

2018 BEEF CARCASS EVALUATION DATA SHEET

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				
Abigail Eiche	FL 566	1190	720	60.5	0.20	11.9	3.0	A	Mst	Ch ⁰	2.5		Blue	1	
Mason Ludtke	FL 571	1290	770	59.7	0.15	12	3.0	A	Sm	Ch-	2.6		Blue	2	
Dakota Sisk	FL 551	1445	910	63.0	0.40	15.5	4.0	A	SI Ab	Pr ⁰	2.8		Blue	3	
Breya Pollack	FL 562	1230	766	62.3	0.35	12.4	3.0	A	Mod	Ch+	2.9		Blue	4	
Lindsey Achterberg	FL 447	1345	856	63.6	0.30	13.8	4.5	A	Sm	Ch-	3.0		Blue	5	
Ava Schrauth	FL 600	1575	955	60.6	0.35	14.3	3.0	A	Sm	Ch-	3.0	Rs Ch DairyX	Red	6	
Karissa Albrecht	FL 552	1320	803	60.8	0.25	11.4	3.0	A	Mst	Ch ⁰	3.1		Red	7	
Beverly Zook	FL445	1340	842	62.8	0.40	13.1	3.5	A	Mod	Ch+	3.2		Red	8	
Mitchell Ludtke	FL 573	1320	849	64.3	0.30	12	3.0	A	Mst	Ch ⁰	3.2		Red	9	
Mike O'Brien	FL 557	1630	1000	61.3	0.30	14.2	4.0	A	Mst	Ch ⁰	3.3		Red	10	
Natalie Hettwer	FL 432	1385	819	59.1	0.25	10.2	2.5	A	Sm	Ch-	3.5		Red	11	
Autumn Schrauth	FL 599	1570	990	63.1	0.30	12.4	3.0	A	Sm	Ch-	3.6	Ch Dairy Str	White	12	
Autumn Loof	FL 430	1370	824	60.1	0.30	9.6	3.0	A	Mst	Ch ⁰	3.9		White	13	
Yitta Sina	FL 550	1236	784	63.4	0.40	9.6	3.5	A	Sm	Ch-	4.1		White	14	
Briana Kissinger	FL 439	1260	819	65.0	0.50	10.4	3.0	A	Sm	Ch-	4.1	RsCh Beef	White	15	
Angelina Mahloch-Zook	FL 442	1520	946	62.2	0.70	14.4	4.5	A	ModAb	Pr-	4.1		White	16	
Mathew Ludtke	FL 572	1244	799	64.2	0.70	12.3	4.0	A	Mod	Ch+	4.2		White	17	
Meghan Becker	FL 426	1470	869	59.1	0.30	9.3	3.0	A	Mod	Ch+	4.2	Ch Dairy St	Pink	18	
Brayden Kissinger	FL 440	1455	893	61.4	0.30	10.1	4.0	A	Sm	Ch-	4.2		Pink	19	
Aryn Uttendorfer	FL 437	1455	898	61.7	0.40	10.3	3.0	A	Mst	Ch ⁰	4.2		Pink	20	
Sloan Averbeck	FL 561	1260	772	61.3	0.40	9.1	3.5	A	Sm	Ch-	4.2		Pink	21	
Becca O'Brien	FL 558	1620	993	61.3	0.50	11.6	3.5	A	Mod	Ch+	4.5		Pink	22	
Ajay Hettwer	FL 431	1475	903	61.2	0.45	8.9	3.5	A	SI Ab	Pr ⁰	4.9		Pink	23	

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
 MtAb = Moderate Abundant Sm = Small 0 = Low
 SIAb = Slightly Abundant SI = Slight 100= High
 Md = Moderate Tr = Traces

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 - 3.9 6 = Sel- & 1 - 3
 3 = Sel+ & 1 - 2 7 = Std. or 4 - 5
 4 = Ch - Pr 4.0 and up