

Guidelines for Carcass

**Please read and follow directions carefully when filling out the CHAPS 2000 blank input forms.
The biggest delay in processing your records is improperly or poorly completed input forms.**

CALF ID: (8 characters max.) - The ID of the calf. All calf ID s must be unique.

CARCASS DATE: (8 characters max.) The date the carcass weight is taken in the form Month/Day/Year.

HOT CARCASS WEIGHT: (8 characters max.) The weight of the carcass just prior to chilling. This is taken as the carcass leaves the slaughter operation and is used for calculating the total yield grade.

FAT THICKNESS: (8 characters max.) Estimate of the external fat, which is the most important factor in determining retail yield. Fat thickness is measured between the 12th and 13th ribs. A wave guide is not required to obtain accurate fat thickness measurements. The measurement point is located 3/4 of the distance from the chine end (medial end) of the longissimus dorsi muscle to the lateral end. It is reported to the nearest hundredth of an inch. Fat thickness is used for calculating the total yield grade.

KIDNEY (KPH): (8 characters max.) The internal carcass fat associated with the kidney, pelvic cavity and heart expressed as a percentage of chilled carcass weight. The kidney is included in the estimate of kidney fat and is used for calculating the tail.

RIB-EYE: (8 characters max.) Area of the longissimus muscle measured in square inches at the 12th rib interface on the beef forequarter. Rib-eye area is measured between the 12th and 13th ribs. This requires collecting a real-time ultrasound image using a wave guide that fits the curvature of the animals back and the transducer.

QUALITY GRADE: (8 characters max.) An estimate of palatability based primarily on marbling and maturity and generally to a lesser extend on color, texture, and firmness of lean. Numerical Scores are as follows:

NUMERICAL SCORES:		
QUALITY GRADE	MARBLING	NUMERICAL SCORE PRIME
PRIME +	ABUNDANT	10.0 - 10.9
PRIME	MODERATELY ABUNDANT	9.0 - 9.9
PRIME -	SLIGHTLY ABUNDANT	8.0 - 8.9
CHOICE +	MODERATE	7.0 -7.9
CHOICE	MODEST	6.0 - 6.9
CHOICE -	SMALL	5.0 - 5.9
SELECT +	SLIGHT	4.0 - 4.9
STANDARD +	TRACES	3.0 - 3.9
STANDARD -	PRACTICALLY DEVOID	2.0 - 2.9

MARBLING SCORE: (8 characters max.) The flecks of fat in the lean is the primary factor determining quality grade after maturity is determined. Marbling is evaluated visually in the rib-eye muscle. Marbling and Intramuscular Fat Table is as follows:

MARBLING AND INTRAMUSCULAR FAT	
MARBLING SCORE	INTRAMUSCULAR FAT %
SLIGHTLY ABUNDANT	10.13
MODERATE	7.25
MODEST	6.72
SMALL	5.04
SLIGHT	3.83
TRACES	2.76

COLOR: (8 characters max.) The color of lean in the rib-eye is used as an indicator of maturity or physiological age.

TEXTURE OF LEAN: (8 characters max.) Refers to the apparent fineness or coarseness of the meat in the rib-eye. Scores For Lean Tissues are as follows:

SCORES FOR LEAN TISSUES			
SCORE	COLOR	FIRMNESS	TEXTURE
7	Light Cherry Red	Very Firm	Very Fine
6	Cherry Red	Firm	Fine
5	Slightly Dark Red	Moderately Firm	Moderately Fine
4	Moderately Dark Red	Slightly Soft	Slightly Fine
3	Dark Red	Soft	Slightly Coarse
2	Very Dark Red	Very Soft	Coarse
1	Black	Extremely Soft	Very Coarse

MATURITY: (8 characters max.) An estimate of the physiological age of the carcass. Maturity is determined by evaluating the size, shape, and ossification of the bones and cartilages and the color and texture of the lean meat. Physiological age may not be the same as actual age of the animal in months and years although in most cases, the two ages will be roughly the same. There are five degrees of maturity-A, B, C, D, E. A numerical score of 1.5 would suggest that the carcass was in the middle of "A" maturity, while a score of 1.9 would be appropriate for a carcass at the upper end of "A" maturity, but not quite into "B" maturity. Initial maturity score is determined by the skeletal characteristics with adjustments made according to lean characteristics. See the Numerical Scores Tables.

CONFORMANCE: (8 characters max.) The shape and arrangement of the different body parts of an animal.

MUSCLE SCORE: (8 characters max.) The score of the muscle.

MISC NOTES: (10 characters max. - optional) - flexible 10 character code. This can be any combination of letters and numbers. Comments like "sick", "runt", or "pen 1" could be entered in this column. The program does not use this code for any calculation.