

2023 County Fair – Beef Pricing Grid

Yield Grade Equation = $2.5 + (2.5*FT) + (0.2*KPH) + (0.0038*HCW) - (0.32*REA)$

FT – Fat Thickness

KPH – Kidney, pelvic, heart fat percentage

HCW – Hot Carcass Weight

REA – Ribeye Area

Yield Grade is then adjusted for fat over the lower rib, round, and chuck as the fat is often torn where fat thickness is measured

Determining Grid Price –

- 1) Start with Base Price
- 2) Add premium or subtract discounts based on Quality Grade Characteristics
- 3) Add premiums or subtract discounts based on Final Yield Grade
- 4) Subtract discounts based on light or heavy carcass weights
- 5) Subtract discounts based on B maturity or older

REA Adj. – Ribeye area adjusted = (Required ribeye area – actual ribeye area)*0.3

%KPH Adj – Percent Kidney, pelvic, heart fat adjustment = 3.5% is 0 adjustment, for every 0.5% above add 0.1, for every 0.5% below subtract 0.1

Low Choice, Yield Grade 3 (Base Price) = \$287.59

Quality Grade

Prime = +\$13.54

Top Choice (High or Average) = +\$4.86

Select = -\$24.67

Standard = -\$35.43

Dairy Type = -\$2.64

Dark Cutter = -\$35.83

B Maturity or older (B, C, D, E) = -\$14.29

Hardbone (C, D, E Maturity) = -\$38.83

Yield Grade

1.0-1.9 = +\$3.58

2.0-2.4 = +\$1.77

2.5-2.9 = +\$1.38

4.0-4.9 = -\$11.92

5.0-5.9 = -\$17.25

Weight (in pounds)

400-499 = -\$29.29

500-549 = -\$22.64

550-599 = -\$11.57

901-1000 = -\$1.07

1001-1050 = -\$5.00

over 1050 = -\$15.71

USDA Marbling

Sl - Slight

Sm - Small

Mt - Modest

Md - Moderate

SlAb – Slightly Abundant

Dark Cutters are discounted one full quality grade

Ties for carcass price were broke first by Yield Grade then Quality Grade/Marbling Score then Ribeye size

	Carcass of Merit (CM)
Hot Carcass weight	600-1000 lbs.
USDA Yield Grade	Below 4.00 (3.99 or below)
USDA Quality Grade	Low Choice or Higher

Gold Seal (GS)
650-900 lbs
Below 3.0 (2.99 or below)
Average Choice or Higher