

2018 S.A.L.E. Contest Placing Classes





Pork Carcasses Class 1



1.



2.



3.



4.









Questions



1. Which Carcass had the least leaf fat?
2. Which carcass combined muscling and trimness to the lowest degree?
3. Which carcass had the greatest area of exposed lumbar lean with the largest Gluteus medius?
4. Which carcass had the lightest muscled shoulder?
5. Which carcass had the most fat along the navel edge?



Officials

Placing- 2,3,4,1

Cuts: 6-4-5



Questions

1.	4	
2.	1	
3.	1	
4.	2	
5.	3	



Beef Carcass Class 2



1.

HCW: 850

KPH: 1.0%



2.

HCW: 850

KPH: 4.5%



3.

HCW: 850

KPH: 3.0%



4.

HCW: 850

KPH: 2.5



1.



2.



3.



4.







Questions



1. Which carcass was the lowest quality?
2. Which carcass had the lightest muscled round?
3. Which carcass had the most fat over the brisket?
4. Which carcass would yield the lowest percentage of closely trimmed retail cuts?
5. Which carcass had the lightest, most youthful colored ribeye, resulting in the highest consumer appeal?



Officials



Placing- 1,2,4,3

Cuts: 2-6-5

CX #	QG	PYG	REA	HCW	KPH	YG
1	Ch ^o	3.3	13.6	850	1.0	3.0
2	Ch ^o	3.7	16.9	850	4.5	2.9
3	Ch ^o	5.0	14.6	850	3.0	4.7
4	Se ⁺	2.8	18.0	850	2.5	1.3

Questions	
1.	4
2.	1
3.	2
4.	3
5.	1



Lamb Carcasses Class 3













Officials



Placing- 2,3,4,1

Cuts: 2-2-7



Beef T-Bones Class 4



1.

2.

3.

4.



Officials



Placing- 3,1,2,4

Cuts: 6-5-3



Beef Ribs Class 5



1.



2.



3.



4.



1.



2.



3.



4.







Officials



Placing- 4,1,3,2

Cuts: 5-6-4



Pork Hams Class 6



1.



2.



3.



4.





Officials



Placing- 4,1,3,2

Cuts: 4-6-3