



MARBLING (%IMF)

and its value in the market.

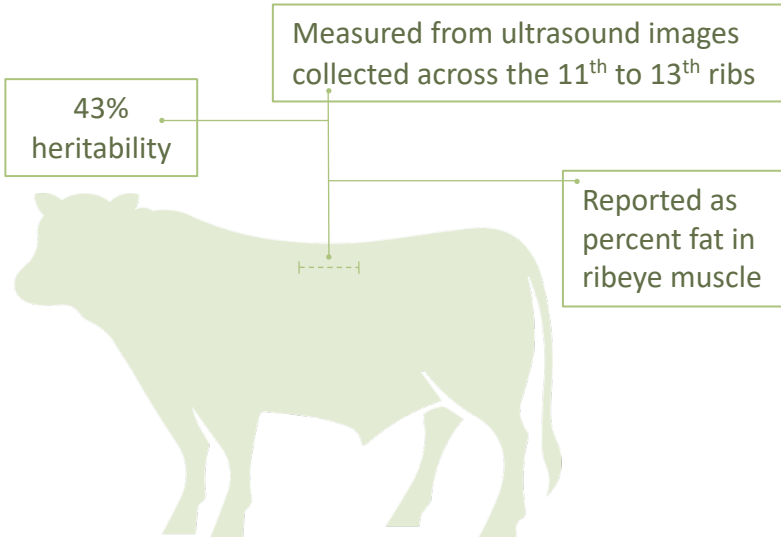


MARBLING IS THE FAT STREAKS WITHIN THE MUSCLE TISSUE

**INFLUENCING
TENDERNESS, JUICINESS,
AND FLAVOUR**



Thompson, 2004

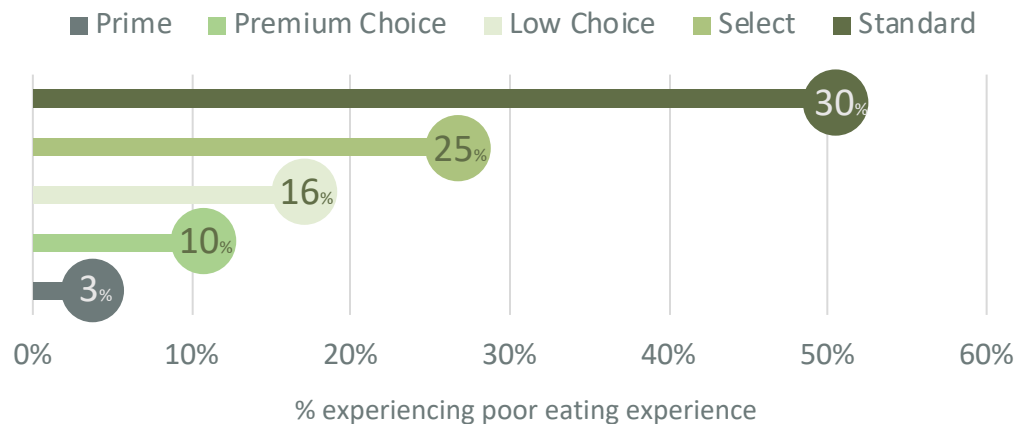


Marston et al., 1999; Iowa State University

QUALITY GRADE RELATIVE TO %IMF ULTRASOUND SCORE

| %IMF Score | CDN Quality Grade |
|------------|-------------------|
| <3.9 | A |
| 4.0-4.9 | AA |
| 5.0-9.7 | AAA |
| 9.8+ | Prime |

HIGHER %IMF = BETTER EATING EXPERIENCE



Smith et al., 1992; Huffins et al., 1993; George et al., 1997

\$25.25

IN OPPORTUNITY LOSSES PER ANIMAL



WITH REDUCED QUALITY GRADE DUE TO
INADEQUATE MARBLING.

2011 National Beef Quality Audit; McGrath, 2006

TRADEOFFS CORRELATED TO IMPROVED

MARBLING

CUTABILITY
FEED INTAKE
SUBCUTANEOUS FAT

RIBEYE AREA
YEARLING WEIGHT
LEANNESS



Gosey, 2003

Marbling is affected by:

BREED

Sex Genetics

Age DIET

Management

Harvest Date Weight

Cheng et al., 2015c