

2007 BEEF CARCASS EVALUATION DATA SHEET

FOND DU LAC COUNTY

Exhibitor	Lot #	Live Weight	Hot Carcass Weight	Dress %	Adj. Fat (in.)	Rib Eye (sq. in.)	% KHP	Maturity	Marbling	USDA Grade		Live Merit	Carcass Group	Carcass Ribbon	Rank	Comment
										Quality	Yield					
Achterberg John	1210	1130	740	65.5	0.40	14.70	2	A-	Sm	Ch-	2.0	B	2	GC	1	Beef
Huth Michael	1203	1180	690	58.5	0.35	11.80	2	A-	Mt	Ch	2.6	R	1	RC	2	Beef
Maeder Casey	1196	1345	804	59.8	0.45	14.00	2.5	A-	Sm	Ch-	2.7	W	2	B	3	Beef
Ruplinger Rikki	1163	1515	892	58.9	0.25	11.40	2.5	A-	Mt	Ch	3.4	GC Dai	3	B	4	Dairy
Zimdars Gregory	1232	1560	928	59.5	0.25	11.10	3	A-	Mt	Ch	3.7	R	3	B	5	Dairy
Huth Karl	1206	1300	750	57.7	0.40	11.80	2	A-	Sm	Ch-	3.0	R	2	B	6	Beef
Michels Kelly	1193	1170	722	61.7	0.65	12.80	2.5	A-	Sm	Ch-	3.3	B	3	B	7	Beef
Thyssen Alexis	1222	1255	752	59.9	0.40	10.60	2.5	A-	Sm	Ch-	3.5	B	3	R	8	Dairy
Hass Josh	1213	1435	848	59.1	0.45	11.90	3	A-	Sm	Ch-	3.6	R	3	R	9	Dairy
Zook Shane	1170	1275	740	58.0	0.35	12.80	2	A-	Sl+	S+	2.5	R	4	R	10	Beef
Thyssen Kara	1223	1035	662	64.0	0.35	11.60	2.5	A-	Sl+	S+	2.7	P	4	R	11	Beef
Scharf Bethany	1205	1130	682	60.4	0.40	11.40	2	A-	Sl+	S+	2.8	B	4	R	12	Beef
Kafer Destiny	1177	1375	810	58.9	0.35	12.20	2	A-	Sl+	S+	2.9	R	4	R	13	Beef
Drendel Liz	1175	1325	832	62.8	0.50	13.10	2.5	A-	Sl+	S+	3.2	RC	4	R	14	Beef
VandeBerg Levi	1243	1210	722	59.7	0.55	11.30	2	A-	Sl+	S+	3.4	W	4	W	15	Beef
Gross Andrew	1152	1230	778	63.3	0.50	13.50	2	A-	Sl-	S-	2.8	B	4	W	16	Beef
Bleck Caleb	1195	1100	622	56.5	0.15	9.50	2	A-	Sm	Ch-	2.6	W	5	W	17	Dairy
Bock Theresa	1238	1395	774	55.5	0.30	10.00	3	A-	Mt	Ch	3.6	P	5	W	18	Dairy
Julka Ben	1151	1130	668	59.1	0.35	9.20	3	A-	Sm	Ch-	3.6	R	5	W	19	Dairy
Bock Katie	1241	1435	774	53.9	0.30	9.10	2.5	A-	Sm	Ch-	3.8	W	5	W	20	Dairy
Senn Travis	1188	1350	774	57.3	0.45	10.40	3	A-	Sm	Ch-	3.8	B	5	W	21	Dairy
Senn Ted	1190	1425	798	56.0	0.30	9.50	3	A-	Sm	Ch-	3.8	R	5	P	22	Dairy
Felten Brian	1158	1530	908	59.3	0.40	11.10	3	A-	Md	Ch+	4.0	B	5	P	23	Dairy
Gillett Nathan	1235	1480	904	61.1	0.50	10.40	2.5	A-	Mt	Ch	4.4	R	5	P	24	Dairy
O'Brien Jake	1227	1450	852	58.8	0.35	10.10	3	A-	Sm	Ch-	4.0	RC Dai	5	P	25	Dairy
O'Brien Kaitlyn	1224	1420	832	58.6	0.30	9.70	3	A-	Sl+	S+	3.9	W	5	P	26	Dairy
Senn Tracy	1189	1425	800	56.1	0.50	10.60	3	A-	Sl+	S+	4.0	B	5	P	27	Dairy
Schumacher Eric	1219	1270	728	57.3	0.25	9.60	1.5	A-	Tr	St+	3.1	B	5	P	28	Dairy

Maturity Codes:

A = Young Beef (less than 30 months)
 B = Intermediate Age Beef, still eligible for young grades
 C, D, E = Old Beef, eligible only for Commercial, Utility, etc.

Marbling Codes:

Ab = Abundant Mt = Modest
 MtAb = Moderate Abundant Sm = Small
 SlAb = Slightly Abundant Sl = Slight
 Md = Moderate Tr = Traces

Quality Codes:

Pr = Prime += high
 Ch = Choice o = average
 Sel = Select - = low
 Std = Standard

Carcass Groups:

1 = Ch - Pr & 1-2 5 = Sel+ & 3
 2 = Ch - Pr & 3.0 - 3.5 6 = Sel- & 1 - 3
 3 = Sel+ & 1 - 2 7 = Std. or 4 - 5
 4 = Ch - Pr & 3.6 - 3.9