

Iowa Pork Youth Judging Contest – Additional Contest Information

Classes:

1.) Keep/Cull Gilt Class: The keep/cull class will challenge the students to evaluate 8 pigs based on breeding characteristics of a good female. They will be asked to select 4 gilts they would like to put back into the breeding herd. Please note students will mark the gilts that they are wanting to keep in their herd on their bubble scorecard.

2.) Live Carcass Evaluation: The carcass evaluation class asks students to examine each pig separately and determine its weight, loin eye size, back fat and compare and rank the 10 pigs on carcass value. The class is designed to simulate selling pigs on a grid. Students will be provided select information each of the pigs in the class – either weight, backfat, or loin-eye. These can be used as references to the other animals in the pen. They will also be provided a few ranking positions of the 10 pigs.

Below is an example of the sheet that students will be asked to fill out.

Market Evaluation Class

Animal I.D.	1	2	3	4	5	6	7	8	9	10
Weight		337		296			290	316	302	
Backfat	0.90			0.84			0.82	0.97		
Loin-eye			8.19		8.27	8.01			9.26	7.24

	Highest									Lowest
Rank on Carcass Value	7	8	4		2	9		6	1	

Carcass Value Contest – background

The objective of the Carcass Value Contest is to utilize ultrasound scan information to establish a market value for live pigs and rank them for a contest. This is a unique price matrix to reflect how packers establish the value of a pig carcass.

Carcass yield is assumed at 74% for all pigs.

Base carcass value is adjusted for:

- 1. Carcass weight discount – Discounts are used by all major US packers for carcasses that are outside of the desired weight range.*
- 2. % lean premium/discount – The majority of US packers offer premiums and discounts based on carcass lean.*
- 3. Carcass with an loin area 10 sq. in. or larger have a \$1.00/cwt discount – This discount is in response to domestic retailers concerns of loin cuts larger than optimal size.*
- 4. Carcass with less than a .50 in. back fat receive no % lean premium. – This discount reflects a reduction in carcass value due to thin bellies and other processing inefficiencies.*

		Carcass Weight			Actual % Lean
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Resources: These may be studies to help students prepare for the quizzes as many of the questions will be pulled from them.

- National Pork Board: <https://www.porkcheckoff.org/pork-branding/facts-statistics/>
- Iowa Pork Producers Association: <https://www.iowapork.org/news-from-the-iowa-pork-producers-association/iowa-pork-facts/>
- The Pig Site: <https://www.thepigsite.com/articles/pork-meat-quality-understanding-industry-measurements-and-guidelines>
- The carcass fabrication during the event will also provide information for the Meat Quality Quiz.

Scorecards

- Each student will receive a packet that contains five cards for each station. Please remind your students to be cognitive of filling out the correct card for each respective station.
- After each station, students will be asked to turn in the card for that class/quiz. Please make sure they only turn in a single card and not the entire packet.
- A failure to properly fill out a card will result in zero points be awarded for that class/station.