

## Appendix D

### GRADING METHODS AND PROCEDURES

#### Location for Applying Grade Stamps for Bull Carcasses and Cuts (Option 3)

##### USDA Yield Grade 1-5 Class Identification

- ① Two required areas:  
loin and rib area 5 to 7 inches  
from Chine Bone.
- ② Six optional areas include  
heel, rump, inside round,  
knuckle, clod, and brisket.



**Note:** Bull must be class identified  
directly above each yield  
grade stamp.

Class (Bull)

