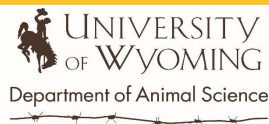


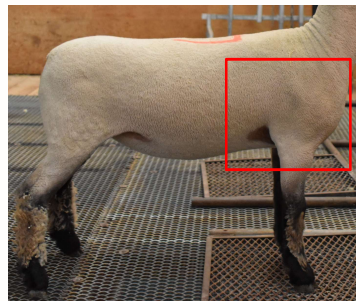
Live Animal and Carcass Evaluation: Sheep and Hogs

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Live Animal Changes as Fat Deposition Increases

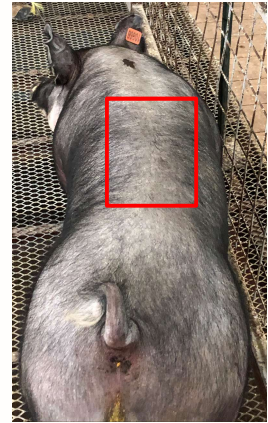
- ◆ From the side view:
 - Chest/sternum deepens
 - Shoulder to rib cage becomes smoother



Live Animal Changes as Fat Deposition Increases

◆ From the top view:

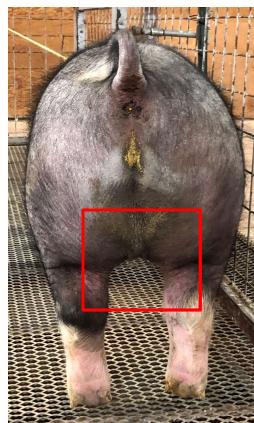
- Fat deposits above the vertebral column (less distinguished muscle shape)
- Fat deposits over the rib cage
- Back/top of the animal becomes wider and flatter



Live Animal Changes as Fat Deposition Increases

◆ From the rear view:

- Fat deposits on the top of the hip/dock
- Fat deposits in the twist



Additional Species Differences

- ◆ In sheep, increased fatness leads to:
 - The individual ribs become less distinguishable
 - The thoracic vertebrae (front half of the animals' vertebral column/back) become rounder
 - Loin edges become rounder, softer and less distinguishable

- ◆ In hogs, increased fatness leads to:
 - Fat depositing in the neck and jowl
 - Disappearance or smoothening of the ham-loin junction, loss of a "dimple" at the ham-loin junction



Lamb #1: Live Weight = 160 lbs.



Lamb Carcass #1



Hot Carcass Weight: 87 lbs.
Dressing Percentage: 54.4%
Ribeye Area: 3.0 in.²
12th Rib Fat Thickness: 0.20"
Calculated Yield Grade: 2.4
Overall Quality Grade: Pr-



Lamb #2: Live Weight = 119 lbs.



Lamb Carcass #2



Hot Carcass Weight: 69 lbs.
Dressing Percentage: 58.0%
Ribeye Area: 3.3 in.²
Adjusted 12th Rib Fat Thickness: 0.175"
Calculated Yield Grade: 2.15
Overall Quality Grade: Pr-



Lamb #3: Live Weight = 217 lbs.



Lamb Carcass #3



Hot Carcass Weight: 118 lbs.
Dressing Percentage: 54.4%
Ribeye Area: 3.5 in.²
12th Rib Fat Thickness: 0.65"
Calculated Yield Grade: 6.9 (YG 5 stamped grade by a grader)
Overall Quality Grade: Pr-



Lamb #4: Live Weight = 159 lbs.



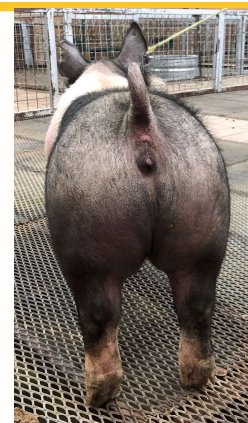
Lamb Carcass #4


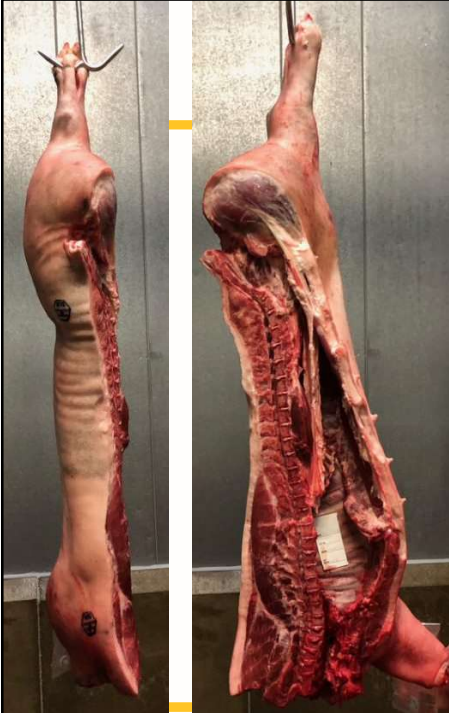


Hot Carcass Weight: 86 lbs.
Dressing Percentage: 54.1%
Ribeye Area: 3.2 in.²
12th Rib Fat Thickness: 0.15"
Calculated Yield Grade: 1.9
Overall Quality Grade: Pr^o




Hog #1: Live Weight = 230 lbs.


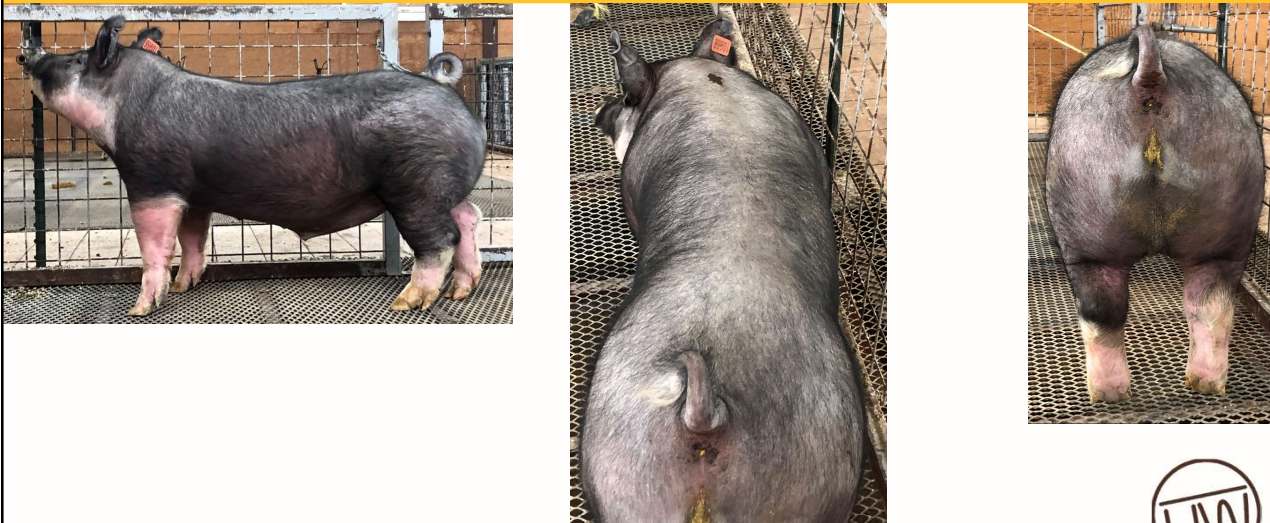





Hot Carcass Weight: 169.5
Dressing Percentage: 73.7%
Loineye Area: 9.7 in.²
10th Rib Fat Thickness: 0.45"
% Muscle: 61.91%




Hog #2 Live Weight = 338 lbs.





Hot Carcass Weight: 256
Dressing Percentage: 75.7%
Loineye Area: 8.8 in.²
10th Rib Fat Thickness: 1.1”
% Muscle: 49.84%



Hog #3 Live Weight = 332 lbs.



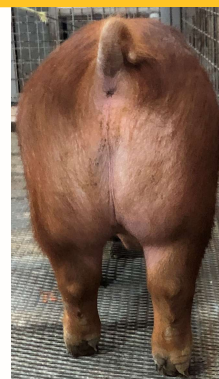
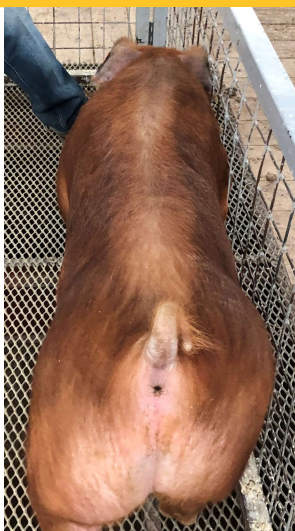


Pork Carcass #3

Hot Carcass Weight: 255
Dressing Percentage: 76.8%
Loineye Area: 9.2 in.²
10th Rib Fat Thickness: 1.05"
% Muscle: 51.07%



Hog #4 Live Weight = 350 lbs.





Pork Carcass #4

Hot Carcass Weight: 264.5
Dressing Percentage: 75.6%
Loineye Area: 10.5 in.²
10th Rib Fat Thickness: 0.80"
% Muscle: 55.04%

