## 2021 Montana Market Goat Carcass Evaluation Standards

## Carcass of Merit Standards

| Conformation: | Selection 1 |
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| Fat Cover: | 2 |
| KPH: | $2-3 \%$ |
| Cutability: | $\geq 52 \%$ |

## Conformation (i.e. muscle to bone ratio) is rated by one of three Selection scores

| Selection 1 carcasses have a high proportion of meat to bone. Selection 1 carcasses are thickly muscled throughout <br> the body with a bulging outside leg, rounded back strip, and a moderately thick outside shoulder. |
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| Selection No. 2 carcasses have an average proportion of meat to bone. They are moderately muscled throughout the <br> body as indicated by a slightly thick and a slightly pronounced outside leg, a slightly full (flat or slightly shallow) back <br> strip, and a slightly thick to slightly thin outside shoulder. |
| Selection 3 carcasses have a low ratio of meat to bone. Selection 3 carcasses have an inferior meat type <br> conformation. The legs, back, and shoulders are narrow in relation with its length. (Selection No. 3 carcasses <br> resemble skinned jackrabbits.) |

$\square$

Hot carcass weight in pounds.

| Kidney, pelvic, and heart internal fat as a percentage of hot <br> carcass weight. |
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| External fat cover score as 1= minimal/none, 2= fat over rib <br> and shoulder, $3=$ excessive fat cover. |
| 12th rib ribeye (Longissimus ) area. Use standard 1/20 loin <br> eye grid, measure both sides, average. |
| Body wall thickness (includes fat, bone, and lean) measured <br> 1 inch beyond loin eye, both sides, averaged. |

Market goats are usually referred to as kid/cabrito (2-14 months), young chevon (14-24 months), or aged chevon (over 24 months).

Cutability calculated by the following formula: 60.6933( $0.23174 \times$ HCW $)+(1.96202 \times$ Loin Eye Area) $-(1.57832 \times$ BWT $)$ (Select 2: -5 ; Select 3: -10 points)

