

2015

OFFICIAL REASONS NOTES

CONTEST National Barrow Show OFFICIAL PLACING

1⁴ - 3⁵ - 4⁴ - 2

CLASS #1 - Pork Carcasses

OFFICIAL Jennifer Everson

<p>1/3 Greater M, T adv. M - <u>D, W, L</u> center section, <u>plumper cushion</u>, fuller heel. <u>HM, D</u> T - <u>lower rib, blade face</u> sirloin face <u>ham collar</u> <u>Boston butt</u> Q - <u>MRP blade + sirloin face</u> <u>(marb - sirloin face)</u></p>	<p>3/1 M - wider Boston butt T - flank Q - marb - blade face, 2nd ary muscles</p>
<p>3/4 Greater T, M + Q adv. M - larger loineye, longer back (W), L center section, <u>G A E L</u> butt face <u>wider Boston butt</u> T - <u>LE, LR, back</u>, flank, blade <u>B - butt face</u> face of Boston butt <u>MRP loineye, marb loineye</u> Q - <u>less 2 toned butt face</u></p>	<p>4/3 heavier muscled, M - deeper sirloin face <u>plumper cushion (DTF)</u> T - <u>sirloin face</u> Q - <u>marb - Boston butt</u> <u>(marb) - blade face + butt face</u> <u>(MRP) - sirloin face</u></p>
<p>4/2 Greater T, ↑ cut. M - larger LE. Wider CS, Deeper, <u>Plumper Cushion (PDTF)</u> meatier SF T - <u>loineye, lower rib, back, rib</u> <u>ends, B + A butt face, flank,</u> <u>ham collar, (lower Sirloin face)</u> Q -</p>	<p>2/4 M - T - Q - <u>MRP blade face, marb blade face,</u> <u>MRP butt face</u></p>
<p>2 Possibly Ack. Q - marb. LE</p>	<p><u>Fattest, Lowest Cutability</u> <u>Loin: blade face, LR, back, upper</u> <u>Ham: collar, B + A butt</u> sirloin face <u>face.</u> M: small LE <u>Boston Butt: blade face</u></p>

OFFICIAL REASONS NOTES

CONTEST NB Meats Judging Contest

OFFICIAL PLACING 1-2-4-3 Cuts: 4-4-4

CLASS Pork Center Cut Loin

OFFICIAL Tony Muller

1/2

M: Longer Loin Eye in Blade End

Longer Back

Slightly Longer Loin Eye in SE

T: Lower Rib Back Top Loin in SE Slightly less seam fat in SE

Q: Slightly Firmer Loin Eye

2/1

M: Wider Blade Face

Q: More Marbling in Sirloin face

Whiter External Fat

2/4

M: Longer Loin Eye in Wider Blade End
Deeper Sirloin End, Longer Tenderloin

T: Less seam fat in blade face

Q:

4/2

M: Longer Back

T: Back

Q: More marbling in both faces

Firmer loin eye in blade face / Firmer Sirloin End

4/3

M: Wider Back
Longer loin eye in SE

T: Over Loin Eye in BF
Back, Rib Ends
Seam fat in SE

3/4

Q: Firmer Loin Eye in Blade Face

More Finely Textured marbling
in sirloin face

3: Q: Firm Cut Faces
Marbling

Lowest cutability center cut
loin in the class.

OFFICIAL REASONS NOTES

CONTEST Hormel National Barrow Show

OFFICIAL PLACING ² ⁴ ⁵
3-1-4-2

CLASS Slab Bacon

OFFICIAL Cox

$\frac{3}{1}$ Consumer Appeal (greater)

- Higher lean to fat ratio in cut end surface
- Better cure color in secondary muscles in cut end surface
- Superior smoke and cure color on external surface
- Less surface perforation on external surface (flank)
- Slightly longer

$\frac{1}{3}$
- Wider

$\frac{1}{4}$ Greater Slice Yield

- Wider end to end
- Much greater lean to fat ratio in cut end surface
- Slightly less fat over external surface

$\frac{4}{1}$
- Superior cured color
- Thicker cut end

$\frac{4}{2}$ Superior Slice Yield

- Thicker slab end to end
- Greater cured color on external surface
- Superior consistency/conformity of thickness end to end

$\frac{2}{4}$
- Slightly better cured color in cut end surface
- Wider in shoulder end

$\frac{2}{/}$ Unacceptable Thickness/Conformity

- Snowball, unacceptable slice yield
- Most leaf fat

$\frac{5}{/}$
- Acceptable exterior color

OFFICIAL REASONS NOTES

CONTEST 2015 Hormel

OFFICIAL PLACING

3^v 6^v 2^v
3-2-4-1

CLASS #4 Fresh Pork Chops

OFFICIAL Anne Brucker

<p>3/2 Close Pair, 3 has more edible portion. T Less kidney fat</p> <p>M Slightly larger loin eye. wider, meatier tenderloin less exposed transverse process</p> <p>Q Slightly more uniform reddish-pink color</p>	<p>2/3 T</p> <p>M less tail region waste.</p> <p>Q Granted higher quality chop much more marbling in loin eye. firmer, more desirable loin eye.</p>
<p>2/4 T Slightly less external fat.</p> <p>M fuller, larger, meatier loin more edible portion</p> <p>Q marbling more appealing to the finer, textured muscle consumer.</p>	<p>4/2 T</p> <p>M less exposed transverse process</p> <p>Q</p>
<p>4/1 T less external fat less seam fat</p> <p>M bigger tenderloin</p> <p>Q firmer, more desirable tenderloin</p>	<p>1/4 T less kidney fat</p> <p>M larger loin eye</p> <p>Q</p>
<p>1- Grant 1 has a larger loin eye However, places last because of cutability and quality. Fat, external and seam Soft, undesirable tenderloin.</p>	

OFFICIAL REASONS NOTES

CONTEST National Barrow Meats Contest

OFFICIAL PLACING

² ⁴ ³
[^] [^] [^]
 1-3-4-2

CLASS

Bone-in hams

OFFICIAL

Brian Quandt

1 3	<ul style="list-style-type: none"> - ↑ lean: fat ratio - ↓ Kernel/star fat - Deeper, fuller Cushion - larger cut face - Most appealing Smoked Color - highest Volume Center Cut Slices 	<ul style="list-style-type: none"> - Slightly trimmer over the Cut face - Slightly trimmer over the Cushion 	5 1
3 +	<ul style="list-style-type: none"> - ↑ Cut face - ↓ Kernel (Star fat - Trimmer over the Cut face - Deeper, fuller Cushion - larger Knuckle 	<p>* Lymph node</p> <ul style="list-style-type: none"> - ↑ degree of marbling in the cut face - More Consistent Cured color - Brighter Cured color 	4 3
1 2	<ul style="list-style-type: none"> - Brightest, most Consistent Cured Color - Deeper, fuller Cushion, flank & Knuckle - has a net pull defect - <u>Much</u> higher % of Center Cut Slices 	<ul style="list-style-type: none"> - Much trimmer over the Cut face - Much less Kernel / Star fat 	2 4
2	<ul style="list-style-type: none"> - Acceptable volume of lean in the cut face - Acceptable Cured color - 	<p>* Lymph node</p> <ul style="list-style-type: none"> - <u>Lowest</u> % of Center Cut Slices - Shallowest from cut face to Shank end. - Small fat tears from net removal 	2

Hormel
CONTEST National Barrow Show

OFFICIAL REASONS NOTES

2 5 3
OFFICIAL PLACING 1-2-3-4

CLASS Sliced Bacon

OFFICIAL Cox

$\frac{1}{2}$ Greater Lean to Fat

- Less trimmable fat on slice ends (dog ears)
- More uniform color and lack of tiger striping defect in exposed slices

$\frac{2}{1}$

- Better cured color over top of shingled slices

$\frac{2}{3}$ Superior Lean to Fat

- Superior cured color in exposed slice and over shingled slices
- Superior uniformity of cured color (far less tiger striping)

$\frac{3}{2}$

- Less trimmable fat in slice ends
- More uniform conformation of slices.

$\frac{3}{4}$ Superior Slice Yield

- Superior uniformity of conformation
- Most acceptable slice thickness, width

$\frac{4}{3}$

- Greater cured color
- More marbled lean in exposed slice

$\frac{4}{1}$ Inferior Conformation

- Low slice yield, poor lean to fat

OFFICIAL REASONS NOTES

CONTEST 2015 Hormel

OFFICIAL PLACING

4 4 4
 ↓ ↓ ↓
 1-3-2-4

CLASS #7 Fresh Hams

OFFICIAL Anne Brucker

<p>1/3 T M Broad, deep center section fuller, plumper cushion meatier heel Q</p>	<p>3/1 T slightly over forecushion M Q</p>
<p>3/2 T over collar slightly under the forecushion butt face. hump. M fuller, deeper center section Q</p>	<p>2/3 T M deeper butt face Q slightly more uniform color</p>
<p>2/4 T slightly over forecushion M deeper butt face fuller, rounder, plumper cushion deep center section plumper heel Q more uniform, desirable reddish-pink</p>	<p>4/2 T M Q</p>
<p>4 Combined cutability and Quality to the lowest degree. T Flattest, lightest muscled ham in the class. M Fat over the collar and around the butt face. Q Pale, two-toned butt face.</p>	

OFFICIAL REASONS NOTES

CONTEST NB Meats Judging Contest

OFFICIAL PLACING 3-4-1-2 Cuts: 3-4-2

CLASS Boneless Ham Slices

OFFICIAL Tony Muller

3/4 ^{#3} NO VISUAL DEFECTS
→ MOST EYE APPEALING

M: Larger Cut Face

Q: More Uniform Cure Color
More Marbling

4/3 More Prominent Smoke Color

4 was Two-Toned / Minor Bruise
Evident

4/1

Q: Darker Cure Color
Darker ~~More~~ Smoke Surface

1/4

Q: More Marbling

Air Voids present in #1.

1/2

T: Less Seam Fat

Q: More Uniform Color

2/1

Q: Darker Smoke Color

2 had blood spots and the
most amount of seam fat

#2 ~~was~~ had the least consumer
appeal w/ blood spots evident
and the most seam fat

OFFICIAL REASONS NOTES

CONTEST NBS Meats Contest

OFFICIAL PLACING

3³ 4² 2² 1

CLASS Center Cut Bone-in Hamsteaks

OFFICIAL Brian Quantt

3
4

4
3

- Larger, more muscular cut face
- Less Star / Kernel fat
- Much higher percent of edible portion

- Trimmer over the cut face
- higher degree of marbling in the cut face

1
2

2
4

- Larger, more muscular cut face
- Higher degree of Marbling
- Slightly lower % of bone
- Deeper, wider cut face
- wider, fuller cushion & flank

- Less Star / Kernel fat
- Slightly trimmer over the cut face.

1
4

1
4

- More consistent cured color - lower degree of two-toning
- Brighter cured color

- Larger cut face
- Slightly less Star fat
- Higher percentage of edible portion

- One of leanest, most muscular packages in the class
- One of highest edible portion packages in the class.

- Unacceptable Cured Color
- The color would leave this package as unsaleable in the retail case
- This package would be Shrink for retailer

2015

OFFICIAL REASONS NOTES

CONTEST National Barrow Show

OFFICIAL PLACING

3² - 2⁴ - 4⁶ - 1

CLASS Smoked Pork Chops

OFFICIAL Jennifer Everson

<p>3/2 close, Madu. M- (larger LE), less bone</p> <p>T-</p> <p>Q- (marb)-LE, FT muscle-LE</p>	<p>2/3 M-</p> <p>T- (tailfat)</p> <p>Q- darker smoked color <u>MRP</u>, <u>darker</u> cured color -LE</p>
<p>2/4 greater M, M:B ratio and T M- much <u>larger</u>, <u>meatier</u> LE</p> <p>T- <u>loineye</u>, <u>tailfat</u></p> <p>Q- (more even smoked color)</p>	<p>4/2 M- less bone</p> <p>T-</p> <p>Q- (cured color -loineye)</p>
<p>4/1 easy, much higher quality M- <u>larger</u> LE, <u>meatier</u> LE <u>less bone</u></p> <p>T-</p> <p>Q- <u>more uniform color</u> LE <u>better</u> cured color -loineye</p>	<p>1/4 M-</p> <p>T- <u>trimmer</u> -loineye</p> <p>Q- (marbling -loineye)</p>
<p>1 easy, poorest quality</p> <ul style="list-style-type: none"> - Blood splash in LE, two toned loineye - Also, excess seam fat. - Least consumer appeal. 	

Defect
AMSA Intercollegiate Meat Judging
Official Specifications

Contest: Hornell-Barrow Show Year: 2015 Official: Houser

	Cut	Defects
1	Sausage	split casing - (3)
2	Boneless Ham Slice	Gelatin Pocket - (14)
3	Sausage	Inconsistent length - (7)
4	Canadian Bacon	Faded color - (13)
5	Frankfurters	Smoke streaks + spots - (10)
6	Smoked Pork Chops	Blood splash / spot - (1)
7	Smoked Pork Chops	Faded color / Uncured Spot - (13)
8	Boneless Ham	Netting removal - (3)
9	Bacon	Tiger Striping - (12)
10	Boneless Ham	Non-uniform smoke - (10)

Keep - Cull - Loins
AMSA Intercollegiate Meat Judging
Official Specifications

Contest: Hornel - Barrow Show Year: 2015 Official: Houser

	Cut	Defects
1	Cull - 0 pts.	11 Ribs cut into the L.O. black end - MAJOR DEFECT Tail length on sirloin end, Fat Depth, Diaphragm
2	Keep - 8 pts.	Diaphragm, tenderloin score - slight
3	Cull - 3 pts.	Major tenderloin scoring, Fat Depth, Diaphragm
4	Cull - 0 pts.	12 Ribs, Major tenderloin scoring Sirloin tail length.
5	Keep - 7 pts.	Tenderloin Scoring, Slight Fat depth issue Diaphragm
6	Keep - 20 pts.	Small diaphragm, slight length on sirloin
7	Keep - 15 pts	Diaphragm, slight length on sirloin end
8	Cull - 7 pts.	Fat depth, slight tenderloin score, diaphragm, length on sirloin end.
9		
10		

Placing: 1 = 3 = 4 = 2

Class 1: Pork Carcasses

- 1) Which carcass combined muscling and trimness to the highest degree? 1
- 2) Between 3 & 4 which carcass had the larger loin eye? 3
- 3) Between 1 & 2 which ham was trimmer beneath and along the butt face? 1
- 4) Which ham had the most collar fat? 2
- 5) Which loin had the palest colored loin eye? 4
- 6) Which carcass had the most marbling in the Boston butt? 4
- 7) Between 1 & 3, which ham had a deeper wider center section? 1
- 8) Between 3 & 4 which loin had a trimmer, longer back? 3
- 9) Between 2 & 4, which loin eye had more marbling? 2
- 10) Which carcass had the trimmest Boston butt? 1

✓

1 - 2 - 4 - 3
v v v
4 4 4

Class 2: Center Cut Loins

- 1) Between 2 & 4 which had the larger loin eye? ②
- 2) Between 2 & 3 which had the firmer sirloin face? ③
- 3) Which loin combined muscling and trimness to the highest degree? ①
- 4) Which loin was lightest muscled? ③
- 5) Between 1 & 2 which loin had whiter external fat? ②
- 6) Between 2 & 4 which loin was leaner over the back? ④
- 7) Which loin had the most amount of ^{finely textured} marbling in the sirloin face? ~~①~~ ③
- 8) Between 2 & 4 which loin had the most marbling in the sirloin face? ④
- 9) Between 1 & 2 which loin had a wider blade end? ②
- 10) Between 1 & 3 which had more seam and kidney fat in the sirloin end? ③

✓

Class 3
~~Class 5:~~

Slabs Bacon

3-1-4-2
✓ ✓ ✓
2 4 5

- 1) Which belly was the thinnest and would yield the lowest number of #1 slices? #2
- 2) Which belly was the fattest and would have the lowest lean to fat ratio? #4
- 3) Between 1 & 3 which belly had the poorest smoke color? #1
- 4) Which belly had the most trimmable leaf fat? #2
- 5) Which belly exhibited the best cured exterior color? #4

✓

Class 4: Center Cut Pork Chops

- 1) Between 1 & 2 which chop had more marbling? # 2
- 2) Between 3 & 4 which chop had the heaviest muscled tenderloin? # 3
- 3) Which chop had the most exposed transverse process? # 2
- 4) Between 1 and 3 which chop had the most external fat? # 1
- 5) Between 1 & 4 which chop had the most kidney fat? # 4
- 6) Which chop had the softest, darkest colored tenderloin? # 1
- 7) Which chop had the most muscle in the tail region? # 3
- 8) Which chop had the heaviest muscled loin and tenderloin? # 3
- 9) Which chop had the least exposed transverse process? # 1
- 10) Which chop had the smallest loin eye? # 4

✓

Placing: 1-3-4-2
 ✓ ✓ ✓
 2 4 3

Class ~~β~~: Cured Bone-in Hams

5

- 1) Which ham exhibited the least desirable, palest colored face? - # 4 2
- 2) Which ham had the most star/kernel fat? - # 4
- 3) Which ham had the highest lean to fat ratio on the cut surface? # 3
- 4) Which ham had most the trimmable external fat? - # 4
- 5) Which ham had the largest center slice? - # 1
- 6) Which ham exhibited the most internal marbling? - # 4
- 7) Which ham exhibited the best, most uniform smoke color? # 1
- 8) Which ham would yield the least number of center cut ham slices? # 2
- 9) Yes or NO. Did 4 display a net pull defect? Yes
- 10) Between 1 & 3 which ham had less external fat? # 3

✓