ality Beef Carcass Contest - Dairy-Beef Division

Exhibitor		Smithfield ID	Lot #	Live Weight	Hot Carcass Weight	Dress %	Adj. Fat (in.)	Rib Eye (sq. in.)	% KHP	Maturity	Marbling	USDA Grade Quality	USDA Grade Yield	Carcass Group	Rank	Comment
last name	first name															
Senn	Theresa	21654	281	1575	942	59.8	0.20	13.3	3.5	A	Mt10	Ch^{o}	3.0	2	1	
Zimdars	Kyle	21655	348	1610	934.5	58.0	0.35	12.6	3.0	A	SlAb10	Pr-	3.5	2	2	
Herschleb	Rebecca	21647	222	1465	891.5	60.9	0.35	11.7	2.5	A	MdAb60	Pr^{o}	3.5	2	3	
Senn	Theodore	21648	283	1440	859	59.7	0.30	11.6	3.5	A	Md80	Ch+	3.5	2	4	
Senn	Travis	21651	340	1475	891	60.4	0.30	11.9	2.5	A	Sm20	Ch-	3.3	2	5	
Senn	Theresa	21640	339	1385	842	60.8	0.30	11.0	2.5	A	Sm50	Ch-	3.4	2	6	
Zimdars	Dianna	21642	350	1240	707.5	57.1	0.25	10.3	2.5	A	Sm80	Ch-	3.0	2	7	
Kurt	Amanda	21637	451	1255	744.5	59.3	0.20	10.2	3.0	A	Sm10	Ch-	3.2	2	8	
Zimdars	Greg	21643	346	1470	815.5	55.5	0.30	10.2	2.5	A	Sm20	Ch-	3.6	2	9	
Myhre	Sarah	21649	445	1440	846.5	58.8	0.30	12.6	2.0	A	Sl80	Sel+	2.8	3	10	
Bock	William	21656	27	1160	631	54.4	0.10	10.4	2.0	A	Sl70	Sel+	2.2	3	11	
Bock	Theresa	21644	29	1255	709	56.5	0.15	10.2	2.5	A	Sl70	Sel+	2.8	3	12	
Oppriect	William	21639	231	1650	982.5	59.5	0.60	12.8	3.0	A	Mt80	Ch^{o}	4.2	3	13	
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Maturity Codes:	Marbling Codes:		Quality Codes:		Carcass Groups:
A = Young Beef (less than 30 months)	Ab = Abundant	Mt = Modest	Pr = Prime	+ = high	1 = Ch&Pr, Y 1-2
B = Intermediate Age Beef, still eligible for young grades	MtAb = Moderate Abundant	Sm = Small	Ch = Choice	o = average	2 = Ch&Pr Y3
C, D, E = Old Beef, eligible only for Commercial, Utility, etc.	SlAb = Slightly Abundant	Sl = Slight	Sel = Select	- = low	3 = Sel or lower, or Y4 or Y5
	Md = Moderate	Tr = Traces	Std = Standard		