

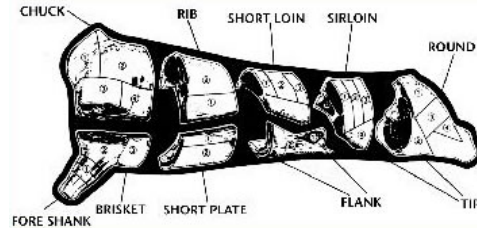
# Utah County Livestock Show Carcass Contest

The Utah County Fair Committee would like each show participant to take part in the carcass contest. As a committee we have put together a summary of how the carcass contest is evaluated for each species; Beef, Lamb and Hog.

## **BEEF :**

Evaluating the beef carcass starts with determining its dressing percentage. This is done by dividing the hot carcass weight by the live weight. (I.e. 744 lb. carcass/ 1200 lb live weight = 62% dressing percentage). Next, the quality and yield grades are determined. The quality is measured by the amount of marbling and age of the animal. The quality grades used for this contest are prime, choice, and select. Any thing under is used as ground. The yield grade is determined by measuring the back fat, rib eye area, kidney pelvic heart fat, and hot carcass weight. The quality and yield grades are used in determining the unit price for each primal cut.

After the quality and yield grades are determined, the hot carcass value is measured by multiplying the hot carcass weight and the current market price. (I.e. HCW 744 lbs x \$1.28/lb = \$952.32). The hot carcass is then processed into primal cuts: Chuck, Rib, Loin, Round, Brisket, Flank, Short Plate, and Shank. Each individual primal is weighed and the value determined by multiplying the market value by the weight of the primal. (I.e. 245 lbs chuck x \$0.92/lb = \$225.40 chuck value). The value of all primal cuts are added together to determine the total carcass value. This is used to determine the difference between total carcass value (primal cuts) and either live weight value or hot carcass weight value. This indicates how much return a packer would receive from purchasing the animal. Each individual beef carcass is ranked according to the value returned.

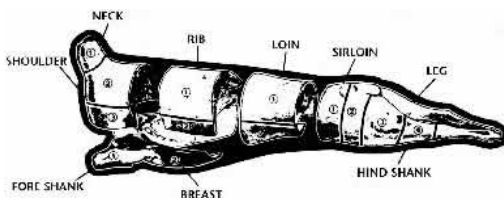


The beef carcass market value is determined by the National Daily Cattle and Beef Summary from; <http://www.ams.usda.gov>.

## **LAMB :**

Evaluating the lamb carcass starts with determining its dressing percentage. This is done by dividing the hot carcass weight by the live weight. (I.e. 70 lb. carcass/ 125 lb live weight = 56% dressing percentage). Next, the quality grade is determined by measuring the amount of fat, loin eye, and age of the animal. The quality grades used for this contest are prime and choice. The quality grades are used in determining the unit price for each primal cut.

After the quality grade is determined, the hot carcass value is measured by multiplying the hot carcass weight and the current market price. (I.e. HCW 70 lbs x \$1.80/lb = \$126.00). The hot carcass is then processed into primal cuts: Shoulder, Rib, Loin, Leg, Rack, Shank, and Trim.



Each individual primal is weighed and the value determined by multiplying the market value by the weight of the primal. (I.e. 6.95 lbs rack x \$4.30./lb = \$29.89 rack value). The value of all primal cuts are added together to determine the total carcass value. This is used to determine the difference between total carcass value (primal cuts) and either live weight value or hot carcass weight value. This indicates how much return a packer would receive from purchasing the animal. Each individual lamb carcass is ranked according to the value returned.

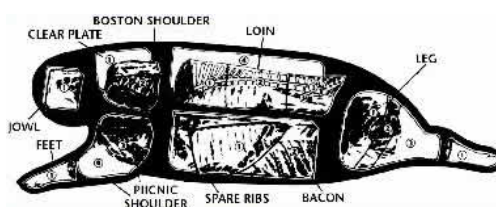
The lamb carcass market value is determined by the USDA lamb market and the primal cut value is determined from the Superior Lamb Pricing List from California.

## PORK :

Evaluating the hog carcass starts with determining its dressing percentage. This is done by dividing the hot carcass weight by the live weight. (I.e. 145 lb. carcass/ 225 lb live weight = 64% dressing percentage). Next, the quality grade is determined by measuring the amount of back fat and loin eye. The quality grades are used in determining the unit price value for hot carcass.

The hot carcass value is measured by multiplying the hot carcass weight and the current market price. The market price is determined by cross referencing the quality grade, back fat and loin eye area. The range for back fat is 0.4 to 1.4 and the loin eye area is 4.0 to 8.0. Carcasses that don't fall within this range are processed into ground pork (I.e. back fat 0.5, loin eye 7.75 = \$0.72/lb). The market value (\$0.72/lb) is multiplied by the hot carcass weight (145lbs). If Carcasses that are too small or too large will be docked using the USDA carcass weight differentials. The current market is accepting carcasses that range between 145 lbs and 225 lbs.

Then the hot carcass is processed into primal cuts: Shoulder, Ham, Loin, Sides, Ribs, Trim. Each individual primal is weighed and the value determined by multiplying the market value by the weight of the primal (I.e. 39.01 lbs ham x \$1.08./lb = \$42.23 ham value). The value of all primal cuts are added together to determine the total carcass value. This is used to determine the difference between total carcass value (primal cuts) and either live weight value or hot carcass weight value. This indicates how much return a packer would receive from purchasing the animal. Each individual hog carcass is ranked according to the value returned.



The hog carcass current unit prices are determined by the National Hog and Pork Summary from; <http://www.ams.usda.gov>.



PRIMAL COST/lbs				
Shoulder	Loin	Rib	Belly	Ham
0.75	1.05	1.00	0.85	0.80
0.75	1.05	1.00	0.85	0.80
0.75	1.05	1.00	0.85	0.80
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0.75	1.05	1.00	0.85	0.80
0.75	1.05	1.00	0.85	0.80
0.75	1.05	1.00	0.85	0.80
0.75	1.05	1.00	0.85	0.80
0.75	1.05	1.00	0.85	0.80
0.75	1.05	1.00	0.85	0.80
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0.75	1.05	1.00	0.85	0.80

TAG	CARCASS/lbs		Total	PRIMAL COST/lbs	TOTAL	RANK		FINAL RESULTS
#	Live Wt.	Live Price		Carcass Price \$	Value	Place	Ribbon	
1016	267	0.45	120.15	139.35	19.20		Blue	1st Place
1017	257	0.45	115.65	131.29	15.64		Blue	2nd Place
1018	260	0.45	117	134.50	17.50		Blue	3rd Place
1019	236	0.45	106.2	116.93	10.73		Blue	Blue Ribbon
1020	254	0.45	114.3	132.12	17.82		Blue	Red Ribbon
1028	278	0.45	125.1	146.07	20.97		Blue	
1030	254	0.45	114.3	128.87	14.57		Blue	
1127	297	0.45	133.65	154.75	21.10		Blue	
1128	281	0.45	126.45	144.41	17.96		Blue	
1130	260	0.45	117	135.94	18.94		Blue	
1180	249	0.45	112.05	120.45	8.40		Blue	
1211	302	0.45	135.9	157.26	21.36		Blue	
1212	278	0.45	125.1	145.42	20.32		Blue	
1237	290	0.45	130.5	138.99	8.49		Blue	
1415	283	0.45	127.35	148.93	21.58		Blue	
1423	300	0.45	135	149.27	14.27		Blue	
1480	265	0.45	119.25	144.52	25.27	2	Blue	
1481	296	0.45	133.2	136.06	2.85		Blue	
1745	248	0.45	111.6	119.77	8.16		Blue	
1830	266	0.45	119.7	139.92	20.22		Blue	
1839	255	0.45	114.75	134.21	19.46		Blue	
1964	298	0.45	134.1	141.32	7.22		Blue	
1974	283	0.45	127.35	139.31	11.96		Blue	
1984	275	0.45	123.75	134.00	10.25		Blue	
1988	268	0.45	120.6	139.20	18.60		Blue	
1993	275	0.45	123.75	146.06	22.31	3	Blue	
1996	271	0.45	121.95	137.14	15.19		Blue	
1997	272	0.45	122.4	138.67	16.27		Blue	
1998	315	0.45	141.75	172.43	30.68	1	Blue	

## UTAH COUNTY FAIR EXHIBITORS LIST

LAMB	TAG #	HOG	TAG #	BEEF	TAG #
Webb, Lindsey	1116	Liddiard, Garrick	1016	Liddiard, Garrick	687
Austin, Ashley	1117	McClain, Tyrell	1017	Jensen, Landan	695
Smith, Tommy	1118	Voorhess, Cameron	1018	Jensen, Shanae	696
Smith, Josh	1119	Voorhees, Brooke	1019	Ahlin, Brandon	896
Shepard, T.J.	1134	Voorhees, Tanner	1020	Beck, Leslie	916
Hallam, Kaitlin	1172	Laird, Shane	1028	Beck, T.J.	917
Hallam, Allison	1200	Shepard, Dillon	1030	Jarrett, Tanner	1354
Spencer, Brayden	1257	Morgan, Trevor	1127	Palmer, Morgan	1356
Cook, Christopher	1259	Morgan, Natasha	1128	Rasmussen, Tony	1557
Giffing, Jaynee	1260	Morgan, Tyler	1130	Gurney, Shauna	1562
Frampton, Kelsey	1266	Hallam, Kaitlin	1180	Bushman, Lindsey	1575
Campbell, Jessica	1267	Allred, Austin	1211	Mercer, Kimberly	1580
Blackhurst, Buck	1362	Allred, Dallin	1212	Pulham, Amanda	1600
Gowans, Raleigh	1366	Hallam, Allison	1237	Fisher, Madison	1663
Buek, Cameron	1370	Houston, Courtnie	1415	Fisher, Dawson	1664
Blackhurst, Ally	1371	Deuel, Preston	1423		
Blackhurst, Avery	1372	Ercanbrack, Austin	1480		
Houston, Courtnie	1477	Olson, Jennett	1481		
Giffing, Casey	1510	Grant, Torrie	1745		
Wardle, Weston	1547	Downs, Mason	1830		
Farr, Mackenzie	1558	Downs, Micala	1839		
Pulham, Amanda	1586	Jensen, Logan	1964		
Bangerter, Stephanie	1594	Jensen, Jarod	1974		
Johnson, Rachelle	1597	Jensen, Bradi Jo	1984		
Grant, Torrie	1711	Bushman, Sydney	1988		
Beck, TJ	1726	Houston, Madison	1993		
Beck, Leslie	1727	Nelson, Alyssa	1996		
McClain, Tyrell	1737	Lehmberg, Aubri	1997		
Thomas, Wylie	1846	Bushman, Lindsey	1998		
Reynolds, Shania	1850				
Johnson, Brooklyn	1857				
Johnson, Braxten	1858				
Bangerter, Catherine	1874				
Braithwaite, Josi	1875				
Farris, Amanda	1509				
Pyne, Blake	1910				
Trevort, Weston	1916				
Pyne, Tanner	1919				
Trevort, Matthew	1929				
Miller, Hailee	1937				
Phillip, Alexis	1939				
Goodman, Tyler	1946				
Heap, Garth	1961				
Jensen, Logan	1962				
Jensen, Jarod	1972				
Jensen, Bradi Jo	1982				