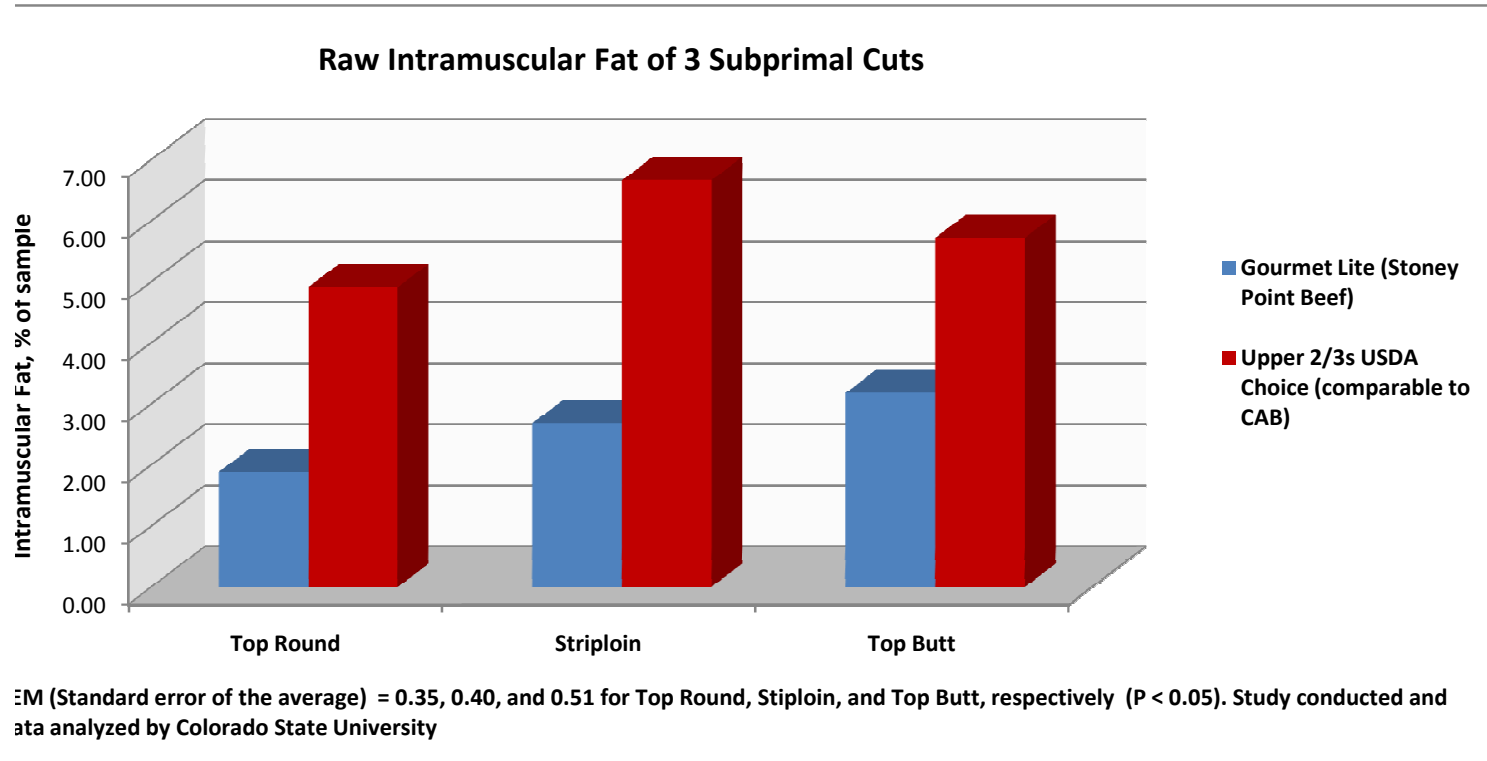


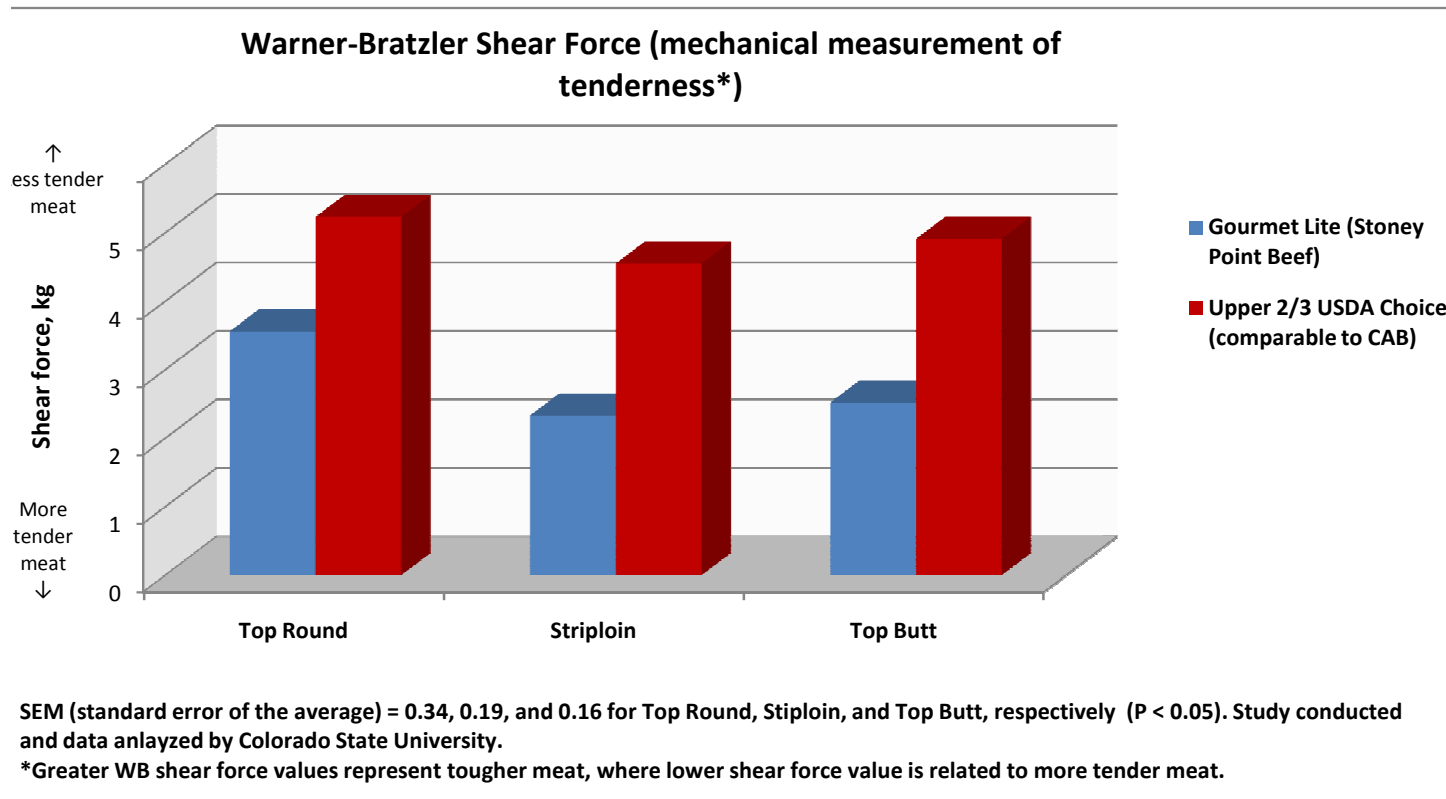
Stoney Point AgriCorp
Lean Tender Beef - Gourmet Lite

Cut	Gourmet Lite (Stoney Point Beef)	Upper 2/3s USDA Choice (comparable to CAB)	SEM
Top Round	1.88	4.91	0.35
Striploin	2.68	6.66	0.40
Top Butt	3.18	5.72	0.51



Stoney Point AgriCorp
Lean Tender Beef - Gourmet Lite

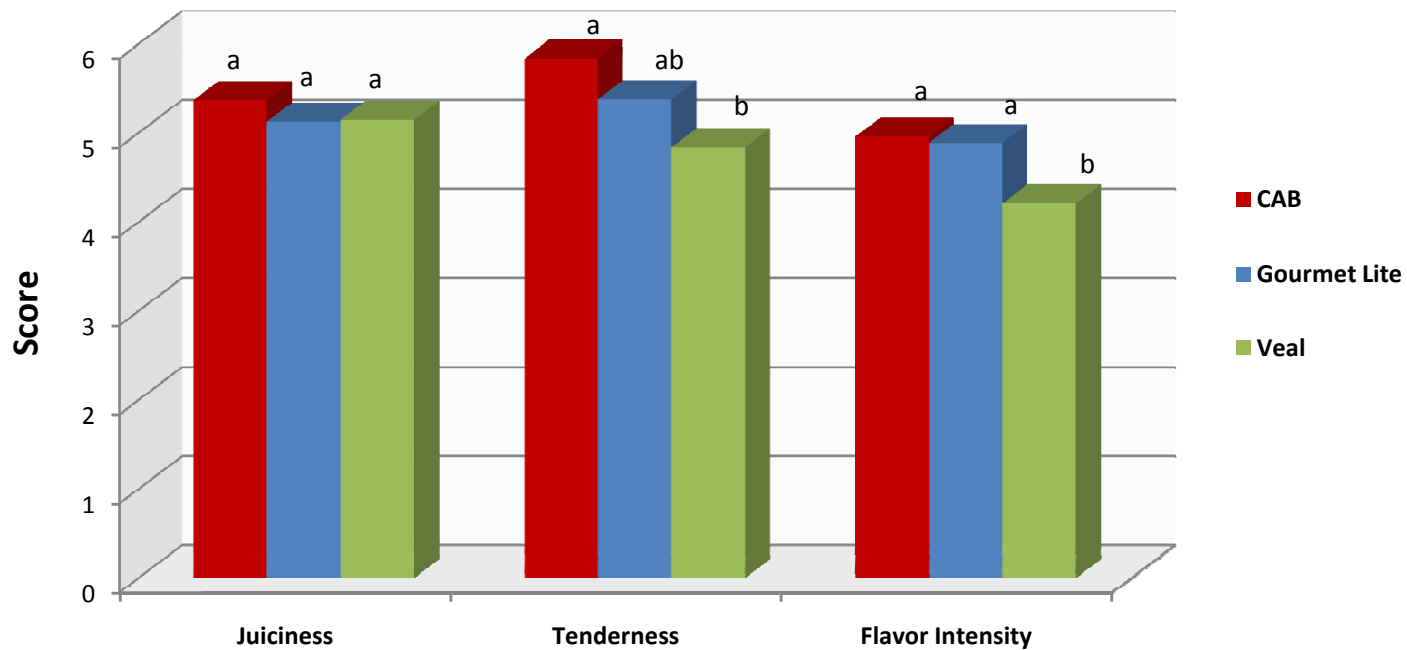
Cut	Gourmet Lite (Stoney Point Beef)	Upper 2/3 USDA Choice (comparable to CAB)	SEM
Top Round	3.56	5.23	0.34
Striploin	2.33	4.55	0.19
Top Butt	2.52	4.91	0.16



Stoney Point AgriCorp
Lean Tender Beef - Gourmet Lite

Attribute	CAB	Gourmet Lite	Veal	SEM	P-value
Juiciness	5.37	5.13	5.15	0.22	0.49
Tenderness	5.84	5.38	4.84	3.02	0.01
Flavor Intensity	4.96	4.89	4.21	2.11	0.01

Trained Sensory Panel Evaluations of CAB, Gourmet Lite, and Veal



Scores for juiciness such that 1 = extremely dry and 8 = extremely juicy; for tenderness such that 1 = extremely tough and 8 = extremely tender; and for flavor intensity such that 1 = extremely bland and 8 = extremely intense beef flavor. SEM (standard error of the average) = 0.22, 3.02, and 2.11 for juiciness, tenderness, and flavor intensity, respectively. Columns within category with uncommon letters differ ($P < 0.05$). Study conducted and data analyzed by Colorado State University.

Stoney Point AgriCorp
Lean Tender Beef - Gourmet Lite

Attribute	CAB	Gourmet Lite	Veal	SEM	P-value
Connective tissue	6.2	6.15	5.5	1.62	0.06

