

The yield grade equation that I use is the USDA equation and goes as follows:

2.5

- + (2.5 x 12th rib backfat, in)
- + (0.0038 x Hot carcass weight, lbs)
- (0.32 x Ribeye area, in<sup>2</sup>)
- + (0.2 x KPH, %)

For Quality grade I use the USDA Quality grade chart that combines Maturity and marbling score (see attachment).

**RELATIONSHIP BETWEEN MARBLING, MATURITY, AND CARCASS QUALITY GRADE<sup>1</sup>**

Degrees of Marbling	Maturity				
	A	B	C	D	E
Slightly Abundant	<b>PRIME</b>				
Moderate			<b>COMMERCIAL</b>		
Modest	<b>CHOICE</b>				
Small					
Slight	<b>SELECT</b>		<b>UTILITY</b>		
Traces					
Practically Devoid	<b>STANDARD</b>			<b>CUTTER</b>	