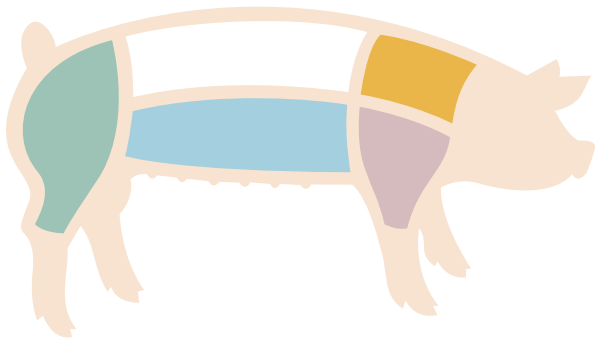


# A Typical Market Pig Today

## Typical Market Pig

Live weight (lbs.).....	282.00
Carcass weight (lbs.).....	211.00
Backfat, 10th rib (inches).....	0.68
Loin-eye area (square inches).....	7.93
Percent Lean.....	55.15
Lean meat (lbs.) .....	116.40

## A 282-pound Live Pig Produces a 211-Pound Carcass



## Carcass Breakdown

Primal Cuts	Retail Pork*	Other Products	Carcass Total
<b>Ham (50.7 lbs.)</b>			
Cured ham	30.1		
Fresh ham	2.4		
Trimming	6.1		
Skin, fat, bone		14.9	
<b>Total</b>	<b>38.6</b>	<b>14.9</b>	<b>53.5</b>
<b>Loin (46.0 lbs.)</b>			
Backribs	3.7		
Boneless loin	16.9		
Sirloin roast	6.5		
Tenderloin	2.1		
Trimming	13.7		
Fat and bone		5.6	
<b>Total</b>	<b>42.9</b>	<b>5.6</b>	<b>48.5</b>
<b>Side (28.1 lbs.)</b>			
Cured bacon	16.2		
Spare ribs	8.10		
Trimming	4.3		
Fat		1.1	
<b>Total</b>	<b>28.6</b>	<b>1.1</b>	<b>29.6</b>
<b>Shoulder (21.4 lbs.)</b>			
Blade steaks	6.2		
Blade roast	11.1		
Trimming	2.2		
Fat		3.1	
<b>Total</b>	<b>19.5</b>	<b>3.1</b>	<b>22.6</b>
<b>Picnic (21.6 lbs.)</b>			
Boneless picnic meat	16.4		
Skin, fat, bone		6.4	
<b>Total</b>	<b>16.4</b>	<b>6.4</b>	<b>22.8</b>
<b>Miscellaneous (32.2 lbs.)</b>			
Jowls, feet, tail, neckbones, etc.	13.3		
Fat, skin, bone		18.6	
Shrink and loss		2.1	
<b>Total</b>	<b>13.3</b>	<b>20.7</b>	<b>34.3</b>
<b>Total</b>	<b>160.8</b>	<b>51.7</b>	<b>211.0</b>

\* Retail cuts on semi-boneless basis. Fully boneless would show lower retail weights.

Source: National Pork Board and EMI Analytics Updated: 8.15.17

Figures are averages taken from actual cutting tests. Carcass data vary, depending on cutting method and type of pig.