

OFFICIAL REASONS NOTES

CONTEST National Barrow Show

OFFICIAL PLACING 4³-2⁵-1³-3

CLASS Fresh Pork Carcasses #1

OFFICIAL Tony Muller

4/2 Muscling Advantage

M: D, Meatier Blade Face in Loin
D, W Boston Butt
D, Fuller Loin
W Sirloin End in Loin
Slightly W, L Ham

2/4

T: Over the Loin, Ham Collar

M: D Sirloin End in Loin
D Butt Face, D Cushion (Ham)

2/1 Trimness Main Advantage

T: Blade Face over Loin
Under Boston Butt
Over the Loin (Beck)
Ham Collar
M: Plumper Ham Cushion & Heel
D Sirloin End in Loin

1/2

Q: Higher Degree of marbling in Boston Butt,
Blade Face in Loin & Ham Butt Face
More Greyish-Pink colored Sirloin End
& Butt Face in Ham.
M: D Blade Face in Loin End
Fuller Loin (PDTF) W Sirloin End

1/3

T: Loin (Beck) Sirloin End
Under Butt Face of the Ham
M: W Boston Butt W Center Section
W Sirloin End Ham
Q: Higher Degree of Marbling ← B.E. of Loin
Butt Face of Ham

3/1

T: Slightly under Boston Butt
Ham Collar

3 Combined trimness and muscling
Fattest over the Back (Loin)
Sirloin End
Butt Face of Ham

to the lowest degree

Was not a light muscled carcass

Hormel

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CONTEST National Barrow Show OFFICIAL PLACING

2³ - 1⁵ - 4⁴ - 3

CLASS # 2 Fresh Hams

OFFICIAL Jennifer Everson

2/1 greater trimness + muscling

1/2

T- B+A buttface, forecushion, hamcollar

T-

M- GAEL in wider BF, fuller FC, deeper cushion

M- wider center section

Q- MRP, uniform buttface

Q- firmer buttface

1/4 Easy, T, HM, ↑ cut.

4/1

T- B+A buttface, hamcollar

T-

M- D, W, L center section, plumper cushion, fuller heel

M- deeper cushion (PDTF)

Q- MRP, less 2-tone BF

Q-

4/3 Greater Muscling

3/4

T- B+A BF, (FC)

T-

M- deeper buttface
D, W, L center section
deeper, fuller cushion + heel

M-

Q-

Q- (marbling - BF)
MRP, less 2-tone buttface

3 No Ack

Lightest Muscled, Fat, Low Cutability

- Shallow, Shortest, Tapering Center Section
- Flattest Cushion and Heel

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CONTEST NBS / Hornet 2018

OFFICIAL PLACING 4-2-1-3 Cuts (2-5-4)

CLASS #3 Pork Loin (Bone-In)

OFFICIAL Daniel Clark

4/2 Close

M- fuller, Plumper back
Larger LD in Sirloin face

T- along Sirloin face

2/4

M- larger tenderloin

Q- sl. more reddish pink loin eye

2/1 Easy higher Cutability

M- much larger LD in both faces

T- Over blade face

Q- more uniform reddish-pink blade face

1/2

T- along back

Q- marb. in Sirloin face

1/2 T- over + along blade face

M- much larger LD in blade end

3/1

Q- brighter more uniform colored blade face

3 (+) most reddish pink uniform color in the blade end

(-) wastiest loin with least amount of exposed lean in the blade end.

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

CLASS Slab Bacon

OFFICIAL Cox

4/2 - Greater Cutability

- Greater fat to lean ratio (more ideal) in the cut surface
- Less trimmable fat over entire slab, much less leaf fat
- Thicker slab end to end, most uniform thickness
- More uniform width end to end

2/4

- Wider flank end
- Slightly brighter cured color over entire slab

2/1 - Greater consistency in conformation, cutability

- More consistent thickness (lacking the score defect)
- Wider slab end to end
- Brighter cured color

1/2

- Leaner in cut surface

1/3 - Greater Quality/Consumer Appeal

- More acceptable, conforming cured color in the cut surface and over the entire slab.
- Wider slab

3/1

- Slightly less fat over entire slab and in cut surface

3/

- Darkest slab overall, evidence of oxidation
- Most narrow slab

- Lean in cut surface

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OFFICIAL PLACING

$4^{\frac{3}{1}}$ $1^{\frac{5}{2}}$ $2^{\frac{3}{3}}$

CLASS #5 Cured and Smoked Bone-In Hams

OFFICIAL

Anne Greis

<p>4/1 T</p> <p>M deeper center section fuller, plumper cushion</p> <p>Q</p>	<p>1/4 T slightly less under the cut face slightly less star fat</p> <p>M</p> <p>Q finer textured marbling</p>
<p>1/2 T</p> <p>M much deeper center section plumper cushion</p> <p>Q more finely textured marbling less netting pull</p> <p>I would yield a higher percentage of center cut ham slices.</p>	<p>2/1 T under cut face</p> <p>M</p> <p>Q</p>
<p>2/3 T less fat along cut face</p> <p>M larger, wider cut face deeper center section</p> <p>Q more consistent cure color less two toning.</p>	<p>3/2 T</p> <p>M longer center section would yield more center cut slices</p> <p>Q</p>
<p>3 Lowest cutability and least consumer appeal. This ham would be least desirable to consumers and therefore would be hardest to sell at a retailer.</p>	

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OFFICIAL PLACING 2-1-4-3 6-3-5

CLASS 6 - 1/2 loin boned, sirloin end OFFICIAL Cannon

2/1 Easy
1. Muscling
2. Uniformity of chops
3. Trimness from end to end

1/2 Nothing to put 2 over 1

1/4 fairly close
trimness, less waste
muscling sirloin end

4/1 uniform chops, no tapering
quality - marbling sirloin end
color sirloin end

4/3 Uniform cut, meets specs
no scoring gouging
quality color
marbling

3/4 leaner

3. Scoring/gouging of loin
Lack of uniformity of chops

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CONTEST Hormel

OFFICIAL PLACING 4² - 1⁴ - 2⁶ - 3

CLASS Bacon Slices

OFFICIAL Cox

4/1

- Advantages in color with a brighter cured lean
- More uniform fat/lean distribution end to end
- More marbled lean

1/4

- Slightly leaner overall

1/2

- Superior lean and fat distribution throughout
- More uniform slices
- Overall leaner, more ideal composition

2/1

- Superior cured colour

2/3

- Superior quality
- Superior conformation, shape, uniformity
- Lack of defect(s) leading to discount/mark down

3/2

3/

- Tiger striping
- Oxidation
- Poor slice conformation and lean distribution

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OFFICIAL PLACING 2³-1⁴-3²-4

CLASS #8 Boneless Smoked Hams

OFFICIAL Anne Geis

2/1 T over cut face,
less internal fat
over center section

M wider cut face

Q More uniform, consistent
cure color

1/2 T

M longer center section

Q

1/3 T less fat over cut face

M deeper center section
plumper cushion

Q less blood splash

3/1 T

M wider cut face

Q

3/4 T *Close pair but both have
obvious defects which
brings them to the bottom

M longer wider center section

Q brighter, more desirable cure
color less air void

4/3 T less fat over the cut face

M deeper cut face

Q less blood splash
more even, consistent outersmoke

4 Last as it had least desirable cure color with the
lowest consumer appeal. Consumers would not buy
4 because it had the poorest color.

Hormel

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CONTEST National Barrow Show OFFICIAL PLACING 2⁴ - 1² - 3³ - 4

CLASS #9 - Smoked Chops OFFICIAL Jennifer Everson

2/1 Heavier Muscled - ↑ cut. 1/2
 T - tail fat T -
 M - largest loineye in class M -
 Q - (marb - LE) Q -

1/3 close pair, Madv. 3/1 Q adv.
 T - less tail fat T -
 M - larger LE, more edible portion M -
 Q - darker external smoke color Q - more consistent cured color in LE, MRP LE, FT marb LE

3/4 Muscling + Quality 4/3
 T - T -
 M - larger LE M -
 Q - MRP LE, less 2-tone LE Q - A bit darker external smoke color
 FT - marbling

4 Easily smallest LE in class.
 Two-tone color - LE.
 Least edible portion.

LEA

- #1 = 10.1
- #2 = 10.7
- #3 = 9.5
- #4 = 7.4

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

CLASS #10 Ham Center Cut Slices

OFFICIAL Tony Muller

<p>3/1 MOST DESIRABLE OVERALL</p> <p>T: Less surface fat & seam fat</p> <p>Q: Darker, more uniform color</p> <p>M: Slightly larger inside & outside muscles</p>	<p>1/3</p> <p>No Grants</p>
<p>1/2 Much Larger Cut Face</p> <p>M: W, D Cut Face w/ more expose lean</p> <p>Q: Higher Degree of marbling</p> <p>T: Slightly Less Seam fat</p>	<p>2/1</p> <p>T: Less Surface Fat around the outside muscles</p>
<p>2/4 Similar Cut Face Exposed Lean</p> <p>Q: Darker, More Uniform Cure Color</p> <p>T: Less Surface Fat</p> <p>M: W Cut Face</p>	<p>4/2</p> <p>T: Less Seam fat</p> <p>Q: Unacceptable due to cure color fady and uncured spots</p>
<p>4: Most UNDESIRABLE HAM SLICE OVERALL</p> <ul style="list-style-type: none"> - Poorest Quality: Poor cure color w/ uncured spots (splotchy) - Low amount of exposed lean - Very Low Consumer Appeal 	

AMSA Intercollegiate Meat Judging Official Specifications

Contest: NBS/ Hormel

Year: 2018

Official: Daniel Clark

	Cut	Defects
1	Keep - 15	highest quality, acceptable yield, No defects
2	Cull - 0	Major cut in Psoas
3	Cull - 5	11 Ribs
4	Keep - 13	high quality no defects
5	Cull - 7	Ne defects - lower quality
6	Keep - 9	high quality no defects
7	Cull - 0	major cut in Psoas
8	Keep - 13	high quality no defects
9		
10		

**AMSA Intercollegiate Meat Judging
Official Specifications**

Contest: Hormel

Year: 2018

Official: Cox

	Cut	Defects
1	Frankfurters	7- Inconsistent shape (cobra heads)
2	Fresh Bratwurst	23- Accept
3	Summer Sausage	23- Accept
4	Bacon Slices	12- Tiger Striping
5	Boneless Ham	3- Netting Pull
6	Snack Sticks	7- Inconsistent size, length, diameter
7	Bologna	14- Air Voids
8	Boneless Ham	14- Large Void
9	Cooked Sausages	4- Fattening Out
10	Deli Turkey Slices	1- Blood Spot

Class 1: Pork Carcasses

- 1) Between 2 and 4, which carcass was heavier muscled? 4
- 2) Which ham had the greatest amount of marbling in the butt face? 1
- 3) Between 1 and 3, which was trimmer over the ham collar? 3
- 4) Between 1 and 2 which was the leaner carcass? 2
- 5) Which carcass combined muscling and trimness to the highest degree? 4
- 6) Which carcass was the fattest over the back and sirloin end of the loin? 3
- 7) Between 2 and 4, which carcass had a heavier muscled Boston butt? 4
- 8) Between 1 and 2, which ham had a plumper center-section that carried into a fuller, meatier heel? 2
- 9) Which carcass had the shallowest, softest blade face in the loin? 2
- 10) Which carcass had the least amount of exposed lean in the sirloin face of the loin? 3

Class 2: Fresh Hams

- 1) Which ham was the trimmest overall? 2
- 2) Between 1 & 2, which ham had a firmer butt face?
1
- 3) Which ham was the lightest muscled? 3
- 4) Between 3 & 4, which ham had a more uniform colored butt face? 3
- 5) Between 1 & 2, which ham had a deeper, plumper cushion? 2
- 6) Between 1 & 4, which ham was trimmer over the ham collar? 1
- 7) Between 1 & 4, which ham had the meatier heel?
1
- 8) Between 3 & 4, which ham has a deeper, longer center section? 4
- 9) Which ham had a ^{the greatest} ~~greater~~ area of exposed lean in the butt face? 2
- 10) Between 1 & 4, which ham was trimmer alongside the butt face? 1

Class 3: Center-Cut Pork Loins

- 1) Between 2 and 4 which loin had the fullest, plumpest, longest back? 4
- 2) Which loin had exposed cartilage in the hip pocket? 3
- 3) Between 1 and 3 which had more exposed lean in the sirloin face? 1
- 4) Which loin had the darkest, most uniform colored longissimus dorsi in the blade face? 3
- 5) Which loin had the largest top loin? 4
- 6) Which loin had the most marbling in a firm top loin? 1
- 7) Between 2 and 4 which loin had less fat along the sirloin end? 4
- 8) Between 1 and 2, which loin had a higher cutability? 2
- 9) Which loin had the least amount of fat along the back? 3
- 10) Which loin had the smallest longissimus dorsi in the blade face? 3

Class 4: Slab Bacon

- 1) Which slab will yield the least consistent center slices end to end? 1
- 2) Which slab is thickest end to end? 4
- 3) Which slab has the widest flank end? 2
- 4) Which slab has the darkest smoke color? 3
- 5) Which slab displayed the most leaf fat? 2
- 6) Between 2 and 4, which slab has the most exposed lean in the exposed cut surface? 4
- 7) Between 1 and 3, which is the wider slab? 1
- 8) Which slab would cause the most slice loss? 1
- 9) Which slab has the narrowest flank end? 3
- 10) Which slab has the most uniform width end to end? 4

Class 5: Cured and Smoked Bone-in Hams

- 1) Which ham had the most two-toning? 3
- 2) Which ham had the smallest cut face? 3
- 3) Between 1 & 2, which ham would yield the lower amount of center cut slices? 2
- 4) Between 4 & 1, which ham had a plumper cushion? 4
- 5) Between 4 & 1, which ham had slightly less fat under the cut face? 1
- 6) Between 4 & 1, which ham had more finely textured marbling? 1
- 7) Between 1 & 2, which ham had a deeper center section? 1
- 8) Which ham had the smallest knuckle? 3
- 9) Between 2 & 3, which ham had a deeper wider cut face? 2
- 10) Between 1 & 2, which ham had a plumper cushion? 1

Class 6: Boneless Center Cut Pork Half Loins – Sirloin End

Scenario: You are the steak/chop cutter for Hyvee in Austin, MN. You need to cut $\frac{3}{4}$ " chops from the same boneless half loin starting at the center cut. Your criteria is to cut as many, uniform chops as possible trimmed to no more than $\frac{1}{8}$ ". Yield is important. Place the loins in the order that would most match the criteria.

Keep/Cull Loins Class

Scenario: You are purchasing loins for a white tablecloth, upscale restaurant, which predominately serves bone-in rib and loin chops. The restaurant also has a few specifications:

1. The loin shall contain no more than 10 ribs
2. The hanging tender and diaphragm shall be removed
3. The ham should be removed by a straight cut perpendicular to the length of the loin at a point which is immediately anterior to the hip bone cartilage. No hip bone/cartilage shall be present.
4. There shall be no major scores on the pectoralis major or longissimus dorsi.