

2003 SALE Quality Pork Carcass Contest Results

Exhibitor	Hog No.	Breed	Live Class	Live Place	Live (Show) Wt. (lb.)	Carc. Wt. (lb.)	DR %	Carc. Length	First Rib BF (in.)	Last Rib BF (in.)	Last Lumb BF (in.)	Avg BFT	10th Rib BFT (In.)	Loin Eye Area (Sq In)	Musc. Score	USDA Grade	Percent Muscle	Musc. Color Score	Marb. Score	Musc. Firm. Score	Meets Min. Carc. Qual.	Meets Max. Carc. Wt.	Meets Min. Musc. Score	MEET ALL CARCASS SPEC.	CARCASS PLACE
Bryna Baker	2761	1	1	1	250	190.7	76.3	32.0	1.60	0.75	0.75	1.03	0.65	6.90	3	0.0	54.413	4	2	3	Y	Y	Y	Y	
Angela Sims	1812	1	2	RC	269	211.8	78.7	33.9	1.60	0.70	0.50	0.93	0.45	10.30	3	-0.2	60.516	3	2	3	Y	N	Y	N	
Jordan McNeil	3150	1	2	CH	270	220.8	81.8	32.1	1.10	0.80	0.60	0.83	0.60	10.00	3	0.2	58.049	2	1.5	1	N	N	Y	N	
Lon Hunn	1259	2	22	1	234	184.8	79.0	30.6	1.00	0.50	0.35	0.62	0.35	9.30	3	-1.0	62.123	3.5	2	3	Y	Y	Y	Y	2
Destry Morgan	3208	2	23	1	244	191.3	78.4	32.2	1.30	0.50	0.35	0.72	0.60	8.60	3	-1.0	57.631	3	2	2	Y	Y	Y	Y	
Cassidy Rinehart	1507	2	24	1	248	188.2	75.9	32.7	0.80	0.55	0.30	0.55	0.45	8.50	3	-0.8	59.400	4	2.5	3	Y	Y	Y	Y	6
Eric Parkey	2542	2	25	1	254	191	75.2	32.3	1.30	0.70	0.60	0.87	0.40	7.90	3	-0.2	58.840	3	2	3	Y	Y	Y	Y	
Erin Davis	4164	2	26	RC	255	204.9	80.4	31.5	1.50	0.70	0.50	0.90	0.55	8.90	3	-0.2	57.866	3	2	3	Y	Y	Y	Y	
Katie Hancock	508	2	27	1	261	196.6	75.3	31.1	1.10	0.60	0.40	0.70	0.40	10.40	3	-0.6	62.310	3	1.5	2	Y	Y	Y	Y	1
Derek Steinbring	1618	2	28	1	267	210.8	79.0	31.7	1.40	0.60	0.40	0.80	0.55	9.00	3	-0.6	57.691	3	1	2	Y	N	Y	N	
Ross Short	4079	2	29	CH	269	211.3	78.6	33.6	1.30	0.60	0.60	0.83	0.45	7.30	3	-0.6	56.283	4	3	3	Y	N	Y	N	
Katie Bessent	833	3	5	1	234	184.7	78.9	33.1	1.30	1.00	0.80	1.03	0.50	8.20	3	1.0	58.563	3	2	2	Y	Y	Y	Y	
Beau Bradley	1141	3	6	1	238	184.2	77.4	31.2	1.40	0.80	0.60	0.93	0.55	8.40	3	0.2	58.328	4	2	3	Y	Y	Y	Y	
Makenzie Cornett	1144	3	7	1	244	189.3	77.6	31.6	1.70	0.95	0.75	1.13	0.80	7.30	3	0.8	53.371	3	2	3	Y	Y	Y	Y	
Myles Duelm	2918	3	8	1	252	203.2	80.6	33.0	1.60	1.00	0.80	1.13	0.70	8.40	3	1.0	55.606	2.5	1.5	2	Y	Y	Y	Y	
Shane Swenhausen	3741	3	9	RGC	257	204.8	79.7	31.6	1.30	0.40	0.50	0.73	0.60	8.70	3	-1.4	57.044	2	1	2	N	Y	Y	N	
Slayton Strube	5028	3	10	1	265	216.3	81.6	32.3	1.10	0.70	0.50	0.77	0.50	10.00	3	-0.2	59.302	3	1	2	Y	N	Y	N	
Shaye Bessent	5259	3	11	RC	270	220	81.5	33.2	1.40	0.65	0.85	0.97	0.50	9.30	3	-0.4	58.130	1.5	1	1	N	N	Y	N	
Elissa Vogel	1025	4	14	1	255	206	80.8	31.8	1.20	0.60	0.35	0.72	0.35	8.70	3	-0.6	59.640	1	1	1	N	Y	Y	N	
Wes Gentry	1027	4	15	CH	270	215.5	79.8	31.9	1.50	0.95	0.80	1.08	0.75	8.40	3	0.8	54.578	4	1.5	3	Y	N	Y	N	
Bailey Jo Blount	268	5	18	1	251	200.2	79.8	32.3	1.30	0.55	0.70	0.85	0.55	9.20	3	-0.8	58.584	3	1.5	3	Y	Y	Y	Y	
Jessica Lopez	453	5	19	CH	259	197.4	76.2	32.7	1.40	0.80	0.80	1.00	0.75	8.00	3	0.2	54.710	4	2	3	Y	Y	Y	Y	
Katie McElroy	3551	5	19	RC	261	200.3	76.7	32.1	1.30	0.75	0.50	0.85	0.65	8.10	3	0.0	55.834	3	1	2	Y	Y	Y	Y	
Heather Lawless	2656	6	32	1	244	193.6	79.3	33.1	1.30	0.60	0.50	0.80	0.55	8.10	3	-0.6	57.288	3	1	2	Y	Y	Y	Y	
Ross Schulte	3369	6	33	1	250	191.7	76.7	31.9	1.25	0.60	0.70	0.85	0.40	8.90	3	-0.6	60.362	2	1	1	N	Y	Y	N	
Chase Chaffin	3215	6	34	1	255	209.1	82.0	33.1	1.35	0.50	0.40	0.75	0.35	9.40	3	-1.0	60.451	3	1.5	2	Y	Y	Y	Y	5
Michael Therwanger	3806	6	35	RC	262	203.5	77.7	32.2	1.30	0.60	0.50	0.80	0.70	9.30	3	-0.6	56.921	3	2	3	Y	Y	Y	Y	
Toby Mires	3508	6	35	CH	263	202.2	76.9	32.2	1.50	0.75	0.90	1.05	0.70	8.30	3	0.0	55.502	3	2	3	Y	Y	Y	Y	
Sawyer Perry	2544	6	36	1	270	223.7	82.9	33.1	1.10	0.75	0.50	0.78	0.40	9.20	3	0.0	58.782	1	1	1	N	N	Y	N	

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Lucas Frazier	557	7	39	RC	245	193.5	79.0	31.3	1.50	0.75	0.80	1.02	0.60	7.30	3	0.0	55.485	3	1.5	3	Y	Y	Y	Y	
Ronald Urbanczyk	4486	7	40	CH	269	220	81.8	32.2	1.30	0.85	0.75	0.97	0.50	9.20	3	0.4	57.994	3	2	2	Y	N	Y	N	
Daniel Kyle	4056	8	43	RC	252	201.1	79.8	31.8	1.60	0.90	1.00	1.17	0.65	9.10	3	0.6	57.291	3	1	2	Y	Y	Y	Y	
Katherine Mendez	4577	8	44	CH	267	199.5	74.7	31.5	1.70	1.00	0.90	1.20	0.75	7.80	3	1.0	54.322	4	2.5	3	Y	Y	Y	Y	
Kenneth Winn	1082	9	47	1	236	184.1	78.0	31.8	1.20	0.45	0.60	0.75	0.30	8.50	3	-1.2	61.471	2	1	1	N	Y	Y	N	
Jonathan Sheets	3284	9	48	1	242	188.2	77.8	31.8	0.95	0.60	0.40	0.65	0.45	8.90	3	-0.6	60.038	2	1	1	N	Y	Y	N	
Julie Gray	2785	9	49	1	244	196.8	80.7	31.4	1.30	0.75	0.60	0.88	0.50	9.00	3	0.0	59.043	2	1	1	N	Y	Y	N	
Blake Buchanan	1818	9	50	1	254	198	78.0	32.0	1.60	0.80	0.50	0.97	0.35	9.40	3	0.2	61.233	2	1	2	N	Y	Y	N	
Ashley Thompson	844	9	51	1	255	201.6	79.1	31.6	0.90	0.30	0.50	0.57	0.30	9.40	3	-1.8	61.513	3	1	2	Y	Y	Y	Y	3
Hayes Hall	2319	9	52	RC	262	216.1	82.5	32.6	1.30	0.70	0.55	0.85	0.45	9.80	3	-0.2	59.542	1	1	1	N	N	Y	N	
Miranda Stevenson	2331	9	53	1	264	205.8	78.0	32.3	1.00	0.55	0.70	0.75	0.40	9.70	3	-0.8	60.581	3	2	1	Y	Y	Y	Y	4
Clay Marable	2152	9	54	GC	268	221	82.5	32.2	1.30	0.70	0.75	0.92	0.40	9.80	3	-0.2	59.748	1.5	1	1	N	N	Y	N	
Camille Graves	3730	9	55	1	269	219.5	81.6	34.9	1.30	0.50	0.65	0.82	0.50	7.80	3	-1.0	56.103	2.5	1	2	Y	N	Y	N	

N* = Cryptorchid

Breed:

1= Chester White; 2 = Duroc; 3 = Hampshire; 4 = Poland China; 5 = Spot; 6 = Yorkshire; 7 = Berkshire; 8 = Landrace; 9 = Cross

Minimum Carcass Standards:

1. Minimum and Maximum for hot carcass weight, 152 to 210 pounds, respectively.
2. Carcass muscle score is to be equal to or better than intermediate muscling (#2).
3. Requirements for carcass length, backfat thickness at the last rib and loin muscle area were based on values adjusted to a 170 lb. hot carcass weight. Adjustments of carcasses for minimum carcass length (29.5 in.), backfat thickness at the last rib (1.1 in.), and loin muscle area at the 10th rib (4.5 sq. in.) were made using a formula developed by the National Swine Federation and NPPC guidelines.
4. Carcass quality was evaluated for loin muscle color, marbling, firmness and fat firmness. Carcasses failing to meet two or more of the minimum quality standards were disqualified.
5. Carcasses with less than 51.0% muscle based on a 170 lb. carcass were disqualified

Equation for lbs. of fat-free lean (FFL) $8.588 - 21.896 \times 10\text{th rib fat depth, inches} + 3.005 \times 10\text{th rib loin muscle area, inches}^2 + 0.465 \times \text{warm carcass weight, lbs.}$ To convert to % fat-free lean, divide by warm carcass weight and multiply by 100.