

## Relationship Between Marbling, Maturity, and Carcass Quality Grade\*

Degrees of Marbling		Maturity**					Degrees of Marbling	
		A***	B	C	D	E		
Abundant								Abundant
Moderately Abundant	<b>Prime</b>							Moderately Abundant
Slightly Abundant								Slightly Abundant
Moderate	<b>Choice</b>		<b>Commercial</b>					Moderate
Modest								Modest
Small								Small
Slight	<b>Select</b>			<b>Utility</b>				Slight
Traces						<b>Cutter</b>		Traces
Practically Devoid	<b>Standard</b>							Practically Devoid

\* 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.

USDA (1996) Standards for Grades of Slaughter Cattle and Standards for Grades of Carcass Beef.