Judging Meat Cuts

Perfect Score

Fat and Marbling ...............................................................................................................................20
• some fat is required for flavour (about 1 cm)
• fat should be white and firm
• some marbling should be seen
• too much marbling means too much fat
• marbling evenly distributed

Colour ...................................................................................................................................................20
• muscle tissue should be:
  • bright red for beef
  • light greyish pink to pink for pork
  • light to dark pink for lamb

Meat Yield ...........................................................................................................................................20
• high proportion of lean meat to bone and fat
• consider cost per serving if given
• consider end use of product

Texture ..................................................................................................................................................20
• surface of cut smooth and velvety
• minimum amount of connective tissue and large muscle fibres and bundles
• fine texture indicates tenderness

Firmness ..............................................................................................................................................20
• lean meat firm to touch
• fat firm to touch

Total ................................................................................................................................................... 100

Source: 4-H Ontario Judging Tool Kit