

# 2019 Niobrara County Fair Lamb Carcass Evaluation

Rank	Last Name	Tag #	Final HCW						Body Wall Thickness	%BRC	DQ Final weight	DQ Backfat
			Final Wt	(52% Dress)	Adj. BF	LEA	LEA/CWT	YG				
1	Brittin Bruch	297	135	70.20	0.19	3.67	2.72	2.3	0.8	49.34		
2	Kort Bannan	282	155	80.60	0.21	3.78	2.44	2.5	0.8	48.64		
3	Wyatt Jensen	321	140	72.80	0.22	3.45	2.47	2.6	0.8	48.44		
4	Francheska Bannan	318	125	65.00	0.21	3.15	2.52	2.5	0.8	48.41		
5	Wyatt Jensen	306	115	59.80	0.21	2.88	2.51	2.5	0.8	48.18		
	Elyse Richards	289	110	57.20	0.21	2.68	2.44	2.5	0.8	47.92		
	Dylan Molzahn	292	145	75.40	0.22	3.31	2.29	2.6	0.8	47.89		
	Camden Fitzwater	290	130	67.60	0.21	3.01	2.32	2.5	0.8	47.88		
	Destiny Swartwood	311	110	57.20	0.19	2.55	2.32	2.3	0.8	47.70		
	Damien Molzahn	265	125	65.00	0.26	2.90	2.32	3.0	0.8	47.58		
	Kylie Strauch	325	140	72.80	0.20	2.97	2.12	2.4	0.8	47.37		
	JW Klein	305	120	62.40	0.16	2.53	2.11	2.0	0.8	47.32		
	Harlee Blair	277	120	62.40	0.21	2.58	2.15	2.5	0.8	47.25		
	Kayden Goodwin	264	125	65.00	0.17	2.57	2.05	2.1	0.8	47.16		
	Elyse Richards	294	130	67.60	0.21	2.68	2.06	2.5	0.8	47.06		
	Kort Bannan	285	150	78.00	0.21	3.03	2.02	2.5	0.8	47.01		
	Larissa Johnson	275	110	57.20	0.14	1.92	1.74	1.8	0.8			X
	Francheska Bannan	288	105	54.60	0.15	2.58	2.46	1.9	0.8		X	
	Kylie Strauch	319	105	54.60	0.22	3.18	3.03	2.6	0.8		X	
	Camden Fitzwater	314	100	52.00	0.25	2.66	2.66	2.9	0.8		X	
	Larissa Johnson	278	95	49.40	0.11	1.89	1.99	1.5	0.8		X	
	Kylie Strauch	303	90	46.80	0.18	2.43	2.70	2.2	0.8		X	
	Camden Fitzwater	320	80	41.60	0.20	1.89	2.37	2.4	0.8		X	
	Miranda smith	323	65	33.80	0.10	1.47	2.26	1.4	0.8		X	
Group averages:			117.7	61.21	0.193	2.74	2.34	2.33		47.82		

- Final hot carcass weight: Calculated final carcass weight using final weights and 52% dressing percentage
- Adjusted fat: External fat measurement taken at the 12th -13th rib
- LEA: Ultrasound loin eye area, in square inches.
- LEA/CWT: Loin eye area, adjusted to the weight of the animal. Reported as in<sup>2</sup>/100 lbs of live weight
- YG (Yield Grade): Calculated yield grade based on backfat thickness.
- % BRC - (% Boneless Retail Cuts): Estimated amount of boneless retail cuts (muscle yield) based on carcass weight, backfat, body wall thickness and loin eye area.

## 54.127 Specifications for official U.S. standards for grades of carcass lamb, yearling mutton, and mutton (yield).

(a) The yield grade of an ovine carcass or side is determined on the basis of the adjusted fat thickness over the ribeye muscle between the 12th and 13th ribs. The adjusted fat thickness range for each yield grade is as follows: Yield Grade 1 -- 0.00 to 0.15 inch; Yield Grade 2 -- 0.16 to 0.25 inch; Yield Grade 3 -- 0.26 to 0.35 inch; Yield Grade 4 -- 0.36 to 0.45 inch; and Yield Grade 5 -- 0.46 inch and greater.