Montana Certified Lamb Carcass Contest

Ranked by: *Number of contest criteria met then by estimated amount of boneless retail cuts (%BRC-muscle yield based on carcass weight, backfat, body wall thickness and loineye area).*

High: All 3 critieria met Medium : 2/3 Criteria Met Low : 1/3 Criteria Met

Rank	Animal ID	Exhibitor		County	Breeder (Name, Town, State)	Live Weight	Carcass Weight	Dressing %	12th-13th Rib Measurements		Calc Yield Grade	Quality Grade	%BRC	Contest Criteria:				LEA/CWT in^2
		First Name	Last Name						Backfat in.	Loineye Area, in^2				Carcass Wt ≤ 45 CW ≤ 85	Yield Grade <2.99/≥2.5in^2	Quality Grade ≥Ch-	Total	
	6	Hannah	Warnes	Sanders	Denise Montgomery, Plains, MT	117	66.0	56.4	0.13	3.30	1.65	ch-	48.97	1	1	1	3	2.82
	4	Moriah	Champneys	Sanders	Denise Montgomery, Plains, MT	108	63.0	58.3	0.08	2.65	1.15	ch-	47.85	1	1	1	3	2.45
	5	Kyla	Warnes	Sanders	Denise Montgomery, Plains, MT	125	69.0	55.2	0.15	2.80	1.90	ch-	47.38	1	1	1	3	2.24
	1	John	McNamara	Sanders	John McNamara, Plains, MT	138	74.0	53.6	0.25	3.15	2.90	ch+	47.38	1	1	1	3	2.28
								#DIV/0!			0.40		47.01	0	0	0	0	#DIV/0!
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Group Averages:						122	68.0		0.15	2.98	0.90		47.31					#DIV/0!

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