Classes and Grading Officials

2023 Texas Tech Invitational Contest
March 25, 2023

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

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

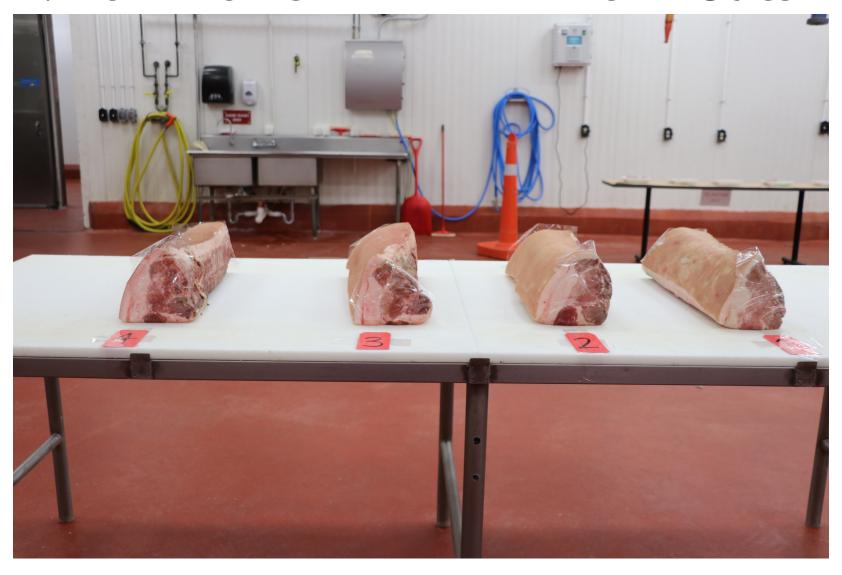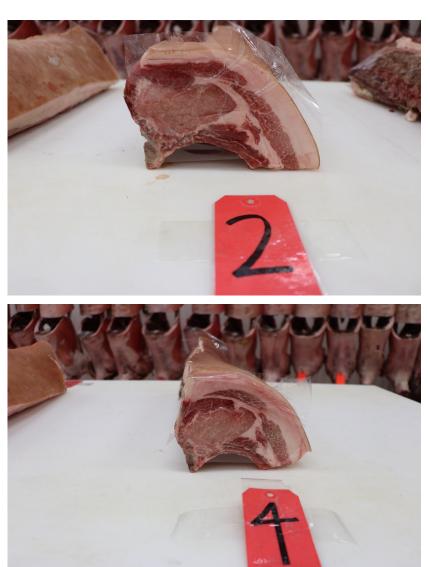# Class 2: Pork Carcasses   1-4-2-3 Cuts 6-2-7

Class 3: Beef Ribs   3-1-4-2 Cuts 6-3-6

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

Class 3: Beef Ribs

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

Class 4: Pork Loins

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

Class 4: Pork Loins

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

Class 6: Lamb Loin Chops   4-1-2-3 Cuts 5-4-6

Grading #1

Bone Maturity	A60
Lean Maturity	A60
Overall Maturity	A60
Marbling Score	Modest 80
Overall Grade	Average Choice

PYG	3.8
REA	13.3
KPH	2.0%
HCW	842
Yield Grade	3.7

Grading #2

Bone Maturity	A70
Lean Maturity	A90
Overall Maturity	A80
Marbling Score	Modest 30
Overall Grade	Average Choice

PYG	4.2
REA	14.7
KPH	2.0%
HCW	919
Yield Grade	4.0

Grading #3

Bone Maturity	A90
Lean Maturity	A30
Overall Maturity	A60
Marbling Score	Modest 00
Overall Grade	Average Choice

PYG	4.0/4.1
REA	12.6
KPH	3.0%
HCW	875
Yield Grade	4.6

Grading #4

Bone Maturity	A30
Lean Maturity	A30
Overall Maturity	A30
Marbling Score	Slight 80
Overall Grade	High Select

PYG	3.6
REA	14.8
KPH	2.5%
HCW	805
Yield Grade	2.9

Grading #5

Bone Maturity	A40
Lean Maturity	A60
Overall Maturity	A50
Marbling Score	Modest 50
Overall Grade	Average Choice

PYG	3.5
REA	12.7
KPH	2.5%
HCW	611
Yield Grade	2.7

Grading #6

Bone Maturity	A80
Lean Maturity	A80
Overall Maturity	A80
Marbling Score	Small 80
Overall Grade	Low Choice

PYG	3.1
REA	15.6
KPH	3.5%
HCW	1028
Yield Grade	3.3