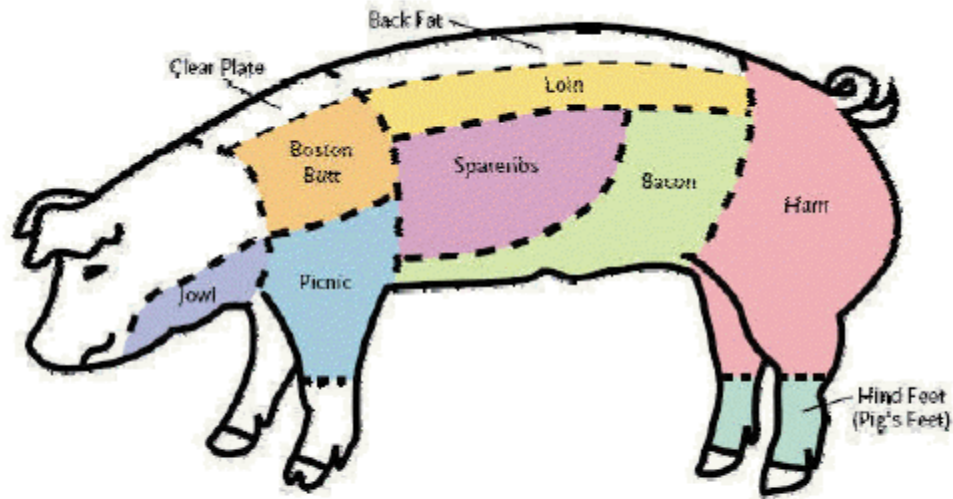


# WHOLESALE CUTS OF PORK



<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

## HOG CARCASS BREAKDOWN

- With a market weight of 250 pounds and 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.
- Loins - 33.8 pounds, 18 percent of the carcass
  - 3.2 pounds of back ribs, 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*