

2025 Nevada Junior Livestock Show – Beef Carcasses

Rank	ID	HCW	BF	REA	%KPH	YG	BTRC	Mat.	Marb.	QG	Price	NOTES
1	261	836	0.6	14	1.5	3	54.37	A	slab10	pr-	255.6	
2	258	660	0.2	13.3	1.5	1.5	56.83	A	md50	ch+	250.2	
3	312	723	0.25	13.6	2	1.9	56.29	A	mt20	ch+	250.2	Live Show: 3rd
4	264	725	0.5	16	1.5	1.6	56.85	A	mt70	ch+	249.2	
5	296	776	0.3	13.5	1.5	2.2	55.96	A	md80	ch+	248.6	
6	313	815	0.3	13.3	1.5	2.4	55.66	A	mt70	ch+	248.6	
7	301	801.5	0.3	15.2	1.5	1.7	57.12	A	sm20	ch-	245.8	
8	299	653	0.4	12.8	2	2.3	55.1	A	sm60	ch-	244.7	
9	305	864	0.4	15.9	1.5	2.1	56.82	A	sm30	ch-	244.2	
10	254	874	0.4	14.3	1.5	2.6	55.6	A	sm70	ch-	243.7	Live Show: Res. Grand Champ
11	308	780	0.7	14.3	2	3	53.99	A	sm40	ch-	242.5	Live Show: Grand Champion
12	262	810	1	11.1	1.5	4.9	50.01	A	mt80	ch+	236.2	
13	251	731	0.1	16.6	1.5	0.4	59.58	A	sl70	se+	233	Live Show: 4th
14	252	801.5	0.4	14.5	1.5	2.2	56.02	A	sl40	se-	232	Live Show: 5th
15	310	719	0.4	14	1.5	2.1	55.97	A	sl00	se-	232	
16	304	886	0.3	13.8	2	2.6	55.53	A	sl40	se-	231.9	
17	256	745	0.3	11.6	1.5	2.7	54.67	A	sl50	se+	231.9	
18	316	725	0.4	11.9	1	2.7	54.62	A	sl30	se-	231.9	
19	286	825	0.5	13.3	1.5	2.9	54.47	A	sl60	se+	231.9	
20	278	613	0.1	10.9	1.5	1.9	55.81	A	sl10	se-	231	
21	293	789	0.8	10.3	1	4.5	50.88	A	sm20	ch-	229.3	
22	255	646.5	0.3	10.8	2	2.7	54.22	A	sl50	se+	228.9	
23	292	650	0.4	10.6	1.5	2.9	53.71	A	sm40	ch-	206.2	1/2 Dark Cutter

JUDGE: Garcia, Lyda G. (OSU – Extension Meat Specialist)

HCW = Hot Carcass Weight, lbs.

BF = Back Fat - External fat measurement (in.)

REA = Ribeye Area (in²)

KPH = Kidney Pelvic and Heart Fat (% internal fat)

YG = YG = Yield Grade ((1 (leanest/ most muscular) to 5 (fattest, wastiest/lightest muscled))

BTRC = Boneless Trimmed Retail Cuts (% saleable product)

Mat: Maturity - A = Young (youthful, < 30 mo.) to E (advanced maturity)

Marb: = Marbling - sl – slight (select); sm – small (low choice); mt – modest (average choice); md – moderate (high choice); slab = slightly abundant (low prime); ma - moderately abundant (avg. prime); and ab - abundant (high prime)

QG = Quality Grade (Maturity + Marbling)

Pr = prime; CH⁺ = top choice; CH⁻ = low choice; Se+/- = Select

Price = Overall value / 100 lbs.

DQ = disqualified

**Ranked on Price - based on combination of Quality and Yield grades and % BTRC (BTRC used for tie breakers)*

2025 Nevada Junior Livestock Show - Pork Carcasses

Rank	ID	HCW	Back Fat	LMA	Lean %	Color	Wet	Firm	Marb.	Notes
1	621	178	0.5	10.75	63.32	3	1	1	1	
2	564	187	0.3	9.75	63.25	2	1	1	1	
3	601	169	0.4	8.9	62.22	2	2	2	1	
4	604	185	0.35	9	61.62	3	2	2	1	
5	502	159	0.4	7.75	61.04	3	2	2	1	
6	598	188	0.4	9	60.80	3	2	2	2	
7	612	178	0.4	8.5	60.75	4	2	2	1	
8	589	224	0.4	10.5	60.51	3	2	2	1	
9	533	208	0.5	10.25	60.17	2	2	2	1	
10	561	202	0.5	9.75	59.84	3	2	2	1	
11	574	158	0.4	7	59.71	3	2	2	1	
12	539	227	0.5	10.75	59.69	2	1	1	1	
13	597	162	0.6	8.5	59.46	3	2	2	1	
14	577	179	0.5	8.5	59.45	2	2	2	1	
15	580	203	0.5	9.5	59.40	3	2	2	1	
16	616	179	0.5	8.15	58.86	4	2	2	1	
17	567	199	0.5	8.9	58.75	2	2	2	1	
18	522	186	0.7	9.5	58.22	2	2	2	1	
19	607	180	0.6	8.5	58.16	2	2	2	1	
20	513	217	0.5	9	57.88	2	2	2	1	
21	606	219	0.6	9.5	57.46	3	1	2	1	
22	543	212	0.6	9.1	57.25	2	1	1	1	
23	525	231	0.6	9.5	56.89	3	2	2	1	
24	584	202	0.6	8.5	56.89	3	2	2	1	
25	506	190	0.6	8	56.76	3	2	2	1	
26	618	203	0.6	8.25	56.47	3	1	2	1	

JUDGE: Garcia, Lyda G. (OSU – Extension Meat Specialist)

27	549	188	0.6	7.75	56.47	2	2	2	1
28	524	197	0.8	9.5	56.46	3	2	2	2
29	508	173	0.5	6.5	56.43	3	2	2	1
30	510	200	0.5	7.25	56.21	3	2	2	1
31	507	210	0.7	9	56.17	3	2	2	1
32	620	210	0.7	9	56.17	2	2	1	1
33	576	198	0.7	8.5	56.00	2	2	2	1
34	538	201	0.7	8	55.11	5	2	2	2
35	566	248	0.8	10	55.02	3	2	2	1
36	509	198	0.7	7.75	54.86	3	2	2	1
37	531	212	0.8	8.5	54.34	3	2	2	1
38	560	222	0.7	8	54.29	2	2	2	1
39	511	224	0.9	9.5	54.28	2	2	1	1
40	546	187	0.7	7	54.14	3	2	2	1
41	611	195	1	9.25	53.93	3	2	2	2
42	554	228	0.9	9.25	53.81	3	2	2	1
43	536	207	0.9	8.65	53.69	3	2	2	2
44	624	191	0.9	8.25	53.66	3	2	2	1
45	555	204	0.9	8.5	53.57	2	2	2	1
46	605	214	0.8	8	53.56	3	1	1	1
47	537	215	0.9	8	52.51	3	2	2	1
48	609	218	1.1	9.5	52.49	2	2	2	1
49	523	206	0.9	7.25	51.68	3	2	2	1
50	614	193	0.9	7	51.64	4	2	2	1
51	585	220	1	8.15	51.58	3	2	2	1
52	619	192	0.95	7	51.09	3	2	2	1
53	519	238	1	7.15	49.94	3	2	2	1
54	583	225	1.1	7.5	49.63	2	1	2	1
55	545	227	1	6.75	49.57	2	2	2	1
56	613	173	1	6.15	49.49	3	2	2	1
57	500	182	0.9	5.5	49.47	2	2	2	2
58	520	247	1.8	9.5	45.58	3	2	2	1
	557	212	0.9	7.5	51.89	1	1	1	1
	610	205	0.9	8	52.80	1	1	1	1

Live Show: 3rd

Live Show: Res. Champion

Live Show: 4th

DQ / PSE

DQ / PSE

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567	225	0.9	9	53.58	1	1	1	1	
596	195	0.5	9.5	59.93	2	1	1	1	
617	200	0.9	6	49.96	1	1	1	1	
600	181	0.5	8.75	59.72	2	1	1	1	DQ/PSE
602	189	0.5	8.25	58.37	1	1	1	1	DQ/PSE
578	207	1.1	7.5	49.90	1	1	1	1	
529	211	0.7	9.5	56.84	1	1	1	1	DQ/PSE

HCW = Hot Carcass Weight, lbs.

Back Fat = External Fat Measurement (inches) at 10th rib (in.)

LMA = Loineye Measurement Area (in²)

Lean, %: percent saleable product

DQ = disqualified

PSE = Pale Soft and Exudative, quality defect (caused by short term stress)

**Placed on highest lean %, indicative of estimated percent saleable product. LMA used for tiebreakers.*

2025 Nevada Junior Livestock Show - Lamb Carcasses

Rank	NAME	ID	HCW	Back Fat	REA	Body Wall	YG	BTRC %	NOTES
1	LAMB	207	57	0.1	3.5	0.5	1.4	51.50	
2	LAMB	286	65	0.1	4	0.7	1.4	51.35	
3	LAMB	278	66	0.15	3.75	0.6	1.9	50.78	
4	LAMB	265	69	0.1	4	0.8	1.4	50.65	
5	LAMB	276	62	0.2	3.5	0.6	2.4	50.29	
6	LAMB	290	78	0.15	4.25	0.8	1.9	50.28	
7	LAMB	299	61	0.1	3.25	0.6	1.4	50.19	
8	LAMB	261	61	0.2	3.5	0.7	2.4	50.02	
9	LAMB	211	66	0.15	3.5	0.7	1.9	49.81	
10	LAMB	275	81	0.15	4.3	0.9	1.9	49.80	
11	LAMB	289	87	0.15	4.3	0.8	1.9	49.64	
12	LAMB	306	64	0.15	3.5	0.8	1.9	49.63	
13	LAMB	292	78	0.15	4.25	1	1.9	49.58	Live show: Reserve Grand Champion
14	LAMB	206	74	0.15	3.75	0.8	1.9	49.39	
15	LAMB	300	61	0.15	3	0.6	1.9	49.36	
16	LAMB	298	74	0.2	3.5	0.6	2.4	49.27	
17	LAMB	307	79	0.25	4	0.8	2.9	49.15	
18	LAMB	255	70.5	0.2	3.9	1	2.4	49.14	
19	LAMB	258	68	0.2	3.5	0.8	2.4	49.07	
20	LAMB	302	62	0.1	2.8	0.6	1.4	49.00	
21	LAMB	223	65	0.1	2.9	0.6	1.4	48.99	
22	LAMB	393	67	0.2	3.5	0.9	2.4	48.80	

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23	LAMB	262	70	0.15	3	0.6	1.9	48.60
24	LAMB	303	87	0.2	4.1	0.9	2.4	48.58
25	LAMB	201	67	0.2	3.25	0.8	2.4	48.54
26	LAMB	271	61	0.2	2.75	0.6	2.4	48.53
27	LAMB	259	84	0.2	3.8	0.8	2.4	48.45
28	LAMB	249	74	0.2	3.3	0.7	2.4	48.42
29	LAMB	274	88	0.2	4.5	1.2	2.4	48.42
30	LAMB	308	74	0.2	3.25	0.7	2.4	48.30
31	LAMB	250	88	0.1	3.5	0.7	1.4	48.16
32	LAMB	304	89	0.15	3.75	0.8	1.9	48.12
33	LAMB	257	70	0.2	3	0.7	2.4	48.02
34	LAMB	266	70	0.2	3	0.7	2.4	48.02
35	LAMB	279	82	0.2	3.75	1	2.4	47.79
36	LAMB	203	89	0.15	3.75	0.9	1.9	47.77
37	LAMB	285	78	0.3	3.75	1	3.4	47.69
38	LAMB	254	69	0.3	3	0.7	3.4	47.67
39	LAMB	228	96	0.1	4	1	1.4	47.65
40	LAMB	212	90	0.3	3.8	0.8	3.4	47.50
41	LAMB	237	90	0.2	4	1.1	2.4	47.37
42	LAMB	229	98	0.1	4	1.1	1.4	47.13
43	LAMB	313	90	0.25	3.5	0.8	2.9	46.98
44	LAMB	226	73	0.2	3.25	1.1	2.4	46.97
45	LAMB	263	96	0.3	4.5	1.3	3.4	46.95
46	LAMB	272	64	0.3	2.9	1	3.4	46.79
47	LAMB	294	68	0.25	2.75	0.9	2.9	46.65
48	LAMB	214	78	0.3	3	0.8	3.4	46.55
49	LAMB	219	70	0.25	3	1.1	2.9	46.39
50	LAMB	269	88	0.15	3	0.8	1.9	46.36
51	LAMB	287	89	0.3	3.75	1.2	3.4	46.05
52	LAMB	314	98	0.2	3.7	1.1	2.4	45.95
53	LAMB	239	91	0.35	4.25	1.5	3.9	45.83
54	LAMB	268	83	0.35	3.4	1.1	3.9	45.83

Live Show: 3rd Overall

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55	LAMB	283	95	0.4	3.75	1	4.4	45.81
56	LAMB	243	78	0.2	2.8	1	2.4	45.79
57	LAMB	270	100	0.3	4.25	1.4	3.4	45.64
58	LAMB	247	104	0.4	3.5	1.7	4.4	41.96
DQ	LAMB	267	64	0.05	2.8	0.4	1	49.76
DQ	LAMB	291	58	0	3	0.4	1	50.98

HCW = Hot Carcass Weight, lbs

Back fat = external fat between 12th / 13th ribs

REA = Ribeye Area, in²

Body Wall = Thickness measurement (in)

YG = Yield Grade

BTRC% = Boneless Trimmed Retail Cuts (% saleable product)

DQ = Disqualified

**Lamb Carcasses placed on BTRC% (estimated percent saleable product).*

Lamb Carcasses must have a minimum of 0.1 in. backfat to quality.

2025 Nevada Junior Livestock Show - Goat Carcasses

Rank	NAME	ID	HCW	Back Fat	REA	Body Wall	BTRC %	YG	NOTES
1	GOAT	412	44	0	2.5	0.3	51.29	1.0	
2	GOAT	418	39	0	2.3	0.3	51.22	1.0	
3	GOAT	413	44	0.05	2.25	0.5	49.75	1.0	
4	GOAT	417	39	0	1.8	0.4	49.64	1.0	
5	GOAT	416	50	0	2	0.5	48.85	1.0	Live Show: 5th Overall
6	GOAT	401	66.5	0.05	2.5	0.7	47.75	1.0	

HCW = Hot Carcass Weight, lbs

Back fat = external fat between 12th / 13th ribs

REA = Ribeye Area, in²

Body Wall = Thickness measurement (in)

YG = Yield Grade

BTRC% = Boneless Trimmed Retail Cuts (% saleable product)

**Goat Carcasses placed on BTRC% (estimated percent saleable product).*