

2021 Auglaize County Carcass Show – Beef & Dairy Carcasses

RANK	STATUS	ID	HCW	BACK		REA	%KPH	YG	BTRC	Maturity	Marbling	QG	Price
				FAT									
1	Reserve Beef	34	832	0.4		15.3	2	2.1	56.27	A	sm60	ch-	244.2
2	Grand Beef	40	860	0.5		14.1	2	2.9	54.7	A	sm10	ch-	243.7
1	Reserve Dairy	28	963	0.5		11.7	2	4.0	52.53	A	md30	ch+	229.2
2	Grand Dairy	29	1000	0.4		12.5	1.5	3.6	53.79	A	md50	ch+	223.2

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, < 30 mo.)

Marbling = sm = small (low choice); mt – modest (average choice); md – moderate (high choice)

QG = Quality Grade (Maturity + Marbling)

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

Price =

Overall value / 100 lbs.

**Ranked on Price - based on combination of Quality and Yield grades and % BTRC (BTRC used for tie breakers)*

2021 Auglaize County Carcass Show Lamb & Goat Carcasses

	RANK	NAME	ID	HCW	Back Fat	REA	Body Wall	BTRC	YG
Reserve	1	Lamb	238	86	0.2	4.2	1	48.5	2.4
Champion	2	Lamb	268	93	0.2	4	0.8	48.1	2.4
Grand	1 – DQ	Goat	375	55	0.05	2.4	0.8	48.1	1
Reserve	2 – DQ	Goat	314	61	0.05	2.6	0.7	48.4	1
Grand – Dairy	1 – DQ	Goat	371	56	0.05	2.5	0.7	48.6	1
Reserve - Dairy	2 - DQ	Goat	452	40	0.05	2	0.5	49.4	1

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)

DQ = disqualified

**Ranked on BTRC, percent saleable product*

*Minimum back fat of 0.1 in. required

2021 Auglaize County Pork Carcasses

	ID	HCW	Fat	LMA	Lean	Color	Wetness	Firmness	Marbling	Quality
Grand										
Gilt	51	192	0.7	9.3	57.55	2	2	2	1	Acceptable
Res. Gilt	223	175	0.6	7.9	57.47	2	2	2	1	Acceptable
Grand	122	186	0.8	9.5	57.05	2	2	2	1	Acceptable
Reserve	136	192	1.1	8.1	51.11	2	2	2	2	Acceptable

HCW = Hot Carcass Weight, lbs.

Back Fat = External Fat Measurement (inches)

LMA = Loineye Measurement Area (square inches)

Lean, %: percent saleable product

DQ = disqualified

*Placed on highest lean %; indicative of saleable product

Back Fat: minimum of 0.4