

## HOG CARCASS BREAKDOWN

With a market weight of 250 pounds and a yield of 73.6 percent, the typical hog will produce a 184-pound carcass. The carcass will yield approximately 140 pounds of pork and 44 pounds of skin, fat and bone.

**Ham** - 45 pounds, 24 percent of the carcass  
25.5 pounds of cured ham, 2.3 pounds of fresh ham, 5.8 pounds of trimmings and 11.4 pounds of skin, fat and bone

**Side (Belly)** - 34.9 pounds, 19 percent of the carcass  
19 pounds of cured bacon, 5.8 pounds of spareribs, 9.1 pounds of trimmings and 1 pound of fat

**Loin** - 33.8 pounds, 18 percent of the carcass  
3.2 pounds of backribs, 10.7 pounds of boneless loin,

7.6 pounds of country-style ribs, 5.7 pounds of sirloin roast, 1.6 pounds of tenderloin, 1.6 pounds of trimmings and 3.4 pounds of fat and bone

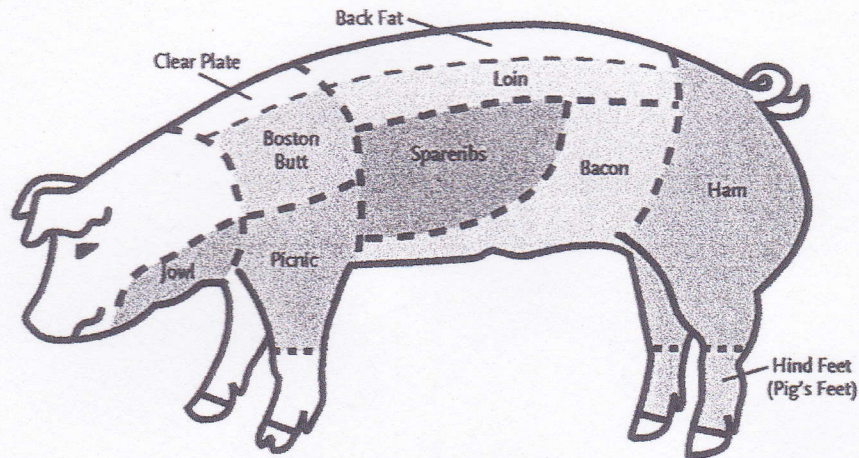
**Picnic** - 16.6 pounds, 9 percent of the carcass  
12.6 pounds of boneless picnic meat and 4 pounds of skin, fat and bone

**Boston Butt** - 14.7 pounds, 8 percent of the carcass  
4.4 pounds of blade steaks, 7.8 pounds of blade roast, 1.7 pounds of trimmings and 0.8 pounds of fat

**Miscellaneous** - 39.2 pounds, 22 percent of the carcass  
15.4 pounds of jowls, feet, tail, neck bones, etc., 22 pounds of skin, fat and bone and 1.8 pounds of shrink and miscellaneous loss

Source: National Pork Producers Council

## WHOLESALE CUTS OF PORK



## RETAIL CUTS OF PORK

<b>BOSTON BUTT</b> Blade Steak Blade Boston roast	<b>LOIN</b> Blade chop Ribs Top loin roast Blade loin Rib chop Loin chop Tenderloin Center loin Sirloin chop Sirloin cutlet Sirloin	<b>HAM</b> Ham Center cut ham slice	<b>HIND FEET</b> Pig's feet
<b>JOWL</b> Jowl	<b>PICNIC</b> Picnic roast Arm steak Hock	<b>SPARERIBS</b> Spareribs	<b>BACON / BELLY</b> Bacon

Source: University of Kentucky College of Agriculture