

Classes and Grading Officials

2023 Texas Tech Area 1, 2, & 4 Meat Judging Contest

April 15, 2023

Class 1: Beef Carcasses

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



Class 1: Beef Carcasses

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



Class 2: Pork Carcasses 3-4-1-2 Cuts 2-7-5



Class 3: Beef Ribs

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



Class 3: Beef Ribs



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



Class 3: Beef Ribs

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



Class 4: Hams

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



Class 4: Hams



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

Class 5: Lamb Carcasses

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



Class 6: Ribeye Steaks

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



Grading #1

Bone Maturity	A60
Lean Maturity	A60
Overall Maturity	A60
Marbling Score	Small 80
Overall Grade	Low Choice



PYG	2.9
REA	15.8
KPH	2.0%
HCW	819
Yield Grade	1.9

Grading #2



Bone Maturity	A70
Lean Maturity	A90
Overall Maturity	A80
Marbling Score	Modest 80
Overall Grade	Average Choice



PYG	4.1
REA	14.8
KPH	2.5%
HCW	876
Yield Grade	3.7

Grading #3



Bone Maturity	A90
Lean Maturity	A30
Overall Maturity	A60
Marbling Score	Slight 30
Overall Grade	Low Select

PYG	2.2
REA	16.3
KPH	1.0%
HCW	900
Yield Grade	1.1

Grading #4



Bone Maturity	A30
Lean Maturity	A30
Overall Maturity	A30
Marbling Score	Slight 50
Overall Grade	High Select



PYG	2.5
REA	11.7
KPH	1.5%
HCW	766
Yield Grade	2.6

Grading #5

Bone Maturity	A40
Lean Maturity	A60
Overall Maturity	A50
Marbling Score	Small 00
Overall Grade	Low Choice



PYG	3.0
REA	15.2
KPH	2.0%
HCW	690
Yield Grade	1.7

Grading #6

Bone Maturity	A80
Lean Maturity	A80
Overall Maturity	A80
Marbling Score	Slight 40
Overall Grade	Low Select



PYG	2.5
REA	13.8
KPH	2.5%
HCW	775
Yield Grade	2.1