

## CUTS OF PORK

Knowing major meat cuts is important because the main use of hogs is for meat.



## PORK PROCESSING

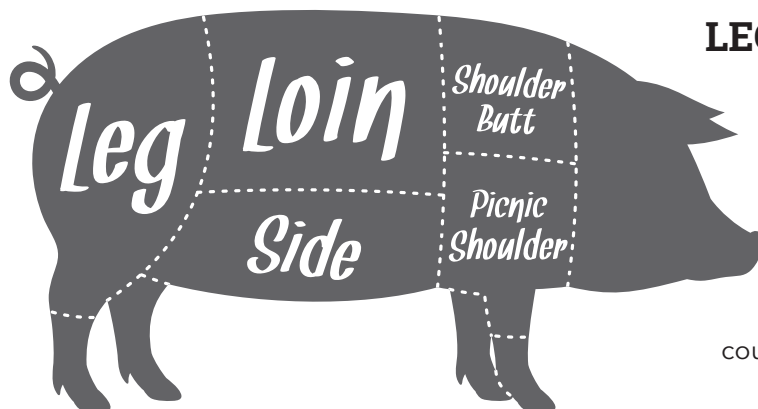
Unlike beef, the skin/hide from a hog is not always removed from the outside of the carcass during dressing, instead only the hair is singed or scraped off.

After hair removal, the next step is to gut the hog by removing all the internal organs.

The process of placing a slaughtered hog in a vat of hot water to help ease hair removal is called

## SCALDING

## RETAIL CUTS



**LEG** Bone-in fresh ham, smoked ham, leg cutlets, and fresh boneless ham roast

**LOIN** Sirloin chop, rib chop, loin chop, boneless rib end chop, chef's prime filet, boneless center loin chop, America's cut butterfly chop, center rib roast, bone-in sirloin roast, boneless center loin roast, boneless rib roast, chef's prime (boneless sirloin roast), tenderloin, Canadian-style bacon, country-style ribs, and back ribs

**SHOULDER BUTT** Bone-in blade roast, boneless blade roast, ground pork, sausage, and blade steak

**PICNIC SHOULDER** Smoked picnic, arm picnic roast, and smoked hocks

**SIDE** Spareribs, slab bacon, and sliced bacon

**OTHER** Cubed steak, pork pieces, cubes for kabobs, ground pork, and sausage links

## LIVE WEIGHT

The measured weight of a carcass before slaughter

## DRESSING PERCENTAGE

The percentage weight of a carcass ready for chilling and is about 74% of the of the live weight

## PORK PROCESSING ISSUES

Prior to slaughter, overcrowded holding pens can sometimes result in bruised meat due to kicking and fighting.

Hog stress upon delivery to the processing plant can result in a meat quality defect known as pale, soft and exudative (PSE) pork. Exudative means watery.

**PSE = PALE, SOFT + EXUDATIVE**

## WHOLESALE CUTS

### PORK

There are 4 primal (wholesale) cuts of pork:

1. SHOULDER
2. SIDE
3. LEG
4. LOIN

