

VBG 2000

USDA approved



**automatic value determination
of beef carcasse
in the slaughter line**



Vision For You L.L.C.

370 West Anchor Drive
57049 Dakota Dunes, South Dakota
USA

phone: +1(605) 232 6024
fax: +1(605) 232 6011

mailto: info@vision-for-you.com
<http://www.vision-for-you.com>

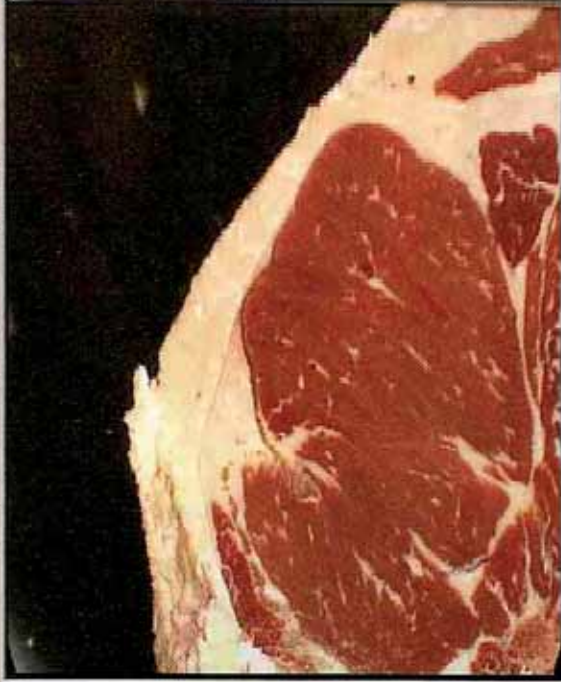
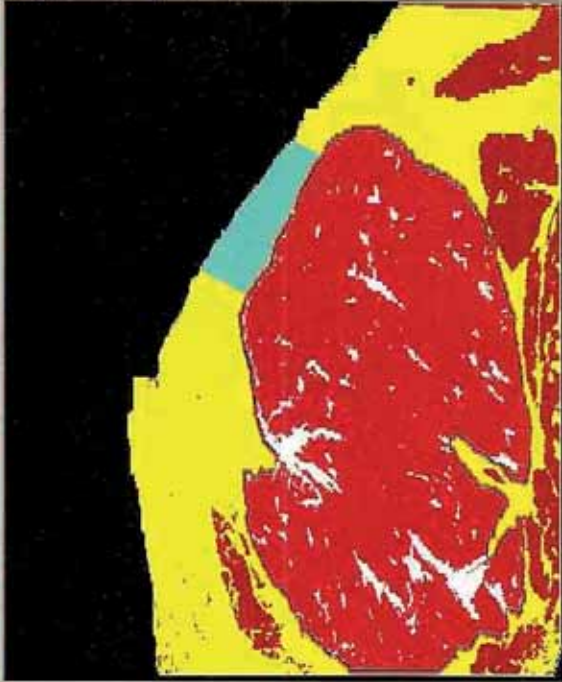
VBG 2000 - Beef Grading System

File Edit Macro Image Video Tools Options ID Reader Z

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91695 Camera 47

Weight: **835.0**
 Date: 05.04.07
 Time: 11:43:26
 REA: **13.35**
 YG: **3.16**
 Matr: **SI 80**
 PYG: **3.3**
 Lean%: **62.8%**
 Height: 151.3
 Broad: 78.9
 without weight

Image1  Image2 

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Menu-Mode

Main parameters, which are determined by the VBG2000

- + Marbling
- + Quality Grade
- + Yield Grade
- + Total Area
- + Fat/Meat rate and absolute areas
- + Hypodermic fat thickness (PYG)
- + Rib eye area
- + Rib eye height and width
- + Meat and fat color
- + **USDA approved**

VBG 2000 / Beef Grading System

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