

# Live Animal Evaluation Sheep

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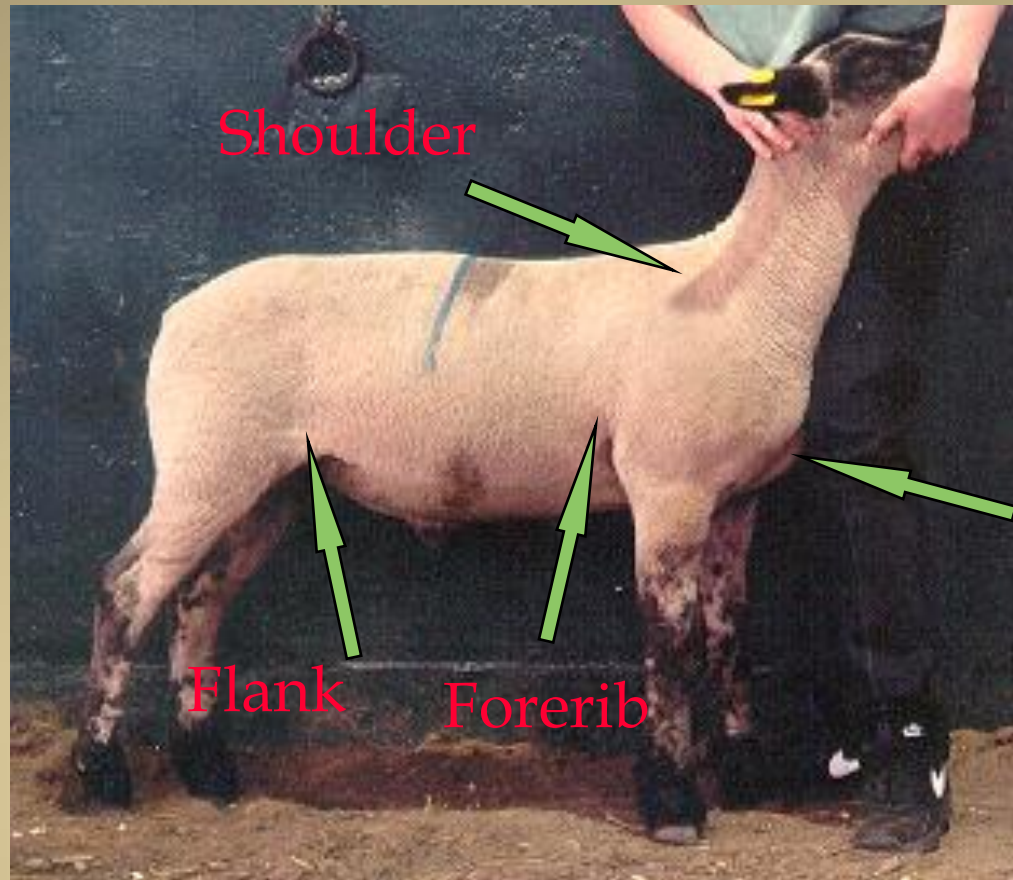
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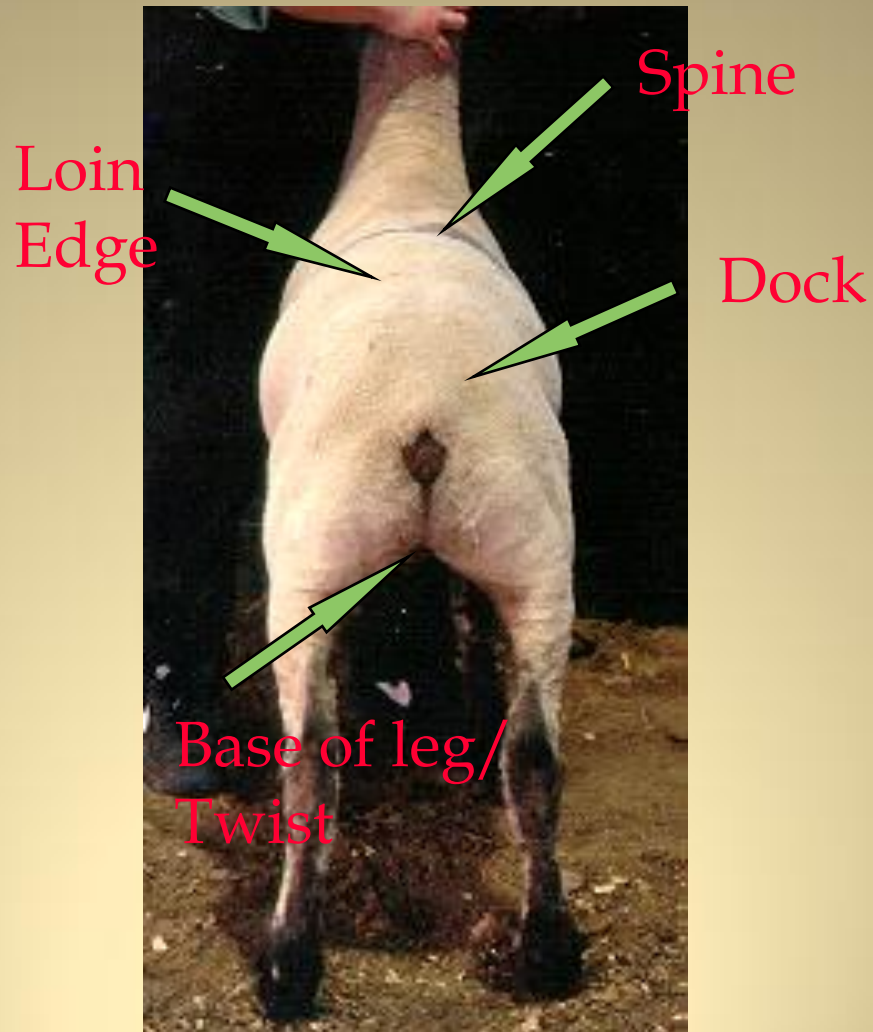
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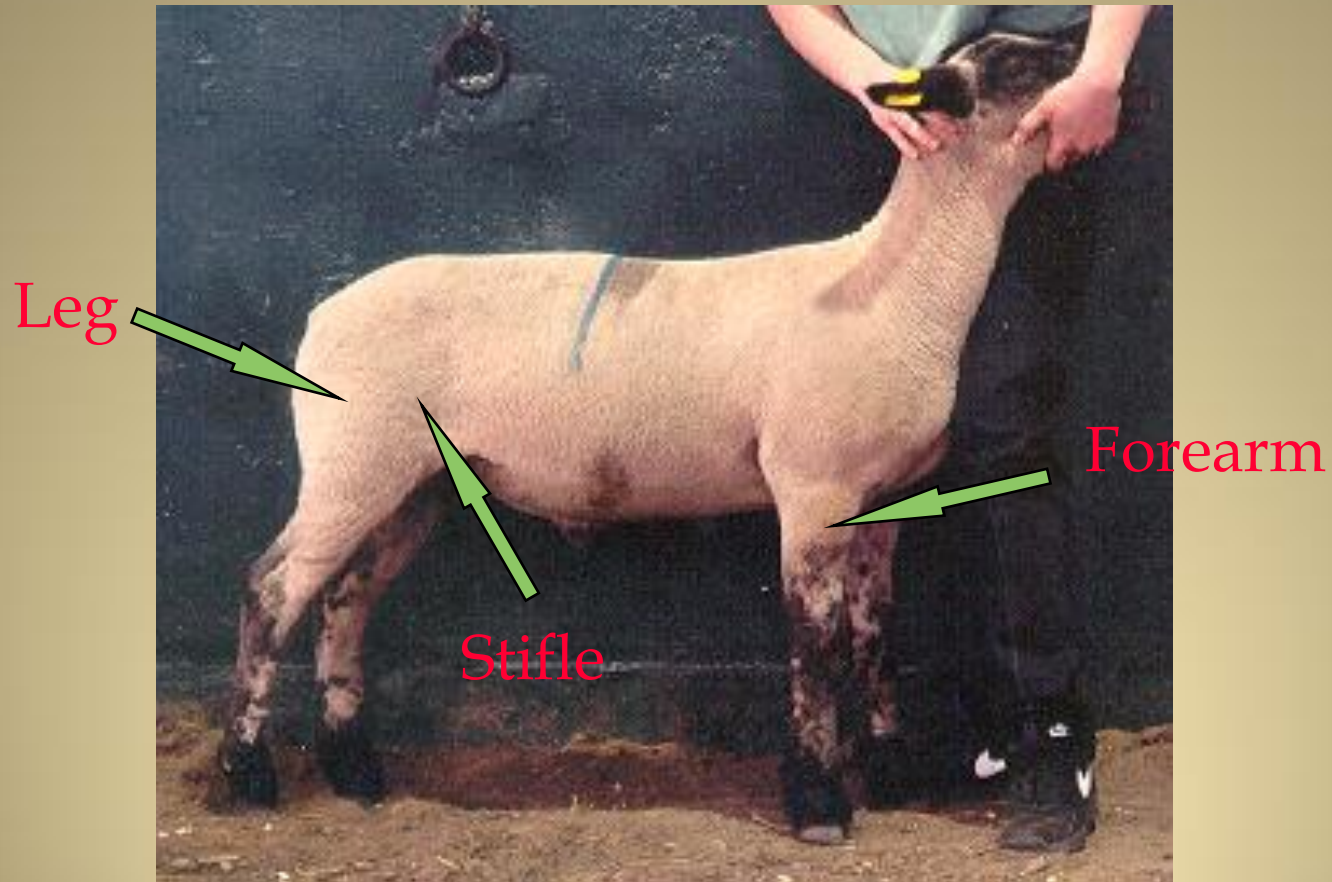
# Lamb Evaluation: Fat Indicators



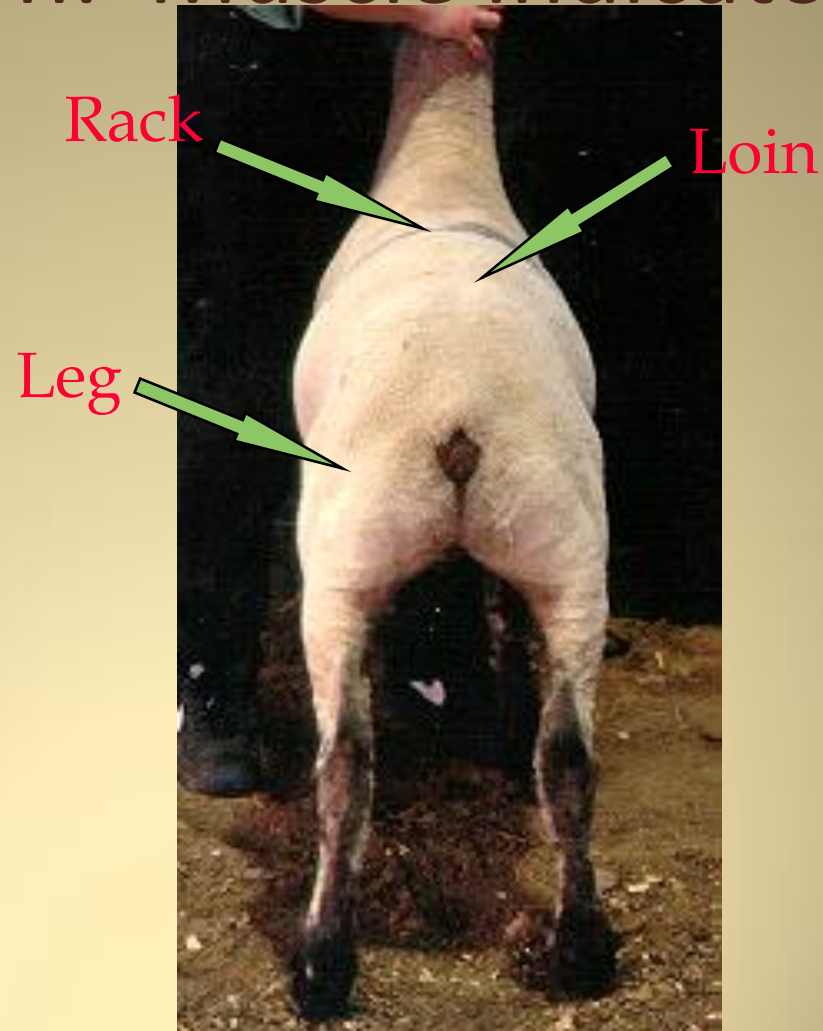
# Lamb Evaluation: Fat Indicators



# Lamb Evaluation: Muscle Indicators



# Lamb Evaluation: Muscle Indicators



# Reading Top Shape



# Reading Top Shape







# Live Lamb Evaluation

- Weight
- Dressing percent
- 12th rib fat
- Ribeye area
- Yield grade
- Quality grade

# Weight

- Live weight
  - Range: 90 - 150 lb
  - Avg: 125 lb
- Carcass weight
  - Weight of dressed carcass with kidney and pelvic fat removed

# Dressing Percentage

- Percentage of live weight that ends up as carcass
- Range: 45 - 58%
- Avg:
  - 53% for shorn lambs
  - 50% for unshorn lambs

# Factors Affecting Dressing

- Pelt weight
  - Unshorn lambs will dress 1-5% lower than shorn
- Fill
- Muscling
- Fat cover

# Fat Thickness

- Taken at the 12th rib
- Normally adjusted up to a .1 inch due to body wall fat
- Used in YG equation
- Range: .05 - .50 in.
- Avg: .25 in.
- Minimum requirement: .15 in.

# Ribeye Area

- Measured at 12th rib
- Indicator of total muscle in carcass but not used in YG equation
- Range: 1.5 - 4.5 sq. in.
- Avg: 2.5 sq. in.

# Yield Grade

- Predicts the yield of boneless, closely trimmed retail cuts from the leg, loin, rib, and shoulder
- Only includes adjusted 12th rib fat thickness
- $YG = 0.4 + (10 * \text{Adj. fat thickness})$

# Quality Grade

- Predictor of eating quality based on three factors:
  - Maturity
  - Lean Quality
    - Texture
    - Firmness
    - Marbling
  - Conformation



# Lamb Quality Grades

- Range: Good to Prime
- Avg: Choice
- Majority of market lambs will grade Choice

# Lamb Quality Grades

- Superior conformation can compensate for inferior lean quality and vice versa
  - Good lean quality with Choice conformation = Choice
  - Prime lean quality with Choice conformation = Prime
- To qualify for Ch or Pr, lamb carcass must have at least .10 in. fat covering