

## 2021 BEEF CARCASS EVALUATION

Exhibitor	Tag/ID	Live Wt	HCW	Backfat	LMA	%KPH	QG	YG	Rank
Hallie Anderson	248	1223	722	0.20	15.60	2	choice	1.15	1
Lily Anderson	246	1300	782	0.20	15.60	2	choice	1.38	2
Landon Miller	249	1504	866	0.30	14.40	2	choice	2.33	3
Luke Jackson	252	1519	918	0.30	14.30	2.5	choice +	2.66	4
Grace Lenz	262	1366	772	0.30	11.60	2	choice	2.87	5
Kaden Besaw	275	1456	798	0.30	11.70	2	choice +	2.94	6
Ethan Albrecht	265	1729	1056	0.50	15.40	2.5	prime	3.33	7
Ava Wesenberg	291	1604	934	0.20	10.80	2	choice	3.49	8
Gavin Krueger	241	1500	884	0.50	12.50	2.5	choice +	3.61	9
Layne Bradley	288	1513	904	0.30	10.80	2.5	choice +	3.73	10
Collin Albrecht	267	1692	1032	0.30	11.60	2	prime	3.86	11
Levi Jackson	251	1374	846	0.50	11.20	2.5	choice +	3.88	12
Arial Hammerle	277	1669	980	0.40	11.00	2	choice	4.10	13
Carley Reinke	272	1354	842	1.00	12.30	3	choice	4.86	14
Brooklyn Duchatschek	287	1653	952	0.60	9.50	2	prime	4.98	15

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