SLAUGHTER STEERS



United States Department of Agriculture



Agricultural Marketing Service

Livestock and Seed Program

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Revised July 2001 Copies of the Official U.S. Standards are available upon request or at the above web site.

U.S. YIELD GRADES



YIELD GRADE 1





YIELD GRADE 2





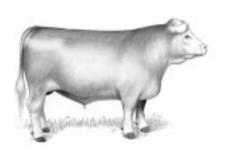
YIELD GRADE 3





YIELD GRADE 4





YIELD GRADE 5

YIELD GRADE = PYG \pm REA adj. \pm KPH

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

Preliminary Yield Grade
2.5
3.0
3.5

Fat Over Rib	Preliminary
Eye (Inch)	Yield Grade
0.8	4.0
1.0	4.5
1.2	5.0

2. The adjustment for ribeye area (REA) is based on the area of ribeye-carcass weight relationship in the following table. For each square inch (sq. in.) 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 sq. in. less than the area shown for the estimated carcass weight, add 0.3 of a grade.

Hot Carcass Weight (lbs.)	Ribeye Area (sq. in.)
350	8.0
400	8.6
450	9.2
500	9.8
550	10.4
600	11.0

Hot Carcass Weight (lbs.)	Ribeye Area (sq. in.)
650	11.6
700	12.2
750	12.8
800	13.4
850	14.0
900	14.6

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

% Fat	Adjustment
0.5	-0.6
1.0	-0.5
1.5	-0.4
2.0	-0.3
2.5	-0.2

% Fat	Adjustment
3.0	-0.1
3.5	0.0
4.0	+0.1
4.5	+0.2
5.0	+0.3

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

EXAMPLE: Steer has 0.4 inches of fat, is estimated to have a carcass weight of 600 pounds and a 12.0 sq. in. ribeye area and has 2.0% KPH fat.

PYG (0.4")	3.0	
REA	-0.3	(600 lb. Carcass needs an 11.0, therefore has 1.0 sq. in. more than needed.)
KPH (2.0%)	-0.3	
Yield Grade	2.4	