Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period\_\_\_\_\_\_\_\_\_\_\_\_ Date\_\_\_\_\_\_\_\_\_\_\_

**Beef Facts: Meat Science Assignment**

1. Describe in 2-3 sentences the purpose of grading beef
2. Beef quality refers to the expected \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ of the cooked product.
3. The age of a beef animal has a direct effect on\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ of the meat it produces. As

cattle mature, their meat becomes progressively\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

1. List the 5 maturity groupings along with the age it refers to
2. USDA Yield Grades estimate\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
3. CTRBC stands for:
4. KPH stands for:
5. The lower the numerical value of the USDA Yield Grade, the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ the yield of closely trimmed, boneless retail cuts.
6. The Yield Grade of a beef carcass is determined by what 4 factors?
7. Where is fat thickness measured?
8. What is the normal range of Ribeye area?
9. What is used to measure ribeye area?
10. KPH typically accounts for \_\_\_\_\_\_\_\_\_\_\_\_\_% of the carcass weight.
11. What 3 factors determine the maturity of a carcass?
12. What vertebrae shows the first signs of ossification?
13. What is typically the last bones to ossify?
14. What do the ribs of a young animal look like?
15. Who depends most on quality and yield grades of beef?
16. What quality grade would a carcass receive if it had a modest amount of marbling and was less than 30 months old?
17. What quality grade would a carcass receive if it had an abundant amount of marbling and was about 90 months old?