

2019 Niobrara County Fair Beef Ultrasound Carcass Contest

Final Rank	NAME	TAG #	Str/Hfr	FINAL WT	ACT. DRESS	HCW	ADJ FAT	REA	KPH	MARB SCOR	USDA QG	QG	YG	ADJ RY	DQ	REA/CWT
1	Bethany Krein	526	Heifer	1050	62.5	656	0.36	14.2	2	5.842	Average Choice	CH0	1.76	55.61		1.351
2	Gracie Zumbrunnen	538	Steer	1255	62.5	784	0.49	14.8	2	5.315	Average Choice	CH0	2.37	54.20		1.176
3	Tallie Miller	535	Steer	1430	62.5	894	0.21	15.1	2	4.027	Low Choice	CH-	1.98	52.35		1.058
4	Melody Zumbrunnen	534	Steer	1365	62.5	853	0.42	14.2	2	4.218	Low Choice	CH-	2.66	50.78		1.037
5	Kort Bannan	523	Steer	1285	62.5	803	0.32	16.8	2	3.246	High Select	SE+	1.38	49.59		1.304
	Hannah Krein	520	Steer	1255	62.5	784	0.41	15.8	2	3.106	High Select	SE+	1.83	48.56		1.263
	Taryn Miller	537	Steer	1345	62.5	841	0.43	16.4	2	3.516	High Select	SE+	1.93	48.32		1.219
	Sadie Sturman	531	Heifer	1160	62.5	725	0.28	12.9	2	3.907	High Select	SE+	2.24	47.62		1.111
	Rachel Krein	519	Steer	1205	62.5	753	0.44	14.2	2	3.696	High Select	SE+	2.32	47.43		1.182
	Sadie Sturman	536	Steer	1210	62.5	756	0.32	13.3	2	3.268	High Select	SE+	2.33	47.41		1.096
	Tavie Miller	529	Steer	1195	62.5	747	0.64	14.4	2	3.398	High Select	SE+	2.73	46.47		1.202
	Karen Schardt	542	Steer	1000	62.5	625	0.23	11.1	2	3.854	High Select	SE+	2.29		X (WT)	1.110
	Katie Schardt	527	Steer	935	62.5	584	0.17	13.3	2	3.591	High Select	SE+	1.30		X (WT)	1.424
	Jon Schardt	524	Steer	895	62.5	559	0.27	8.9	2	4.313	Low Choice	CH-	2.87		X (WT)	0.992
	Krista Schardt	543	Heifer	850	62.5	531	0.17	10.0	2	4.216	Low Choice	CH-	2.16		X (WT)	1.173
Averages:				1162		726	0.34	13.7		3.968			2.14	49.85		1.180

Marbling Score (Number): This is the ultrasound estimate of %IMF (Percent Intramuscular Fat). Scores of 2.30 to 4.0 qualify as USDA Select, and %IMF scores above 4.0 qualify as USDA Choice.

Approximately 65% of U.S. fed steers grade Choice or higher.

USDA Quality Grade: Steers receive a USDA Quality grade based on ultrasound %IMF scores. USDA Grades are Low Select (SE-) High Select (SE+) Low Choice (CH-), Average Choice (CH0) and High Choice (CH+)

Only 3 to 4% of all US fed steers grade USDA prime or higher

Yield Grade: Yield grade is an estimate of closely-trimmed lean meat from the round, rib, chuck and loin cuts. It is calculated using the hot carcass weight, backfat depth and ribeye area.

Leaner steers (YG 2's) are more desirable. Yield Grade 4's receive discounts when sold.

Adjustments to Yield Grade: The calculated yield grade for each steer is then adjusted, to take into account for carcass weight, ribeye size, and quality grade.

The ultimate goal is to rank the steers based both on yield grade (cutability) and USDA quality grade.

Carcass weight adjustment: Based on industry standards, the calculated carcass weight for each steer must weigh between 530 and 950 lbs.

Ribeye Area Adjustments: Ribeye Area must fall between 11.0 sq. inches, and 17.5 sq. inches. If REA falls outside of this range, the yield grade score is adjusted

Quality Grade Adjustments: To try and reward those steers based on quality grade, yield grade adjustments are made based on quality grade.

Select and lower are penalized, and Average Choice and higher receive premiums.

Adjusted Retail Yield: Steers are ultimately ranked based on adjusted retail yield. This adjusted value is a combination of yield grade (cutability) adjusted for hot carcass weight, ribeye area and quality grade