

2012 Fond du Lac County Beef Carcass Evaluation

Last Name	First Name	ID	LIVE WEIGHT	CARCASS		LOIN MUSCLE		MATURETY	MARBLING	QUALITY GRADE	YIELD GRADE	DRESSING PERCENT	CARCASS GROUP	Carcass		Carcass Ribbon
				WEIGHT	BACKFAT	AREA	%KPH							Rank	Live RANK	
Falk	Brianna	4102	1365	936	0.45	15.5	2.5	A	Mt70	Ch0	2.72	0.686	1	1	Beef-B	Blue
Uttendorfer	Aly	4054	1355	774	0.35	12.0	2.0	A	Mt70	Ch0	2.88	0.561	1	2	Dairy-R	Blue
Bock	Katie	4089	1330	760	0.20	11.0	2.5	A	Mt20	Ch0	2.87	0.571	1	3	Dairy-P	Blue
Boelk	Mitchell	4067	1236	772	0.45	13.0	2.0	A	Sm70	Ch-	2.80	0.602	1	4	Beef-B	Blue
Zook	Jeremiah	4016	1210	744	0.40	12.8	2.0	A	Sm10	Ch-	2.63	0.615	1	5	Beef-R	Blue
Thyssen	Alexis	4087	1590	946	0.35	11.6	2.5	A	Slab40	Pr-	3.76	0.595	2	6	Dairy-R	Blue
Immel	Mitch	4079	1485	930	0.30	13.4	2.5	A	Mt60	Ch0	3.00	0.626	2	7	Cross-R	Blue
Mueller	Eli	4125	1405	814	0.20	11.0	2.5	A	Md20	Ch+	3.07	0.579	2	8	Cross-P	Blue
Gross	Katie	4071	1330	846	0.50	13.7	2.5	A	Mt60	Ch0	3.08	0.636	2	9	CH Beef	Red
Michels	Tyler	4078	1395	820	0.45	12.1	2.0	A	Mt20	Ch0	3.27	0.588	2	10	Cross-P	Red
Albrecht	Karissa	4101	1395	814	0.40	11.6	2.5	A	Mt70	Ch0	3.38	0.584	2	11	Dairy-B	Red
Bonlender	Dylan	4093	1310	880	0.40	11.3	2.5	A	Md80	Ch+	3.73	0.672	2	12	Cross-R	Red
Bennett	Joey	4028	1455	874	0.60	12.5	2.5	A	Mt80	Ch0	3.82	0.601	2	13	CH X	Red
Peterson	Paige	4057	1550	950	0.70	13.7	2.5	A	Md20	Ch+	3.98	0.568	2	14	Beef-R	Red
Achterberg	Joe	4033	1315	880	0.55	14.6	2.5	A	Sm30	Ch-	3.05	0.669	2	15	Beef-R	Red
Kindschuh	Kati	4027	1385	846	0.45	12.9	2.0	A	Sm80	Ch-	3.11	0.611	2	16	RCH X	Red
Timblin	Mason	4062	1228	726	0.60	12.5	2.0	A	Sm0	Ch-	3.16	0.687	2	17	Beef-W	White
Gross	Matthew	4069	1295	844	0.75	13.0	2.5	A	Sm50	Ch-	3.92	0.520	2	18	Beef-B	White
Justmann	Brooke	4110	1100	674	0.45	11.4	2.0	A	SI70	Se+	2.94	0.613	3	19	Beef-B	White
Peterson	Rollin	4056	1515	924	0.65	14.9	2.5	A	SI70	Se+	3.37	0.599	3	20	Beef-W	White
Achterberg	John	4034	1355	908	0.60	14.5	3.0	A	SI30	Se+	3.41	0.670	3	21	RCH Beef	White
Uttendorfer	Aryn	4053	1460	810	0.35	9.4	2.0	A	Mt50	Ch0	3.85	0.630	4	22	Dairy-R	White
Thyssen	Kara	4085	1530	920	0.50	11.6	2.5	A	Md70	Ch0	4.03	0.601	4	23	CH Dairy	White
Schumache	Brandon	4022	1485	888	0.45	11.0	3.0	A	Md20	Ch+	4.08	0.598	4	24	Dairy-W	White
Senn	Travis	4059	1390	850	0.55	11.0	2.5	A	Sm40	Ch-	4.09	0.538	4	25	Dairy-B	Pink
Scharf	Bethany	4024	1275	748	0.85	12.1	2.5	A	Sm0	Ch-	4.10	0.587	4	26	Beef-R	Pink
Loof	Brianna	4095	1330	822	0.65	11.3	2.5	A	Slab10	Pr-	4.13	0.618	4	27	Cross-W	Pink
Felten	Eric	4116	1445	826	0.40	9.6	3.0	A	Mt50	Ch0	4.17	0.572	4	28	RCH Dairy	Pink
Zimdars	Diana	4113	1415	876	0.55	10.2	2.5	A	Slab50	Pr-	4.44	0.619	4	29	Dairy-R	Pink
Hass	Cailyn	4081	1800	1066	0.50	11.8	2.5	A	Md40	Ch+	4.52	0.592	4	30	Dairy-R	Pink
Ziemer	Wyatt	4083	1510	966	0.60	11.0	2.5	A	Sm60	Ch-	4.65	0.640	4	31	Dairy-W	Pink
Ludtke	Matt	4018	1290	798	0.65	11.0	3.0	A	SI80	Se+	4.24	0.619	4	32	Beef-R	Pink

Maturity Codes:

A = Young Beef (less than 30 months)
 B = Intermediate Age Beef, still eligible for young grades
 C, D, E = Old Beef, eligible only for Commercial, Utility, etc.

Marbling Codes:

Ab = Abundant
 MAb = Moderate Abundant
 SIAb = Slightly Abundant
 Md = Moderate

Mt = Modest
 Sm = Small
 SI = Slight
 Tr = Traces

High Number is Better
 0 = Low
 100= High

Quality Codes:

Pr = Prime += high
 Ch = Choice o = average
 Sel = Select - = low
 Std = Standard

Carcass Groups:

1 = Ch - Pr & 1-2 5 = Sel+ & 3
 2 = Ch - Pr & 3.0 - 3.5 6 = Sel- & 1
 3 = Sel+ & 1 - 2 7 = Std. or 4 -
 4 = Ch - Pr & 3.6 - 3.9