SLAUGHTER CATTLE

STEPS IN DETERMINING LIVE YIELD GRADE

1. The preliminary yield grade is determined from the following table based on the estimated adjusted thickness of fat over the ribeye.

Fat Over Rib Eye (Inch)	Preliminary Yield Grade	Fat Over Rib Eye (Inch)	Preliminary Yield Grade
0.2	2.5	0.8	4.0
0.4	3.0	1.0	4.5
0.6	3.5	1.2	5.0

2. The adjustment for area of ribeye is based on the area of ribeye-carcass weight relationship in the following table. For each square inch by which the area of ribeye is estimated to **exceed** the area shown for the estimated carcass weight **subtract** 0.3 of a grade. For each square inch less than the areas shown for the estimated carcass weight, add .3 of a grade.

Hot Carcass Weight (lbs.)	Ribeye Area (sq. in.)	Hot Carcass Weight (lbs.)	Ribeye Area (sq. in.)
350	8.0	650	11.6
400	8.6	700	12.2
450	9.2	750	12.8
500	9.8	800	13.4
550	10.4	850	14.0
600	11.0	900	14.6

3. The adjustment for estimated percent kidney, pelvic and heart fat is made from the following table:

% Fat	Adjustment	% Fat	Adjustment
0.5	-.6	3.0	-.1
1.0	-.5	3.5	0.0
1.5	-.4	4.0	+.1
2.0	-.3	4.5	+.2
2.5	-.2	5.0	+.3

4. Combine the preliminary yield grade and the adjustments to obtain the final yield grade.

SLAUGHTER COW GUIDELINES

PRELIMINARY PERCENT LEAN

FAT (in.)	% LEAN
Ab 0	90
0	88
.1	86
.2	83
.3	81
.4	78

FAT (in.)	% LEAN
.5	76
.6	73
.7	71
.8	68
.9	66
1.0	63

WEIGHT ADJUSTMENT

1100# = no adjustment

Each 100# over 1100# = subtract .8%
Each 100# under 1100# = add .8%

Weight (lbs.)	Adj.
1500	- 3.2
1400	- 2.4
1300	- 1.6
1200	- 0.8
1100	0.0
1000	+ 0.8
900	+ 1.6
800	+ 2.4
700	+ 3.2
600	+ 4.0

MUSCLE ADJUSTMENT

3 = no adjustment

Each numerical score less than 3 = subtract .3%
Each numerical score more than 3 = add .3%

Muscle Score		Adj.
Thin -	1	-.66
Thin	2	-.33
Thin +	3	0.0
Average -	4	+.33
Average	5	+.66
Average +	6	+.99
Thick -	7	+1.32
Thick	8	+1.65
Thick +	9	+1.98

** All cows with an Adj. PYG less than 2.0 are grades 90's regardless of weight or muscle thickness.

FEEDER CATTLE

June, 2000

FRAME

Expected Weight to Grade Choice

	FRAME	STEERS	HEIFERS
	Large +		
L	Large		
	Large -	1250#	1150#
	Medium +		
M	Medium		
	Medium -	1100#	1000#
	Small +	1100#	1000#
S	Small		
	Small -		

MUSCLE THICKNESS		FLESH	
THICKNESS	MINIMUM DEGREE OF THICKNESS	SCORE	DESCRIPTION
1	Moderately thick -	1 2 3	Thin
2	Tends to be Slightly Thick -	4 5 6	Average
3	Thin -	7 8 9	Fleshy
4			

** Cattle which suffer from disease, parasitism, severe emaciation, or any condition that must be corrected before they can be expected to perform normally, are considered unthrifty and graded U.S. Inferior.

** Double-muscled cattle are also graded U.S. Inferior because they do not deposit marbling normally.

REPLACEMENT COW GUIDELINES

Frame Size	Weight Range
Large	More than 1250
Medium	1000 – 1250
Small	Less than 1000

MUSCLE THICKNESS		FLESH	
THICKNESS	MINIMUM DEGREE OF THICKNESS	SCORE	DESCRIPTION
1	Moderately thick -	1 2 3	Thin
2	Tends to be Slightly Thick -	4 5 6	Average
3	Thin -	7 8 9	Fleshy
4			

First calf replacement heifers which are in midterm pregnancy or beyond will be graded using these standards for replacement cows, however, younger heifers (approximately less than 36 months old) will be graded using the feeder cattle standards.

NOTE: Weight Adjustment: adjust the weight of cows to a constant 0.2 fat when we grade them by +/- 50 pounds for each 0.1 fat they vary from the 0.2.

SLAUGHTER GOAT GUIDELINES

Selection No. 1 - Live goats and/or carcasses shall possess a superior meat type conformation. They shall be thickly muscled throughout the body without regard to presence of fat cover. They shall be thickly muscled throughout the body as indicated by a pronounced (bulging) outside leg (*biceps femoris* and *semitendinosus*), a full (rounded) back strip (*longissimus dorsi*), and a moderately thick outside shoulder (*triceps brachii* group).

Selection No. 2 - Live goats and/or carcasses shall possess an average meat type conformation. They shall have a moderate degree of muscling throughout the body without regard to fat cover. They shall be moderately muscled throughout the body as indicated by a slightly thick and a slightly pronounced outside leg (*biceps femoris* and *semitendinosus*), a slightly full (flat or slightly shallow) back strip (*longissimus dorsi*), and a slightly thick to slightly thin outside shoulder (*triceps brachii* group).

Selection No. 3 - Live goats and/or carcasses will possess a minimum meat type conformation. They will have a less than average degree of muscling throughout the body without regard to fat cover. The legs, back and shoulders are narrow in relation with its length and they have a very angular and sunken appearance.

SLAUGHTER LAMB

QUALITY GRADE COMPENSATIONS

1. Superior Quality can compensate for deficient conformation on an equal basis. However, in no instance may a lamb be graded a particular grade which has confirmation inferior to the minimum of the next lower grade.

Good lambs must have at least high Utility conformation to qualify for Good quality.

2. Superior confirmation can compensate for deficient quality on an equal basis. Compensation of superior conformation is limited to one-third (1/3) grade of deficient quality.

Prime lambs must have Prime quality.

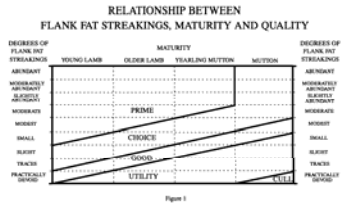

Figure 1

YIELD GRADE DETERMINATION

1. The preliminary yield grade is based on the estimated adjusted thickness of fat over the ribeye. Take the adjusted fat thickness and move the decimal point one place to the right.
2. Add 0.4.

(10 X fat thickness over the ribeye) + 0.4 = Yield Grade

SLAUGHTER HOG

(4.0 X backfat thickness at the last rib) - (1.0 X muscling score) = US Grade

1. Determine the fat thickness at the last rib. Multiply the fat thickness by 4.0.

US Grade	Backfat Thickness
U.S. No. 1	Less than 1.0 inch
U.S. No. 2	1.00 – 1.24 inches
U.S. No. 3	1.25 – 1.49 inches
U.S. No. 4	1.50 inches and over

2. Determine the degree of muscling and assign the following numerical factor: thick = 3, average = 2, and thin = 1. then subtract the numerical factor for muscling from the fat thickness calculation.

****Hogs with 1.75 or more inches at the last rib must remain a US 4 regardless of muscling thickness.**

****Hogs with thin muscling can not qualify for the US 1 grade.**

****Unacceptable belly thickness is less than 0.6 inches at any point.**