

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 loin eye area).

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

[illegible]

**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.*