



Carcase Judging Guidelines: Beef Carcase

PROCEDURE IN JUDGING

This follows exactly the same procedure as with stockjudging – 10 minutes to look at the carcasses and 2 minutes to present your reasons to the judge.

The carcasses will be lined up and identified as A, B, X, Y. They will usually be hung in a chiller unit and you will not be allowed to touch them for health & safety reasons. You will have to wash your hands and disinfect your boots before you are allowed in.

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

When carcase judging, pointers will usually be present on the judging card that you are given. Remember that when you give your reasons make sure that you talk about each carcase in the same order, i.e. leg to head (top to bottom) and remember to compare!

What you are really looking for is something that you would want to eat. It is now the housewife that controls the market and they are usually looking for lean carcasses. Traditional butchers usually prefer fatter carcasses so it is worth finding out who your judge is to get some information on their background. If you are presented with a fat one and a very thin one just go on your gut feeling! People don't want to be paying for fat that they are going to chop off but if they are left with better meat at the end than this might just sway it!

WHAT TO LOOK FOR

Points	Good	Bad
Proportion of lean to fat	<ul style="list-style-type: none"> High – more meat than fat Light cover of fat, evenly distributed 	<ul style="list-style-type: none"> Low – more fat than meat Fat unevenly distributed with heavy deposits internally or externally that require trimming
Proportion of hindquarters to forequarters	<ul style="list-style-type: none"> Well-fleshed hindquarter to light forequarter 	<ul style="list-style-type: none"> Light hindquarter to heavy forequarter
Colour, quality and texture of fat	<ul style="list-style-type: none"> White/creamy Firm 	<ul style="list-style-type: none"> Yellow Oily
The Round (second thigh, top piece and rump)	<ul style="list-style-type: none"> Well rounded, convex in profile, fullness of flesh through the second thigh, top piece and rump 	<ul style="list-style-type: none"> Narrow, concave in profile



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Points	Good	Bad
Thickness of back	<ul style="list-style-type: none">• In proportion to the size of carcass• Broad and thick	
Loin	<ul style="list-style-type: none">• Long• Deep and broad• Fleshing carried well around the ribs	<ul style="list-style-type: none">• Narrow• Short• Shallow
Eye muscle	<ul style="list-style-type: none">• Good length• Good width• Good, strong colour• Even distribution of fat, thin layer (4-8mm) covering the external surface with light deposits intra-muscularly	<ul style="list-style-type: none">• Small• Pale• Fat running throughout• Too much or too little external fat coverage
Forequarter	<ul style="list-style-type: none">• Compact• Well-fleshed• Well balanced in proportion to the hindquarter	<ul style="list-style-type: none">•
Shoulder	<ul style="list-style-type: none">• Neat, compact shape that blends well with forequarter	<ul style="list-style-type: none">• Large• Flat