

1975

4-H LEADERSHIP CONFERENCE

University of California
at
Santa Barbara

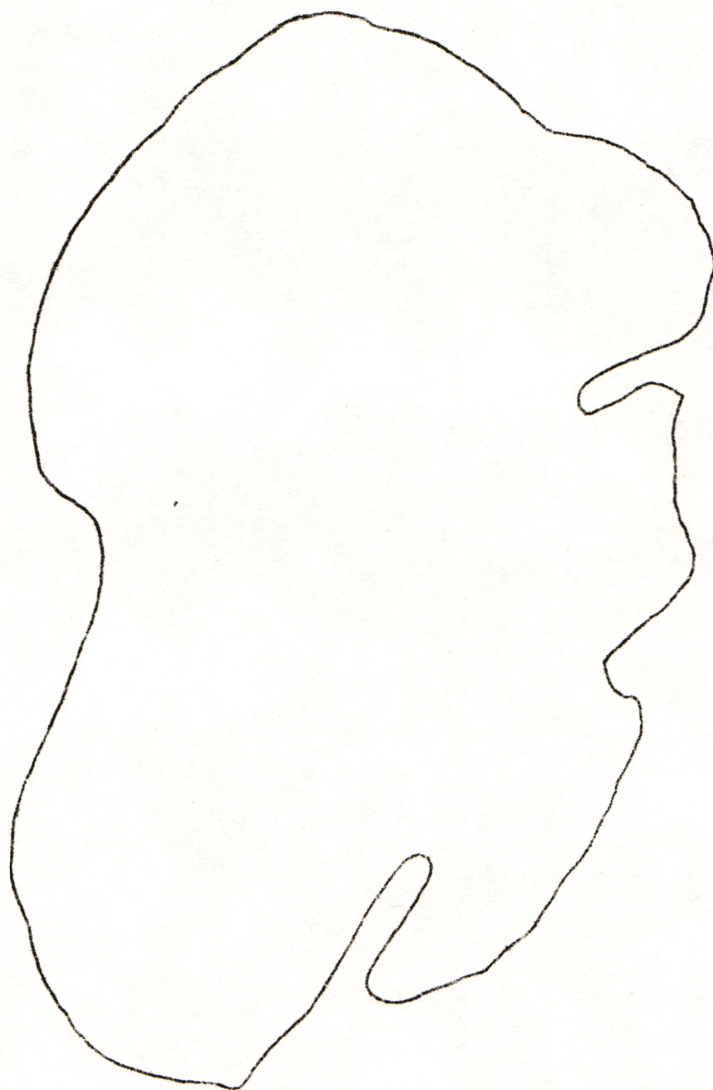
Beef Project

Determining Yield Grades

From the information given for each of the following carcasses, calculate the Yield Grade.

- * Note the change in the Final Yield Grade from the Preliminary Yield Grade when either the factor of rib eye area or percent of kidney, pelvic and heart fat is increased or decreased from that required.

BEEF CARCASS #1



Warm Carcass weight - 680 lbs.

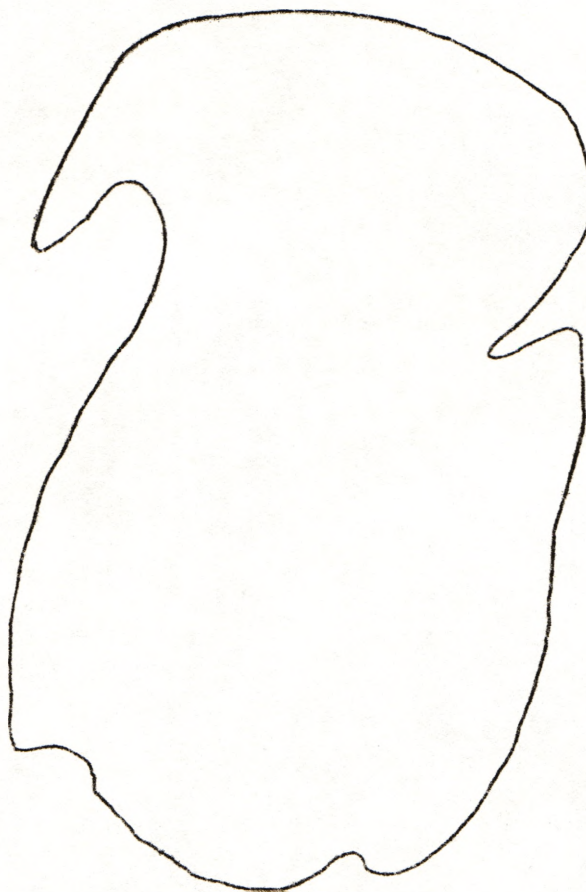
Fat thickness (12th rib-inches) - .6 in. (Prelim Y.G. 3.5)

Rib Eye Area (in²) _____

% Kidney, Pelvic, Heart Fat - 2.5%

Yield Grade _____

BEEF CARCASS #2



Warm Carcass weight 550 lbs.

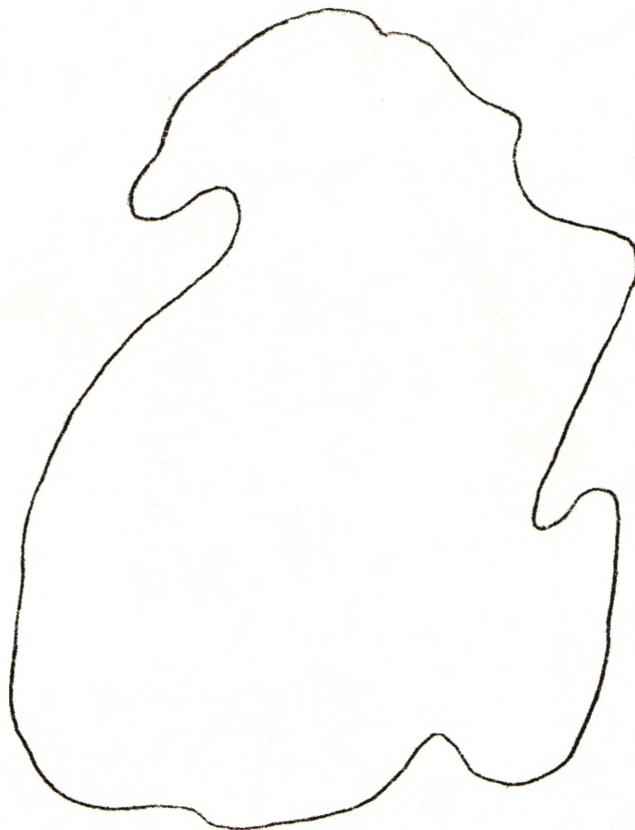
Fat thickness (12th rib-inches) .2 inches (Prel. YG 2.5)

Rib Eye Area (in²) _____

% Kidney, Pelvic, and Heart Fat 1.5%

Yield Grade _____

BEEF CARCASS #3



Warm Carcass Weight - 575 lbs.

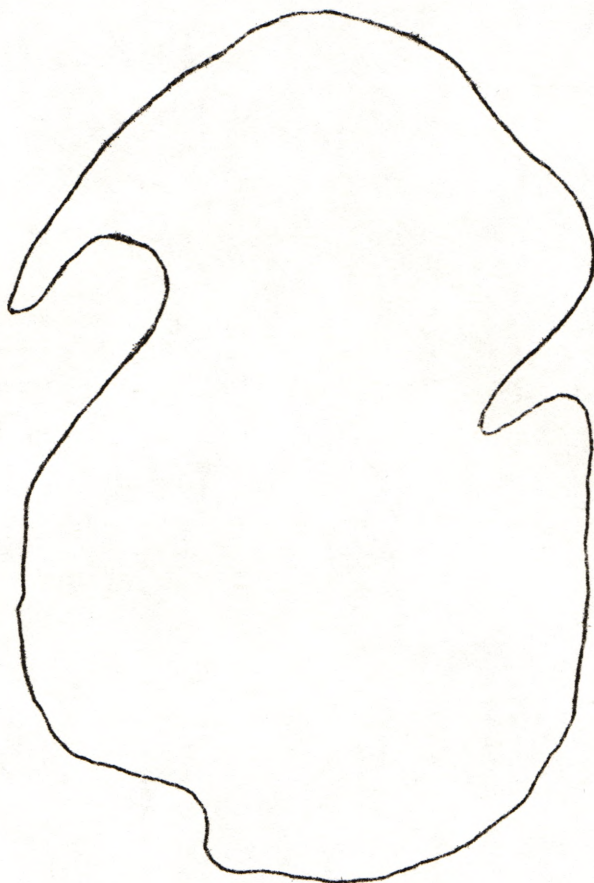
Fat thickness (12th rib-inches) .8 inches (Prel. YG 4.0)

Rib Eye Area (in²) _____

% Kidney, Pelvic, and Heart Fat - 4.0%

Yield Grade _____

BEEF CARCASS #4



Warm Carcass Weight 560 lbs.

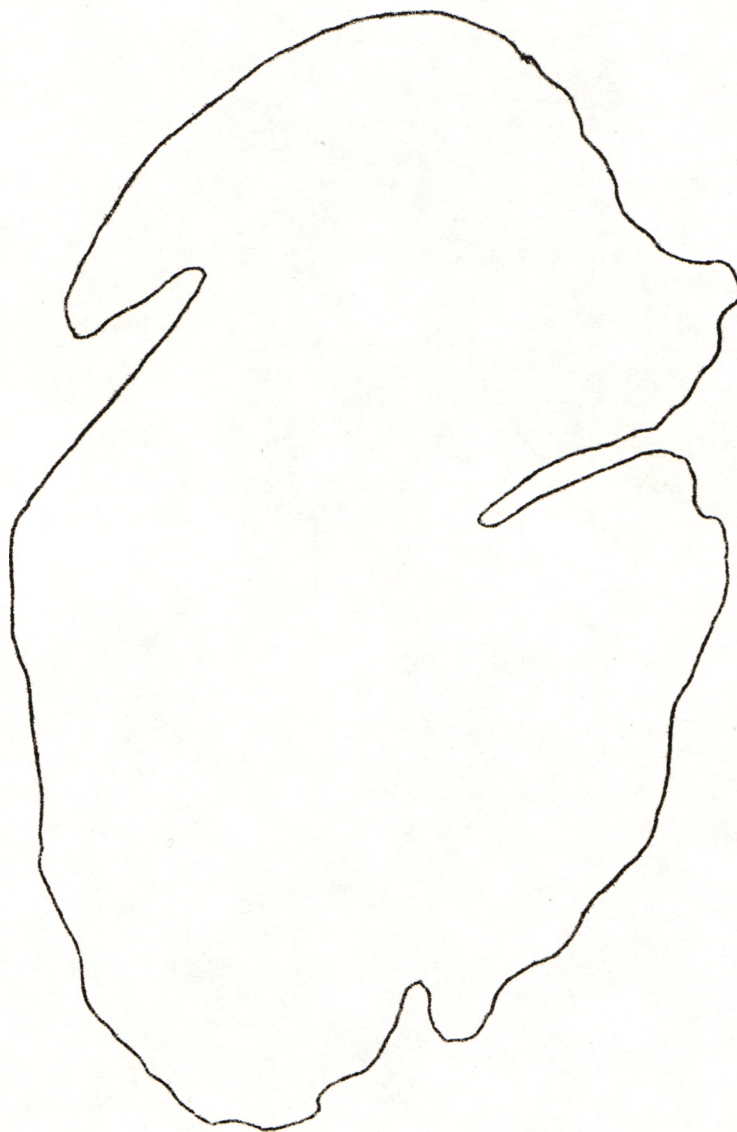
Fat thickness (12th rib-inches) .4 inches (Prel. YG 3.0)

Rib Eye Area (in.²)

% Kidney, Pelvic, and Heart Fat 3.5

Yield Grade

BEEF CARCASS #5



Warm Carcass weight - 592 lbs.

Fat thickness (12th rib-inches) .4 inches (Prel. YG 3.0)

Rib Eye Area (in²) _____

% Kidney, Pelvic, and Heart Fat - 3.0%

Yield Grade _____