

** All questions can be between and can be opposite (example: least or most, smallest or largest, etc.)

Beef Carcasses:

1. Which carcass had the lowest percentage of boneless, closely - trimmed retail cuts?
2. Which carcass had the highest cutout value?
3. Which carcass had the highest degree of marbling in the ribeye?
4. How many carcasses would qualify for a Top Choice Program?
5. How many carcasses were steers?
6. Which carcass exhibited the softest lean in the ribeye?
7. Which carcass had the least fat opposite the ribeye?
8. Which carcass had the most KPH? (don't forget to look at heart fat)
9. Which carcass exhibited the most fat over the loin edge?
10. Which carcass had the most fat over the brisket?
11. Which carcass had the largest ribeye?
12. Which carcass had the most advanced skeletal maturity (ossification in the thoracic buttons)?
13. Which carcass had the most cod/udder fat?
14. Which carcass displayed the thickest, most muscular chuck?
15. Which carcass exhibited the lightest, thinnest muscled round?
16. Which carcass had the darkest color of lean in the ribeye?
17. Which carcass had the least fat over the lower rib?
18. Which carcass would have the highest merchandizing value?
19. Which carcass had the most fat over the round?
20. Which carcass would be most suitable for a ¼ inch trimmed boxed beef program?
21. Which carcass had the whitest fat color?

Beef Ribs

1. Which rib had the most fat over the ribeye face?
2. Which rib had the most seam fat in the blade face?
3. Which rib manifested the greatest amount of marbling in the exposed lean of the ribeye face?
4. Which rib possessed the greatest amount of fat opposite the blade face?
5. Which rib had the largest ribeye in both cut surfaces?
6. Which rib would yield the highest merchandising value?
7. Which rib would qualify for a Top Choice Program?
8. Which rib had the brightest, most youthful cherry-red colored lean in the blade face?
9. Which rib possessed the firmest, finest textured lean in the exposed ribeye face?
10. Which rib contained a meatier blade face?
11. Which rib indicated a deeper chined, fuller fleshed back?
12. Which rib exhibited the greatest amount of fat along the rib ends?
13. Which rib had the greatest amount of trimmable fat over the lower rib?
14. Which rib had the most symmetrically shaped ribeye muscle in the blade face/
15. Which rib had the least consumer appeal?
16. Which rib would require the least amount of trimming for a ¼ inch boxed beef program?
17. Which rib had the most advanced skeletal maturity?
18. Which rib presented a deeper, wider blade face?

Beef Short Loins

1. Which loin had the greatest amount of marbling in the exposed loin eye?

2. Which loin that the greatest amount of finely texture, most evenly distributed marbling the exposed lean of the sirloin face?
3. Which loin would yield the highest merchandising value?
4. Which loin had the largest loin eye?
5. Which loin possessed the finest texture marbling in the exposed loin eye?
6. Which loin had the brightest, most youthful colored loin eye?
7. Which loin possessed the finest textured lean in the exposed loin eye?
8. Which loin indicated a deeper chined, fuller fleshed back?
9. Which loin revealed the greatest amount of lean in the sirloin face?
10. Which loin presented the largest gluteus medius in the sirloin face?
11. Which loin possessed the largest tenderloin?
12. Which loin had the largest top loin?
13. Which was the deepest, widest, fullest loin in the class?
14. How many loins would qualify for a Top Choice Program?
15. Which loin set up on the greatest amount of kidney fat?
16. Which loin presented the greatest amount of seam fat in the sirloin face?
17. Which loin had the greatest amount of fat over the sirloin face?
18. Which loin was the fattest along the loin edge?
19. Which loin revealed the greatest amount of fat throughout the flank edge?
20. Which loin possessed the greatest amount of fat opposite the loin eye?
21. Which loin showed the least amount of trimmable fat over the back?
22. Which loin contained the most fat in the tail region?

23. Which loin would require the least amount of trimming for a ¼ inch boxed beef program?

Rounds:

1. Which round had the most fat over the round face?
2. Which round had the largest knuckle face?
3. Which round had the most fat over the flank edge?
4. Which round possessed the brightest cherry-red color of lean in the round face?
5. Which round had the widest center section?
6. Which round had the least amount of seam fat in the round face?
7. Which round had the plumpest cushion?
8. Which round had the most cod fat?
9. Which round had the most marbling in the round face?
10. Which round had the firmest lean in the round face?
11. Which round had the shortest shank?
12. Which round had the largest rump face?
13. Which round had the widest round face?
14. Which round had the least fat over the center section?
15. Which round had the shortest center section?
16. Which round had the meatier heel?
17. Which round had the least amount of exposed lean in the round face?
18. Which round had the highest percentage of closely-trimmed retail cuts?
19. Which round had the most tapering cushion?
20. Which round had the softest lean in the round face?