

Relationship Between Marbling, Maturity, and Carcass Quality Grade*

Maturity**

Degrees of Marbling	A***	B	C	D	E
VERY ABUNDANT					
ABUNDANT	PRIME				
MODERATELY ABUNDANT				COMMERCIAL	
SLIGHTLY ABUNDANT	Moderately Firm	Firm			Firm
MODERATE	CHOICE		Slightly Firm		
MODEST	Slightly Soft	Slightly Firm			
SMALL				UTILITY	
SLIGHT	SELECT Moderately Soft		Moderately Soft		Slightly Firm
TRACES	STANDARD		Moderately Soft		Soft and Slightly Watery
PRACTICALLY DEVOID	Soft		Soft Watery	CUTTER	

* Assumes that firmness of lean is comparably developed with the degree of marbling and that the carcass is not a "dark cutter."

** Maturity increases from left to right (A through E).

*** The A maturity portion of the Figure is the only portion applicable to bullock carcasses.

Figure 1