BEEF QUALITY GRADING

Contestant name _____

Score _____

MONTANA STATE UNIVERSITY EXTENSION

Maturity	Marbling	Carcass Number	PRIME			CHOICE			SELECT			STANDARD			COMMERCIAL			UTILITY		
			H	A	L	H	A	L	H	A	L	H	A	L	H	A	L	H	A	L
		1																		
		2																		
		3																		
		4																		
		5																		

H=High
A=Average
L=Low

GROUP: J I H G F E D C B A

300 200 100 90 80 70 60 50 40 30 20 10

9 8 7 6 5 4 3 2 1

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			H	A	L	H	A	L	H	A	L	H	A	L	H	A	L	H	A	L
		1																		
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			H	A	L	H	A	L	H	A	L	H	A	L	H	A	L	H	A	L
		1																		
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		1																		
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		1																		
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		1																		
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