

## Glossary to Fair Results Form

**Live Weight (lbs)** – Live weight of the animal as reported on the Fair Auction sheets. Note: weights on the auction sheet normally reflect a shrink, usually 2% of live weight.

**Hot Carcass Weight (lbs)** – Weight of two hanging halves of the harvested carcass before chilling after the hide has been pulled off and the guts have been removed.

**Dressing %** - Hot Carcass Weight / Live Weight X 100. A higher dressing percentage means there is a higher yield of meat. An ideal range is between 60-66%. The industry average is around 64% for grain-fed steers.

**Quality Grade** – Based on **maturity and marbling** scores. **Maturity** looks at determining the age of the animal by observing bone structure on the thoracic, lumbar, and sacral vertebrae. Fair steers normally fall in a 14-18 month range and are A maturity – less than 30 months of age.

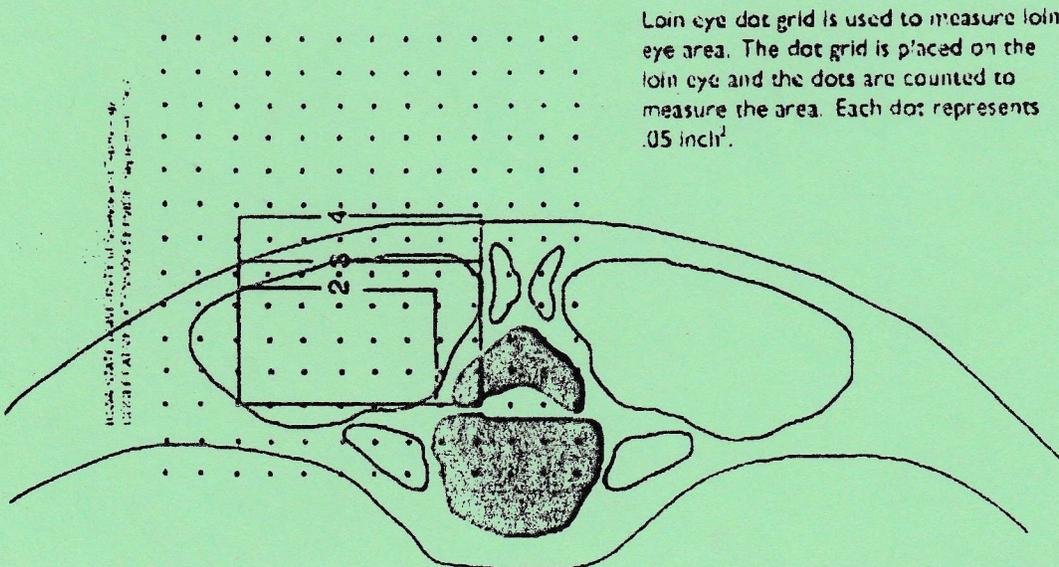
**Marbling** refers to the amount of fat flakes or particles within the muscle or cut (intramuscular). Marbling is evaluated at the ribeye.

**Quality grades are as follows:**

Marbling Grade	Amount of intramuscular fat
Prime	Slightly abundant to Abundant
Choice	Small to Moderate
Select	Slight
Standard	Practically devoid to traces

**Backfat** - Fat thickness, occasionally reported as backfat, is a measure of the thickness of external fat on a carcass. The measurement is taken on the cut surface of the ribeye between the 12th and 13th ribs at a point three-fourths of the ribeye length from the split chine bone. The measurement may be adjusted to reflect unusual amounts of fat elsewhere on the carcass. Fat thickness is a major influence determining yield grade of the carcass.

**Ribeye Area (sq in)** – The longissimus muscle is measured at the 12<sup>th</sup> rib using a grid.expressed in square inches.



**% Kidney, Pelvic, Heart Fat** – This is a subjective measurement of the amount of fat surrounding kidney knob, and fat in the pelvic and thoracic (heart) areas as a percentage of the carcass weight.

**Yield Grade** - Yield grades are a means of identifying the quantity of cutability differences among beef carcasses. The lower the yield grade, the higher the percentage of closely trimmed retail cuts from the rib, loin, chuck, and round. The higher the yield grade, the lower the percentage. Low yield grades mean you have more quantity to sell. The trick is keeping yield grades low while maintaining a Choice quality grade. The more fat there is on a carcass, the higher the yield grade.

There are 5 yield grades, numbers 1 through 5. Yield grade 1 has the highest cutability ; yield grade 5 the lowest. Yield grades are determined by four factors:

- Amount of external fat – Indicates the amount of carcass trimming needed. More trimming means more expense
- Amount of kidney, pelvic, and heart fat – Affects carcass yield
- Area of ribeye muscle – Indicator of the total amount of muscle in the carcass
- Hot carcass weight – Weight of the carcass taken immediately after slaughter

<b>Relationship of Yield Grade to Cutability</b>	
<b>Yield Grade</b>	<b>% of Closely Trimmed Retail Cuts from the Rib, Loin, Chuck, and Round</b>
1	52.6 – 54.6
2	50.3 – 52.3
3	48.0 – 50.0
4	45.7 – 47.7
5	43.3 – 45.4