

## DESIRABLE FAT STREAKS WITHIN CUTS OF MEAT



Enhanced Flavor – Increased Tenderness – More Juiciness

Cheng et al., 2015

# MAXIMIZE PROFIT POTENTIAL \$ PRIME CERTIFIED ANGUS BEEF 90% AAA 60% A 25%

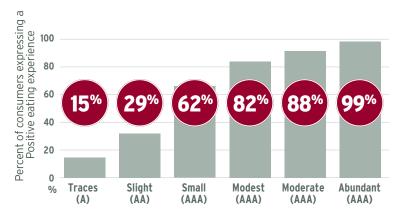
Inadequate marbling = \$25.25 lost per animal

National Beef Quality Audit, 2011

## TRADEOFFS TO SELECTING MARBLING

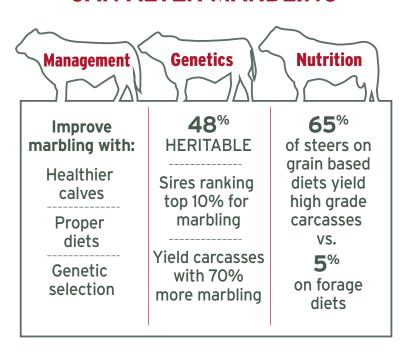
GREATER % PROFIT HIGHER QUALITY GRADE IMPROVED CONSUMER SATISFACTION REDUCED
YEARLING WEIGHT
DECREASED
YIELD GRADE
GREATER
EXTERNAL FAT
LOWER
EFFICIENCY

#### MARBLING IMPROVES CONSUMER SATISFACTION



Colorado State University

#### NUTRITION & MANAGEMENT CAN ALTER MARBLING



Williams et al., 1983; Maddock, 2013

