

2015 BEEF CARCASS CONTEST

FOND DU LAC COUNTY

Exhibitor	Lot #	Live Weight	Hot Carcass Weight	Dress %	Adj. Fat (in.)	Rib Eye (sq. in.)	% KHP	Maturity	Marbling	USDA Grade		Live Merit	Carcass Ribbon	Rank	Comment	
										Quality	Yield					
Lindsey Achterberg	902	1350	830	61.5	0.1	14.2	3	A	SI	Ch-	1.96	Ch Beef	Blue	1		
Eric Schraufnagel	920	1275	760	59.6	0.2	11.7	3.5	A	Mst	Ch ⁰	2.84		Blue	2		
Mike O'Brien	930	1405	800	56.9	0.2	12.4	4	A	Sm	Ch-	2.87		Ch Dairy	Blue	3	
Mitchell Ludtke	910	1390	900	64.7	0.4	14.9	4	A	Mst	Ch ⁰	2.95			Blue	4	
Louis Schraufnagel	919	1525	840	55.1	0.2	12.3	3.5	A	Md	Ch+	2.96			Blue	5	
Jacob Falk	878	1300	800	61.5	0.4	12.7	3	A	Mst	Ch ⁰	3.08		Blue	6		
Rollin Petersen	886	1242	770	62.0	0.3	11.8	4.5	A	Sm	Ch-	3.30		Blue	7		
Matt Gross	899	1270	840	66.1	0.5	13.4	3.5	A	Mst	Ch ⁰	3.35	RCh Beef	Red	8		
Yitta Sina	882	1355	816	60.2	0.5	13.4	4	A	Md	Ch+	3.36		Red	9		
Jordan Shaw	4504	1425	820	57.5	0.4	12.4	4	A	Sm	Ch-	3.45		Red	10		
Zach Sina	883	1234	724	58.7	0.4	13.1	3.5	A	SI	Se+	2.76		Red	11		
Brianna Kissinger	889	1335	880	65.9	0.3	11.7	3.5	A	Mst	Ch ⁰	3.55		Red	12		
Angelina Mahloch-Zook	918	1360	770	56.6	0.3	9.6	3	A	Sm	Ch-	3.70		Red	13		
Paige Petersen	880	1400	860	61.4	0.5	12.8	4.5	A	Mst	Ch ⁰	3.82			White	14	
Karissa Albrecht	925	1340	800	59.7	0.4	9.9	3.5	A	Mst	Ch ⁰	4.07	White		15		
Aly Uttendorfer	891	1450	860	59.3	0.3	9.5	3	A	Sm	Ch-	4.08	White		16		
Matthew Ludtke	909	1230	790	64.2	0.5	10.6	4	A	Md	Ch+	4.16	White		17		
Brayden Kissinger	892	1415	930	65.7	0.4	11.1	3.5	A	Mst	Ch ⁰	4.18	White		18		
Autumn Loof	896	1550	940	60.6	0.4	11.2	3.5	A	Sab	Pr-	4.19	White		19		
Camryn Hass	907	1685	1000	59.3	0.4	11.6	4	A	Mst	Ch ⁰	4.39	RsCh Dairy		Pink	20	
Becca O'Brien	929	1365	810	59.3	0.3	8.4	4	A	SI	Se+	4.44		Pink	21		
Aryn Uttendorfer	894	1485	870	58.6	0.6	11.4	4	A	Mst	Ch ⁰	4.46		Pink	22		
Jake O'Brien	931	1565	904	57.8	0.5	10.2	3.5	A	Sm	Ch-	4.62		Pink	23		
Natalie Hettwer	876	1310	752	57.4	0.5	8.2	4.5	A	Md	Ch+	4.88		Pink	24		
Hailley Loof	895	1650	1040	63.0	0.6	9.8	4.5	A	Sm	Ch-	5.72		Pink	25		

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
 Mt = Modest
 High Number is Better
 0 = Low
 100 = High

MtAb = Moderate Abundant
 Sm = Small
 SI = Slight
 Tr = Traces

SIAb = Slightly Abundant
 Md = Moderate

Quality Codes:

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

Carcass Groups:

1 = Ch - Pr & 1-2
 2 = Ch - Pr & 3.0 - 3.5
 3 = Sel+ & 1 - 2
 4 = Ch - Pr & 3.6 - 3.9

5 = Sel+ & 3
 6 = Sel- & 1 - 3
 7 = Std. or 4 - 5