Classes and Grading Officials

2021 Texas Tech Meat Judging Invitational Contest

March 27th & 28th

Class 1: Beef Carcasses   3-2-4-1   (6-5-3)

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Class 2: Pork Loin Chops   2-3-4-1   (6-5-3)

Class 3: Lamb Carcasses   2-1-3-4   (3-7-2)

Class 4: Short Loins

2-3-1-4   (6-3-5)

Class 4: Short Loins

Class 4: Short Loins

3

4

Class 4: Short Loins

Class 4: Short Loins
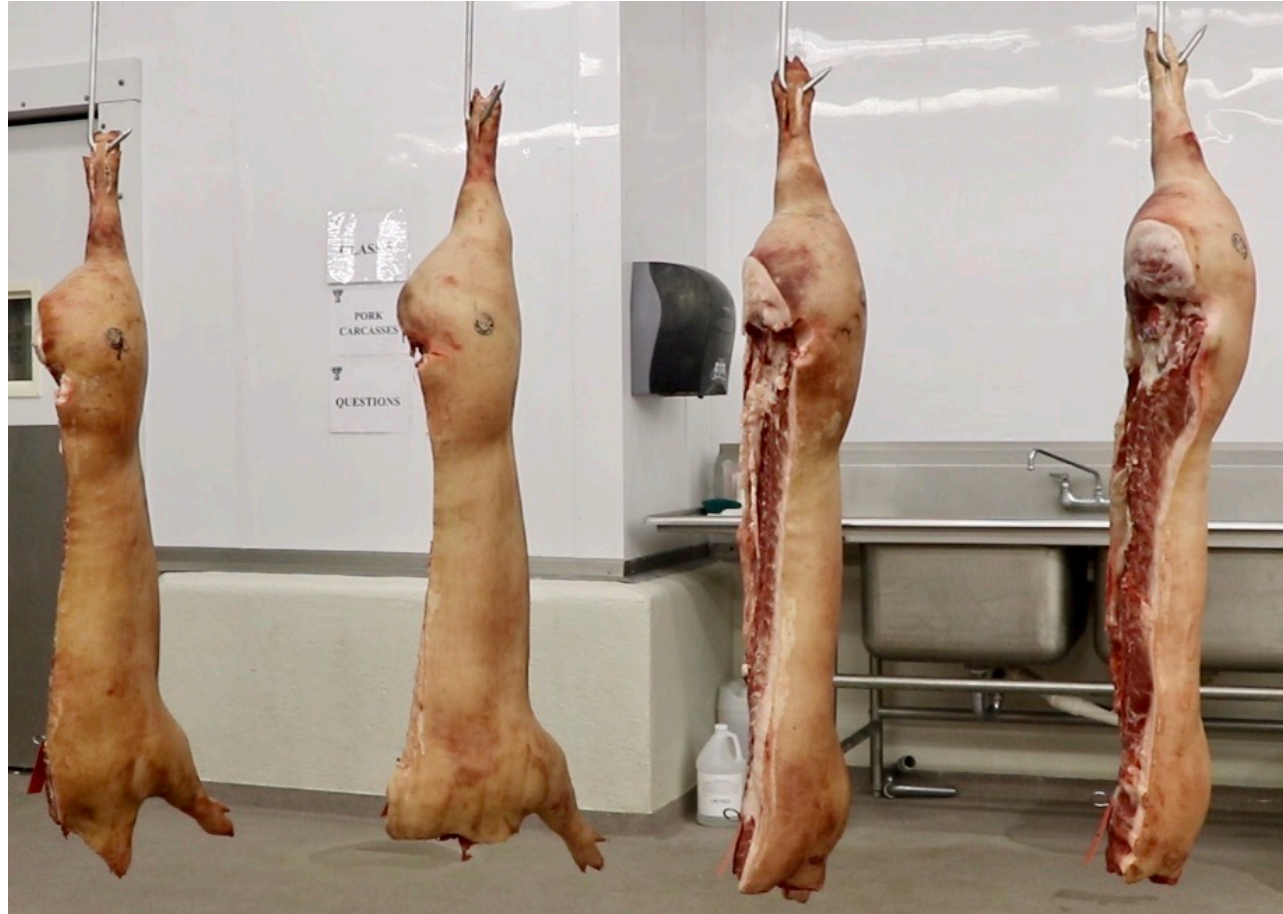
Class 5: Pork Carcasses   4-2-1-3   (3-7-2)

Class 5: Pork Carcasses

Class 5: Pork Carcasses
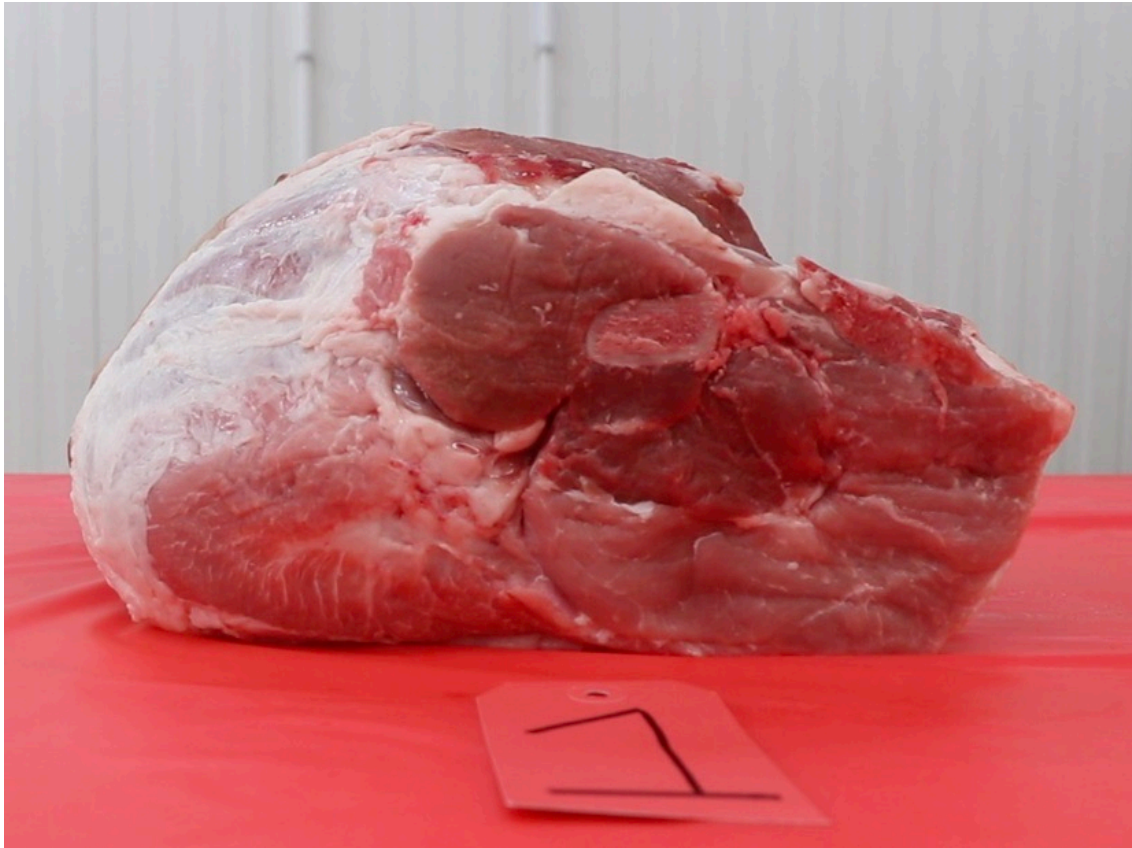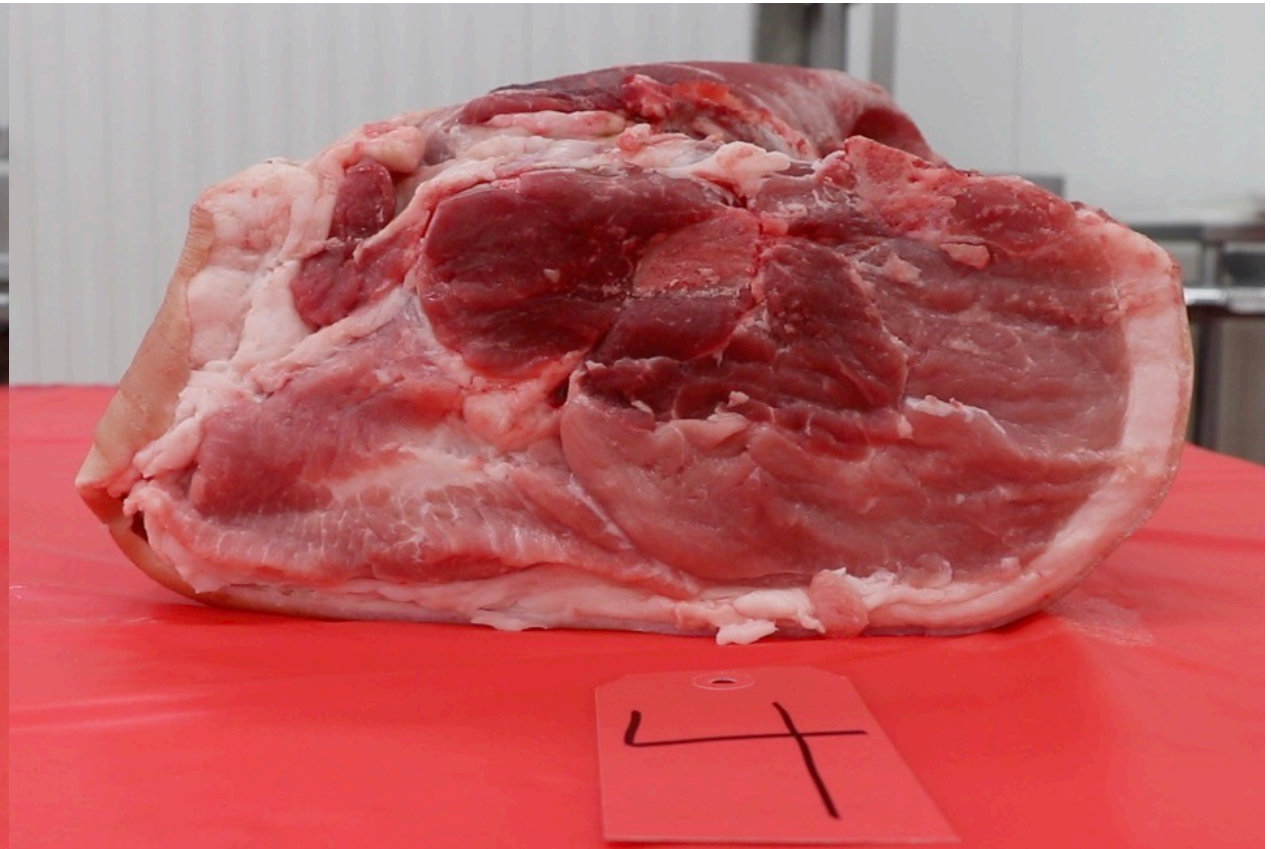
Class 6: Hams   1-3-4-2   (3-7-3)

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Grading #1

Bone Maturity	A60
Lean Maturity	A60
Overall Maturity	A60
Marbling Score	Small 10
Overall Grade	Low Choice

PYG	2.9
REA	11.3
KPH	1.0%
HCW	695
Yield Grade	2.7

Grading #2

Bone Maturity	A60
Lean Maturity	A80
Overall Maturity	A70
Marbling Score	Slight 50
Overall Grade	High Select

PYG	2.8
REA	12.3
KPH	1.0%
HCW	795
Yield Grade	2.7

Grading #3

Bone Maturity	A60
Lean Maturity	B20
Overall Maturity	A90
Marbling Score	Slight 00
Overall Grade	Low Select

PYG	2.6
REA	12.1
KPH	1.5%
HCW	630
Yield Grade	1.9

Grading #4

Bone Maturity	A60
Lean Maturity	A80
Overall Maturity	A70
Marbling Score	Traces 70
Overall Grade	High Standard

PYG	2.2
REA	13.2
KPH	1.5%
HCW	715
Yield Grade	1.6

Grading #5

Bone Maturity	A80
Lean Maturity	A60
Overall Maturity	A70
Marbling Score	Slightly Abundant 50
Overall Grade	Low Prime

PYG4.6	3.5
REA	14.6
KPH	4.5%
HCW	962
Yield Grade	3.8

Grading #6

Bone Maturity	A80
Lean Maturity	A60
Overall Maturity	A70
Marbling Score	Modest 50
Overall Grade	Average Choice

PYG	3.0/3.2
REA	14.2
KPH	2.0%
HCW	1188
Yield Grade	4.2