

# National Collegiate Meat Animal Evaluation Contest

## Market Pricing Information Based on Current Market Quotations & Conditions

### Pricing 2 Lamb Carcasses

1. Base Price for a Choice Carcass = **\$265.00**
2. Calculate Percent Boneless, Closely Trimmed Retail Cuts

								<u>% Yield Premium or Discount</u>
50.0	48.5-	47.0-	45.5-	44.0-	42.5-	41.0-	<41.0	
<u>+</u>	<u>49.9</u>	<u>48.4</u>	<u>46.9</u>	<u>45.4</u>	<u>43.9</u>	<u>42.4</u>	<u>      </u>	
<b>2.00</b>	<b>1.00</b>	<b>0.00</b>	<b>-1.50</b>	<b>-3.00</b>	<b>-7.00</b>	<b>-15.00</b>	<b>-50.00</b>	

### Quality Grade Premium or Discount

Prime =	2.00
Choice =	0.00
Good =	-50.00
Utility =	-110.00
Mutton =	-250.00

3. Estimate the percent yield of boneless, closely trimmed retail cuts for converting their wholesale value to a final carcass price.
4. For carcasses weighing 60 lbs or less, add \$3.00, 75 to 85 lbs., subtract \$3.00 from the final wholesale carcass price. For carcasses weighing 86 lbs. or more, subtract \$6.00 from the final wholesale carcass price.
5. Express the final price for each of the two carcasses on a \$/cwt. wholesale carcass basis.