

## Final Point Distribution (100 Total)

- **Tenderness (Warner–Bratzler Shear Force): 35 points**
- **Marbling: 20 points**
- **Packaging / Preservation: 15 points**
- **Shipping / Temperature Control: 15 points**
- **Color After Bloom: 15 points**

This weighting makes tenderness the dominant trait while still rewarding visual and handling quality.

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## The Butchers Breed Grass Fed Steak Judging Sheet

### 12th–13th Rib

**Judge:** \_\_\_\_\_ **Entry #:** \_\_\_\_\_  
**Date:** \_\_\_\_\_ **Total Possible:** 100 Points

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### 1. Tenderness – Warner–Bratzler Shear Force (0–35 Points)

*Objective measurement of tenderness using WBSF values.*

*Lower shear force = greater tenderness.*

<b>WBSF Value</b>	<b>Description</b>	<b>Points</b>
≤ 6.0 lb	Extremely tender	32–35
6.1 – 7.5 lb	Very tender	26–31
7.6 – 9.0 lb	Acceptably tender	18–25
9.1 – 11.0 lb	Slightly tough	10–17

<b>WBSF Value</b>	<b>Description</b>	<b>Points</b>
> 11.0 lb	Tough	0-9

**Recorded WBSF Value:** \_\_\_\_\_

**Score:** \_\_\_\_\_ / 35

**Comments:**

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## 2. Marbling (0-20 Points)

*Evaluate amount, quality, and distribution of intramuscular fat.*

<b>Range</b>	<b>Description</b>	<b>Score</b>
18-20	Abundant, fine, evenly distributed	
14-17	Good marbling, minor inconsistencies	
10-13	Moderate, uneven distribution	
5-9	Sparse marbling	
0-4	Little to no marbling	

**Score:** \_\_\_\_\_ / 20

**Comments:**

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## 3. Steak Packaging / Preservation (0-15 Points)

Evaluate steak condition (freezer burn, ice buildup, air exposure).  
Acceptable: vacuum sealed, roll stock, or paper wrapped.

<b>Range</b>	<b>Description</b>	<b>Score</b>
14–15	No freezer burn or ice buildup	
11–13	Minor ice crystals, no damage	
8–10	Slight freezer burn or ice	
4–7	Noticeable freezer burn	
0–3	Severe freezer damage	

**Score:** \_\_\_\_\_ / 15

**Comments:**

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#### **4. Shipping Package / Temperature Control (0–15 Points)**

Evaluate shipping method and frozen condition upon arrival.

<b>Range</b>	<b>Description</b>	<b>Score</b>
14–15	Fully frozen, proper insulated cooler	
11–13	Mostly frozen, adequate cooling	
8–10	Partial thawing, marginal cooling	
4–7	Significantly thawed	

<b>Range</b>	<b>Description</b>	<b>Score</b>
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0–3	Fully thawed or unsafe	
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**Score:** \_\_\_\_\_ / 15

**Comments:**

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### 5. Color After Bloom (0–15 Points)

*Evaluate lean color after 20–30 minutes of bloom.*

<b>Range</b>	<b>Description</b>	<b>Score</b>
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14– 15	Bright, uniform cherry-red	
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11– 13	Mostly bright red	
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8–10	Darker red, slight discoloration	
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4–7	Browning or uneven color	
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0–3	Gray, brown, or off-color	
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**Score:** \_\_\_\_\_ / 15

**Comments:**

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### Final Score Summary

<b>Category</b>	<b>Score</b>
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Tenderness	_____ /
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<b>Category</b>	<b>Score</b>
(WBSF)	35
Marbling	____ / 20
Packaging	____ / 15
Shipping	____ / 15
Color	____ / 15
<b>TOTAL SCORE</b>	---- / <b>100</b>

### **Eligibility Checklist**

- Bone-in ribeye (12th–13th rib)
- Shipped frozen
- WBSF data provided
- No spoilage or off-odors
- Packaging acceptable

**Disqualified:**  Yes  No

**Reason:** \_\_\_\_\_

**Judge Signature:** \_\_\_\_\_