

MED Practice Meats Judging Contest - December, 2021

OFFICIAL RESULTS

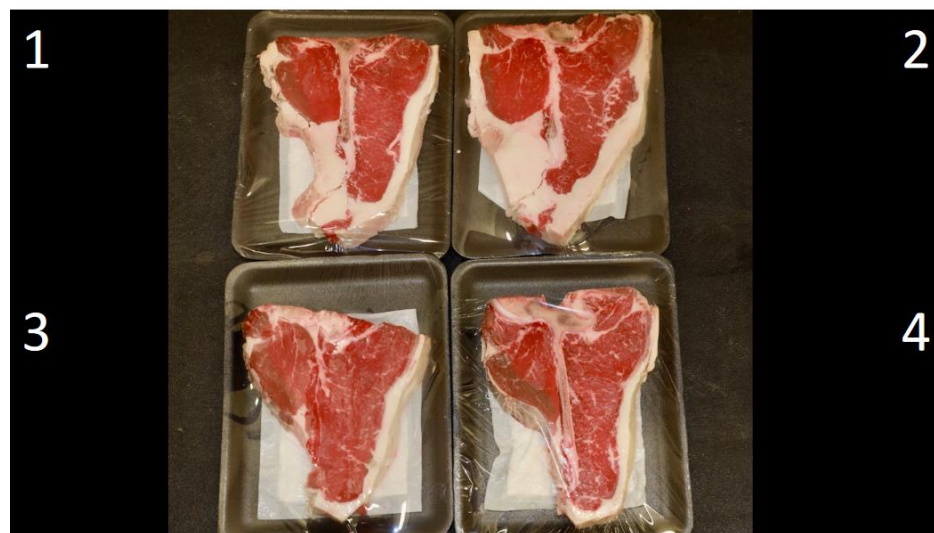
Class 1 T-Bone Steaks

Placing

3-4-1-2

Cuts

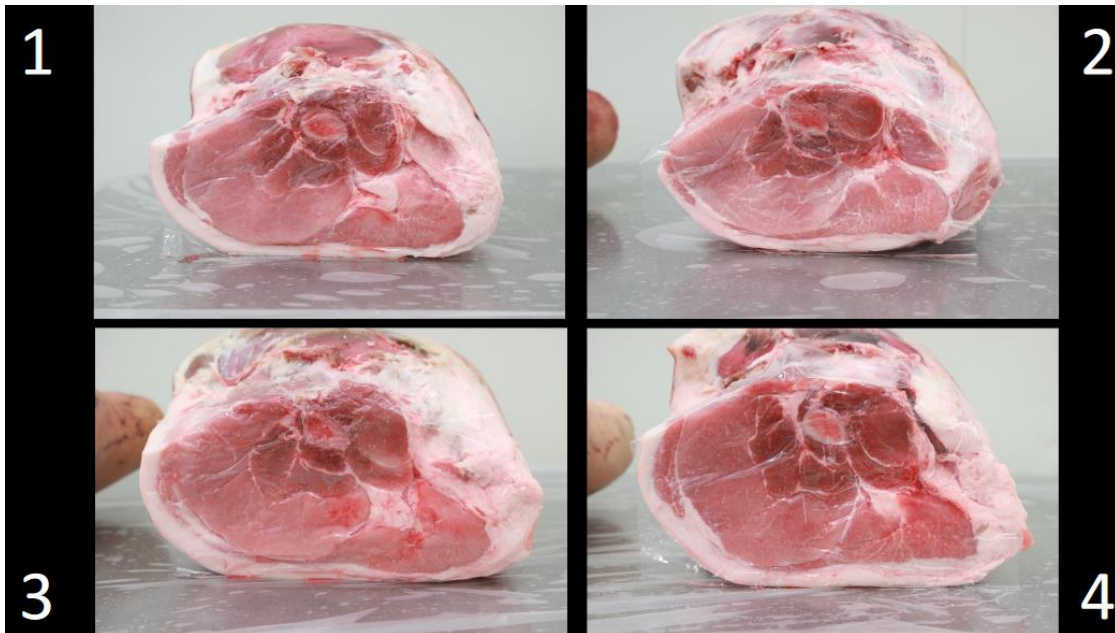
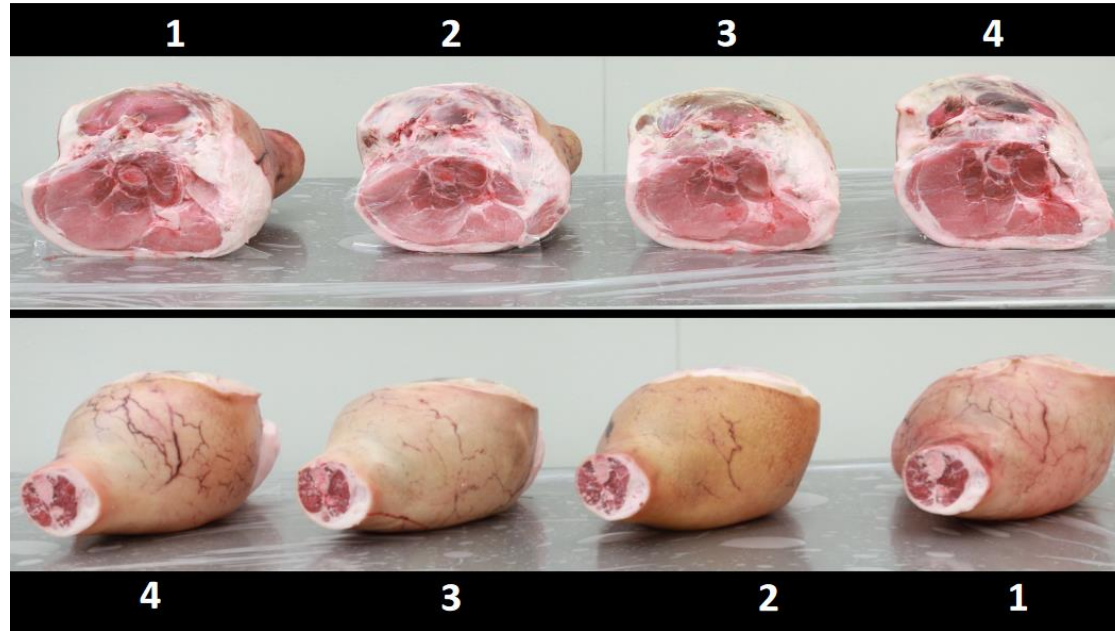
3-5-4



Class 2 Fresh Hams

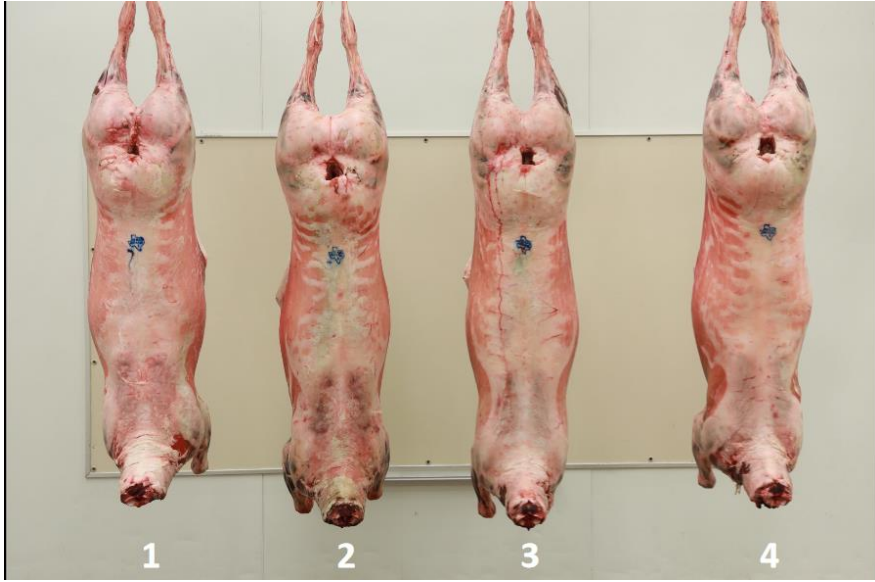
**Placing
2-1-3-4**

**Cuts
3 - 4 - 3**



Class 3 Lamb Carcasses

**Placing
2-3-4-1**



**Cuts
4 - 3 - 5**



Class 4 Beef Carcasses

Placing
3-1-4-2

Cuts
3 - 5 - 3



Beef Carcass Questions

1. Which carcass had the greatest amount of finely distributed marbling in the ribeye?

3

2. Which carcass has the least amount of marbling in the ribeye?

2

3. Which carcass has the most fat opposite the ribeye?

1

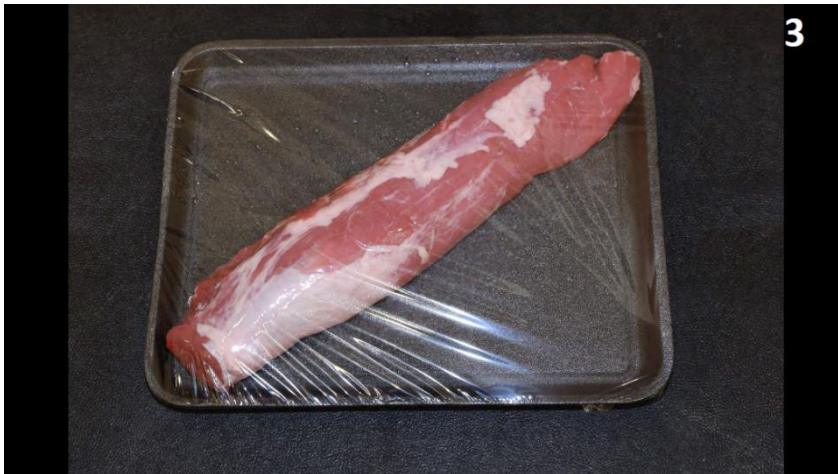
4. Which carcass had the least muscular round and sirloin?

1

5. Which carcass had the most fat over the outside round?

3

Retail ID



Retail ID

1. Pork – Loin - Sirloin Chops - Dry
2. Pork – Loin – Smoked Pork Loin Chop - Dry
3. Pork - Loin – Tenderloin, Whole - Dry
4. Lamb – Shoulder - Arm Chops – Dry/Moist

Retail ID



Retail ID

5. Beef - Variety - Tripe - Moist
6. Beef - Chuck – Eye Steak, Bnls - Dry
7. Pork - Loin – Top Loin Chops - Dry
8. Pork - Loin - Blade Chops, Bnls - Dry/Moist

Retail ID



Retail ID

9. Beef - Round – Bottom Round Steak - Moist
10. Beef - Loin – Top Loin Steak - Dry
11. Beef – Loin – Top Sirloin Steak, Blns Cap Off - Dry
12. Lamb – Rib – Rib Chops Frenched – Dry

Retail ID



Retail ID

13. Pork – Ham/Leg – Smoked Ham, Center Slice – Dry
14. Pork – Shoulder – Blade Steak – Dry/Moist
15. Beef – Chuck – 7-Bone Pot Roast – Moist
16. Lamb – Leg – Sirloin Chops – Dry

Retail ID

17



18



19



20



Retail ID

17. Beef – Chuck – Shoulder Pot Roast, Bnls – Dry/Moist
18. Beef – Round – Bottom Round Rump Roast – Dry/Moist
19. Beef – Loin – Tenderloin Steak – Dry
20. Pork – Various – Ground Pork – Dry

Retail ID



21. Beef – Loin – Tri Tip Roast – Dry
22. Beef – Rib – Ribeye Steak, Lip-On – Dry
23. Pork – Side – Sliced Bacon – Dry
24. Beef – Chuck – Eye Roast, Blns – Dry/Moist
25. Beef – Round – Round Steak, Blns – Moist