

Class 1: Beef Carcasses



















Class 2: Rounds







Chucks
-Crack
-Tenderloin
under Trimm
roll
Pork
Ba





Brisket
- Casing
- Trim
- Roll
- Pack





Class 3: Pork Center-cut Loins



1

2

3

4

































4H Beef Carcass Questions:

How many carcasses were eligible for a Top Choice Boxed Beef Program? 2

Which carcass was the highest cutability? 4

Which carcass combined quality and muscling to the lowest degree? 3

Between 1 and 2, which carcass had the larger ribeye? 1

Which carcass displayed yellow fat? 4

4H Pork Loin Questions:

1. Which loin would yield the highest percentage of closely trimmed retail cuts?
2. Which loin displayed the largest loineye?
3. Which loin was the wastiest?
4. Which loin manifested the highest quality blade face?
5. Which loin displayed the largest gluteus medius?

Rounds : 4 - 3 - 2 - 1

4 3	EZ Sup GM ↑%CTRC <u>gael Rnd F</u> REF KN DWL CS PCush MH SS	3 4	Marb
FE CS cod Beam		KN	
3 2	CP ↑M <u>gael Rnd F</u> KN Longer CS Marb Uniform Color SS	2 3	Wider CS PC
FE Cush Cod			
2 1	CGT ↑T Wider CS MH	1 2	Wider CS <u>gael</u> KN Cod Deep CS (Fat)
RF FE CS Cush heel			
1	Ack Shank? FATTEST		
RF FE CS Cush heel	Nar CS tap heel ↓ yield		

- 1 MD
- 2 MST
- 3 Select
- 4 Select

Intercollegiate Meat Judging Contest

Notes for Reasons

Contestant No. _____

Class Beef Carcasses

1st 1 2nd 2 3rd 4 4th 3

T

1

2

T RE, Lower Rib, Outside Round
loin edge, Rib, Chuck, KPH

M

M Ribeye, Fuller Sirloin, FF loin,
HM Rib, HV Chuck

Q GA marbling, Finer texture

Q Brighter color

CTM

T

2

4 * Grant cutability

T RE, Lower Rib, Outside Round,
SI, loin edge, Rib, Chuck, KPH

M

M RE, Round, Plumper cushion,
more prominent sirloin, FF loin
Rib, chuck, longer

Q

Q Eligible for Topchoice Boxed Beef
Program

↑^{to} marbling (choice vs. Select)
Brighter, finer texture

CTQ

T

4

3

T KPH

M

M RE, Round, Plumper cushion, sirloin
longer loin, Rib, chuck

Q brighter color

Q

CTM

3

Acknowledge: least KPH

Combined Q & M to ↓ degree

+

M

RE, Round
Flattest
cushion

Q

marbling
(USDA Select)
Dullest color

Pork Loin Officials

1 2 4 3
3 2 4

1 2	CGT - ↑% CTFC easily	2 1	
①	o blade face, back, upper & lower SLF ↓ seam fat both faces M ↑ 2° muscles blade face, ↑ GM	T X	M - ↑ <u>Leye</u> , HM back
②	↑ reddish pink color & ↑ mmt marbling both faces	Q X	
2 4	easily CGM - ↑ lean to bone ratio	4 2	
T	↓ Lower Rib, lower SLF, ↓ <u>kidney fat</u>	T X	
③	GAEL BF - ↑ <u>Leye</u> , DW fuller fleshed back ↑ GM in SL face	M X	④ finer textured blade face ↑ mmt marbling
Q X			finer-textured sirloin face
4 3	CGT - ↑% CTFC	3 4	
①	↓ o blade face - opp <u>Leye</u> , <u>back</u> ↓ upper & <u>LOWER</u> SLF ↓ seam fat BF	T	↓ kidney fat
M	GAEL SLF - ↑ <u>LD</u> + PM	M	fuller back (due to fat)
Q	<u>uniform</u> reddish-pink color SLF	Q X	
3	Acknowledgements: NONE	Nonetheless - FATTEST & wastiest	

T
most
o Blade face - esp opp Leye
o BACK
o Sirloin face - esp LOWER
↑ seam fat blade face

M
smallest
AEL SLF
↓ LD

Q
-