Lamb and Goat Evaluation and Grading

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Lamb Yield Grade

• Yield Grade = 0.4 + (10 x Adj. Fat Thickness)
• Only considers fat at 12\textsuperscript{th} and 13\textsuperscript{th} rib.
• Equation developed to determine BCTRY.
  • Boneless closely trimmed retail yield
  • Not popular
  • Reverted to “old” equation
Measuring Ribeye Area
Measuring Backfat
Too fat???
Lamb Quality Grade

- Flank streaking
  - Primary
  - Secondary
- Leg conformation
- Maturity
  - Rib shape
  - Rib color
  - Lean color
Leg Conformation
Maturity

Break Joint vs. Spool Joint
Flank Streaking
Quality Grade

Diagram showing the relationship between degrees of flank fat streakings and maturity levels, categorized under different quality grades such as Abundant, Moderately Abundant, Slightly Abundant, Moderate, Modest, Small, Slight, Traces, Practically Devoid, Prime, Choice, Good, Utility, and Cull.
Live Market Lamb Evaluation
Are we content with the number of breeds and the opportunities that exist???
What is a meat goat?

Texas Brush
Dairy Cross
Boer (Boer Cross)
Spanish Cross
Parts of a Meat Goat

1. Jaw
2. Muzzle
3. Throat
4. Wattle
5. Neck
6. Withers
7. Crop
8. Chine
9. Loin
10. Back
11. Hipbone
12. Rump
13. Thurl
14. Tail Head
15. Tail
16. Pin Bone
17. Thigh
18. Stifle
19. Hock
20. Dew Claw
21. Rear Flank
22. Fore Flank
23. Sheath
24. Belly
25. Fore Rib
26. Rear Rib
27. Barrel
28. Heart Girth
29. Pastern
30. Hoof
31. Knee
32. Chest
Forage “finished” and lean