

Contestant No. \_\_\_\_\_

**ID-156**

County \_\_\_\_\_ Area \_\_\_\_\_  
 School \_\_\_\_\_ Age \_\_\_\_\_

**Pork Carcass Performance Evaluation Scoresheet  
 Indiana 4-H/FFA Meat Evaluation and Identification Contest**

I.D. Number	1	2	3	4	
Age (days)					
Live Weight per Day of Age					Do Not Write in This Area For Official Use Only
Ending Live Weight					
Hot Carcass Weight (HCW)					
Carcass Length					
<b>Qualitative Evaluation</b> (40 pts.)					
Marbling (5 pts.) (1-5)					(20)
Color (5 pts.) (1-5)					(20)
<b>Quantitative Evaluation</b> (132 pts.)					
Fat Depth (FD) (10 pts.)					(40)
Loin Eye Area (LEA) (10 pts.)					(40)
Predicted %Lean (10 pts.) (Formula A & B)					(40)
Certification Standards (3 pts.) (A, U)	A U	A U	A U	A U	(12)

<b>Performance Evaluation</b> (50 pts.)	1st	2nd	3rd	4th	
Your Placing _____					(50)

TOTAL SCORE \_\_\_\_\_

<b>Color Score Table</b>	
	Score *
Dark, very firm, very dry . . . . .	5.0
Moderately dark, firm, dry . . . . .	4.0
Uniformly grayish pink, moderately firm and dry . . . . .	3.0
Slightly pale, moderately soft, moderately watery . . . . .	2.0
Extremely pale, soft, watery muscle . . . . .	1.0

\* May be scored by 1/2 step increments (0.5).

<b>Certification Standards Table</b>		
<b>Acceptable</b>	=	<b>A</b>
<b>Unacceptable</b>	=	<b>U</b>

<b>Marbling Score Table</b>	
	Score
Abundant . . . . .	5
Moderate . . . . .	4
Small . . . . .	3
Slight . . . . .	2
Traces . . . . .	1

<b>Formula A</b>	Predicted lbs. Lean = 7.231 + (HCW x .437) + (LEA x 3.877) - (FD x 18.746)
<b>Formula B</b>	% Lean = $\frac{\text{Predicted lbs. Lean}}{\text{HCW}} \times 100$
<b>Formula C</b>	Pounds of Lean/Day of Age = $\frac{\text{Predicted lbs. of Lean}}{\text{Age (days)}}$

<b>Certification Standards</b>			
<b>Minimum and Maximum Acceptable Measurements</b>			
	<b>Hot carcass weight, lb.</b>		
	<165	165-180	>180
Minimum loin eye area at 10th rib, in. <sup>2</sup>	4.50	4.75	5.00
Minimum carcass length, in.	30.0	30.5	31.0
Maximum fat depth at 10th rib, in.	1.2	1.3	1.4

## PORK CARCASS CALCULATION WORKSHEET \*

### CARCASS #1

#### A. Pounds of Lean (containing 5% fat)

Hot Carcass weight	_____	x	.437	=	_____
Loin Eye Area	_____	x	3.877	=	_____
		+			7.231

	Subtotal	_____
Fat Depth (10th Rib)	_____	x 18.746 - _____
Pounds of Lean		<input style="width: 80px; height: 20px;" type="text"/>

#### B. Percent Lean

(Lean (lbs.) \_\_\_\_\_ ÷ HCW \_\_\_\_\_) x 100 =

#### C. Pounds of Lean Per Day of Age

Lean (lbs.) \_\_\_\_\_ ÷ Age (days) \_\_\_\_\_ =

### CARCASS #2

#### A. Pounds of Lean (containing 5% fat)

Hot Carcass weight	_____	x	.437	=	_____
Loin Eye Area	_____	x	3.877	=	_____
		+			7.231

	Subtotal	_____
Fat Depth (10th Rib)	_____	x 18.746 - _____
Pounds of Lean		<input style="width: 80px; height: 20px;" type="text"/>

#### B. Percent Lean

(Lean (lbs.) \_\_\_\_\_ ÷ HCW \_\_\_\_\_) x 100 =

#### C. Pounds of Lean Per Day of Age

Lean (lbs.) \_\_\_\_\_ ÷ Age (days) \_\_\_\_\_ =

### CARCASS #3

#### A. Pounds of Lean (containing 5% fat)

Hot Carcass weight	_____	x	.437	=	_____
Loin Eye Area	_____	x	3.877	=	_____
		+			7.231

	Subtotal	_____
Fat Depth (10th Rib)	_____	x 18.746 - _____
Pounds of Lean		<input style="width: 80px; height: 20px;" type="text"/>

#### B. Percent Lean

(Lean (lbs.) \_\_\_\_\_ ÷ HCW \_\_\_\_\_) x 100 =

#### C. Pounds of Lean Per Day of Age

Lean (lbs.) \_\_\_\_\_ ÷ Age (days) \_\_\_\_\_ =

### CARCASS #4

#### A. Pounds of Lean (containing 5% fat)

Hot Carcass weight	_____	x	.437	=	_____
Loin Eye Area	_____	x	3.877	=	_____
		+			7.231

	Subtotal	_____
Fat Depth (10th Rib)	_____	x 18.746 - _____
Pounds of Lean		<input style="width: 80px; height: 20px;" type="text"/>

#### B. Percent Lean

(Lean (lbs.) \_\_\_\_\_ ÷ HCW \_\_\_\_\_) x 100 =

#### C. Pounds of Lean Per Day of Age

Lean (lbs.) \_\_\_\_\_ ÷ Age (days) \_\_\_\_\_ =

\* This worksheet is to be used only as a guideline, all qualitative and quantitative aspects will be considered in the final placing of the class.