Lamb Grading

Why Grade Lamb or Beef Carcasses

- Segregate into “like” groups
- Two types
- Quality Grading = predict palatability
- Yield Grading = predict the amount of sellable product
- Who pays for Grading?

Lamb Quality Grading

- **Quality Grade- predicts tenderness, juiciness, and flavor of cooked product (Palatability)**
- **98% of all U. S. Market Wethers and Ewes grade U.S. Choice or better**
- **Historically, little premium for U. S. Prime**

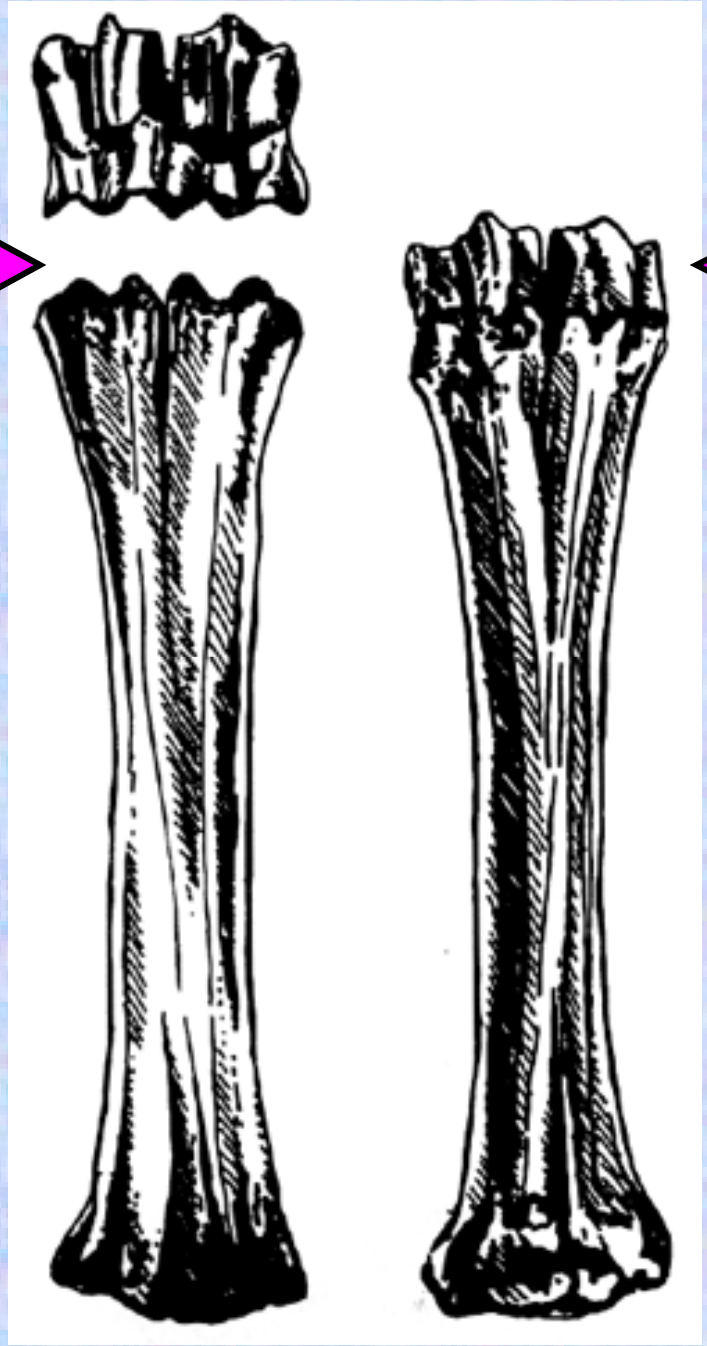
Lamb Quality Grading

- **Possible Grades are:**
  - **Prime**
  - **Choice**
  - **Good**
  - **Utility**
  - **Cull**

Lamb Quality Grading

- 3 Parameters
  - Maturity
  - Flank Streaking
  - Conformation

Break Joint



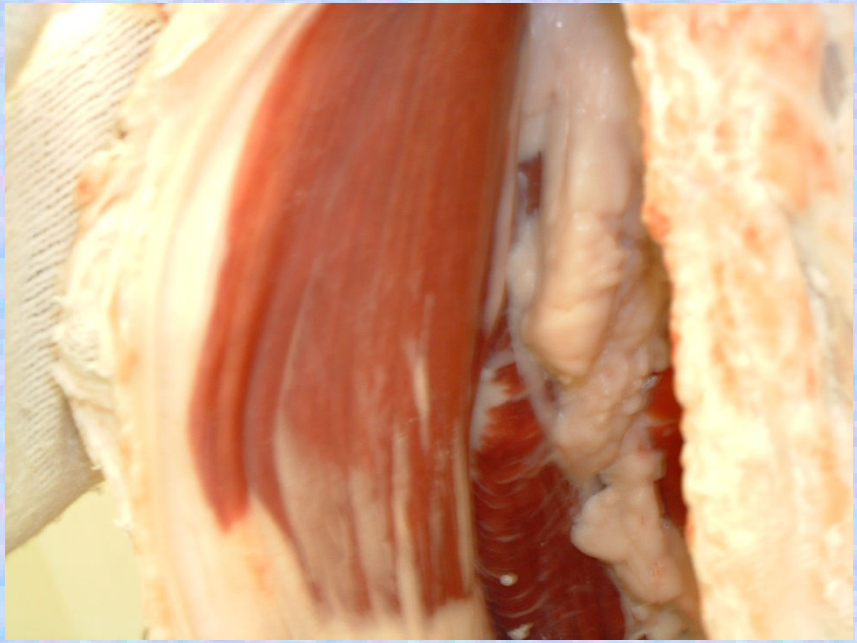
Spool Joint

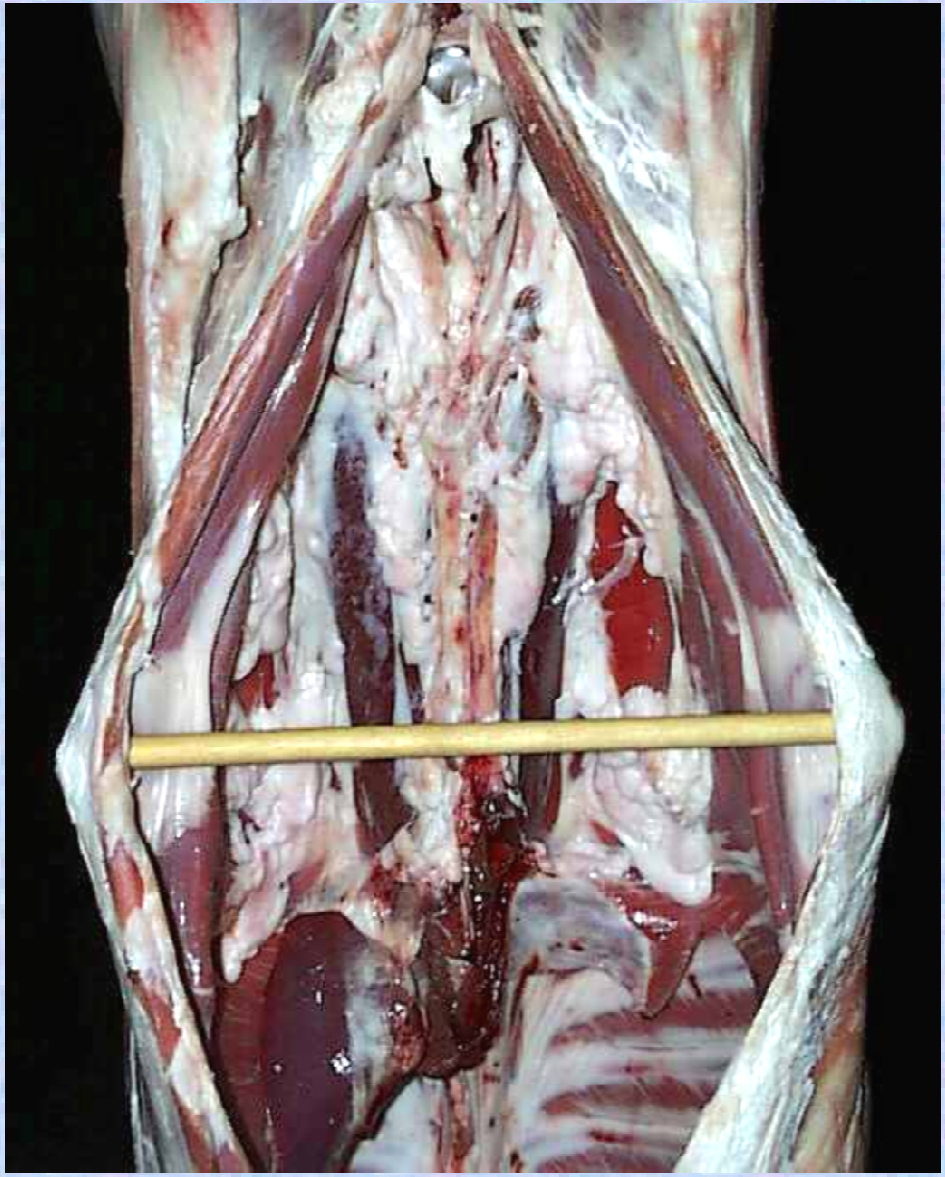
2 Break Joints = Lamb

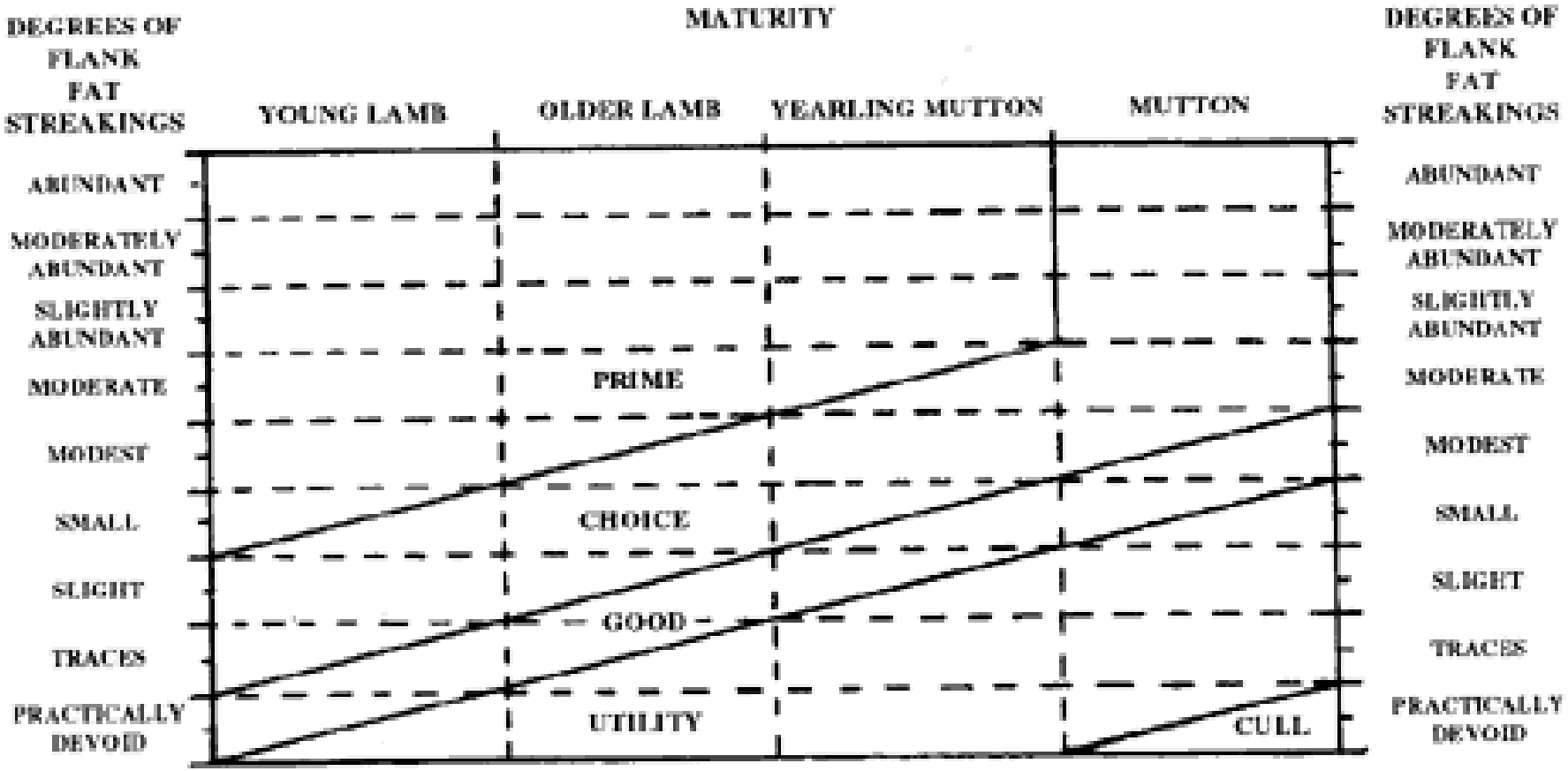
2 Spool Joints = Mutton

1 Break & 1 Spool = Yearling Mutton

Flank Streaking






DEGREES OF FLANK FAT STREAKINGS
MATURITY
YOUNG LAMB
OLDER LAMB
YEARLING MUTTON
MUTTON
DEGREES OF FLANK FAT STREAKINGS
ABUNDANT
MODERATELY ABUNDANT
SLIGHTLY ABUNDANT
MODERATE
MODEST
SMALL
SLIGHT
TRACES
PRACTICALLY DEVOID
PRIME
CHOICE
GOOD
UTILITY
CULL

Conformation Score

- Conformation- The proportion of carcass width to length
- Generally, shorter and thicker= higher conforming
- Additionally, carcasses must have .08 adj. 12^{th} rib Fat Thickness to be U. S. Choice

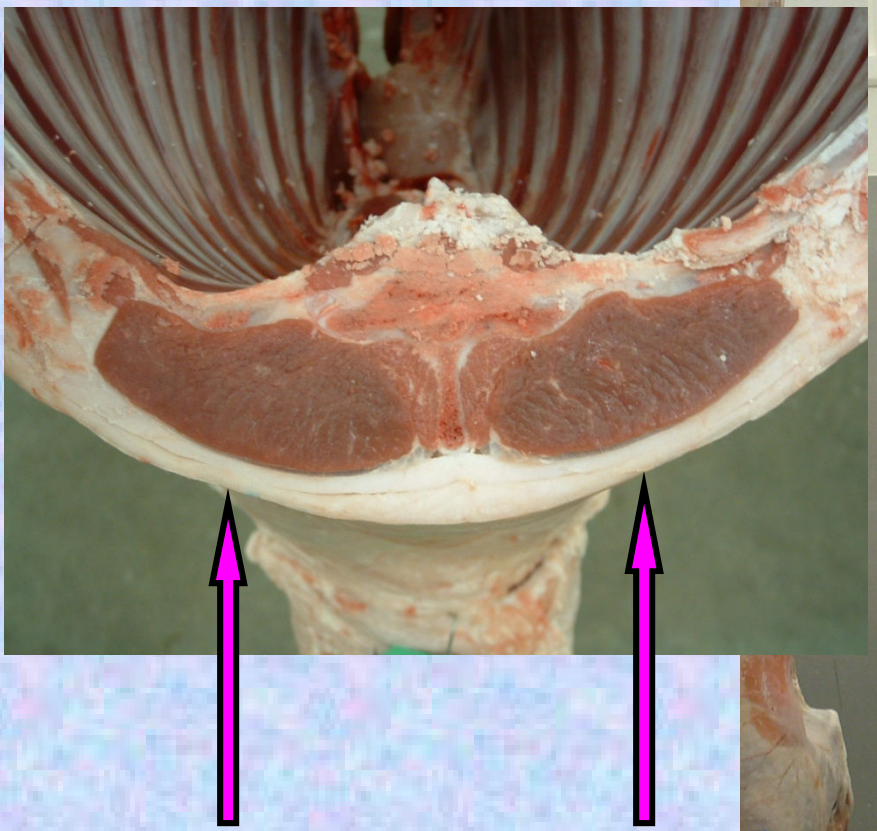
Overall Quality Grade

- **Balance Preliminary Quality Grade via Maturity and Flank Streaking with Conformation= Overall Quality Grade**
  - Ex 1:Choice+ quality, Choice- conformation
    = Choice° Overall Quality Grade
  - Ex 2: Prime- quality, Choice+ conformation
    = Prime- Overall Quality Grade

Lamb Yield Grading

- **Predicts % Closely-Trimmed leg, loin, rack and shoulder**
- **Fat thickness assessed at the ½ measurement opposite the ribeye of the $12^{th}/13^{th}$ rib interface**

12th/13th Rib Interface



Lamb Yield Grading

- **Yield Grade- 0.4 + (10 x Fat Thickness, in)**

Yield Grade 1	≥ 51%
Yield Grade 2	49.7 to 50.9%
Yield Grade 3	48.4 to 49.6%
Yield Grade 4	47.1 to 48.3%
Yield Grade 5	≤ 47.0%

Lamb Yield Grading

- **Example: .16 fat thickness**
- **0.4 + (10 x .16)=**

  0.4 + 1.6= 2.0

- **Example: .34 fat thickness**
- **0.4 + (10 x .34)=**

  0.4 + 3.4= 3.8