Judging Wholesale and Retail Classes
Judging Terminology

- Judging Wholesale and Retail Cut Classes involves the observation and ranking of 4 cuts from either beef, pork or lamb.
- Cuts are evaluated on Cutability and Quality
- Cutability refers to the relationship of the amount of lean to the amount of trimmable fat and bone. This may be termed lean to fat ratio, lean to bone ratio, or percent edible lean portion.
- Most retail cuts are boneless, however bones lower the amount of servings consumers can get from bone-in cuts.
- Fat may be classified as external fat, intramuscular fat(marbling), or intermuscular fat(seam fat).
- Lean refers to the edible portion and is therefore of greatest importance to consumers.
Judging Terminology

• Quality is determined by evaluating several factors. The color of lean, texture of lean and the amount of marbling are all factors that determine level of quality in cuts.

• Lean Color- Very important factor due to consumer acceptance. Beef lean is described as bright, cherry red. Pork has a greyish pink to reddish pink color. Lamb’s ideal lean color is pinkish red.

• Lean Texture- Texture refers to the smoothness of the muscle surface. Desirable lean is smooth, finely grained, and velvety in appearance.

• Marbling- This is the white flecks of fat found in the lean. Marbling plays a factor in the palatability of retail cuts. Higher marbled cuts present a juicier cut when properly prepared.
Judging Classes

• Classes are set up with 4 cuts per class.
• Contests may involve the placing of retail cut classes as well as the placing of two wholesale cut classes.
• Questions may be asked on any or all of the classes and oral reasons may be required on any given class.
BEEF LOIN TERMINOLOGY

Sirloin-Short Loin Junction (region)

Sirloin

Back

Chine Side

Loin Eye

Seam Fat

Tail Region

Loin Edge

Flank Edge

Sirloin

Top Sirloin (Top Butt)

Pelvic Fat

Seam Fat

Bottom Sirloin (Tip or Knuckle)

WIDTH

DEPTH

LOIN EYE FACE (END)

SIRLOIN FACE (END)
BEEF SHORT LOIN TERMINOLOGY

LOIN EYE FACE (END)
- Loin Eye
- Back
- Seam Fat
- Loin Edge
- Flank Edge
- Tail Region

SIRLOIN FACE (END)
- Top Loin (Gluteus Medius plus Loin Eye)
- Flank Edge
- Seam Fat
- Kidney Fat
- Tenderloin (Psoas Major)
Judging Wholesale Cut Classes

• The following slides have some guidelines for judging both wholesale and retail classes as well as some sample classes, questions and reasons.
Judging Beef Wholesale Cut Classes

• Beef Ribs and Beef Short Loins
  – Cuts with same quality grade; rank on cutability
  – Cuts with similar cutability; rank on quality
  – Class with mixture of cutability and quality differences; generally quality will be emphasized, but low cutability should be discounted
### Judging Pork Wholesale Cut Classes

- **Pork Fresh Hams and Pork Center Cut Loins**
  - Cuts with unacceptable quality; should be placed last or at least in bottom pair
  - Cuts with similar degree of muscling; rank primarily on trimness with secondary emphasis on quality
  - Cuts with similar degree of trimness; rank primarily on muscling
  - Cuts similar in cutability; give greater consideration to lean quality characteristics
Example of a Wholesale Cut Class
Pork Fresh Hams
Sample Questions on Pork Fresh Ham Class

• 1. Which ham was trimmer beneath the buttface? 2
• 2. Which ham had the palest colored lean? 1
• 3. Between 3 and 4, which was the trimmer ham? 3
• 4. Which ham has the highest cutability? 2
• 5. Which ham had the most marbling? 4
Sample Written/Oral Reasons

Placings = 2 - 3 - 4 - 1

Cuts = 5 - 3 - 5

2/3 - I easily placed 2 over 3 due to greater muscling and trimness resulting in a higher percentage of bone-in, closely trimmed center-cut slices. 2 was heavier muscled as shown by a much greater area of exposed lean in the buttface combined with a deeper center section, a thicker, plumper cushion, and a meatier heel. In addition, 2 was a trimmer ham as evidenced by less fat beneath and along side the buttface, as well as much less fat over the forecushion. I grant 3 displayed a firmer lean with a greater amount of marbling.

3/4 - Due to clearly greater trimness, I placed 3 over 4. 3 was obviously a trimmer ham as shown by much less fat beneath and along side the buttface, over the forecushion and center section, as well as much less seam fat. Furthermore, 3 revealed a greater area of exposed lean in the buttface with a larger forecushion. I readily grant 4 was a higher quality ham and shown by a much firmer lean in the buttface with a greater amount of marbling and less muscle separation.

4/1 - I easily placed 4 over 1 due to superior trimness resulting in a much higher percentage of bone-in, closely trimmed center-cut slices. 4 was obviously a trimmer ham as shown by clearly less fat beneath and along side the buttface, and over the center section and cushion. Additionally, 4 possessed a larger buttface and a meatier cushion and heel. Lastly, 4 was a much higher quality ham especially shown by a more reddish-pink colored lean.

1 - I easily placed 1 last due to being the fattest, wastiest, lowest yielding ham in the class. 1 showed the most fat beneath and along side the buttface, as well as over the center section and cushion. Moreover, 1 revealed the least area of exposed lean in the buttface. Finally, 1 showed the palest colored lean in the class. Thus, 1 would undoubtedly yield the lowest percentage of bone-in, closely trimmed center-cut slices.
Example of a Wholesale Cut Class
Beef Ribs
Mark Your Cards

• Placing: 2-1-3-4 3-6-2
Judging Retail Cut Classes

• The following slides have some guidelines for judging retail classes as well as some sample classes, questions and reasons.
*(Note: Beef T-bone Steak would have similar terminology.)*
Judging Retail Cut Classes

- Beef Rib Steak, Small End (Bone-in or Boneless), Beef T-Bone or Porterhouse Steaks
  - Combination of quality and cutability
- Pork Loin Chops, Pork Loin Rib Chops, Pork Ham Smoked Center Slice
  - Rank primarily on cutability
- Lamb Leg Sirloin Chops
  - Rank on cutability
Example of a Retail Cut Class
Pork Loin Chops
Placing 2-1-4-3 Cuts 4-5-4
Sample Questions on Pork Loin Chop Class

• 1. Between 2 and 4, which chop has the larger tenderloin muscle? 2
• 2. Which chop has the most external fat? 3
• 3. Which chop had the least waste fat? 2
• 4. Between 3 and 4, which chop had the higher percentage of bone? 3
• 5. Which chop has the highest lean to fat ratio? 2
Taking Notes on a Class

• A good set of notes is a must if you want to produce a good set of reasons.
• Develop a systematic way of observing each cut
• Develop a systematic way of taking notes on each class
• Make notes using the three deciding factors: Muscling, Trimness and Quality
• Use comparative terms like “higher”, “larger”, “thicker”, “plumper”, etc.
• For an outstanding cut, use terms like “highest”, “largest”, etc.
• Use abbreviations whenever possible
# Notes Format

- Your placing is 4-3-2-1
- 4/3 This space for comparative reasons for placing 4/3
- 3/2 Comparative reasons for placing 3/2
- 2/1 Comparative reasons for placing 2/1
- Credits for 1

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<table>
<thead>
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<td>3/4</td>
<td>This space for comparative grants that 3 has over 4</td>
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<tr>
<td>2/3</td>
<td>Grants that 2 has over 3</td>
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<tr>
<td>1/2</td>
<td>Grants that 1 has over 2</td>
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<td></td>
<td>Reasons for placing 1 last; Be descriptive</td>
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4/1 – 4 was a higher quality and trimmer rib steak that would have a lower cost per serving than 1. 4 had more marbling in the ribeye and would have a higher quality grade. 4 also had less fat trim over the ribeye and less fat in the tail region. In addition 4 had less chine bone than 1. I grant that 1 had a firmer and finer textured lean in the ribeye.

1/3 – 1 was a much trimmer rib steak that would have a higher ratio of lean to fat. 1 had an especially shorter tail region with less waste fat, less external fat over the ribeye and slightly less seam fat around the cap muscle. In addition 1 had a slightly larger ribeye. I grant the 3 had less visual bone and more fine marbling in the ribeye.

3/2 – 3 was a much trimmer rib steak that would have a higher cutability. 3 had much less waste fat in the tail, especially less external fat over the ribeye, and less seam fat. In addition 2 had a larger and more uniformly shaped ribeye and had less bone. I grant that 2 had a larger cap muscle.

2 – 2 was a much trimmer rib steak that would have a low lean to fat ratio. 2 had excess fat in the tail region, excess trimmable fat over the ribeye and excess seam fat. In addition 2 had a poorly shaped ribeye and a course textured lean.
Sample Set of Reasons on Pork Loin Rib Chops

Placing = 2 - 3 - 1 - 4

Cuts = 3 - 5 - 2

2/3 - I placed 2 over 3 as 2 had a higher lean to fat ratio that would yield a lower cost per serving. 2 was a heavier muscled chop with less fat trim as shown by a larger loin muscle and by less external fat and less waste seam fat in the tail. In addition 2 had a lighter colored lean. I realize 3 was a higher quality chop that had more and finer marbling in the loin muscle.

3/1 - Due to greater trimness and muscling, I easily placed 3 over 1. 3 was a trimmer chop that had much less external fat and especially less seam fat in the tail and a shorter tail with less waste fat. 3 also had a larger ribeye and much less exposed bone. 3 would have a greater percentage of edible lean. I grant 1 was a much higher quality chop that possessed a much greater amount of marbling in the ribeye and a brighter more desirable lean color.

1/4 - In a close placing, I 1 over 4 due to greater lean quality and some trimness advantages. 1 was a higher quality rib chop as shown by a higher degree of marbling in a much brighter colored ribeye. Furthermore, 1 displayed less cap muscle and less external fat and less rib bone. I grant 4 had a shorter tail with less waste fat, a slightly larger eye muscle and less vertebrae bone.

4 - I acknowledge 4 was an acceptable quality rib chop with an adequate level of marbling. Nonetheless, I placed 4 last due to a low level of cutability. 4 had the most external fat over the eye, excessive seam fat in the tail and the greatest amount of exposed rib bone. Thus, 4 would yield a low percentage of lean meat.
Tennessee 4-H Meats Judging

• This concludes the lessons on 4-H Meats Judging in Tennessee

• I hope these presentations were useful to you in preparing your 4-H members for the next Meats Judging contest.
Additional Resources

• Texas A & M Meat Science Department
  http://meat.tamu.edu/extension.html
  – Has judging classes as well as retail ID practice
  – Note that some of the retail ID cuts may not be included in the Tennessee 4-H list.

• American Meat Science Association – 4-H Meat Judging
  – Has information on National 4-H Contests
  – Has links to several very good resources
Credits

- American Meat Science Association
  www.meatscience.org
- Texas A & M University
  http://aggiemeat.tamu.edu/judging/meatjudging.html
- University of Nebraska
  http://animalscience.unl.edu/meats/id/