

Name _____
Animal ID _____
Date _____

Advanced Meats Live Beef Evaluation

Live Weight _____

Price/ CWT _____

Estimated Dressing Percentage _____

Sex Class _____

PYG _____

Adj. PYG _____

Ribeye Area _____ -11.0 X .33 _____ Base: 11.0 in²

KPH _____ +/- 1 for every .5 % _____ Base: 3.5 %

HCW _____ -600 X.004 _____ Base: 600 lbs

Yield Grade _____

Quality

Lean maturity _____

Bone maturity _____

Overall maturity _____

Marbling Score _____

Quality Grade _____