

Beef Carcass





1



2



3



4



Placings

2-4-1-3

Cuts: 4-2-3

PYG	KPH	REA	YG	QG
2.7	3.0	15.9	2.0	Ch-
2.7	3.0	16.5	1.7	Ch+
2.9	2.5	13.9	2.5	Ch-
3.7	3.8	13.8	3.7	Ch+

<p>2/4 Trimness & Muscling – Higher cutability T: Ribeye, , lower rib, sirloin, loin, loin edge, rib, chuck, KPH M: Ribeye, Round, Cushion, Heel, rib, chuck</p>	<p>4/2 Q: Marbling, finer textured lean</p>
<p>4/1 Superior Quality M: Fuller rib Q: Marbling, Finely Textured lean</p>	<p>¼ T: Ribeye, lower rib, sirloin, loin, loin edge, rib chuck, KPH M: Ribeye, round, cushion, chuck</p>
<p>1/3 Muscling & Trimness T: Ribeye, rib, cod M: Ribeye, cushion, chuck Q- marbling, color</p>	<p>3/1 T: brisket, KPH M- Fuller rib and heel</p>
<p>1 – graded low choice Combined quality and cutability to the lowest degree</p>	