

2018 LAMB CARCASS EVALUATION DATA SHEET

FOND DU LAC COUNTY

Exhibitor	Lot #	Live Weight	Hot Carcass Weight	Dress %	Rib Eye (sq. in.)	Leg Score	Fat Thick (in.)	Body Wall (in.)	USDA Grade Quality	Yield	BCTRC*	Carcass Index	Live Merit	Carcass Rank	Carcass Ribbon
Danielle Robinson	1822	141	82	58.2	3.6	12	0.15	0.8	Ch ⁰	1.9	48.34	88.10	Rs Gr Ch	1	Blue
Courtlyn Hansen	1836	124	73	58.9	2.8	12	0.1	0.7	Ch-	1.4	47.71	86.40		2	Blue
Raelyn Hansen	1816	156	94	60.3	3.3	12	0.2	0.9	Pr-	2.4	46.02	78.20		3	Red
Marissa Kottke	3349	132	76	57.6	2.9	13	0.3	0.7	Ch+	3.4	46.83	77.80	RsChWthr	4	Red
Ebrielle Thoma-Loehrke	526/1839	120	72	60.0	2.8	14	0.2	1.0	Ch ⁰	2.4	46.30	77.60		5	White
Alexandria Fauska	3254	153	88	57.5	3.1	13	0.2	1.0	Ch+	2.4	45.68	76.40		6	White
Brendan Hartwig	2251	139	83	59.7	2.9	12	0.3	0.9	Pr-	3.4	45.53	71.40		7	Pink
Liz Wetzel	48	156	95	60.9	3.2	14	0.4	1.1	Pr ⁰	4.4	44.11	65.00		8	Pink

*BCTRC = Boneless Closest Trimmed Retail Cuts

Leg Scores - Muscling

- 14 = Superior
- 13 = Above average
- 12 = Average
- 11 = Below Average
- 10 = Inferior

Quality Grades

- Pr = Prime
- Ch = Choice
- Gd = Good
- Ch + = High Choice
- Ch o = Average Choice
- Ch - = Low Choice

Yield Grades

Lower numerical scores = leaner carcasses (YG 1.5-3.5)

Higher numerical scores = fatter carcasses (YG 3.6-5.5)