

OFFICIAL REASONS NOTES

CONTEST Horned National Barrow Show OFFICIAL PLACING 2<sup>4</sup>-4<sup>5</sup>-3<sup>4</sup>-1  
 CLASS # 1 - Pork Carcasses OFFICIAL Tony Muller

2/4 Combined Muscling / Trimness

M - Deeper Butt face / Plumper Center Section  
 Larger Loin Eye

T - Forecushion / Slightly over Blade End /  
 Back

Q - Darker, Firmer Loin Eye / Darker Butt face

4/2

M: Wider Center Section  
 Longer, wider Boston Butt

4/3 Combined Trimness / Muscling

T - Under & Along Butt face / Ham Collar, Forecushion  
 Definitely over Blade Face / Back / Sirloin End  
 Boston Butt

M - Wider Butt Face / Wider, Longer Cushion  
 Larger Loin Eye / Longer Back  
 Wider Boston Butt

3/4

Q: More Reddish-Pink Loin Eye  
 & Butt Face  
 More Marbling in the Loin Eye & Sirloin  
 End

M: Deeper Boston Butt, PDTF

3/1 Main Advantage is Quality

Q - Firmness in cut faces - Butt face,  
 Loin Eye, Sirloin End. Less Exudate

Color: More uniform, darker

Marbling: Both Ends of the loin

T - Along Butt face / Back of loin M: Longer Back

1/3

M: Larger Loin Eye in Sirloin End  
 Wider Boston Butt

T: Forecushion / Boston Butt

1 - Combined Quality / Trimness to  
 the lowest degree

a) Pale Muscle Color

b) Soft

c) Exudate Present

Fattest Especially over the loin Region

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CONTEST Hormel National Barrow Show

OFFICIAL PLACING 3<sup>3</sup> - 4<sup>4</sup> - 2<sup>1</sup> - 1<sup>6</sup>

CLASS Fresh Hams

OFFICIAL Anne Brucker

3/4 Closest pair but 3 over 4

T slightly less collar fat

M deeper center section  
plumper, fuller cushion  
fuller heel

Q

4/3 because of muscling advantages.

T rump end

M larger, fuller knuckle

Q more desirable reddish pink color

4/2

T much trimmer under butt face  
much trimmer over the forecushion  
much trimmer over the rump end.

M longer center section

Q

2/4

T

M fuller heel - due to fat

Q higher degree of marbling

2/1 Easiest decision

T under butt face  
rump end  
less seam fat

M wider butt face with a larger area  
of exposed lean  
wider center section

Q deeper center section

1/2 to place 1 last.

T over the forecushion

M

Q more uniform color

1 - combined muscling and trimness to the lowest degree. I was the fattest, lightest muscled ham in the class.

OFFICIAL REASONS NOTES

CONTEST Hormel National Barrow OFFICIAL PLACING

3<sup>3</sup> - 2<sup>2</sup> - 1<sup>4</sup> - 4

CLASS #3 C-C Pork Loins Show

OFFICIAL Jennifer Everson

<p>3/2  M - heavier musc. blade face  larger secondary muscles  deeper, fuller back. Larger tend SF</p> <p>T - loineye, upper sirl. face  (kidney - SF)</p> <p>Q - <u>MRP</u> loin eye, FT loin eye  (marb LE)</p>	<p>2/3  M - larger loin eye</p> <p>T</p> <p>Q</p>												
<p>2/1 close - T adv.  M - <u>larger</u> loin eye, GAEL - blade face</p> <p>T - seam fat - blade face  lower rib, lower back, (lower SF)</p> <p>Q - fine text. marb - SF</p>	<p>1/2  M - longer back, fuller back (PDTF)  deeper sirl. face</p> <p>T - kidney fat - sirl. face</p> <p>Q - <u>MRP</u> loin eye + blade face, finer text  blade face, (MRP sirl. face)</p>												
<p>1/4 muscling, T adv.  M - <u>larger</u> LE, longer back,  GAEL - SF, larger GM - SF</p> <p>T - loineye, <u>back</u>, (kidney SF)</p> <p>Q - MRP sirl loin face</p>	<p>4/1,  M</p> <p>T - lower rib  lower sirl. face</p> <p>Q - (marb loineye)</p>												
<p>4 - combined T+M to lowest degree.  - most fat at loin eye and over back.  - smallest loineye in blade face.</p>	<p>Measurements: Fat@LE LEA</p> <table border="1"> <tr> <td>1</td> <td>0.6"</td> <td>4.7</td> </tr> <tr> <td>2</td> <td>0.6"</td> <td>5.2</td> </tr> <tr> <td>3</td> <td>0.2"</td> <td>4.9</td> </tr> <tr> <td>4</td> <td>0.8"</td> <td>3.9</td> </tr> </table>	1	0.6"	4.7	2	0.6"	5.2	3	0.2"	4.9	4	0.8"	3.9
1	0.6"	4.7											
2	0.6"	5.2											
3	0.2"	4.9											
4	0.8"	3.9											

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CONTEST Hormel NBS

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

CLASS Slab Bacon

OFFICIAL Cox

$\frac{4}{3}$  Greater yield, Advantages Quality

- Greater lean to fat in cut surface
- More exposed lean over entire surface
- Less fat in flank end
- More uniform shape end to end (squared)
- Darker smoke color throughout

$\frac{3}{4}$

- Slightly thicker end to end.

$\frac{3}{1}$  Greater acceptable slicing yield.

- Superior conformation end to end
- More uniform shape
- Far more uniform thickness
- Higher yield in center cut slices

$\frac{1}{3}$

- Slightly more lean in cut surface
- Darker smoke color
- Less fat in flank end.

$\frac{1}{2}$  Advantages in uniformity/slicing yield

- Advantages in conformation end to end and in center section.
- More uniform shape in cut surface
- Superior cure color throughout
- Darker smoke color over surface

$\frac{2}{1}$

- Slightly wider

$\frac{2}{}$

- Poorest slicing yield
- Poorest color in cut surface
- Most shatter in flank end (separation)

OFFICIAL REASONS NOTES

4-2-5

CONTEST NBS - PMC

OFFICIAL PLACING 4-2-3-1

CLASS Bone-in Cured Hams  
Shank Portion

OFFICIAL Quandt

- 4/2 - Largest Cut Face.
- deepest, fullest Cushion
  - Trimmer cut face
  - Less Seam & Star fat.
  - Highest % of lean edible portion

- 2/4 - Slightly  $\uparrow$  Knuckle
- Brighter, More Consistent Cured Color
  - Darker Smoked Color
  -

- 2/3 - Muscling
- dp, Fuller Cushion & Knuckle
  - Higher % of edible portion
  - $\uparrow$  % of MFD Marbling
  - Brighter, More Consistent Cured Color
  - $\downarrow$  Seam fat
  - Slightly trimmer cut face

- 3/2 - Brighter, more consistent Cured Color
- Slightly  $\downarrow$  Star fat.
  - Slightly larger Cushion - Cut face

- 3/1 -  $\uparrow$  Cut face
- dp, full Cush
  - Much larger, dp. Full Cushion
  - $\uparrow$  Marbling
  - Brighter, Consistent Cured Color

- 1/3 -  $\downarrow$  Star fat
- $\downarrow$  fat cut face -  $\rightarrow$  Trimmer over the cut face.
  -

- 1 -  $\downarrow$  % edible portion
- $\downarrow$  Cut face
  - Shallowest Cushion
  - Smallest, shallowest Flank

- $\downarrow$  Amount of Star fat in the class
- One of trimmest cut face
- one of darkest Smoke Colors in the class

## Class 6 : Boneless Pork Loins

Scenario: You are the head meat buyer for a white table cloth restaurant in downtown Minneapolis, MN. Your chefs are famous for serving high quality, All-Natural, grilled pork chops. Additionally, your chefs keep a close eye on plate costs, so yield is important to them since they do all their own cutting. Place these loins in the order that you would select them for your demanding chefs.

Hormel National OFFICIAL REASONS NOTES

CONTEST Barrow Show

OFFICIAL PLACING

2<sup>2</sup> - 1<sup>4</sup> - 4<sup>4</sup> - 3

CLASS # 6-Bnls C-C Loins

OFFICIAL

Brucker + Everson

2/1

\* High end restaurant: quality is key, then cutability.  
 \* most desirable color w/ more fine textured marbling.  
 \* deeper, plumper, longer loin will yield more uniform chop shape.

1/2

\* Grant 1 is still a heavy muscled loin with acceptable lean color.

1/4

\* More desirable color w/ more marbling.

4/1

\* Grant 4 is a larger loin, but would have a poor eating experience due to very pale color.

4/3

\* Wider, deeper loin that will yield a greater % of chops.

3/4

3 Ack acceptable color and marbling. However, this loin had the most purge, resulting in a poor eating experience for the customer + the most waste for the restaurant.

OFFICIAL REASONS NOTES

CONTEST Hormel NBS

OFFICIAL PLACING 1<sup>2</sup> - 2<sup>4</sup> - 3<sup>2</sup> - 4

CLASS Sliced Bacon

OFFICIAL Cox

1/2

- Greater lean to fat ratio end to end
- More uniformly shaped slices end to end (wider)
- Brighter cured color

2/1

- Less tiger striping

2/3

- Superior conformation (lack of defect)
- Darker smoked color

3/2

- Longer slices
- Brighter cured color

3/4

- Superior lean to fat distribution, will result in superior cooking yield and eating experience
- Brighter cured color

4/3

4/

- Fattest
- Inferior distribution of lean to fat

- Acceptable lean color (what's there)



OFFICIAL REASONS NOTES

CONTEST Hornel National Barrow Show

OFFICIAL PLACING

<sup>2 3 6</sup>  
2-3-1-4

CLASS Boneless Hams #8

OFFICIAL

Tony Muller

<p>2/3</p> <p>CLOSE PAIR</p> <p>Q: Darker, More Uniform Cure Color More Marbling</p> <p>M: Longer, Slightly Deeper</p>	<p>3/2</p> <p>M: More Uniform Shape from Face</p> <p>Q: More Uniform smoke color</p>
<p>3/1</p> <p>M: More Exposed Lean in the Face Wider, Deeper Ham</p> <p>T: Over Cut Face</p> <p>Q: More Uniform Shape</p>	<p>1/3</p> <p>Q: Darker Smoke Color</p>
<p>1/4</p> <p>Q: Less Visible Purge in Package</p> <p>T: Less Seam fat &amp; External Fat Over the Ham</p>	<p>4/1</p> <p>M: More Uniform Shape</p>
<p>4: Acceptable Cure Color</p>	<p>Least Consumer Appealing due to the purge in the package and the most seam fat and external fat</p>

20-3-4

OFFICIAL REASONS NOTES

~~20-3-4~~

CONTEST NBS - PMC

OFFICIAL PLACING 3-4-1-2

#9

CLASS Smoked Cured Chops. Fc.

OFFICIAL Quandt

3/4 | - ↑ ombl in the class  
 - slight ↓ bone.  
 - Brighter Cured pink color  
 - More desirable Cured color  
 - 9.2"

4/3 | - less tail fat.  
 - Slightly larger loin eye  
 - 8.8"

4/1 | - Slightly trimmer loin eye  
 - less tail fat,  
 8.8"

- Slightly less <sup>visible</sup> bone  
 - 8.8"

1/2 | min ↑ Loin eye  
 ↑ Lean: Fat ratio  
 ↑ edible portion  
 ↑ Value.

2/1 | ↑ marbling  
 ↑ Cured color  
 ↓ Visible bone  
 Slightly ↓ tail fat.

2 - ↓ Loin eye in class  
 - one of fattest loin eye  
 - one of ↑ tail fat  
 -

- One of ↑ marbling  
 - One of brightest Cured colors  
 - Least visible bone  
 -

OFFICIAL REASONS NOTES

CONTEST Hormel National  
Burrav Show

OFFICIAL PLACING 1<sup>5</sup> - 2<sup>4</sup> - 3<sup>3</sup> - 4

CLASS #10 Center Cut Ham Slices

OFFICIAL Anne Brucker

- 1/2
- Easiest decision in the class
  - largest, most muscular cut face
  - Highest percentage of edible portion.

- 2/1
- Slightly less fat over the cut face
  - less star fat

- 2/3
- less star fat
  - less seam fat
  - larger, meatier cut face

- 3/2
- more uniform color

- 3/4
- less fat over the cut face
  - 3 had the least amount of edible portion but still places over 4 because it has acceptable quality.

- 4/3
- Grant 4 has a larger cut face

- 4
- The unacceptable amount of blood splash in this slice would leave this ham on the shelf at the retailer.

## Keep-Cull, Center Cut Pork Loins

Scenario: You are selecting center cut loins for a Branded Pork Program. The Branded Program is for the Hy-Vee Supermarket's full service counter. These loins will be fabricated in store. Please use the following specifications to select (Keep) the 4 loins that best fit the scenario. Keep in mind, some of the specifications may be more important than others in the eyes of a grocery store meat cutter.

1. Minimum National Pork Board Color Score of 3.
2. Surface fat shall not exceed 0.25 in. depth over the major loin muscles.
3. The longissimus dorsi and psoas major shall not be scored.
4. Ham end shall be removed by a straight cut perpendicular to the length of the loin and is immediately anterior to the hip bone cartilage. No hip bone/cartilage shall be present.
5. Diaphragm and hanging tender shall be removed.

# KEEP - CULL SPECS - Pork Loins

## AMSA Intercollegiate Meat Judging Official Specifications

Contest: National Barrow Show Year: 2016 Official: Houser

	Cut	Defects
1	Keep - 15 pts.	Slight score on tenderloin Slight score on spinalis Dorsi
2	Cull - 0 pts.	Major score into the longissimus on the Blade end. Diaphragm present.
3	Cull - 7 pts	Diaphragm. present; color score borderline, tender score, L.O. score
4	Cull - 0 pts	Color score too low, Fat exceeds depth, Hip bone present.
5	Keep - 15 pts	minor tenderloin score
6	Keep - 11 pts	Too many ribs - 11 <sup>th</sup> partial Fat exceeds recommended depth
7	Keep - 9 pts	Too many ribs - 11 <sup>th</sup> partial minor tenderloin score
8	Cull - 4 pts.	Major score into tenderloin, color score too low, longissimus score (slight).
9		
10		

**AMSA Intercollegiate Meat Judging  
Official Specifications**

Contest: National Barrow Show Year: 2016 Official: House

	Cut	Defects
1	Sliced Bacon	14 - Void, pickle pocket
2	Smoked Pork Chop	6 - Foreign Material
3	Canadian Bacon	6 - Foreign Material
4	Smoked - Bone-In Ham	1 - Blood Splash
5	Canadian Bacon	14 - Void, Air Pocket
6	Boneless Smoked Ham	3 - Netting defects
7	Boneless Smoked Ham	10 - Uneven smoke - <sup>smoke</sup> defects
8	Sliced Bacon	12 - Tiger striping
9	Boneless - Smoked Ham	11 - creosote, ash
10	Boneless - Smoked Ham	5 - Uneven Fat distribution

## Class 1: Pork Carcasses

- 1) Between 3 & 4, which carcass was leaner over the loin? 4
- 2) Which carcass combined muscling and trimness to the highest degree? 2
- 3) Between 1 & 3, which was leaner over the forecushion? 1
- 4) Between 3 & 4, which carcass had a firmer loin eye in both ends? 3
- 5) Which carcass had the most fat along the butt face and over the back? 1
- 6) Between 3 & 4, which carcass had a wider Boston butt? 4
- 7) Which carcass showed the most amount of exudate and had the palest color in both ends of the loin? 1
- 8) Between 2 & 4, which had a deeper butt face and a plumper center section? 2
- 9) Between 3 & 4, which had a wider, longer center section? 4
- 10) Which carcass had the most amount of marbling in the loin eye and sirloin end? 3

## Class 2: Fresh Hams

- 1) Which ham had the most fat over the forecushion? 2
- 2) Which ham combines trimness and muscling to the lowest degree? 1
- 3) Between 2 & 3, which ham was trimmer under the butt face? 3
- 4) Between 1 & 2, which ham had a wider center section? 2
- 5) Which ham had the shortest shank? 2
- 6) Between 3 & 4, which ham had a deeper center section with a plumper cushion? 3
- 7) Which ham was trimmest over the rump end? 4
- 8) Which ham had the most seam fat in the butt face? 1
- 9) Between 3 & 4, which ham had a larger, fuller knuckle? 4
- 10) Which ham had the palest butt face? 3



### Class 3: Center-Cut Pork Loins

- 1) Which loin was trimmest at the loin eye in the blade face? 3
- 2) Which loin had the most fat over the back? 4
- 3) Between 1 & 2, which loin had the larger loin eye in the blade face? 2
- 4) Between 1 & 4, which loin had a larger gluteus medius in the sirloin face? 1
- 5) Which loin had the smallest loin eye in the blade face? 4
- 6) Between 2 & 3, which loin had the larger tenderloin in the sirloin face? 3
- 7) Which loin in the class had the longest back? 1
- 8) Between 1 & 2, which loin was trimmer over the back? 2
- 9) Which loin exhibited the palest colored loin eye in the blade face? 2
- 10) Between 1 & 4, which loin had the more reddish pink colored sirloin face? 1

## Class 4: Slab Bacon

- 1) Between 1 & 3, which slab had the most uniform thickness? 3
- 2) Which slab had the lowest yield of acceptable slices? ~~3~~ 2
- 3) Between 3 & 4, which was the thicker slab? 3
- 4) Which slab was most squared? 4
- 5) Which slab had the most exposed lean in the cut surface? 4
- 6) Between 3 & 4, which slab had less fat in the flank end? 4
- 7) Between 3 & 4, which slab had the most exposed lean throughout? 4
- 8) Between 1 & 3, which slab had a darker smoke color? 1
- 9) Which slab was most shattered on the flank end? 2
- 10) Which slab had the poorest color in the cut surface? 2

## Class 5: Cured and Smoked Bone-in Hams

- 1) Which ham combined trimness & muscling to the highest degree and would have the highest percentage of lean edible portion? 4
- 2) Which ham had the largest cut face? 4
- 3) Between 1 & 3, which ham had the smaller cut face? 1
- 4) Which ham would have the least edible portion? 1
- 5) Between 2 & 3, which ham had a higher degree of marbling in the cut face? 3
- 6) Between 2 & 3, which ham had a wider center section? 2
- 7) Between 2 & 4, which ham was leaner over the cut face? 4
- 8) Between 1 & 3, which ham had the brighter more consistent cured color? 3
- 9) Between 1 & 3, which ham had less seam and star fat? 1
- 10) Between 1 & 3, which ham was leaner over the cut face? 1