There are four factors used in calculating Yield Grade.

1. BackFat (BF)
2. Hot Carcass Weight (HCW)
3. Ribeye Area (REA)
4. Kidney, Pelvic, Heart Fat (KPH)

Calculation for Yield Grade:	Example:
1) Determine Preliminary Yield Grade: • Measure Back Fat at 12th-13th Rib BackFat PYG .10 2.25 • For every .10 BF, adjust PYG +/- .25	• BackFat = .40 in • .40 - .10 = .30 • .60 / .10 = 3 • 3 x .25 = 0.75 • 2.25 + 0.75 = 3.00 PYG
2) Adjust for Hot Carcass Weight (HCW) • Actual HCW - 600 lbs Adjusted HCW x .004 = HCW adjustment (larger HCW results in Yield Grade penalty)	• HCW = 745 • 745 – 600 = 145 • 145 x .004 = 0.58 • HCW Adj. = 0.58
3) Ribeye Area (REA) Adjustment • Actual REA - 11 in^2 Adjusted REA x -0.3 = REA adjustment (smaller ribeyes result in Yield Grade penalty)	• REA = 14.3 in^2 • 14.3 – 11.0 = 3.3 • 3.3 x -0.3 = -0.99 • REA Adj. = -0.99
4) Kidney, Pelvic, Heart (KPH) fat adjustment • Estimate % KPH • % KPH - 3.50% Adj KPH • for each 0.25% adj. KPH, adjust PYG +/- 0.05 (higher than 3.50% KPH results in Yield Grade penalty)	• % KPH estimate = 2.50% • 2.50 – 3.50 = -1.00 • -1.00 / 0.25 = -4 • -4 x .05 = 0.2 • KPH Adj. = -0.2
5) Calculate Yield Grade PYG +/- HCW Adjustment +/- REA Adjustment +/- KPH Adjustment = Yield Grade (YG)	3.00 + 0.58 - 0.99 - 0.20 = 2.39