

# 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 = **\$212.00**
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>
<b>4.00</b>	<b>2.00</b>	<b>1.00</b>	<b>0.00</b>	<b>-1.00</b>	<b>-12.00</b>	<b>-14.00</b>	<b>-20.00</b>

### Quality Grade Premium or Discount

<u>Young Beef</u>	<u>Old Beef</u>
Prime = 17.00	Commercial = -25.00
Avg & High Choice = 5.00	Utility = -27.50
Low Choice = 0.00	Cutter & Canner = -30.00
Select = -14.00	
Standard = -20.50	

2. For young dairy type carcasses, subtract \$5.00/cwt. from the final wholesale carcass price.
3. For carcasses weighing more than 1,050 lb., subtract \$10.00/cwt. and for carcasses weighing less than 600 lb., subtract \$5.00/cwt. from the final wholesale carcass price.
4. For carcasses with the following defects, apply discounts.

Dark Cutter = -20.00  
 Blood Splash = -20.00  
 >30 Month = -20.00 (but still A, B, C skeletal maturity)

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