

Heritage Hog Carcass Yields

By Bob Perry



American Guinea



Hereford



Large Black



Mulefoot



Ossabaw



**Gloucestershire
Old Spots**



Tamworth



Red Wattle

PRINCIPLE INVESTIGATOR

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ACKNOWLEDGEMENTS

Dr. Gregg Rentfrow, staff and students at the University of Kentucky Meats Lab
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Heritage Hog Carcass Yields

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Heritage Hog Carcass Yields

By Bob Perry



American Guinea Hog

Heritage Hog Carcass Yields

American Guinea Hog

AMERICAN STYLE

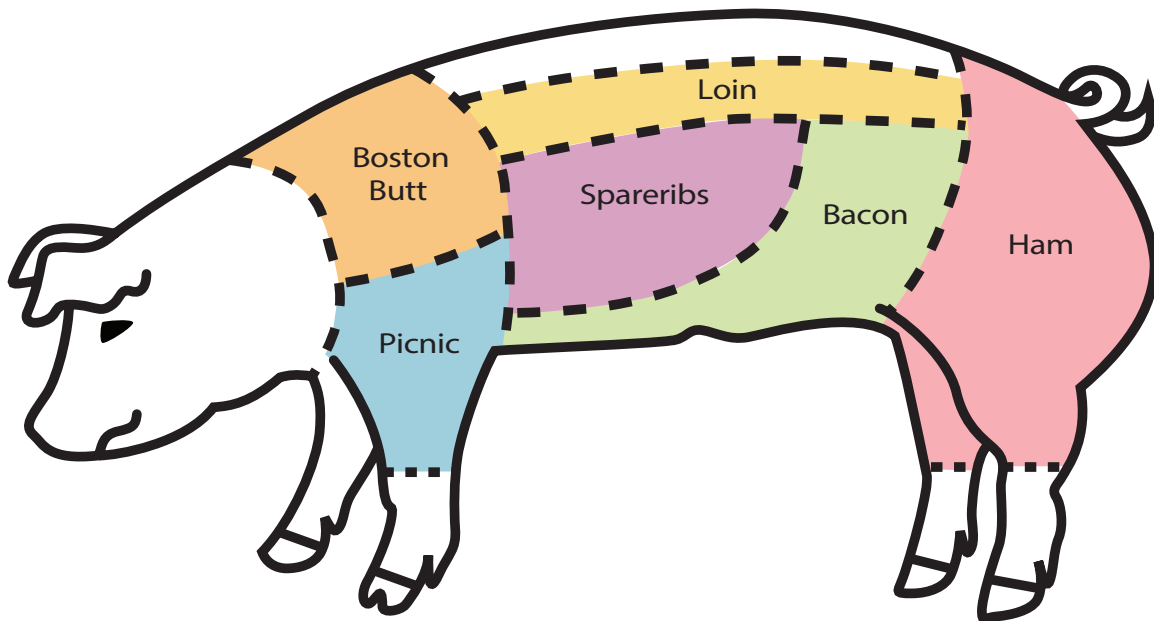
Guinea Hog Carcass Breakdown – American Style

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 140.43 pounds with 3.11 inches of fat at the 1st rib and 2.47 inches at the 10th rib. The LEA (loin eye area) was 2.90 square inches and overall the average yield of lean muscle using the industry standard formula was 24%.

AMERICAN STYLE CUTS OF PORK USED IN THIS STUDY



HUSBANDRY OF THE HOGS

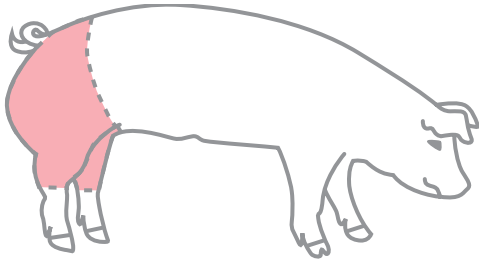
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Heritage Hog Carcass Yields

American Guinea Hog

AMERICAN STYLE

Ham 11.66 pounds,
17% of the carcass



Common Cuts

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

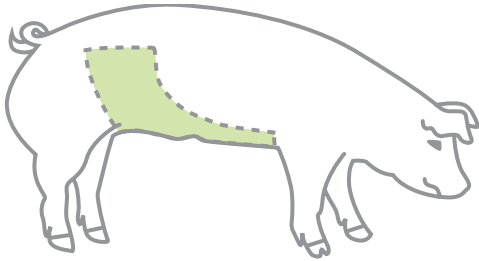


Heritage Hog Carcass Yields

American Guinea Hog

AMERICAN STYLE

Side (Belly) 14.49 pounds,
21% of the carcass



Common Cuts

- Wet or dry cured for bacon
- Raw for braising

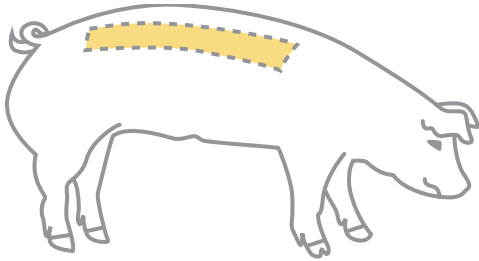


Heritage Hog Carcass Yields

American Guinea Hog

AMERICAN STYLE

Loin (bone in, skin on)
9.34 pounds, 13% of the carcass



Common Cuts

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

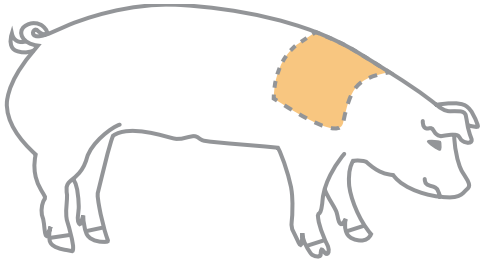


Heritage Hog Carcass Yields

American Guinea Hog

AMERICAN STYLE

Shoulder Butt (skinless)
3.89 pounds, 6% of the carcass

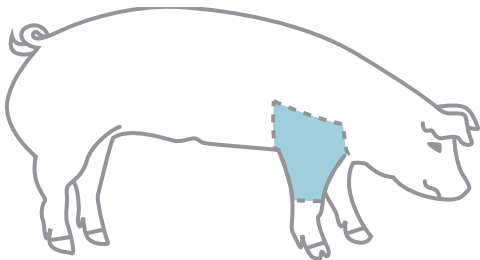


Common Cuts

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



Shoulder Picnic 5.40 pounds,
8% of the carcass



Common Cuts

- Whole for BBQ or roasting
- Boned for sausage

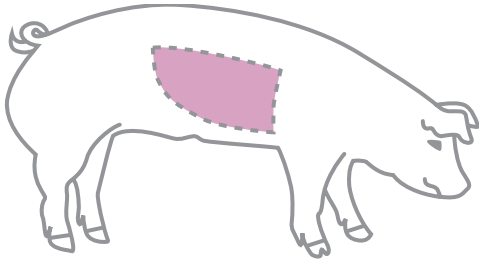


Heritage Hog Carcass Yields

American Guinea Hog

AMERICAN STYLE

Spareribs 1.78 pounds,
3% of the carcass



Common Cuts

- Whole or St. Louis cut



Heritage Hog Carcass Yields

American Guinea Hog

CHARCUTERIE STYLE

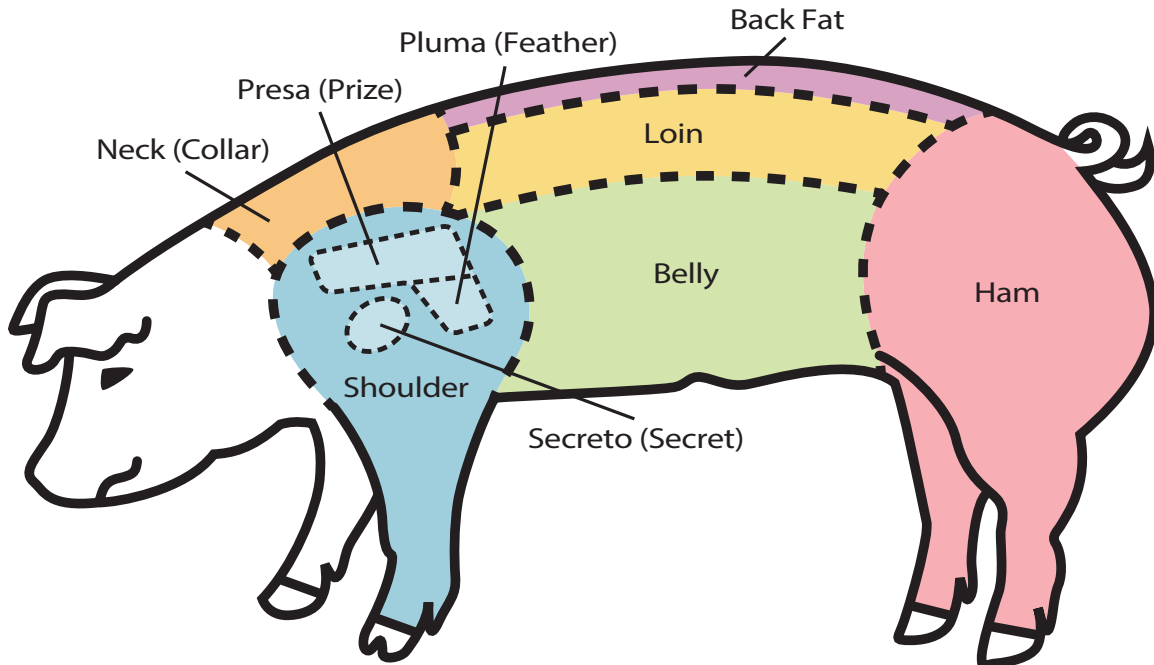
Guinea Hog Carcass Breakdown – Charcuterie Style

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.

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Average hot carcass weight 140.43 pounds with 3.11 inches of fat at the 1st rib and 2.47 inches at the 10th rib. The LEA (loin eye area) was 2.90 square inches and overall the average yield of lean muscle using the industry standard formula was 24%.

CHARCUTERIE STYLE CUTS OF PORK USED IN THIS STUDY

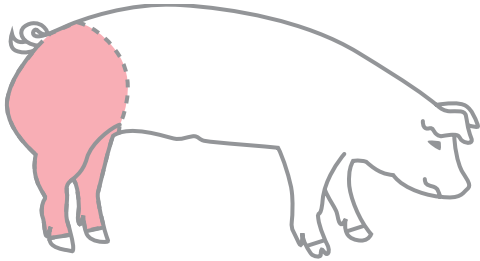


Heritage Hog Carcass Yields

American Guinea Hog

CHARCUTERIE STYLE

Ham 14.93 pounds
21% 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.

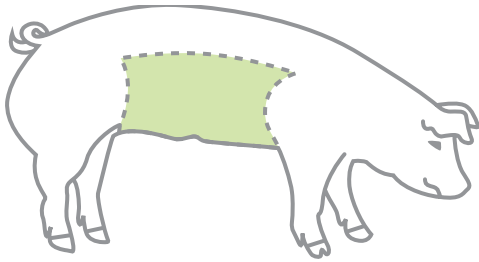


Heritage Hog Carcass Yields

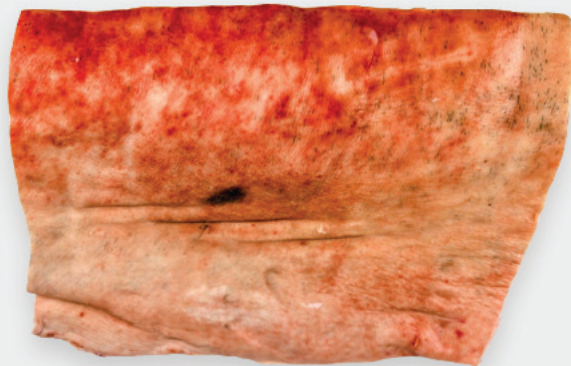
American Guinea Hog

CHARCUTERIE STYLE

Belly 12.72 pounds,
18% of the carcass



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

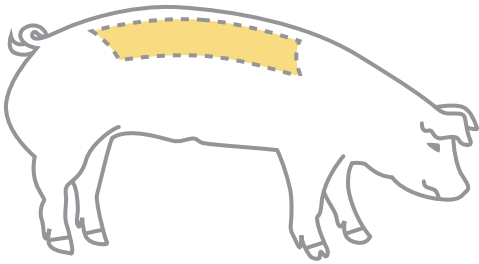


Heritage Hog Carcass Yields

American Guinea Hog

CHARCUTERIE STYLE

Boneless Loin 3.59 pounds,
5% of the carcass



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

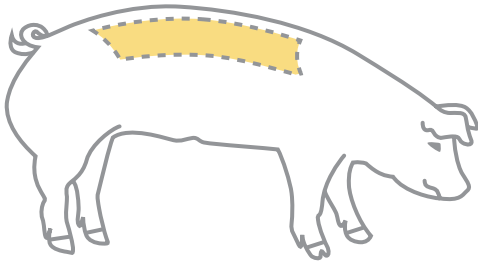


Heritage Hog Carcass Yields

American Guinea Hog

CHARCUTERIE STYLE

Tenderloin 0.71 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.

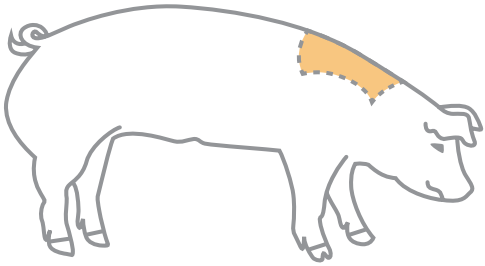


Heritage Hog Carcass Yields

American Guinea Hog

CHARCUTERIE STYLE

Neck (collar) 2.49 pounds,
4% 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.

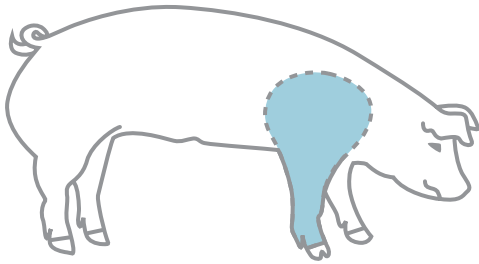


Heritage Hog Carcass Yields

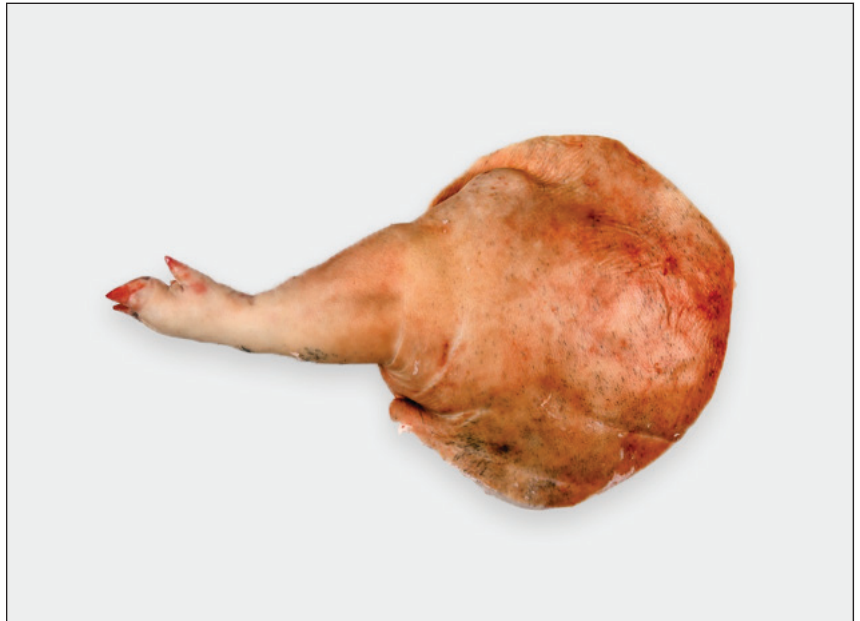
American Guinea Hog

CHARCUTERIE STYLE

Shoulder 11.51 pounds,
16% 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.

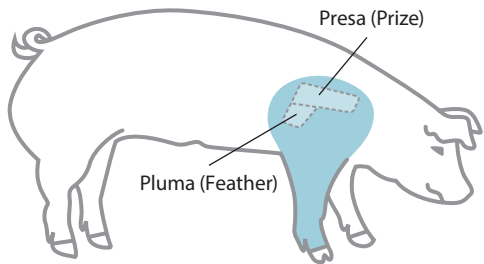


Heritage Hog Carcass Yields

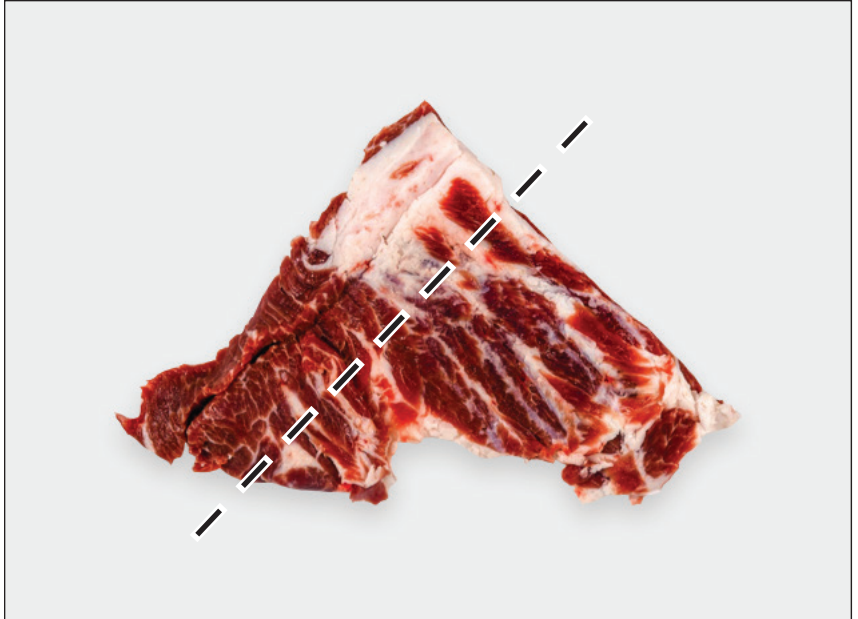
American Guinea Hog

CHARCUTERIE STYLE

Presa (prize) and Pluma (feather)
0.94 pounds, 1% 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.

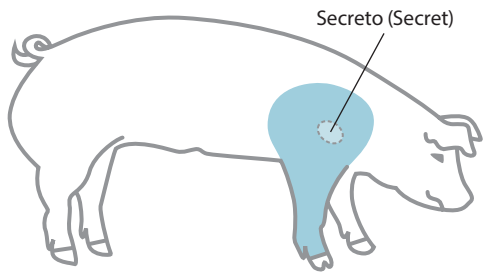


Heritage Hog Carcass Yields

American Guinea Hog

CHARCUTERIE STYLE

Secreto (secret) 0.17 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

American Guinea Hog

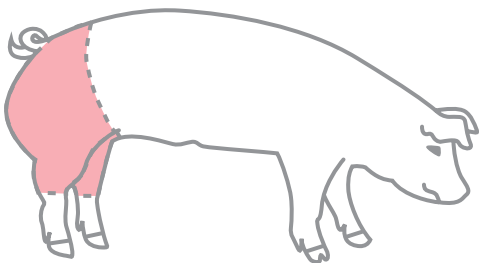
Summary of All Data

The saleable yield of a Guinea Hog, cut in the American style, is 66%. 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 24%. Cut for Charcuterie, the saleable yield is 69%.

COMPARING CUTS

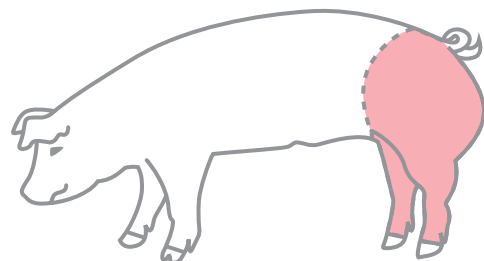
American Style Cuts

Ham 11.66 pounds,
17% of the carcass



Charcuterie Style Cuts

Ham 14.93 pounds,
21% of the carcass



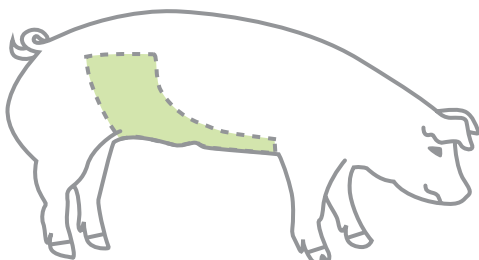
Heritage Hog Carcass Yields

American Guinea Hog

COMPARING CUTS

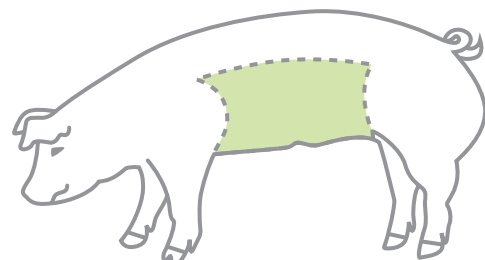
American Style Cuts

Side (Belly) 14.49 pounds,
21% of the carcass



Charcuterie Style Cuts

Belly 12.72 pounds
18% of the carcass



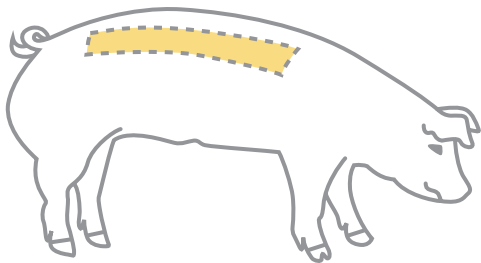
Heritage Hog Carcass Yields

American Guinea Hog

COMPARING CUTS

American Style Cuts

Loin (bone in, skin on) 9.34 pounds,
13% of the carcass

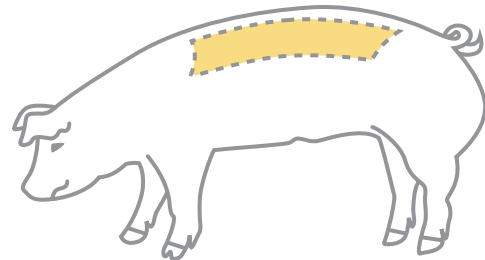


Charcuterie Style Cuts

Boneless Loin 3.59 pounds,
5% of the carcass



Tenderloin 0.71 pounds
1% of the carcass



Heritage Hog Carcass Yields

American Guinea Hog

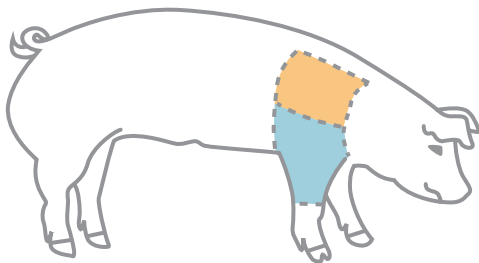
COMPARING CUTS

American Style Cuts

Boston Butt (skinless) 3.89 pounds,
6% of the carcass



Picnic 5.40 pounds,
8% of the carcass



Charcuterie Style Cuts

Neck (collar) 2.49 pounds,
4% of the carcass



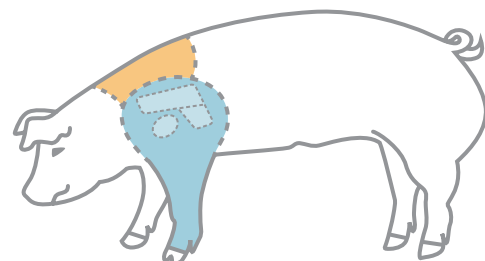
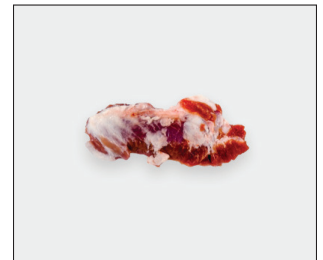
Shoulder 11.51 pounds,
16% of the carcass



Presa and Pluma
0.94 pounds,
1% of the carcass



Secreto 0.17
pounds, <1%
of the carcass



Heritage Hog Carcass Yields

By Bob Perry



Hereford Hog

Heritage Hog Carcass Yields

Hereford Hog

AMERICAN STYLE

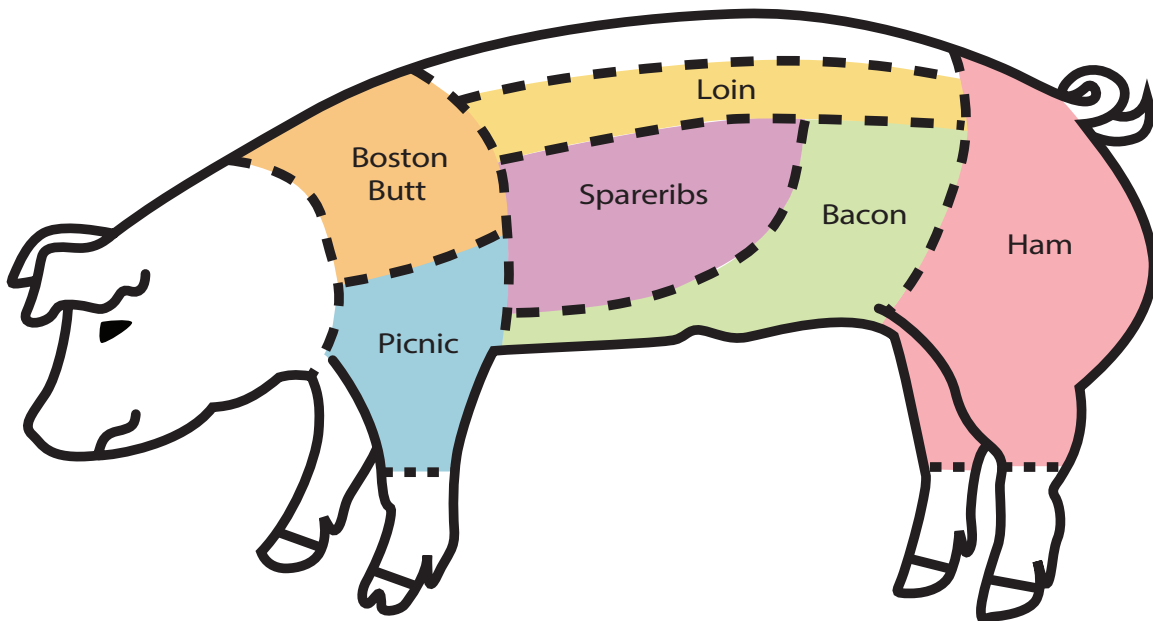
Hereford Hog Carcass Breakdown – American Style

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 252.14 pounds with 2.19 inches of fat at the 1st rib and 1.99 inches at the 10th rib. The LEA (loin eye area) was 6.79 square inches and overall the average yield of lean muscle using the industry standard formula was 42%.

AMERICAN STYLE CUTS OF PORK USED IN THIS STUDY



HUSBANDRY OF THE HOGS

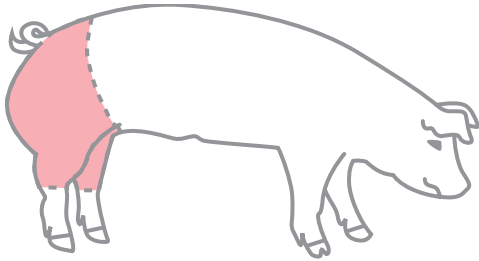
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Heritage Hog Carcass Yields

Hereford Hog

AMERICAN STYLE

Ham 26.91 pounds,
21% of the carcass



Common Cuts

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

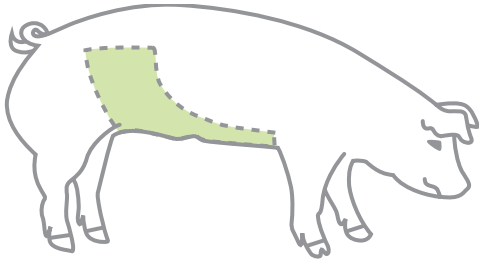


Heritage Hog Carcass Yields

Hereford Hog

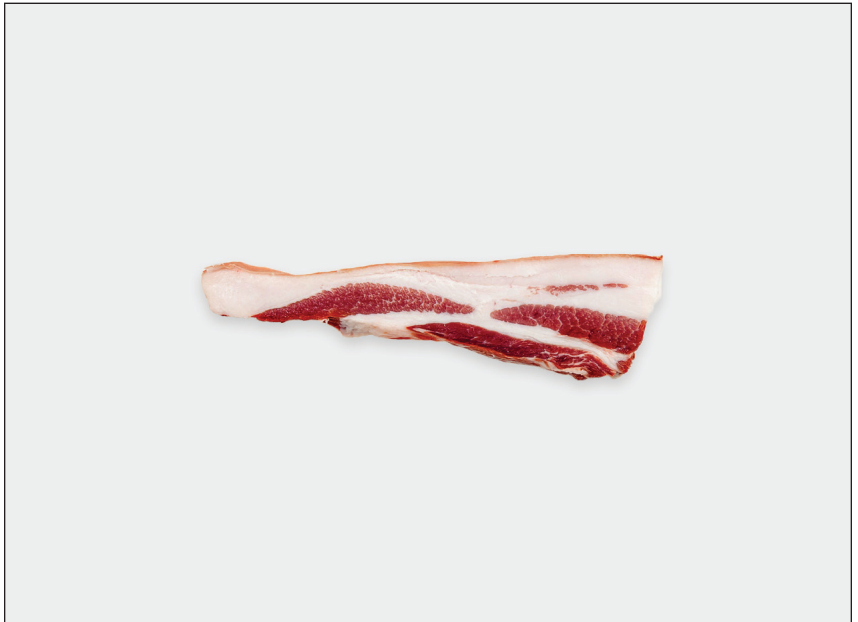
AMERICAN STYLE

Side (Belly) 20.85 pounds,
17% of the carcass



Common Cuts

- Wet or dry cured for bacon
- Raw for braising

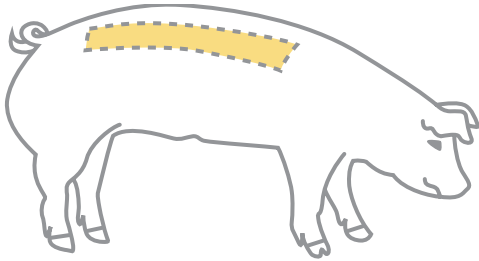


Heritage Hog Carcass Yields

Hereford Hog

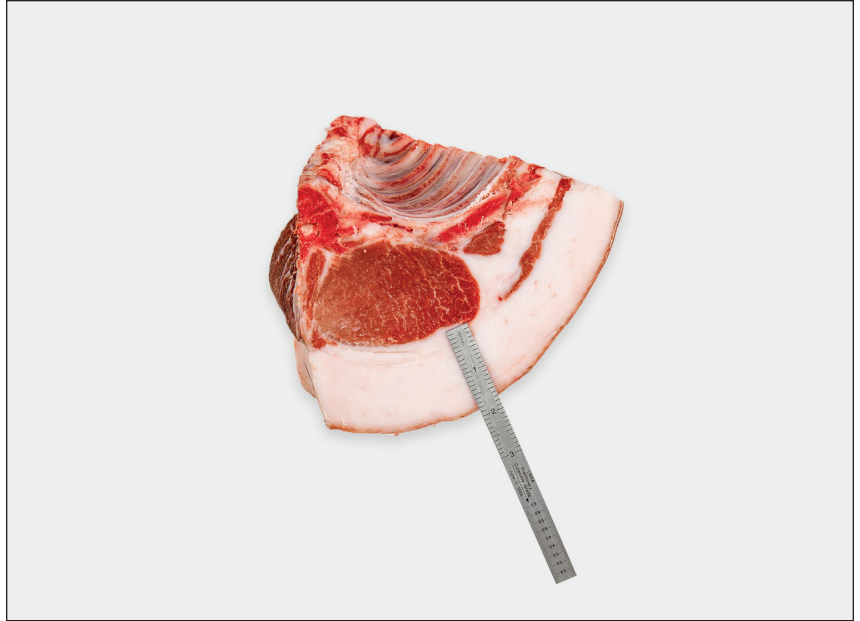
AMERICAN STYLE

Loin (bone in, skin on)
22.56 pounds, 18% of the carcass



Common Cuts

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



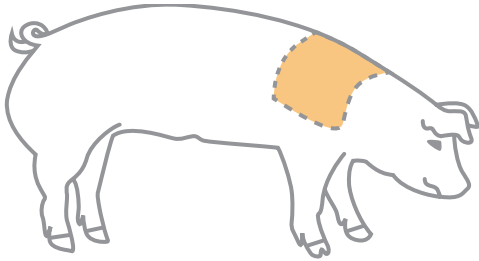
Heritage Hog Carcass Yields

Hereford Hog

AMERICAN STYLE

Shoulder Butt (skinless)

9.14 pounds, 7% of the carcass

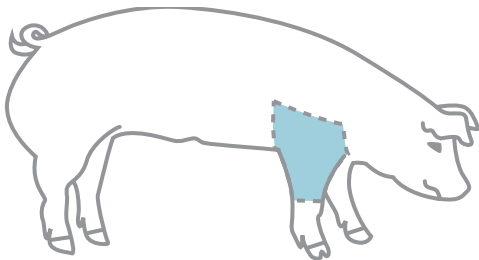


Common Cuts

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



Shoulder Picnic 11.66 pounds,
9% of the carcass



Common Cuts

- Whole for BBQ or roasting
- Boned for sausage

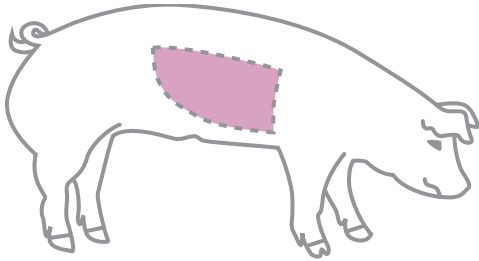


Heritage Hog Carcass Yields

Hereford Hog

AMERICAN STYLE

Spareribs 3.99 pounds,
3% of the carcass



Common Cuts

- Whole or St. Louis cut



Heritage Hog Carcass Yields

Hereford Hog

CHARCUTERIE STYLE

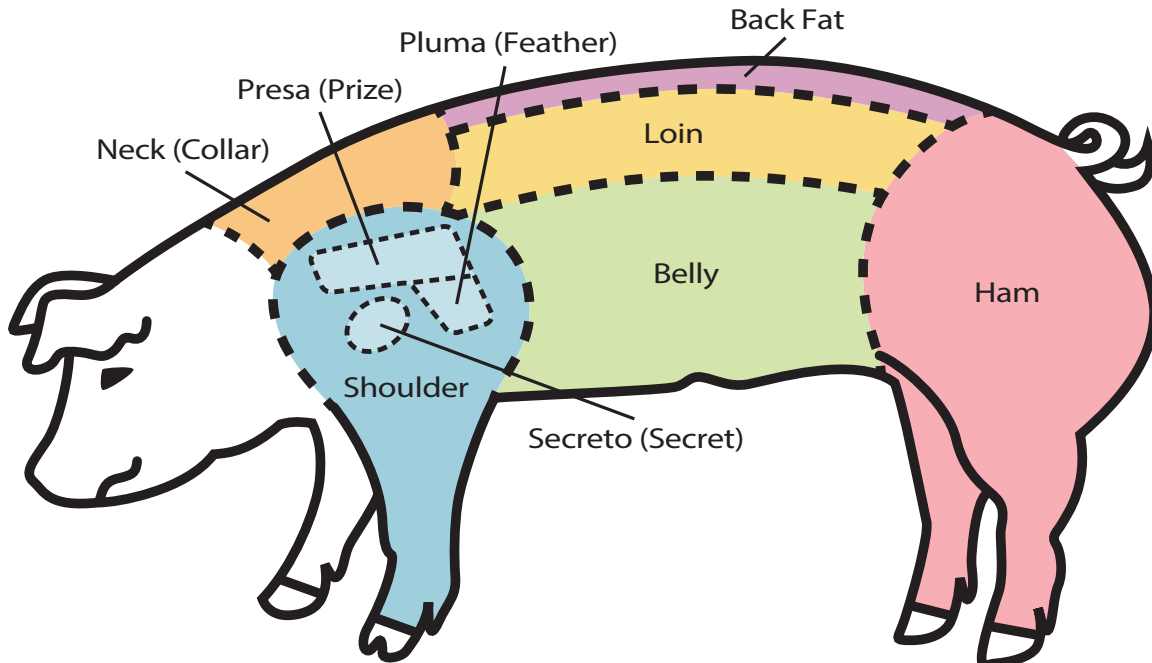
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CHARCUTERIE STYLE CUTS OF PORK USED IN THIS STUDY

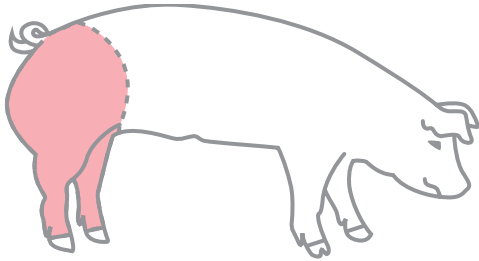


Heritage Hog Carcass Yields

Hereford Hog

CHARCUTERIE STYLE

Ham 30.35 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.

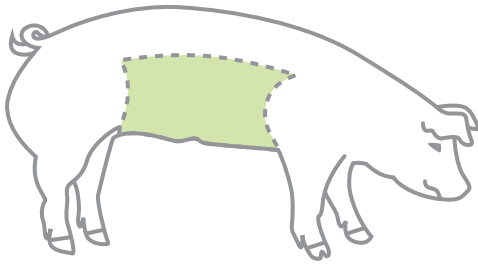


Heritage Hog Carcass Yields

Hereford Hog

CHARCUTERIE STYLE

Belly 15.74 pounds,
12% of the carcass



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

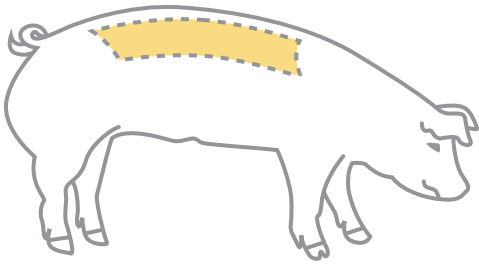


Heritage Hog Carcass Yields

Hereford Hog

CHARCUTERIE STYLE

Boneless Loin 7.64 pounds,
6% of the carcass



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

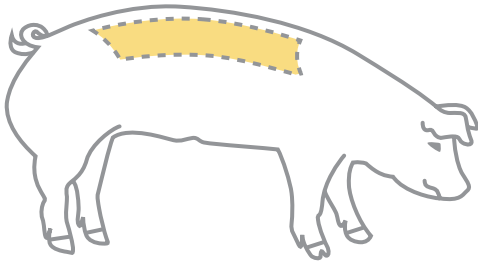


Heritage Hog Carcass Yields

Hereford Hog

CHARCUTERIE STYLE

Tenderloin 1.73 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.

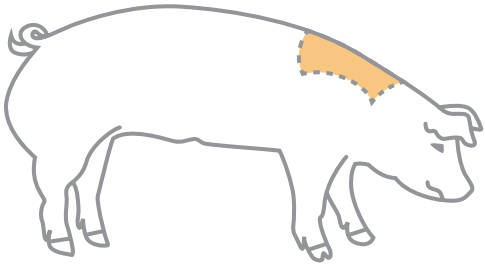


Heritage Hog Carcass Yields

Hereford Hog

CHARCUTERIE STYLE

Neck (collar) 5.43 pounds,
4% 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.

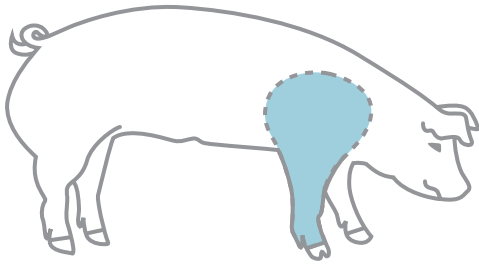


Heritage Hog Carcass Yields

Hereford Hog

CHARCUTERIE STYLE

Shoulder 22.10 pounds,
18% 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.

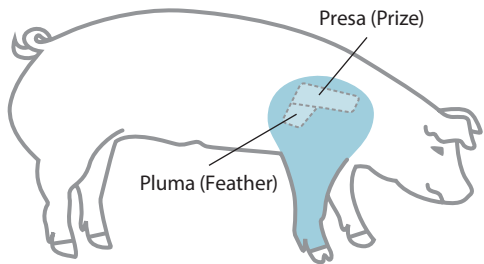


Heritage Hog Carcass Yields

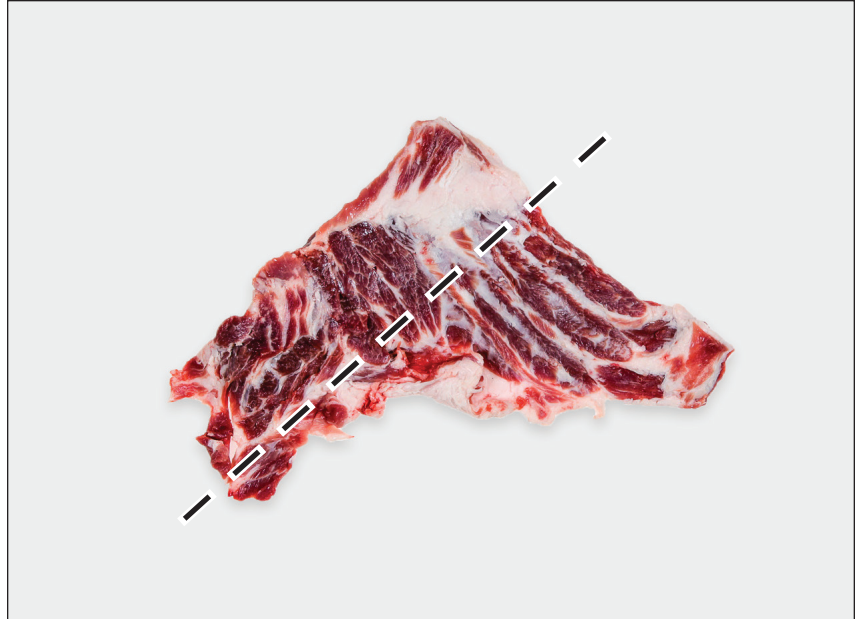
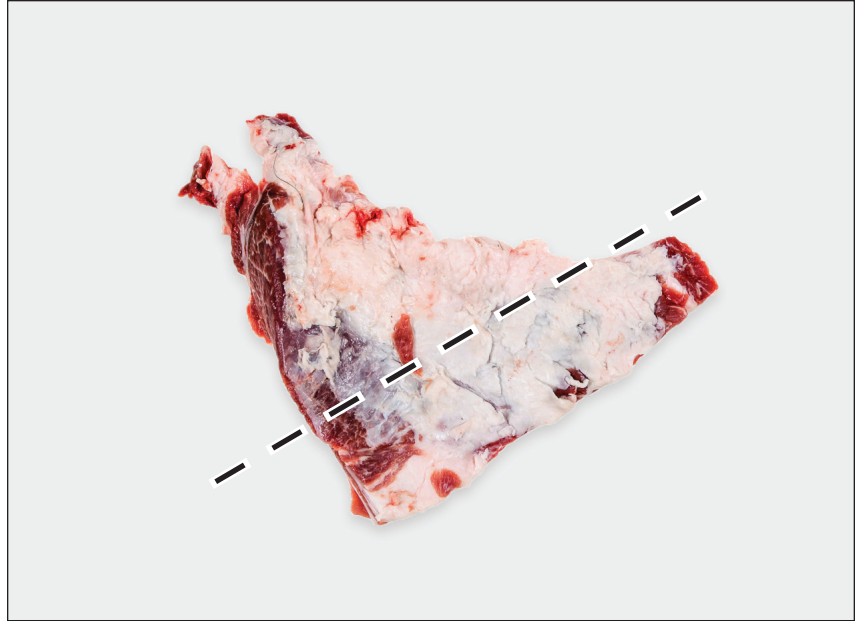
Hereford Hog

CHARCUTERIE STYLE

Presa (prize) and Pluma (feather)
2.52 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.

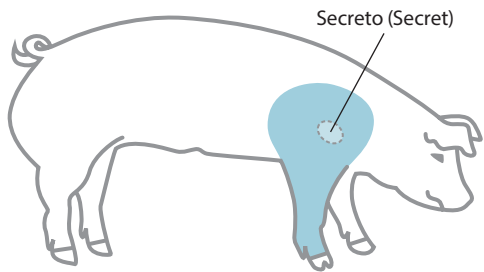


Heritage Hog Carcass Yields

Hereford Hog

CHARCUTERIE STYLE

Secreto (secret) 0.29 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

Hereford Hog

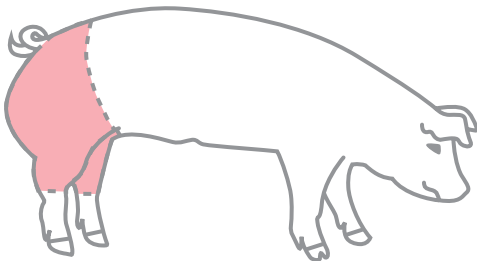
Summary of All Data

The saleable yield of a Hereford Hog, cut in the American style, is 75%. 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 42%. Cut for Charcuterie, the saleable yield is 69%.

COMPARING CUTS

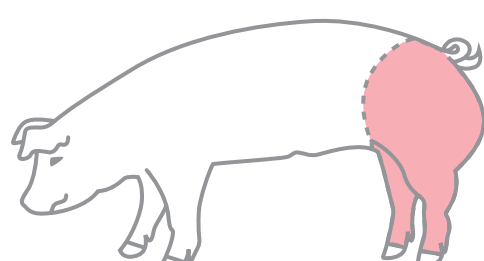
American Style Cuts

Ham 26.91 pounds,
21% of the carcass



Charcuterie Style Cuts

Ham 30.35 pounds,
24% of the carcass



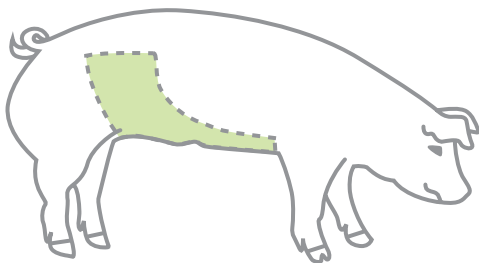
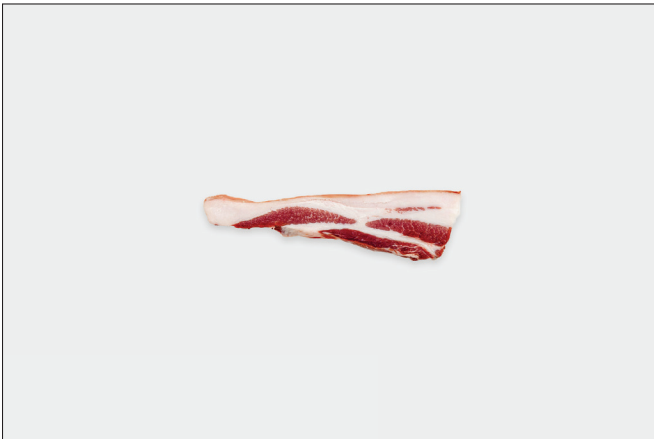
Heritage Hog Carcass Yields

Hereford Hog

COMPARING CUTS

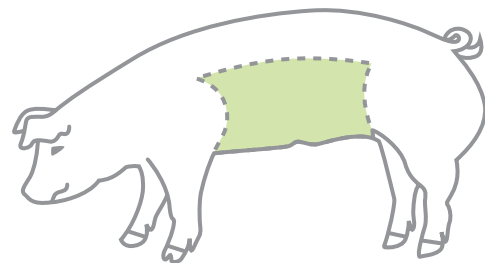
American Style Cuts

Side (Belly) 20.85 pounds,
17% of the carcass



Charcuterie Style Cuts

Belly 15.74 pounds
12% of the carcass



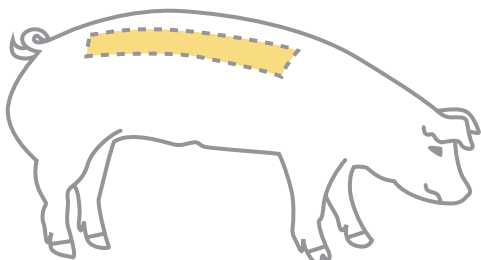
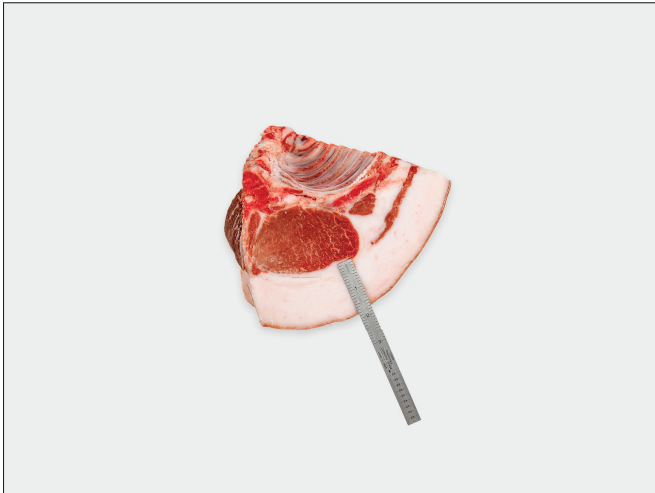
Heritage Hog Carcass Yields

Hereford Hog

COMPARING CUTS

American Style Cuts

Loin (bone in, skin on) 22.56 pounds,
18% of the carcass

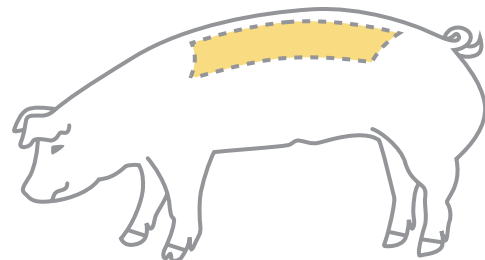


Charcuterie Style Cuts

Boneless Loin 7.64 pounds,
6% of the carcass



Tenderloin 1.73 pounds
1% of the carcass



Heritage Hog Carcass Yields

Hereford Hog

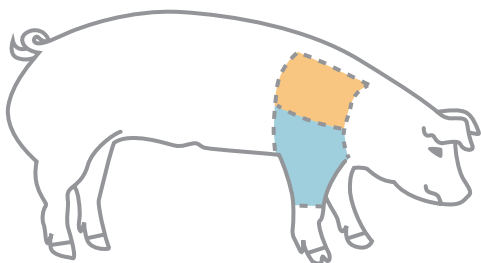
COMPARING CUTS

American Style Cuts

Boston Butt (skinless) 9.14 pounds,
7% of the carcass



Picnic 11.66 pounds,
9% of the carcass



Charcuterie Style Cuts

Neck (collar) 5.43 pounds,
4% of the carcass



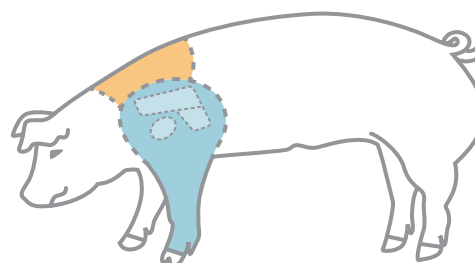
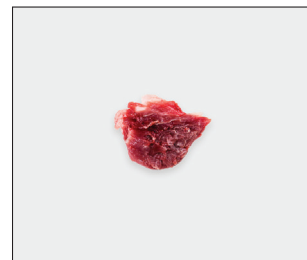
Shoulder 22.10 pounds,
18% of the carcass



Presa and Pluma
2.52 pounds,
2% of the carcass



Secreto 0.29
pounds, <1%
of the carcass



Heritage Hog Carcass Yields

By Bob Perry



Large Black Hog

Heritage Hog Carcass Yields

Large Black Hog

AMERICAN STYLE

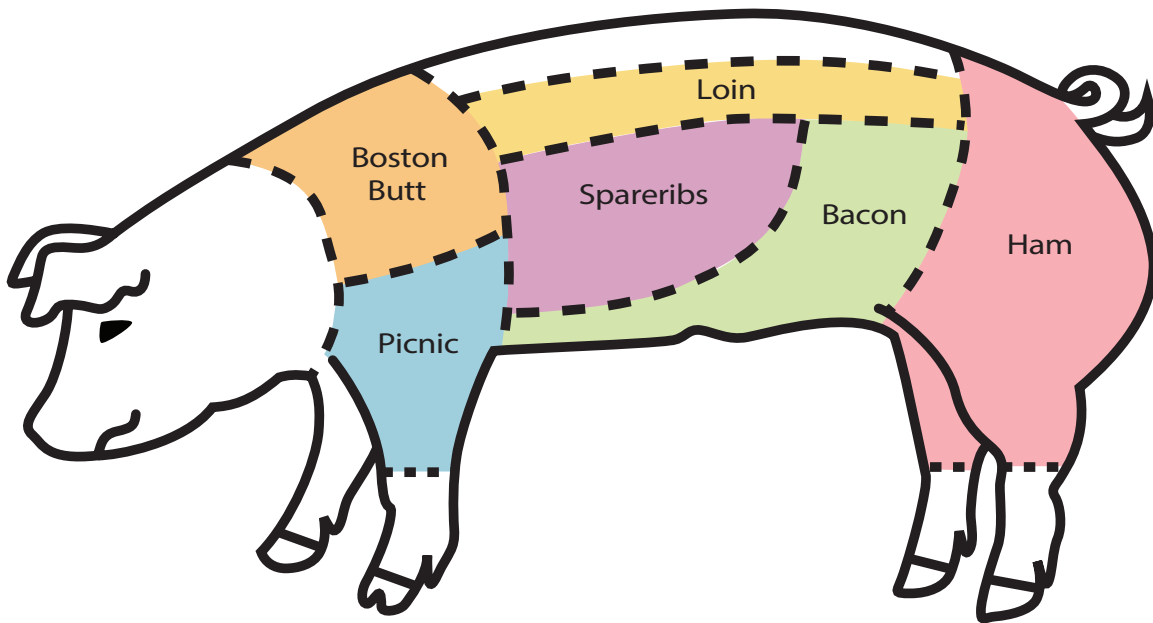
Large Black Hog Carcass Breakdown – American Style

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 229.43 pounds with 2.66 inches of fat at the 1st rib and 2.66 inches at the 10th rib. The LEA (loin eye area) was 4.23 square inches and overall the average yield of lean muscle using the industry standard formula was 32%.

AMERICAN STYLE CUTS OF PORK USED IN THIS STUDY



HUSBANDRY OF THE HOGS

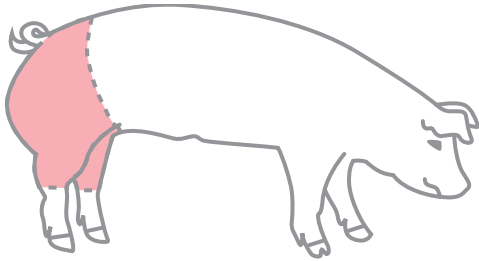
Seven piglets from each of the eight breeds in this study were transported to Berea College from various sources and grown out on pasture to market weight. The 1.5 acre pasture consisted primarily of fescue with some other grasses and broadleaf weeds present. Three hoop shelters with deep bedding and 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

Large Black Hog

AMERICAN STYLE

Ham 21.22 pounds,
18% of the carcass



Common Cuts

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

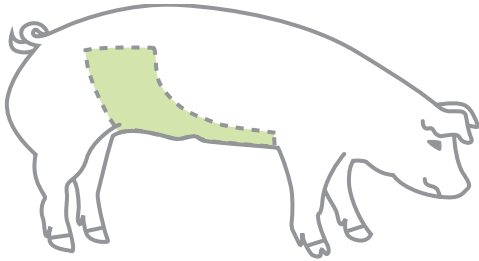


Heritage Hog Carcass Yields

Large Black Hog

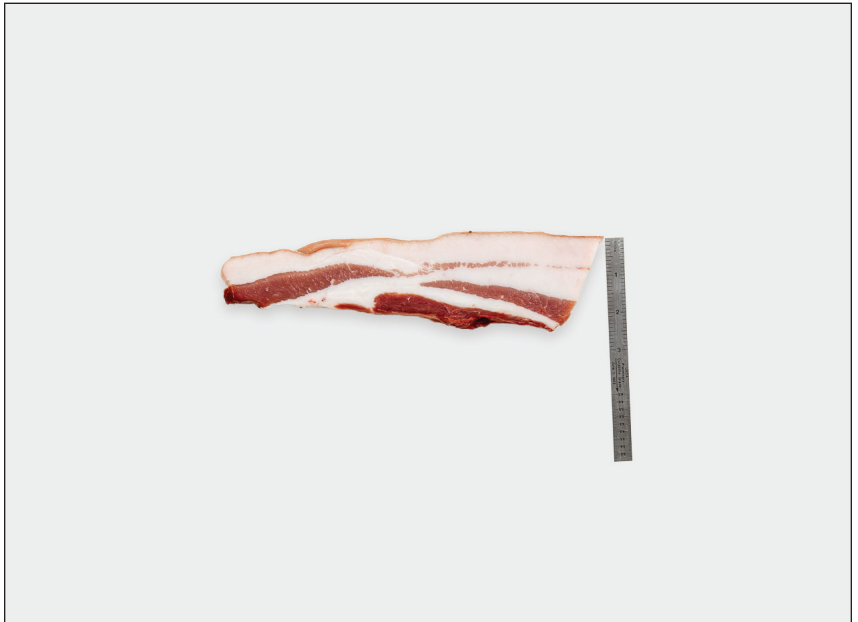
AMERICAN STYLE

Side (Belly) 18.90 pounds,
16% of the carcass



Common Cuts

- Wet or dry cured for bacon
- Raw for braising

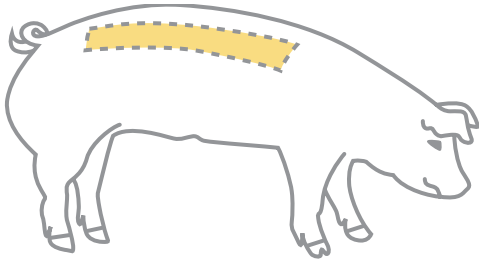


Heritage Hog Carcass Yields

Large Black Hog

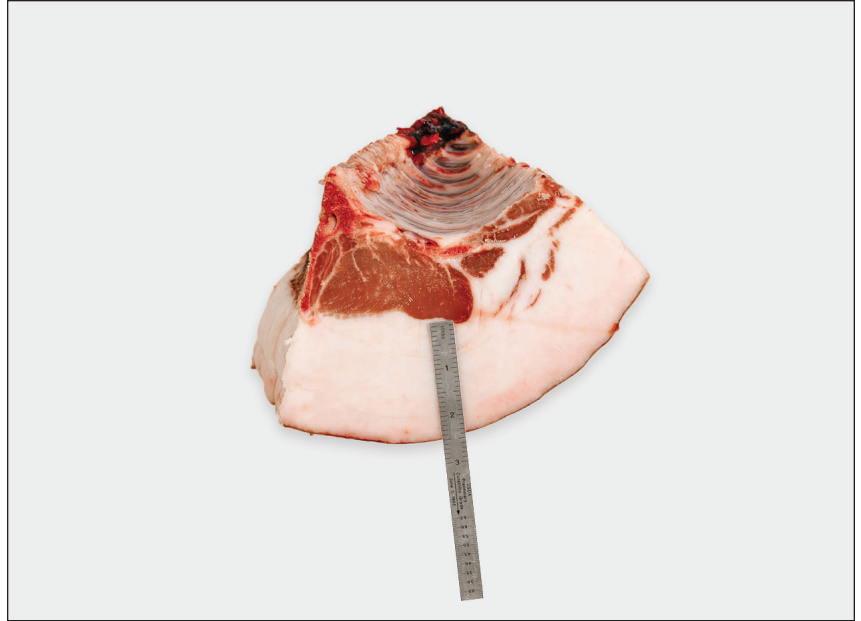
AMERICAN STYLE

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



Common Cuts

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



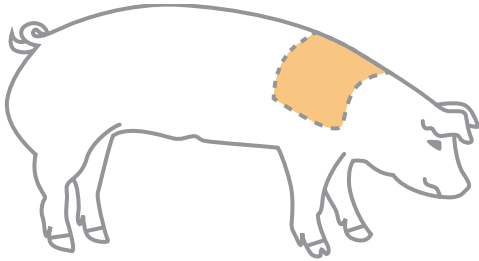
Heritage Hog Carcass Yields

Large Black Hog

AMERICAN STYLE

Shoulder Butt (skinless)

7.42 pounds, 6% of the carcass

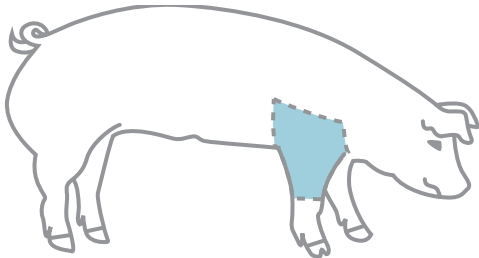


Common Cuts

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



Shoulder Picnic 9.50 pounds,
8% of the carcass



Common Cuts

- Whole for BBQ or roasting
- Boned for sausage

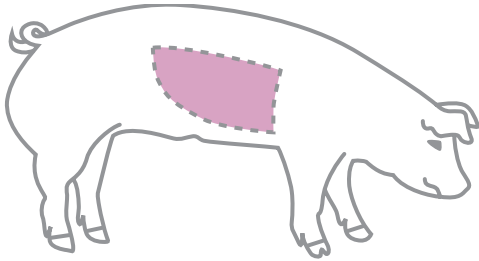


Heritage Hog Carcass Yields

Large Black Hog

AMERICAN STYLE

Spareribs 2.76 pounds,
2% of the carcass



Common Cuts

- Whole or St. Louis cut



Heritage Hog Carcass Yields

Large Black Hog

CHARCUTERIE STYLE

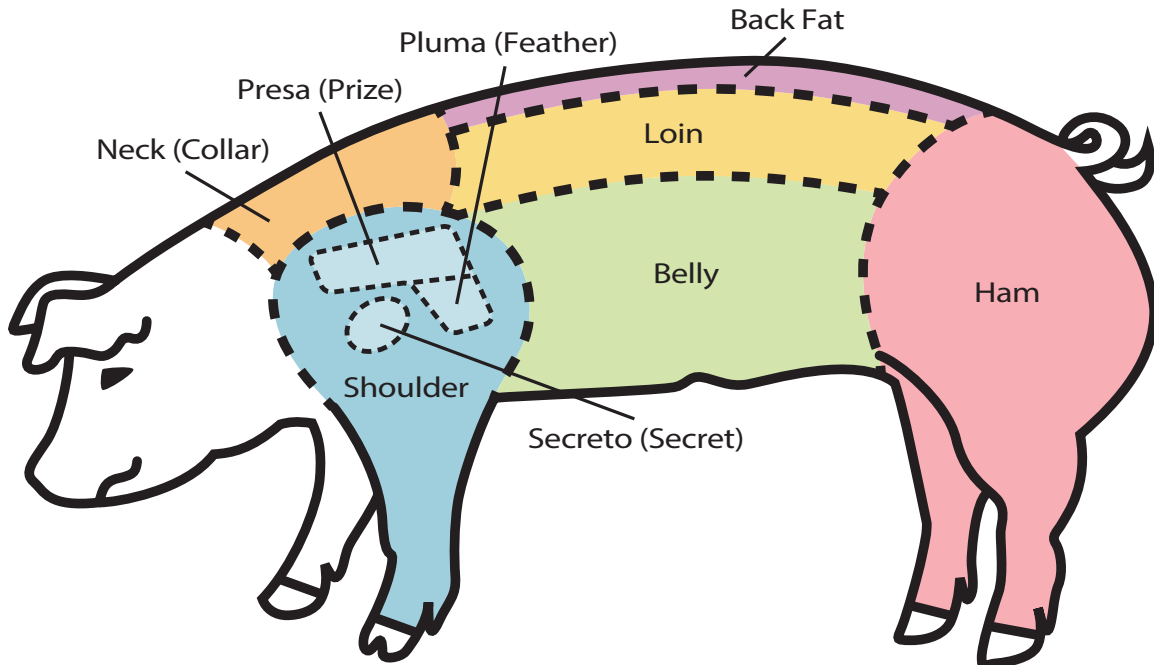
Large Black Hog Carcass Breakdown – Charcuterie Style

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 229.43 pounds with 2.66 inches of fat at the 1st rib and 2.66 inches at the 10th rib. The LEA (loin eye area) was 4.23 square inches and overall the average yield of lean muscle using the industry standard formula was 32%.

CHARCUTERIE STYLE CUTS OF PORK USED IN THIS STUDY

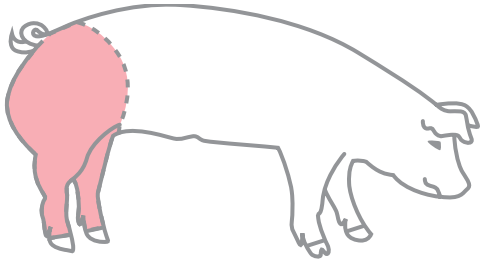


Heritage Hog Carcass Yields

Large Black Hog

CHARCUTERIE STYLE

Ham 23.95 pounds
21% 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.

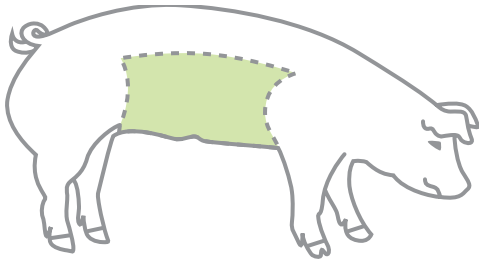


Heritage Hog Carcass Yields

Large Black Hog

CHARCUTERIE STYLE

Belly 17.07 pounds,
15% of the carcass



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

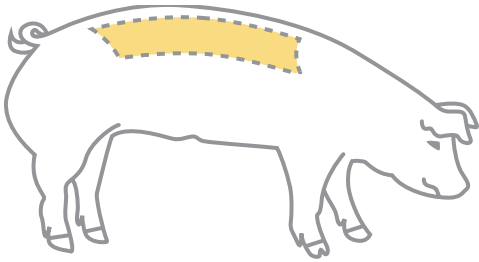


Heritage Hog Carcass Yields

Large Black Hog

CHARCUTERIE STYLE

Boneless Loin 6.64 pounds,
6% of the carcass



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

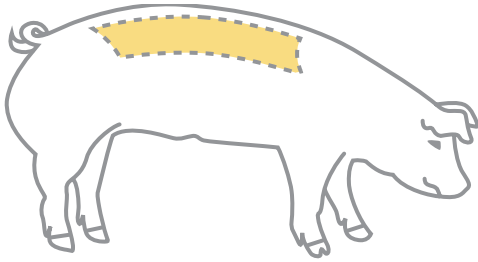


Heritage Hog Carcass Yields

Large Black Hog

CHARCUTERIE STYLE

Tenderloin 1.58 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.

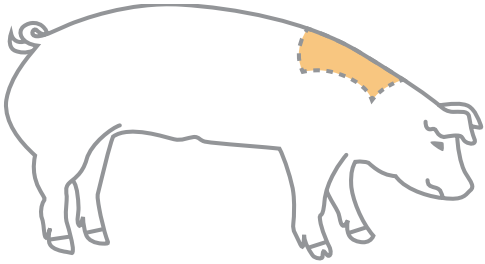


Heritage Hog Carcass Yields

Large Black Hog

CHARCUTERIE STYLE

Neck (collar) 4.64 pounds,
4% 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.

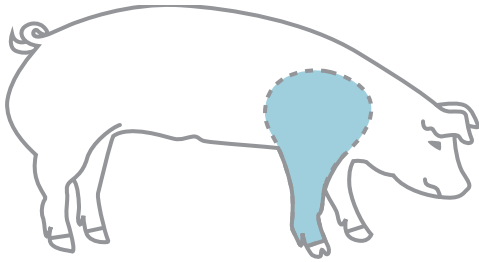


Heritage Hog Carcass Yields

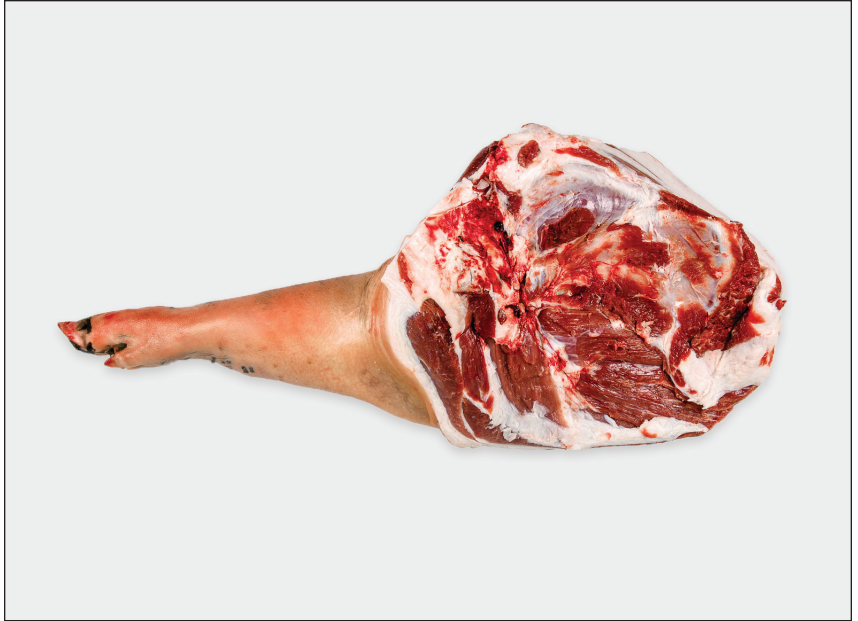
Large Black Hog

CHARCUTERIE STYLE

Shoulder 18.49 pounds,
16% 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.

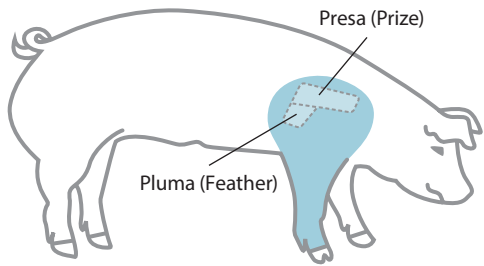


Heritage Hog Carcass Yields

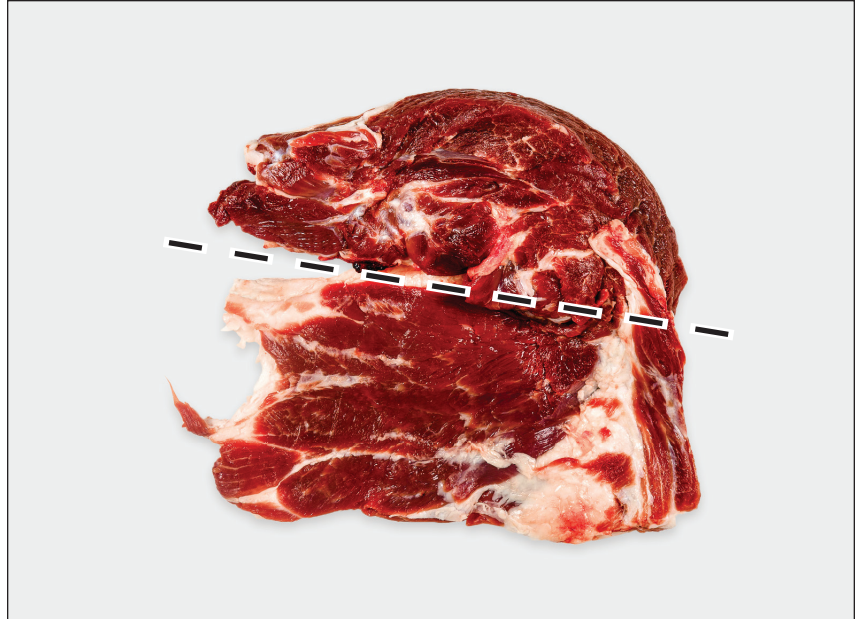
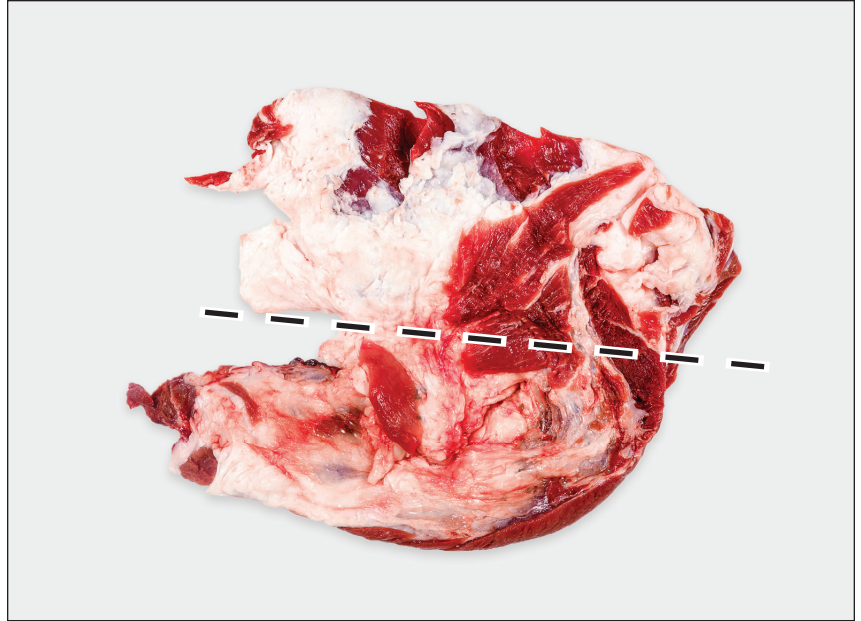
Large Black Hog

CHARCUTERIE STYLE

Presa (prize) and Pluma (feather)
1.56 pounds, 1% 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.

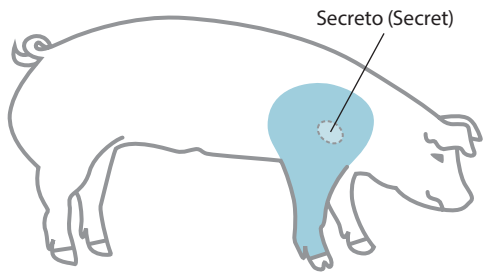


Heritage Hog Carcass Yields

Large Black Hog

CHARCUTERIE STYLE

Secreto (secret) 0.21 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

Large Black Hog

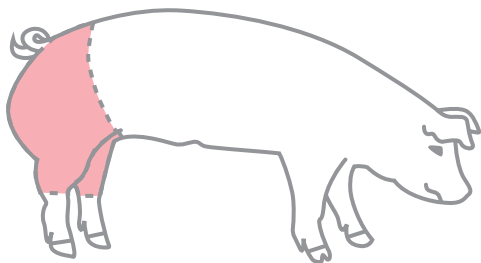
Summary of All Data

The saleable yield of a Large Black Hog, cut in the American style, is 69%. 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 32%. Cut for Charcuterie, the saleable yield is 66%.

COMPARING CUTS

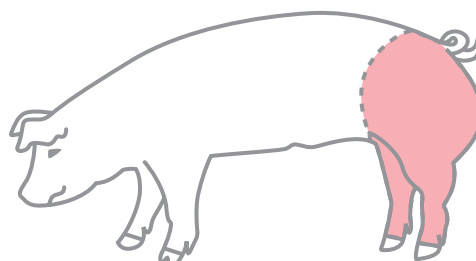
American Style Cuts

Ham 21.22 pounds,
18% of the carcass



Charcuterie Style Cuts

Ham 23.95 pounds,
21% of the carcass



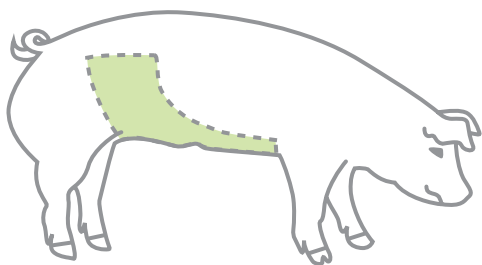
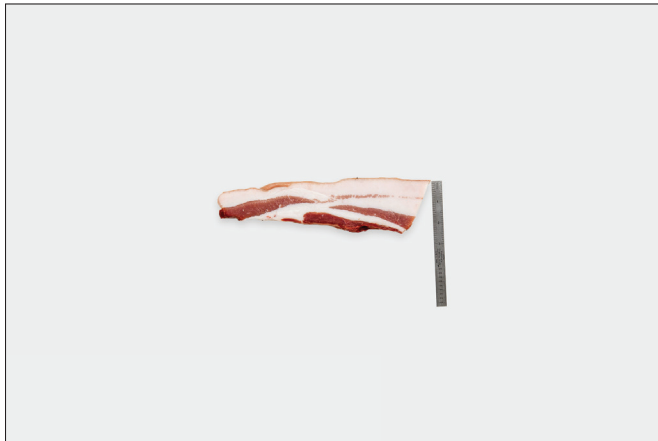
Heritage Hog Carcass Yields

Large Black Hog

COMPARING CUTS

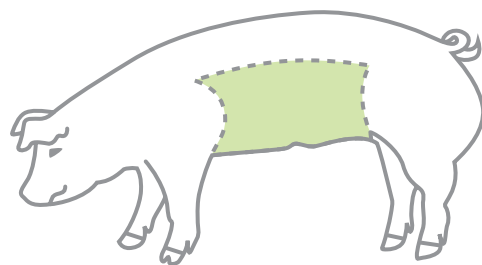
American Style Cuts

Side (Belly) 18.90 pounds,
16% of the carcass



Charcuterie Style Cuts

Belly 17.07 pounds
15% of the carcass



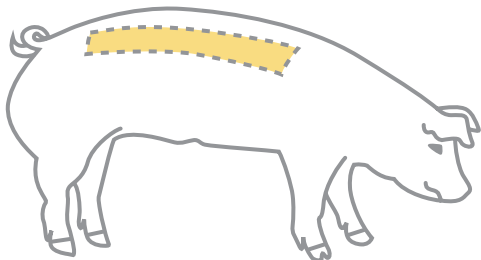
Heritage Hog Carcass Yields

Large Black Hog

COMPARING CUTS

American Style Cuts

Loin (bone in, skin on) 19.86 pounds,
17% of the carcass

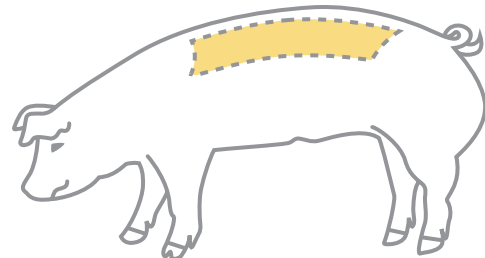


Charcuterie Style Cuts

Boneless Loin 6.64 pounds,
6% of the carcass



Tenderloin 1.58 pounds
1% of the carcass



Heritage Hog Carcass Yields

Large Black Hog

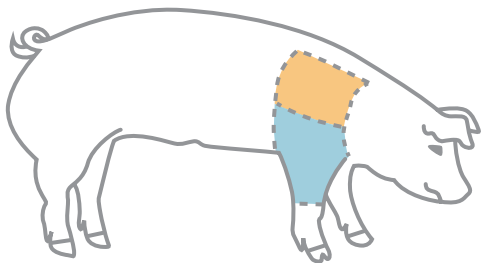
COMPARING CUTS

American Style Cuts

Boston Butt (skinless) 7.42 pounds,
6% of the carcass



Picnic 9.50 pounds,
8% of the carcass

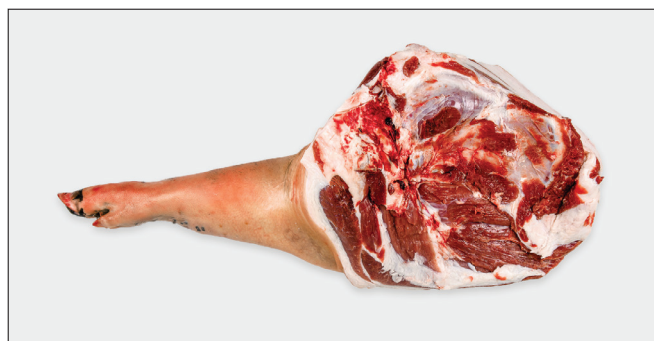


Charcuterie Style Cuts

Neck (collar) 4.64 pounds,
4% of the carcass



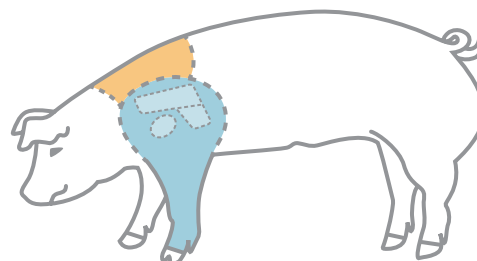
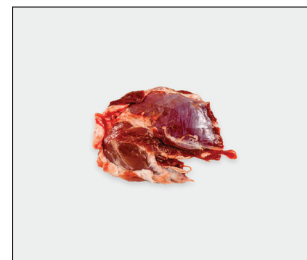
Shoulder 18.49 pounds,
16% of the carcass



Presa and Pluma
1.56 pounds,
1% of the carcass



Secreto 0.21
pounds, <1%
of the carcass



Heritage Hog Carcass Yields

By Bob Perry



Mulefoot Hog

Heritage Hog Carcass Yields

Mulefoot Hog

AMERICAN STYLE

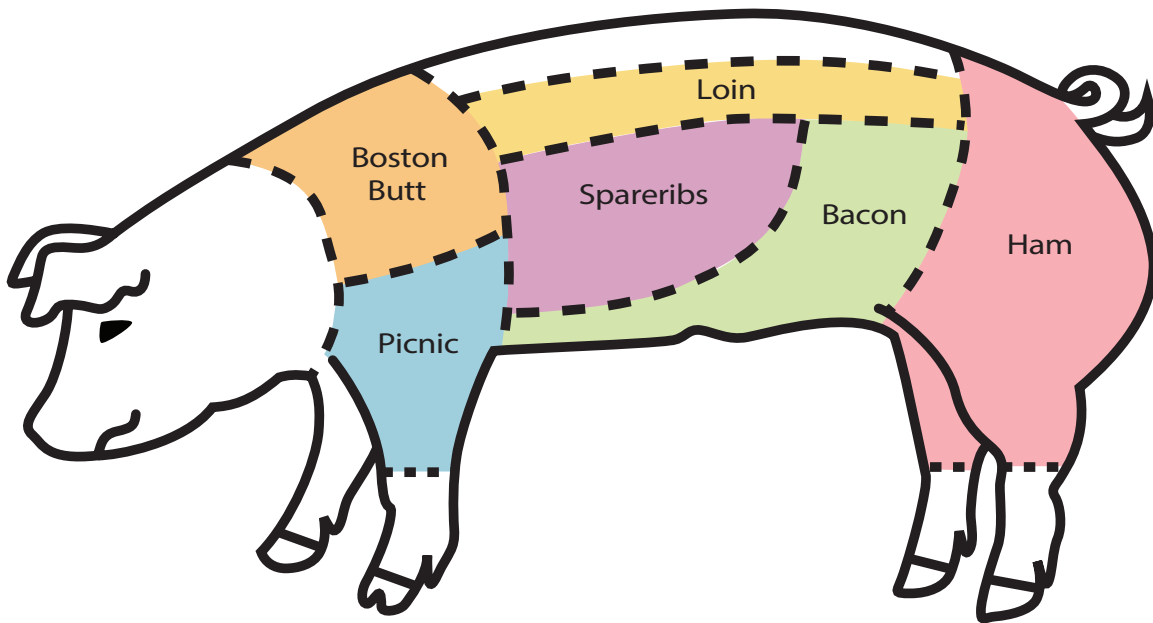
Mulefoot Hog Carcass Breakdown – American Style

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 208.75 pounds with 2.55 inches of fat at the 1st rib and 2.18 inches at the 10th rib. The LEA (loin eye area) was 4.18 square inches and overall the average yield of lean muscle using the industry standard formula was 36%.

AMERICAN STYLE CUTS OF PORK USED IN THIS STUDY



HUSBANDRY OF THE HOGS

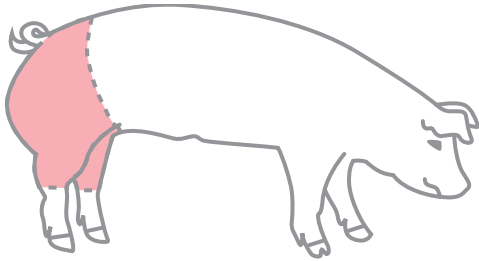
Seven piglets from each of the eight breeds in this study were transported to Berea College from various sources and grown out on pasture to market weight. The 1.5 acre pasture consisted primarily of fescue with some other grasses and broadleaf weeds present. Three hoop shelters with deep bedding and 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

Mulefoot Hog

AMERICAN STYLE

Ham 20.05 pounds,
19% of the carcass



Common Cuts

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

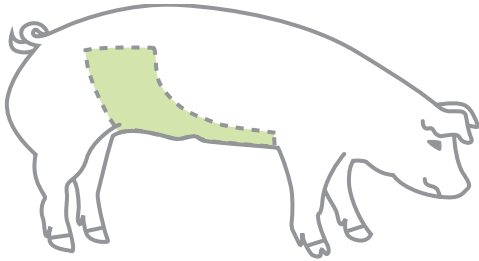


Heritage Hog Carcass Yields

Mulefoot Hog

AMERICAN STYLE

Side (Belly) 17.77 pounds,
17% of the carcass



Common Cuts

- Wet or dry cured for bacon
- Raw for braising

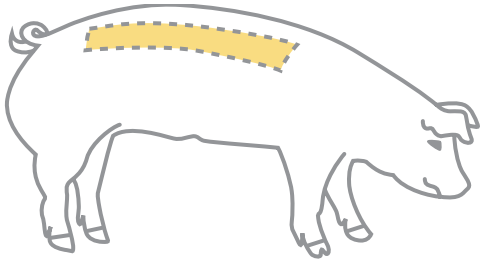


Heritage Hog Carcass Yields

Mulefoot Hog

AMERICAN STYLE

Loin (bone in, skin on)
13.02 pounds, 12% of the carcass



Common Cuts

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

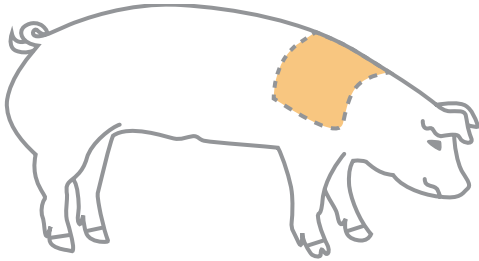


Heritage Hog Carcass Yields

Mulefoot Hog

AMERICAN STYLE

Shoulder Butt (skinless)
6.63 pounds, 6% of the carcass

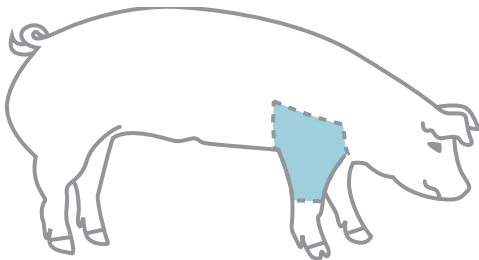


Common Cuts

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



Shoulder Picnic 8.71 pounds,
8% of the carcass



Common Cuts

- Whole for BBQ or roasting
- Boned for sausage

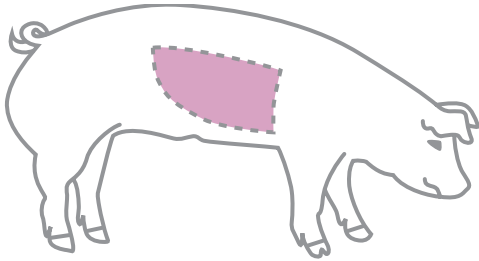


Heritage Hog Carcass Yields

Mulefoot Hog

AMERICAN STYLE

Spareribs 3.59 pounds,
3% of the carcass



Common Cuts

- Whole or St. Louis cut



Heritage Hog Carcass Yields

Mulefoot Hog

CHARCUTERIE STYLE

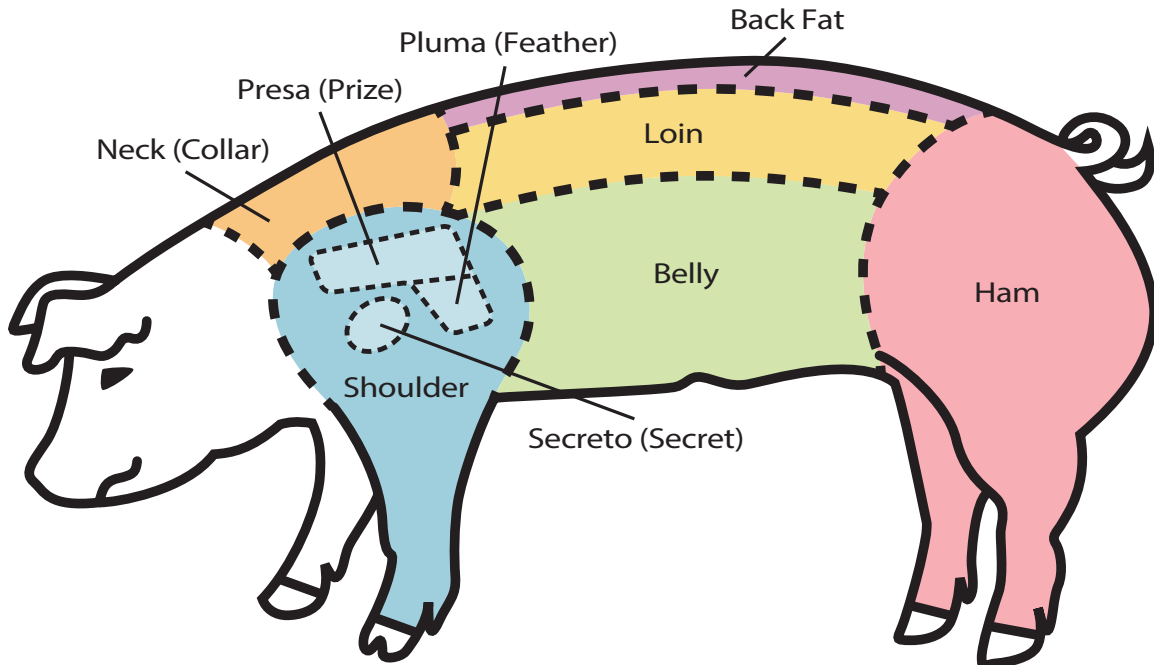
Mulefoot Hog Carcass Breakdown – Charcuterie Style

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Summary of the data

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CHARCUTERIE STYLE CUTS OF PORK USED IN THIS STUDY

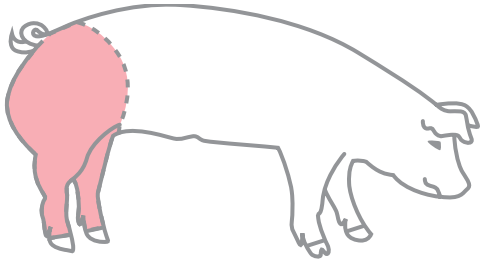


Heritage Hog Carcass Yields

Mulefoot Hog

CHARCUTERIE STYLE

Ham 22.12 pounds
21% 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.

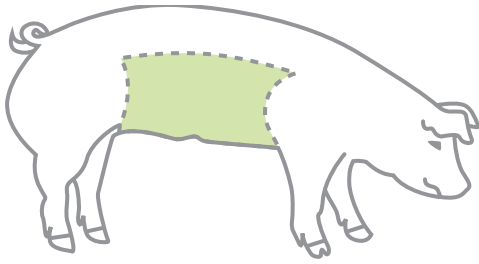


Heritage Hog Carcass Yields

Mulefoot Hog

CHARCUTERIE STYLE

Belly 14.03 pounds,
13% of the carcass



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

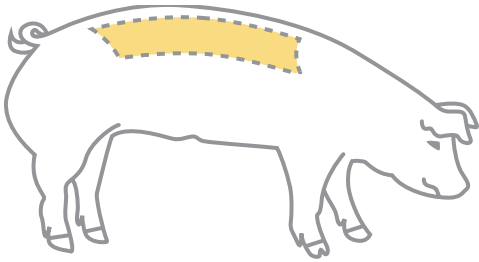


Heritage Hog Carcass Yields

Mulefoot Hog

CHARCUTERIE STYLE

Boneless Loin 5.41 pounds,
5% of the carcass



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

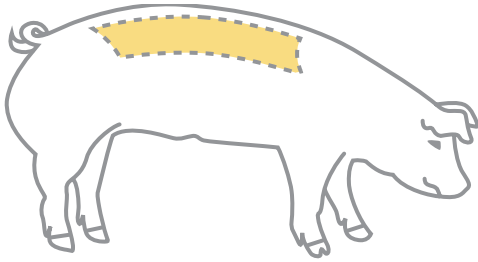


Heritage Hog Carcass Yields

Mulefoot Hog

CHARCUTERIE STYLE

Tenderloin 1.20 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.

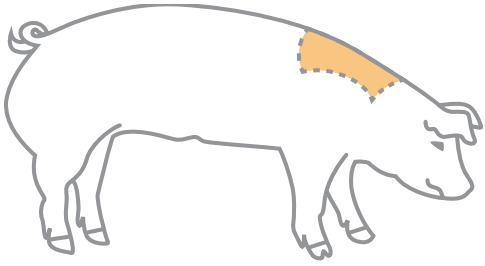


Heritage Hog Carcass Yields

Mulefoot Hog

CHARCUTERIE STYLE

Neck (collar) 3.79 pounds,
4% 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.

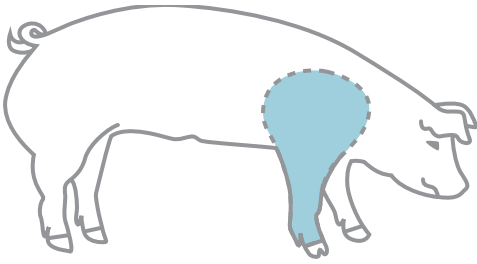


Heritage Hog Carcass Yields

Mulefoot Hog

CHARCUTERIE STYLE

Shoulder 17.70 pounds,
17% 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.

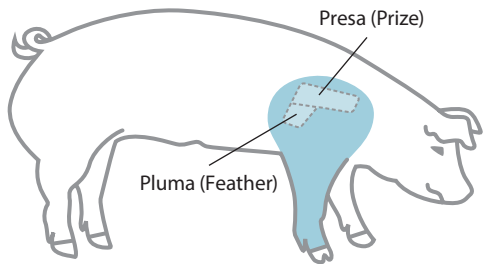


Heritage Hog Carcass Yields

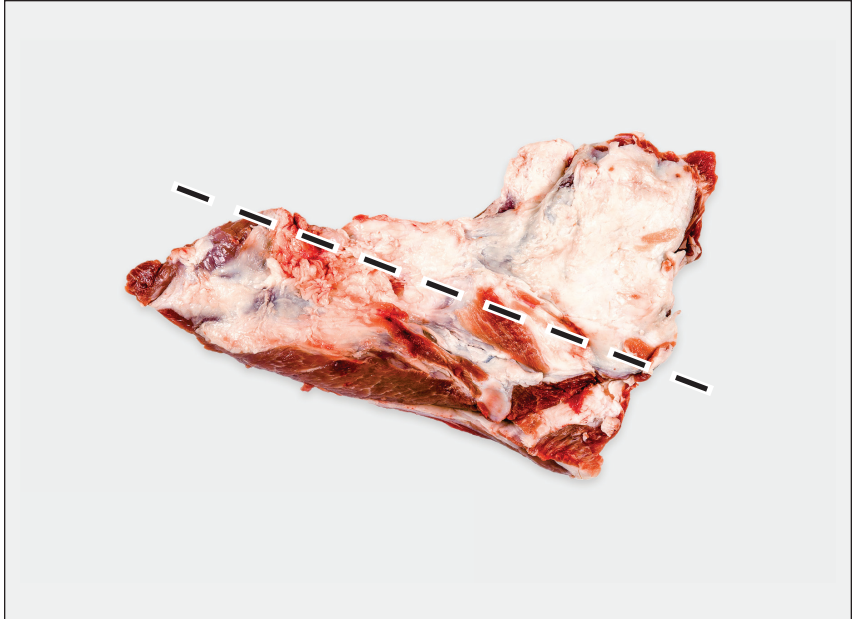
Mulefoot Hog

CHARCUTERIE STYLE

Presa (prize) and Pluma (feather)
1.53 pounds, 1% 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.

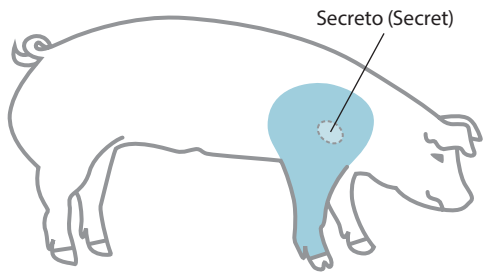


Heritage Hog Carcass Yields

Mulefoot 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

Mulefoot Hog

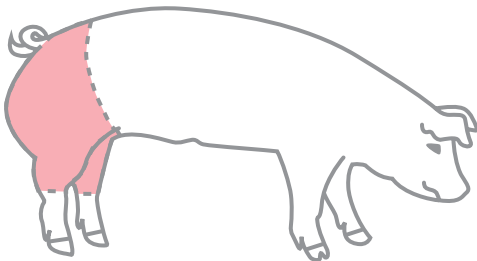
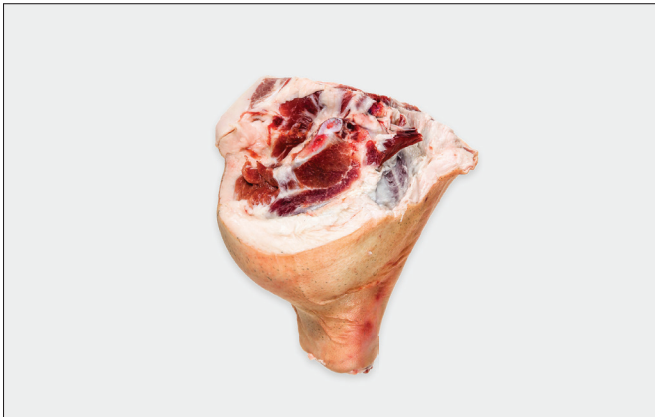
Summary of All Data

The saleable yield of a Mulefoot Hog, cut in the American style, is 67%. 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 36%. Cut for Charcuterie, the saleable yield is 66%.

COMPARING CUTS

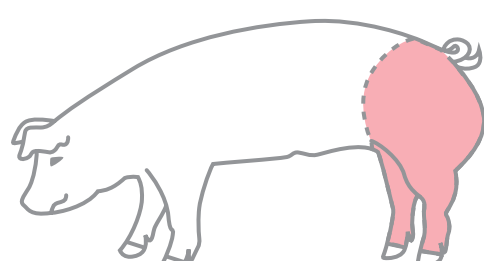
American Style Cuts

Ham 20.05 pounds,
19% of the carcass



Charcuterie Style Cuts

Ham 22.12 pounds,
21% of the carcass



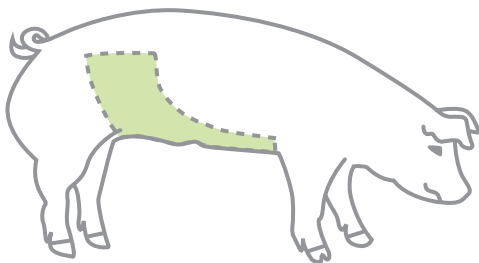
Heritage Hog Carcass Yields

Mulefoot Hog

COMPARING CUTS

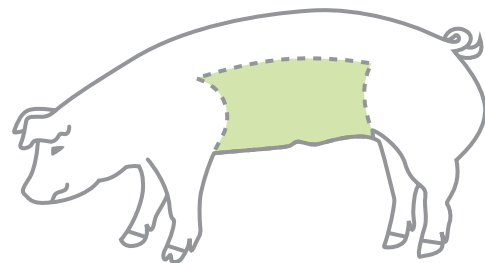
American Style Cuts

Side (Belly) 17.77 pounds,
17% of the carcass



Charcuterie Style Cuts

Belly 14.03 pounds
13% of the carcass



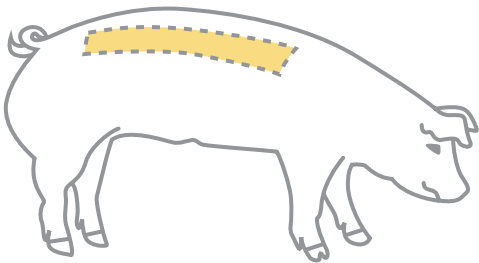
Heritage Hog Carcass Yields

Mulefoot Hog

COMPARING CUTS

American Style Cuts

Loin (bone in, skin on) 13.02 pounds,
12% of the carcass

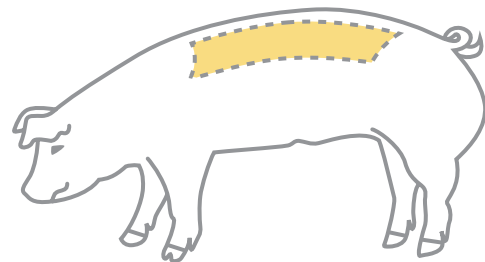


Charcuterie Style Cuts

Boneless Loin 5.41 pounds,
5% of the carcass



Tenderloin 1.20 pounds
1% of the carcass



Heritage Hog Carcass Yields

Mulefoot Hog

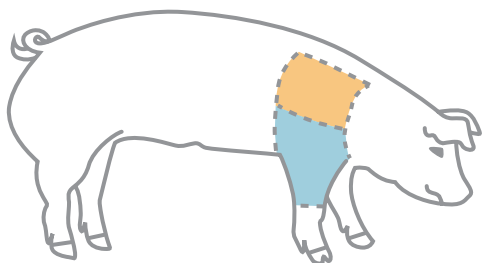
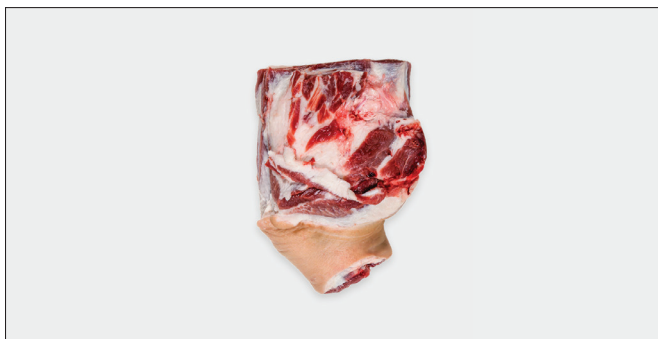
COMPARING CUTS

American Style Cuts

Boston Butt (skinless) 6.63 pounds,
6% of the carcass



Picnic 8.71 pounds,
8% of the carcass



Charcuterie Style Cuts

Neck (collar) 3.79 pounds,
4% of the carcass



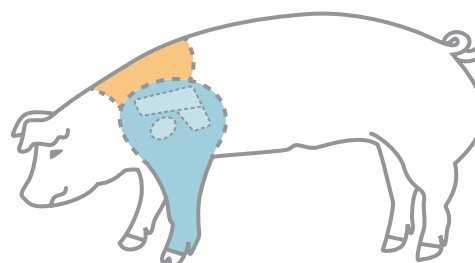
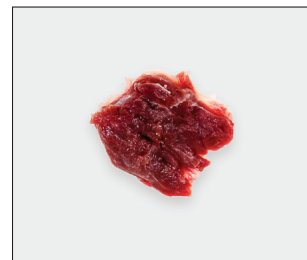
Shoulder 17.70 pounds,
17% of the carcass



Preso and Pluma
1.53 pounds,
1% of the carcass

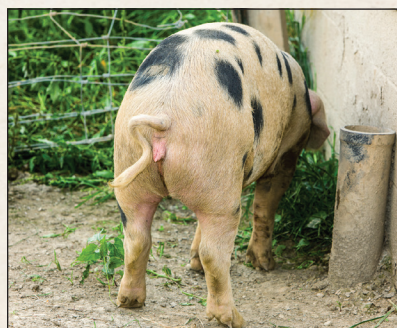


Secreto 0.20
pounds, <1%
of the carcass



Heritage Hog Carcass Yields

By Bob Perry



Gloucestershire Old Spots Hog

Heritage Hog Carcass Yields

Gloucestershire Old Spots Hog

AMERICAN STYLE

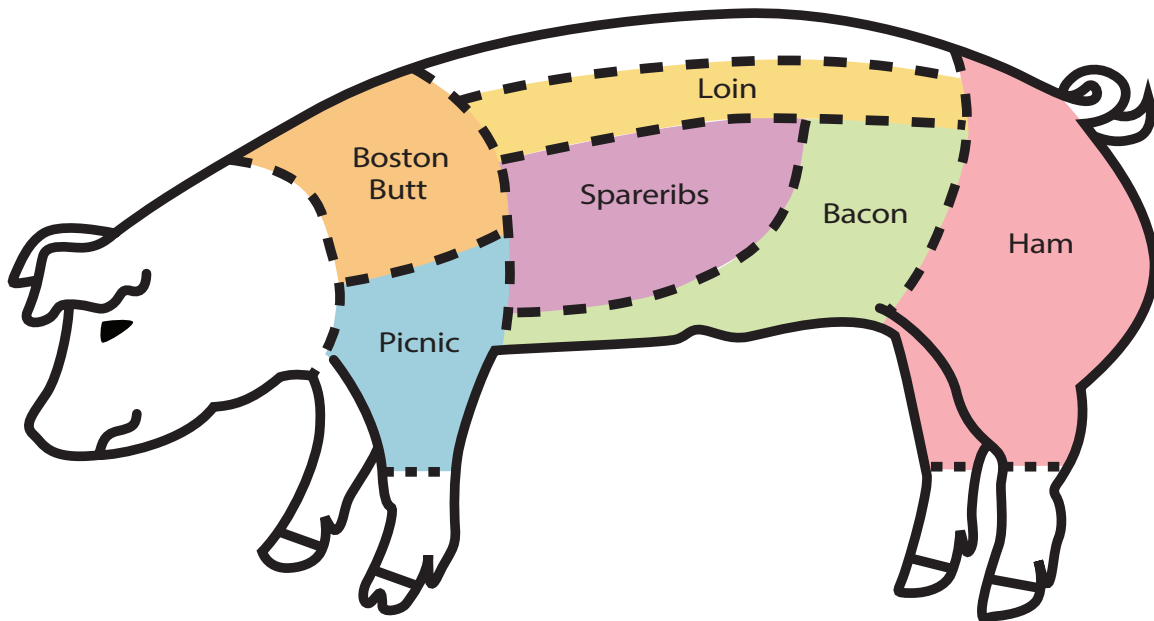
Gloucestershire Old Spots Hog Carcass Breakdown – American Style

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

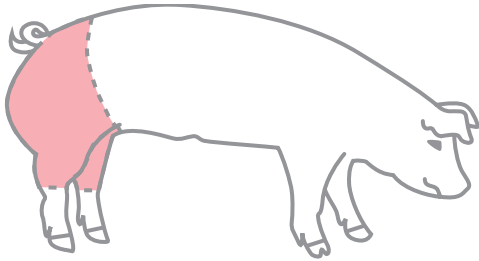
Seven piglets from each of the eight breeds in this study were transported to Berea College from various sources and grown out on pasture to market weight. The 1.5 acre pasture consisted primarily of fescue with some other grasses and broadleaf weeds present. Three hoop shelters with deep bedding and 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

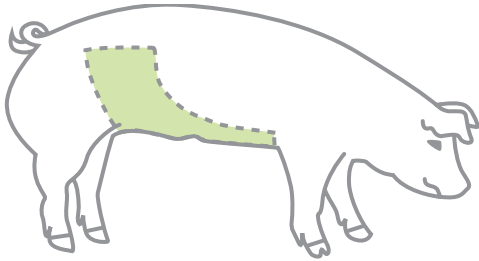


Heritage Hog Carcass Yields

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

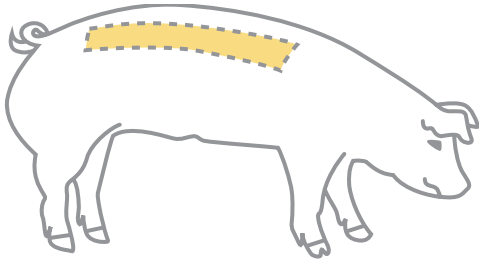


Heritage Hog Carcass Yields

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

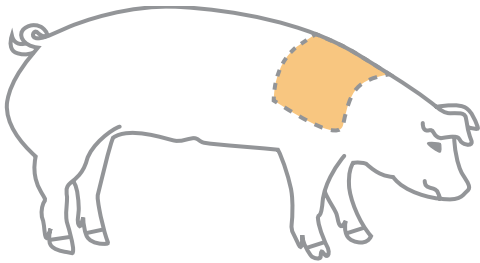


Heritage Hog Carcass Yields

Gloucestershire Old Spots Hog

AMERICAN STYLE

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

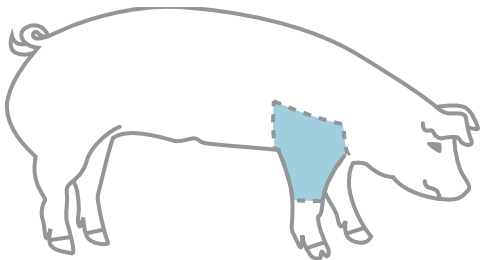


Common Cuts

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

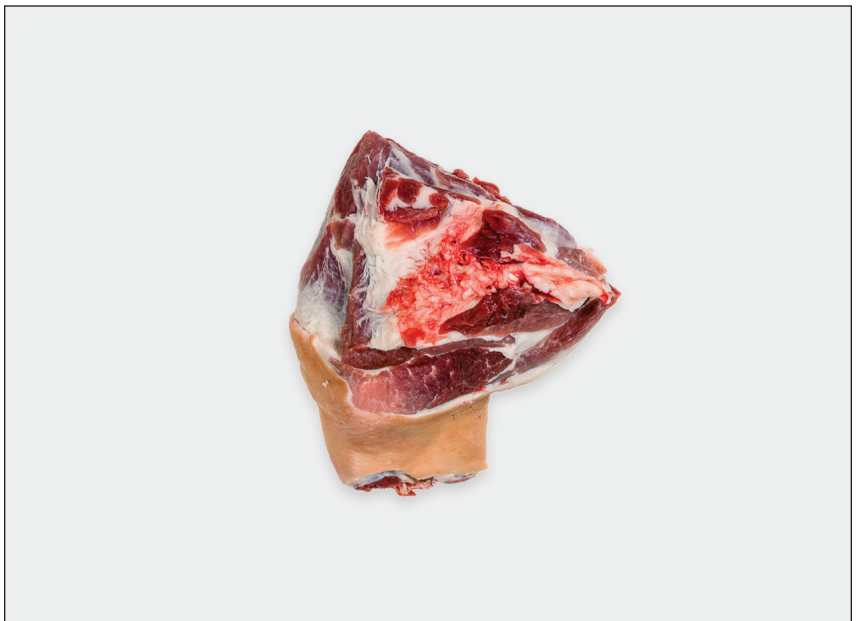


Shoulder Picnic 6.68 pounds,
9% of the carcass



Common Cuts

- Whole for BBQ or roasting
- Boned for sausage

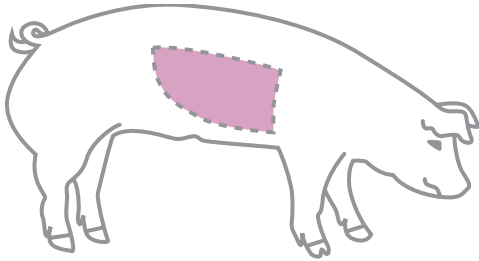


Heritage Hog Carcass Yields

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

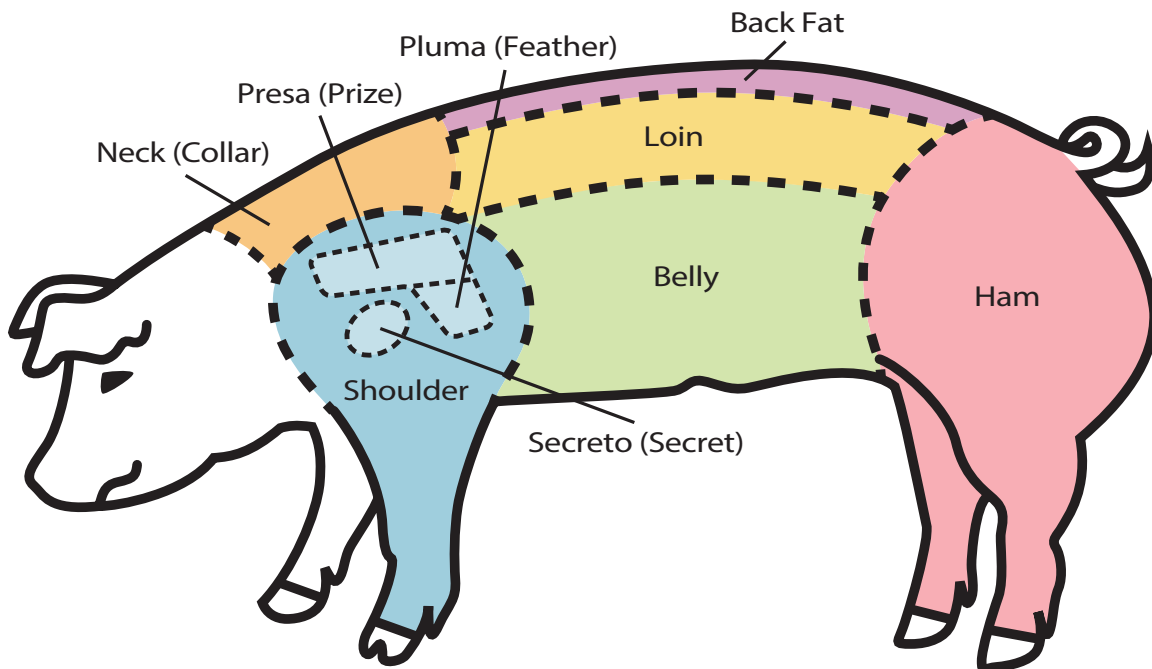
Gloucestershire Old Spots Hog Carcass Breakdown – Charcuterie Style

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

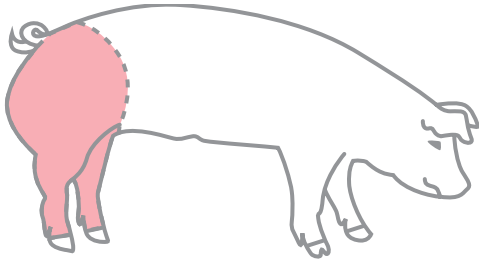


Heritage Hog Carcass Yields

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.

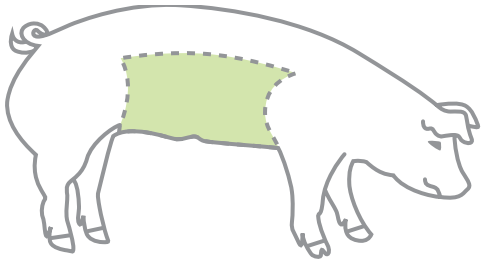


Heritage Hog Carcass Yields

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.

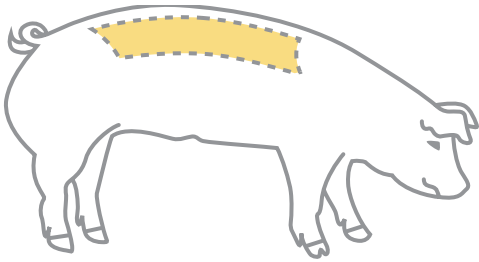


Heritage Hog Carcass Yields

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.

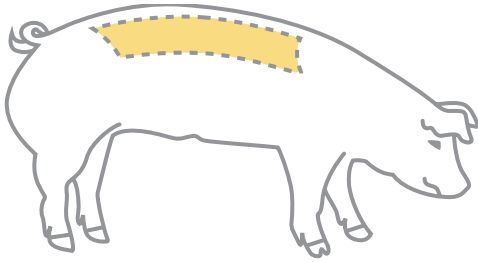


Heritage Hog Carcass Yields

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.

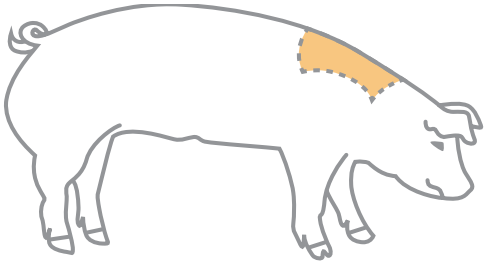


Heritage Hog Carcass Yields

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.

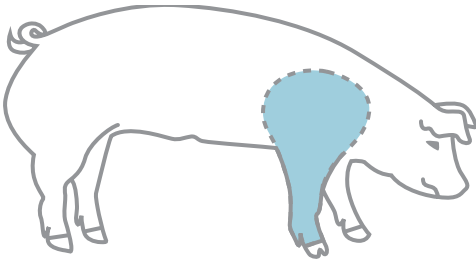


Heritage Hog Carcass Yields

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.

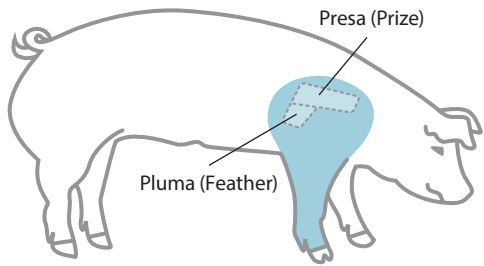


Heritage Hog Carcass Yields

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.

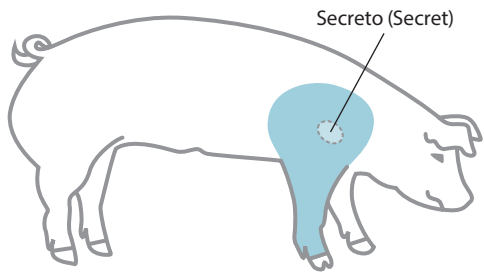


Heritage Hog Carcass Yields

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

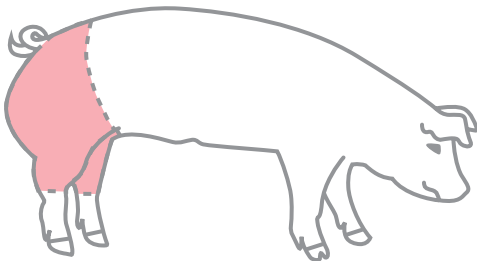
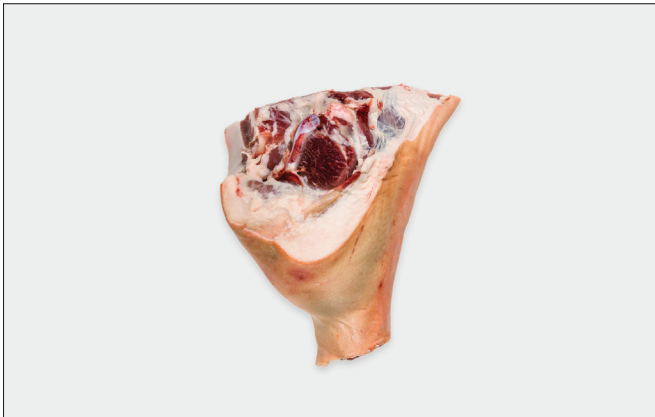
Summary of All Data

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

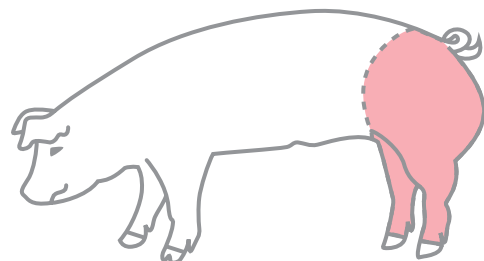
American Style Cuts

Ham 16.10 pounds,
21% of the carcass



Charcuterie Style Cuts

Ham 18.73 pounds,
24% of the carcass



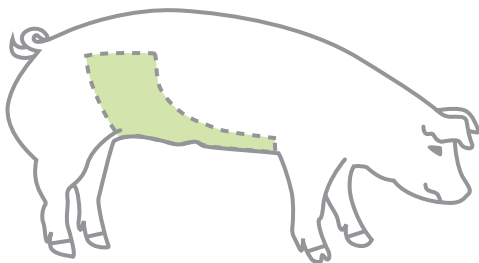
Heritage Hog Carcass Yields

Gloucestershire Old Spots Hog

COMPARING CUTS

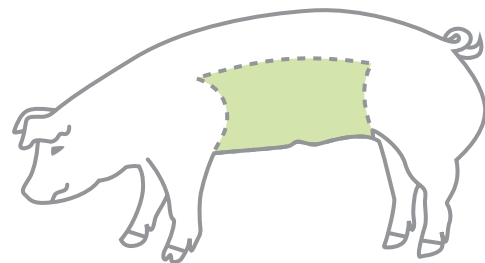
American Style Cuts

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



Charcuterie Style Cuts

Belly 9.48 pounds
12% of the carcass



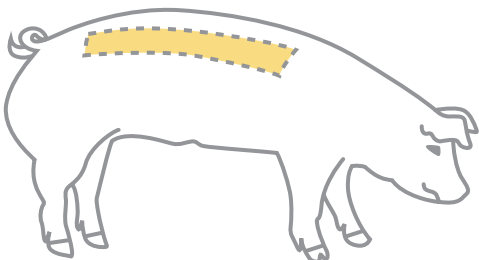
Heritage Hog Carcass Yields

Gloucestershire Old Spots Hog

COMPARING CUTS

American Style Cuts

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

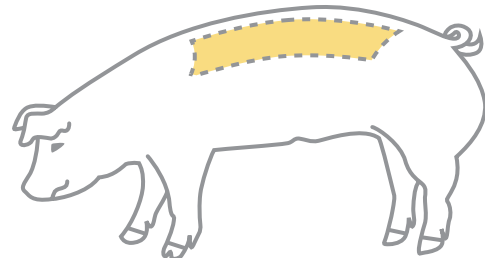


Charcuterie Style Cuts

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

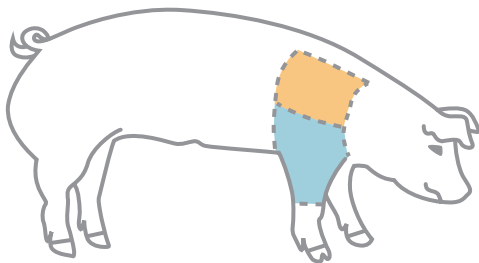
COMPARING CUTS

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



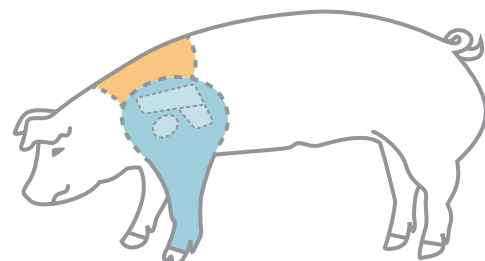
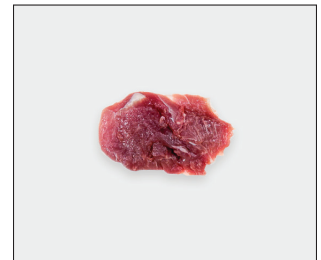
Shoulder 14.56 pounds,
19% of the carcass



Presa and Pluma
1.24 pounds,
2% of the carcass



Secreto 0.20
pounds, <1%
of the carcass



Heritage Hog Carcass Yields

By Bob Perry



Ossabaw Hog

Heritage Hog Carcass Yields

Ossabaw Hog

AMERICAN STYLE

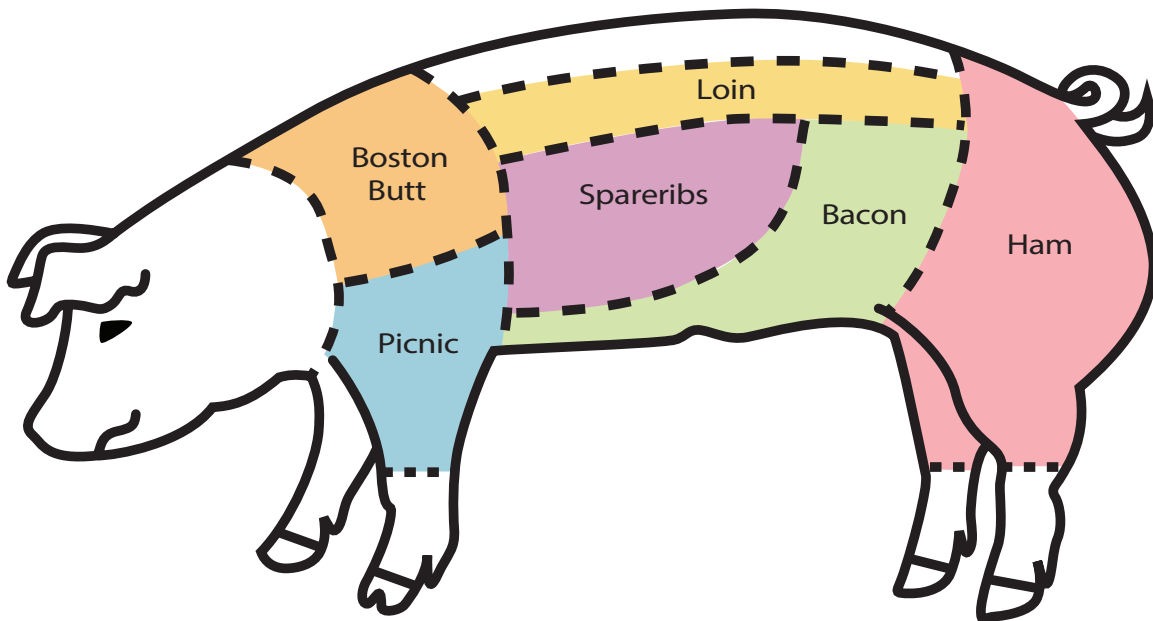
Ossabaw Hog Carcass Breakdown – American Style

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 187.86 pounds with 3.49 inches of fat at the 1st rib and 2.53 inches at the 10th rib. The LEA (loin eye area) was 4.33 square inches and overall the average yield of lean muscle using the industry standard formula was 31%.

AMERICAN STYLE CUTS OF PORK USED IN THIS STUDY



HUSBANDRY OF THE HOGS

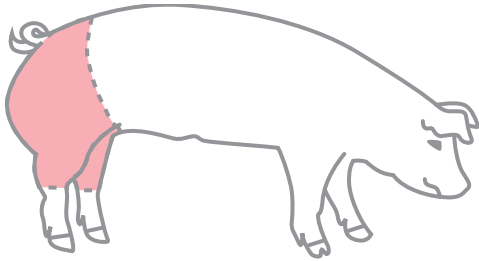
Seven piglets from each of the eight breeds in this study were transported to Berea College from various sources and grown out on pasture to market weight. The 1.5 acre pasture consisted primarily of fescue with some other grasses and broadleaf weeds present. Three hoop shelters with deep bedding and 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

Ossabaw Hog

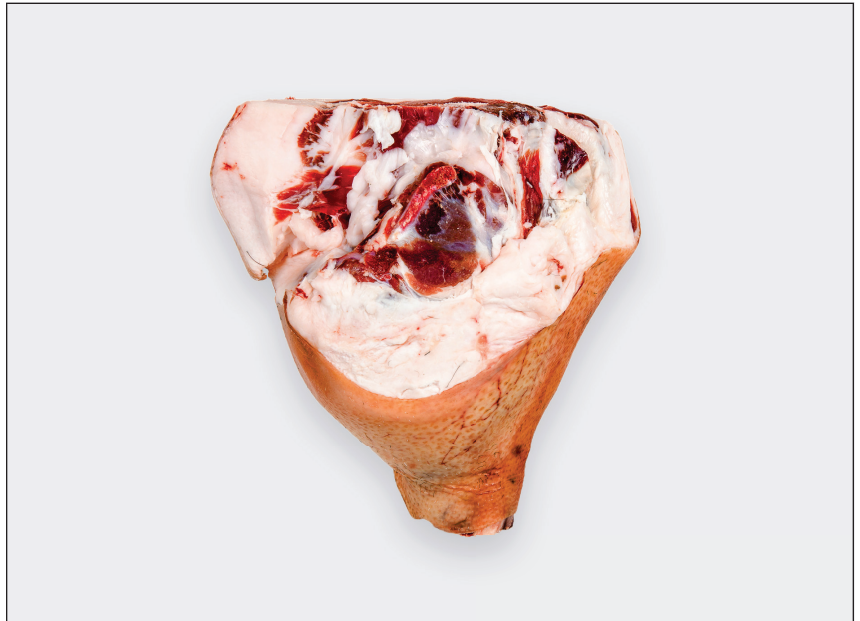
AMERICAN STYLE

Ham 16.01 pounds,
17% of the carcass



Common Cuts

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

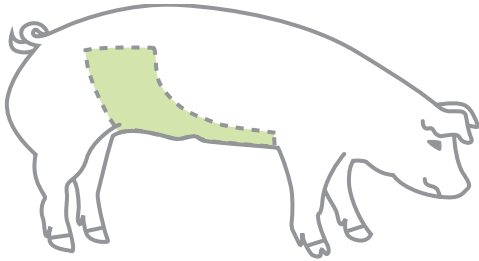


Heritage Hog Carcass Yields

Ossabaw Hog

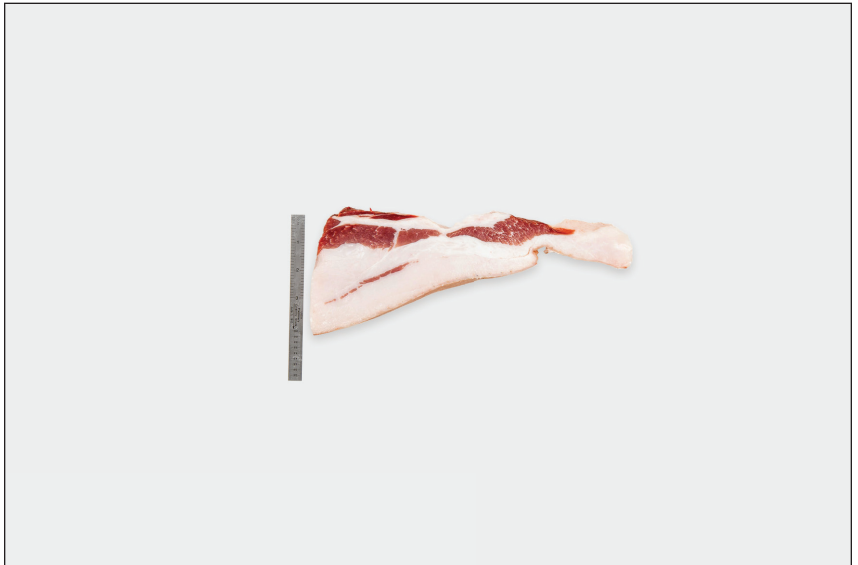
AMERICAN STYLE

Side (Belly) 18.26 pounds,
19% of the carcass



Common Cuts

- Wet or dry cured for bacon
- Raw for braising



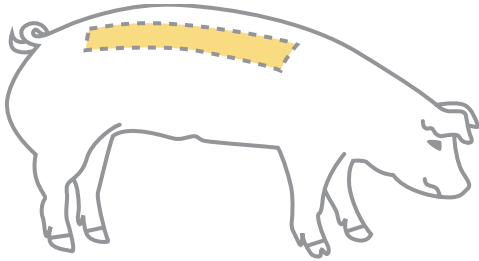
Heritage Hog Carcass Yields

Ossabaw Hog

AMERICAN STYLE

Loin (bone in, skin on)

13.81 pounds, 15% of the carcass



Common Cuts

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



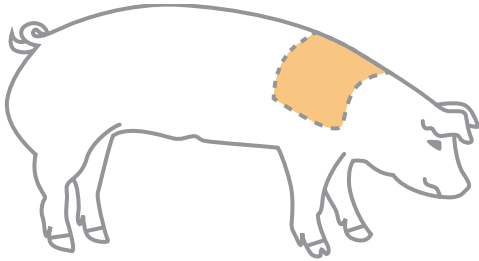
Heritage Hog Carcass Yields

Ossabaw Hog

AMERICAN STYLE

Shoulder Butt (skinless)

5.37 pounds, 6% of the carcass

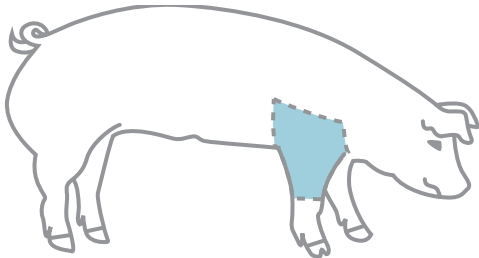


Common Cuts

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

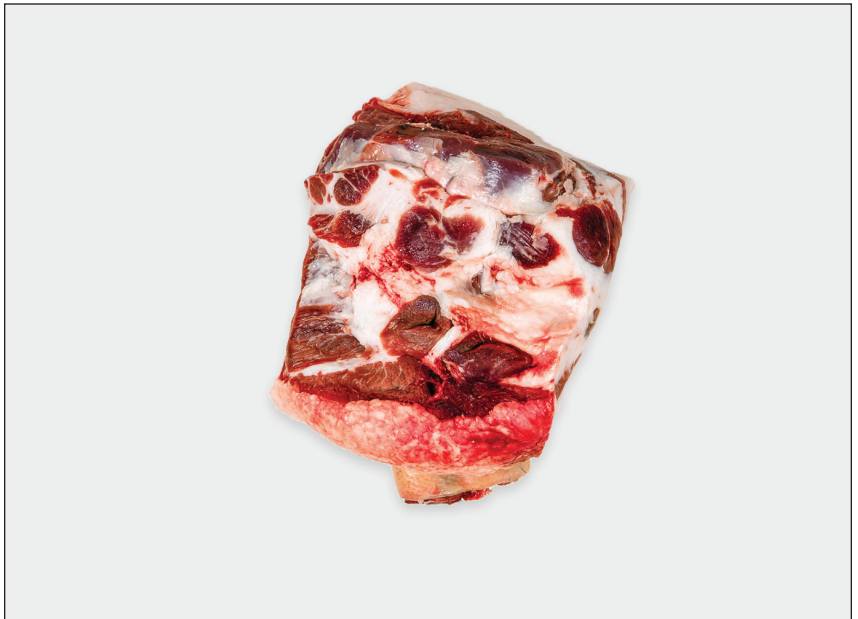


Shoulder Picnic 8.29 pounds,
9% of the carcass



Common Cuts

- Whole for BBQ or roasting
- Boned for sausage

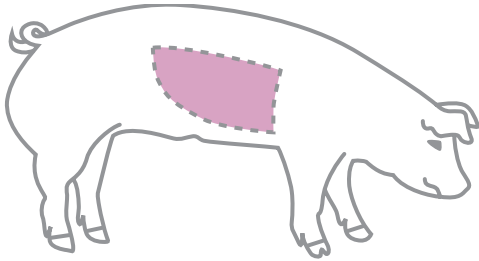


Heritage Hog Carcass Yields

Ossabaw Hog

AMERICAN STYLE

Spareribs 2.77 pounds,
3% of the carcass



Common Cuts

- Whole or St. Louis cut



Heritage Hog Carcass Yields

By Bob Perry



Red Wattle Hog

Heritage Hog Carcass Yields

Red Wattle Hog

AMERICAN STYLE

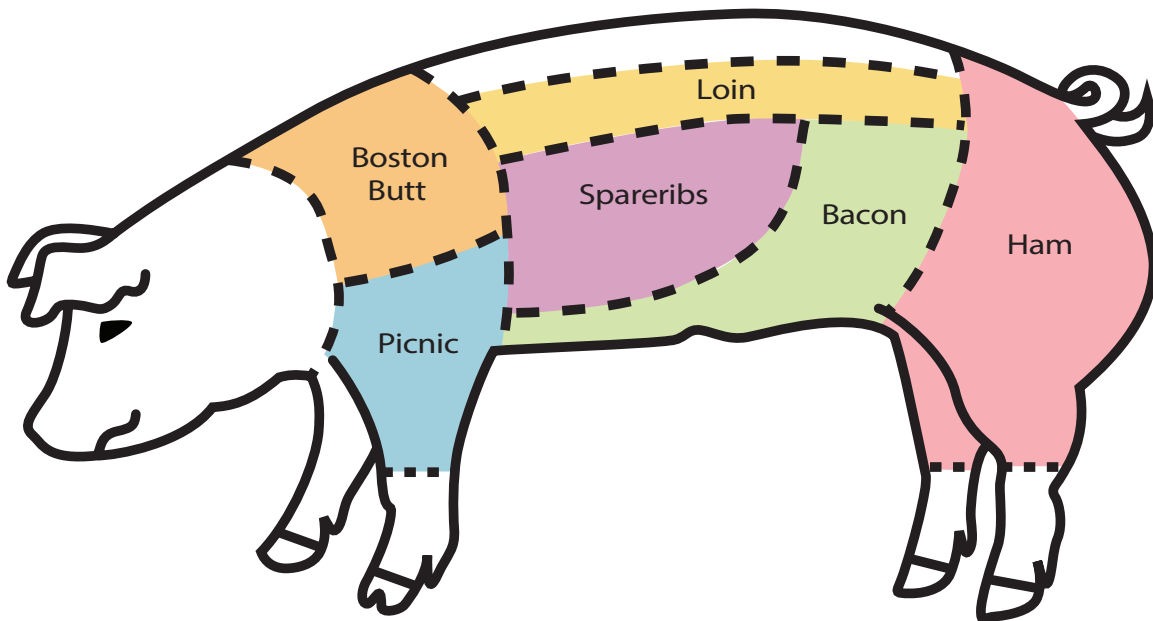
Red Wattle Hog Carcass Breakdown – American Style

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 223.75 pounds with 2.75 inches of fat at the 1st rib and 2.12 inches at the 10th rib. The LEA (loin eye area) was 4.53 square inches and overall the average yield of lean muscle using the industry standard formula was 37%.

AMERICAN STYLE CUTS OF PORK USED IN THIS STUDY



HUSBANDRY OF THE HOGS

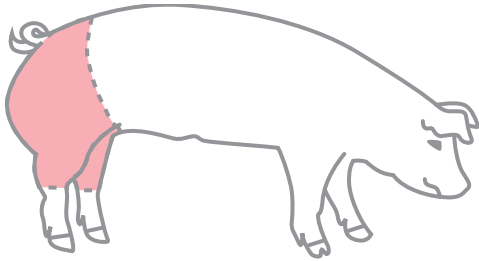
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Heritage Hog Carcass Yields

Red Wattle Hog

AMERICAN STYLE

Ham 21.43 pounds,
19% of the carcass



Common Cuts

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

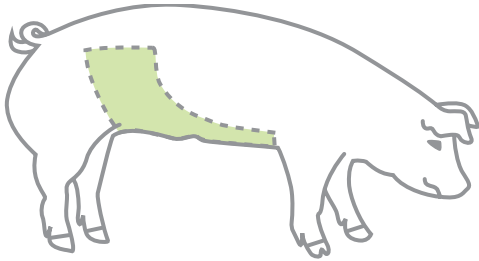


Heritage Hog Carcass Yields

Red Wattle Hog

AMERICAN STYLE

Side (Belly) 19.19 pounds,
17% of the carcass



Common Cuts

- Wet or dry cured for bacon
- Raw for braising



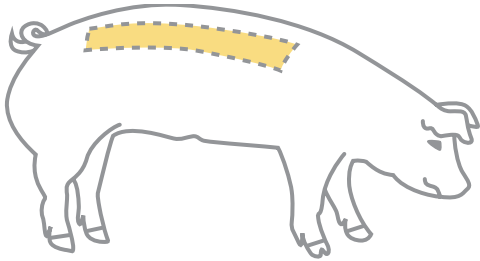
Heritage Hog Carcass Yields

Red Wattle Hog

AMERICAN STYLE

Loin (bone in, skin on)

13.89 pounds, 12% of the carcass



Common Cuts

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

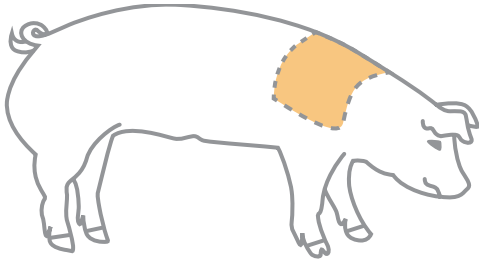


Heritage Hog Carcass Yields

Red Wattle Hog

AMERICAN STYLE

Shoulder Butt (skinless)
7.00 pounds, 6% of the carcass

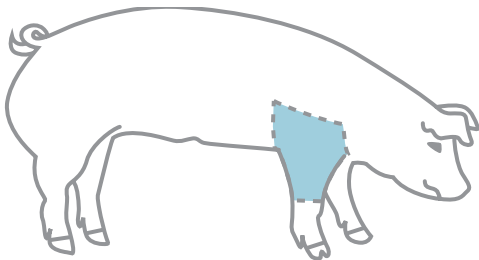


Common Cuts

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

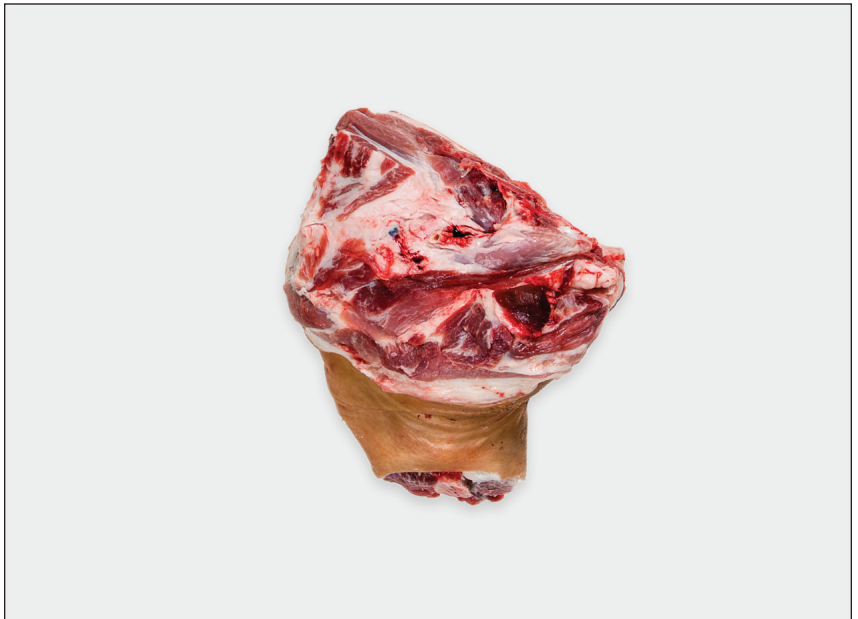


Shoulder Picnic 7.88 pounds,
7% of the carcass



Common Cuts

- Whole for BBQ or roasting
- Boned for sausage

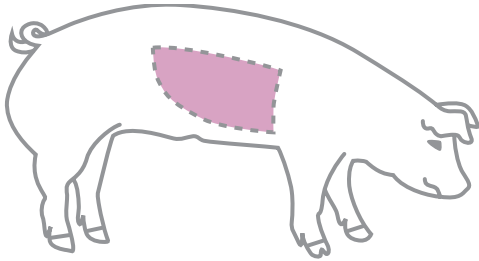


Heritage Hog Carcass Yields

Red Wattle Hog

AMERICAN STYLE

Spareribs 3.73 pounds,
3% of the carcass



Common Cuts

- Whole or St. Louis cut



Heritage Hog Carcass Yields

Red Wattle Hog

CHARCUTERIE STYLE

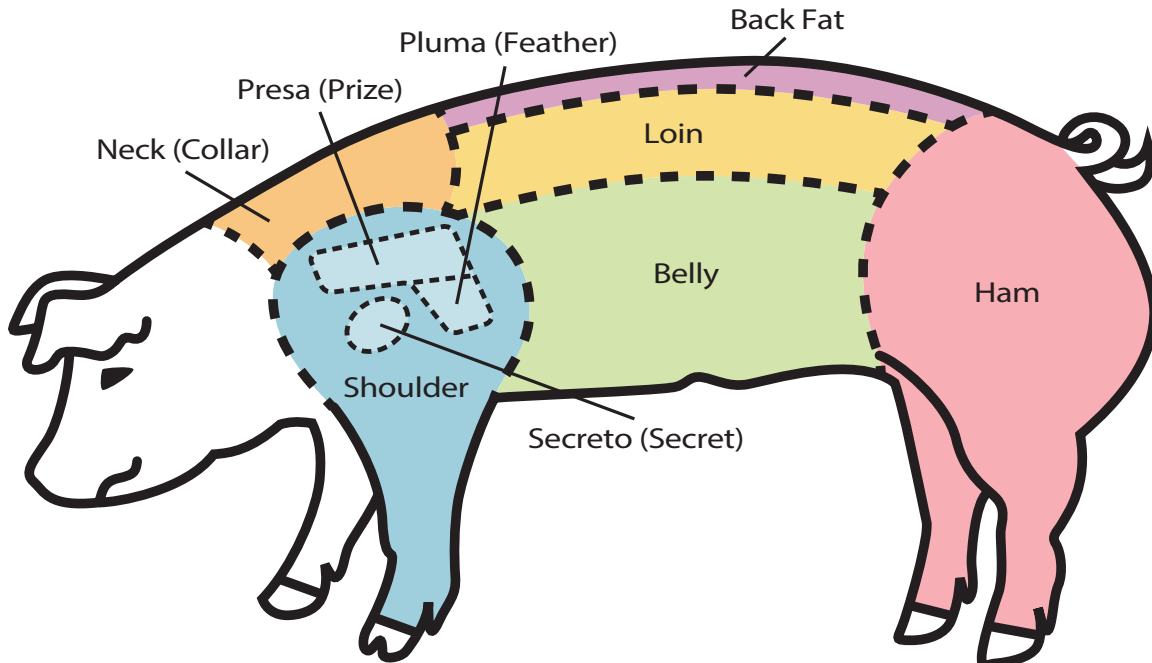
Red Wattle Hog Carcass Breakdown – Charcuterie Style

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.

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CHARCUTERIE STYLE CUTS OF PORK USED IN THIS STUDY

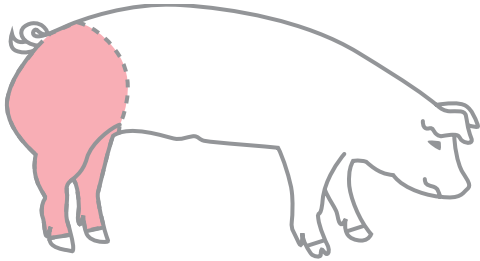


Heritage Hog Carcass Yields

Red Wattle Hog

CHARCUTERIE STYLE

Ham 22.98 pounds
21% 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.

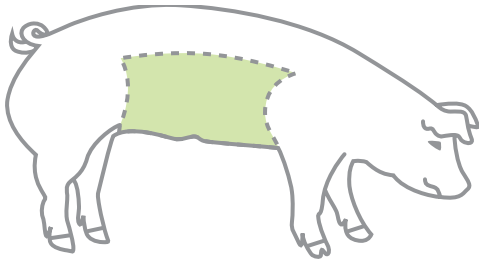


Heritage Hog Carcass Yields

Red Wattle Hog

CHARCUTERIE STYLE

Belly 16.05 pounds,
14% of the carcass



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

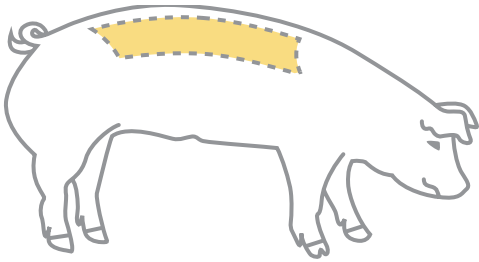


Heritage Hog Carcass Yields

Red Wattle Hog

CHARCUTERIE STYLE

Boneless Loin 7.02 pounds,
6% of the carcass



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

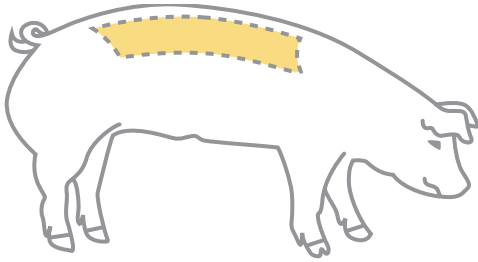


Heritage Hog Carcass Yields

Red Wattle Hog

CHARCUTERIE STYLE

Tenderloin 1.14 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.

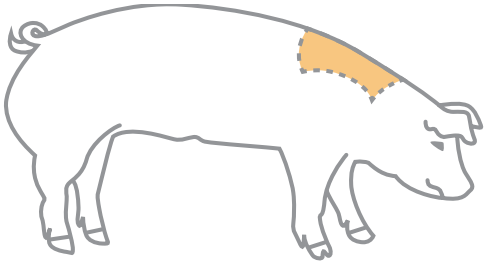


Heritage Hog Carcass Yields

Red Wattle Hog

CHARCUTERIE STYLE

Neck (collar) 3.80 pounds,
3% 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.

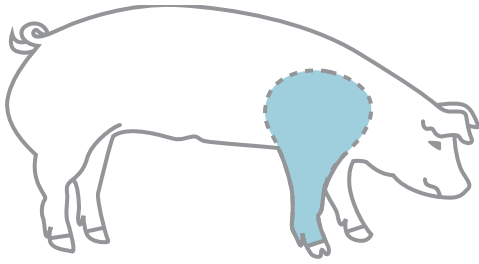


Heritage Hog Carcass Yields

Red Wattle Hog

CHARCUTERIE STYLE

Shoulder 18.18 pounds,
16% 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.

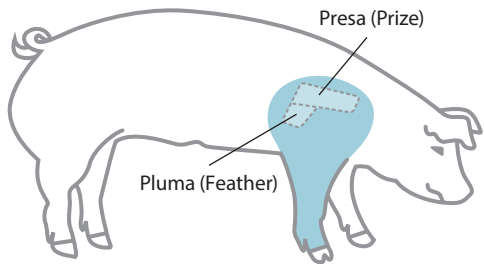


Heritage Hog Carcass Yields

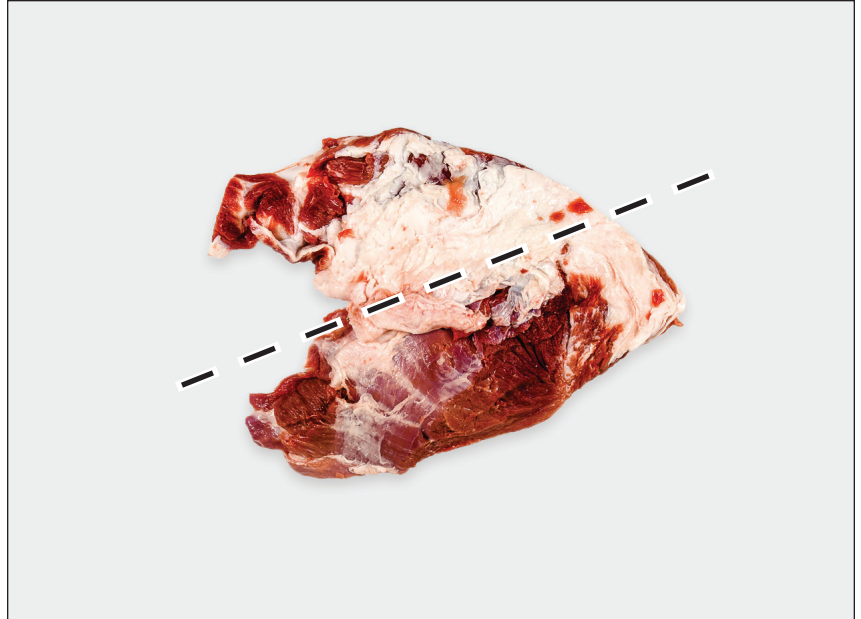
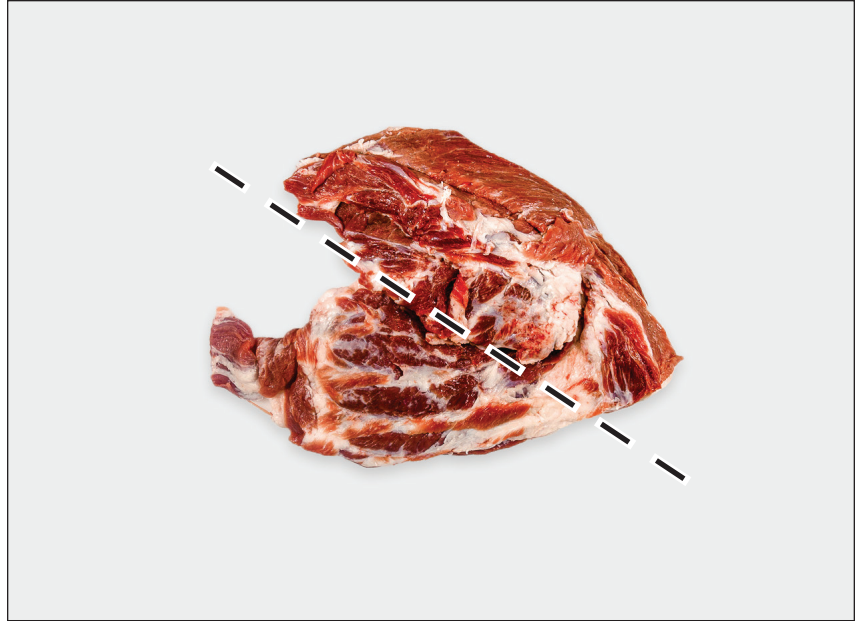
Red Wattle Hog

CHARCUTERIE STYLE

Presa (prize) and Pluma (feather)
1.78 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.

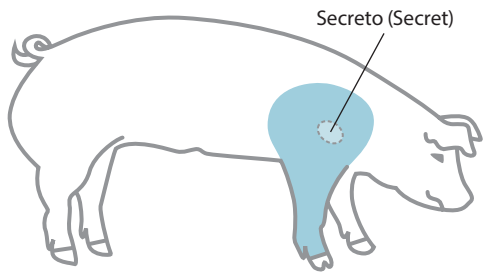


Heritage Hog Carcass Yields

Red Wattle Hog

CHARCUTERIE STYLE

Secreto (secret) 0.19 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

Red Wattle Hog

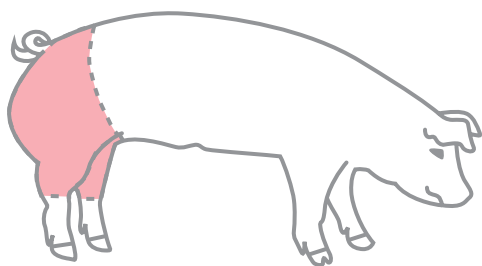
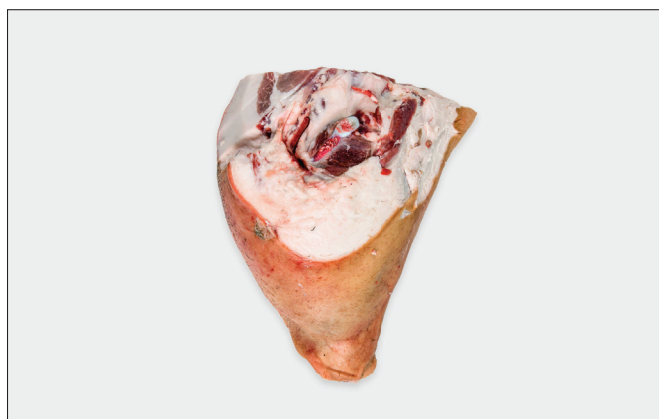
Summary of All Data

The saleable yield of a Red Wattle Hog, cut in the American style, is 65%. 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 37%. Cut for Charcuterie, the saleable yield is 64%.

COMPARING CUTS

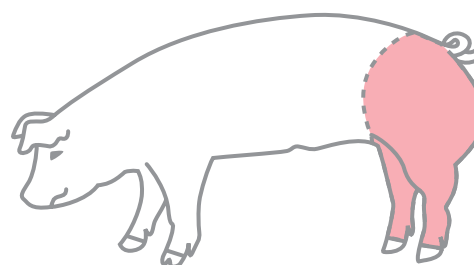
American Style Cuts

Ham 21.43 pounds,
19% of the carcass



Charcuterie Style Cuts

Ham 22.98 pounds,
21% of the carcass



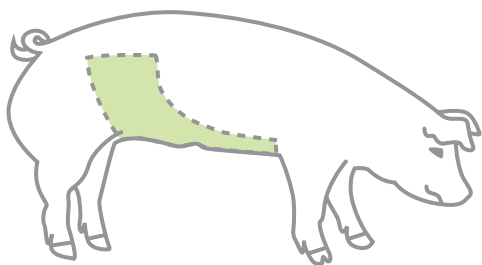
Heritage Hog Carcass Yields

Red Wattle Hog

COMPARING CUTS

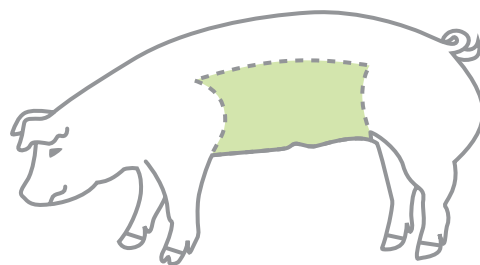
American Style Cuts

Side (Belly) 19.19 pounds,
17% of the carcass



Charcuterie Style Cuts

Belly 16.05 pounds
14% of the carcass



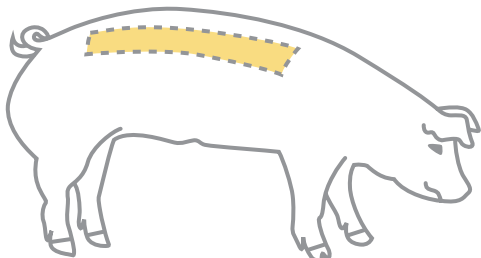
Heritage Hog Carcass Yields

Red Wattle Hog

COMPARING CUTS

American Style Cuts

Loin (bone in, skin on) 13.89 pounds,
12% of the carcass

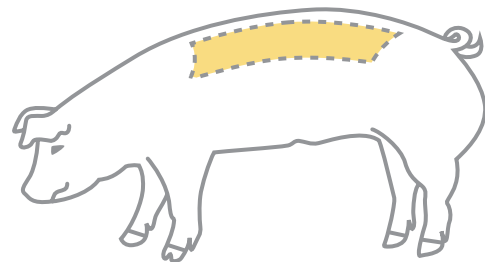


Charcuterie Style Cuts

Boneless Loin 7.02 pounds,
6% of the carcass



Tenderloin 1.14 pounds
1% of the carcass



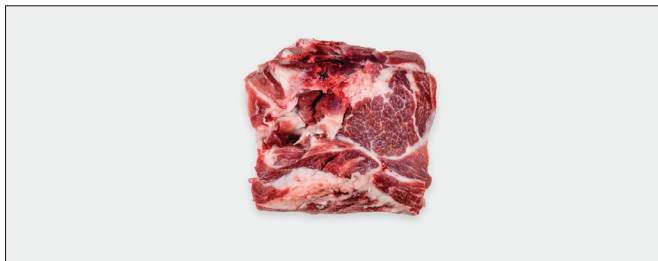
Heritage Hog Carcass Yields

Red Wattle Hog

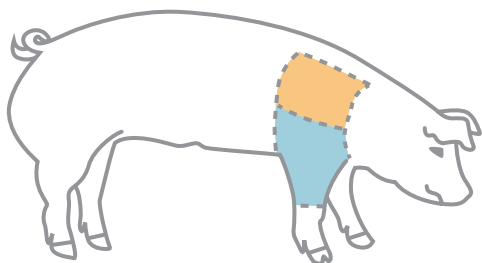
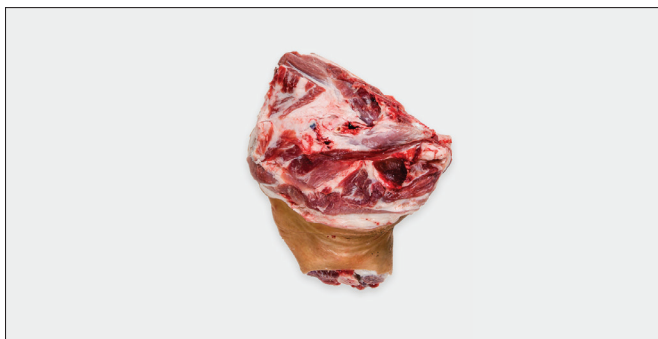
COMPARING CUTS

American Style Cuts

Boston Butt (skinless) 7.00 pounds,
6% of the carcass



Picnic 7.88 pounds,
7% of the carcass



Charcuterie Style Cuts

Neck (collar) 3.80 pounds,
3% of the carcass



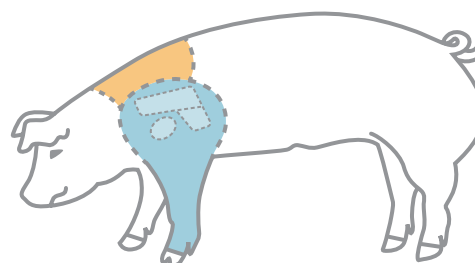
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Presa and Pluma
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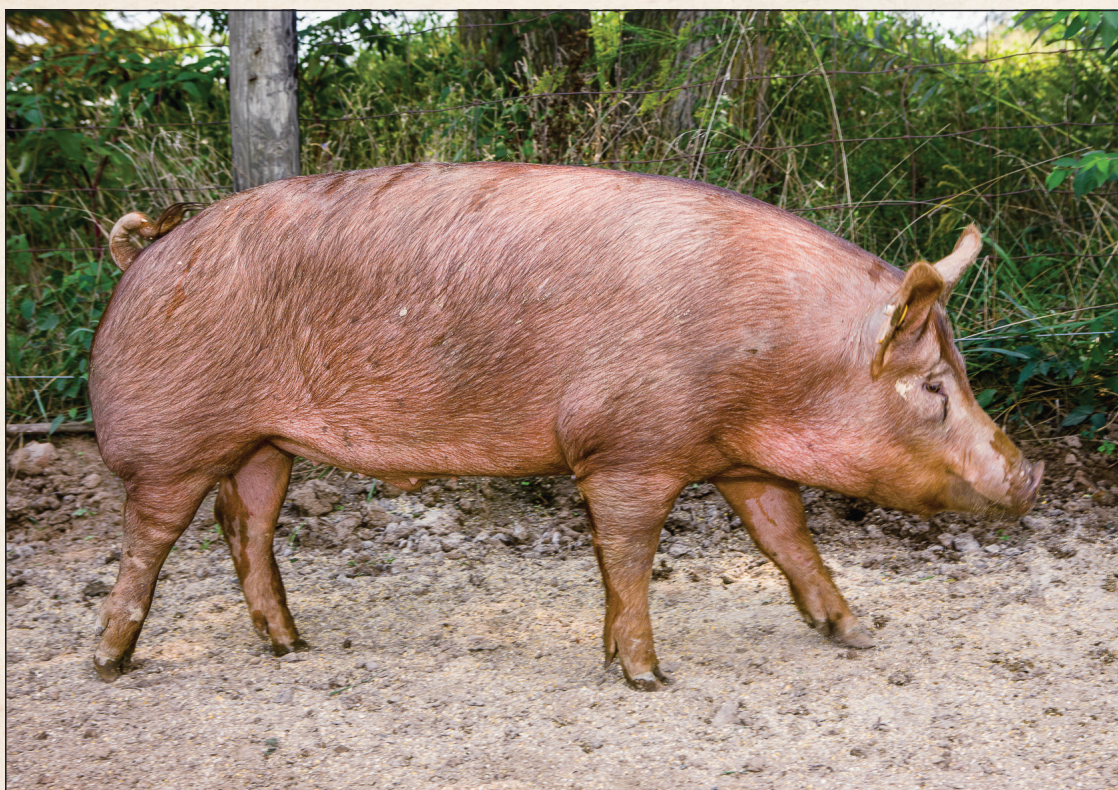


Secreto 0.19
pounds, <1%
of the carcass



Heritage Hog Carcass Yields

By Bob Perry



Tamworth Hog

Heritage Hog Carcass Yields

Tamworth Hog

AMERICAN STYLE

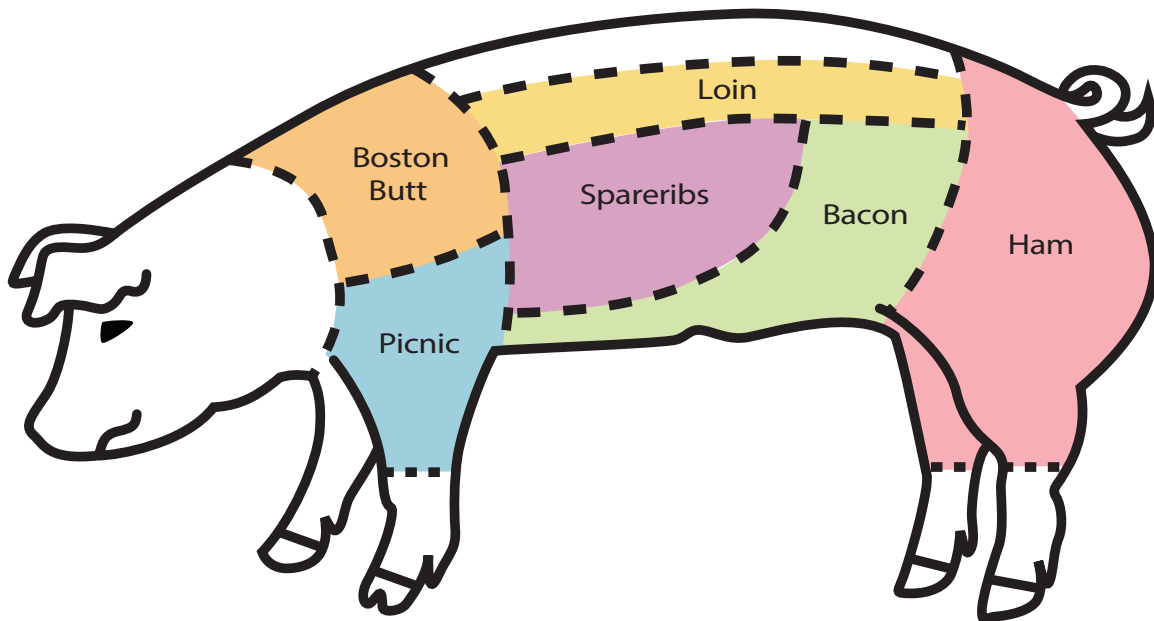
Tamworth Hog Carcass Breakdown – American Style

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Summary of the data

Average hot carcass weight 231.00 pounds with 2.09 inches of fat at the 1st rib and 1.81 inches at the 10th rib. The LEA (loin eye area) was 6.09 square inches and overall the average yield of lean muscle using the industry standard formula was 43%.

AMERICAN STYLE CUTS OF PORK USED IN THIS STUDY



HUSBANDRY OF THE HOGS

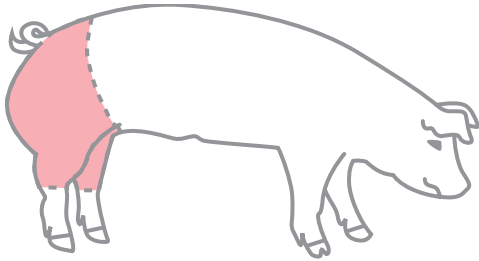
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Heritage Hog Carcass Yields

Tamworth Hog

AMERICAN STYLE

Ham 23.93 pounds,
21% of the carcass



Common Cuts

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

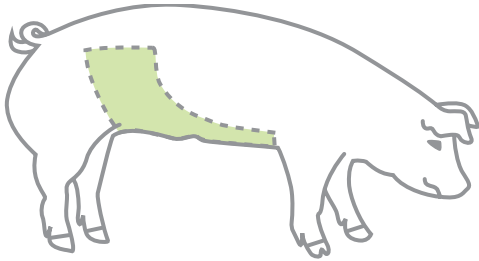


Heritage Hog Carcass Yields

Tamworth Hog

AMERICAN STYLE

Side (Belly) 18.34 pounds,
16% of the carcass



Common Cuts

- Wet or dry cured for bacon
- Raw for braising

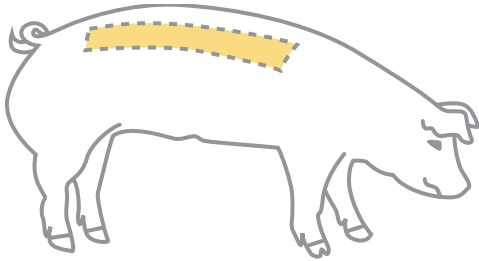


Heritage Hog Carcass Yields

Tamworth Hog

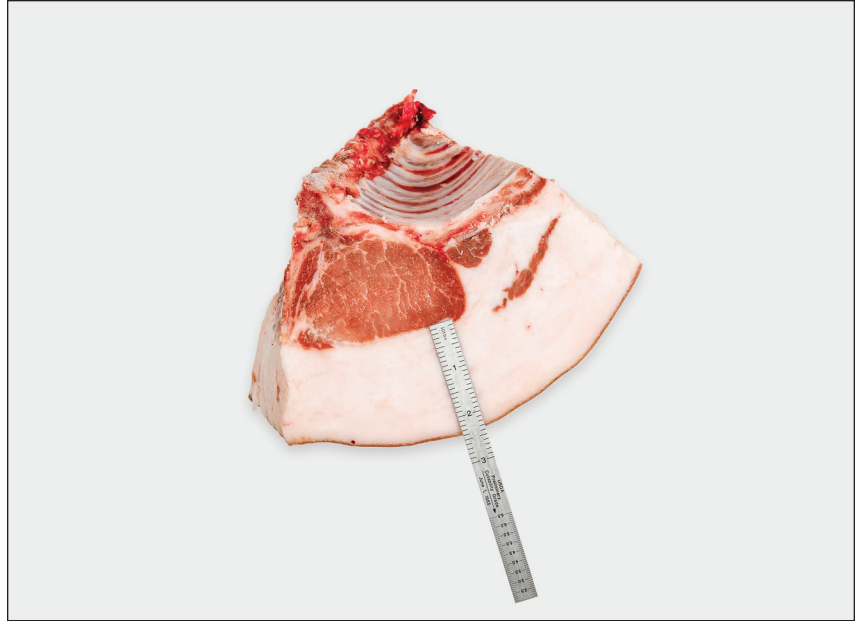
AMERICAN STYLE

Loin (bone in, skin on)
21.06 pounds, 18% of the carcass



Common Cuts

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



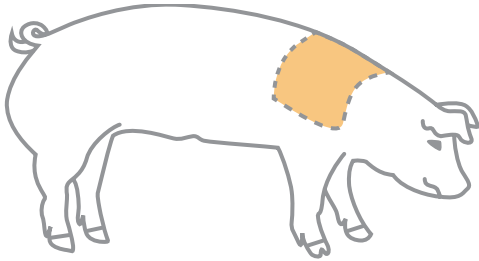
Heritage Hog Carcass Yields

Tamworth Hog

AMERICAN STYLE

Shoulder Butt (skinless)

8.44 pounds, 7% of the carcass

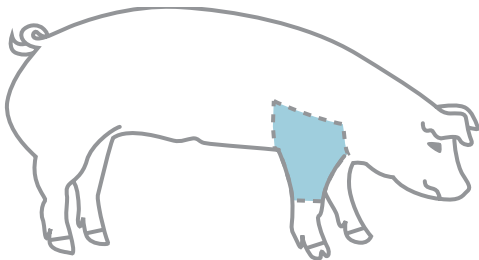


Common Cuts

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



Shoulder Picnic 11.08 pounds,
10% of the carcass



Common Cuts

- Whole for BBQ or roasting
- Boned for sausage

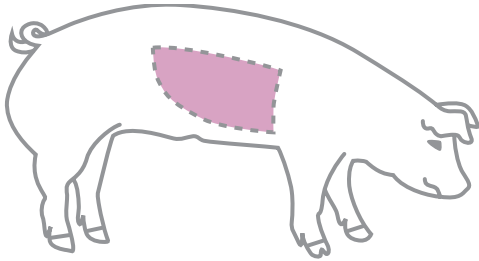


Heritage Hog Carcass Yields

Tamworth Hog

AMERICAN STYLE

Spareribs 3.68 pounds,
3% of the carcass



Common Cuts

- Whole or St. Louis cut



Heritage Hog Carcass Yields

Tamworth Hog

CHARCUTERIE STYLE

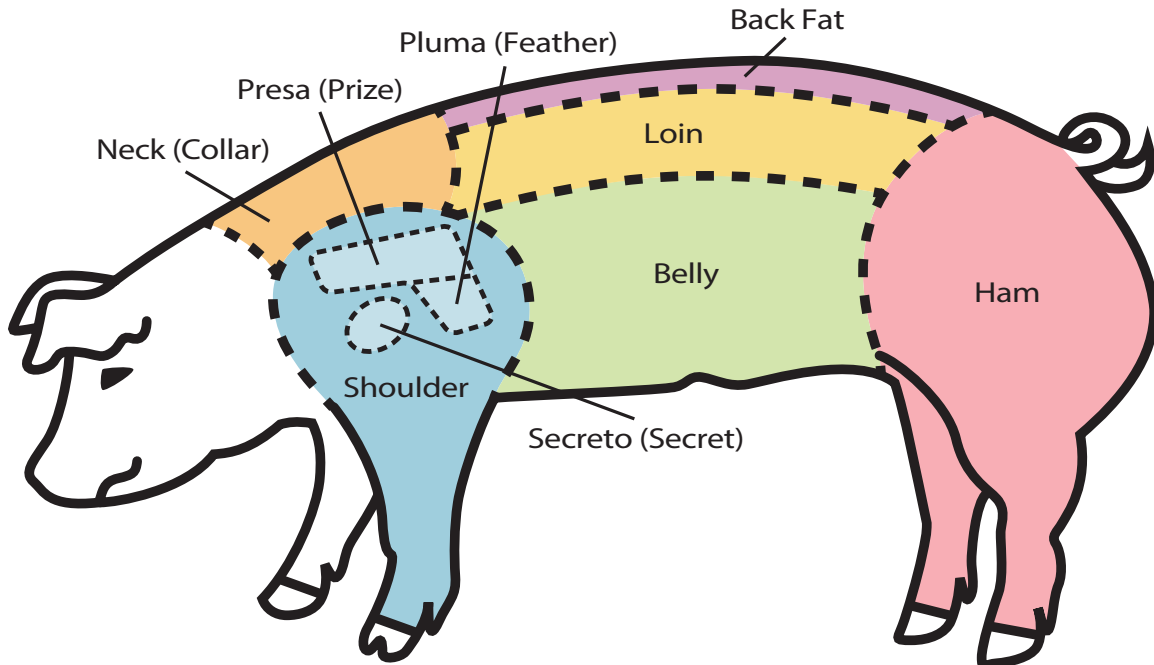
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CHARCUTERIE STYLE CUTS OF PORK USED IN THIS STUDY

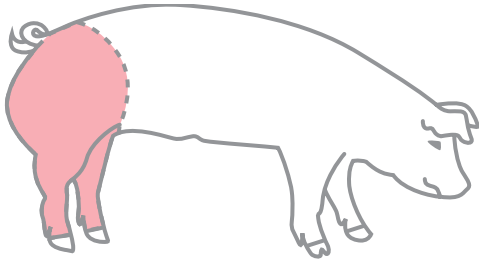


Heritage Hog Carcass Yields

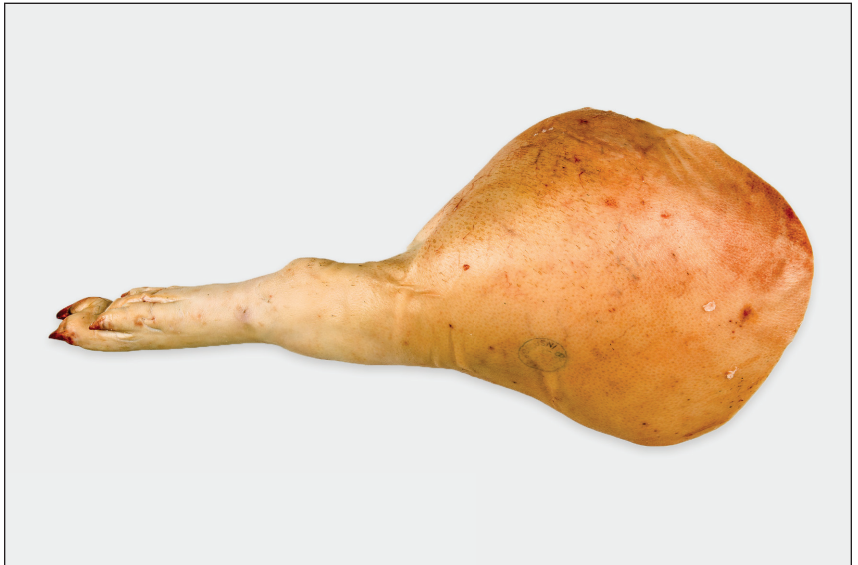
Tamworth Hog

CHARCUTERIE STYLE

Ham 29.05 pounds
25% 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.

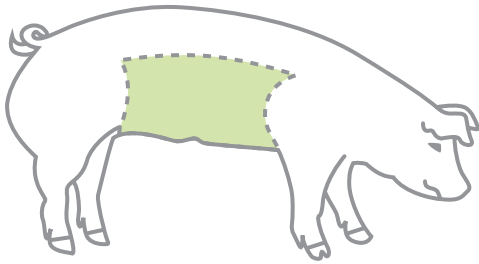


Heritage Hog Carcass Yields

Tamworth Hog

CHARCUTERIE STYLE

Belly 16.95 pounds,
15% of the carcass



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

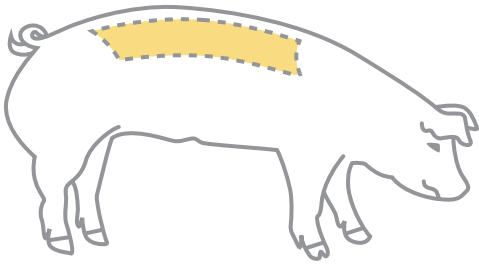


Heritage Hog Carcass Yields

Tamworth Hog

CHARCUTERIE STYLE

Boneless Loin 7.12 pounds,
6% of the carcass



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

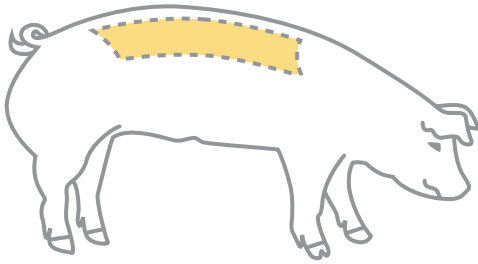


Heritage Hog Carcass Yields

Tamworth Hog

CHARCUTERIE STYLE

Tenderloin 1.44 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.

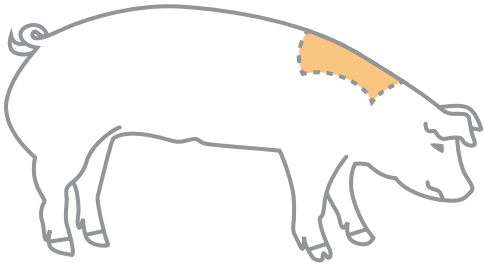


Heritage Hog Carcass Yields

Tamworth Hog

CHARCUTERIE STYLE

Neck (collar) 5.86 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.

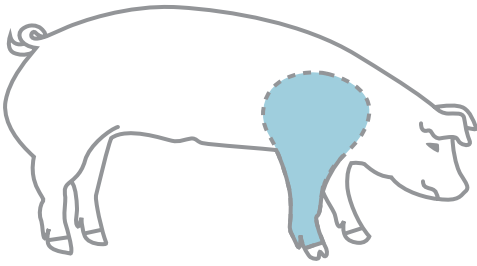


Heritage Hog Carcass Yields

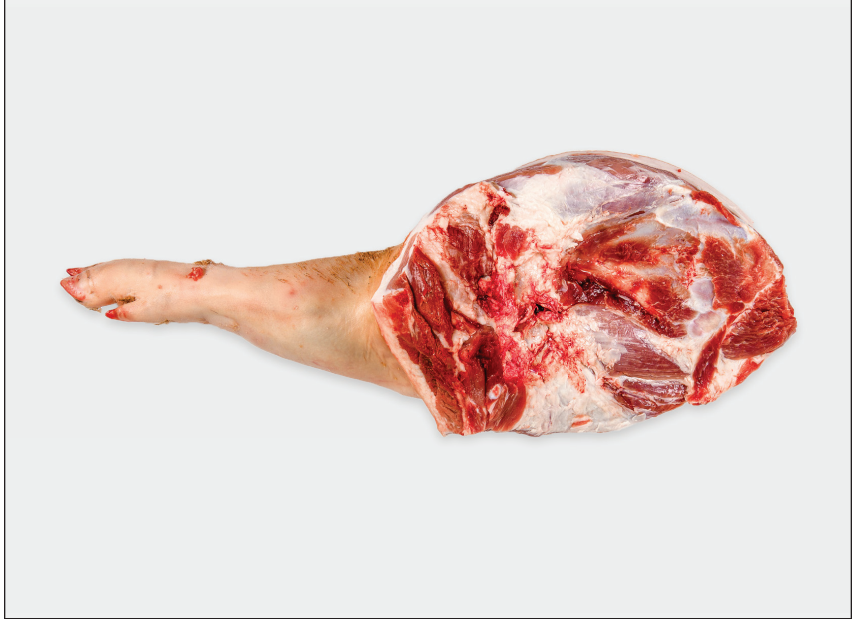
Tamworth Hog

CHARCUTERIE STYLE

Shoulder 19.80 pounds,
17% 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.

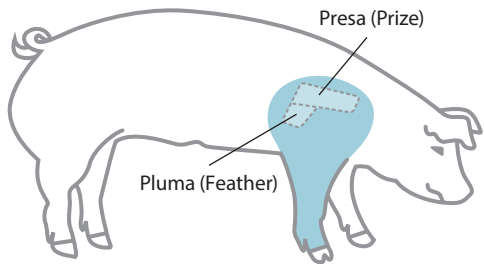


Heritage Hog Carcass Yields

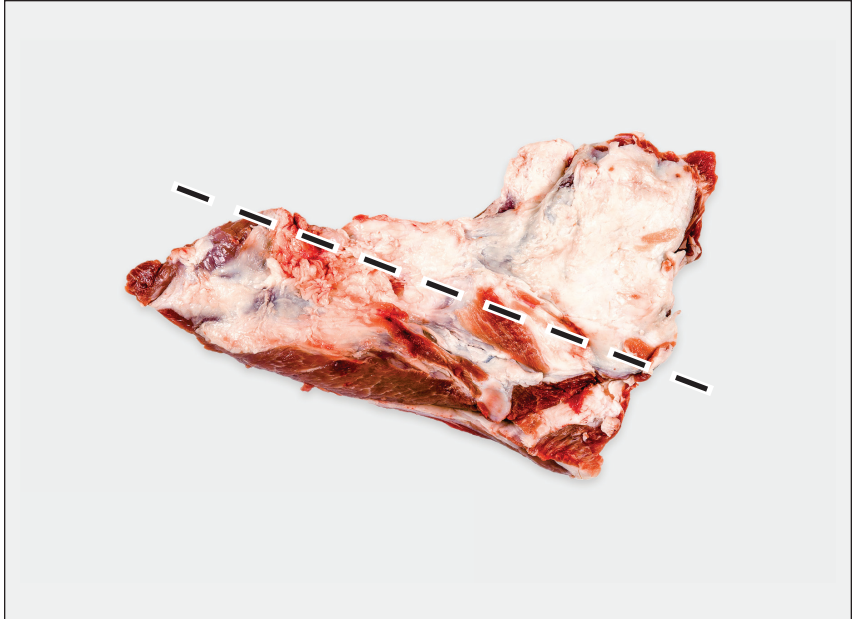
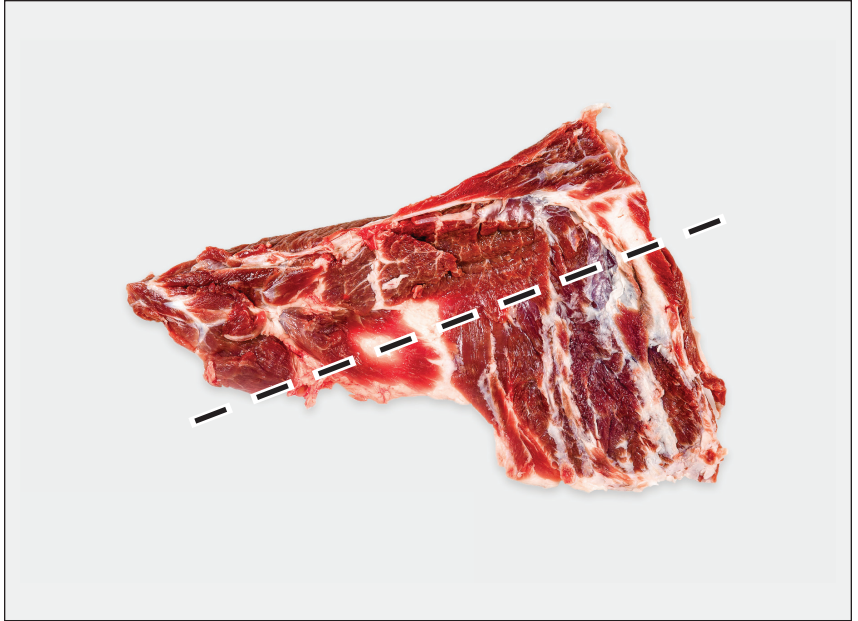
Tamworth Hog

CHARCUTERIE STYLE

Presa (prize) and Pluma (feather)
1.84 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.

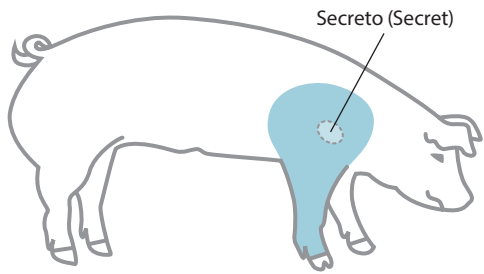


Heritage Hog Carcass Yields

Tamworth Hog

CHARCUTERIE STYLE

Secreto (secret) 0.28 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

Tamworth Hog

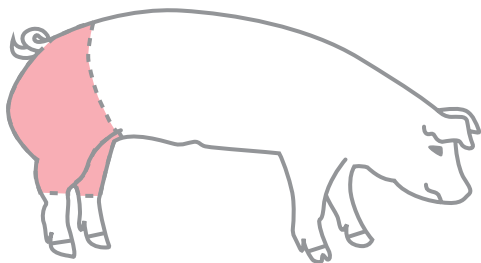
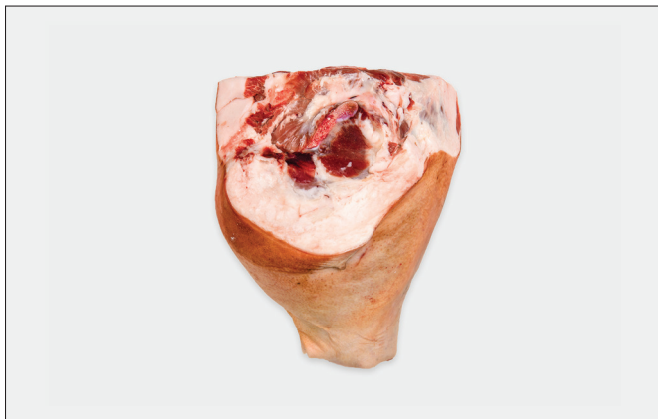
Summary of All Data

The saleable yield of a Tamworth Hog, cut in the American style, is 75%. 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 43%. Cut for Charcuterie, the saleable yield is 73%.

COMPARING CUTS

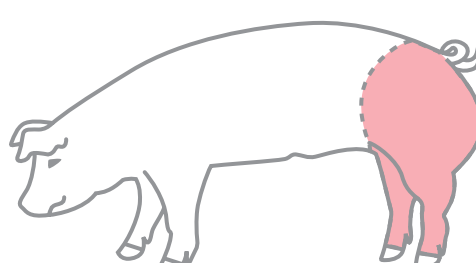
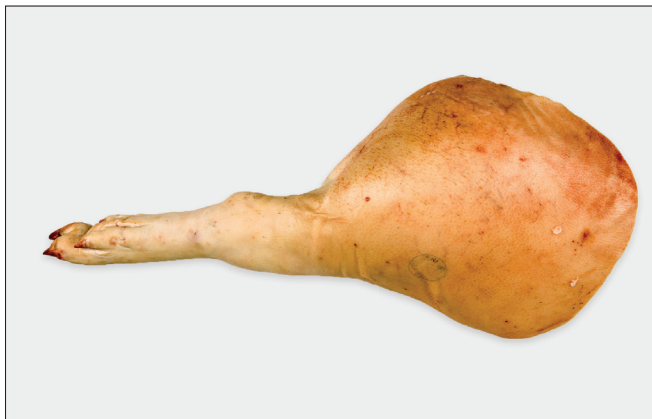
American Style Cuts

Ham 23.93 pounds,
21% of the carcass



Charcuterie Style Cuts

Ham 29.05 pounds,
25% of the carcass



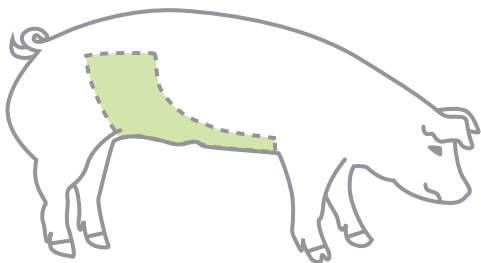
Heritage Hog Carcass Yields

Tamworth Hog

COMPARING CUTS

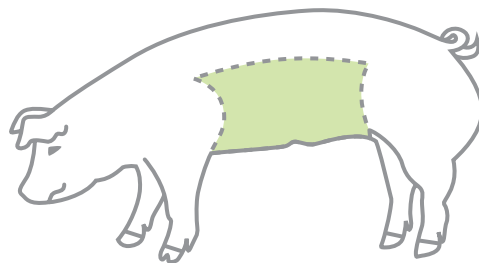
American Style Cuts

Side (Belly) 18.34 pounds,
16% of the carcass



Charcuterie Style Cuts

Belly 16.95 pounds
15% of the carcass



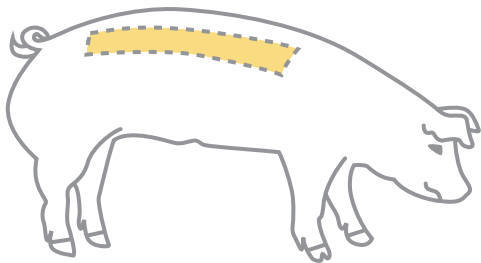
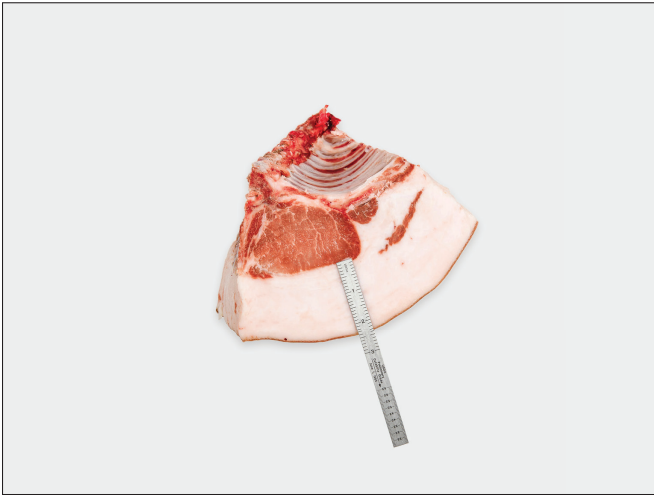
Heritage Hog Carcass Yields

Tamworth Hog

COMPARING CUTS

American Style Cuts

Loin (bone in, skin on) 21.06 pounds,
18% of the carcass

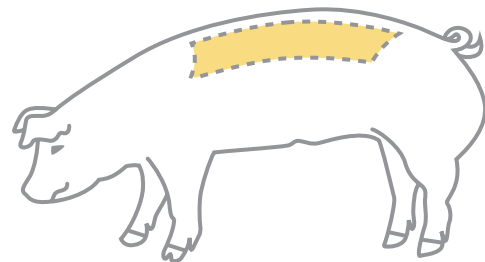


Charcuterie Style Cuts

Boneless Loin 7.12 pounds,
6% of the carcass



Tenderloin 1.44 pounds
1% of the carcass



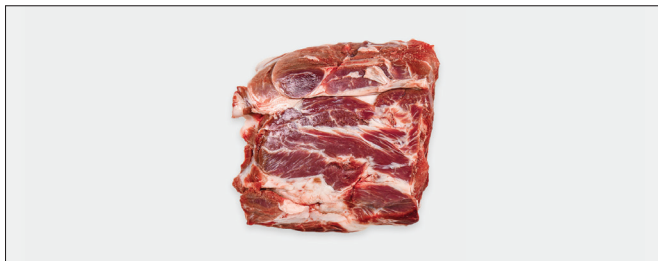
Heritage Hog Carcass Yields

Tamworth Hog

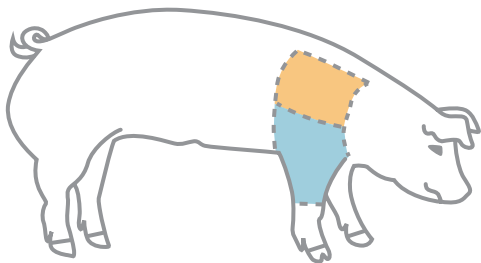
COMPARING CUTS

American Style Cuts

Boston Butt (skinless) 8.44 pounds,
7% of the carcass



Picnic 11.08 pounds,
10% of the carcass



Charcuterie Style Cuts

Neck (collar) 5.86 pounds,
5% of the carcass



Shoulder 19.80 pounds,
17% of the carcass



Presa and Pluma
1.84 pounds,
2% of the carcass



Secreto 0.28
pounds, <1%
of the carcass

