

## 2023 Shenandoah County Fair Hog Ultrasound Carcass Competition

Tag	Exhibitor Last Name	Exhibitor First Name	Scan Weight	HCW	Rib Fat	REA	lbs Muscle	% Muscle	Grid Adj.	Base Price	Carcass Price \$/cwt	Carcass Value	Live Value	Rank
802	Bowman	Grant	0286	206	0.59	08.7	119.7	58.12%	\$1.08	\$78.19	\$84.45	\$173.89	\$0.61	1
553	Markley	Tucker	0268	193	0.51	08.8	116.0	60.10%	\$1.08	\$78.19	\$84.45	\$162.95	\$0.61	2
766	Biby	Chad	0289	208	0.55	07.0	114.9	55.23%	\$1.08	\$78.19	\$84.45	\$175.71	\$0.61	3
775	Hausenfluck	Kenlee	0288	207	0.81	08.3	114.7	55.33%	\$1.08	\$78.19	\$84.45	\$175.11	\$0.61	4
580	Bowers	Jacob	0281	202	0.68	08.0	113.7	56.22%	\$1.08	\$78.19	\$84.45	\$170.85	\$0.61	5
797	Whetzel	Luke	0279	201	0.57	07.5	113.4	56.43%	\$1.08	\$78.19	\$84.45	\$169.63	\$0.61	6
774	Hausenfluck	Grant	0285	205	0.89	08.3	112.5	54.84%	\$1.08	\$78.19	\$84.45	\$173.28	\$0.61	7
570	Helsley	Natalie	0284	204	0.69	07.1	111.3	54.42%	\$1.08	\$78.19	\$84.45	\$172.67	\$0.61	8
574	Stern	Nicholas (Carson)	0271	195	0.69	08.0	110.4	56.59%	\$1.08	\$78.19	\$84.45	\$164.77	\$0.61	9
767	Biby	Chad	0270	194	0.53	07.2	110.0	56.61%	\$1.08	\$78.19	\$84.45	\$164.16	\$0.61	10
577	Heishman	Trey	0252	181	0.54	07.8	106.8	58.87%	\$1.08	\$78.19	\$84.45	\$153.22	\$0.61	11
555	Nugent	Riley	0271	195	0.83	07.4	105.7	54.15%	\$1.08	\$78.19	\$84.45	\$164.77	\$0.61	12
614	Dellinger	Aubrey	0257	185	0.61	07.4	105.3	56.93%	\$1.08	\$78.19	\$84.45	\$156.26	\$0.61	13
573	Stern	Nicholas (Carson)	0261	188	0.68	07.3	104.7	55.71%	\$1.08	\$78.19	\$84.45	\$158.69	\$0.61	14
773	Hawkins	Arthur	0276	199	0.79	05.7	101.5	51.08%	\$1.08	\$78.19	\$84.45	\$167.81	\$0.61	15
768	Steed	Carter	0253	182	0.61	06.1	99.2	54.47%	\$1.08	\$78.19	\$84.45	\$153.83	\$0.61	16
561	Stephens	Kora	0259	186	0.90	06.9	98.7	52.91%	\$1.08	\$78.19	\$84.45	\$157.47	\$0.61	17
013	Hawkins	Adalynn	0249	179	0.73	06.8	98.1	54.71%	\$1.04	\$78.19	\$81.32	\$145.79	\$0.59	18
801	Bowman	Grant	0244	176	0.70	07.5	99.8	56.81%	\$1.04	\$78.19	\$81.32	\$142.86	\$0.59	19
575	Heishman	Trey	0250	180	0.90	06.6	94.8	52.66%	\$1.04	\$78.19	\$81.32	\$146.37	\$0.59	20
576	Heishman	Trey	0243	175	0.61	08.5	105.0	60.02%	\$1.04	\$78.19	\$81.32	\$142.27	\$0.59	21
565	Stern	Addalynne	0248	179	0.61	07.7	103.6	58.01%	\$1.04	\$78.19	\$81.32	\$145.20	\$0.59	22
765	Froemel	Nolan	0242	174	0.55	07.9	103.6	59.44%	\$1.04	\$78.19	\$81.32	\$141.69	\$0.59	23
562	Stephens	Kora	0248	179	0.45	08.9	111.2	62.25%	\$1.03	\$78.19	\$80.54	\$143.80	\$0.58	24
571	Helsley	Natalie	0275	198	1.05	07.6	103.6	52.34%	\$1.03	\$78.19	\$80.54	\$159.46	\$0.58	25
558	Proffitt	Hunter	0290	209	0.98	08.1	111.6	53.47%	\$1.03	\$78.19	\$80.54	\$168.16	\$0.58	26
245	Hawkins	Adalynn	0287	207	1.10	06.7	102.8	49.76%	\$1.03	\$78.19	\$80.54	\$166.42	\$0.58	27
770	Gochenour	Jacob	0267	192	1.03	06.4	96.6	50.26%	\$1.03	\$78.19	\$80.54	\$154.82	\$0.58	28
794	Jenkins	Brantley	0237	171	0.46	07.6	102.6	60.10%	\$0.96	\$78.19	\$75.06	\$128.09	\$0.54	29
772	Bowers	Jacob	0237	171	0.63	07.2	97.9	57.39%	\$0.96	\$78.19	\$75.06	\$128.09	\$0.54	30

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520	Dellinger	Olivia	0233	168	0.74	07.0	93.6	55.79%	\$0.96	\$78.19	\$75.06	\$125.92	\$0.54	31
522	Poyser	Lilly	0235	169	0.70	06.3	92.4	54.64%	\$0.96	\$78.19	\$75.06	\$127.01	\$0.54	32
518	Silveus	Jeremiah	0236	170	0.82	06.4	90.8	53.43%	\$0.96	\$78.19	\$75.06	\$127.55	\$0.54	33
557	Whetzel	Luke	0234	168	0.42	06.6	98.4	58.43%	\$0.91	\$78.19	\$71.15	\$119.88	\$0.51	34
554	Markley	Tucker	0239	172	0.49	08.3	105.5	61.33%	\$0.91	\$78.19	\$71.15	\$122.44	\$0.51	35
519	Dellinger	Olivia	0240	173	0.46	08.0	105.3	60.91%	\$0.91	\$78.19	\$71.15	\$122.95	\$0.51	36
568	Steed	Carter	0235	169	0.46	06.3	97.0	57.33%	\$0.91	\$78.19	\$71.15	\$120.39	\$0.51	37

## **Explanation of Carcass Data Column Headings**

**HCW:** Projected Hot Carcass Weight based on 72% dressing percentage

**Rib Fat:** Thickness of the fat from the ribeye muscle to the outer surface of the carcass measured between the 10th and 11th rib.

**REA:** Loin/Ribeye area or loin muscle area in inches squared at the location of the 10th and 11th rib

**Proj. CW:** Predicted hot carcass weight with 72% dressing percentage

**Grid Adj.:** Negotiated Base Price Grid adjustment based on Carcass Weight and Rib Fat

**Carcass Base Value:** Base price from National Daily Hog and Pork Summary, USDA Sept. 5, 2023

**Lbs Muscle/Lbs Fat Free Lean:** Expected total lbs of fat free lean for the carcass.

**% Muscle/% Fat Free Lean:** Represents total lbs of fat free lean expressed as a percent of hot carcass weight

**Carcass Price:** The price of the carcass in \$ per hundred weight

**Carcass Value:** Total value of carcass

**Live Value:** Value of carcass divided by live weight to calculate an approximate live value

Scanning done by

### **Springwood Livestock Management Service**

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Wytheville, VA 24382

Andrew W. Meadows, MS, DVM

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### Hog Lean Value Pricing Grid

Carcass Weight	Last rib midline fat depth (in.) adjustment						
	0.50/Down	0.51-0.70	0.71-0.90	0.91-1.10	1.11-1.30	1.31-1.50	1.51/Up
<b>159/Down</b>	61.0%	64.0%	64.0%	61.0%	60.0%	48.0%	35.0%
<b>160-166</b>	83.0%	89.0%	89.0%	83.0%	75.0%	63.0%	50.0%
<b>167-173</b>	91.0%	96.0%	96.0%	91.0%	83.0%	71.0%	58.0%
<b>174-180</b>	101.0%	104.0%	104.0%	101.0%	95.0%	83.0%	70.0%
<b>181-187</b>	103.0%	108.0%	108.0%	103.0%	97.0%	83.0%	70.0%
<b>188-194</b>	103.0%	108.0%	108.0%	103.0%	97.0%	83.0%	70.0%
<b>195-201</b>	103.0%	108.0%	108.0%	103.0%	97.0%	83.0%	70.0%
<b>202-208</b>	103.0%	108.0%	108.0%	103.0%	97.0%	83.0%	70.0%
<b>209-215</b>	103.0%	108.0%	108.0%	103.0%	97.0%	83.0%	70.0%
<b>216-222</b>	102.0%	105.0%	105.0%	101.0%	97.0%	83.0%	70.0%
<b>223-229</b>	100.0%	100.0%	100.0%	100.0%	95.0%	81.0%	68.0%
<b>230-236</b>	86.0%	89.0%	89.0%	86.0%	80.0%	66.0%	53.0%
<b>237-243</b>	80.0%	83.0%	83.0%	80.0%	74.0%	60.0%	47.0%
<b>244/Up</b>	74.0%	77.0%	77.0%	74.0%	68.0%	54.0%	41.0%

Carcass Value/cwt. = Base price \* %Premium/Discount

Hog Ranking System: Hogs are placed on a price grid and stratified by live value. Hogs are then ranked on lbs muscle (greatest to least), then Rib Fat, (least to greatest).