

Quarterly Newsletter

we're so glad you're here!



Frosted Fields and Warm Hearts

Another successful harvest season has come to a close. Despite facing an exceptionally wet May followed by the driest September on record, most producers managed to tackle various challenges and achieve a commendable crop yield given the circumstances.

For those who delivered cattle to the plant this fall, you may have noticed our latest construction project. Work on our third carcass cooler and increased freezer capacity began in September, and as of now, progress is on track with the walls going up. Once completed in late 2025, this expansion will enable us to handle 700 head daily.

The cattle market remains a strong component of the commodity index. Even with sufficient market-ready numbers and record carcass weights, the fed cattle complex has held a robust position. This reflects the demand for high-quality beef in our inflationary economy, as consumers seek Upper Choice and Prime beef. In the long run, this demand is what will distinguish the upper Midwest in beef production. The combination of Northern genetic cattle and adequate corn results in a highly desirable product enjoyed around the globe.

As you restock your feedlots, please consider utilizing some form of risk management tool. The cost of entry into the cattle feeding industry is significantly high. Your success and profitability are vital for sustained business growth. Upper Iowa Beef continues to offer a forward contracting service for all beef producers, starting with increments of 30 head. This price assurance helps you know the price you'll receive at market time, similar to contracting grain at an elevator. This service has gained traction during volatile market periods. If you have questions about participation, please reach out to your buyer.

We look forward to seeing you at our Post Harvest Producer Summit on Thursday, December 5th, at the Lime Springs, Iowa Community Center. A Prime Rib dinner will be followed by an educational forum. This event reflects Upper Iowa Beef's commitment to providing added value to our suppliers. More meeting details can be found on Page 2.

Wishing you and your family a Merry Christmas and a successful 2025!

ATTENTION CATTLE PRODUCERS: NO RACTOPAMINE

Reminder! Upper Iowa Beef cannot accept any cattle that have been fed ractopamine in the ration. As a small company, Upper Iowa Beef strives to add value to all beef that enters and leaves our facility. One of the ways we do this is through export. Countries that we export to have strict regulations against accepting any products from animals that have been fed ractopamine.

Due to sensitivity issues, any ractopamine on your farm could contaminate cattle if fed through the same mixer. You have signed the producer affidavit stating that you are not feeding ractopamine, but if a change has occurred in your feeding program, please let your cattle buyer know.

Thank you for your cooperation; we appreciate your continued business with Upper Iowa Beef!



From Farm to Future:
Inspiring the Next Generation

As we look to the future of Upper Iowa Beef, we recognize the vital role that the next generation plays in sustaining our farms and communities. Bringing young people back to the farm is not just about passing down traditions; it's about fostering innovation and ensuring the longevity of our industry. We encourage you to share your experiences and knowledge with the youth in your families and communities, inspiring them to embrace the rewarding life of cattle farming.

In addition to nurturing the next generation, we are excited to announce job opportunities at Upper Iowa Beef! We are looking for passionate individuals who are eager to contribute to our mission and grow with us. Whether you're a seasoned professional or just starting out, there's a place for you on our team. See a few of our full-time and internship job openings below:

- **Cattle Procurement**
- **IT Technician**
- **Plant Maintenance Technician**
- **FSQA Technicians**
- **Purchasing & Warehouse Assistant**
- **Shipping Clerk**

Let's work together to build a brighter future for our farms and our families. If you know someone who might be interested in joining us, please reach out!

Thank you for your continued dedication to our industry.

Warm regards,
Upper Iowa Beef

You Are Invited!

FALL PRODUCER MEETING

Thursday December 5th

Su	Mo	Tu	We	Th	Fr	Sa
1	2	3	4	5	6	7

Location:

Lime Springs Community Center
201 Center St, Lime Springs, IA 52155

5:30 p.m. SOCIAL

6:00 p.m. PRIME RIB DINNER

7:00 p.m. PRODUCER SEMINAR

Guest Speaker: Don Close



In his three decades of professional experience, Don has been a licensed commodity broker, handled risk management and pricing for large cattle operations, managed a grain procurement program, and published market updates and outlooks for cattle and hogs. Don has conducted research on a wide range of topics including confinement cow/calf operations, dairy-beef crossbreeds, and development in international trade. Don earned his BS in agricultural economics from West Texas A&M.

RSVP by Tuesday, December 3rd to Jordan at (563) 566-2202 Ext 100
or by emailing reception@upperiowabeef.com

Enhancing Yield Grading Technology:

MEQ Camera Advantage

As you may know, beef carcasses on the rail are graded through both quality grading and yield grading. Quality grading is predicting the palatability of the lean that is associated with a carcass, mainly due to marbling within the meat. Whereas a yield grade is a prediction of a carcass' cutability, or in other words the amount of boneless, closely trimmed retail cuts that a carcass can provide.

Prior to the week of 10/14/2024, Upper Iowa Beef had been recording cattle yield grades solely based upon what is called a Preliminary Yield Grade (PYG). This is a measurement of rib fat thickness opposite the ribeye. Historically, this has given us a good indication of the fat yield of an animal. However, this measurement does not consider the amount of muscle that these animals may have, which proves to be a crucial factor for the whole picture of what a beef carcass has to offer.

This is where technology and the utilization of our new MEQ camera comes into play. This allows us to quickly and accurately capture images and more measurements such as Ribeye Area (REA) and Rib Fat/PYG. Utilizing these two measurements, Hot Carcass Weight (HCW), and % Kidney Pelvic Heart fat (KPH) has allowed us to fully calculate a yield grade based upon the USDA yield grade equation to more accurately estimate cutability from an individual beef carcass.

The equation we are utilizing is as follows:

USDA Yield Grade= 2.5 + (2.5 x Rib Fat measurement, inches) + (0.2 x % kidney, pelvic, and heart fat) +(0.0038 x Hot Carcass Weight, lbs) - (0.32 x ribeye area, square inches)

The USDA yield grade system utilizes a numeric scale of YG1 to YG5. A yield grade 1 is defined as having the highest cutability, with a high lean meat percentage and/or low percentage of fat cover. Whereas yield grade 5 is defined as having low cutability, either from low lean meat percentage and/or a high percentage of fat cover.

The only hypothetical 'flaw' with this equation is simply that it is a math equation. It has no boundary that says a carcass is over a YG 5 or less than a YG 1. So, when a YG is being calculated there is always a possibility that your cattle may yield higher than a YG5 or lower than a YG1. If you see this when looking at your settlement sheet reports, we want to assure you that there are no additional discounts or premiums to a carcass out of these boundaries. These carcasses will be rounded to the nearest YG if they are outside those boundaries. Check out the examples and calculations on the right for further details!



Rib Fat=0.4 inches
Ribeye Area=15.7 sq inches
HCW=929.4 lbs
KPH= 2.28%
Calculation= 2.5+(2.5 x 0.4 inches)
+ (0.2 x 2.28%) +(0.0038 x 929.4
lbs.) - (0.32 x 15.7 sq inches)
=2.5 → YG2



Rib Fat=0.6 inches
Ribeye Area=14 sq inches
HCW=896.2lbs
KPH= 3.46%
Calculation= 2.5+(2.5 x 0.6
inches) + (0.2 x3.46%) +(0.0038 x
896.2 lbs.) - (0.32 x 14 sq inches)
=3.3 → YG3



Rib Fat=0.8 inches
Ribeye Area=13.3 sq inches
HCW= 848 lbs
KPH= 3.82%
Calculation= 2.5+(2.5 x 0.8 inches)
+ (0.2 x3.82%) +(0.0038 x 848 lbs.)
-(0.32 x 13.3 sq inches)
=4.2 → Rounded to a YG4



Rib Fat=1.2 inches
Ribeye Area=9.4 sq inches
HCW=890.7 lbs
KPH= 4.87%
Calculation= 2.5+(2.5 x1.2 inches)
+ (0.2 x4.87%) +(0.0038 x 890.7
lbs.) -(0.32 x 9.4sq inches)
=6.8 → Rounded to a YG5

Tri-State Supreme:

Autumn marks the time for the introduction of newly weaned calves into the feedlot. This is an excellent opportunity to consider enrolling your recently placed cattle in the Tri-State Supreme Program. Each season, we expand the number of feedlots participating in the program. Enrolling in the program and tagging your cattle with our UIB Ear Tags makes the cattle owner eligible for enhanced grid premiums when marketed back to us.

For more information about the TSS program and to determine if it suits your operation, please reach out to Lincoln or Travis.

Risk Management:

Cattle feeding carries inherent risks. The current unpredictable market, combined with high feeder cattle prices, makes it essential to take every measure possible to mitigate downside risk and safeguard equity.

Upper Iowa Beef is pleased to provide appealing basis contracts for your fed cattle. We are witnessing a growing interest from producers who wish to secure their prices for future delivery. This option has been particularly favored by younger producers and their financial backers.

Contracts are available for any month within a 12-month period from the date of signing, with a minimum requirement of 30 head per contract.

For more information about this program, please reach out to Lincoln or Travis.

This is a friendly reminder that Upper Iowa Beef usually schedules cattle deliveries 2-3 weeks in advance. We may not be able to accommodate last-minute requests without sufficient notice. To ensure the timely marketing of your fed cattle, please reach out to your buyer ahead of time.

Perfect Pepper and Herb-Crusted Prime Rib

INGREDIENTS:

- 15 pounds bone-in ribeye roast
- 1/4 cup coarse cracked black pepper
- 3 tablespoons coarse kosher salt
- 2 tablespoons granulated garlic
- 1 tablespoon cornstarch
- 2 teaspoons dry rosemary
- 2 teaspoons dry oregano
- 2 teaspoons dry thyme leaves



INSTRUCTIONS:

- Combine pepper, salt, garlic, cornstarch, and dried herbs. Tie the prime rib roast every 1 1/2 to 2 inches with butcher's twine. Rub the entire roast with seasoning blend and refrigerate overnight, wrapped tightly in plastic wrap on a sheet pan.
- Preheat oven to 275° F. Place roast on a rack lined with foil in a shallow roasting pan, fat-side down. Roast, uncovered, for 120 minutes.
- Flip roast so that fat side is now up; discard foil. Insert an ovenproof meat thermometer into thickest part of the roast, avoiding bone or fat. Continue roasting approximately 1 hour. Look for 120-125° F on the thermometer.
- Rotate roasting pan and increase oven temperature to 450° F. Roast on high for 15 minutes to deepen crust. Final internal temperature should be 130-135° F when pulling from oven for a deep pink interior.
- Transfer roast to a cutting board and let rest 20 minutes before removing twine and carving.

Don't forget to support your local retail outlets that carry Upper Iowa Beef.