

National Collegiate Meat Animal Evaluation Contest

Market Pricing Information Based on Current Market Quotations

Pricing 2 Beef Carcasses

1. Base Price for a Low Choice Yield Grade 3.0 = **\$208.75**
2. The base USDA Yield Grade = 3.0 and this is equal to a carcass that yields 60% of its weight as semi-boneless, closely trimmed retail cuts. For every 0.1 change in Yield Grade from 3.0 add or subtract 0.3% to or from the base of 60%.

% Yield Premium or Discount

63.1	61.6-	60.1-	58.6-	57.1-	55.6-	54.1-	<54.1
<u>+</u>	<u>63.0</u>	<u>61.5</u>	<u>60.0</u>	<u>58.5</u>	<u>57.0</u>	<u>55.5</u>	<u>_____</u>
4.00	2.00	1.00	0.00	-1.00	-12.00	-14.00	-20.00

Quality Grade Premium or Discount

<u>Young Beef</u>		<u>Old Beef</u>	
Prime =	14.50	Commercial =	-33.00
Avg & High Choice =	4.50	Utility =	-38.00
Low Choice =	0.00	Cutter & Canner =	-43.00
Select =	-11.50		
Standard =	-28.75		

2. For young dairy type carcasses, subtract \$3.50/cwt. from the final wholesale carcass price.
3. For carcasses weighing more than 1,050 lb., subtract \$16.00/cwt. and for carcasses weighing less than 600 lb., subtract \$21.00/cwt. from the final wholesale carcass price.
4. For carcasses with the following defects, apply discounts.

Dark Cutter =	-33.50
Blood Splash =	-33.50
>30 Month =	-21.00

5. Express the final price for each of the two carcasses on a \$/cwt. wholesale carcass basis.

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Market Pricing Information Based on Current Market Quotations & Conditions

Market Cattle Pricing

1. Base steer or heifer dressed prices, \$/cwt., warm weight USDA Quality Grade (includes drop values above or below costs of slaughtering).

Prime	<u>\$186.75</u>
Ave & High Choice	<u>176.75</u>
Low Choice	<u>172.75</u>
Select	<u>160.75</u>
Standard	<u>144.50</u>
Commercial	<u>112.75</u>
Utility	<u>107.75</u>
Cutter and Canner	<u>106.00</u>

2. For carcasses over 1050 lbs., subtract \$0.16/cwt for every pound over 1050.
3. For young dairy type carcasses, subtract \$5.00/cwt. from above quoted prices.
4. For bullock carcasses, subtract \$30.00/cwt. from above quoted prices.
5. The above prices are based on a USDA Yield Grade of 3.0. For carcasses with a Yield Grade of less than 3.0, add \$0.20/cwt for each 0.1 change in Yield Grade from 3.0 to the base price, up to a maximum premium of \$3.00/cwt. For carcasses with a Yield Grade of 3.1 - 3.9, subtract \$0.30/cwt., for each 0.1 change in Yield Grade from 3.0 from the base price. For carcasses with a Yield Grade of 4.0 or higher, subtract \$3.00/cwt. plus an additional \$0.80/cwt. from the base price for each 0.1 change in Yield Grade above 4.0.
6. The standard dressing yield for steers and heifers = 63.5%.
7. Express the final weighted average price for the lot of cattle on a \$/cwt. LIVE WEIGHT basis.
8. Official yield grades and carcass wt. discounts (item 2) will be based on ACTUAL warm carcass weight and NOT on the standard dressing yield provided in item 6.

Market Lamb Pricing

1. Base slaughter lamb dressed price, \$/cwt. USDA Grade Choice and Prime.

Prime	<u>\$384.50</u>
Choice	<u>\$383.50</u>
Good	<u>\$202.00</u>
Utility	<u>\$202.00</u>
2. The above prices are based on a USDA Yield Grade of 2.4. For every 0.1 change in Yield Grade below 2.4, add \$0.25/cwt. to the base price. For every 0.1 change in Yield Grade above 2.4, subtract \$0.50/cwt from the base price.
3. The standard dressing yield for lambs = 55%.
4. For ram lambs, subtract \$6.00/cwt. from final live price.
5. Express the final weighted average price of the lot of lambs on a \$/cwt. LIVE WEIGHT basis.

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Market Pricing Information Based on Current Market Quotations

Feeder Cattle Pricing Sheet

Base Price = \$140.75/cwt

<u>Factor</u>	<u>Par</u>	<u>Discount or Premiums</u>
Weight	Par = 600	9 cent premium per lb under 600# 7 cent discount per lb over 600#
Frame	Par = M ⁵⁰ to L ⁷⁰	L ⁷¹ - L ¹⁰⁰ = -\$1.00/cwt M ⁵⁰ - L ⁷⁰ = Par M ⁰⁰ - M ⁴⁹ = -\$2.50/cwt S ⁰⁰ - S ¹⁰⁰ = -\$10.00/cwt
Muscling	Par = Number 1	1 ⁰⁰ - 1 ¹⁰⁰ = Par 2 ⁵⁰ - 2 ¹⁰⁰ = -\$2.00/cwt 2 ⁰⁰ - 2 ⁴⁹ = -\$4.00/cwt 3 ⁰⁰ - 3 ¹⁰⁰ = -\$10.00/cwt 4 ⁰⁰ - 4 ¹⁰⁰ = -\$20.00/cwt
Flesh Condition	Par = Average	Thin (Scores 1,2,3) = +\$5.00/cwt Average (Scores 4,5,6) = Par Fleshy (Scores 7,8,9) = -\$5.00/cwt
Sex		Steer = Par Heifer = -\$15.00/cwt Bull = -\$10.00/cwt
Additional Discounts:		Horns = -\$5.00/cwt Predominantly Dairy Breeding (>50%) = -\$10.00/cwt

DISCOUNTS for FRAME
are NOT CUMULATIVE

DISCOUNTS for MUSCLING
are NOT CUMULATIVE

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Market Pricing Information Based on Current Market Quotations & Conditions

Pricing 2 Pork Carcasses

1. The base wholesale price for pork carcasses = **\$79.50/cwt.** Use the Lean Value Table for adjustments to the base wholesale price. (The values within this table are percentages of the base wholesale pork carcass price listed above. They are determined by % muscle and warm carcass weight.)

Warm Carcass Weight, lb.	<u>% Muscle in Carcass</u>								
	58.0 +	56.0 <u>57.9</u>	54.0 <u>55.9</u>	52.0- <u>53.9</u>	50.0- <u>51.9</u>	48.0- <u>49.9</u>	46.0- <u>47.9</u>	44.0- <u>45.9</u>	<44.0
<149	70.0%	70.0%	70.0%	70.0%	70.0%	70.0%	68.0%	68.0%	65.0%
150-159	93.0%	95.0%	100.0%	97.0%	94.0%	94.0%	92.0%	89.0%	82.0%
160-169	97.0%	100.0%	100.0%	100.0%	98.0%	97.0%	97.0%	90.0%	83.0%
170-179	100.0%	102.0%	102.0%	100.0%	100.0%	100.0%	98.0%	91.0%	84.0%
180-189	100.0%	102.0%	104.0%	102.0%	100.0%	100.0%	98.0%	91.0%	84.0%
190-199	102.0%	104.0%	104.0%	104.0%	102.0%	100.0%	98.0%	91.0%	84.0%
200-209	102.0%	104.0%	106.0%	106.0%	104.0%	102.0%	98.0%	91.0%	84.0%
210-219	102.0%	106.0%	106.0%	106.0%	104.0%	102.0%	98.0%	90.0%	83.0%
220-229	102.0%	104.0%	104.0%	104.0%	102.0%	100.0%	95.0%	88.0%	81.0%
230-239	100.0%	102.0%	102.0%	102.0%	100.0%	98.0%	92.0%	85.0%	78.0%
240-250	95.0%	100.0%	100.0%	98.0%	96.0%	93.0%	88.0%	81.0%	74.0%
>250	95.0%	95.0%	94.0%	92.0%	90.0%	88.0%	83.0%	76.0%	69.0%

2. Calculate an individual price for each carcass on a \$/cwt. wholesale carcass basis.
3. If the muscle quality is not the normal RFN (Reddish pink, firm, non-exudative), apply the following discounts to the final value \$/cwt of each carcass:

PSE (Pale, soft, exudative) = -8.00/cwt.
 DFD (Dark, firm, dry) = -4.00/cwt.

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Market Pricing Information Based on Current Market Quotations & Conditions

Classes 6 & 7. Market Swine Pricing - Groups of 4

- The base dressed prices for swine = **\$56.00/cwt.** (This price includes drop values above costs of slaughtering.) Use the Lean Value Table for adjustments to the base wholesale price. (The values within this table are percentages of the base wholesale pork carcass price listed above. They are determined by % muscle and warm carcass weight.)

Warm Carcass Weight, lb.	<u>% Muscle in Carcass</u>								
	58.0 +	56.0 <u>57.9</u>	54.0 <u>55.9</u>	52.0- <u>53.9</u>	50.0- <u>51.9</u>	48.0- <u>49.9</u>	46.0- <u>47.9</u>	44.0- <u>45.9</u>	<44.0
<149	70.0%	70.0%	70.0%	70.0%	70.0%	70.0%	68.0%	68.0%	65.0%
150-159	93.0%	95.0%	100.0%	97.0%	94.0%	94.0%	92.0%	89.0%	82.0%
160-169	97.0%	100.0%	100.0%	100.0%	98.0%	97.0%	97.0%	90.0%	83.0%
170-179	100.0%	102.0%	102.0%	100.0%	100.0%	100.0%	98.0%	91.0%	84.0%
180-189	100.0%	102.0%	104.0%	102.0%	100.0%	100.0%	98.0%	91.0%	84.0%
190-199	102.0%	104.0%	104.0%	104.0%	102.0%	100.0%	98.0%	91.0%	84.0%
200-209	102.0%	104.0%	106.0%	106.0%	104.0%	102.0%	98.0%	91.0%	84.0%
210-219	102.0%	106.0%	106.0%	106.0%	104.0%	102.0%	98.0%	90.0%	83.0%
220-229	102.0%	104.0%	104.0%	104.0%	102.0%	100.0%	95.0%	88.0%	81.0%
230-239	100.0%	102.0%	102.0%	102.0%	100.0%	98.0%	92.0%	85.0%	78.0%
240-250	95.0%	100.0%	100.0%	98.0%	96.0%	93.0%	88.0%	81.0%	74.0%
>250	95.0%	95.0%	94.0%	92.0%	90.0%	88.0%	83.0%	76.0%	69.0%

- The standard dressing yield = 75%.
- Express the final weighted AVERAGE price for each lot of hogs on \$/cwt. LIVE WEIGHT basis.
- Muscle % of the carcass is based on an estimate using loin muscle area and fat depth at the 10th rib and ACTUAL warm carcass weight (not based on standard dressing yield as provided in item 2).
- Even though muscle quality is important, it will not be taken into consideration in this pricing exercise because of the difficulty in identifying it in the live hog.
- Carcass weight categories listed for the table are based on actual warm carcass weight and not based on standard dressing yield as provided in item 2.

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Market Pricing Information Based on Current Market Quotations & Conditions

Pricing 2 Lamb Carcasses

1. Base Price for a Choice Carcass = **\$386.50**
2. Calculate Percent Boneless, Closely Trimmed Retail Cuts

<u>% Yield Premium or Discount</u>							
50.0	48.5-	47.0-	45.5-	44.0-	42.5-	41.0-	<41.0
<u>+</u>	<u>49.9</u>	<u>48.4</u>	<u>46.9</u>	<u>45.4</u>	<u>43.9</u>	<u>42.4</u>	<u> </u>
2.00	1.00	0.00	-1.50	-3.00	-7.00	-15.00	-50.00

Quality Grade Premium or Discount

Prime =	2.00
Choice =	0.00
Good =	-50.00
Utility =	-110.00
Mutton =	-250.00

3. Estimate the percent yield of boneless, closely trimmed retail cuts for converting their wholesale value to a final carcass price.
4. For carcasses weighing 60 lbs or less, add \$3.00, 75 to 85 lbs., subtract \$3.00 from the final wholesale carcass price. For carcasses weighing 86 lbs. or more, subtract \$6.00 from the final wholesale carcass price.
5. Express the final price for each of the two carcasses on a \$/cwt. wholesale carcass basis.