



## Carcase Judging Guidelines: Lamb 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.

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 fattier 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"><li>• High – more meat than fat</li><li>• Lean meat should not be too dark with a fine grained texture</li></ul>	<ul style="list-style-type: none"><li>• Low – more fat than meat</li><li>• Fat unevenly distributed with heavy deposits internally or externally that require trimming</li></ul>
Legs	<ul style="list-style-type: none"><li>• Short boned</li><li>• Broad and well filled to the shank</li></ul>	<ul style="list-style-type: none"><li>• V-shaped</li></ul>
Chump	<ul style="list-style-type: none"><li>• Well-developed</li><li>• Broad and full</li></ul>	
Loin	<ul style="list-style-type: none"><li>• Good width</li></ul>	<ul style="list-style-type: none"><li>• Narrow</li><li>• Short</li><li>• Shallow</li></ul>



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<b>Points</b>	<b>Good</b>	<b>Bad</b>
Eye muscle	<ul style="list-style-type: none"><li>• Good length</li><li>• Good width</li><li>• Good, strong colour</li><li>• Even distribution of fat, thin layer (4-8mm) covering the external surface</li></ul>	<ul style="list-style-type: none"><li>• Small</li><li>• Pale</li><li>• Fat running throughout</li><li>• Too much or too little external fat coverage</li></ul>
Shoulder	<ul style="list-style-type: none"><li>• Neat, compact shape that extends well from the loin</li></ul>	<ul style="list-style-type: none"><li>• Large</li><li>• Flat</li></ul>