

2017 Hardin Co. Carcass Contest - Mt. Victory Meats

BEEF CARCASSES

ID	HCW	BACK FAT	REA	%KPH	YG	%BTRC	Maturity	Marbling	QG	Price	Rank	Fa
Brown Steer	910	0.4	16.4	2	2.1	56.79	A	sm50	ch-	\$ 242.00	1	Res. Champ. S
Black Steer	984	0.5	14.4	2.5	3.4	54.22	A	Mt20	ch+	\$ 239.40	2	Champ. Steer

PORK CARCASSES

ID	HCW	Back Fat	LMA	Lean	RANK	Fair
212	180	0.6	8.5	58.16	1	Champion Gilt
183	201	0.6	8.7	57.24	2	Res. Champ Gilt
46	200	0.9	9.5	55.21	1	Champ. Barrow
36	175	0.7	6.7	54.15	2	Res. Champ. Barrow

LAMB CARCASSES

ID	HCW	Fat	REA	Wall	BTRC	YG	%BTRC	RANK	Fair
33	83	0.2	3.3	1.1	46.244	2.4	43.544	1	Res. Champ Lamb
32	89	0.3	3.1	1.1	44.804	3.4	40.104	2	Champ. Lamb

GOAT CARCASSES

ID	HCW	Fat	REA	Wall	BTRC	YG	%BTRC	RANK	Fair
774	49	0.1	2.4	1	47.711	1.4	41.811	1	Champ. Goat
750	54	0.1	1.9	0.9	46.409	1.4	39.909	2	Res. Champ. Lamb

HCW = Hot Carcass Weight

Back Fat = amount of fat at the ribeye in inches

REA = Ribeye Area in square inches

% KPH = Percent Kidney, Pelvic, and Heart Fat

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

Marbling = fat within the ribeye, used to determine quality grade

QG = Quality Grade

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