~~

Gr. Muscling 2 4

I

M
AEL

Q

I

M

Q

Less Bone

EASY - Supr. Trim. - Per EP 4 1

I

M
AEL

Q
RPC

I

M

Q
Marb

Ack. Most Marb L

Most Ext*
Most Seam*
Palest Color

None - Fattest, Wastiest,
Lowest Yielding

These - lowest EP, Most PW

5 - Hams			3	2	4	1	
Greater Muzzling			3	2			
<u>I</u> ABF	<u>M</u> GAEL Deeper BF Deeper CS Deep/Pl. Cush* Heel*	<u>Q</u> RPC*			<u>I</u> Heel	<u>M</u>	<u>Q</u>
EASY - Supr. Trimness - Per 1.			2	4			
<u>I</u> BBF* ABF* Coll* Heel*	<u>M</u> Wider CS	<u>Q</u>			<u>I</u>	<u>M</u> Deeper CS Fuller Heel	<u>Q</u> RPC Marb
CLOSE - Adv. Muzzling			4	1			
<u>I</u> ABF Heel	<u>M</u> GAEL-BF Deeper* CS Fuller Heel	<u>Q</u>			<u>I</u> Coll Seam-BF	<u>M</u> Wider CS	<u>Q</u> RPC Marb
Adv - Most Marb Most RPC			1				
None - Fat, Wasty, Yielding	Light Musc. Low				<u>I</u> Most ABF	<u>M</u> LAEL-BF	<u>Q</u>
These - Last							

6- Pork Cx

4 6 2 2 1 4 3

EASY - Cl. Gr. T+M - Per 1. 4 2

I	<u>M</u>	<u>Q</u>
CP/FR	Ham*	
LR*	SL	
LLV	Loin	
Coll	Sh.	
BP, NE	Longer	
St, Leaf		

I	<u>M</u>	<u>Q</u>
		RF

CLOSE - Gr. Moscling 2 1 (was trimmer)

I	<u>M</u>	<u>Q</u>
FR	Ham*	
	SL*	
	Loin	
	Sh.	

I	<u>M</u>	<u>Q</u>
LR	Longer	RF
LLV		
NE		
SE		

Gr. Trimness - Per L:F 1 3

I	<u>M</u>	<u>Q</u>
CP		RF
LR		
LLV		
Coll	St	
BP, WE		

I	<u>M</u>	<u>Q</u>
Leaf	Ham	
	SL	
	Sh	

Ack - Least Leaf 3

None - Fattest

These - Lowest Cutability

I	<u>M</u>
Most	LM Sh.
- LR	
- LLV	
- Coll	
- NE	

Class 1 – Beef Carcasses (QUESTIONS JR)

- 1) Which carcass would produce the lowest retail merchandising value? 2
- 2) Which carcass had the heaviest muscled round? 4
- 3) Which carcass had the least fat over the lower rib? 2
- 4) Which carcass had the least kidney, pelvic, and heart fat? 2
- 5) How many carcasses would qualify for a Top Choice Boxed Beef Program? 2

