

Introduction to Beef Judging



Meat Judging

Beef Judging – Where to start?

- Each judging class can be placed by evaluating 3 characteristics
 - **Trimness**
 - **Muscling**
 - **Quality**
- Beef Carcass, Beef Rib, Beef Short Loin classes
 - Placed on Quality grade first then trimness/muscling
 - Prime > High and Average Choice > Low Choice > Select

Beef Judging – Where to start?

How do we apply value to market cattle in the US?

- Beef prices are driven by quality and yield grades
 - **As quality grade increases; value increases**
- Premiums and discounts are assigned based on grades
 - YG 1 Premium = \$3.35
 - Avg Choice Premium = \$5.93
 - YG 4 Discount = - \$12.40
- Averages prices are reported weekly in USDA Carlot Report
- **Since Quality Grade drives value, we will use it to place beef carcasses and cuts from highest value to lowest value**

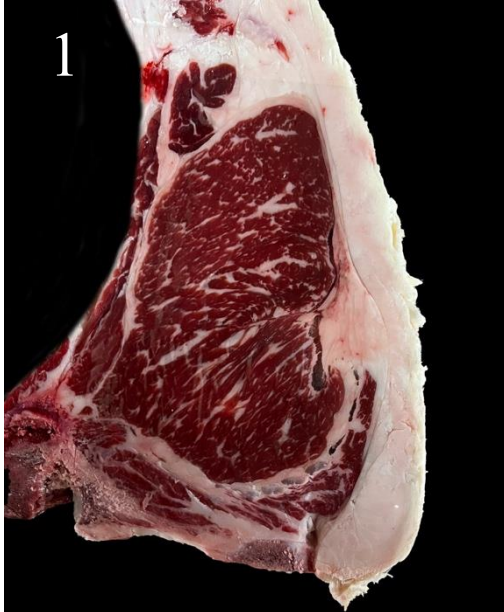
Beef Carcass Terminology – Quality

- Marbling – White flecks of intramuscular fat
- Color – Bright Cherry red color in beef
- Texture – Firmer, Finer Texture



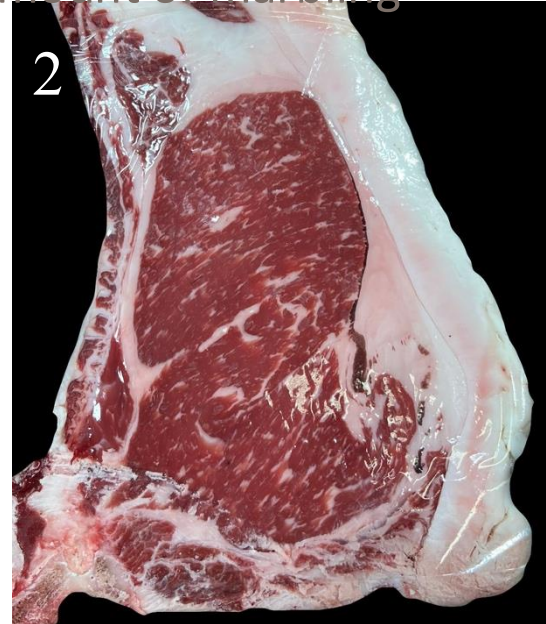
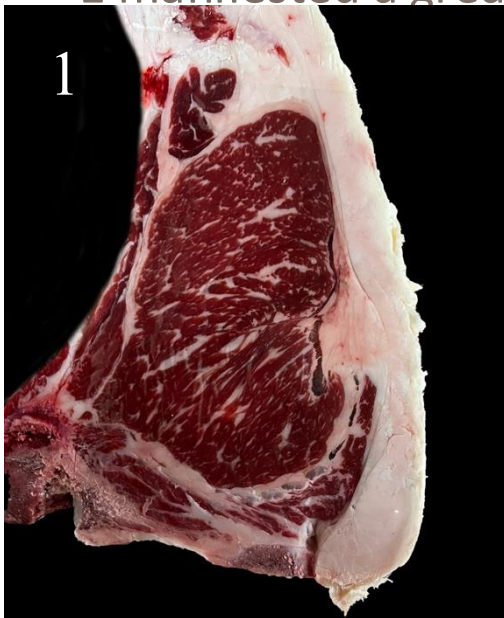
Beef Carcass Terminology – Quality

- Marbling
 - Higher degree – used to describe marbling differences between exhibits with 2 different quality grades
 - Ex. 1- Low Prime vs. 2- High Select
 - 1 manifested a higher degree of marbling



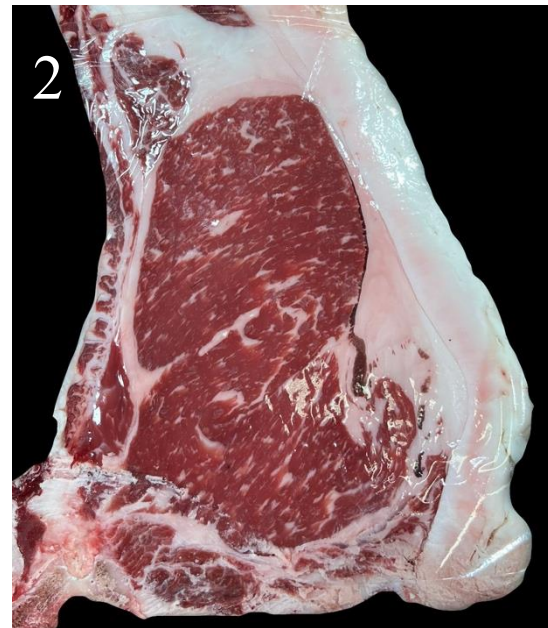
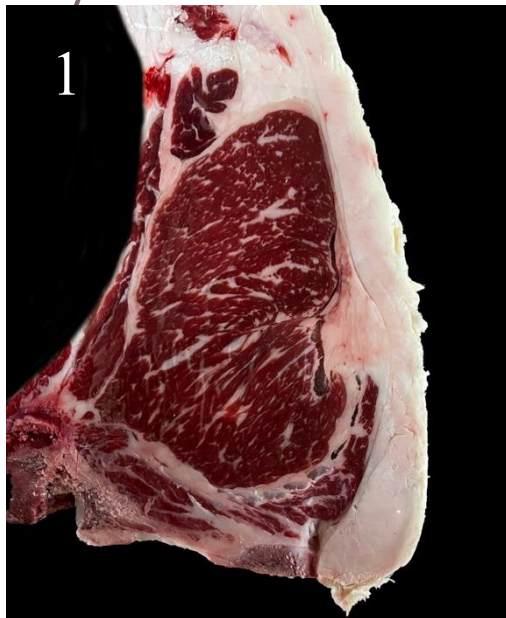
Beef Carcass Terminology – Quality

- Marbling
 - Greater amount – used to describe marbling differences between exhibits with the same quality grade
 - Ex. 1- Low Prime vs. 2- Low Prime



Beef Carcass Terminology – Quality

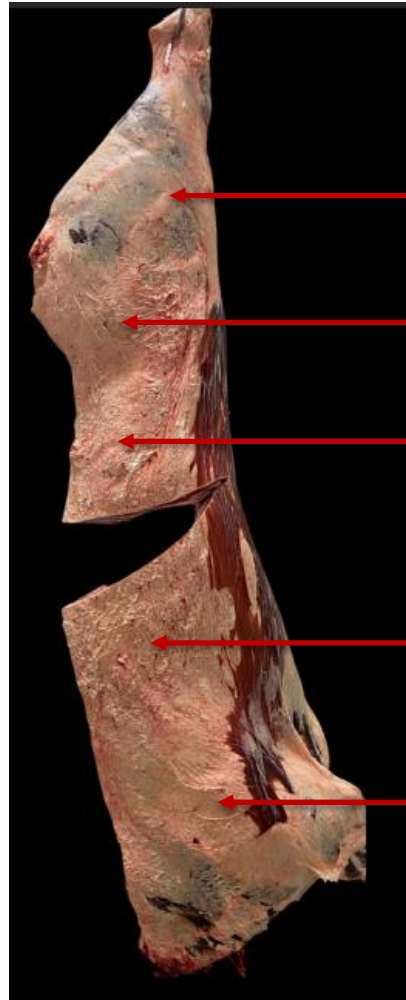
- Color
 - Cherry Red
 - Brighter, more desirable/more youthful
 - Ex. 2 exhibited a brighter, more desirable cherry red colored ribeye



Beef Carcass Terminology – Trimness



1. Opposite the Ribeye



2. Round

3. Sirloin

4. Loin Edge

5. Rib

6. Chuck



7. Round Collar

8. Sex Fat

Brisket

*Photos courtesy of AMSA

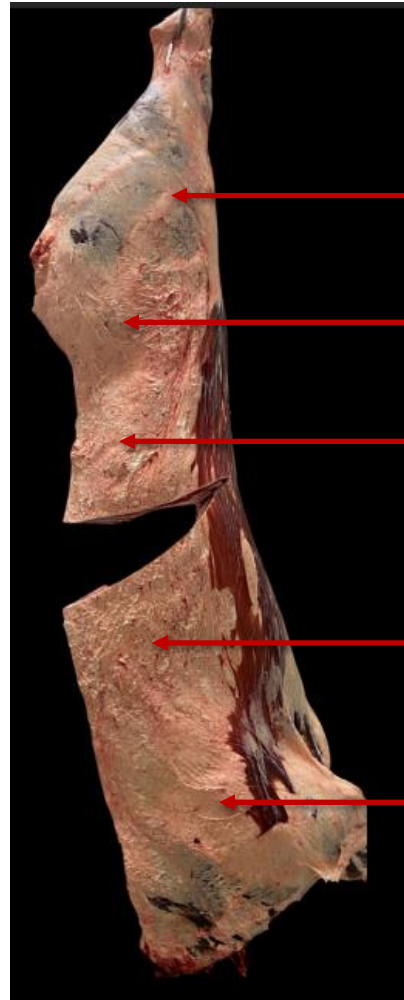
Beef Carcass Terminology – Trimness

- Opposite the ribeye
- Over the round
- Over the round collar
- Over the sirloin
- Over the loin
- Along the loin edge
- Over the rib
- Over the chuck
- Less sex fat (Cod vs. Udder)
- Over the brisket
- Kidney, Pelvic and heart fat

Beef Carcass Terminology – Muscling



Ribeye



Round

Sirloin

Loin

Rib

Chuck

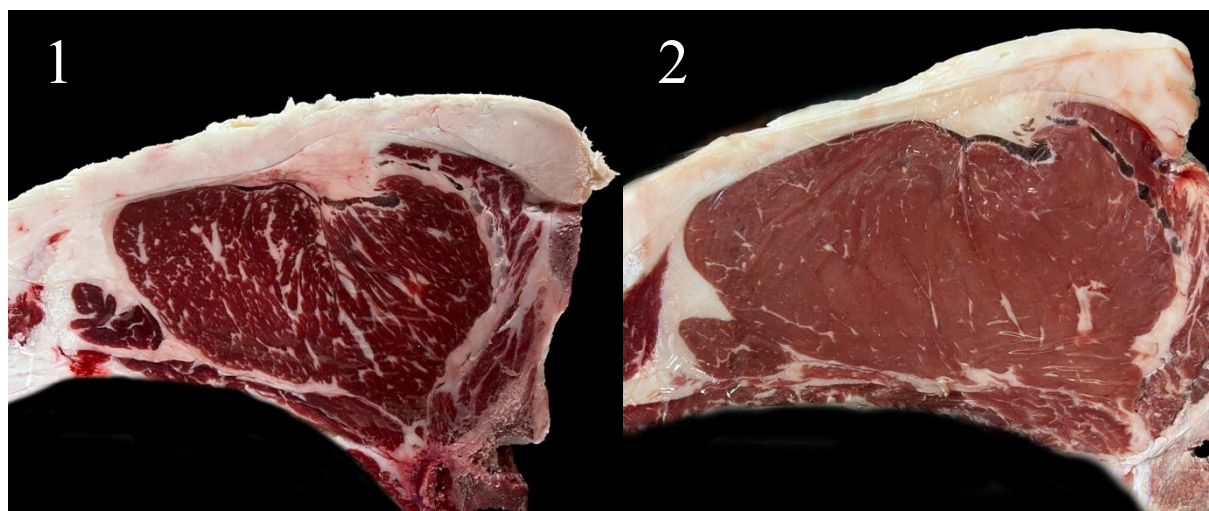
*Photos courtesy of AMSA

Beef Carcass Terminology – Muscling

- Ribeye
 - Larger
- Round
 - Thicker, wider, longer
- Sirloin
 - Meatier, more pronounced/prominent
- Loin
 - Meatier/fuller
- Rib
 - Meatier/fuller
- Chuck
 - Thicker clodded, more pronounced/prominent

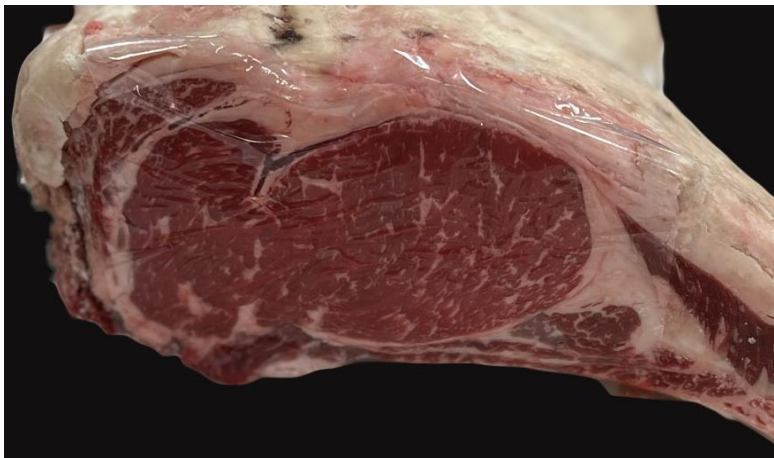
Beef Rib Terminology – Quality

- Marbling
 - Higher degree – used to describe marbling differences between exhibits with 2 different quality grades
 - Ex. 1- Low Prime vs. 2- High Select
 - 1 manifested a higher degree of marbling in the ribeye



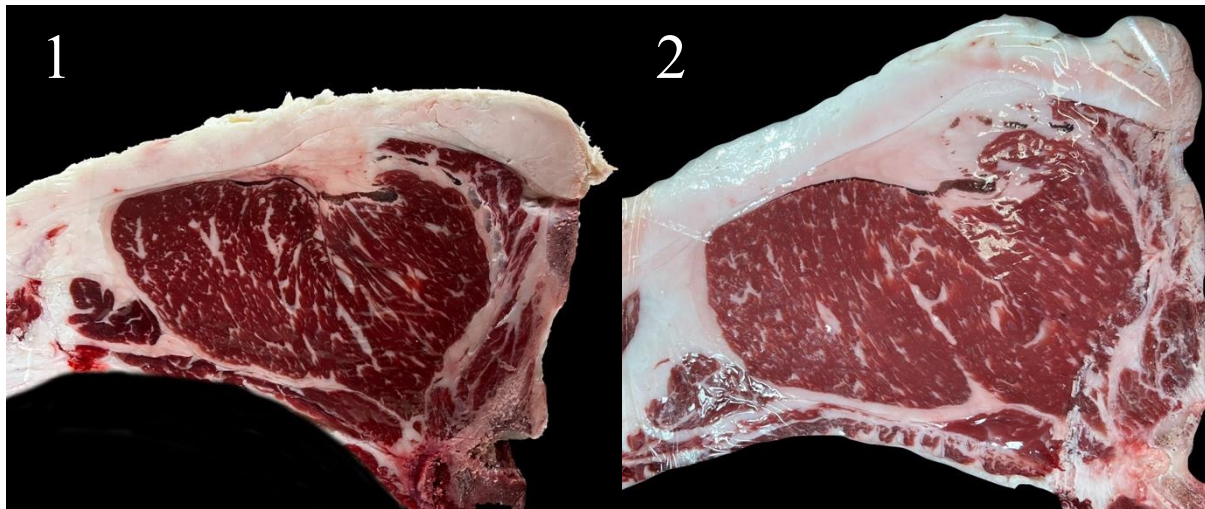
Beef Rib Terminology – Quality

- Marbling
 - Greater amount – used to describe marbling differences between exhibits with the same quality grade
 - Ex. 1- High Choice vs. 2- High Choice
 - 1 manifested a greater amount of marbling in the ribeye
 - Also used to talk marbling differences in the blade

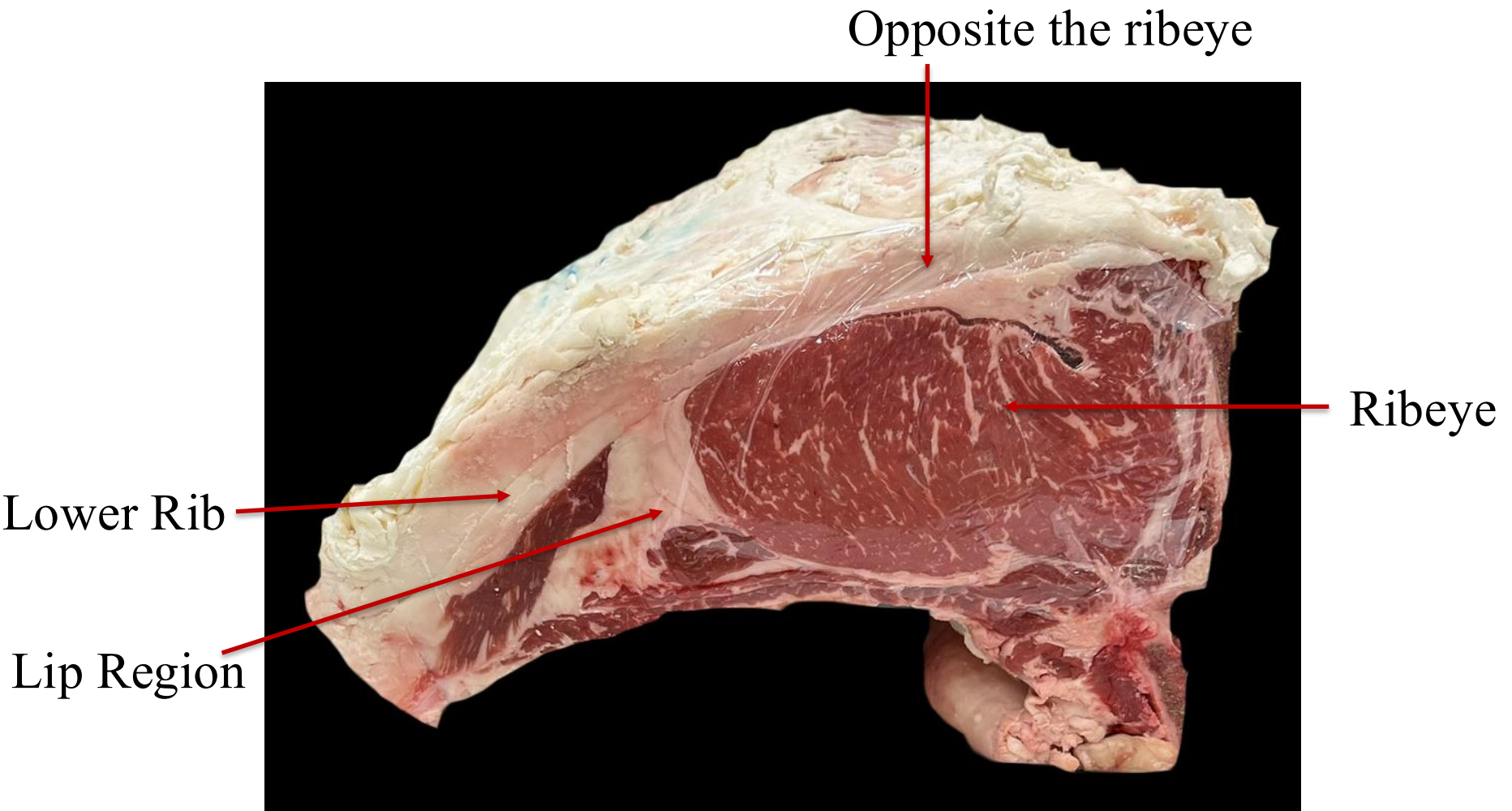


Beef Rib Terminology – Quality

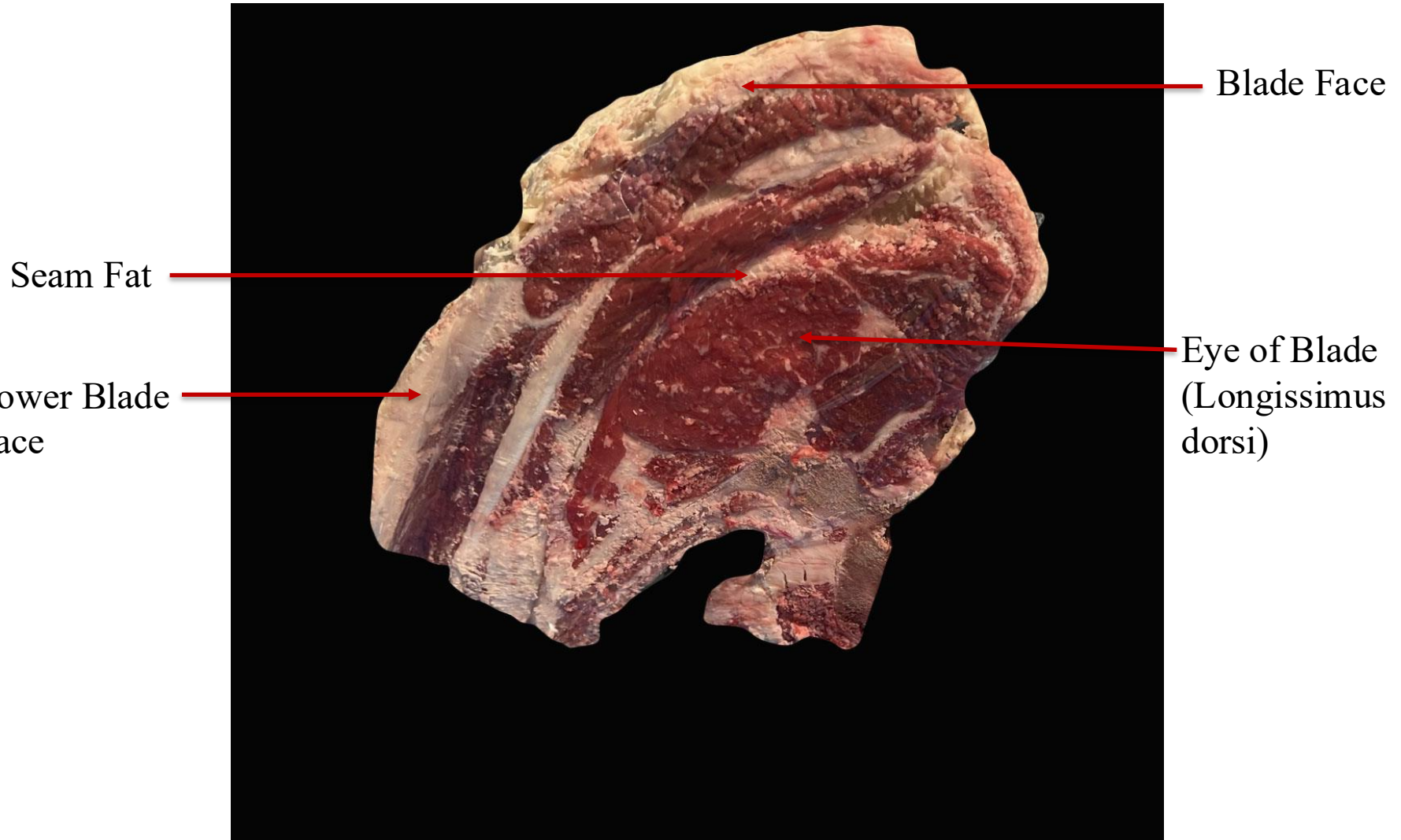
- Color
 - Cherry Red
 - Brighter, more desirable/more youthful
 - Be sure to evaluate color in both faces
 - Ex. 2 has a brighter, more desirable color



Beef Rib Terminology – Ribeye Face



Beef Rib Terminology – Blade Face



Beef Rib Terminology - Trimness

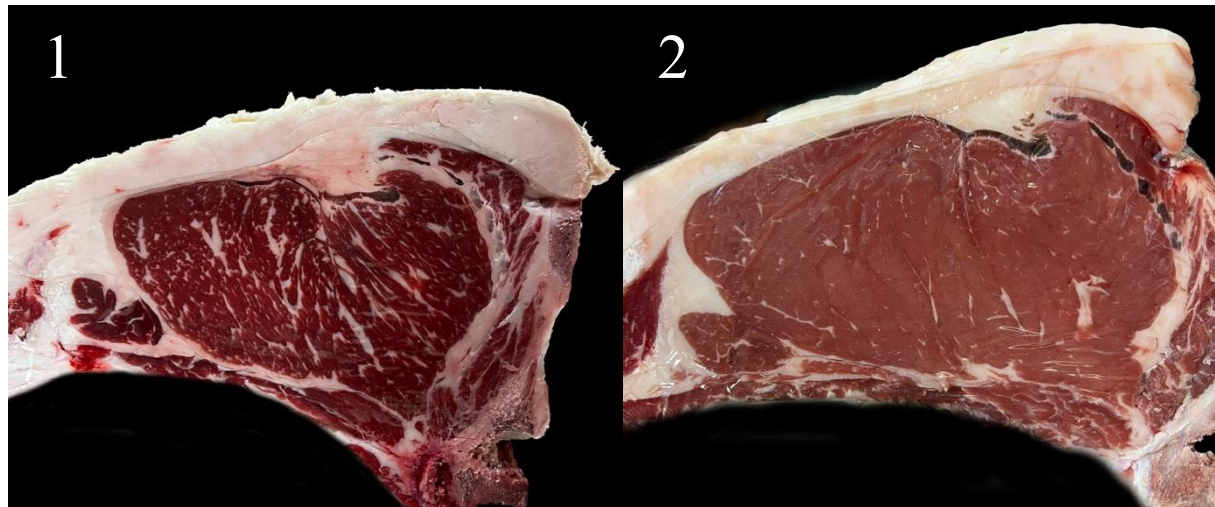
- Opposite the ribeye
- Over the lower rib
- In the lip region
- Over the back
- Over the rib ends
- Over the blade face
- Over the lower blade face
- Seam Fat

Beef Rib Terminology - Muscling

- Ribeye
 - Larger
- Back
 - Deeper, wider, longer
- Blade face
 - Greater area of exposed lean
 - Larger eye of blade (longissimus dorsi)

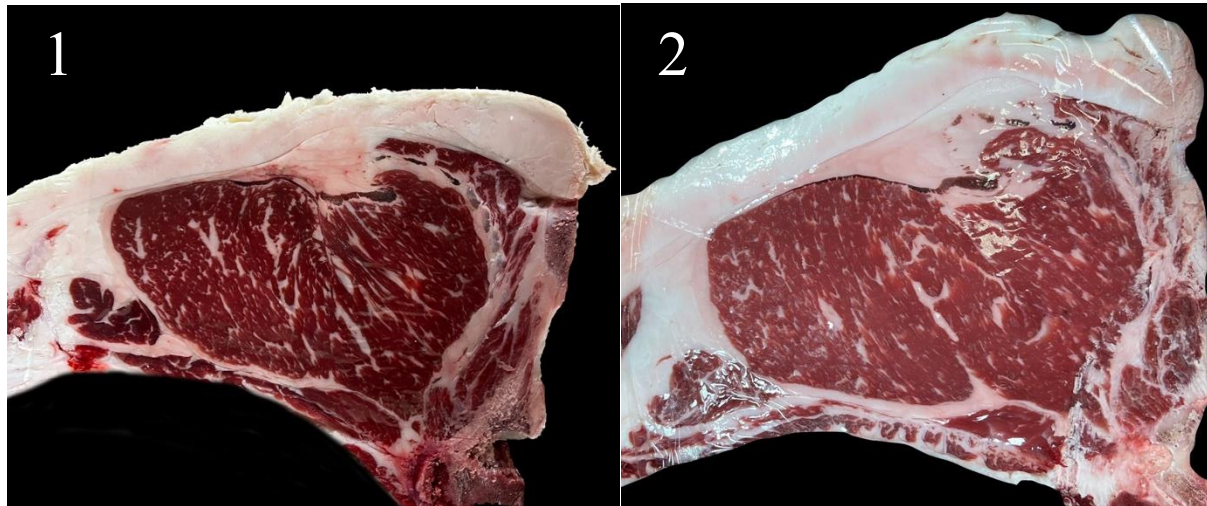
Beef Short Loin Terminology – Quality

- Marbling
 - Higher degree – used to describe marbling differences between exhibits with 2 different quality grades
 - Ex. 1- Low Prime vs. 2- High Select
 - 1 manifested a higher degree of marbling in the loineye



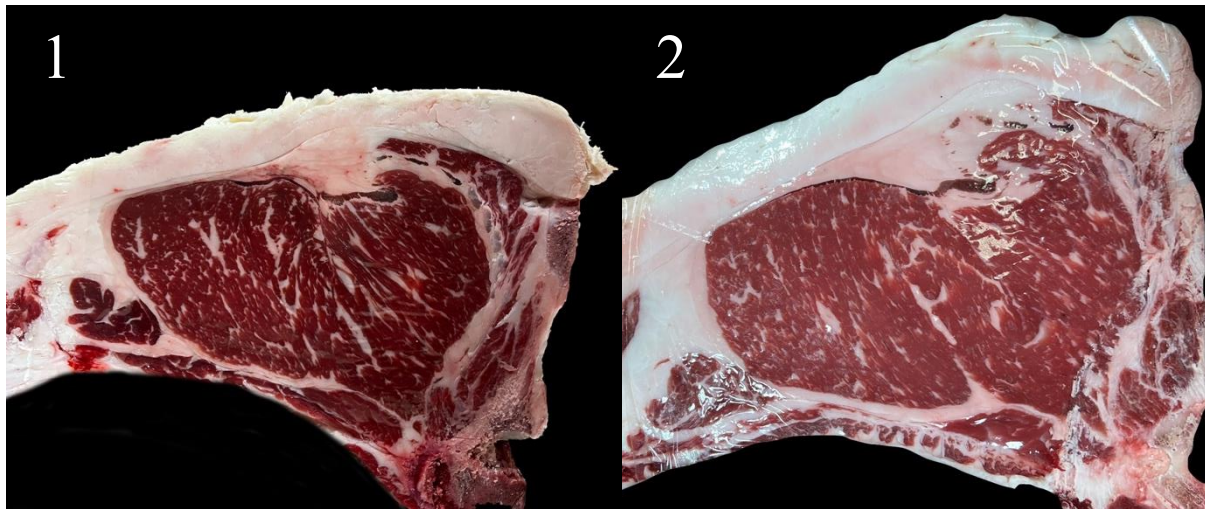
Beef Short Loin Terminology – Quality

- Marbling
 - Greater amount – used to describe marbling differences between exhibits with the same quality grade
 - Ex. 1- Low Prime vs. 2- Low Prime
 - 1 manifested a greater amount of marbling in the loineye
 - Also used to talk marbling differences in the sirloin



Beef Short Loin Terminology – Quality

- Color
 - Cherry Red
 - Brighter, more desirable/more youthful
 - Be sure to evaluate color in both faces

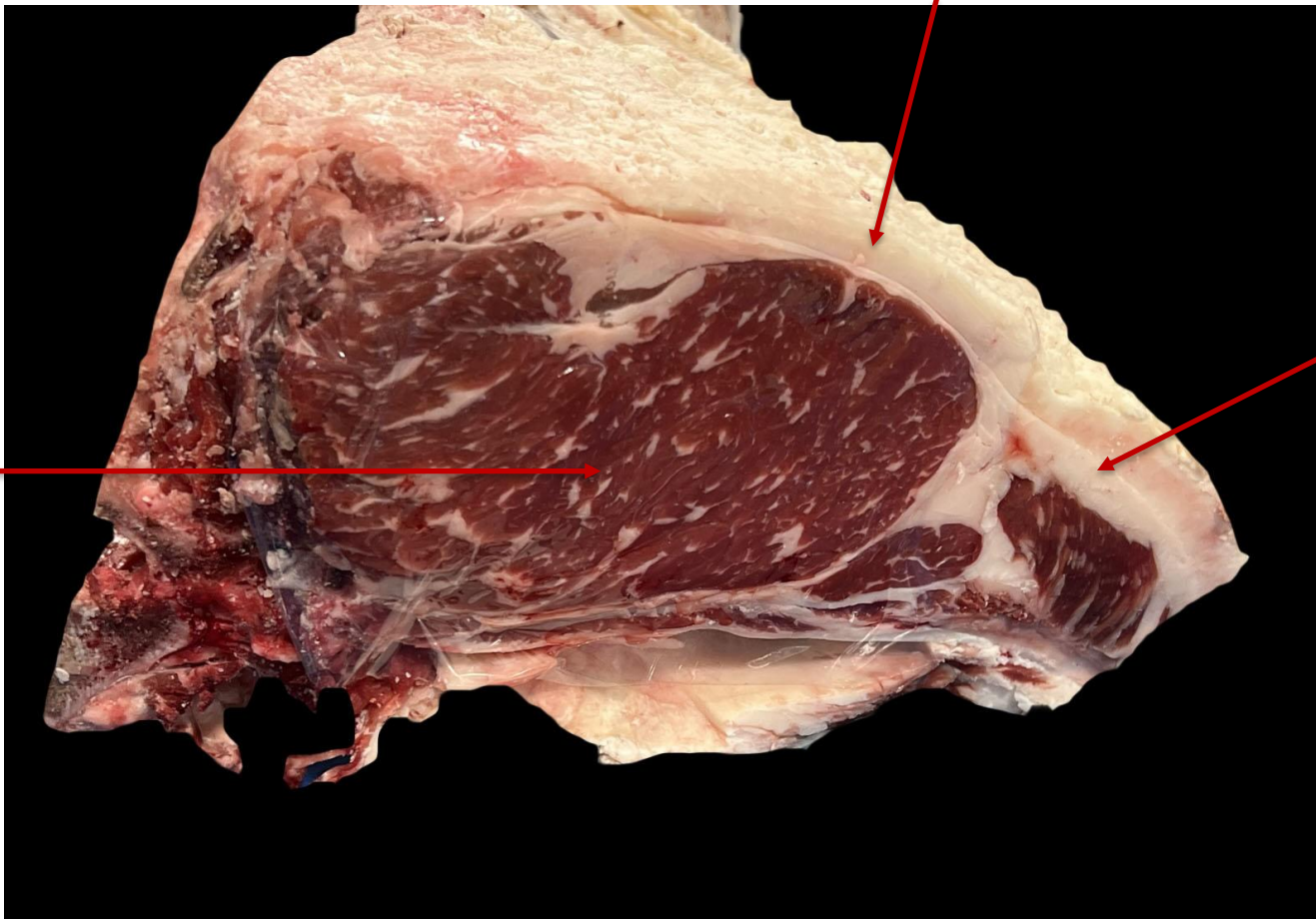


Beef Short Loin Terminology – Loin Eye Face

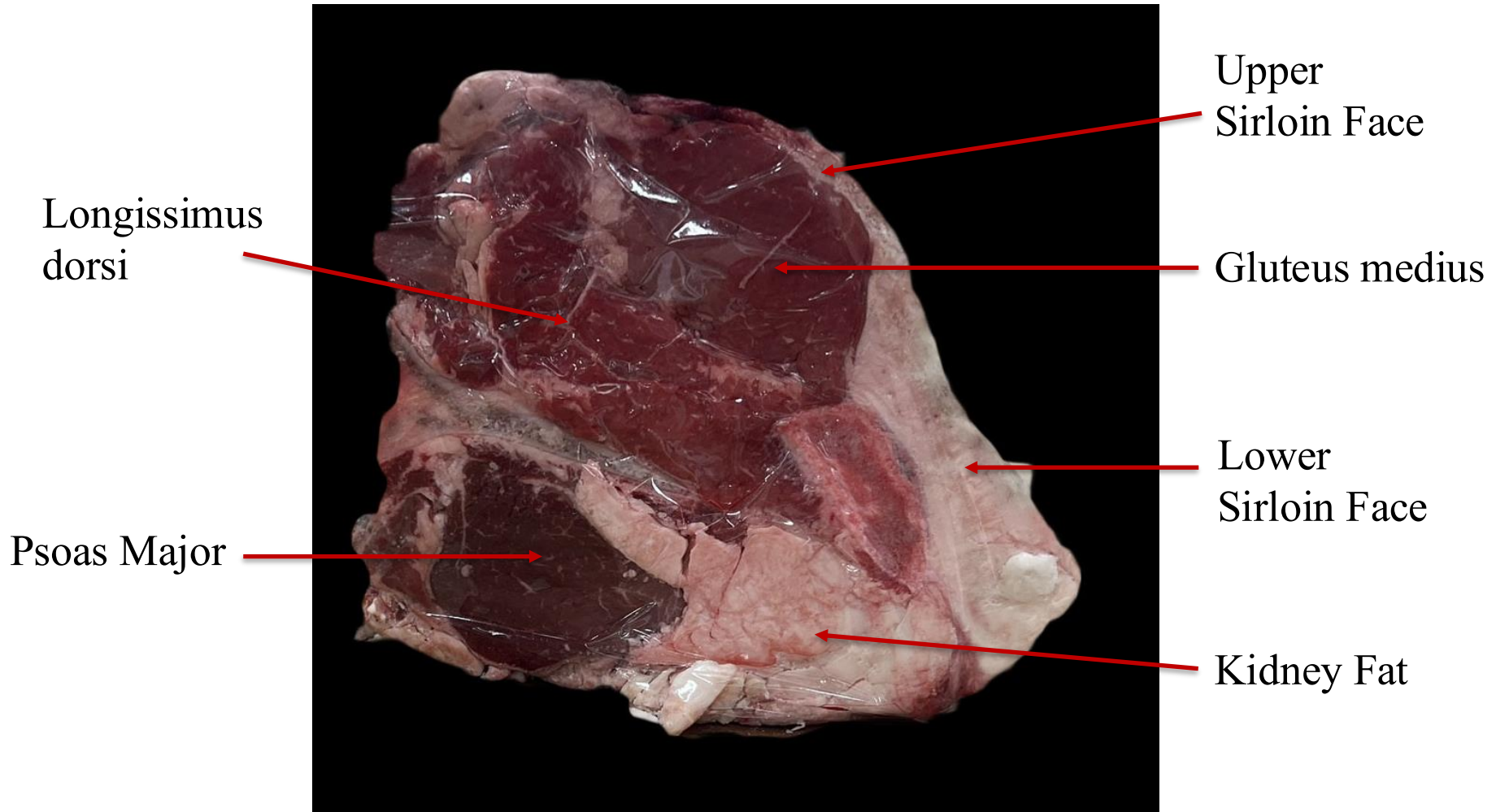
Opposite the loin eye

Loin eye

Tail Region



Beef Short Loin Terminology – Sirloin Face



Beef Short Loin Terminology - Trimness

- Opposite the loineye
- In the tail region
- Over the back
- Along the loin edge
- Over the sirloin face
- Over the lower sirloin face
- Kidney fat
- Seam fat

Beef Short Loin Terminology - Muscling

- Loin eye
 - Larger
- Back
 - Deeper, wider, longer
- Sirloin face
 - Greater area of exposed lean
 - Longissimus dorsi, Gluteus medius, Psoas major

Questions or Looking for Support?

If you have any questions about this presentation, meat judging resources, or contest preparation, I'm happy to assist. Please don't hesitate to reach out for additional guidance or support.

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Meat Judging