VIDEO
INSTRUMENT
GRADING

BRAD ANDERSON
LIVESTOCK SUPPLY MANAGER/GENERAL MANAGER
MOUNTAIN STATES LAMB AND VEAL
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
## COMPARISON

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<th>Yeild Grade 1</th>
<th>USDA</th>
<th>VIG</th>
<th>CALCULATED</th>
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<td>1%</td>
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<td>Yeild Grade 2</td>
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HORIZON

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