

CALIFORNIA BEEF CATTLE IMPROVEMENT ASSOCIATION (CBCIA)

CARCASS OF MERIT PROGRAM

The CBCIA Carcass of Merit Program now has a new option for consideration by Carcass of Merit Program Managers. CBCIA Carcass of Merit and Gold Seal criteria can be met with traditional carcass data but a new option using ultrasound is also now acceptable. The following provides the specific details for the Carcass of Merit and Gold Seal criteria, the Ultrasound Technology criteria, and the Instructions for CBCIA Carcass Certificates.

Carcass of Merit and Gold Seal Criteria:

In order to qualify for Carcass of Merit, a carcass must meet these criteria:

Hot Carcass Weight (lbs)	600-900
USDA Quality Grade (min)	Select+
USDA Yield Grade	3.5 or lower
Dressing Percentage (min)	Not Applicable

Gold Seal carcasses must meet these criteria:

Hot Carcass Weight (lbs)	650-850
USDA Quality Grade (min)	Choice-
USDA Yield Grade	2.5 or lower
Dressing Percentage (min)	Not Applicable

Note: The Carcass of Merit and Gold Seal criteria were reviewed and approved on June 7, 2007.

The Ultrasound Technology Criteria:

Developed and proposed by Jim Oltjen and Dan Drake, Cooperative Extension, UC Davis

Adopted by California Beef Cattle Improvement Association on June 25, 2009

- A. The inclusion of ultrasound does not in any manner effect the continuing program of USDA carcass grading information and certificates.
- B. Carcass contests that elect to use ultrasound technology should do so following the guidelines below.
 1. Ultrasound data is collected and processed by CUP certified technicians near the time live weight is obtained.
 2. Required ultrasound data includes (no other ultrasound data or technician provided data is used):
 - a. Fat thickness in inches at the 12th rib
 - b. Ribeye area in square inches
 - c. Intra-muscular fat percentage at the 12th rib (ultrasound IMF or uIMF)
 3. A live weight is recorded at the time of ultrasound data collection
 4. Quality grades are assigned based on the following table of ultrasound IMF

Marbling Grade	Marbling Abbreviation	Numerical marbling score	Quality Grade	Actual Percent Intramuscular Fat ¹	Alternative Scoring System ¹
				%IMF	
Abundant +	AB+	10.67 – 10.99			1567 - 1590
Abundant	AB	10.33			1533
Abundant -	AB-	10	Prime+	>12.21	1500
Moderately abundant +	MAB+	9.67			1467
Moderately abundant	MAB+	9.33			1433
Moderately abundant -	MAB-	9	Prime	10.33 – 12.21	1400
Slightly abundant +	SLAB+	8.67			1367
Slightly abundant	SLAB	8.33			1333
Slightly abundant -	SLAB-	8	Prime-	8.56 – 10.32	1300
Moderate +	MD+	7.67			1267
Moderate	MD	7.33			1233
Moderate -	MD-	7	Choice+	6.89 – 8.55	1200
Modest +	MT+	6.67			1167
Modest	MT	6.33			1133
Modest -	MT-	6	Choice	5.34 – 6.88	1100
Small +	SM+	5.67			1067
Small	SM	5.33			1033
Small -	SM-	5	Choice-	3.91 – 5.33	1000
Slight +	SL+	4.5	Select+		967
Slight	SL	4.25			933
Slight -	SL-	4	Select-	2.59 – 3.90	900
Traces +	TR+	3.67			867
Traces	TR	3.33			833
Traces -	TR-	3	Standard+	1.38 – 2.58	800
Practically devoid +	PD+	2.67			767
Practically devoid	PD	2.33			733
Practically devoid -	PD-	2	Standard-	0.28 – 1.37	700
Devoid +	D+	1.67			
Devoid	D	1.33			
Devoid -	D-	1	Utility	na	na

5. Carcass weight is calculated using this equation:
 - a) Hot carcass weight = $0.587 \times \text{liveweight} + 70 \times \text{fat thickness} + 10.6 \times \text{ribeye area} - 141$
6. Yield grade is calculated the same as using the USDA grading system (see below) with the KPH fat set at 2.1 percent, fat thickness, ribeye area from ultrasound measurements and carcass weight from equation 5a above .
 1. Yield Grade = $2.50 + (2.5 \times \text{fat thickness, inches}) + (.20 \times \text{percent KPH}) + (.0038 \times \text{hot carcass weight, pounds}) - (.32 \times \text{ribeye area, square inches})$
7. Carcass values determined using the above process are used in the same manner and for the same certificates as the USDA obtained carcass values.

Carcass of Merit and Gold Seal Certificate Instructions:

CBCIA carcass certificates are now available as a .PDF file for you to print on your computer. It is your choice of type of paper for the certificates. Certificates can be acquired either through your County Extension Specialist/Farm Advisor or from CBCIA - Terry Jochim (916.709.2159) dustytrl@cattlemen.net.

There are 3 files: two for Gold Seal and the other for Carcass of Merit (one gold seal has a colored star, the other a star with no color). The Gold Seal file has GS in the filename.

You can print either certificate as a blank certificate, or you can enter individual data and print the certificate along with the individual data. If you elect to enter the data you can use your mouse, or tab key, to move to each data entry item.

Many printers will successfully print on 65 lb paper which produces a heavy certificate. Depending on the shape of the paper path in the printer, some printers will need lighter paper.

Adobe Acrobat reader is needed for the .PDF file. It must be version 5.0 or higher. If you have an older version, newer versions can be downloaded at no cost from many web sites including: <http://www.adobe.com/products/acrobat/main.html>.

The ability of printers to print near the edge of a sheet of paper varies, and thus some printers may encounter difficulties printing the border on the certificate. If this occurs, first make sure the option in the print menu for copies and adjustments is set to shrink oversize pages. If that does not solve the printing problem try another printer/computer if possible to help pinpoint the problem as a printer problem. For continuing problems contact one of the following:

Terry Jochim (916.709.2159) dustytrl@cattlemen.net
 Jim Oltjen (530.752.0175) jwoltjen@ucdavis.edu
 Dan Drake (530.842.2711) djdrake@ucdavis.edu