



# VIDEO INSTRUMENT GRADING

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LIVESTOCK SUPPLY MANAGER/GENERAL MANAGER

MOUNTAIN STATES LAMB AND VEAL

# USDA GRADING

- ▶ The USDA Quality Grade designation includes evaluation of conformation and “palatability-indicating characteristics.”
- ▶ USDA Yield Grade classification is based on a measure of adjusted fat thickness to predict boneless, closely-trimmed lean yield from the leg, loin, rack, and shoulder (USDA, 1992).

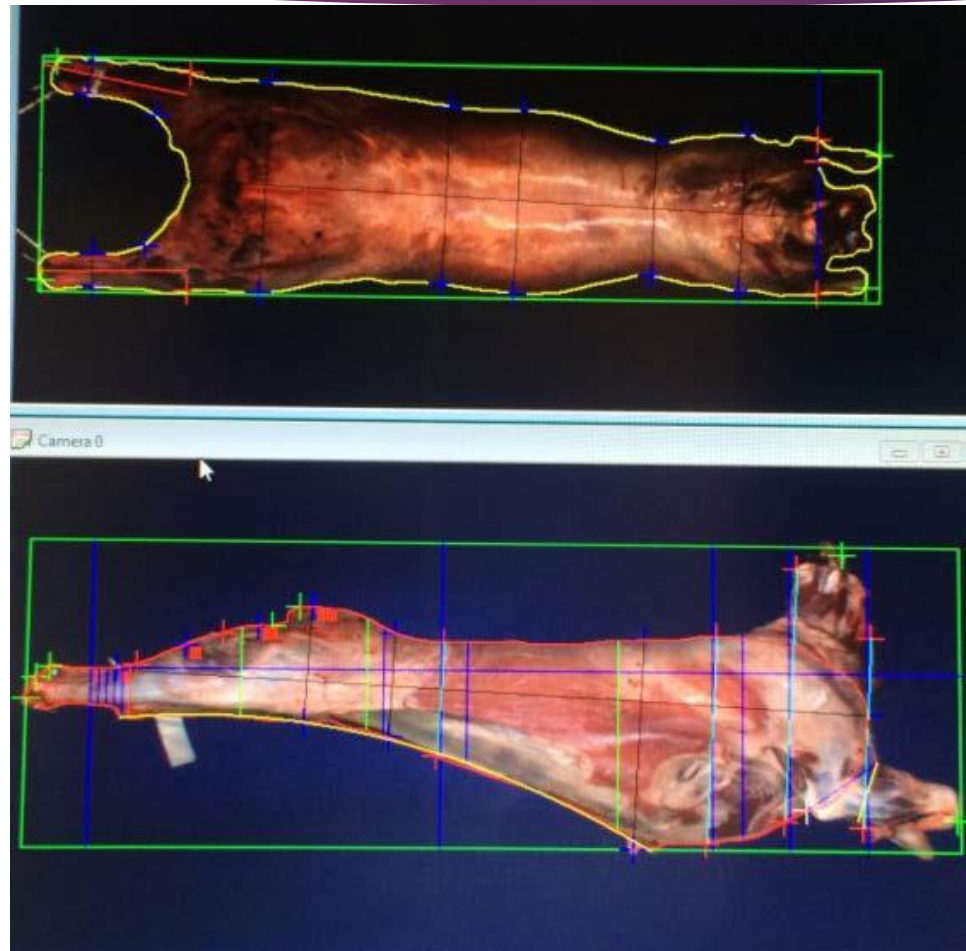
# USDA GRADING



# INSTRUMENT GRADING

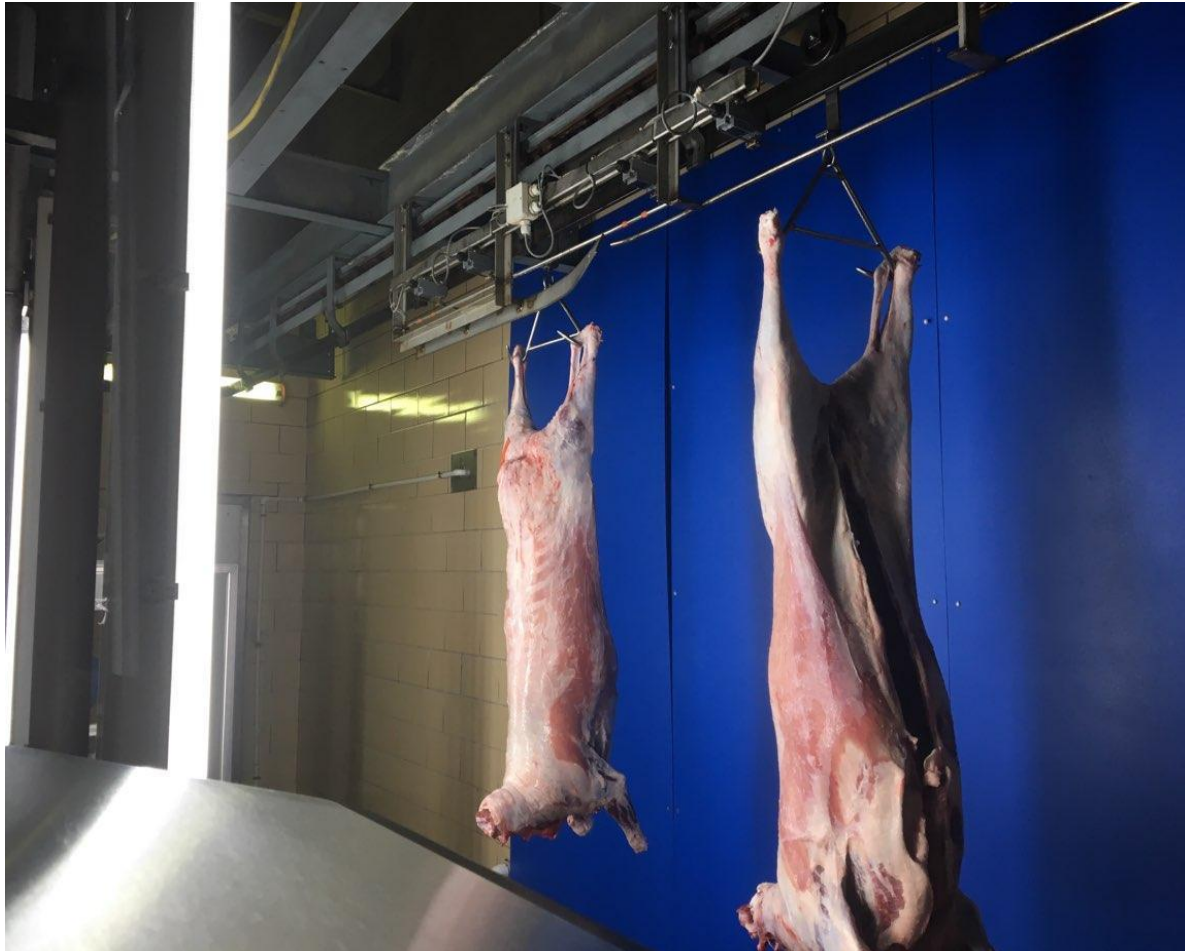
- ▶ A real-time evaluation of lamb carcass attributes pre-chilling provide side and rear view images of lamb carcasses as well as simultaneously a predicted USDA Yield and Quality Grade, projected lamb primal cut yield, and a calculated ovine carcass cutability percent. (Hoffman 2014)
- ▶ CONSISTENCY

# VIG





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# COMPARISON

		USDA	VIG	CALCULATED
Yeild Grade 1		1%	0%	2%
Yeild Grade 2		14%	4%	15%
Yeild Grade 3		58%	29%	29%
Yeild Grade 4		20%	47%	29%
Yeild Grade 5		7%	19%	26%
		100%	100%	100%

# HORIZON

- ▶ COLLECT MORE DATE
  - ▶ YIELD TESTS
  - ▶ IN HOUSE PRODUCT MIX
  - ▶ ADAPT GRID
  - ▶ REALIZE ACTUAL TARGET