

**2016 Iowa State FFA Meat Judging Contest Exam
August 27, 2016**

Name _____ Chapter _____

ID # _____

A. Ground Beef Formulation Problem

Processors responsible for manufacturing ground beef for distribution to retail food stores must adhere to food safety standards as well as provide high quality products. Manufacturers must be in compliance with all industry regulations, meat inspections, and retail store specifications. Each retail store has particular specifications for ground beef and costs must be as low as possible. Therefore, least-cost formulations must be calculated.

USDA ground beef regulations are defined as:

Ground Beef: The terms "Ground Beef" and "Chopped Beef" are synonymous. Products labeled as "Ground Beef" and "Chopped Beef" must be made with fresh and/or frozen beef from primal cuts and trimmings with or without seasoning, without the addition of fat as such, and shall contain no more than 30% fat (70% lean). These products may not contain added water, binders, extenders, or phosphates. These products may contain beef cheek meat not to exceed 25%; however, heart meats or tongue meats are not acceptable ingredients.

If the name is qualified by the name of a particular cut, such as "Ground Chuck" or "Ground Round", then the product must consist **entirely** of meat from that particular cut or part.

If a product is to qualify for "lean" or "low fat" labeling, the product must contain less than 10% total fat. If a product is to be labeled "extra lean", the product must contain less than 5% total fat.

Specifications of this particular retail store's ground beef formulation are as follows:

- Follow all government regulations and retail food store specifications
- Only two meat ingredients will be used for each batch
- Must be least-cost formulated, determine ingredients used, and amount of each ingredient
- Manufacturing date = August 31, 2016
- Batch Size = 2000 lbs.
- Fat content of finished product = 10%
- All ingredients must be received fresh, not frozen
- Product must be received at the plant within 72 hours (3 days) of animal harvest date
- No product over 4 days old may be used for grinding (from date of harvest)
- No product with a receiving temperature of over 35° F may be used

Available Boneless Meat Ingredient Information:

Meat Ingredients	Date of Harvest	Date Received	Receiving Temperature (°F)	Condition Received	Fat (%)	Protein (%)	Price/lb.
50% Lean Trim	8/27/16	8/28/16	37°	Fresh	50.0	11.0	\$0.93
73% Lean Trim	8/28/16	8/30/16	34°	Fresh	27.0	12.0	\$1.48
Beef Cheek Meat	8/26/16	8/27/16	34°	Fresh	15.0	17.0	\$1.40
Boneless Chuck	8/29/16	8/30/16	35°	Fresh	25.0	19.5	\$1.53
Boneless Round	8/28/16	8/29/16	33°	Fresh	5.0	16.5	\$1.65
Cow Beef	8/28/16	8/30/16	28°	Frozen	10.0	18.5	\$1.72

1. For least-cost formulation of 90% lean ground beef meeting all government specifications, as well as those of the retail store, which combination listed below would be used?

- A. 50% lean trim and boneless chuck
- B. 50% lean trim and cow beef
- C. 73% lean trim and beef cheek meat
- D. 73% lean trim and boneless round
- E. Boneless chuck and boneless round

2. For a least-cost ground beef formulation meeting the retail store's specifications, use the Pearson square method to calculate the amount of meat ingredients needed in a 2,000 pound batch of 90% lean ground beef. What would be the proportion of the two meat ingredients?

- A. 454.55 and 1545.45 lbs.
- B. 500.00 and 1500.00 lbs.
- C. 545.45 and 1454.55 lbs.
- D. 1000.00 and 1000.00 lbs.

3. What would be the price per pound of the least-cost formulated ground beef meeting the retail store's specifications? Round to the nearest penny (ex., 0.00).

- A. \$0.93/lb.
- B. \$1.37/lb.
- C. \$1.61/lb.
- D. \$1.62/lb.

4. If the ground beef you've formulated to meet these specifications was marked up 25% to cover overhead costs and make a profit for this store, what would this batch sell for per pound? Round to the nearest penny (ex., 0.00).

- A. \$1.16/lb.
- B. \$1.71/lb.
- C. \$2.01/lb.
- D. \$2.03/lb.

5. The ground beef formulation would:

- A. Be labeled as chopped beef
- B. Be labeled as extra lean beef
- C. Qualify as ground beef chuck
- D. Qualify as ground beef round

B. Beef Carcass Pricing Problem

Johnson Feedlot, Inc. retains ownership of their cattle until they are harvested. The feedlot receives payment for their cattle on a value-based pricing system that depends on carcass weight, USDA Quality Grades (QG) and Yield Grades (YG). They have recently marketed **100 head** of cattle.

The average live weight, dressing percentage, yield grades, quality grades, and pricing information of the 100 head lot are as follows:

Average live weight:	1,350 lbs.
Average dressing percent:	63%
USDA Yield Grade (YG):	50% were YG 2's 50% were YG 3's
	*Assume equal distribution of yield grades within the four quality grades
USDA Quality Grade (QG):	25% were USDA Average or High Choice 50% were USDA Low Choice 25% were USDA High Select

USDA carcass yield and quality grades, prices, and adjustments/cwt.

Base Price of YG3 low Choice	= \$190.71/cwt.
Acceptable Hot Carcass Weight range	= 600 to 900 lbs.
Under 600 lbs.	= deduct \$14.25/cwt. from base price
Over 900 lbs.	= deduct \$4.65/cwt. from base price
YG 2 carcasses	= add \$3.69/cwt. to base price
Average and High Choice carcasses	= add \$4.96/cwt. to base price
High Select carcasses	= deduct \$11.51/cwt. from base price

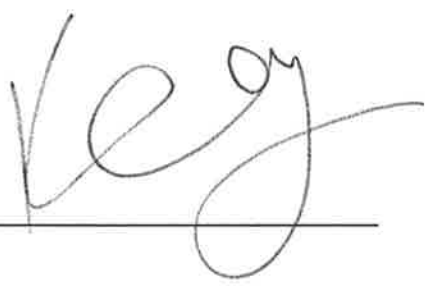
1. Are you producing cattle with average carcass weights within the acceptable range (no discounts)?

- A. Yes
- B. No

2. What is the price/cwt. of the Average Choice Yield Grade 2 carcasses?

- A. \$190.71/cwt.
- B. \$194.40/cwt.
- C. \$195.67/cwt.
- D. \$199.36/cwt.

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- B. \$194.40/cwt.
- C. \$195.67/cwt.
- D. \$199.36/cwt.

3. What is the price/cwt. of the High Select Yield Grade 2 carcasses?

- A. \$179.20/cwt.
- B. \$182.89/cwt.
- C. \$190.71/cwt.
- D. \$194.40/cwt.

4. What is the average price/cwt. for the lot of 100 cattle?

- A. \$187.85/cwt.
- B. \$190.71/cwt.
- C. \$190.92/cwt.
- D. \$195.82/cwt.

5. Which of the following may affect the quality and yield grades of feedlot cattle? Circle your answer.

- A. Nutrition
- B. Genetics
- C. Humane animal welfare and handling systems
- D. All of the above

Iowa FFA Meats CDE Retail Identification

Participant Number

Participant Name,
Chapter Name,
School P. O. (Town)

official 2016

Directions: Select Species, Primal Cut, Retail Name, and Cookery Method from the listing below and fill in the column blanks beside the cut number. The SCORE column is for the tabulators use only. EXAMPLE: Beef (1), Round (9), Round Steak (38), Moist Heat (2).

SPECIES - 1 POINT

- 1. Beef
- 2. Pork
- 3. Lamb

PRIMAL CUTS- 2 POINTS

- 1. Breast
- 2. Brisket
- 3. Chuck
- 4. Flank
- 5. Ham or Leg
- 6. Loin
- 7. Plate
- 8. Rib or Rack
- 9. Round
- 10. Shoulder
- 11. Side (Belly)
- 12. Spare Ribs
- 13. Variety Meats
- 14. Various

RETAIL TRADE NAMES- 2 POINTS

Roast/Pot Roast

- 1. American Style
- 2. Arm Picnic - Whole
- 3. Arm
- 4. Back Ribs
- 5. Blade
- 6. Blade Boston
- 7. Bottom Round Rump - Boneless
- 8. Brisket, Whole - Boneless
- 9. Center Loin
- 10. Eye Rib - Boneless
- 11. Eye Round
- 12. Flat Half - Boneless
- 13. Frenched Style
- 14. Fresh Side
- 15. Leg - Boneless
- 16. Loin
- 17. Rib
- 18. Rib - Frenched
- 19. Ribs - Denver Style
- 20. Rump Portion
- 21. Shank Portion
- 22. Short Ribs
- 23. Sirloin
- 24. Sirloin Half
- 25. Spare Ribs
- 26. Square Cut - Whole
- 27. Tenderloin
- 28. Tip, Cap Off

Steaks

- 29. Arm
- 30. Blade
- 31. Center Slice
- 32. Eye Round
- 33. Flank
- 34. Mock Tender
- 35. Porterhouse
- 36. Ribeye - boneless
- 37. Ribeye, Lip On
- 38. Round
- 39. Round - Boneless
- 40. T-Bone
- 41. Tenderloin
- 42. Tip, Cap Off
- 43. Top Blade - Flat Iron -boneless
- 44. Top Loin
- 45. Top Loin - boneless
- 46. Top Round
- 47. Top Sirloin - boneless

Chops

- 48. Arm
- 49. Blade
- 50. Butterflied - Boneless
- 51. Loin
- 52. Rib
- 53. Rib-Frenched
- 54. Sirloin

Variety Meats

- 55. Heart
- 56. Kidney
- 57. Liver
- 58. Tongue

Various Meats

- 59. Beef for Stew
- 60. Cubed Steak
- 61. Ground Beef
- 62. Ground Pork
- 63. Sausage Link/Pattie

Smoked or Cured Pork

- 64. Center Slice
- 65. Ham Boneless
- 66. Loin Chop
- 67. Picnic (whole)
- 68. Rib Chop
- 69. Rump Portion
- 70. Shank Portion
- 71. Slab Bacon
- 72. Slice Bacon

Cut No.	Species	Primal	Retail Name	Cookery	Score
1	1	2	8	2	
2	2	6	52	1	
3	3	13	56	3	
4	2	10	2	3	
5	2	14	62	1	
6	1	3	3	2	
7	3	8	52	1	
8	1	14	59	2	
9	1	13	57	3	
10	2	11	72	1	
11	3	5	15	1	
12	1	8	36	1	
13	2	12	28	3	
14	2	6	54	1	
15	1	6	47	1	
16	3	5	54	1	
17	2	8	56	1	
18	2	13	56	3	
19	1	8	37	1	
20	3	10	26	3	
21	2	6	51	1	
22	2	10	26	3	
23	1	6	40	1	
24	1	9	46	1	
25	2	6	50	1	
Total Score					

212253

2643

17 → 19 28 3

State FFA Meat Judging Contest Classes, Placings, Cuts

Date: August 27, 2016

Class No.	Description	Placing	Cuts
1	Beef Cxs	2-4-3-1	4-3-3
2	Pork Cxs	4-3-1-2	2-5-3
3	Lamb Cxs	2-3-1-4	4-2-3
4	Beef Wholesale Class Ribs	2-1-3-4	4-2-4
5	Pork Hams	4-3-1-2	2-5-2
6	Retail Cuts Class Pork Loin Loin Chops	—	—
7	Beef Q/Y	See Attached	—
8	Retail Identification	See Attached	—
9	Beef Retail Cut T. Bone Steaks	2-4-3-1	3-4-2

OFFICIAL REASONS

Class 1

CONTEST 2016 ISU FFA/4-H Contest

DATE 8-27-16

CLASS Beef Carcasses

OFFICIAL/CUTS 2-4-3-3-1

1/4 TS In a pair of TCBBP eligible carcasses, I placed 2/4 due to ↑T, ↑L2F.

4/2

1. ribeye, lower rib, round, rib, chuck, KPH

T: Cool vs udder fat

2. ribeye, more bulging cushion, more prominent sirloin, fuller rib, more bulging chuck

m: fuller heel

3. Finer textured marbling

Q: greater amount of marbling.

1/3 TS I placed 4/3 due to ↑Q, (Ch vs Ch) as 4 would be eligible for a TCBBP resulting in a ↑RMV

3/4

2. higher degree of marbling

Q:

1. ribeye, brisket, cool fat*

T: lower rib, round, sirloin

2. ribeye, fuller heel, fuller rib, more bulging chuck

m: plumper cushion

1/1 TS In a pair of Ch carcasses, I placed 3/1 due to ↑m, ↑m2B

1/3

m: ribeye, heavier muscled round → thicker, plumper, more bulging cushion, more prominent sirloin, thicker rib, thicker chuck

m:

T: round, sirloin, loin

T: ribeye, lower rib, rib

Q: greater amount of marbling

Q:

1cb: USDA Choice

1. smallest ribeye, most tapering round, flattest rib, least bulging chuck

2. ↓ m2B

	PRC	REA	AQJ	KPH	FYG	Q	
1	3.4/3.5	12.5/13.7	+4	-1	3.8	Sm ⁴⁰	Ch ⁻
2	2.7/2.8	14.9/13.7	-4	-1	2.3	Mt ³⁰	Ch ^o
3	3.8/3.9	13.4/13.7	+2	-1	4.0	Sm ⁵⁰	Ch ⁻
4	3.5/3.7	14.5/13.7	-4	0	3.3	Mt ⁵⁰	Ch ^o

CONTEST 2016 4-H/FFA

DATE August 27, 2016

CLASS Pork Carcasses

OFFICIAL/CUTS 4-3-1-2 / 2-5-3

4 over 3, close pair, advantages muscling

4/3 M: larger loin eye, thicker ham, more bulging cushion, more prominent sirloin, more bulging shoulder
 T: over the collar
 Q: brighter belly lean color

3/4 T: opposite loin eye and first rib, over sternum and clear plate
 M: plumper cushion

3 over 1, edgy, clearly greater trimness and muscling, higher percentage bone-in, closely trimmed retail cuts.

3/1 T: opposite loin eye, along loin edge, opposite last rib, first rib, last lumbar vertebra, over the collar, in the belly pocket, along the navel edge, over the sternum and clear plate, less leaf fat
 M: larger loin eye, plumper more bulging cushioned ham, fuller heel, more prominent sirloin, fuller loin

1/3 Q: *greater amount of marbling in the loin eye

1 over 2 due to greater trimness, higher lean-to-fat ratio.

1/2 T: opposite loin eye, first rib, last lumbar vertebra, over the sternum, in the belly pocket
 M: more prominent sirloin
 Q: greater amount of marbling in loin eye

2/1 T: over the collar
 M: more bulging shoulder

Most fat opposite the loin eye, first rib, last lumbar vertebra, over the collar, in the belly pocket, along the navel edge, over the sternum and clear plate.
 Flattest sirloin and loin, least bulging shoulder
 consequently, placed 2 last as it would yield the lowest lean-to-fat ratio

Pork Carcass Class

(4-H)

Class 2

Contestant #

Key

Placing

4

3

1

2

1st

2nd

3rd

4th

Questions

1. Which carcass has the most marbling? 1

2. Which is the longest carcass? 2

3. Which carcass has the heaviest muscled ham? 4

4. Which carcass has the most fat over the sternum? 2

5. Which carcass has the most back fat? 2

6. Which carcass has the largest loin eye? 4

7. Which carcass has the most feathering between the ribs? 2

8. Which carcass has the least amount of fat over the collar? 4

9. Which carcass has the least prominent sirloin? 2

10. Which carcass has the most jowl? 2

OFFICIAL REASONS

Class 3

CONTEST FFA X 4-H Iowa State Contest

DATE 8/27/16

CLASS Lamb CXS

OFFICIAL/CUTS 2-3-7-4 - 4-2-3

2/3 TS: easily placed 2/3 due to much greater trimness, higher lean-to-fat

T
Ribeye
- leg
Sirloin*
- loin
- Rack
- Shoulder
- Crotch
- Cod fat

M
- plumper leg
- more prominent sirloin

Q
- Secondary Flank
Streaking

2 Ribeye size = 3.8

3/1 TS: close pair, greater trimness.

T
body wall
leg
sirloin
loin
Shoulder
Flank edge
Elbow Pocket

M
- more prominent sirloin

Q
- redder, rounder, Ribs

1/3

T
- Ribeye
- cod fat

M
- plumper leg

Q
- primary*
Secondary flank
Streakings

L/4 TS: greater muscling, much higher muscle-to-bone ratio.

M
* Ribeye (4.4)
thicker, plumper, more bulging leg
thicker rack*
more bulging shoulder

T
- Ribeye
- cod fat

Q
- primary flank
Streaking

4/1

M
- more prominent sirloin

T
- leg
- sirloin
- rack
- flank edge
- elbow pocket

Q
- redder, rounder, ribs*

4: I acknowledge: - most youthful carcass due to the reddest, roundest ribs. However, 4 was the lightest muscled, evidenced by the smallest ribeye, flattest, most tapering leg, narrowest rack and flattest shoulder. Consequently, I placed 4 last as it would yield the lowest muscle-to-bone ratio.

4 Ribeye size = 3.6

OFFICIAL REASONS Class 4

CONTEST 2016 4-H / FFA

DATE August 27, 2016

CLASS Beef Ribs

OFFICIAL/CUTS 2 1 3 A | 4-2-4

1 easily placed 2 over 1 due to greater quality (Pr⁺ vs Ch⁺), ↑ retail merch. value.

1/1
 D: ↑ marbling in ribeye, finely text.
 T: seam fat in blade face
 M: larger ribeye, thicker back, greater area of exposed lean in the blade face

1/2
 T: opposite the ribeye, over lip and lower blade

2 in a pair of Top Choice Boxed Beef Program eligible ribs, 1 over 3 due to ↑ Trimmings: Muscling, higher percentage boneless, closely trimmed retail cuts.

3 T: opposite the ribeye, over the lip, blade face, lower blade, less seam fat in the blade face
 M: larger ribeye, greater area of exposed lean in the blade face

3/1 D: brighter cherry red colored lean in the ribeye

3 over 4 due to greater quality (Ch⁺ vs Se⁺), as 3 would qualify for a Top Choice Boxed Beef Program, resulting in a higher retail merch. value

3/4 D: higher degree of marbling in the ribeye, brighter cherry red colored ribeye
 M: fuller back, greater area exposed lean in the blade face, larger eye of blade

4/3 T: opposite the ribeye, over the lip, back, and blade seam fat in the blade face

M: larger ribeye

4/2: trimmest opposite the ribeye, over the lip, back, blade face, and lower blade

however: lowest quality
 consequently, lowest retail merchandising

	PYG	REA	Q
Ch ⁺ -1	3.4	13.2	M410 Ch
Pr ⁺ -2	4.5	14.2	HP 30 Pf
Ch ⁺ -3	3.9	11.9	M180 Ch
Se ⁺ -4	2.9	13.7	S160 Se ⁺

official

Beef Ribs Class (4H)

Class 4

Contestant # _____

Placing

2

1

3

4

1st

2nd

3rd

4th

1. Which rib has the greatest amount of marbling in the ribeye? 2
2. Which rib has the least amount of marbling in the ribeye? 4
3. Which rib is the trimmest? 4
4. Between 1 and 3, which has the largest ribeye? 1
5. Which rib has the most fat over the eye? 2
6. Which rib has the greatest area of exposed lean in the blade face? 2
7. Which rib has the brightest colored lean in the ribeye? 3
8. Which rib would grade prime? 2

OFFICIAL REASONS Class 5

CONTEST 2016 ISU FFA/4H Contest

DATE 8-27-16

CLASS Fresh Hams

OFFICIAL/CUTS 4-2 3-5 1-2 2

4/3 TS: In a close pair, I placed 4/3 due to ↑ T.

T: beneath + alongside the butt face, forecushion

m:

Q:

3/4

m: greater area of exposed lean in the butt face, deeper center-section

T:

Q: much firmer butt face

3/1 TS: I easily placed 3/1 due to greater T&M resulting in a ↑ % of closely trimmed, bone-in center-cut ham slices

T: beneath + alongside the butt face, collar, forecushion, seam fat in the butt face

m: greater area of exposed lean in the butt face, more bulging cushion, wider center-section

Q:

1/3

T:

m: fuller heel

Q: brighter, more uniform color, greater amount of marbling, firmer butt face

1/2 TS: In a close pair, I placed 1/2 due to advantages in T.

T: alongside the butt face, over the forecushion

m:

Q:

2/1

T:

m: plumper cushion

Q:

H: most fat alongside the butt face, forecushion, excess fat beneath the butt face, collar, seam fat in the butt face

C: Low L&F

OFFICIAL REASONS *Class 6*

CONTEST 2016 4-H/FFA

DATE August 27, 2016

CLASS Loin chops (Pork)

OFFICIAL/CUTS 3-4-1-2 / 2-3-4

3 over 4 due to greater consumer appeal

3/4 T: exterior fat, less plate waste
M: larger loin eye *

3/4 T: less tail

M: larger tenderloin, quiceps, secondary muscles

Q: greater amount of marbling in the loin eye

4 over 1 due to greater cutability

4/1 T: less tail *

M: larger quiceps, tenderloin*, secondary muscles

Q: greater amount of marbling in the loin eye

1/4

T: less kidney fat

1 over 2 due to greater consumer appeal

1/2 T: less external fat *, less plate waste

M: larger loin eye

Q: more uniform color; greater amount of marbling in the loin eye

2/1

T: less tail

M: larger quiceps & tenderloin

Acknowledge largest quiceps

However, most external fat, smallest loin eye, most plate waste

consequently, placed 2 last due to lowest consumer appeal

Class 6 (4-H)
Pork Loin Chop Class

Contestant # Key

Placing

3
1st

4
2nd

1
3rd

2
4th

Questions

1. Which loin chop has the most external fat? 2
2. Which loin chop has the largest tenderloin? 4
3. Which loin chop has the most bone? 2
4. Which loin chop has the largest loin eye? 3
5. Which loin chop would yield the most plate waste? 2

Class 7

Iowa State FFA Meat Judging Contest - Date

August 27 '16

Beef Carcasses - Official Yield and Quality Grades

Beef Carcass Yield Grading

Carcass	PYG/ADJ	HCW	REA	KPH%	Final Yield Grade
1	3.0 / 3.2	718	14.3	3.0	2.5
2	2.9 / 3.1	846	14.3	2.5	2.8
3	2.8 / 2.9	835	14.6	2.0	2.4
4	3.5 / 3.6	780	13.9	3.5	3.4
5	3.5 / 3.6	913	13.7	2.0	3.6

Beef Carcass Quality Grading

Carcass	Marbling	Skeletal Maturity	Lean Maturity	Overall Maturity	Final Quality Grade
1	Small 60	-	-	-	Ch-
2	Small 10	-	-	-	Ch-
3	Modest 10	-	-	-	Ch ⁰
4	Small 30	-	-	-	Ch-
5	Modest 20	-	-	-	Ch ⁰