

Intercollegiate Meat Judging Contest Specifications

Correct Mark

				ХН		T N	UM	BEF				
DEFECT	1	2	3	4	5	1	6	7	8	9	10	1
1 Bone, cartilage, connective tissue and backstrap removal	0	0	0	0	0	1	0	0	0	0	\bigcirc	
2	0	0	0	0	0	2	0	0	0	0	0	2
3 Chine / feather bone removal	0	0	0	0	0	3	0	0	0	0	0	3
4 Deckle and associated fat removal	0	0	0	0	0	4	0	0	0	0	0	4
5 Diaphragm and/or hanging tender removal	0	0	0	0	0	5	0	0	0	0	0	5
6 Fat exceeds recommended depth	0	0	0	0	0	6	0	0	0	0	0	6
7 Fat / skin not trimmed or tapered to proper length	0	0	0	0	0	7	0	0	0	0	0	7
8 Fat not entirely removed	0	0	0	0	0	8	0	0	0	0	0	8
9 Foot / shank removal location	0	0	0	0	0	9	0	0	0	0	0	9
10 Hip bone or cartilage exposed or removed	0	0	0	0	0	10	0	0	0	0	0	10
11 Length of cut	0	0	0	0	0	11	0	0	0	0	0	11
12 (False) Lean exposure	0	0	0	0	0	12	0	0	0	0	0	12
13 Lymph gland and associated fat present or removed	0	0	0	0	0	13	0	0	0	0	0	13
14 Muscle number incorrect	0	0	0	0	0	14	0	0	0	0	0	14
15 Muscle relative size incorrect	0	0	0	0	0	15	0	0	0	0	0	15
16 Muscle(s) are not firmly attached	0	0	0	0	0	16	0	0	0	0	0	16
17 (Not) Perpendicular or parallel at juncture or length of cut	0	0	0	0	0	17	0	0	0	0	0	17
18 Quality grade / Yield grade	0	0	0	0	0	18	0	0	0	0	0	18
19 Rib mark incorrect	0	0	0	0	0	19	0	0	0	0	0	19
20 Rib number incorrect	0	0	0	0	0	20	0	0	0	0	0	20
21 Split tails too long / not perpendicular	0	0	0	0	0	21	0	0	0	0	0	21
22 Sacral / caudal vertebrae number or removal	0	0	0	0	0	22	0	0	0	0	0	22
ACCEPTABLE												
23 Meets all specifications	0	0	0	0	0	23	0	0	0	0	0	23
	1	2	3 E	4 X H	5 B '		6 Um	7 BEF	8	9	10	

CONTESTANT #