

2022 Steer Ultrasound Results

County:

700 min 1000 max	55.0 min 68.0 max	0.20 min 0.60 max	11.5 min 17.5 max	<1 - 3.99	N	Ch- min	51.00 min
Required	Required	Required	Required	Required	Required	Required	Required

Tag	Exhibitor	Sex	Live Place	Live Wt	Base Price	HCW	Dressing %	Backfat	KPH%	REA	REA/CWT	Yield Gr	YG Prem/Disc	Maturity	Dk Cutter	DC Prem/Disc	%IMF	Marb Score	Quality Gr	QG Prem/Disc	% Cutability	SOM	Price/cwt	Carcass Val
17	Trace Emmons		12	1300	\$231.38	780	60.0	0.35	2	13.5	1.73	2.42	\$1.58	A	N	\$0.00	4.18	400	Ch-	0	51.13	Y	\$232.96	\$1,817.09
7	Danica Schroeder		10	1245	\$231.38	747	60.0	0.67	2	13.9	1.86	2.97	\$1.58	A	N	\$0.00	6.99	600	Ch+	4.86	49.88	N	\$237.82	\$1,776.52
1	Carter D'Amico		13	1350	\$231.38	810	60.0	0.60	2	14.1	1.74	2.97	\$1.58	A	N	\$0.00	5.94	500	Ch	4.86	49.85	N	\$237.82	\$1,926.34
5	Macey Madsen		17	1160	\$231.38	696	60.0	0.48	2	11.7	1.68	3.00	\$0.00	A	N	\$0.00	7.12	600	Ch+	4.86	49.83	N	\$236.24	\$1,644.23
18	Emelyn Harper		18	1370	\$231.38	822	60.0	0.40	2	14.1	1.72	2.51	\$1.58	A	N	\$0.00	4.41	400	Ch-	0	50.89	N	\$232.96	\$1,914.93
20	Addison Harper		6	1180	\$231.38	708	60.0	0.40	2	12.4	1.75	2.62	\$1.58	A	N	\$0.00	5.53	400	Ch-	0	50.70	N	\$232.96	\$1,649.36
4	Jordyn Schroeder		7	1245	\$231.38	747	60.0	0.53	2	13.2	1.77	2.84	\$1.58	A	N	\$0.00	5.16	400	Ch-	0	50.17	N	\$232.96	\$1,740.21
6	Ashton Madsen		16	1165	\$231.38	699	60.0	0.51	2	10.9	1.56	3.34	\$0.00	A	N	\$0.00	4.52	400	Ch-	0	49.03	N	\$231.38	\$1,617.35
25	Shyla Madsen		5	1330	\$231.38	798	60.0	0.67	2	11.7	1.47	3.86	\$0.00	A	N	\$0.00	3.96	400	Ch-	0	47.78	N	\$231.38	\$1,846.41
9	Rheanna Schroeder		2	1265	\$231.38	759	60.0	0.29	2	15.0	1.98	1.71	\$3.58	A	N	\$0.00	3.16	350	Se+	-19.67	52.78	N	\$215.29	\$1,634.05
21	Paisley Harper		4	1130	\$231.38	678	60.0	0.16	2	12.5	1.84	1.88	\$3.58	A	N	\$0.00	1.95	300	Se-	-19.67	52.44	N	\$215.29	\$1,459.67
8	Jayce Schroeder		1	1265	\$231.38	759	60.0	0.59	2	15.8	2.08	2.20	\$1.58	A	N	\$0.00	2.48	300	Se-	-19.67	51.64	N	\$213.29	\$1,618.87
2	Abi Krantz		15	1085	\$231.38	651	60.0	0.26	2	10.3	1.58	2.73	\$1.58	A	N	\$0.00	2.19	300	Se-	-19.67	50.48	N	\$213.29	\$1,388.52
16	Maci Emmons		8	1230	\$231.38	738	60.0	0.50	2	13.20	1.79	2.73	\$1.58	A	N	\$0.00	2.91	300	Se-	-19.67	50.43	N	\$213.29	\$1,574.08
15	Reece Emmons		3	1355	\$231.38	813	60.0	0.53	2	14.10	1.73	2.80	\$1.58	A	N	\$0.00	3.49	350	Se+	-19.67	50.23	N	\$213.29	\$1,734.05
3	Aspen Krantz		14	1080	\$231.38	648	60.0	0.12	2	11.4	1.76	2.01	\$1.58	A	N	\$0.00	1.68	200	St	-32.21	52.13	N	\$200.75	\$1,300.86
13	Grayson Arithson		11	1350	\$231.38	810	60.0	0.28	2	12.90	1.59	2.55	\$1.58	A	N	\$0.00	1.75	200	St	-32.21	50.81	N	\$200.75	\$1,626.08

Marbling Scores	
100 - 199	Practically Devoid
200 - 299	Traces
300 - 399	Slight
400 - 499	Small
500 - 599	Modest
600 - 699	Moderate
700 - 799	Slightly Abundant
800 - 899	Moderately Abundant
900 - 999	Abundant

Grid Pricing		\$/CWT
Base Price		\$231.38
Yield Grade	Premium/Discount	
1		\$3.58
2		\$1.58
3		\$0.00
4		(\$11.23)
5		(\$16.85)
Quality Grade	Premium/Discount	
Prime		\$15.39
Ch +/ Ch 0		\$4.86
Ch -		\$0.00
Se +/ Se -		(\$19.67)
St		(\$32.21)
Dark Cutter	Premium/Discount	
Y		(\$35.83)
N		\$0.00

Beef Carcass Grading Basics and 2022 Steer of Merit Program

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Common Carcass Grading Terms and Definitions:

- **Live weight:** how much the steer weighed (in pounds) at the fair
- **Hot carcass weight (HCW):** how much the carcass weighed (in pounds) after harvest
- **Dressing percentage (DP):** hot carcass weight divided by live weight, expressed as a percent. $DP = (HCW \div LW) \times 100\%$
- **Backfat:** external fat thickness (in inches) measured at the 12th rib, $\frac{3}{4}$ of the length of the ribeye from the spine
- **Kidney, pelvic and heart (KPH) fat:** estimate of the amount of kidney, pelvic and heart fat as a percentage of carcass weight
- **Ribeye area (REA):** area of the ribeye muscle (in square inches) measured at the 12th rib
- **Ribeye area per hundred-weight (REA/CWT):** ribeye area divided by hot carcass weight expressed as hundred-weight. $REA/CWT = REA \div (HCW \div 100)$
- **Yield grade (YG):** equation based on balance between muscle and fat; ranges from 1 to 5
 - $YG = 2.5 + (2.5 \times \text{backfat}) + (0.2 \times \text{KPH fat}) + (0.0038 \times \text{HCW}) - (0.32 \times \text{REA})$
- **Maturity:** classification of the age of the carcass; ranges from “A” (youngest) to “E” (oldest). 4-H and FFA carcasses shouldn’t be older than “A”
- **Dark cutter:** beef exhibits a dark, purplish red to almost black lean color compared to a normal cherry red. This results from stress prior to slaughter and is a result of high muscle pH.
- **Marbling score:** numerical value representing the amount of intramuscular fat in the ribeye
- **Quality grade:** based on maturity and marbling; reflects flavor and tenderness of the beef. See Table 1.
- **Cutability:** equation similar to yield grade that estimates boneless, closely-trimmed retail cuts from a beef carcass
 - $\text{Cutability} = 51.34 - (5.78 \times \text{BF}) - (0.462 \times \text{KPH}) - (0.0093 \times \text{HCW}) + (0.74 \times \text{REA})$

Table 1. Quality grades, marbling calls, and marbling scores for “A” maturity carcasses.

Quality Grade	Marbling Calls	Marbling Score
Prime+	Abundant	900-999
Prime0	Moderately Abundant	800-899
Prime-	Slightly Abundant	700-799
Choice+	Moderate	600-699
Choice0	Modest	500-599
Choice-	Small	400-499
Select+	Slight	350-399
Select-	Slight	300-349
Standard+	Traces	200-299
Standard-	Practically Devoid	100-199

2022 MT Steer of Merit Standards

Item	Range/Standard
Hot Carcass Weight	700 – 1000 pounds
Dressing Percentage	55 – 68%
Back Fat	0.20 – 0.60 inches
Ribeye Area	11.5 - 17.5 square inches
Yield Grade	≤ 3.99
Dark Cutter	No
Quality Grade	Choice ⁺ or better
Cutability	≥ 51%

After evaluation, carcasses are ranked by sorting the data in three steps:

1. Steer of Merit (Yes or No)
2. Price per hundred-weight (highest to lowest)
3. Cutability (highest to lowest)

In the Ultrasound Division, we assume a 60% dressing percentage, 2% kidney, pelvic, and heart fat, and no dark cutters.

Carcasses are priced based on a grid formulated from USDA data the third week of June each year. Grid prices for 2022 are listed below.

2022 SOM Carcass Pricing

Base Price	\$231.38/cwt
YG 1	\$3.58
YG 2	\$1.58
YG 3	\$0.00
YG 4	(\$11.23)
YG 5	(\$16.85)
Prime	\$15.39
Ch ⁺ /Ch ⁰	\$4.86
Ch ⁻	\$0.00
Select	(\$19.67)
Standard	(\$32.21)
Dark Cutter	(\$35.83)

For example, a yield grade 3, Choice⁺ carcass would be priced at \$236.24/cwt (\$231.38 + \$0.00 + \$4.86). Whereas, a yield grade 2, select carcass would be priced at \$213.29/cwt (\$231.38 + 1.58 - \$19.67).