

2021 Hardin County Carcass Show – Beef Carcasses

Rank	ID	BACK		REA	%KPH	YG	BTRC	Maturity	Marbling	QG	Price
		HCW	FAT								
1	292	860	0.3	15.5	2	1.9	56.9	A	mt50	ch+	250
2	840	895	0.2	16.1	2	1.6	57.8	A	sl60	se+	233

HCW = Hot Carcass Weight, lbs.

Back Fat = External fat measurement (inches)

REA = Ribeye Area (square inches)

KPH = Kidney Pelvic and Heart Fat (% internal fat)

YG = Yield Grade

BTRC = Boneless Trimmed Retail Cuts (saleable product)

Maturity: A = Young (youthful, < 30 mo.)

Marbling = sm =- small (low choice); mt – modest (average choice); md – moderate (high choice)

QG = Quality Grade (Maturity + Marbling)

Pr = prime; CH+ = top choice; CH- = low choice; Se+/- = Select

Price =

Overall value / 100 lbs.

**Ranked on Price - based on combination of Quality and Yield grades and % BTRC (BTRC used for tie breakers)*

2021 Hardin County - Lamb Carcasses

RANK	ID	HCW	Back Fat	REA	Wall	BTRC	YG
1	79	90	0.15	3.6	0.9	47.31	1.9
2	88	95	0.2	3.3	1.1	45.22	2.4

HCW = Hot Carcass Weight, lbs

Back fat = external fat between 10th/11th ribs

REA = Ribeye Area, in²

Body Wall = Thickness measurement (in)

YG = Yield Grade

BTRC% = Boneless Trimmed Retail Cuts (saleable product)

DQ = disqualified

**Ranked on BTRC, percent saleable product*

*Minimum back fat of 0.1 in. required

2021 Hardin County - Pork Carcasses

Rank	ID	HCW	Fat	LMA	Lean
1	315	180	0.6	8.1	57.49
2	309	185	0.7	9	57.48
3	349	180	0.8	7.8	54.56
4	317	185	0.7	7.1	54.39

HCW = Hot Carcass Weight, lbs.

Back Fat = External Fat Measurement (inches)

LMA = Loineye Measurement Area (square inches)

Lean, %: percent saleable product

DQ = disqualified

*Placed on highest lean %; indicative of saleable product

Back Fat: minimum of 0.4