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## 2023 Hardin County – Beef Carcasses

RANK	ID	HCW	BACK FAT	REA	KPH %	YG	BTRC	Maturity	Marbling	QG	Price
1	Reserve	865	0.4	14.6	2	2.6	55.63	A	sm30	ch-	243.7
2	Champion	860	0.5	14.6	2	2.7	55.07	A	sm80	ch-	243.7

HCW = Hot Carcass Weight, lbs.

Back Fat = External fat measurement (in.)

REA = Ribeye Area (in<sup>2</sup>)

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

YG = YG = Yield Grade ((1 (leanest/ most muscular) to 5 (fattest, wastiest/lightest muscled))

BTRC = Boneless Trimmed Retail Cuts (% saleable product)

Maturity: A = Young (youthful, < 30 mo.) to E (advanced maturity)

Marbling = sl – slight (select); sm =- small (low choice); mt – modest (average choice); md – moderate (high choice); slab = slightly abundant (low prime); ma - moderately abundant (avg. prime); and ab - abundant (high prime)

QG = Quality Grade (Maturity + Marbling)

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

Price = Overall value / 100 lbs.

DQ = disqualified

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

## 2023 Hardin County - Pork Carcasses

<b>RANK</b>	<b>TYPE</b>	<b>ID</b>	<b>HCW</b>	<b>Fat</b>	<b>LMA</b>	<b>Lean</b>
1	CHAMP BARROW	306	180	0.9	11.5	59.52
2	RES. BARROW	382	210	0.9	8	52.65
1	RES. GILT	4447	175	0.5	7	57.17
2	CHAMP GILT	7148	200	0.9	7.75	52.59

HCW = Hot Carcass Weight, lbs.

Back Fat = External Fat Measurement (inches) at 10<sup>th</sup> rib (in.)

LMA = Loineye Measurement Area (in<sup>2</sup>)

Lean, %: percent saleable product

DQ = disqualified

*\*Placed on highest lean %, indicative of estimated percent saleable product. LMA used for tiebreakers.  
Back Fat: minimum of 0.4 required needed to qualify.*

## 2023 Hardin County – Lamb Carcasses

<b>RANK</b>	<b>TYPE</b>	<b>ID</b>	<b>HCW</b>	<b>Back Fat</b>	<b>REA</b>	<b>Body Wall</b>	<b>BTRC %</b>	<b>YG</b>
1	RESERVE	45	90	0.15	4	1	47.94	1.90
2	CHAMPION	150	95	0.2	4	0.9	47.65	2.40

HCW = Hot Carcass Weight, lbs.

Back fat = external fat between 12<sup>th</sup> / 13<sup>th</sup> ribs (in.)

REA = Ribeye Area, in<sup>2</sup>

Body Wall = Thickness measurement (in.) at lower rib (5 in from center of backbone; include rib in measurement)

YG = Yield Grade ((1 (leanest/ most muscular) to 5 (fattest, wastiest/lightest muscled))

BTRC% = Boneless Trimmed Retail Cuts (% saleable product)

DQ = disqualified

*\*Lamb carcasses first ranked by YG (YG 1 – 5) then by BTRC% (highest to lowest)*

*\*Minimum back fat requirement: 0.1 in. needed to qualify.*

*\*A larger confirmation will beat a smaller framed (less confirmation) due to muscle to bone ratio.*