

2024 Saskatchewan Livestock Expo

Pork Quality Competition - Official Judging Criteria

- **Delivery of hogs – Direct to Thunder Creek (no assembly):**
 - **Tuesday and Wednesday 20/21st February, 2024** – appointments will be made
- **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. Superior Meats will **NOT** be responsible for mixed hogs, use the ear tag received for the competition.
 - 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 January 1st, 2024
 - 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.
 - **TATTOO’s** 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

Judging Criteria:

- **Hot Carcass Weight** – Ideal weight zone from the Thunder Creek Pork Grid (**Max. 10 pts**)

< 82.99	0 Points
83.00 – 92.99 kg	5 Points
93.00 – 102.99 kg	10 Points
103.00 – 107.99 kg	5 Points
> 108.00 kg	0 Points

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

➤ Carcasses will be indexed using the 2020 Thunder Creek Pork Grid.

- 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)

Thunder Creek Grid 2020

Lean yield range (%)	Weight Range (Kgs)											
	<72.99	73.00 - 77.99	78.00 - 82.99	83.00 - 87.99	88.00 - 92.99	93.00 - 97.99	98.00 - 102.99	103.00 - 107.99	108.00 - 112.99	113.00 - 117.99	118.00 - 123.99	>=124.00
<64.29	10	50	75	95	100	100	100	100	100	100	100	50
63.00 - 64.29	10	50	75	107	109	109	109	109	107	100	100	50
61.80 - 62.99	10	50	75	108	113	113	113	113	110	100	100	50
60.70 - 61.79	10	50	75	109	115	116	116	115	111	105	100	50
59.60 - 69.69	10	50	75	109	116	117	117	116	111	105	100	50
58.60 - 59.59	10	50	75	109	115	116	116	115	111	105	100	50
57.70 - 58.59	10	50	75	105	112	112	112	112	109	90	90	50
56.90 - 57.69	10	50	60	90	105	105	105	105	90	80	50	50
56.10 - 56.89	10	50	60	90	95	95	95	90	80	70	50	50
<56.10	10	50	60	70	70	70	70	70	60	60	50	50

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

117 Index **40** Points
 116 Index **35** Points
 115 Index **30** Points
 114 Index **20** Points
 112 Index **10** Points
 <111 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 5 carcasses will be awarded cash and trophy prizes
 - There will be NO REFUNDS once paid entries have been submitted
- Official announcement of winners and ranking will be made at the 2024 Cramer Show on **Thursday, February 22nd, 2024.**
- Top 5 carcasses will be provided with a **Summary Page** including a picture of their loineye and all of their measurements
- 2024 PQC Judge – **Jason Care** (Manitoba Hog Grading)