

2009 COCHISE COUNTY CARCASS EVALUATION DATA

CARCASS HOGS

NAME	CLUB	TAG	LIVE WEIGHT	HCW	LENGTH	COLOR SCORE	MARB. SCORE	AVG FAT THICK.	FAT DEPTH	REA	%LEAN PORK	PLACING
Sheldon Thomas	Benson FFA	54874	218	157	30	3	2	0.8	0.4	8.6	63.14	CHAMPION
Colton Morris	San Simon FFA	54829	264	186	32	2	<u>1</u>	0.6	0.2	10.1	68.01	NE - Red
Jarrett Carpenter	St. David 4-H	54717	223	158	29.5	4	<u>1</u>	0.1	0.6	10.5	65.11	NE - Red
Emily Addington	San Pedro Spirits 4-H	54854	265	183	32	3	<u>1</u>	0.7	0.3	9.2	65.00	NE - Red
Clary Cunningham	Stewart District 4-H	54755	262	182	32.5	4	<u>1</u>	0.7	0.3	9	64.58	NE - Red
Bryce Owen	San Pedro Trailblazers	54887	219	147	29.5	3	<u>1</u>	0.6	0.2	8	64.22	NE - Red
Ashley Bales	Stewart District 4-H	54806	268	191	34	3	<u>1</u>	0.7	0.2	8.3	63.95	NE - Red
Jessica Zamudio	Benson FFA	54812	273	196	32.5	3	<u>1</u>	0.8	0.3	8.8	63.85	NE - Red
Quentin Dunlap	Stewart District 4-H	54833	266	190	33.5	3	<u>1</u>	0.7	0.3	8.5	63.31	NE - Red
Joshua Collins	Rancho Sacatal 4H	54761	250	168	33	3	<u>1</u>	0.6	0.35	8	62.14	NE - Red
Taylor Drummond	San Pedro Trailblazers	54849	258	174	32	3	<u>1</u>	0.9	0.4	8.3	62.12	NE - Red
Dayne Owen	San Pedro Trailblazers	54832	275	176	31	3	<u>1</u>	1.3	0.6	9.2	61.87	NE - Red
Michael Rand	Willcox FFA	54779	242	161	33	3	5	1	0.9	5.5	<u>50.78</u>	NE - White

CARCASS GOATS

NAME	CLUB	TAG	LIVE WEIGHT	HCW	ADJ. FAT THICK.	BODY WALL THICK.	REA	%SBTP*	PLACING
Dayne Owen	San Pedro Trailblazers	54917	74	39	0.05	0.7	1.6	59.41	CHAMPION
Hazen Allred	San Pedro Trailblazers	54753	105	54	0.1	0.6	2.1	59.28	RESERVE
Jessica Zamudio	Benson FFA	54794	92	50	0.05	0.6	1.9	59.22	3 B
Hannah Ryan	Benson FFA	54756	75	45	0.05	1	1.9	59.02	4 B
Jarrett Carpenter	St. David 4-H	54711	92	53	0.1	0.75	1.9	58.73	5 B
Val Allred	San Pedro Trailblazers	54848	120	66	0.1	0.6	2.3	58.65	N/E - White
Grace Geoglein	St. David FFA	54922	119	68	0.1	0.9	2.7	58.79	N/E - White

*Percent Semi-Boneless Trimmed Primals

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
Chance Fraze	Stewart District 4-H	1825	1356	826	850	P20	5	6	6	0.3	15.3	1.85	3.5	2.19	\$147.06	CHAMPION
Jasen Bohlen	San Pedro Spirits 4H	1873	1379	815	500	C00	5	6	6	0.2	16.3	2.00	2	1.28	\$140.69	RESERVE
Cheyenne Keith	Benson FFA	1870	1387	860	510	C00	5	6	6	0.2	16.6	1.93	3.5	1.66	\$139.92	3 B
Cory Thompson	Stewart District 4-H	84	1566	894	580	C30	5	6	6	0.3	16.8	1.88	2.5	1.77	\$139.92	4 B
Haylee Bidegain	Stronghold 4-H	1832	1285	804	550	C20	5	6	6	0.35	14.4	1.79	3.5	2.52	\$137.96	5 B
Jessica Zamudio	Benson FFA	1843	1295	760	520	C10	5	6	6	0.5	13.6	1.79	2.5	2.79	\$137.96	6 B
Luke Todd	Stewart District 4-H	1834	1180	726	500	C00	5	6	6	0.4	12.3	1.69	3	2.92	\$137.92	7 B
Sylvalyn Simpson	Benson FFA	1851	1151	675	600	C30	6	6	6	0.5	11.7	1.73	2.5	3.07	\$137.00	8 B
Alex DeWitt	Benson Aggies	1878	1370	879	480	S80	5	6	6	0.2	17.1	1.95	2	1.27	\$134.32	9 B
Robert Todd	Stewart District 4-H	1835	1164	733	450	S50	6	5	5	0.2	15	2.05	2	1.39		N/E -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
Jessica Zamudio	Benson FFA	54800	97	57	750	P40	0.2	0.8	2.9	1	2.4	48.54	CHAMPION
Hannah Ryan	Benson FFA	54861	91	57	600	P10	0.2	0.9	2.5	1	2.4	47.20	RESERVE
Jarrett Carpenter	St. David 4-H	54715	110	69	900	P80	0.25	1	2.4	2	2.9	45.36	3 B

SUMMARY OF QUALIFICATIONS

Qualification for Carcass Steer of Merit

Weight Limits	MINIMUM	
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	MINIMUM	MAXIMUM
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	MINIMUM	MAXIMUM
Live Weight	70 lbs.	120 lbs.
Hot Carcass Weight	30 lbs	65 lbs

Minimum adjusted fat thickness at 12th rib: 0.05 inches

Maximum fat thickness at 12th 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:

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

Qualifications for Carcass Hog of Merit

Weight Limits	MINIMUM	MAXIMUM
Live Hog Weight	210 lbs.	280 lbs.
Hot Carcass Weight	140 lbs.	214 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

Marbling: greater than 1

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.

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