Classes and Grading Officials

2022 Texas Tech Invitational Meat Judging Contest

April 2, 2022

Class 1: Beef Carcasses 4-2-1-3 Cuts 6-2-7

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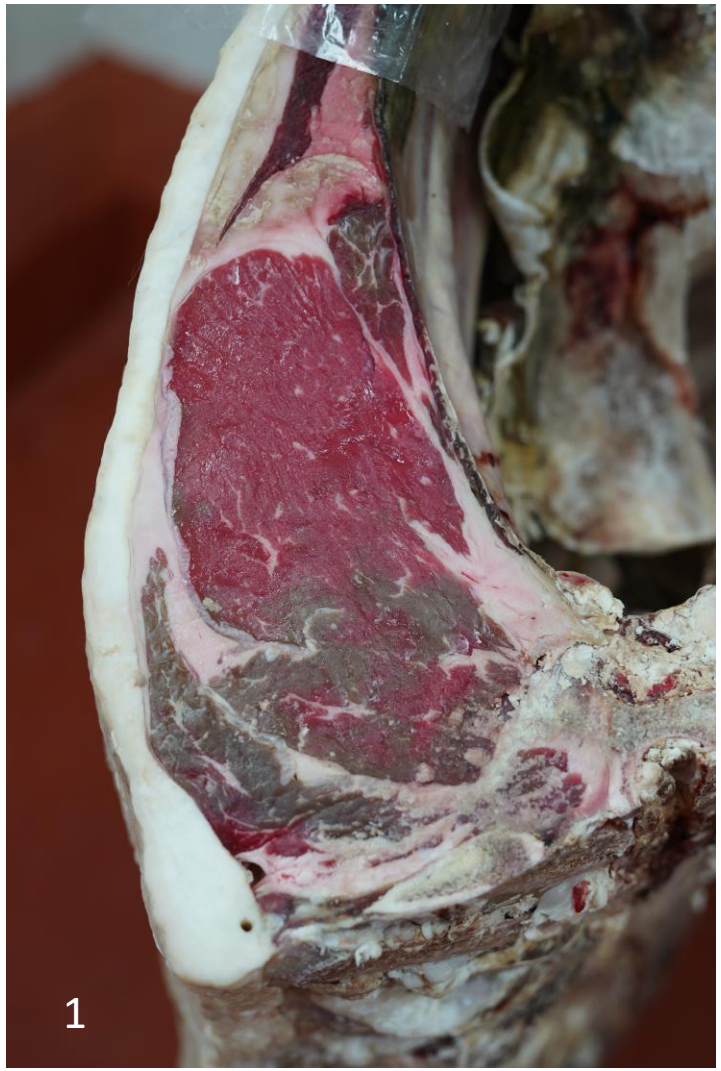
4-2-1-3 Cuts 6-2-7



Class 1: Beef Carcasses

4-2-1-3 Cuts 6-2-7

Class 2: Pork Carcasses 1-2-4-3 Cuts 2-7-2

Class 2: Pork Carcasses 1-2-4-3 Cuts 2-7-2

Class 2: Pork Carcasses 1-2-4-3 Cuts 2-7-2

Class 3: Short Loins 1-3-2-4 Cuts 7-5-2

Class 3: Short Loins 1-3-2-4 Cuts 7-5-2

Class 3: Short Loins 1-3-2-4 Cuts 7-5-2

Class 3: Short Loins 1-3-2-4 Cuts 7-5-2

Class 3: Short Loins 1-3-2-4 Cuts 7-5-2

Class 4: Hams 3-4-2-1 Cuts 6-5-2

Class 4: Hams

3-4-2-1 Cuts 6-5-2

Class 4: Hams

3-4-2-1 Cuts 6-5-2

Class 4: Hams

3-4-2-1 Cuts 6-5-2

Class 4: Hams

3-4-2-1 Cuts 6-5-2

Class 5: Lamb Carcasses 3-1-2-4 Cuts 6-2-5

Class 6: Porterhouse Steaks 4-3-2-1 Cuts 3-7-2

Grading #1

Bone Maturity	A60
Lean Maturity	A20
Overall Maturity	A40
Marbling Score	Small 00
Overall Grade	Low Choice

PYG	2.9
REA	12.1
KPH	3.5%
HCW	920
Yield Grade	3.8

Grading #2

Bone Maturity	A50
Lean Maturity	A30
Overall Maturity	A40
Marbling Score	Small 10
Overall Grade	Low Choice

PYG	3.4
REA	14.1
KPH	1.5%
HCW	849
Yield Grade	3.0

Grading #3

Bone Maturity	A60
Lean Maturity	A60
Overall Maturity	A60
Marbling Score	Slight 70
Overall Grade	High Select

PYG	3.1
REA	9.8
KPH	3.5%
HCW	798
Yield Grade	4.3

Grading #4

Bone Maturity	A50
Lean Maturity	A90
Overall Maturity	A70
Marbling Score	Small 20
Overall Grade	Low Choice

PYG	3.7
REA	11.4
KPH	5.0%
HCW	871
Yield Grade	5.0

Grading #5

Bone Maturity	A80
Lean Maturity	B00
Overall Maturity	A90
Marbling Score	Slight 50
Overall Grade	High Select

PYG	3.1
REA	9.6
KPH	4.0%
HCW	777
Yield Grade	4.4

Grading #6

Bone Maturity	A70
Lean Maturity	A50
Overall Maturity	A60
Marbling Score	Slight 20
Overall Grade	Low Select

PYG	2.4
REA	16.7
KPH	1.0%
HCW	670
Yield Grade	1.0