

# Heritage Hog Carcass Yields

By Bob Perry



**Gloucestershire Old Spots Hog**

PRINCIPLE INVESTIGATOR

Bob Perry  
Chef in Residence, Dietetics & Human Nutrition  
University of Kentucky

PHOTOGRAPHY

Stephen Patton  
Agricultural Communications  
University of Kentucky

DESIGN & LAYOUT

Kevin T. Brumfield

ACKNOWLEDGEMENTS

Dr. Gregg Rentfrow, staff and students at the University of Kentucky Meats Lab  
Jay Denham, Chef and Curemaster, The Curehouse, Louisville, Kentucky  
Chefs Justin Dean and Steve Geddes, Relish Restaurant Group, Cincinnati, Ohio  
Dr. Sean Clark, staff and students at Berea College, Berea, Kentucky  
The Livestock Conservancy, Pittsboro, North Carolina  
Ronny and Beth Drennan, Broadbent Country Hams, Kuttawa, Kentucky

This research was funded by a USDA Southern Sustainable Agriculture Research  
and Education grant, with additional funding and support by the University of  
Kentucky Department of Dietetics and Human Nutrition.

Copyright © 2014 for materials developed by University of Kentucky Cooperative Extension. This  
publication may be reproduced in portions or its entirety for educational or nonprofit purposes only.  
Permitted users shall give credit to the author(s) and include this copyright notice.

Educational programs of Kentucky Cooperative Extension serve all people regardless of race, color, age,  
sex, religion, disability or national origin.

# Heritage Hog Carcass Yields

## Gloucestershire Old Spots Hog

### AMERICAN STYLE

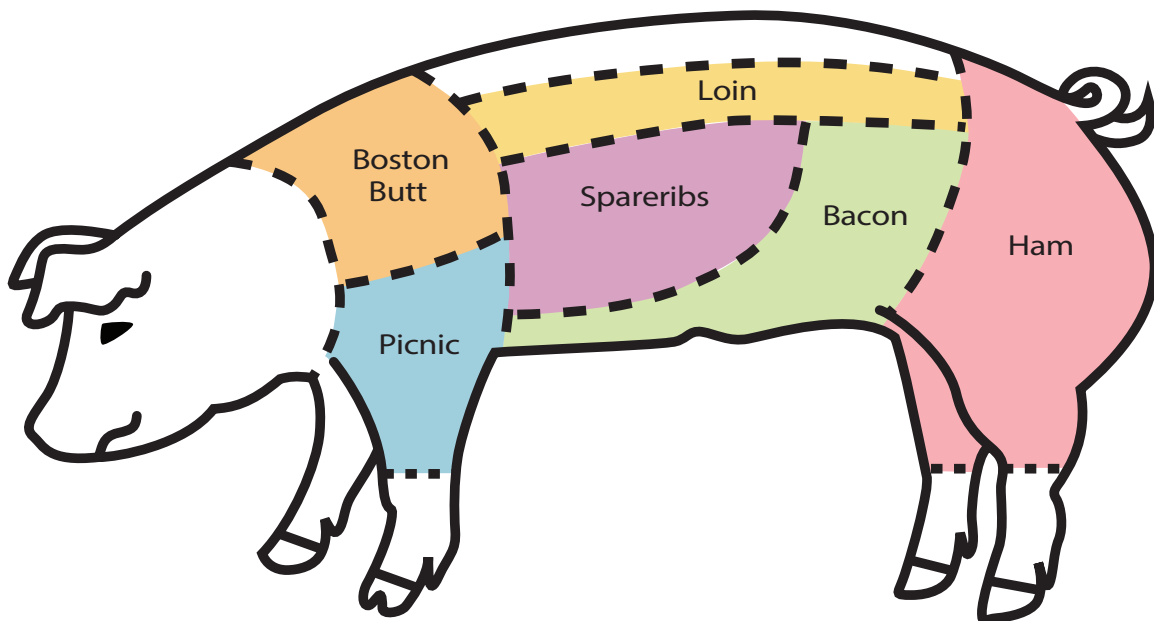
#### Gloucestershire Old Spots Hog Carcass Breakdown – American Style

The cuts of this style are the industry standards and the most common way to breakdown a pig carcass in the United States as instructed by Dr. Gregg Rentfrow, Ph.D., Department of Animal and Food Sciences, University of Kentucky. Most consumers will recognize them as they are the same cuts available at retail outlets and usually sold at farmers markets.

#### Summary of the data

Average hot carcass weight 156.00 pounds with 2.05 inches of fat at the 1st rib and 1.25 inches at the 10th rib. The LEA (loin eye area) was 5.30 square inches and overall the average yield of lean muscle using the industry standard formula was 46%.

#### AMERICAN STYLE CUTS OF PORK USED IN THIS STUDY



#### HUSBANDRY OF THE HOGS

Seven piglets from each of the eight breeds in this study were transported to Berea College from various sources and grown out on pasture to market weight. The 1.5 acre pasture consisted primarily of fescue with some other grasses and broadleaf weeds present. Three hoop shelters with deep bedding and one shade tree provided protection from sun, wind, and rain. Free-choice feed, consisting of ground corn, soybean, and Fertrell swine premix, and water were available at all times. They were harvested and processed in three groups based on when they achieved market weight and a slot was available at the University of Kentucky meats lab.

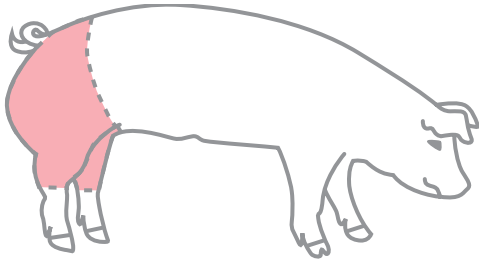


# Heritage Hog Carcass Yields

## Gloucestershire Old Spots Hog

AMERICAN STYLE

Ham 16.10 pounds,  
21% of the carcass



### Common Cuts

- Whole or two-piece raw ham
- Brined and cured "deli" ham
- Ham steaks



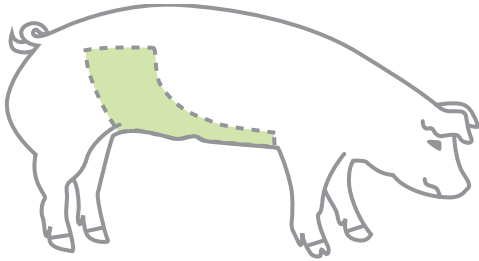


# Heritage Hog Carcass Yields

## Gloucestershire Old Spots Hog

AMERICAN STYLE

Side (Belly) 9.33 pounds,  
12% of the carcass



### Common Cuts

- Wet or dry cured for bacon
- Raw for braising

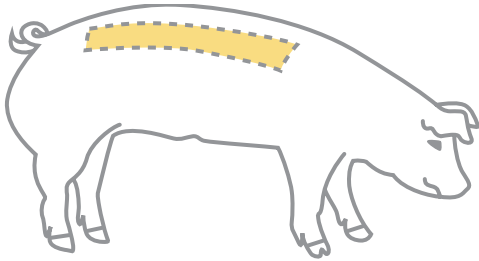


# Heritage Hog Carcass Yields

## Gloucestershire Old Spots Hog

AMERICAN STYLE

Loin (bone in, skin on)  
13.35 pounds, 17% of the carcass



### Common Cuts

- Bone-in chops
- Boneless chops
- Tenderloin
- Sirloin roast
- Baby back ribs

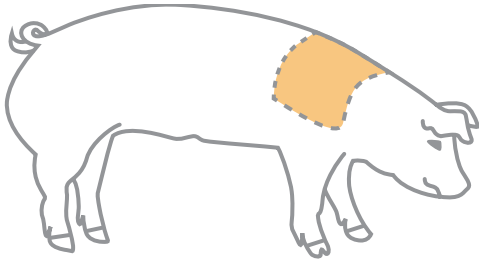


# Heritage Hog Carcass Yields

## Gloucestershire Old Spots Hog

### AMERICAN STYLE

Shoulder Butt (skinless)  
6.95 pounds, 9% of the carcass

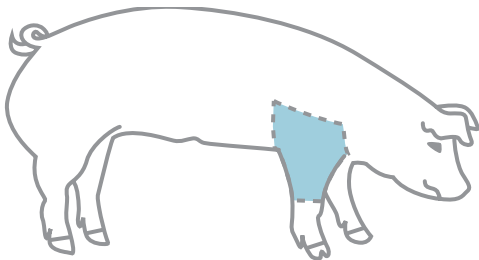


#### Common Cuts

- Whole for BBQ or roasting
- Blade steaks
- Country ribs
- Boned for sausage

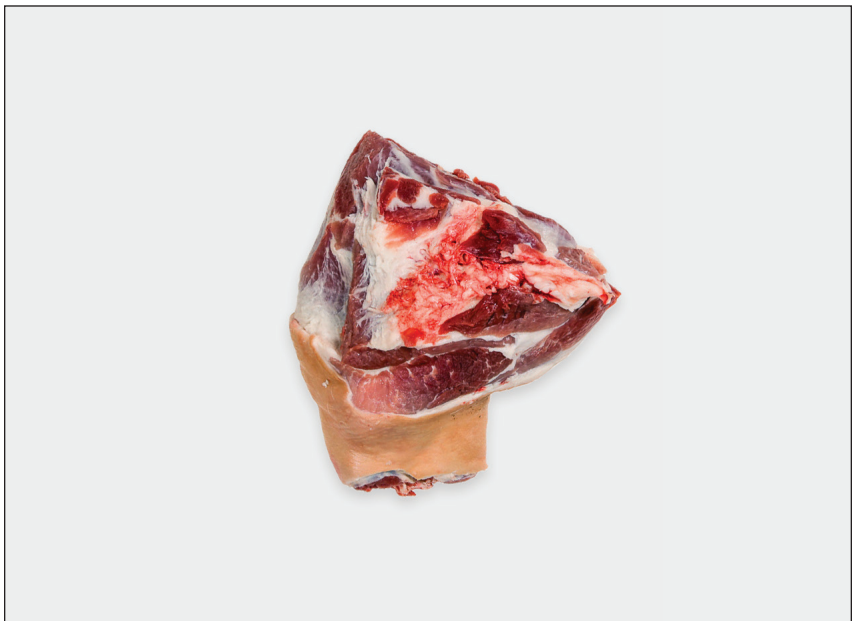


Shoulder Picnic 6.68 pounds,  
9% of the carcass



#### Common Cuts

- Whole for BBQ or roasting
- Boned for sausage



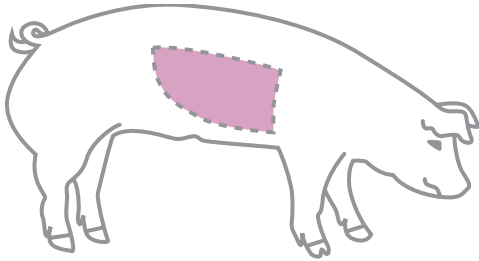


# Heritage Hog Carcass Yields

## Gloucestershire Old Spots Hog

AMERICAN STYLE

Spareribs 2.98 pounds,  
4% of the carcass



### Common Cuts

- Whole or St. Louis cut



# Heritage Hog Carcass Yields

## Gloucestershire Old Spots Hog

### CHARCUTERIE STYLE

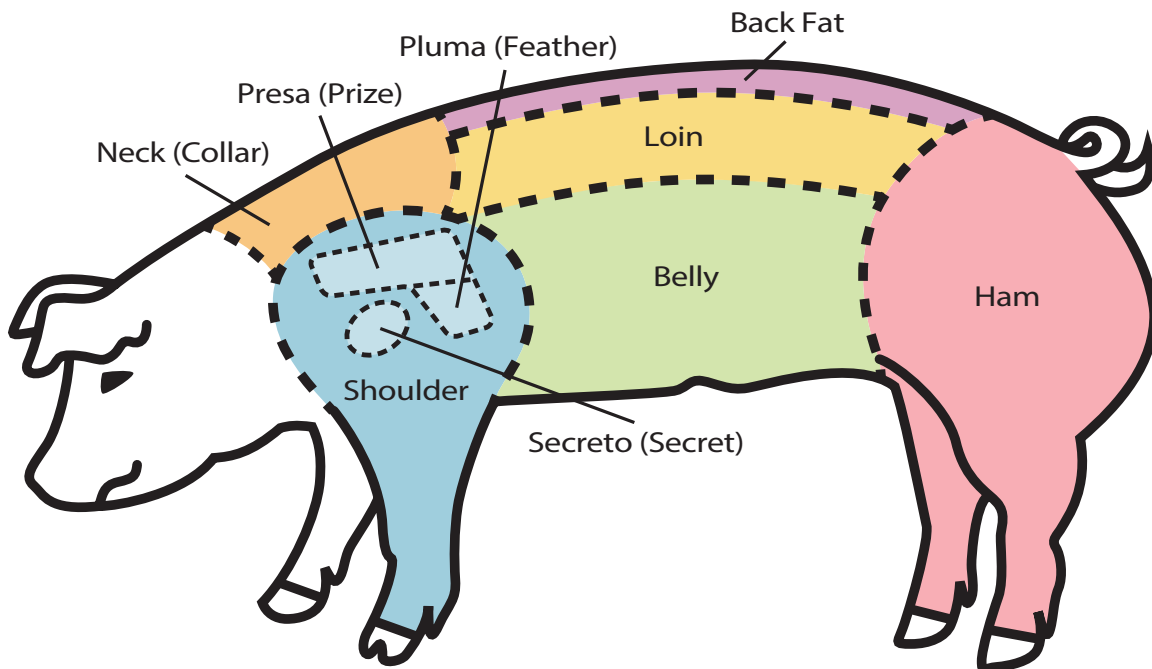
#### Gloucestershire Old Spots Hog Carcass Breakdown – Charcuterie Style

This style is a way to breakdown a pork carcass for curing whole muscle cuts and also results in some specialty high value cuts for cooking. There are slight variations in this method depending on the desired finished products and some primals can be further broken down for additional products. The method used in this research is a hybrid of Spanish and Italian methods as instructed by Chef and Charcutier Jay Denham of The Curehouse in Louisville, Kentucky.

#### Summary of the data

Average hot carcass weight 156.00 pounds with 2.05 inches of fat at the 1st rib and 1.25 inches at the 10th rib. The LEA (loin eye area) was 5.30 square inches and overall the average yield of lean muscle using the industry standard formula was 46%.

#### CHARCUTERIE STYLE CUTS OF PORK USED IN THIS STUDY

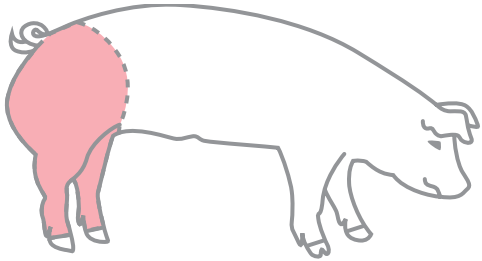


# Heritage Hog Carcass Yields

## Gloucestershire Old Spots Hog

### CHARCUTERIE STYLE

Ham 18.73 pounds  
24% of the carcass



The ham is taken at the ball joint, the aitch bone is then removed and the open face of the ham is trimmed.



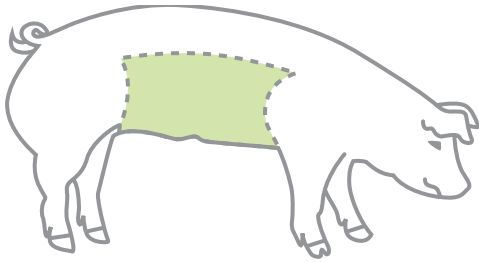


# Heritage Hog Carcass Yields

## Gloucestershire Old Spots Hog

### CHARCUTERIE STYLE

Belly 9.48 pounds,  
12% of the carcass



The belly contains more rib meat than the American style and is squared by trimming to facilitate curing.

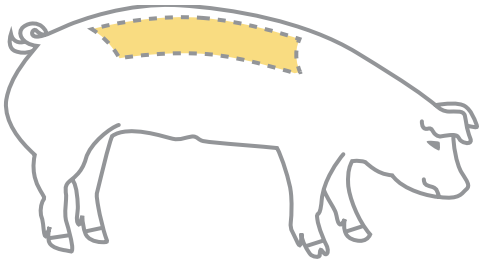


# Heritage Hog Carcass Yields

## Gloucestershire Old Spots Hog

### CHARCUTERIE STYLE

Boneless Loin 5.80 pounds,  
7% of the carcass



The loin is deboned and trimmed leaving much of the back fat attached.

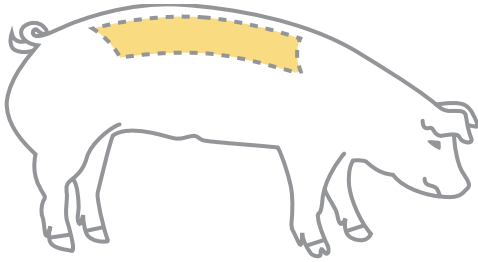


# Heritage Hog Carcass Yields

## Gloucestershire Old Spots Hog

### CHARCUTERIE STYLE

Tenderloin 1.15 pounds,  
1% of the carcass



The tenderloin is pulled from the loin before boning to keep it intact and undamaged. It is cooked rather than cured.



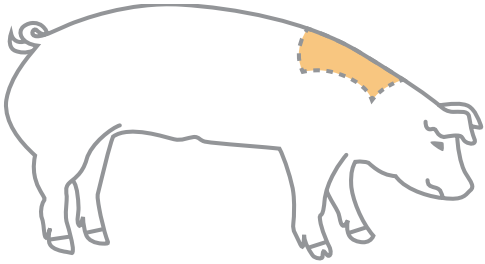


# Heritage Hog Carcass Yields

## Gloucestershire Old Spots Hog

### CHARCUTERIE STYLE

Neck (collar) 3.90 pounds,  
5% of the carcass



The collar is the top of the head of the loin and separated from the pluma and presa at a natural seam.

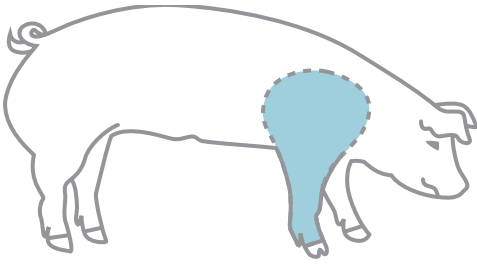


# Heritage Hog Carcass Yields

## Gloucestershire Old Spots Hog

### CHARCUTERIE STYLE

Shoulder 14.56 pounds,  
19% of the carcass



The shoulder is taken at the seventh rib.  
The collar, presa and pluma are removed  
as one piece which facilitates removal of  
the secreto afterward.

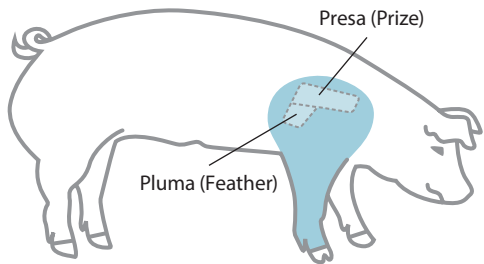


# Heritage Hog Carcass Yields

## Gloucestershire Old Spots Hog

### CHARCUTERIE STYLE

Presa (prize) and Pluma (feather)  
1.24 pounds, 2% of the carcass



The presa (prize) is the bottom of the head of the loin below the collar. The pluma (feather) is the meat covering the first seven ribs. They are taken off the shoulder intact with the collar and separated later to be cooked rather than cured.



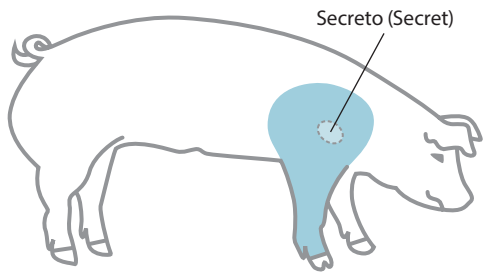


# Heritage Hog Carcass Yields

## Gloucestershire Old Spots Hog

### CHARCUTERIE STYLE

Secreto (secret) 0.20 pounds,  
<1% of the carcass



This small piece lays inside the blade bone of the shoulder, under the presa and pluma, and is cooked rather than cured.





# Heritage Hog Carcass Yields

## Gloucestershire Old Spots Hog

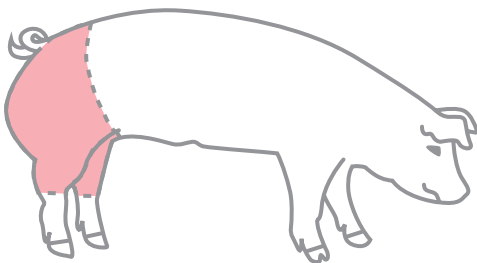
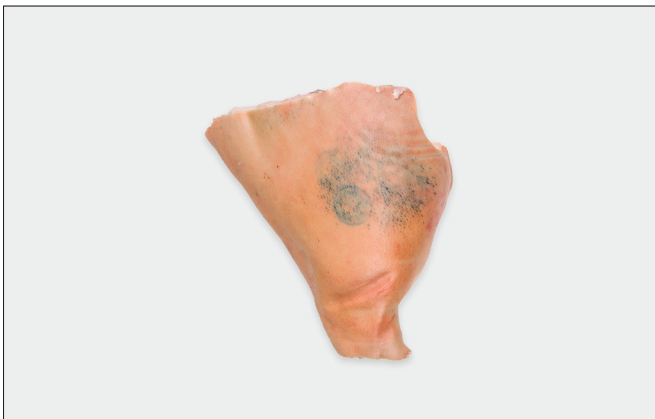
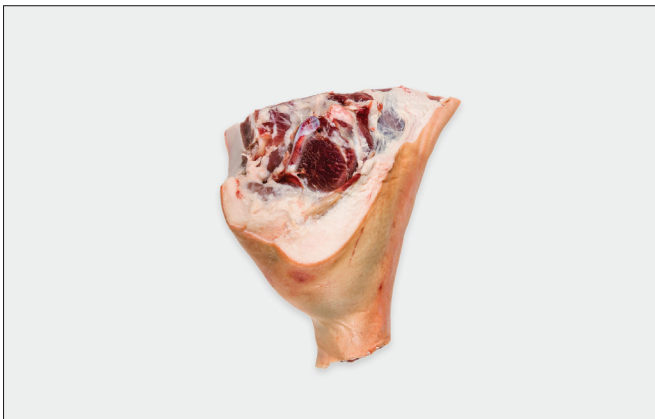
### Summary of All Data

The saleable yield of a Gloucestershire Old Spots Hog, cut in the American style, is 71%. The overall percentage of lean muscle using the industry formula based on backfat at 1st and 10th rib, loin eye area and hot carcass weight is 46%. Cut for Charcuterie, the saleable yield is 71%.

### COMPARING CUTS

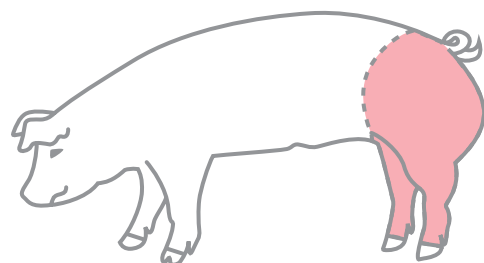
#### American Style Cuts

Ham 16.10 pounds,  
21% of the carcass



#### Charcuterie Style Cuts

Ham 18.73 pounds,  
24% of the carcass



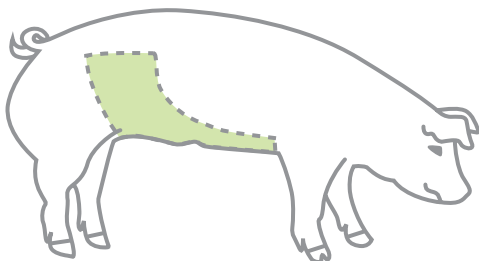
# Heritage Hog Carcass Yields

## Gloucestershire Old Spots Hog

### COMPARING CUTS

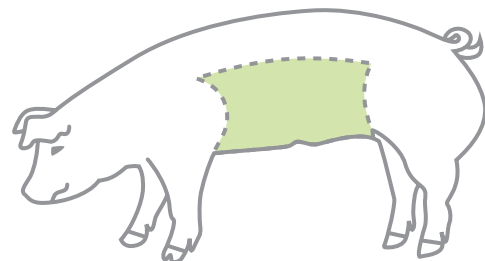
#### American Style Cuts

Side (Belly) 9.33 pounds,  
12% of the carcass



#### Charcuterie Style Cuts

Belly 9.48 pounds  
12% of the carcass



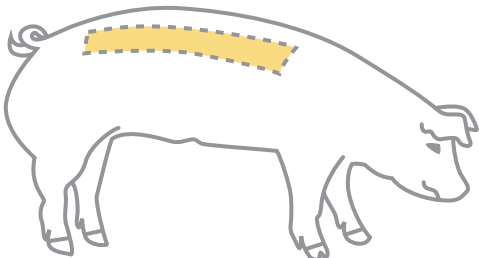
# Heritage Hog Carcass Yields

## Gloucestershire Old Spots Hog

### COMPARING CUTS

#### American Style Cuts

Loin (bone in, skin on) 13.35 pounds,  
17% of the carcass

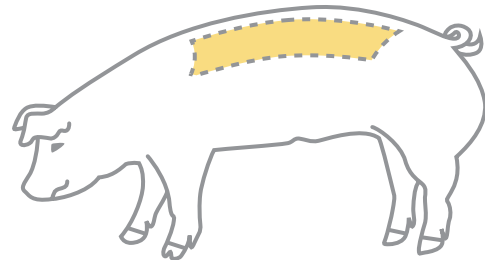


#### Charcuterie Style Cuts

Boneless Loin 5.80 pounds,  
7% of the carcass



Tenderloin 1.15 pounds  
1% of the carcass





# Heritage Hog Carcass Yields

## Gloucestershire Old Spots Hog

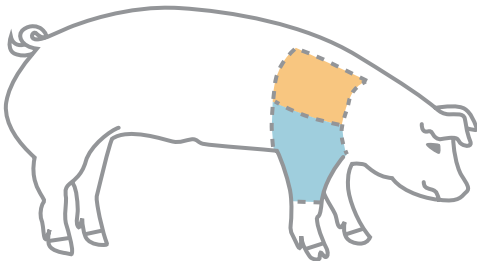
### COMPARING CUTS

#### American Style Cuts

Boston Butt (skinless) 6.95 pounds,  
9% of the carcass



Picnic 6.68 pounds,  
9% of the carcass



#### Charcuterie Style Cuts

Neck (collar) 3.90 pounds,  
5% of the carcass



Shoulder 14.56 pounds,  
19% of the carcass



Presa and Pluma  
1.24 pounds,  
2% of the carcass



Secreto 0.20  
pounds, <1%  
of the carcass

