

BARNU STOC + CARCAS / STOCK + CARCASS JUDGING

Basis of judging

Preparing to judge

Ensure you have a white coat. Wear it at all times and keep it buttoned up. Be smart; look the part. Have a working pen or pencil (pencils work better in an abattoir).

Before you start

Establish what has to be judged. Are you judging animals for breeding, finished or finished potential?

Establish how long you have to judge the class.

Read the judging card to establish the criteria against which you will be judged.

Stand back

Have a good look at the group from a distance. Understand the animal you have to judge; its general appearance, type, etc. First impressions are often the best. Make a judgement by eye and confirm by careful handling. When judging livestock for slaughter refer to carcase quality and killing-out percentages.

Giving reasons

- Establish how long you have to judge – usually two minutes are allowed
- Memorise your reasons as much as possible
- Picturing the animals will help
- Stand up straight and look the judge in the eye
- Speak clearly and slowly enough for the judge to follow
- Describe the stock fully, refer to any distinguishing features (e.g. white face). As you deliver your reasons, compare as much as possible, going from front to back or back to front, using the same style for all animals in the class, with emphasis on the important areas. This means that you are less likely to get confused and allows the judge to follow your reasons
- Use as much of the time you are allocated as possible. Taking too long will incur penalties and not taking long enough means you could have used more of the time allowed to explain your reasons more thoroughly
- Thank the judge when you have finished, whether you have enjoyed the experience or not. Judges rarely remember when you thank them, but they always remember if you don't!



Example of a presentation

Starting

"Mr or Madam Judge.

These are my reasons for placing this class of ... in the following order."

(Always check that your order matches your card.)

List your reasons

Finishing

"Those, Mr or Madam Judge, are the reasons why I have placed this class in the order a, b, x, and y."

Do not say your name, age, club or county. Competitors should remain anonymous and the organising steward may give you a competitor number.

Useful words and phrases

Delivering your reasons for placing animals or carcasses in a particular order is almost as important as the order itself.

Remember, you are required to give both descriptions of what you have seen and comparisons between the animals or carcasses you are asked to judge.

Here are some useful expressions that will help you to give accurate answers that are both descriptive and comparative, meaning you can gain extra points without going over time.

Descriptive

Bright, bold and alert	Convex/concave
Balanced	Capacity
Compact	Converter of forage – dairy
Wide/width	Fleshy*
Deep/depth	Meaty*
Proportioned	Muscle development*
Strong	Volume of saleable meat*
Tremendous	Killing out percentage*
Prime	Percent of high priced cuts*
Superb	Highest proportion of lean to fat*
Sound	Suitable for today's market*
Outstanding	Fat cover*
Scope	Fat colour*
Fullness	Area or depth of eye muscle*
Rounded	

Comparative

Greater	Stronger
Thicker	Shorter
Wider	Narrower
Deeper	Meatier
Better proportioned	

*Particularly suited to describing a 'meat animal' when you can refer to its likely carcase qualities.

Finished beef

Before you start

Stand back and have a good look at the group from a distance. Get a general impression of the animals you have to judge, noting their appearance, type, distinguishing features, etc.

Be methodical: start at one end and work your way to the other end, inspecting and handling as you go. Remember: you should always handle the loin on the left hand side because the kidney hangs loose on this side.

What to look for

Always look for length, width and depth of fleshing throughout.

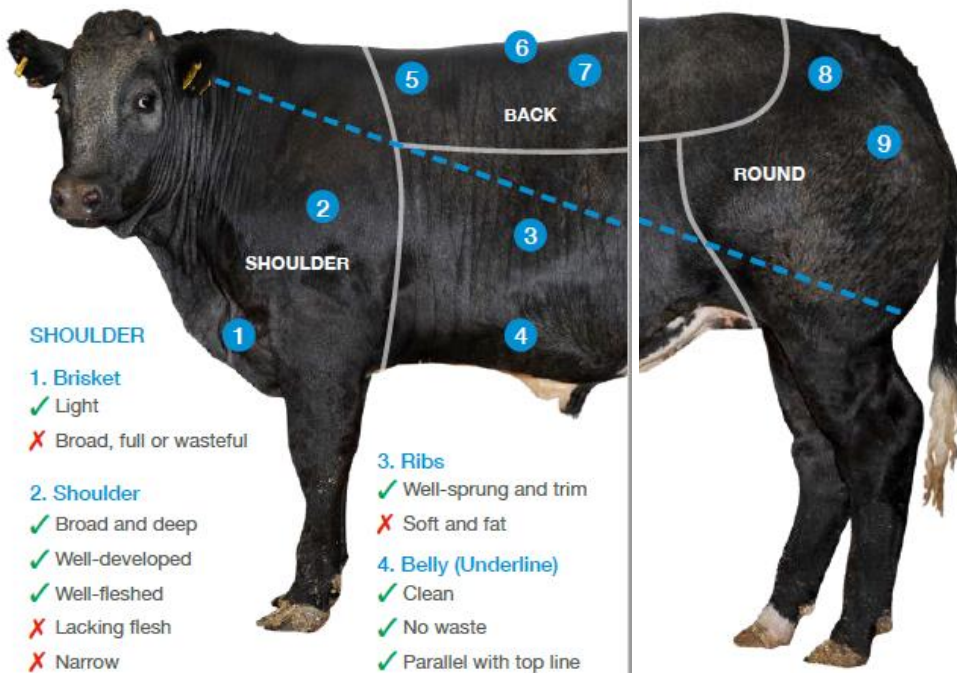
Above and below the dotted line:

As much as possible above the line

- Good quality, expensive cuts

As little as possible below the line

- Lower quality, cheaper cuts



SHOULDER

1. Brisket

- ✓ Light
- ✗ Broad, full or wasteful

2. Shoulder

- ✓ Broad and deep
- ✓ Well-developed
- ✓ Well-fleshed
- ✗ Lacking flesh
- ✗ Narrow

3. Ribs

- ✓ Well-sprung and trim
- ✗ Soft and fat

4. Belly (Underline)

- ✓ Clean
- ✓ No waste
- ✓ Parallel with top line

BACK

5. Chine

- ✓ Full-fleshed
- ✗ Weak, lacking flesh

6. Topline

- ✓ Long
- ✓ Wide
- ✗ Short
- ✗ Narrow

7. Loin

- ✓ Long and deep
- ✓ Full
- ✗ Lacking flesh
- ✗ Narrow

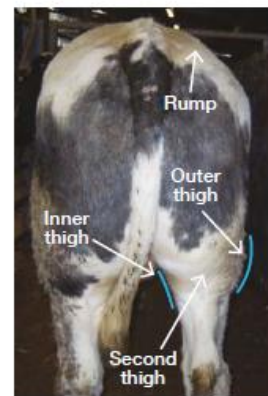
ROUND

8. Rump

- ✓ Well-rounded
- ✓ Broad
- ✗ Shallow and concave
- ✗ Pin bones prominent

9. Hindquarters

- ✓ Well-fleshed in first and second thighs
- ✓ Muscle development carried well down to the hocks
- ✗ Flat and shallow
- ✗ Narrow, lacking width
- ✗ Lacking muscle development



Finish

Should carry an even degree of finish, i.e. the fatter the animal, the softer to the touch it becomes.

Lamb carcass

Before you start

Stand back and have a good look at the group from a distance. Get a general impression of the carcasses you have to judge, noting their appearance, type, etc.

Be methodical and start at:

- Hind legs
- Chump
- Loin
- Shoulder

What to look for

- A. Leg
- B. Chump
- C. Loin
- D. Shoulder



Lean meat should not be too dark with a fine-grained texture: ideal (top), too fat (bottom)



Conformation

A. Hind legs

- ✓ Short-boned
- ✓ Broad and well-filled to the shank
- ✗ V-shaped

B. Chump

- ✓ Well-developed
- ✓ Full and broad

C. Loin

- ✓ Good width and fullness of eye muscle

D. Shoulder

- ✓ Well-extended eye muscle
- ✓ Neat and compact

Fat

Depth of fat over legs and loin should be in correct proportion. Fat on breasts to be in correct proportion.

Ribs – light with high lean to fat ratio.

Dock – broad dock indicates excess fat.



Lamb market requirements

Carcass assessment addresses conformation and fat. Fat cover is scored on a 1–5 scale. Conformation is assessed from E–P.

Combining scores for conformation and fat determines the markets for which the lamb is best suited.

Market signals



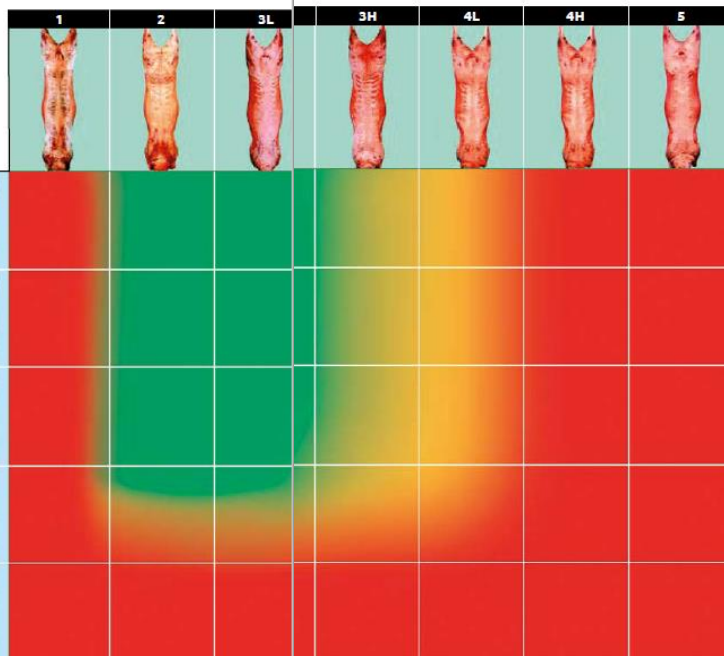
- Little or no demand
Discount prices
Poorest returns
- Medium demand
Average prices
Moderate returns
- High demand
Premium prices
Best returns

FAT CLASS

Fat is determined by visual assessment of external fat cover. There are five main classes.

Increasing Fatness

Classes 4 and 5 are subdivided into L (leaner) and H (fatter)



CONFORMATION CLASS

Improving conformation
Conformation is determined by a visual appraisal of shape, leading into score at carcass profile and fullness of legs. No adjustment is made for the influence of fat on overall shape.

Pig carcasse

Before you start

Stand back and have a good look at the group from a distance. Get a general impression of the carcasses you have to judge, noting their appearance, type etc.

Be methodical and start at:

- Leg/ham
- Chump
- Loin
- Shoulder

What to look for

- A. Leg/ham
- B. Chump
- C. Loin
- D. Shoulder



Pork loin/eye muscle (C). Should have approx. 10–12 mm of fat coverage (specifications vary). The eye should be well-rounded and approaching the size of the diameter of a tennis ball



	Weight ranges*	
	Deadweight (kg)	Liveweight (kg)
Pork	Up to 55	Up to 75
Cutter	55–65	75–90
Bacon	65–85	90–115

*Weights are approximate and serve as a guide only

Conformation

Overall

- ✓ High proportion of meat to fat
- ✓ Firm, white fat
- ✗ Low proportion of meat to fat
- ✗ Yellow fat
- ✗ Bruised appearance

A. Leg/ham

For pork pigs, refer to the 'leg', as in a leg of pork. For bacon pigs, refer to the 'ham'.

- ✓ Well-rounded with meat, not fat
- ✗ Sloping
- ✗ Round with fat, not meat

B. Chump

- ✓ Convex
- ✗ Concave

C. Loin

- ✓ Long
- ✓ Deep
- ✓ Full
- ✗ Narrow
- ✗ Short
- ✗ Shallow

D. Shoulder

- ✓ Neat and compact
- ✗ Heavy
- ✗ Flat

Beef carcass

Before you start

Stand back and have a good look at the group from a distance. Get a general impression of the carcasses you have to judge, noting their appearance, type, etc. Identify whether they are heifer, steer or bull carcasses.

Be methodical and start at:

- Round (second thigh, top piece and rump)
- Back (loin and fore rib)
- Shoulder

What to look for

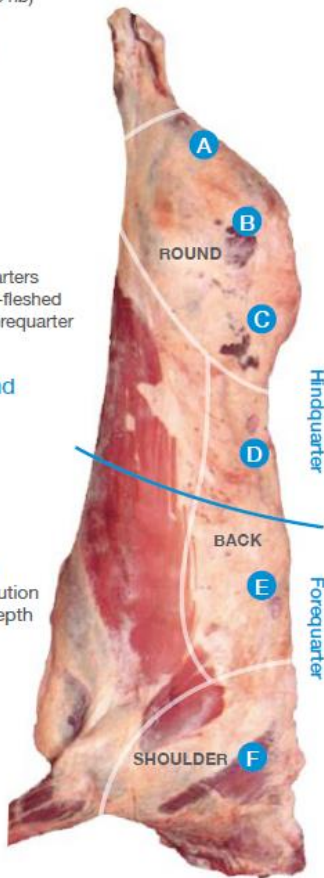
- A. Second thigh
- B. Top piece
- C. Rump
- D. Loin
- E. Fore rib
- F. Shoulder

Proportion of hindquarters to forequarters – well-fleshed hindquarter to light forequarter is preferable.

Colour, quality and texture of fat

- ✓ White/creamy
- ✓ Firm
- ✗ Yellow
- ✗ Oily

Amount of fat over brisket: even distribution with no excessive depth requiring trimming.



Conformation

ROUND (A, B and C)

Shape of round

✓ Well-rounded, convex in profile, fullness of flesh through the second thigh, top piece and rump

✗ Narrow, concave in profile

BACK (D and E)

Thickness of back

In proportion to the size of the carcass, should be broad and thick.

Depth and area of eye muscle

Deep and broad loin with fleshing carried well around the ribs.

SHOULDER (F)

Thickness of shoulder area

Look for a neat, compact shape that blends well with the forequarter.

Shape of forequarter

Compact and well-fleshed, while still being well balanced in proportion to the hindquarters.

Fat

Distribution of fat throughout carcass

There should be a light cover of fat, evenly distributed, with no patchiness or internal or external fat deposits that require trimming.

Amount of fat over eye muscle

Even distribution, thin layer (4–8 mm) covering the external surface, with light intramuscular deposits.

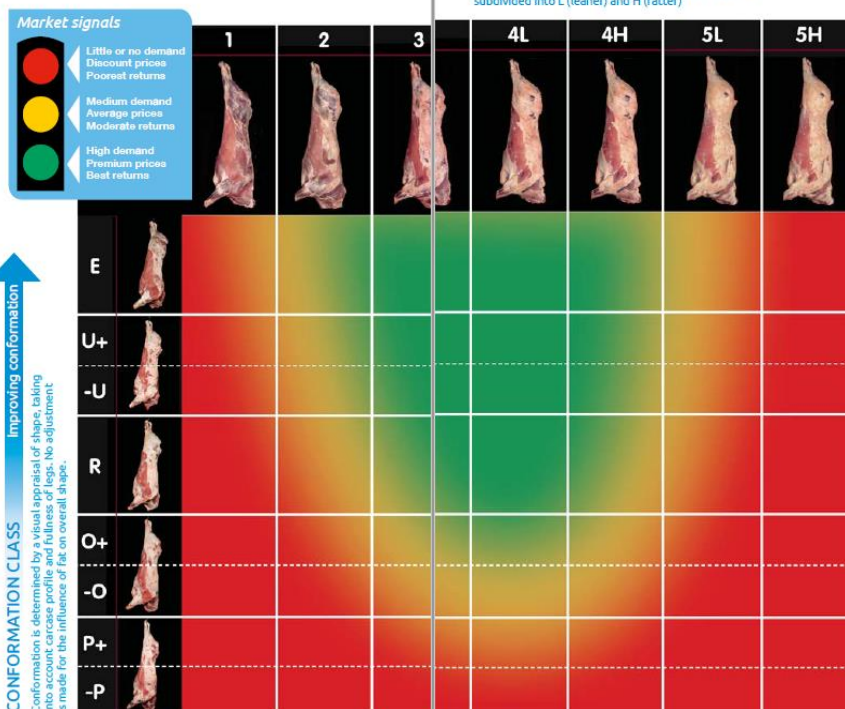


Amount of fat over eye muscle: ideal (left), too fat (right)

Beef market requirements

Carcass assessment addresses conformation and fat. Fat cover is scored on a 1–5 scale. Conformation is assessed from E–P.

Combining scores for conformation and fat determines the markets for which the beef is best suited.



Some abattoirs use the 15 point grid. It divides each conformation and fat class into three, e.g. +, =, -.

FAT CLASS

Increasing fatness

Fat is determined by visual assessment of external fat cover. There are five main classes. Classes 4 and 5 are subdivided into L (leaner) and H (fatter).