## BEEF CARCASSES

<table>
<thead>
<tr>
<th>ID</th>
<th>HCW</th>
<th>BACK FAT</th>
<th>REA</th>
<th>%KPH</th>
<th>YG</th>
<th>%BTRC</th>
<th>Maturity</th>
<th>Marbling</th>
<th>QG</th>
<th>Price</th>
<th>Rank</th>
<th>Fe</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Brown Steer</td>
<td>910</td>
<td>0.4</td>
<td>16.4</td>
<td>2</td>
<td>2.1</td>
<td>56.79</td>
<td>A</td>
<td>sm50</td>
<td>ch-</td>
<td>$242.00</td>
<td>1</td>
<td>Res. Champ. S</td>
<td></td>
</tr>
<tr>
<td>Black Steer</td>
<td>984</td>
<td>0.5</td>
<td>14.4</td>
<td>2.5</td>
<td>3.4</td>
<td>54.22</td>
<td>A</td>
<td>Mt20</td>
<td>ch+</td>
<td>$239.40</td>
<td>2</td>
<td>Champ. Steer</td>
<td></td>
</tr>
</tbody>
</table>

## PORK CARCASSES

<table>
<thead>
<tr>
<th>ID</th>
<th>HCW</th>
<th>Back Fat</th>
<th>LMA</th>
<th>Lean</th>
<th>RANK</th>
<th>Fair</th>
</tr>
</thead>
<tbody>
<tr>
<td>212</td>
<td>180</td>
<td>0.6</td>
<td>8.5</td>
<td>58.16</td>
<td>1</td>
<td>Champion Gilt</td>
</tr>
<tr>
<td>183</td>
<td>201</td>
<td>0.6</td>
<td>8.7</td>
<td>57.24</td>
<td>2</td>
<td>Res. Champ Gilt</td>
</tr>
<tr>
<td>46</td>
<td>200</td>
<td>0.9</td>
<td>9.5</td>
<td>55.21</td>
<td>1</td>
<td>Champ. Barrow</td>
</tr>
<tr>
<td>36</td>
<td>175</td>
<td>0.7</td>
<td>6.7</td>
<td>54.15</td>
<td>2</td>
<td>Res. Champ. Barrow</td>
</tr>
</tbody>
</table>

## LAMB CARCASSES

<table>
<thead>
<tr>
<th>ID</th>
<th>HCW</th>
<th>Fat</th>
<th>REA</th>
<th>Wall</th>
<th>BTRC</th>
<th>YG</th>
<th>%BTRC</th>
<th>RANK</th>
<th>Fair</th>
</tr>
</thead>
<tbody>
<tr>
<td>33</td>
<td>83</td>
<td>0.2</td>
<td>3.3</td>
<td>1.1</td>
<td>46.244</td>
<td>2.4</td>
<td>43.544</td>
<td>1</td>
<td>Res. Champ Lamb</td>
</tr>
<tr>
<td>32</td>
<td>89</td>
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<td>3.1</td>
<td>1.1</td>
<td>44.804</td>
<td>3.4</td>
<td>40.104</td>
<td>2</td>
<td>Champ. Lamb</td>
</tr>
</tbody>
</table>

## GOAT CARCASSES

<table>
<thead>
<tr>
<th>ID</th>
<th>HCW</th>
<th>Fat</th>
<th>REA</th>
<th>Wall</th>
<th>BTRC</th>
<th>YG</th>
<th>%BTRC</th>
<th>RANK</th>
<th>Fair</th>
</tr>
</thead>
<tbody>
<tr>
<td>774</td>
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<td>1</td>
<td>47.711</td>
<td>1.4</td>
<td>41.811</td>
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<td>Champ. Goat</td>
</tr>
<tr>
<td>750</td>
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<td>1.9</td>
<td>0.9</td>
<td>46.409</td>
<td>1.4</td>
<td>39.909</td>
<td>2</td>
<td>Res. Champ. Lamb</td>
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</tbody>
</table>

HCW = Hot Carcass Weight
Back Fat = amount of fat at the ribeye in inches
REA = Ribeye Area in square inches
% KPH = Percent Kidney, Pelvic, and Heart Fat
% BTRC = Percent Boneless, Trimmed, Retail Cuts (saleable product)
Marbling = fat within the ribeye, used to determine quality grade
QG = Quality Grade