

IGENITY[®] Result Key

for beef

Using the power of DNA, IGENITY helps you understand and manage the potential for animals to perform and transmit traits of economic importance. The comprehensive profile includes:

Carcass Composition

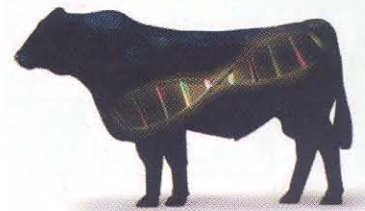
The IGENITY profile scores for Yield Grade, Hot Carcass Weight, Ribeye Area, and Backfat Thickness are calculated using multiple DNA markers that reflect the animal's genetic potential for these traits. These results provide a more complete picture of the Carcass Composition potential for an animal.

Carcass Quality

The IGENITY profile scores for Quality Grade and Marbling reflect extremely powerful multiple marker analyses which are indicative of an animal's potential for intramuscular fat deposition and Choice or better Quality Grade carcasses. The IGENITY profile for Quality Grade reflects the percent Choice or higher – so, on average, a pen of animals with a score of 10 would have 44.5% more animals grade Choice or better than a pen of animals with a score of 1. The IGENITY Marbling Scores translate to the 1 to 999 scale, where 400 represents low Choice.

The IGENITY Quality Grade and Marbling analyses are both powerful, but they are different in the application and interpretation of the results. The quality grade analysis shows the genetic potential for a group of cattle to grade Choice or better – key for marker assisted management in feedlots or retained ownership situations. The IGENITY Marbling score is useful in deciding between animals with similar marbling EPDs or ultrasound data.

The IGENITY Tenderness score represents animals' genetic potential for tenderness as measured by the Warner Bratzler shear force test, with 10 being the most tender and 1 the least tender.



Using the 1 to 10

The values listed in the chart below reflect the relative difference expected in animals compared to contemporaries with an IGENITY profile score of 1. Higher values are not necessarily better – it just means that the animal has the potential for more of that trait. Select the scores which are best for your animals and your operation.

IGENITY Result	Yield Grade	% Choice Based on Quality Grade	Ribeye Area in Square Inches	Hot Carcass Weight lbs.	Back Fat Thickness in Inches	USDA Marbling Score	Tenderness in lbs. of WBSF
10	1.17	53.7	2.12	44.6	0.231	96.0	-2.27
9	1.02	47.1	1.86	40.0	0.202	84.7	-1.95
8	0.90	41.2	1.63	34.8	0.177	74.0	-1.85
7	0.77	35.5	1.40	29.7	0.152	63.6	-1.54
6	0.65	29.7	1.17	24.9	0.128	53.2	-1.22
5	0.52	23.9	0.94	19.7	0.103	42.9	-1.13
4	0.40	18.1	0.71	15.0	0.079	32.5	-0.79
3	0.27	12.4	0.49	9.8	0.054	22.0	-0.42
2	0.15	6.6	0.26	4.7	0.029	11.3	-0.21
1	0	0	0	0	0	0	0