SLAUGHTER STEERS



United States Department of Agriculture



Agricultural Marketing Service

Livestock and Seed Program

www.ams.usda.gov/lsg/ Washington, DC 20250-0254

Revised July 2001 Copies of the Official U.S. Standards are available upon request or at the above web site.

U.S. QUALITY GRADES

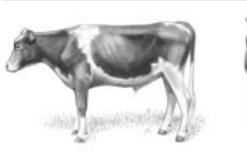












PRIME

CHOICE

SELECT

STANDARD

UTILITY

Relationship Between Marbling, Maturity, and Carcass Quality Grade*

Degrees Marbling	A***	В	<i>Maturity**</i> C	D	E	Degrees Marbling
Slightly Abundant	Prime					Slightly Abundant
Moderate			Commercial			Moderate
Modest	Choice					Modest
Small						Small
Slight	Select			Utility		Slight
Traces					Cutter	Traces
Practically Devoid	Standard					Practically Devoid

* Assumes that firmness of lean is comparably developed with the degree of marbling and that the carcass is not a "dark cutter."

** Maturity increases from left to right (A through E).

*** The A maturity portion of the Figure is the only portion applicable to bullock carcasses.

Chart taken from: U.S. Standards of Grades for Carcass Beef, January 31, 1997

Approximate Age Limitations	Maturity
9 – 30 months	А
30 – 42 months	В
42 months – 6 years	С
6 – 8 years	D
Over 8 years	Е

The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, sex, religion, age, disability, political beliefs, sexual orientation, or marital or family status. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at 202-720-2600 (voice and TDD). To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, Room 326-W, Whitten Building, 14th and Independence Avenue, SW, Washington, DC 20250-9410 or call (202) 720-5964 (voice or TDD). USDA is an equal opportunity provider and employer.