

2019 BEEF CARCASS EVALUATION

(1st=Blue, 2nd=Red, 3rd=White, 4th=Pink)

Beef									
Exhibitor	Tag/ID	Live Wt	HCW	Backfat	LMA	%KPH	QG	YG	Rank
Hailie Anderson	142	1263	616	0.30	13.80	2.5	P	1.67	1
Jaci Kunde	148	1084	703	0.30	13.10	2	Ch-	2.13	2
Parker Besaw	155	1307	708	0.40	13.90	2.5	Ch-	2.24	3
Hunter Kobussen	172	1042	612	0.30	11.00	1.5	Ch+	2.36	4
Cal Volp	159	1109	704	0.30	12.40	2	Ch-	2.36	5
Kaden Besaw	156	1328	788	0.30	12.30	2	Ch-	2.71	6
Caroline Magnuson	166	1405	864	0.50	12.80	2.5	Ch	3.44	7
Callahan Magnuson	161	1424	896	0.60	11.40	2	Ch	4.16	8
Carlton Magnuson	164	1501	912	0.60	11.80	2.5	Ch+	4.19	9
Colby Gibson	181	1240	764	0.50	12.00	2	Sel	3.21	10

Beef are placed by yield grade, lowest to highest. A steer must grade Choice - or higher to place in the blue ribbon group. Yield grade is determined by calculating rib eye area, backfat, hot carcass weight and %KHP into a formula.

A lower yielding steer means it is trimmer and has more muscle.

** A good rule of thumb for LMA (Loin Muscle Area)/REA Rib Eye Area) is for every 100 pounds of body weight, the LMA/REA should gain one square inch.

For example, a 1400 steer should have a 14 inch loin eye/rib eye.

QUALITY GRADE (QG) CODES	
PR	PRIME
CH	CHOICE (- low, + high)
SEL	SELECT
ST	STANDARD

Live Wt = Live Weight
HCW = Hot Carcass Weight
Backfat = 12th rib back fat
LMA = Loin Muscle Area/Ribeye Area
% KHP = Percent Kidney, Pelvic, Heart Fat
QG = Quality Grade
YG = Yield Grade
Dress % = Dressing Percentage