

Beef Grading: Quality

Quality Grade

grade assigned to a heterogeneous group of palatability carcasses; sorts them into a homogenous group

Maturity Grade

separates carcasses by age

A Maturity

range from nine months to 30 months

B Maturity

range from 30 months to 42 months

C Maturity

range from 42 months to 72 months

D Maturity

range from 72 months to 96 months

E Maturity

carcasses over 96 months old

Ossification

process of cartilage turning into bone and is evaluated for age of beef carcasses in the top three cartilaginous buttons of the thoracic vertebrae

Lean Maturity

evaluation of the color, texture and firmness of a ribeye

Marbling

intramuscular fat