Carcass and Ultrasound Ranking Rules

Ultrasounds:

Ultrasound Beef

- Rank on **Index Value**, smallest to largest.
- Tie-breakers:
    1. Yield Grade, lower being better.
    2. Ribeye Area (REA), larger being better.

Ultrasound Swine

- Rank on **Index Value**, largest to smallest.
- Tie-breakers:
    1. % Fat-Free Lean, higher being better.
    2. Loin Eye Area (LEA), larger being better.

Ultrasound Lamb

- Rank on **Index Value**, smallest to largest.
- Tie-breakers:
    1. Yield Grade, lower being better.
    2. Ribeye Area, larger being better.
    3. Fat Thickness, lower being better.
    4. Weight, larger being better.

Ultrasound Goats

- Rank on **Ribeye Area (REA) per 100 lbs.**, largest to smallest.
- Tie-breakers: REA, larger being better.

Carcass Contest:

Beef Carcass

- Rank on **$/cwt**, largest to smallest.
- Tie-breakers:
    1. Gross Dollar Value, higher being better.
    2. Yield Grade, lower being better.

Pork Carcass

- Rank on **Index Value**, largest to smallest.
- Tie-breakers:
    1. % Fat-Free Lean, higher being better.
    2. LEA, larger being better.

Lamb Carcass

- Rank on **Index Value**, smallest to largest.
- Tie-breakers:
    1. REA, larger being better.
    2. Hot Carcass Weight (HCW), lighter being better.

Goat Carcass

- Rank on **REA per 100 lbs**, largest to smallest.
- Tie-breaker: REA, larger being better.