



2018 Prairie Livestock Expo Pork Quality Competition - Official Judging Criteria

- **Delivery of hogs – Direct to Country Meat and Sausage (no assembly): 79 Penner Drive, Blumenort**
 - **Monday, December 10, 2018 @ 6:00am – 10:00am**
- **Tattoo** your pig(s) at home with your premise Tattoo – Note: If you ship with other hogs you will be responsible for segregating your entrant hog. Prairie Abattoir will **NOT** be responsible for mixed hogs.
- Maximum of **two (2)** market hogs **per sow operation**
- **Disqualification** - All hogs entered:
 - Must have originated and been in the **OWNERSHIP** of the entrant's farm for at least **65 days** prior to December 1, 2018.
 - May be subjected to a **drug residue test** - any positive result will automatically be disqualified.
 - Found to be a **ridgling/boar** or **emaciated** will automatically be disqualified.
 - Found to be **PALE SOFT EXCUDATIVE (PSE)** will automatically be disqualified.
 - **TATTOOS** must be slightly off the shoulder as outlined in the "Tattooing" techniques brochure. Any angled or vertical tattoos will be disqualified. Any additional markings placed on the hog in order to distinguish it, will be disqualified.
 - Found to have major **TRIMMABLE DEMERITS** will automatically be disqualified.
- The Judges will have the tattoos covered by a 7"x12" sheet, which will be placed on the carcasses in the cooler a day before measuring.

Judging Criteria:

- **Hot Carcass Weight** – Ideal weight zone from the Maple Leaf Manitoba Sig 4 Renaissance Grid (**Max. 10 pts**)

< 91.49	0 Points
91.5 – 96.49 kg	5 Points
96.5 – 101.49 kg	10 Points
101.5 – 106.49 kg	5 Points
> 106.5 kg	0 Points

- **Carcass Index (Max. 40 pts)**

- Carcasses will be indexed using the Maple Leaf **Manitoba Sig 4 Renaissance Grid (heavier weight)**.
- Estimated **Lean Yield** will be based on ruler measurements of the fat and loin depth taken on the loin between the 3rd & 4th ribs & 7 cm from the spin. These measurements will be entered into the Anitech Grading Equation
 Estimated Lean Yield = 68.1863 – 0.7833BF + 0.0689LD + 0.0080BF² - 0.0002LD² + 0.0006(FD x LD)

Maple Leaf Manitoba Sig 4 Renaissance Grid

Weight (kgs)		0.00	68.00	78.00	86.50	91.50	96.50	101.50	106.50	111.50	116.50	121.50
Yield		68.99	77.99	86.49	91.49	96.49	101.49	106.49	111.49	116.49	121.49	999.00
64.5	- 99.9	25	65	95	108	108	108	108	108	102	95	50
63.0	- 64.4	25	65	99	110	113	113	113	111	104	100	50
61.5	- 62.9	25	65	97	109	112	112	112	110	103	100	50
60.0	- 61.4	25	65	95	108	111	111	111	109	102	95	50
58.5	- 59.9	25	65	92	107	110	110	110	108	100	90	50
57.0	- 58.4	25	65	90	100	105	105	105	100	90	85	50

- **Carcass Index** – Points will be allocated as follows (**Max. 40 pts**):

- 113 Index **40** Points
- 112 Index **35** Points
- 111 Index **30** Points
- 110 Index **20** Points
- 109 Index **10** Points
- <108 Index **0** Points

- **Back Fat** – Ideal fat depth - 13 – 20 mm range (**Max. 12 pts**)

< 13 mm	0 Points
13 – 15 mm	8 Points
16 – 17 mm	12 Points
18 – 20 mm	8 Points
> 20 mm	0 Points

- **Marbling Bonus** – Using the Intramuscular Fat (IMF) standards of the loin Marbling (CPQS) (**Max. 12 pts**)

“Abundant”	12 Points
“Moderate”	8 Points
“Slight”	4 Points
“Devoid”	0 Points

- **Loin Eye Colour** – Meat Colour Score “CPQS 1-6” Measurement (**Max. 10 Pts**)

0	0 Points
1	4 Points
2	7 Points
3	10 Points
4	7 Points
5	4 Points
6	0 Points

- **Loin Eye Area Measurement** (**Max. 15 pts**)

- Loineye area will be measured by hand and rounded to one decimal place (Ex. 45.36 → 45.4 cm²)
- The largest 15 Loin Eyes will be award Points in the following structure:

Largest Loin Area	15 Points
Second Largest Loin	14 Points
Third Largest Loin	13 Points with 1 point deductions on the remainder of the ranking carcasses

- **Belly / Bacon (Max. 12 pts)**

- The belly will be exposed between the 3rd and 4th ribs and subjectively evaluated by the judges.
 - Consideration will be given to the following criteria - Amount of lean to fat, Distribution of lean to fat, Texture of fat and lean
- | | |
|-------|------------------|
| Ideal | 12 Points |
| Good | 6 Points |
| Poor | 0 Points |

MAXIMUM TOTAL POINTS ---

111

Other Details:

- In the **Event of a Tie** - the carcass with the **highest carcass Index** will be determined the winner. If a tie still exists, largest size in Loin Eye area will be used to break the tie.
- **Awards / Settlement:**
 - The top 10 carcasses will be awarded cash and trophy prizes
 - 100 % of all cash prizes will be required to be donated to the winner's choice of charity(s).
 - There will be NO REFUNDS once paid entries have been submitted
- The top 10 entries will be notified on the evening of **TUESDAY December 11, 2018.** Official announcement of winners and ranking will be made at a reception on December 12, 2018 at 5:00 pm at the Victoria Inn Hotel (by the Winnipeg Airport).
- All qualifying carcasses will be provided with a **Summary Page** including a picture of their loineye and all of their measurements
- 2018 PQC Judges – **Jason Care** (Manitoba Hog Grading) & **Dan Bazinet** (Ontario Pork Grading Authority)