

EVALUATION INFORMATION SHEET

SWINE INFORMATION

USDA Pork Grades = (4 X Fat Thickness) - Muscle Score

% Pork Carcass Lean: Base Pork Carcass = 51.0%

with: Carcass weight = 200#

Fat Depth (10th rib) = 0.80 inch

Loin muscle area (10th rib) = 6.0 square inches

For each 10 pounds change in carcass weight, adjust % lean + or - .3%.

For each .1 sq. in. change in loin muscle area, adjust % lean + or - .2%.

For each .1 inch change in fat depth (10th rib), adjust % lean + or - 1.2%.

BEEF INFORMATION

Yield Grading

a) Fat Thickness - Prelim. Yield Grade

F.T.	P.Y.G.
0.0	2.0
0.2	2.5
0.4	3.0
0.6	3.5
0.8	4.0
1.0	4.5

b) Base LMA Determination and Adjustment

HCW	BASE LMA
500	9.8
550	10.4
600	11.0
650	11.6
700	12.2
750	12.8
800	13.4
850	14.0

c) Base % KHP is 3.5%.

For each change of .5%, adjust Prelim. Yield Grade + or - .1

For each 1.0 sq. in. change in LMA from the base, adjust Prelim. Yield Grade + or - .3

Quality Grading

Use chart below:

Degrees of Marbling	MATURITY ^{1,2}				
	A ³	B	C	D	E
Slightly Abundant	PRIME				
Moderate	+		COMMERCIAL		
Modest	CHOICE ○				
Small	-				
Slight	SELECT		UTILITY		
Traces	STANDARD				
Practically Devoid		UT		CUTTER	CANNER

¹ Assumes that firmness of lean is comparably developed with the degrees of marbling and that the carcass is not a "dark cutter."

² Maturity increases from left to right (A through E).

³ The A maturity portion of the Figure is the only portion applicable to bullock carcasses.

SHEEP INFORMATION

Yield Grades = (Fat Thickness X 10) + 0.4

Quality Grades

Generally, apply such that lambs with >.25 fat are assigned low Prime and average Prime. Lambs with less fat should be assigned average Choice and high Choice. Marginally finished lambs are assigned low Choice. Severely under-finished lambs may be graded Good o or +, if conformation is severely lacking as well.

% Boneless, Closely Trimmed, Retail Cuts (% BCTRC): Base Lamb = 47%

with: Carcass Weight = 60#

Fat Thickness = .20 inches

Body Wall Thickness = .80 inches

Ribeye Area = 2.4 square inches

For each 10 pounds changes in carcass weight, adjust % cuts + or - .85%.
For each .1 inch change in fat thickness, adjust % cuts + or - .44%.
For each .1 inch change in body wall thickness, adjust % cuts + or - .35%.
For each .1 square inch change in ribeye area, adjust % cuts + or - .25%.
(Simplify these adjustments as you see fit.)