

# Judging Meat Cuts

	Perfect Score
Fat and Marbling .....	20
<ul style="list-style-type: none"> <li>• some fat is required for flavour (about 1 cm)</li> <li>• fat should be white and firm</li> <li>• some marbling should be seen</li> <li>• too much marbling means too much fat</li> <li>• marbling evenly distributed</li> </ul>	
Colour .....	20
<ul style="list-style-type: none"> <li>• muscle tissue should be:               <ul style="list-style-type: none"> <li>• bright red for beef</li> <li>• light greyish pink to pink for pork</li> <li>• light to dark pink for lamb</li> </ul> </li> </ul>	
Meat Yield .....	20
<ul style="list-style-type: none"> <li>• high proportion of lean meat to bone and fat</li> <li>• consider cost per serving if given</li> <li>• consider end use of product</li> </ul>	
Texture .....	20
<ul style="list-style-type: none"> <li>• surface of cut smooth and velvety</li> <li>• minimum amount of connective tissue and large muscle fibres and bundles</li> <li>• fine texture indicates tenderness</li> </ul>	
Firmness .....	20
<ul style="list-style-type: none"> <li>• lean meat firm to touch</li> <li>• fat firm to touch</li> </ul>	
Total .....	100
Source: 4-H Ontario Judging Tool Kit	