

Trait	Units	Description
Feed Efficiency	Dry Matter / Day (lbs)	Lower MVPs are favored for feed efficiency, which is measured as Net Feed Intake (NFI) in lbs. of dry matter per day.
Marbling	USDA Marbling Score	For most markets, higher MVPs are favored for marbling, which is reported in units of USDA marbling score.
Tenderness	Shear Force (lbs)	Lower MVPs are favored for tenderness, which is assessed in lbs. of force required to shear a piece of longissimus dorsi muscle, cooked to a standard protocol.
Palatability Index	Score Units	Palatability index scores rank animals in net genetic merit for marbling and tenderness (equal weighting), where values below 100 suggest marginal eating satisfaction, scores between 100 and 355 indicate acceptable palatability, and scores above 355 identify genetics for superior combinations of tenderness, juiciness and flavor.
Palatability Zone	Category	Palatability zones of marginal, acceptable and superior anticipated consumer eating experience are based on the ranges of Palatability Index scores provided above, and categorize animals according to variation in net genetic merit for marbling and tenderness described by the marker panel.
Homozygous Black	Genotype	The Homozygous Black test for coat color can be expressed in three possible forms - ED (Black), e (red), E+ (Wild Type). Animals with a wild genotype may be any color combination, depending on other genes that may or may not be present but which are not available in this report or test.