



National FFA Meats Evaluation & Technology CDE Team Activity — Ribbed Pork Carcass Placing

50 Points

Rank the carcasses based on the following scenario.

Scenario:

An export customer has strict standards for pork suppliers. Their specifications require carcasses to have more than 0.6" backfat at the 10th rib, no defects including: PSE, DFD, blood splash, and inadequately muscled carcasses along with bellies that are too thin for bacon production. Rank the carcasses best to worst as they fit this customer's standards while keeping in mind the economic factors of cutability (trimness and muscling).