

2020 Auglaize County Carcass Show Beef Carcasses

Name	Class	ID	HCW	Back Fat	REA	%KPH	YG	% BTRC	Maturity	Marbling	QG	Price
Mack	Native	122	816	0.5	15.7	2	2.2	56.05	A	sl70	se+	243.2
Aufderhaar	Native	123	941	0.3	17.6	2	1.6	58.13	A	sl50	se+	242.55
Homan	Dairy	67	958	0.2	15	1.5	2.2	56.95	A	sm20	ch-	232.2
Pitts	Dairy	35	1011	0.6	12	1.5	4.4	52.22	A	md80	ch+	229.9

HCW = Hot Carcass Weight, lbs.

Back Fat = External fat measurement (inches)

REA = Ribeye Area (square inches)

KPH = Kidney Pelvic and Heart Fat (internal fat)

YG = Yield Grade

BTRC = Boneless Trimmed Retail Cuts (saleable product)

Maturity: A = Young (youthful)

QG = Quality Grade (Maturity + Marbling)

Pr = prime; CH+ = top choice; CH- = low choice; Se+/- = Select

Price = Overall value / 100 lbs.

**2020 Auglaize County Carcass Show
Lamb and Goat Carcasses**

NAME	ID	HCW	Fat	REA	Wall	YG	BTRC
Zwiebel	252	81	0.15	3	0.8	1.9	46.95
Snoke	235	88	0.2	2.8	1.2	2.4	44.24

HCW = Hot Carcass Weight, lbs

Back fat = external fat between 10th/11th ribs

REA = Ribeye Area, in²

Body Wall = Thickness measurement (in)

YG = Yield Grade

BTRC% = Boneless Trimmed Retail Cuts (saleable product)

**2020 Auglaize County
Pork Carcasses**

Name	ID	HCW	Back Fat	LMA	Lean, %
Fetter	198	160	0.4	7.25	60.01
Greve	74	201	0.8	9.5	56.26
Becher - gilt	87	197	0.8	8.5	54.93
Becher- barrow	87x	190	1.1	7.25	49.81

HCW = Hot Carcass Weight, lbs.

Back Fat = External Fat Measurement (inches)

LMA = Loineye Measurement Area (square inches)

Lean, %: percent saleable product