

Class #2 Beef Carcasses:

1. Which beef carcass had the most amount of marbling in the ribeye?
 2. Which beef carcass had the least amount of marbling in the ribeye?
 3. Which beef carcass had the least amount of fat opposite the ribeye?
 4. Which beef carcass had the brightest, most youthful colored ribeye?
 5. Between beef carcasses 1 and 3, which was heavier muscled (larger ribeye, etc.)
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Class #4 Lamb Loin Chops

6. Which lamb loin chop had the most external fat?
7. Which lamb loin chop had the least bone waste?
8. Which lamb chop had the largest longissimus dorsi?
9. Between lamb loin chops 3 and 4, which had less external fat in the tail region?
10. Which lamb loin chop had the smallest psoas major (tenderloin)?