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Cattle grading score card

The EUROP grid is a classification system used to categorize beef carcasses based on their shape and fat level, with the goal of determining the most suitable market for each type. To qualify, abattoirs in the UK or Europe must slaughter at least 150 cattle per week. There are two main grid variations: traditional and modified, which includes a 15-point grid that provides more detailed information. The classification system assesses conformation (E to P) and fat level (1 to 5), with some abattoirs also using Video Image Analysis (VIA) technology to classify carcasses. This allows for greater accuracy and potential financial benefits for the supply chain. The classification process for beef carcasses involves evaluating conformation and fat class to determine quality and suitability for slaughter. Various grading systems, including plus or minus values, are used to assess these factors. Several key classes have been identified, including: * Conformation O: indicating a strong, well-formed structure * Fat class 3: suggesting moderate marbling * Fat class 4H: indicating high marbling and quality * Conformation E: signifying an average or below-average structure When comparing beef carcasses, marketers consider factors such as weight and conformation to select the most desirable options. A scoring system used in some regions has been adopted, providing a standardized framework for evaluating carcasses.