

Fresh Hams

2017 Iowa 4-H/FFA Meat Contest

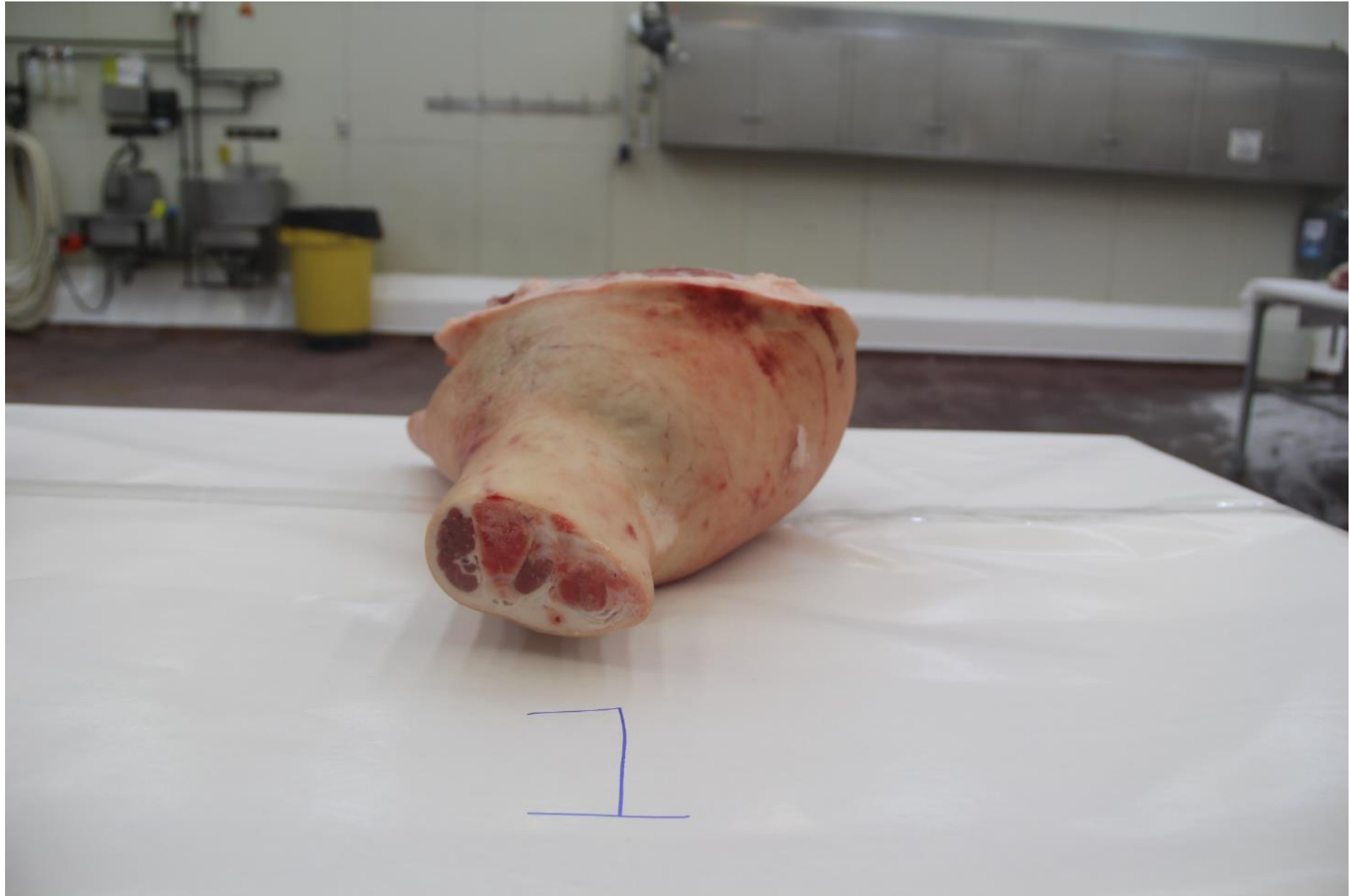








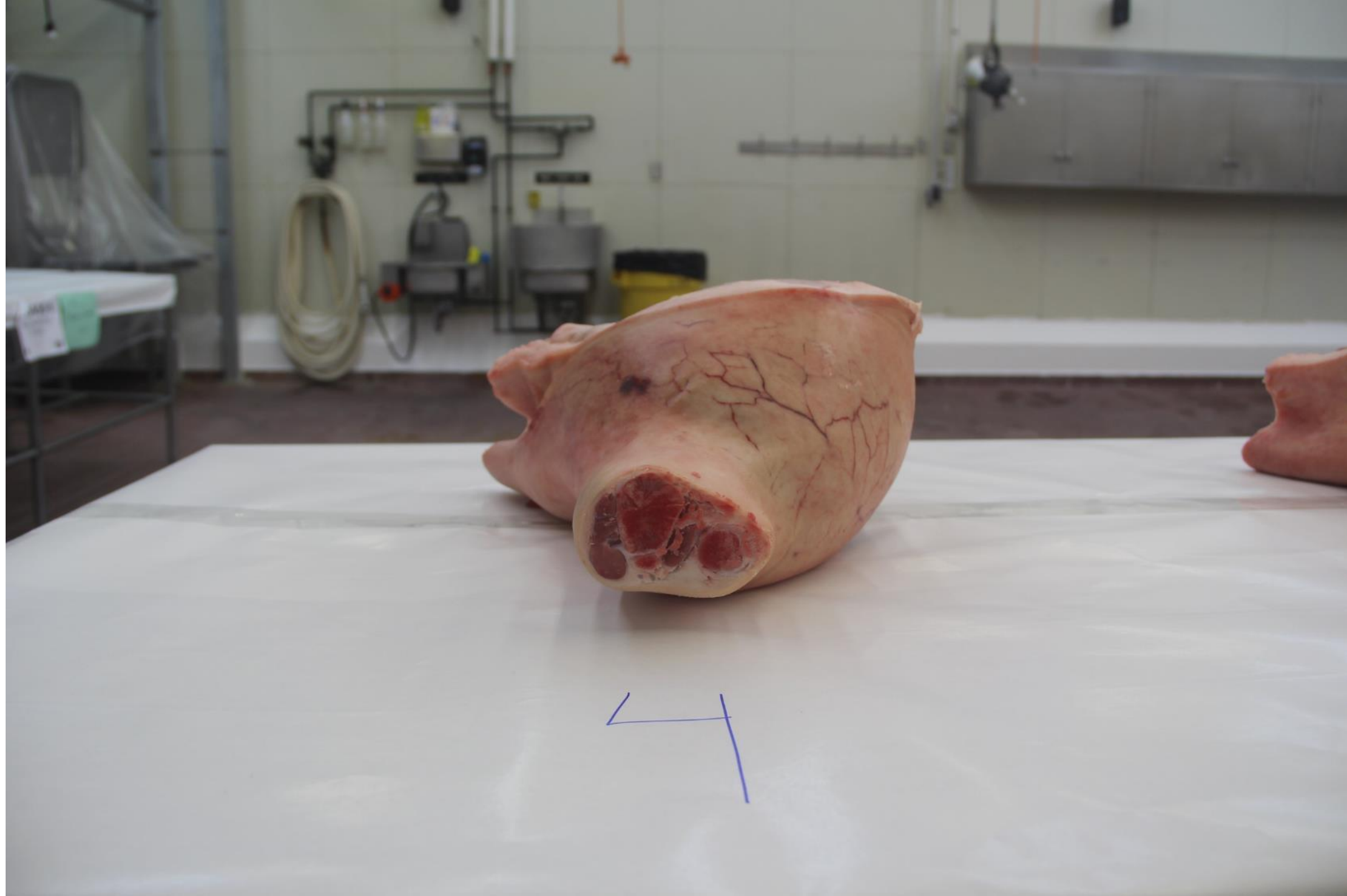






2







Placings

3-4-2-1

Cuts 5-3-2

Notes

<p>$\frac{3}{4}$ Muscle, Trimness and Cutability Trimness (T): along buttface and over collar Muscle(M): buttface, plumper more bulging cushion, longer, wider deeper center section Quality(Q): Brighter, more reddish pink color in the buttface</p>	<p>4/3 Trimmer beneath the buttface and over the forecushion</p>
<p>4/2 close pair- trimness T: Beneath and alongside the buttface, over the forecushion, less seam fat in the buttface.</p>	<p>2/4 M: Plumper more bulging cushion, longer, deeper center section, fuller heel. Q: Firmer and greater amount of marbling in the buttface</p>
<p>2/1 close pair- trimness and muscling T: Beneath and alongside buttface, over the collar M: Greater area of exposed lean in buttface, plumper, more bulging cushion, deeper center section. Q: Greater amount of marbling</p>	<p>$\frac{1}{2}$ T: Less seam fat in the buttface</p>
<p>1 Lightest muscled and fattest, lowest percent bone-in center cut closely trimmed ham slices. Most fat beneath and alongside buttface, over collar. Least amount of exposed lean in the buttface and most tapering cushion.</p>	