

Montana Certified Lamb Ultrasound Contest - 2022

Ranked by: Number of contest criteria met then by estimated amount of boneless retail cuts (%BRC-muscle yield based on carcass weight, backfat, body wall thickness and loineye area).

High: All 3 criteria met Medium: 2/3 Criteria Met Low: 1/3 Criteria Met

Live Placing	Animal ID	Exhibitor		County	Breeder (Name,	Live Weight	Est. Carcass Weight (52% of LW)	12 th -13 th Rib Ult. Measurements		Calc Yield Grade	Body Wall Thickness	%BRC	Contest Criteria:				LEA/CWT in ²
		First Name	Last Name					Backfat in.	Loineye Area, in ²				Live Wt ≤ 110 BW ≤ 165	Backfat .15 ≥ FT ≥ .25	Loineye ≥ 2.5 in ²	Total	
5	63	Kinzie	Randall	Powder River		120	62.4	0.24	3.43	2.80	0.8	49.19	1	1	1	3	2.86
2	71	Macey	Madsen	Powder River		135	70.2	0.19	3.36	2.30	0.8	48.58	1	1	1	3	2.49
4	65	Shaylee	Bilbrey	Powder River		120	62.4	0.25	3.08	2.90	0.8	48.29	1	1	1	3	2.57
8	73	Cole	Draine	Powder River		125	65.0	0.20	2.80	2.40	0.8	47.60	1	1	1	3	2.24
6	64	Danica	Schroeder	Powder River		135	70.2	0.18	2.77	2.20	0.8	47.17	1	1	1	3	2.05
3	60	Rickee	Bilbrey	Powder River		135	70.2	0.25	2.89	2.90	0.8	47.16	1	1	1	3	2.14
11	67	Madisyn	Kramme	Powder River		130	67.6	0.22	2.61	2.60	0.8	46.83	1	1	1	3	2.01
1	62	Addison	Randall	Powder River		125	65.0	0.13	3.42	1.70	0.8	49.43	1	0	1	2	2.74
9	72	Addison	Draine	Powder River		125	65.0	0.14	3.04	1.80	0.8	48.45	1	0	1	2	2.43
7	70	Ashton	Madsen	Powder River		135	70.2	0.26	3.23	3.00	0.8	47.95	1	0	1	2	2.39
10	68	Avery	Kramme	Powder River		120	62.4	0.19	2.38	2.30	0.8	46.83	1	1	0	2	1.98
13	66	Kaylan	Reaves	Powder River		105	54.6	0.18	2.14	2.20	0.8	46.95	0	1	0	1	2.04
12	69	William	Rodda	Powder River		130	67.6	0.14	2.36	1.80	0.8	46.56	1	0	0	1	1.82
Group Averages:						126	65.4	0.20	2.93	2.43		47.87					2.33

*54.127 Specifications for official U.S. standards for grades of carcass lamb, yearling mutton, and mutton (yield). The yield grade of an ovine carcass or side is determined on the basis of the adjusted fat thickness over the ribeye muscle between the 12th and 13th ribs. The adjusted fat thickness range for each yield grade is as follows: Yield Grade 1 -- 0.00 to 0.15 inch; Yield Grade 2 -- 0.16 to 0.25 inch; Yield Grade 3 -- 0.26 to 0.35 inch; Yield Grade 4 -- 0.36 to 0.45 inch; and Yield Grade 5 -- 0.46 inch and greater.

Montana Youth Lamb Certification Program

Minimum Standards

Live Weight:	Not less than 110 lbs Not more than 165 lbs
Fat Thickness	Not less than 0.15 inch Not more than 0.25 inch
Loineye	Not less than 2.5 in ²
Final Index:	Lambs must meet criteria for all three standards. Lambs are then ranked by the highest Percent Boneless Retail Cuts (%BRC) Ties broken by largest loineye/cwt.

Deductions

If lambs are suspected of being double-muscled, there will be a 10 point deduction.