

LAMB CARCASS EVALUATION DATA SHEET

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*	Carc. Index	Live Merit	Carcass Rank	Carcass Ribbon
<small>last name</small> Hansen <small>first name</small> Raelynn	1786	140	90	64.3	4.00	13	0.15	1	Ch-	1.9	47.94	87.50		1	CH
Thoma-Loehrke Ebbi	1808	145	92	63.4	4.10	13	0.15	1.05	Ch0	1.9	47.84	87.10		2	RCH
Kottke Marisa	1781	132	81	61.4	3.70	13	0.22	0.9	Ch-	2.6	48.01	84.80		3	Blue
Boelk Hanna	1767	147	88	59.9	2.90	14	0.12	0.7	Ch-	1.6	46.60	85.40		4	Red
Hansen Courtlyn	1785	139	87	62.6	3.50	12	0.15	0.9	Ch-	1.9	47.32	84.10		5	Red
Hartwig Brenden	1531	164	106	64.6	4.10	14	0.22	1	Ch-	2.6	46.52	82.80		6	Red
Kurth Michael	1814	142	92	64.8	3.20	13	0.15	0.9	Ch-	1.9	46.16	81.10		7	White
Boelk Anthony	1766	146	87	59.6	3.20	14	0.20	0.95	Ch0	2.4	46.19	79.60		8	White
Hartwig Elisha	1533	153	91	59.5	3.20	14	0.20	1	Ch+	2.4	45.67	77.80		9	White
Kottke Megan	1778	151	97	64.2	3.50	14	0.18	1.3	Ch0	2.2	44.93	74.60		10	Pink
Wickman Hailey	1752	129	78	60.5	2.90	12	0.15	0.65	Ch+	1.9	47.49	84.90		11	Pink
Wickman Paige	1810	109	58	53.2	2.70	12	0.08	0.45	Ch-	1.2	49.71	94.40		12	Pink

*BCTRC = Boneless Closely 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

Index:

Based on:
 1. Yield Grade
 2. Size of loin eye & leg for carcass weight
 3. Body Wall thickness

Yield Grades

Lower numerical scores = leaner carcasses (YG 1.5-3.0)
 Higher numerical scores = fatter carcasses (YG 3.1-5.5)

BCTRC

Based on:
 1. Carcass Wt.
 2. 12th rib fat thickness
 3. Body Wall thickness
 4. Ribeye Area