Meats Evaluation CDE 2013
Meats Formulation Problem Answer Sheet

Part I – Students must show your work to complete the Pearson Square within the block below in order to receive the full 20 points for Part I.

Neatness and ability to read your work will affect scoring.

A. Fat in Chuck Shoulder: Cloud Trim 18%

B. Fat in Fresh Bull Meat 4%

C. Fat in Final Product 7%

D. Difference in B & C

\[ 3\% \]

\[ \frac{3}{14} = 0.21428 \]

\[ = 21\% \]

\[ \% \] in Chuck Shoulder

\[ \% \] in Fresh Bull Meat

\[ \frac{11}{14} = 0.78571 \]

\[ = 79\% \]

\[ \% \] Fresh Bull Meat

\[ \% \] Chuck Shoulder

\[ 21\% \]

\[ (2500) = 525 \text{ lbs.} \]

\[ \text{lbs of Chuck Shoulder Needed} = 21\% (2,500) = 525 \text{ lbs.} \]

\[ \text{lbs of Fresh Bull Meat Needed} = 79\% (2,500) = 1,975 \text{ lbs.} \]

\[ \text{Fat Supplied by Chuck Shoulder} = 525 (18\%) = 94.5 \text{ lbs.} \]

\[ \text{Fat Supplied by Fresh Bull Meat} = 1975 (4\%) = 79 \text{ lbs.} \]

\[ \text{Total lbs of Fat} = 173.5 \]

\[ \frac{173.5 \text{ lbs. of Fat}}{2500 \text{ lb. batch size}} = 7\% \sqrt{.0699} \]

\[ \text{Cost per Pound} \]

\[ \text{Chuck Shoulder} 21 (\$2.01) = 42.21 = \$0.42 \]

\[ \text{Fresh Bull Meat} 79 (\$2.19) = 1,7301 = \$1.73 \]

\[ \frac{525 (\$0.42) = 220.50}{1975 (\$1.73) = 3,416.75} \]

\[ \frac{\text{Total Cost per pound}}{\text{2.15}} = \$3,637.25 \]

Scoring Use Only

Points Earned for Part I = ___
Part II – Eight Questions – 10 points for each correct answer.

Place the correct letter for the best answer for each question in the blank beside the number. Please be sure to put your name, chapter, and student ID in the designated box at the end of these questions. You may do calculations to the right of and below the blanks.

1. A
2. C
3. C
4. D
5. A
6. B
7. D
8. B

Scoring Use Only
Points Earned for Part II
Number Correct x 10 = ___