

1 - Pork Cx

4 - 2 1 - 5 - 3 2

CLOSE - Adv. Trim + Musc			4	1
<u>I</u>	<u>M</u>	<u>Q</u>		
LLV Coll	Th, MBSH*		NE	PC Ham Th SL RF* Lumbar Lean Cab.

EASY - Superior Trim - 9 1/2 BGRRC			1	3	
<u>I</u>	<u>M</u>	<u>Q</u>	<u>I</u>	<u>M</u>	<u>Q</u>
<u>ALL</u> - BP* - NE* - ST* - Leaf*		RF*		Th Sh - partially due to fat	

Greater Muscling			3	2	
<u>I</u>	<u>M</u>	<u>Q</u>	<u>I</u>	<u>M</u>	<u>Q</u>
	Th Ham Th SL Th Sh*		Coll ST*		RF*

Ack - Least Fat - Sternum*			2	Excess Fat:	
None - Comb T & M vest°				FR*	Narr. Ham
These - lowest Cutability				LR*	Narr. Sh.
				LLV*	
				BP	
				NE	

4-6 1-3 3-2

# 2: Hams

EASY - Superior Trim. - 9th BCTRC			4	1
<u>I</u> BBF* ABF* FC Coll* Seam	<u>M</u> GAEL-BF -Wider	<u>Q</u> RPC		<u>I</u>      D/PI Cush - Partially due to fat

Greater Trimness			1	3
<u>I</u> BBF Coll*	<u>M</u> Wider CS	<u>Q</u>		<u>I</u> FC      <u>Q</u> Marb* RPColor* Firm

CLOSE - Adv. Musc + Qual.			3	2
<u>I</u>	<u>M</u> Deeper CS Fuller Heel	<u>Q</u> RPC Marb Firm Text*		<u>I</u> FC Coll      <u>M</u>      <u>Q</u>

Ack - None		2	Excess Fat:	Palest Color
None - Fat, Low Yielding			BBF ABF FC Coll	<u>Coarsest</u> Text
There - Low 1. BCTCCS				

# 3 - Beef Loins

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

Cl. Grds. T & M - $\uparrow$ Cutout	4	1			
<u>Q</u>	<u>I</u>	<u>M</u>	<u>Q</u>	<u>I</u>	<u>M</u>
	OLE	LE*	$\uparrow$ Per <sup>o</sup> Marb		
	Tail		Color		
	Loin Edge		Marb-SF		
	SF- $\uparrow$ / $\downarrow$				
	Seam-SF				
	Cod*				

Greater CLOSE-	Trimness	1	3		
<u>Q</u>	<u>I</u>	<u>M</u>	<u>Q</u>	<u>I</u>	<u>M</u>
$\uparrow$ er Amt Marb	OLE		Marb-SF	Cod*	BSF
	Kidney				
	$\downarrow$ er SF				

EASY - Cl. Grds Qual - $\uparrow$ er MV	3	2	HIGHER CUTABILITY		
TCBBP	<u>Q</u>	<u>I</u>	<u>M</u>	<u>Q</u>	<u>I</u>
	$\uparrow$ er <sup>o</sup> Marb	Cod	Marb-SF	OLE*	LE*
Text				Tail	TSF
Firm				Loin Edge	
				TSF	
				Seam-SF	

Ack - USDA Choice	2	<u>Q</u>	<u>PYG</u>	<u>LEA</u>	<u>Marb</u>
		Least Marb	1) 3.0	14.1	Md <sup>20</sup>
None - lowest Qual		Softest RE	2) 2.8	16.5	Sm <sup>30</sup>
		Coarsest RE	3) 3.3	15.7	Md <sup>0</sup>
There - lowest MV			4) 2.5	15.5	Mt <sup>80</sup>

# 4 - Rounds

4 - 2 1 - 3 2 2

4 | 1

Greater Trimness

I                      M                      Q  
 Knuckle  
 Fl. Edge\*  
 Cod\*

I                      M                      Q  
 Deeper CS                      Brighter Color

1 | 2

Superior Muscling - ↑ M:B  
I                      M                      Q  
 GAEL-RF                      Marb  
 - Knuckle\*                      Color  
 Deeper, Wider,                      Firm  
 Longer                      Text  
 CS\*\*

I                      M                      Q  
 Round Face  
 Fl. Edge\*  
 Cod\*  
 Cushion

2 | 3

CLOSE - SUPERIOR TRIM.  
I                      M                      Q  
ALL  
 - CS\*

SUBSTANTIALLY HV. MUSC.  
I                      M                      Q  
ALL  
 - AEL  
 - Knuckle                      Marb\*  
    Firm  
    Text

3

Ack - Heavy Muscled  
 - Widest CS  
 - Largest Knuckle  
 None - FATTEST

Most Fat:  
 Round Face  
 - Knuckle\*  
 - CS\*  
 - Cush\*  
 - Heel\*



# 6 - Pork Center Loins

4 - 1 - 5 - 2  
3 3 4

Greater Muscling + Adv. Trimness			4	1	
<u>I</u>	<u>M</u>	<u>Q</u>	<u>I</u>	<u>M</u>	<u>Q</u>
Back*	LE-BF*	Marb-BF	Seam-BF	GM-SF	
	2ndry				
	LD-SF				

Greater Trimness			1	3	HIGHER QUALITY
<u>I</u>	<u>M</u>	<u>Q</u>	<u>I</u>	<u>M</u>	<u>Q</u>
1/4 BF				2ndry	BF: Marb*
Seam-BF				GM-SF	Firm
1/4 SF					SF: RPC

Greater Trimness + Muscling - ↑er cutability			3	2	
<u>I</u>	<u>M</u>	<u>Q</u>	<u>I</u>	<u>M</u>	<u>Q</u>
1/4* BF	LE-BF	BF: Marb*			
Back	2ndry			LD-SF	
1/4* SF	GAEL-SF - GM*	SF: RPC			

Ack: Largest Longissimus - SF		2	Most Fat:
None - Fattest			↑/↓* BF
			Back
			↑*/↓ SF
These - Lowest Lean-to-Fat			

# YIELD AND QUALITY

	PYG	HCW	REA	KPH	FYG	QG
1	2.9/3.1	1015/15.9	16.3/-1	3.5/-0	3.0	Sm 80 Ch <sup>-</sup>
2	2.5/2.7	877/ <sup>14.3</sup> <del>14.4</del>	15.7/ <sup>- .5</sup> <del>14</del>	2.5/-2	2.0	M+0 Ch <sup>o</sup>
3	2.5	740/12.6	11.1/+5	1.5/-4	2.6	SI 80 Se <sup>+</sup>
4	3.6/3.7	920/14.8	16.3/-5	4.5/+2	3.4	730 C80 Bone B10 Lean C <sup>o</sup> Ov. Ma Md 90 (Cm <sup>+</sup> )
5	2.6	828/13.7	11.3/+8	2.0/-3	3.1	SI 20 Se <sup>-</sup>
6	2.5	750/12.8	11.0/+6	3.0/-0	3.1	Sm 20 Ch <sup>-</sup>

# BEEF CARCASSES

	PYG	HCW	REA	KPH	FYG	QG
1	2.9/3.0	850/14.0	14.1/-0	2.5/-2	2.8	M+ 50 Ch <sup>o</sup>
2	2.2/2.3	850/14.0	11.2/+9	1.5/-4	2.8	SI 40 Se <sup>-</sup>
3	3.0/3.4	850/14.0	14.8/-3	4.0/+1	3.2	Md 60 Ch <sup>+</sup>
4	2.3/2.5	850/14.0	13.5/+2	2.5/-2	2.5	SI 70 Se <sup>+</sup>

#### CLASS 4 – BEEF ROUNDS

- 1) Which round would produce the absolute lowest lean-to-fat ratio? 3
- 2) Which round would produce the absolute lowest muscle-to-bone ratio? 2
- 3) Which round had the most fat along the flank edge and the most cod fat? 1
- 4) Which round contained the coarsest textured lean in the round face? 2
- 5) Which round had the least fat over the rump face? 2

#### CLASS 5 – BEEF CARCASSES

- 6) Which carcass had the most triangular shaped ribeye? 2
- 7) How many carcasses were from heifers? 2
- 8) Between the carcasses with 2.5% KPH fat, which carcass would result in the highest merchandising value? 1
- 9) How many carcasses would qualify for a Top Choice Branded Beef Program? 2
- 10) Which carcass had the lightest, most youthful colored ribeye? 4

Meat Identification - Retail Cuts

ID #	Species	Primal		Retail First Digit		Retail Second Digit		Cookery			
				0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M			
1	P	B	L	F	A B C D E F G H I J K L M N	6	0 1 2 3 4 5 6 7 8 9	6	0 1 2 3 4 5 6 7 8 9	P/M	D M
2	P	B	L	F	A B C D E F G H I J K L M N	7	0 1 2 3 4 5 6 7 8 9	3	0 1 2 3 4 5 6 7 8 9	D	M D/M
3	B	P	L	H	A B C D E F G H I J K L M N	3	0 1 2 3 4 5 6 7 8 9	9	0 1 2 3 4 5 6 7 8 9	D	M D/M
4	B	P	L	C	A B C D E F G H I J K L M N	2	0 1 2 3 4 5 6 7 8 9	0	0 1 2 3 4 5 6 7 8 9	M	D M D/M
5	B	P	L	H	A B C D E F G H I J K L M N	5	0 1 2 3 4 5 6 7 8 9	7	0 1 2 3 4 5 6 7 8 9	D	M D/M
6	B	P	L	F	A B C D E F G H I J K L M N	6	0 1 2 3 4 5 6 7 8 9	2	0 1 2 3 4 5 6 7 8 9	D	M D/M
7	L	B	P	E	A B C D E F G H I J K L M N	7	0 1 2 3 4 5 6 7 8 9	3	0 1 2 3 4 5 6 7 8 9	D	M D/M
8	B	P	L	H	A B C D E F G H I J K L M N	4	0 1 2 3 4 5 6 7 8 9	6	0 1 2 3 4 5 6 7 8 9	P/M	D M
9	B	P	L	C	A B C D E F G H I J K L M N	4	0 1 2 3 4 5 6 7 8 9	8	0 1 2 3 4 5 6 7 8 9	M	D M D/M
10	B	P	L	F	A B C D E F G H I J K L M N	5	0 1 2 3 4 5 6 7 8 9	9	0 1 2 3 4 5 6 7 8 9	D	M D/M
11	B	P	L	F	A B C D E F G H I J K L M N	5	0 1 2 3 4 5 6 7 8 9	6	0 1 2 3 4 5 6 7 8 9	D	M D/M
12	L	B	P	F	A B C D E F G H I J K L M N	7	0 1 2 3 4 5 6 7 8 9	0	0 1 2 3 4 5 6 7 8 9	D	M D/M
13	L	B	P	F	A B C D E F G H I J K L M N	8	0 1 2 3 4 5 6 7 8 9	8	0 1 2 3 4 5 6 7 8 9	M	D M D/M
14	P	B	L	F	A B C D E F G H I J K L M N	4	0 1 2 3 4 5 6 7 8 9	1	0 1 2 3 4 5 6 7 8 9	D	M D/M
15	L	B	P	J	A B C D E F G H I J K L M N	6	0 1 2 3 4 5 6 7 8 9	6	0 1 2 3 4 5 6 7 8 9	P/M	D M
16	L	B	P	E	A B C D E F G H I J K L M N	4	0 1 2 3 4 5 6 7 8 9	4	0 1 2 3 4 5 6 7 8 9	D	M D/M
17	B	P	L	F	A B C D E F G H I J K L M N	4	0 1 2 3 4 5 6 7 8 9	9	0 1 2 3 4 5 6 7 8 9	D	M D/M
18	B	P	L	H	A B C D E F G H I J K L M N	0	0 1 2 3 4 5 6 7 8 9	9	0 1 2 3 4 5 6 7 8 9	P/M	D M
19	B	P	L	H	A B C D E F G H I J K L M N	5	0 1 2 3 4 5 6 7 8 9	1	0 1 2 3 4 5 6 7 8 9	D	M D/M
20	B	P	L	M	A B C D E F G H I J K L M N	5	0 1 2 3 4 5 6 7 8 9	7	0 1 2 3 4 5 6 7 8 9	P/M	D M
21	B	P	L	G	A B C D E F G H I J K L M N	2	0 1 2 3 4 5 6 7 8 9	8	0 1 2 3 4 5 6 7 8 9	M	D M D/M
22	B	P	L	C	A B C D E F G H I J K L M N	2	0 1 2 3 4 5 6 7 8 9	9	0 1 2 3 4 5 6 7 8 9	P/M	D M
23	L	B	P	F	A B C D E F G H I J K L M N	1	0 1 2 3 4 5 6 7 8 9	9	0 1 2 3 4 5 6 7 8 9	D	M D/M
24	B	P	L	C	A B C D E F G H I J K L M N	4	0 1 2 3 4 5 6 7 8 9	0	0 1 2 3 4 5 6 7 8 9	D	M D/M
25	B	P	L	C	A B C D E F G H I J K L M N	5	0 1 2 3 4 5 6 7 8 9	8	0 1 2 3 4 5 6 7 8 9	D	M D/M
26	P	B	L	J	A B C D E F G H I J K L M N	0	0 1 2 3 4 5 6 7 8 9	2	0 1 2 3 4 5 6 7 8 9	P/M	D M
27	B	P	L	D	A B C D E F G H I J K L M N	4	0 1 2 3 4 5 6 7 8 9	7	0 1 2 3 4 5 6 7 8 9	P/M	D M
28	B	P	L	G	A B C D E F G H I J K L M N	5	0 1 2 3 4 5 6 7 8 9	4	0 1 2 3 4 5 6 7 8 9	P/M	D M
29	B	P	L	B	A B C D E F G H I J K L M N	1	0 1 2 3 4 5 6 7 8 9	0	0 1 2 3 4 5 6 7 8 9	M	D M D/M
30	P	B	L	M	A B C D E F G H I J K L M N	9	0 1 2 3 4 5 6 7 8 9	0	0 1 2 3 4 5 6 7 8 9	D	M D/M
31		B	P	L	A B C D E F G H I J K L M N		0 1 2 3 4 5 6 7 8 9		0 1 2 3 4 5 6 7 8 9	D	M D/M
32		B	P	L	A B C D E F G H I J K L M N		0 1 2 3 4 5 6 7 8 9		0 1 2 3 4 5 6 7 8 9	D	M D/M
33		B	P	L	A B C D E F G H I J K L M N		0 1 2 3 4 5 6 7 8 9		0 1 2 3 4 5 6 7 8 9	D	M D/M
34		B	P	L	A B C D E F G H I J K L M N		0 1 2 3 4 5 6 7 8 9		0 1 2 3 4 5 6 7 8 9	D	M D/M
35		B	P	L	A B C D E F G H I J K L M N		0 1 2 3 4 5 6 7 8 9		0 1 2 3 4 5 6 7 8 9	D	M D/M
36		B	P	L	A B C D E F G H I J K L M N		0 1 2 3 4 5 6 7 8 9		0 1 2 3 4 5 6 7 8 9	D	M D/M
37		B	P	L	A B C D E F G H I J K L M N		0 1 2 3 4 5 6 7 8 9		0 1 2 3 4 5 6 7 8 9	D	M D/M
38		B	P	L	A B C D E F G H I J K L M N		0 1 2 3 4 5 6 7 8 9		0 1 2 3 4 5 6 7 8 9	D	M D/M
39		B	P	L	A B C D E F G H I J K L M N		0 1 2 3 4 5 6 7 8 9		0 1 2 3 4 5 6 7 8 9	D	M D/M
40		B	P	L	A B C D E F G H I J K L M N		0 1 2 3 4 5 6 7 8 9		0 1 2 3 4 5 6 7 8 9	D	M D/M

Species		
B	Beef	
P	Pork	
L	Lamb	

Primal Cuts

A	Breast	H	Rib or Rack
B	Brisket	I	Round
C	Chuck	J	Shoulder
D	Flank	K	Side (Belly)
E	Ham or Leg	L	Spareribs
F	Loin	M	Variety Meats
G	Plate	N	Various Meats

Retail Cuts

Roasts/Pot Roasts	Chops		
01	American Style	65	Arm Chop
02	Arm Picnic	66	Blade Chop
03	Arm Roast	67	Blade Chop (Bnls)
04	Arm Roast (Bnls)	68	Butterflied Chop (Bnls)
05	Back Ribs	69	Country Style Ribs
06	Blade Roast	70	Loin Chop
07	Blade Boston	71	Rib Chop
08	Bottom Round	72	Rib Chop (Frenched)
09	Bottom Round	73	Sirloin Chop
	Rump Roast (Bnls)	74	Top Loin Chop
		75	Top Loin Chop (Bnls)
10	Brisket, Whole (Bnls)		
11	Center Loin Roast		
12	Center Rib Roast		
13	Eye Roast (Bnls)		
14	Eye Round Roast		
15	Flat Half (Bnls)		
16	Frenched Style		
17	Fresh Side		
18	Leg Roast (Bnls)		
19	Loin Roast		
20	Mock Tender Roast		
21	Petite Tender		
22	Rib Roast		
23	Rib Roast (Frenched)		
24	Ribs (Denver Style)		
25	Rump Portion		
26	Seven (7) Bone Roast		
27	Shank Portion		
28	Short Ribs		
29	Shoulder Roast (Bnls)		
30	Sirloin Roast		
31	Sirloin Half		
32	Spareribs		
33	Square Cut (Whole)		
34	Tenderloin (Whole)		
35	Tip Roast (Bnls)		
36	Tip, Cap Off Roast		
37	Top Loin Roast (Bnls)		
38	Top Roast (Bnls)		
39	Top Round Roast		
40	Tri-Tip Roast		

Variety Meats	
76	Heart
77	Kidney
78	Liver
79	Oxtail
80	Tongue
81	Tripe

Various Meats	
82	Beef for Stew
83	Cubed Steak
84	Ground Beef
85	Ground Pork
86	Hocks
87	Sausage Link/Pattie
88	Shank

Smoked/Cured

89	Brisket, Corned
90	Center Slice
91	Ham (Bnls)
92	Hocks
93	Loin Chop
94	Picnic (Whole)
95	Rib Chop
96	Rump Portion
97	Shank Portion
98	Slab Bacon
99	Sliced Bacon

Cookery Methods

D	Dry Heat
M	Moist Heat
D/M	Dry or Moist Heat

**WA STATE FFA MEAT CDE  
TEAM ACTIVITY**

**KEEP/CULL PORK CENTER LOINS (50 points total)**

You are a Quality Assurance manager on the fabrication floor for a commercial pork processing facility. Your job is to ensure that employees are cutting products according to customer specifications so that your facility does not get claimed by your customers. Claims for product that was not processed to customer specifications can result in financial losses of thousands, if not millions, of dollars. Many of these specifications are standardized for meat cuts across the industry. The guidelines outlining these specifications are known as Institutional Meat Purchase Specifications (IMPS).

You have received an order from a customer for IMPS 412, Pork Loins, Center-Cut. Before they are packaged, boxed, and shipped to the customer, you randomly pull 8 loins from the fabrication line. Assess the 8 loins according to the below specifications from your customer for IMPS 412. Only “Keep” the 4 loins that meet these specifications. “Cull” the 4 loins that do not meet these specifications. Mark your responses in the “Keep/Cull” section of the Team Activity portion of the provided Scantron.

Scoring: Of the 4 loins that meet specifications and are “Kept”, 13 points will be awarded to each of the two highest cutability loins and 12 points will be awarded to each of the two lowest cutability loins. Zero points will be awarded for “Keeping” any loin that does not meet specifications.

IMPS 412 – Loin, Center-Cut

1. Shoulder end shall be removed to leave no more than 8 ribs attached to the backbone and extends to the cut surface of the belly side.
2. Ham end shall be removed by a cut that passes through a point immediately anterior to the hip bone cartilage. There shall be no evidence of removal of cartilage. Gluteus medius must be present.
3. Belly side shall be removed by a straight cut (slightly concave curvature is permissible) from a point on the first rib of the loin which is not more than 4 inches from the junction of the foremost rib and the foremost vertebra to a point on the ham end which is not more than 1 inch from the most lateral point – either the outer tip of the longissimus dorsi or the hip bone cartilage (or the evidence of removal). The longissimus dorsi and psoas major shall not be scored on any part of the loin.
4. Diaphragm and hanging tender shall be removed.
5. Surface fat shall not exceed 0.25 inch in depth over the major loin muscles (longissimus dorsi and gluteus medius).

**WA STATE FFA MEAT CDE  
TEAM ACTIVITY**

**MUSCLE AND BONE IDENTIFICATION (5 points each, 50 points total)**

Identify each of the following muscles with its corresponding identification number. Mark your responses in the "Questions" section of the Team Activity portion of the provided Scantron.

\_\_\_\_\_ 1) Longissimus dorsi  
a. 1  
b. 2  
c. 3  
d. 4  
e. 5

\_\_\_\_\_ 2) Spinalis dorsi  
a. 1  
b. 2  
c. 3  
d. 4  
e. 5

\_\_\_\_\_ 3) Supraspinatus  
a. 6  
b. 7  
c. 8  
d. 9  
e. 10

\_\_\_\_\_ 4) Infraspinatus  
a. 6  
b. 7  
c. 8  
d. 9  
e. 10

\_\_\_\_\_ 5) Triceps brachii  
a. 6  
b. 7  
c. 8  
d. 9  
e. 10

\_\_\_\_\_ 6) Semitendinosus  
a. 11  
b. 12  
c. 13  
d. 14  
e. 15

\_\_\_\_\_ 7) Semimembranosus  
a. 11  
b. 12  
c. 13  
d. 14  
e. 15

\_\_\_\_\_ 8) Biceps femoris  
a. 11  
b. 12  
c. 13  
d. 14  
e. 15

\_\_\_\_\_ 9) Gluteus medius  
a. 16  
b. 17  
c. 18  
d. 19  
e. 20

\_\_\_\_\_ 10) Psoas major  
a. 16  
b. 17  
c. 18  
d. 19  
e. 20

**WA STATE FFA MEAT CDE  
TEAM ACTIVITY**

**RANK 4 PORK CARCASSES ON GRID VALUE (50 points total)**

Rank the 4 pork carcasses on their value, in \$/cwt. Mark your response in the "Placing" section of the Team Activity portion of the provided Scantron.

Pounds of Fat-Free Lean =

$$8.588 - (21.896 \times 10^{\text{th}} \text{ rib fat thickness}) + (3.005 \times \text{loin eye area}) + (.465 \times \text{hot carcass weight})$$

Percentage Fat-Free Lean = (Pounds of Fat Free Lean/ Hot Carcass Weight) x 100.

- The base wholesale price for pork carcasses = **\$76.00/cwt.** Use the Lean Value Table for adjustments to the base wholesale price. (The values within this table are percentages of the base wholesale pork carcass price listed above. They are determined by % fat-free lean and hot carcass weight.)

Hot  
Carcass  
Weight,  
lb.

% Fat-Free Lean in Carcass

	58.0 +	56.0 57.9	54.0 55.9	52.0- 53.9	50.0- 51.9	48.0- 49.9	46.0- 47.9	44.0- 45.9	<44.0
<149	70.0%	70.0%	70.0%	70.0%	70.0%	70.0%	68.0%	68.0%	65.0%
150-159	93.0%	95.0%	100.0%	97.0%	94.0%	94.0%	92.0%	89.0%	82.0%
160-169	97.0%	100.0%	100.0%	100.0%	98.0%	97.0%	97.0%	90.0%	83.0%
170-179	100.0%	102.0%	102.0%	100.0%	100.0%	100.0%	98.0%	91.0%	84.0%
180-189	100.0%	102.0%	104.0%	102.0%	100.0%	100.0%	98.0%	91.0%	84.0%
190-199	102.0%	104.0%	104.0%	104.0%	102.0%	100.0%	98.0%	91.0%	84.0%
200-209	102.0%	104.0%	106.0%	106.0%	104.0%	102.0%	98.0%	91.0%	84.0%
210-219	102.0%	106.0%	106.0%	106.0%	104.0%	102.0%	98.0%	90.0%	83.0%
220-229	102.0%	104.0%	104.0%	104.0%	102.0%	100.0%	95.0%	88.0%	81.0%
230-239	100.0%	102.0%	102.0%	102.0%	100.0%	98.0%	92.0%	85.0%	78.0%
240-250	95.0%	100.0%	100.0%	98.0%	96.0%	93.0%	88.0%	81.0%	74.0%
>250	95.0%	95.0%	94.0%	92.0%	90.0%	88.0%	83.0%	76.0%	69.0%

- Calculate an individual price for each carcass on a \$/cwt. wholesale carcass basis.

- If the muscle quality is not the normal RFN (Reddish pink, firm, non-exudative), apply the following discounts to the final value \$/cwt of each carcass:

PSE (Pale, soft, exudative) = -10.00/cwt.  
DFD (Dark, firm, dry) = -5.00/cwt.

# Team Activity - Pork Cx Grid Pricing

	<u>HCW</u>	<u>10th RBF</u>	<u>LEA</u>	<u>Y-FFL</u>	<u>Adj.</u>	<u>\$/cwt</u>
1) 239		.95	6.6	49.7	981.	\$74.5
2) 180		.85	7.1	52.8	1021.	\$77.5
3) 180		.95	6.8	51.1	1001.	\$76.0
4) 210		.60	7.6	55.2	1061.	\$80.6

4 - 2 - 3 - 1  
6     3     3

## Team Activity

Muscle and Bone ID

- 1) A
- 2) C
- 3) E
- 4) B
- 5) C
- 6) A
- 7) E
- 8) B
- 9) C
- 10) A

## Team Activity

Keep / Cull Pork Loins

KEEP

1 - 13 points

2 - 12 points

4 - 13 points

5 - 12 points

CULL

3 - 0 points  
Scored PM

6 - 0 points  
No GM  
9 ribs

7 - 0 point  
Diaphragm  
+ HT

8 - 0 points  
Hip Bone