



CANADA
4-H Manitoba

Judging Meat Cuts

	Perfect Score
Fat and Marbling	20
<ul style="list-style-type: none">• 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
<ul style="list-style-type: none">• Muscle tissue should be bright red for beef, light greyish pink to pink for pork and light to dark pink for lamb	
Meat Yield	20
<ul style="list-style-type: none">• High proportion of lean meat to bone and fat• Consider cost per serving if given• Consider end use of product	
Texture	20
<ul style="list-style-type: none">• Surface of cut smooth and velvety• Minimum amount of connective tissue and large muscle fibres and bundles• Fine texture indicates tenderness	
Firmness	20
<ul style="list-style-type: none">• Lean meat firm to touch• Fat firm to touch	
Total	100

Sections of the Judging Fact Sheets were adapted from the Alberta 4-H Judging Project Guide with the permission of the Alberta 4-H Council and the 4-H Ontario Judging Toolkit with the permission of the Ontario 4-H Council.

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