## **Provincial Winter Fair Classic Beef Carcass Competition**

#### **Objective**

To identify carcasses of superior quality and to educate 4-H members, producers, and the general public of the production of high quality beef. The criterion is written by Jim Leppard, a grader from the Canadian Beef Grading Agency, Calgary, Alberta.

<u>Scoring</u> – Total 100 points

## (A) Warm Carcass Weight

Points Available - Maximum 10 points

Carcass Weight	Points
<700 lbs	0
700 lbs - 724 lbs	2
725 lbs – 749 lbs	4
750 lbs – 774 lbs	6
775 lbs – 799 lbs	8
800 lbs - 899 lbs	10
900 lbs - 930 lbs	8
>930 lbs	0

- A MARKET STEER SHOULD BE HAVE GOOD MUSCLING, ROUND HIPS AND LOIN, BE AVERAGE SIZE, PROVIDING AVERAGE AND UNIFORM SIZE CUTS FOR EASE OF PACKING, COOKING AND SELLING TO THE MAJORITY OF BUYERS
- (B) Lean Yield Percentage the percentage of the carcass that is usable red meat

Points Available Maximum 54 points

## <u>Yield %</u> Points= Lean Yield Percentage <u>MINUS</u> 20 marks

A1 -> 58 A2 - 54 to 58 A3 - < 54

## A MARKET STEER IN THE HIGH 50'S TO LOW 60'S (%) IS THE AIM FOR ITS LOW WASTE AND REASONABLE SIZE CUTS

## (C) Average Fat Cover Thickness

Points Available - Maximum 10 points

Fat	Points	Fat	Points
2.0 -3 mm	5	8.1 – 9 mm	9
3.1 – 4 mm	6	9.1 – 10 mm	7
4.1 – 5 mm	7	10.1 – 11 mm	5
5.1 – 6 mm	8	11.1 – 12 mm	4
6.1 – 7 mm	9	12.1 – 14 mm	3
7.1 – 8 mm	10	>14 mm	2

AN IDEAL ANIMAL FOR THIS MARKET CLASS IS 7 -8 MM TO PROVIDE ENTIRE COVER OF THE CARCASS WITHOUT TOO MUCH WASTE. LEANER ANIMALS HAVE LESS TRIM (WASTE) AND TRIMMING (LABOUR) BUT TOO LITTLE CAN AFFECT COLORS (SECCEPTABLE TO DARK CUTTING), MOISTURE AND FLAVOR





### (D) Fat Color

Points Available – Maximum 3 points

- WHITE FAT REQUIRED

(E) Rib Eye Color

Points Available – Maximum 3 points

Ideally Bright Red 3 points

\*Lose points as it gets darker

(F) Marbling

**Points Available** – Maximum 30 points

Prime	30 points
AAA 0 to AAA 90	20-29 points
AA 0 to AA 90	10-19 points
A 0 to A 90	1-9 points

# C THIS MARKET REQUIRES EXCELLENT MARBLING TO ENSURE MOIST, TENDER CUTS FULL OF FLAVOR

Thanks to Jim Leppard for his generous use of criteria P.W.F. Beef Carcass Committee

Updated: Jan 14, 2012

