

Hardin County Carcass Show

Market Beef

HCW	Back Fat	REA	KPH	YG	%BTRC	Maturity	QG	Price	Rank	Live Placing
892	0.5	15.5	2.5	2.7	55.38	A	CH-	243.65	1	Champion
900	0.6	15.5	2.0	2.9	55.00	A	CH-	241.95	2	Reserve

HCW = Hot Carcass Weight, lbs.
 Back Fat = External fat measurement (inches)
 REA = Ribeye Area (square inches)
 KPH = Kidney Pelvic and Heart Fat (internal fat)
 YG = Yield Grade
 BTRC = Boneless Trimmed Retail Cuts (saleable product)
 Maturity: A = Young (youthful)
 QG = Quality Grade (Maturity + Marbling)
 Pr = prime; CH+ = top choice; CH- = low choice; Se+/- = Select
 Price = Overall value / 100 lbs.

Market Gilts

HCW	Back Fat	LMA	% Lean	Rank	Live Placing
205	0.4	9.05	59.68	1	Reserve
221	0.6	9.35	57.15	2	Champion

Market Barrows

HCW	Back Fat	LMA	% Lean	Rank	Live Placing
200	0.7	7.65	54.62	1	Champion
214	0.7	7.75	54.23	2	Reserve

HCW = Hot Carcass Weight, lbs.
 Back Fat = External Fat Measurement (inches)
 LMA = Loineye Measurement Area (square inches)
 Lean, %: percent saleable product

Market Lambs

HCW	REA	Body Wall	YG	%BTRC	Rank	Live Placing
98	3.8	1.0	2.4	46.55	1	Champion
98	3.4	1.5	3.4	43.37	2	Reserve

HCW = Hot Carcass Weight, lbs.
 REA = Ribeye Area
 Body Wall = Thickness measurement (in)
 YG = Yield Grade
 BTRC% = Boneless Trimmed Retail Cuts (saleable product)