

## 2010 COCHISE COUNTY CARCASS EVALUATION DATA

### CARCASS STEERS

NAME	CLUB	TAG	LIVE WEIGHT	HCW	MARB. SCORE	QUAL. GRADE	COLOR	FIRM	TEXT	ADJ. FAT THCK.	REA	REA CWT	% KPH	YIELD GRADE	CARCASS VALUE	PLACING
Jessica Zamudio	Benson FFA	60472	1279	830	920	P10	6	6	6	0.45	16.4	1.98	3.0	2.13	\$165.06	Champion
Joey Simpson	Benson FFA	60450	1077	646	650	C40	5	6	6	0.2	14.4	2.23	3.0	1.45	\$162.55	Reserve
Robert Todd	Stewart District 4-H	54807	1435	868	700	C70	6	6	6	0.5	15.3	1.76	3.5	2.85	\$161.75	3-blue
Cory Thompson	Stewart District 4-H	60474	1509	913	600	C40	6	6	6	.07	14.5	1.59	2.0	3.48	\$158.86	4-red
Luke Todd	Stewart District 4-H	54936	1379	836	580	C20	6	6	6	.05	15.8	1.89	4.0	2.67	\$155.96	5-red
Jasen Bohlen	San Pedro Spirits 4H	60455	1114	656	600	C30	4	6	6	0.3	12.0	1.83	3.5	2.6	\$155.96	6-red
Tanner Hogue	Stewart District 4-H	60470	<b>992</b>	629	500	C00	5	6	6	0.3	12.8	2.03	3.0	2.14	\$156.38	NE-white
Chance Frazee	Stewart District 4-H	60469	1196	725	450	<b>S50</b>	6	6	6	0.35	16.4	2.26	2.5	1.38	\$154.28	NE-white
Alex DeWitt	Benson Aggies	60643	1185	673	450	<b>S50</b>	4	5	5	0.2	15	2.23	1.0	0.96	\$144.09	NE-white

### CARCASS LAMBS

NAMES	CLUB	TAG	LIVE WEIGHT	HCW	FLANK STREAK	QUAL. GRADE	ADJ FAT THICK.	BODY WALL THICK.	REA	% KP	Yield Grade	BTRC*	PLACING
Hannah Ryan	Benson FFA	60503	99	59.0	10	P90	0.15	0.5	2.5	1	1.9	48.66	Champion
Jarrett Carpenter	St. David 4-H	60720	124	74.5	7	P30	0.20	0.8	3.0	1	2.4	47.30	Reserve
Corey Person	Double Adobe 4-H	60621	117	61.5	6	P30	0.20	0.8	2.5	2	2.4	47.17	3-blue
Dayne Owen	San Pedro Trailblazers 4-H	60497	113	61.0	9	P80	0.20	0.7	2.3	1	2.4	47.08	4-blue
Hunter Bidegain	Stronghold 4-H	60528	102	58.5	6	P30	<b>0.30</b>	0.7	2.4	3	3.4	47.10	NE-white
Derek Carpenter	St. David 4-H	60724	128	73.0	8	P30	<b>0.30</b>	0.8	2.9	1	3.4	46.74	NE-white
Haylee Bidegain	Stronghold 4-H	60545	108	62.5	5	C90	<b>0.35</b>	0.9	2.7	3	3.9	46.57	NE-white
Jessica Zamudio	Benson FFA	60516	<b>142</b>	81.5	9	P80	0.2	1	3.1	1	2.4	46.25	NE-white

**CARCASS HOGS**

NAME	CLUB	TAG	LIVE WEIGHT	HCW	LENGTH	COLOR SCORE	MARB. SCORE	AVG FAT THICK.	FAT DEPTH	REA	%LEAN PORK	PLACING
Parker Hunt	Kansas Settlement	60689	245	167	>29.5	4	1	0.5	0.1	10.8	71.04	Champion
Britanie Keil	San Simon 4-H	60608	264	181	>29.5	4	1	0.5	0.3	11.8	70.75	Reserve
Jessica Zamudio	Benson FFA	60524	250	181	>29.5	3	1	0.8	0.4	8.1	61.53	3-blue
Dayne Owen	San Pedro Trailblazers	60479	265	190	>29.5	4	1	1.0	0.7	9.3	60.70	4-blue
Bryce Owen	San Pedro Trailblazers	60479	290	195	>29.5	3	3	1.0	0.6	8.2	59.27	5-red
Emily Addington	San Pedro Spirits 4-H	60697	273	190	>29.5	3	2	0.8	0.6	7.8	58.50	6-red
Ashley Bales	Stewart District 4-H	60537	257	176	>29.5	3	1	1.2	0.55	7.4	58.46	7-red
Val Allred	St. David 4-H	60480	267	174	>29.5	4	4	1.1	0.95	7.8	55.01	8-red
Ben Allred	St. David 4-H	60546	258	165	>29.5	4	4	1.3	1.3	6.4	<b>48.30</b>	NE-white

**CARCASS GOATS**

NAME	CLUB	TAG	LIVE WEIGHT	HCW	ADJ. FAT THICK.	BODY WALL THICK.	REA	%SBTP*	PLACING
Jessica Zamudio	Benson FFA	60502	71	33	0.05	0.4	2.1	61.38	Champion
Hannah Ryan	Benson FFA	60523	72	38.5	0.05	0.3	1.8	60.48	Reserve
Hazen Allred	San Pedro Trailblazers	60488	83	39.5	0.05	0.4	1.9	60.43	3-blue
Bryce Owen	San Pedro Trailblazers	60486	86	39.5	0.05	0.7	2.1	60.35	4-blue
Logan Fenn	Stronghold 4-H	60718	90	46.5	0.05	0.55	2.2	60.19	5-blue
Jarrett Carpenter	St. David 4-H	60711	74	39.5	0.05	0.65	1.9	60.04	6-blue
Val Allred	San Pedro Trailblazers	60476	77	38.5	0.05	0.55	1.6	59.69	7-blue
Christian Frazier	Benson Aggies 4-H	60587	70	36.5	0.05	0.5	1.5	59.74	8-blue
Kaycee Forsyth	Stronghold 4-H	60542	89	47	0.05	0.7	2	59.52	9-blue

\*Percent Semi-Boneless Trimmed Primals

## SUMMARY OF QUALIFICATIONS

### Qualification for Carcass Steer of Merit

Weight Limits	<b>MINIMUM</b>
Live Steer Weight	1,050 lbs.
Hot Carcass Weight	none

Ribeye Size: At least 1.6 sq. inches of ribeye per 100 lbs.

Yield Grade: Grade not to exceed 3.9.

Yield Grade =  $2.5 + (2.5)(\text{fat thick. 12th rib}) + (.0038)(\text{hot carcass wt.}) + (.2)(\%KPH) - (.32)(\text{ribeye area})$

Final Carcass Grade: Minimum of Select-70.

Steers will be placed on a value pricing system per 100 weight with premiums and discounts for yield & quality grade, and carcass weight.

### Qualifications for Carcass Lamb of Merit

Weight Limits	<b>MINIMUM</b>	<b>MAXIMUM</b>
Live Lamb Weight	90	135
Hot Carcass Weight	45	75
(Southdown & Cheviot)	40	70

Carcass Grade: Choice Minus      Maximum yield grade, 2.9.

Minimum fat thickness: 0.10, Maximum fat thickness: 0.25

0.05" is added to the fat thickness for each percent over 1% kidney and pelvic (KP) fat.

CUTABILITY- "Percent Boneless Trimmed Retail Cuts (BTRC)" is used to predict cutability.  $\%BCTRC = 49.936 - (0.0848 \times \text{hot carcass weight}) - (4.376 \times \text{adjusted fat thickness, 12}^{\text{th}} \text{ rib, in}) - (3.530 \times \text{body wall thickness, in}) + (2.456 \times \text{ribeye area, in}^2)$

### Qualifications for Carcass Goat of Merit

Weight Limits	<b>MINIMUM</b>	<b>MAXIMUM</b>
Live Weight	70 lbs.	120 lbs.
Hot Carcass Weight	30 lbs	65 lbs
Minimum adjusted fat thickness at 12 <sup>th</sup> rib:	0.05 inches	
Maximum fat thickness at 12 <sup>th</sup> rib:	0.20	

CUTABILITY- Estimated "Percent Semi-boneless Closely Trimmed Primals (leg, sirloin, loin, rack & shoulder)(SBTP)" will be used to predict cutability. The formula for SBTP is:

$\%SBTP = 60.69330 - (0.23174 \times \text{hot carcass weight}) + (1.96202 \times \text{ribeye area, in}^2) - (1.57832 \times \text{body wall thickness})$

Reduce the cutout percentage by .5% for each % of KP over 1%.

### Qualifications for Carcass Hog of Merit

Weight Limits	<b>MINIMUM</b>	<b>MAXIMUM</b>
Live Hog Weight	240 lbs.	300 lbs.
Hot Carcass Weight	160 lbs.	200 lbs.(head off)
Maximum back fat thickness at last rib -	1.1 inches	
Minimum Loin Eye Area:	4.5 square inches	
Minimum Length:	29.5 inches	
Color score:	greater than 1 and less than 6	
Belly at least 0.6 inches of thickness at any point		

Minimum of 55% fat-free lean based on 170 pound carcass

FFL% =

$[(88.307) - (.036 \times \text{HCW}) - (18.574 \times 10^{\text{th}} \text{ rib fat depth}) + (3.734 \times \text{REA})]$  divided by hot carcass weight & multiply by 100.