

Contestant No. _____

ID-158

County _____ Area _____
 School _____ Age _____

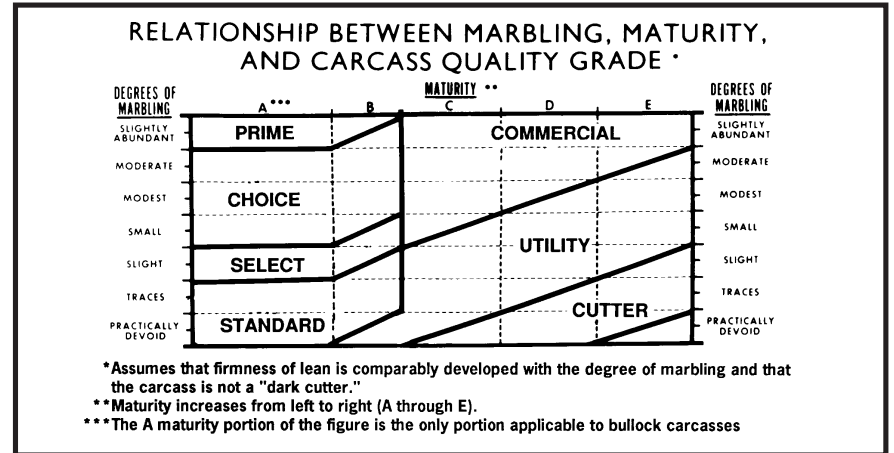
**Beef Carcass-Performance Evaluation Scoresheet
 Indiana 4-H/FFA Meat Evaluation and Identification Contest**

I.D. Number	1	2	3	4	
Age (days)					Do Not Write in This Area For Official Use Only
Ending Live Weight					
Hot Carcass Weight					
Carcass Gain per Day of Age					
Qualitative Evaluation (140 pts.)					Score
Maturity (10 pts.) (1-15)					(40)
Marbling (10 pts.) (3-11)					(40)
Meat Color (5 pts.) (A, U)	A U	A U	A U	A U	(20)
Quality Grade (10 pts.) (17-3)					(40)
Quantitative Evaluation (140 pts.)					
Fat Depth (10 pts.)					(40)
Rib Eye Area (10 pts.)					(40)
% Kidney, Pelvic, Heart Fat (5 pts.)					(20)
Yield Grade (10 pts.) (Formula A)					(40)

Performance Evaluation (50 pts.)

1st	2nd	3rd	4th	
Your Placing _____	_____	_____	_____	(50)

TOTAL SCORE _____



Maturity Score Table

A- 15	B- 12	C- 9	D- 6	E- 3
A 14	B 11	C 8	D 5	E 2
A+ 13	B+ 10	C+ 7	D+ 4	E+ 1

Marbling Score Table

Abundant	10
Moderately abundant	9
Slightly abundant	8
Moderate	7
Modest	6
Small	5
Slight	4
Traces	3

Color Score Table

Very light cherry red	A
Cherry red	A
Slight dark red	A
Moderately dark red	A
Dark red	U
Very dark red	U
Black	U

A = Acceptable
 U = Unacceptable

Quality Grade Score Table

Quality Grades	High	Average	Low
Prime	17	16	15
Choice	14	13	12
Select	11		10
Standard	9	8	7
Utility	6	5	4

Formula A Yield Grade = $2.5 + (.0038 \times \text{Hot Carcass Wt. (lbs.)}) - (.32 \times \text{Rib Eye Area (Sq. Inches)}) + (2.5 \times \text{Adjusted Fat Thickness (Inches)}) + (.2 \times \text{Percent Kidney, Pelvic and Heart Fat})$

Formula B Comparative Beef Carcass Value (CCV) = $\left(\frac{\text{Base Yield Grade} - \text{Actual Yield Grade}}{\text{Base Yield Grade}} \right) \times \text{Price Differential per Yield Grade given Quality Grade} + \text{Average Quoted Market Price}$

Formula C Carcass Value Per Day of Age = $\text{CCV} \times \text{Carcass Gain Per Day of Age} \div 100$

**BEEF CARCASS
CALCULATION WORKSHEET ***

	Average Quoted Market Price	(BYG) Base Yield Grade	(PD) Price Differential
Prime	_____	_____	_____
Choice	_____	_____	_____
Good	_____	_____	_____
Standard	_____	_____	_____

CARCASS #1

A. Beef Yield Grade

Carcass weight	_____	x	.0038	=	_____
Fat Depth	_____	x	2.5	=	_____
% KPH Fat	_____	x	.2	=	_____
		+			2.5
			Subtotal		_____
Rib Eye Area	_____	x	.32	=	_____
			Yield Grade		<input type="text"/>

B. Comparative Beef Carcass Value

Base Yield Grade	Yield Grade	Price Differential	Market Price
(_____ - _____)	x	_____	= _____ + _____ = <input type="text"/>

C. Comparative Beef Carcass Value/Day of Age

CCV	Carcass Gain/Day	
_____ x _____	÷ 100	= <input type="text"/>

CARCASS #2

A. Beef Yield Grade

Carcass weight	_____	x	.0038	=	_____
Fat Depth	_____	x	2.5	=	_____
% KPH Fat	_____	x	.2	=	_____
		+			2.5
			Subtotal		_____
Rib Eye Area	_____	x	.32	=	_____
			Yield Grade		<input type="text"/>

B. Comparative Beef Carcass Value

Base Yield Grade	Yield Grade	Price Differential	Market Price
(_____ - _____)	x	_____	= _____ + _____ = <input type="text"/>

C. Comparative Beef Carcass Value/Day of Age

CCV	Carcass Gain/Day	
_____ x _____	÷ 100	= <input type="text"/>

CARCASS #3

A. Beef Yield Grade

Carcass weight	_____	x	.0038	=	_____
Fat Depth	_____	x	2.5	=	_____
% KPH Fat	_____	x	.2	=	_____
		+			2.5
			Subtotal		_____
Rib Eye Area	_____	x	.32	=	_____
			Yield Grade		<input type="text"/>

B. Comparative Beef Carcass Value

Base Yield Grade	Yield Grade	Price Differential	Market Price
(_____ - _____)	x	_____	= _____ + _____ = <input type="text"/>

C. Comparative Beef Carcass Value/Day of Age

CCV	Carcass Gain/Day	
_____ x _____	÷ 100	= <input type="text"/>

CARCASS #4

A. Beef Yield Grade

Carcass weight	_____	x	.0038	=	_____
Fat Depth	_____	x	2.5	=	_____
% KPH Fat	_____	x	.2	=	_____
		+			2.5
			Subtotal		_____
Rib Eye Area	_____	x	.32	=	_____
			Yield Grade		<input type="text"/>

B. Comparative Beef Carcass Value

Base Yield Grade	Yield Grade	Price Differential	Market Price
(_____ - _____)	x	_____	= _____ + _____ = <input type="text"/>

C. Comparative Beef Carcass Value/Day of Age

CCV	Carcass Gain/Day	
_____ x _____	÷ 100	= <input type="text"/>

* Use this worksheet only as a guideline, all qualitative and quantitative aspects will be considered in the final placing of the class.