

**2000 San Antonio Livestock Exposition, Inc.
Quality Pork Contest Results**

Exhibitor	Hog No.	Breed	Live Class	Live Place	Live Wt. (lb.)	Carc. Wt. (lb.)	DR %	Carc. Length	Backfat Thickness (In.)				10th Rib BFT (In.)	Loin Eye Area (Sq In)	Musc. Score	USDA Grade	Percent Muscle	Meets Max.	Meets Min.	Meets Min.	Meets Min.	Meets Adj.	Adj. Last	Meets	Carc. Place
									Carc. Wt.	Carc. Wt.	Carc. Wt.	Carc. Wt.						Carc. Wt.	Carc. Wt.	Carc. Wt.	Carc. Wt.	Carc. Wt.	Carc. Wt.	Carc. Wt.	

San Antonio Livestock Exposition Quality Pork Carcass Contest

S.A.L.E. Top Six Barrow Carcasses

Exhibitor	Hog No.	Breed	Live Class	Live Place	Live Wt. (lb.)	Carc. Wt. (lb.)	DR %	Carc. Length	Backfat Thickness (In.)				10th Rib BFT (In.)	Loin Eye Area (Sq In)	Musc. Score	USDA Grade	Percent Muscle	Meets Max.	Meets Min.	Meets Min.	Meets Min.	Meets Adj.	Adj. Last	Meets	Carc. Place
									Carc. Wt.	Carc. Wt.	Carc. Wt.	Carc. Wt.						Carc. Wt.	Carc. Wt.	Carc. Wt.	Carc. Wt.	Carc. Wt.	Carc. Wt.	Carc. Wt.	
Travis Spraberry	2382	3	18	1	257	190.0	73.9	31.8	1.20	0.60	0.65	0.82	0.50	10.00	3.0	-0.6	64.424	Y	Y	Y	Y	Y	Y	Y	1
Bonner Cooper	2907	6	35	1	256	203.0	79.3	33.6	1.20	0.70	0.75	0.88	0.50	9.15	3.0	-0.2	62.281	Y	Y	Y	Y	Y	Y	Y	2
Tiffany Moore	2948	2	5	1	225	171.0	76.0	31.2	1.15	0.5	0.55	0.73	0.35	8.05	3.0	-1.0	62.182	Y	Y	Y	Y	Y	Y	Y	3
Kelton Mason	516	9	54	GCh	259	202.0	78.0	33.1	0.85	0.55	0.80	0.73	0.40	8.40	3.0	-0.8	61.748	Y	Y	Y	Y	Y	Y	Y	4
Tyson Kerby	3639	2	7	Ch	241	187.0	77.6	31.0	1.10	0.35	0.50	0.65	0.45	8.40	3.0	-1.6	61.519	Y	Y	Y	Y	Y	Y	Y	5
Dakota Newman	3040	9	49	RGC	240	193.0	80.4	32.5	1.35	0.60	0.80	0.92	0.50	8.65	3.0	-0.6	61.395	Y	Y	Y	Y	Y	Y	Y	6

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