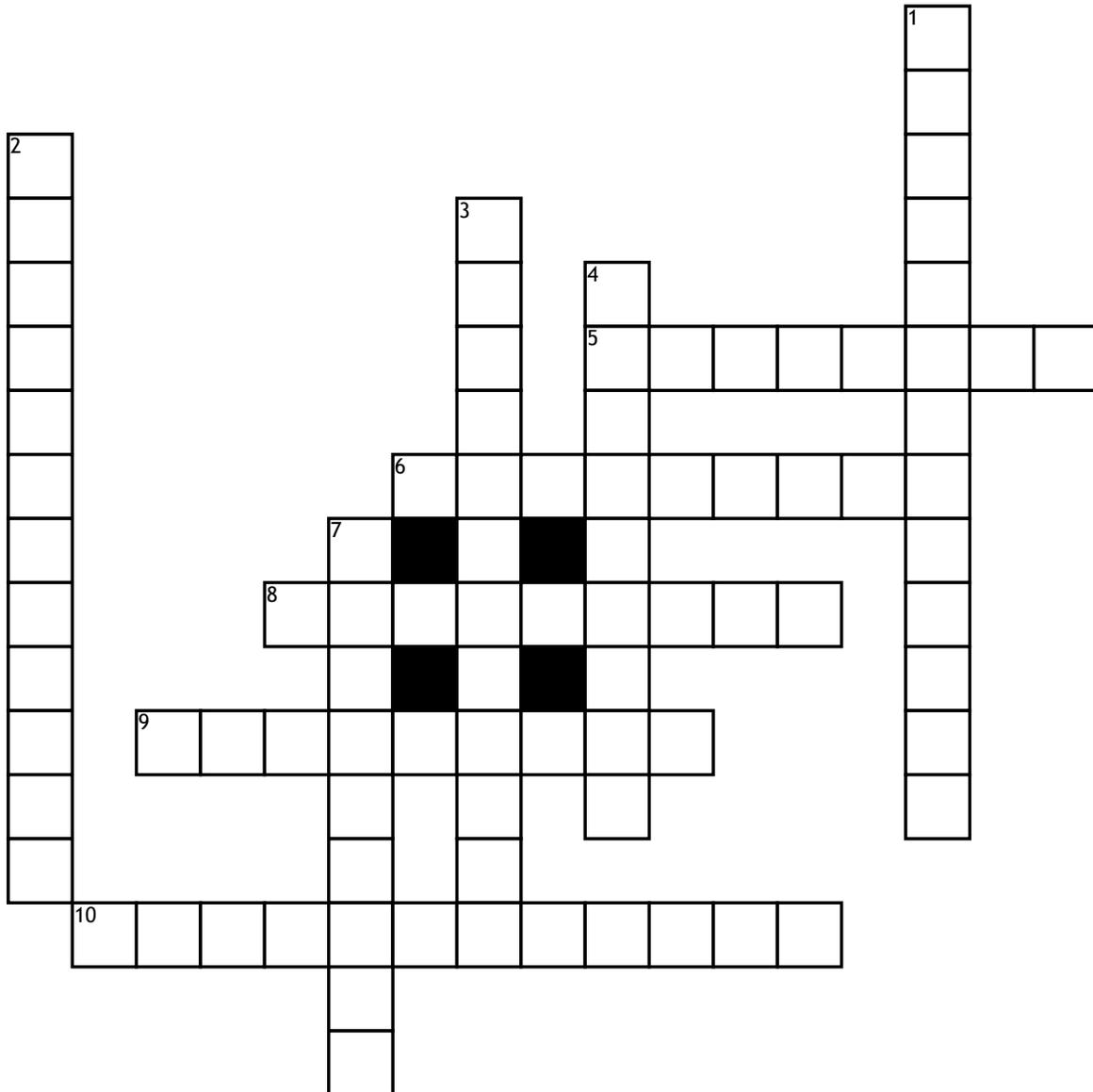


Name: _____

Date: _____

Beef Grading



Across

- 5. intramuscular fat
- 6. range from 42 months to 72 months
- 8. range from 72 months to 96 months
- 9. range from nine months to 30 months
- 10. grade assigned to a heterogeneous group of palatability carcasses; sorts them into a homogenous group

Down

- 1. separates carcasses by age
- 2. process of cartilage turning into bone and is evaluated for age of beef carcasses in the top three cartilaginous buttons of the thoracic vertebrae
- 3. evaluation of the color, texture and firmness of a ribeye
- 4. carcasses over 96 months old
- 7. range from 30 months to 42 months