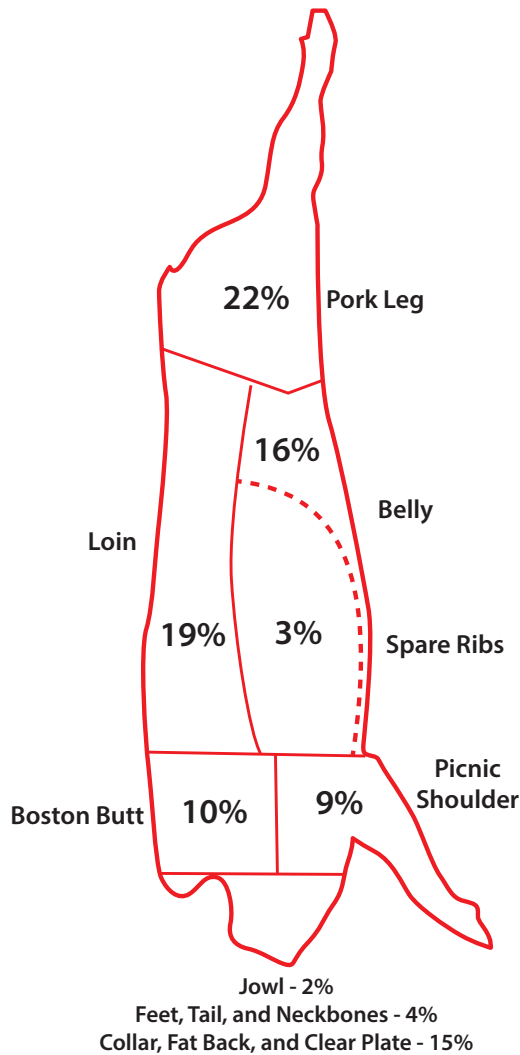




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## Pork Processing Options for Consumers



The primal cuts of pork as a percentage of carcass weight.

This guide explains the choices available to consumers when they take a pig to be processed. It provides information on the approximate amount of meat that should be returned from each primal after the animal has been prepared to customer specifications.

**Picnic shoulder:** Generally, the picnic shoulder is cut into bone-in or boneless roasts. Some or all of the meat from the picnic shoulder could also be used to make ground pork or sausage.

**Boston butt:** The two options for Boston butt are boneless or bone-in blade steaks. Customers who would consume pulled pork may prefer to keep the Boston butt as whole or as partial roasts that can be made either bone-in or boneless.

**Loin:** The options for cuts made from the loin include bone-in loin chops or boneless top loin chops and a tenderloin roast. Another option is to have sirloin chops or a sirloin roast made from part of the loin. Additionally, country style ribs, blade chops, and back ribs made from the loin may be of interest to the customer.

**Pork leg:** The pork leg can be cut into bone-in or boneless hams. These hams can be cured and smoked, or kept fresh, depending on customer's preference. Some customers may prefer either fresh or cured ham steaks as an alternative.

**Belly/Spareribs:** Primarily, the belly will be cured, smoked and sliced into bacon of desired thickness. A set of spareribs will be returned from each half of the carcass.

**Ground pork:** Any of the carcass can be used to make ground product. The ground product can be made into fresh ground pork or sausage shaped into patties, linked, and/or cooked and smoked.

**Miscellaneous:** Each half of the carcass has a jowl and two hocks, as well as two pig's feet. If the customer desires, the hocks can be smoked. Smoked hocks and jowls can be used for soups.

## Pork Cutout Table

The numbers are based on a pork carcass with a 205-pound hot (unchilled) carcass weight with average muscling. A 3% shrink (cooler shrink and cutting loss) is assumed. The percentage of the hot carcass and the approximate weight in pounds for cuts from each primal are shown below.

| Cut Options  | % of Hot Carcass | Weight (lbs) |
|--|------------------|--------------|
| <b>Picnic Shoulder</b><br>Picnic shoulder roasts or steaks<br>Often used for sausage or ground pork              | 8.0              | 16.4         |
| <b>Boston Butt</b><br>Whole Boston butt roast<br>Blade steaks  | 8.6              | 17.6         |
| <b>Loin</b><br>Bone-in pork chops<br>Boneless pork chops<br>Back ribs<br>Tenderloin roasts<br>Country style ribs | 14.6             | 30.0         |
| <b>Ham</b><br>Cured ham (boneless or bone-in)<br>Fresh ham steaks<br>Fresh ham roasts                            | 15.8             | 32.4         |
| <b>Belly</b><br>Fresh side<br>Cured bacon  | 12.6             | 25.9         |
| <b>Spareribs</b><br>Spareribs<br>St. Louis style ribs  | 2.9              | 6.0          |
| <b>Trimmings</b><br>Ground pork and sausage  | 7.8              | 15.9         |
| <b>Miscellaneous</b><br>Bone, skin, and fat<br>Jowl  | 26.7             | 54.7         |
| <b>Total meat</b>  | <b>70.3</b>      | <b>144.2</b> |
| <b>Total fat and bone</b>  | <b>26.7</b>      | <b>54.7</b>  |

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