

# Heritage Hog Carcass Yields

By Bob Perry



**Large Black Hog**

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

## Large Black Hog

### AMERICAN STYLE

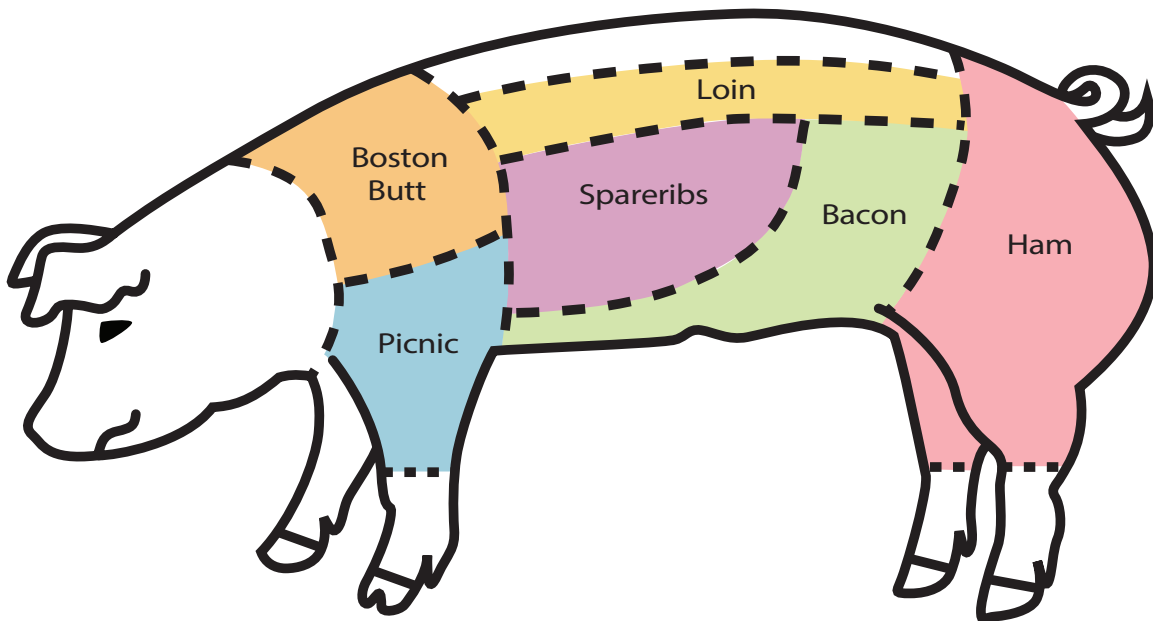
#### Large Black Hog Carcass Breakdown – American Style

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

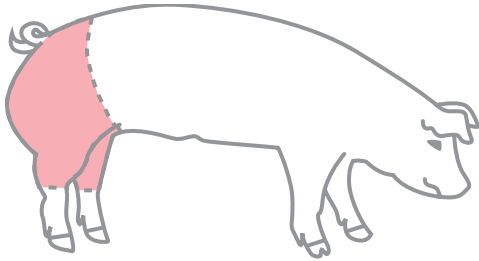
Seven piglets from each of the eight breeds in this study were transported to Berea College from various sources and grown out on pasture to market weight. The 1.5 acre pasture consisted primarily of fescue with some other grasses and broadleaf weeds present. Three hoop shelters with deep bedding and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

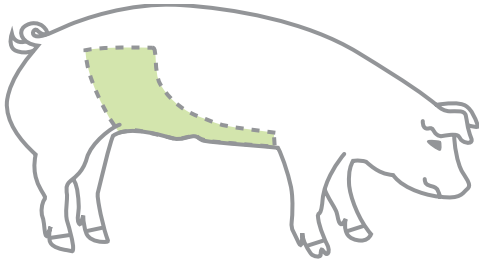


# Heritage Hog Carcass Yields

## Large Black Hog

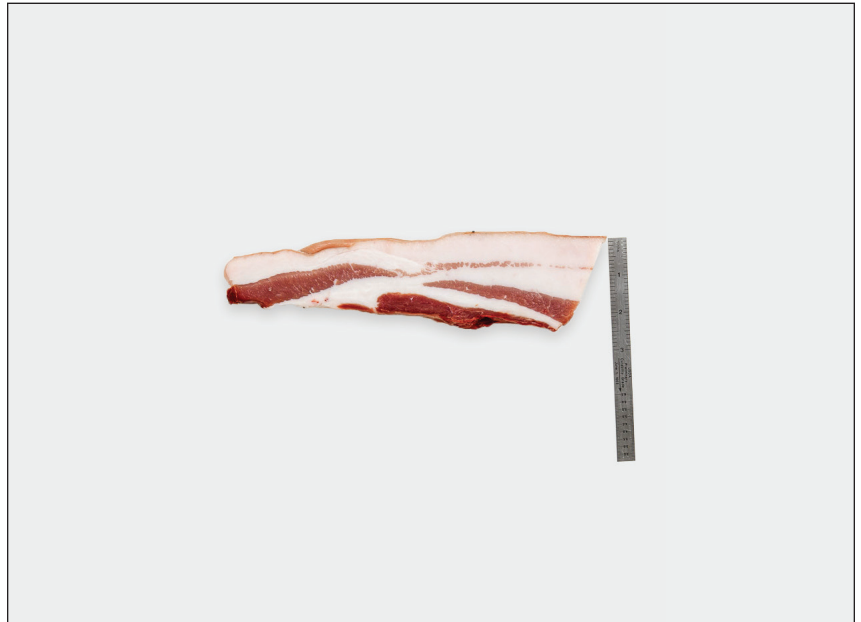
AMERICAN STYLE

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



### Common Cuts

- Wet or dry cured for bacon
- Raw for braising

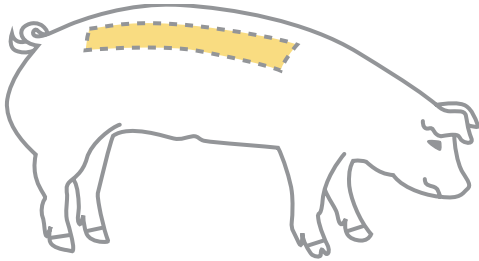


# Heritage Hog Carcass Yields

## Large Black Hog

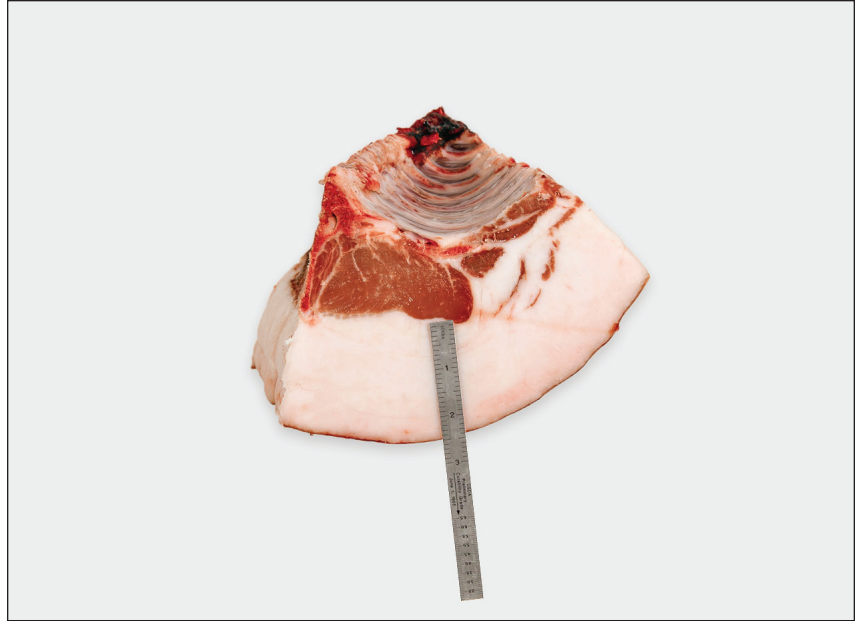
AMERICAN STYLE

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



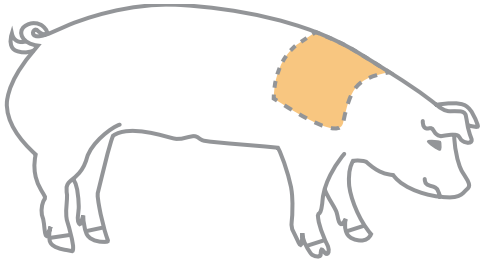
# Heritage Hog Carcass Yields

## Large Black Hog

AMERICAN STYLE

Shoulder Butt (skinless)

7.42 pounds, 6% of the carcass



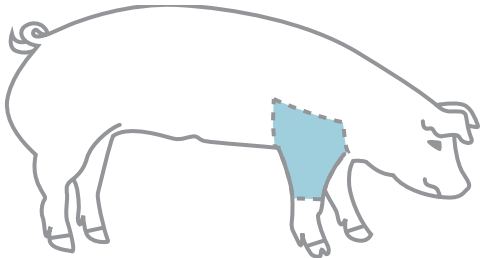
### Common Cuts

- 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

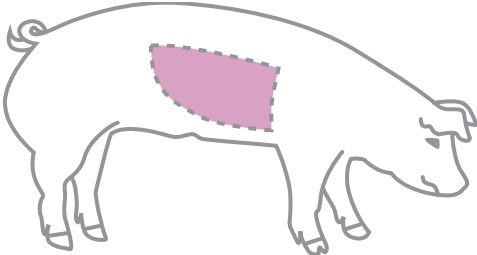


# Heritage Hog Carcass Yields

## 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

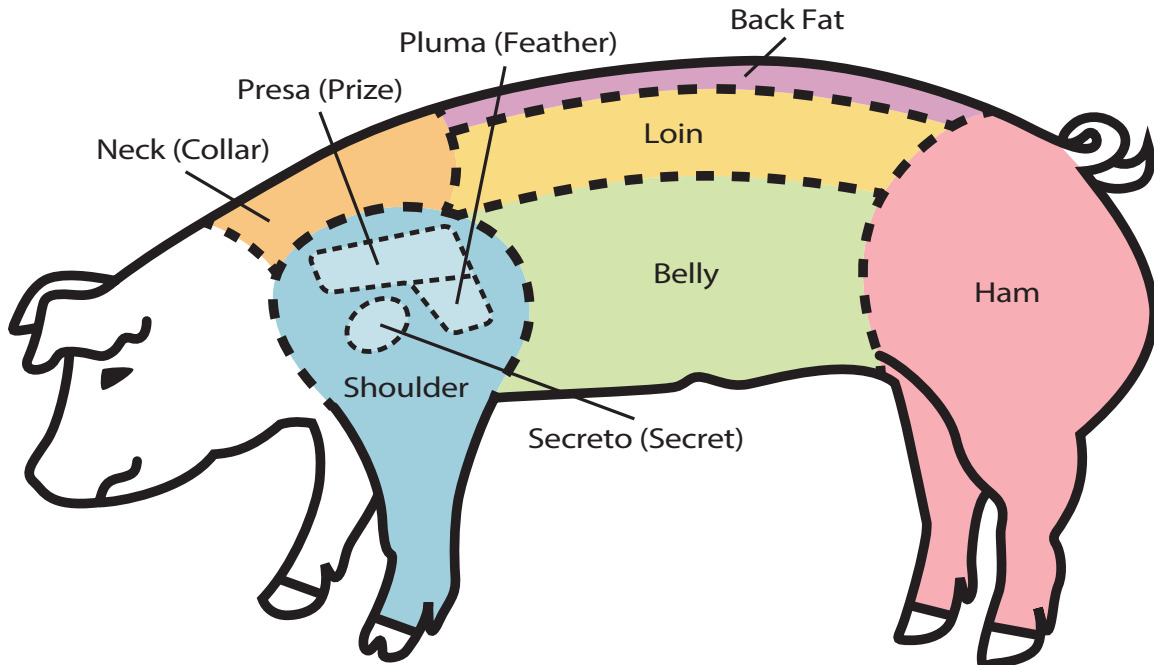
#### Large Black Hog Carcass Breakdown – Charcuterie Style

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

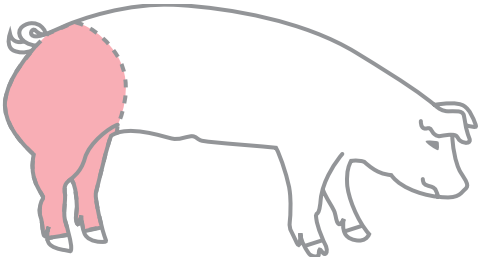


# Heritage Hog Carcass Yields

## 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.

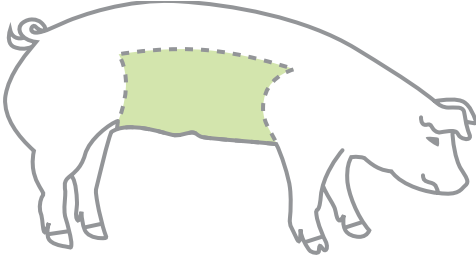


# Heritage Hog Carcass Yields

## 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.

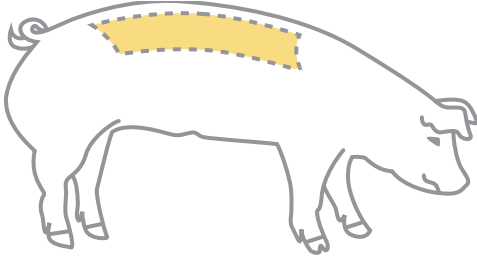


# Heritage Hog Carcass Yields

## 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.

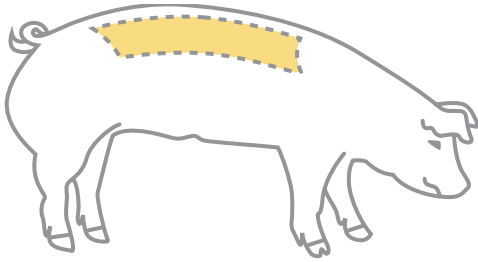


# Heritage Hog Carcass Yields

## 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.

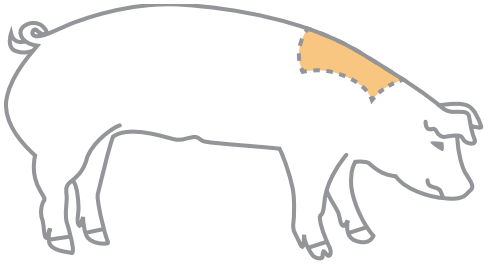


## Heritage Hog Carcass Yields

# 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.

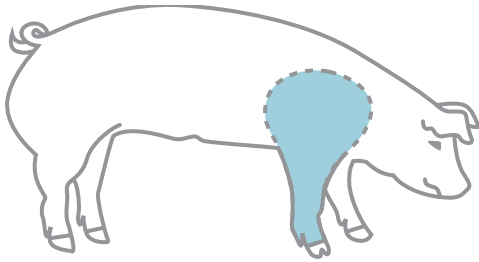


# Heritage Hog Carcass Yields

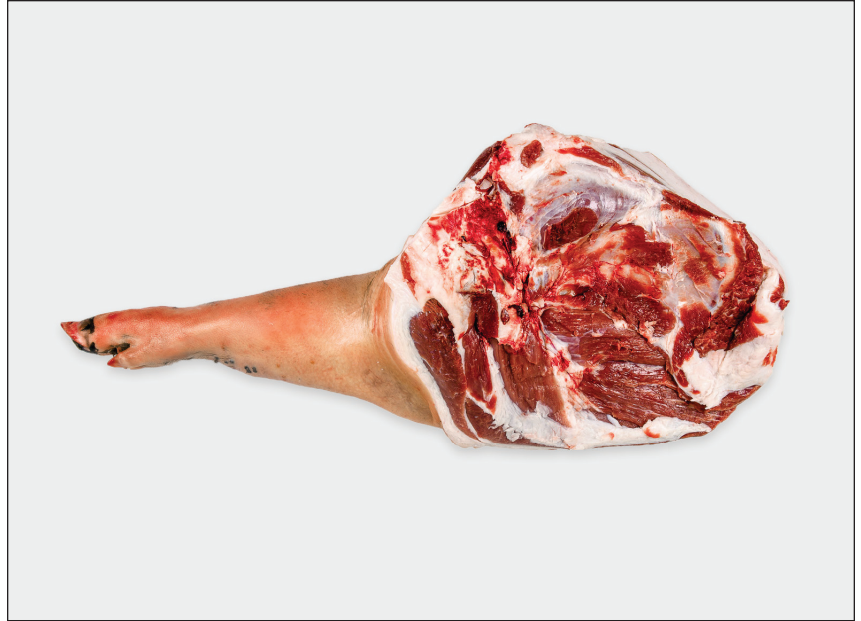
## Large Black Hog

### 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.

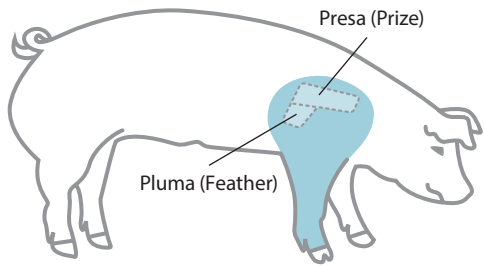


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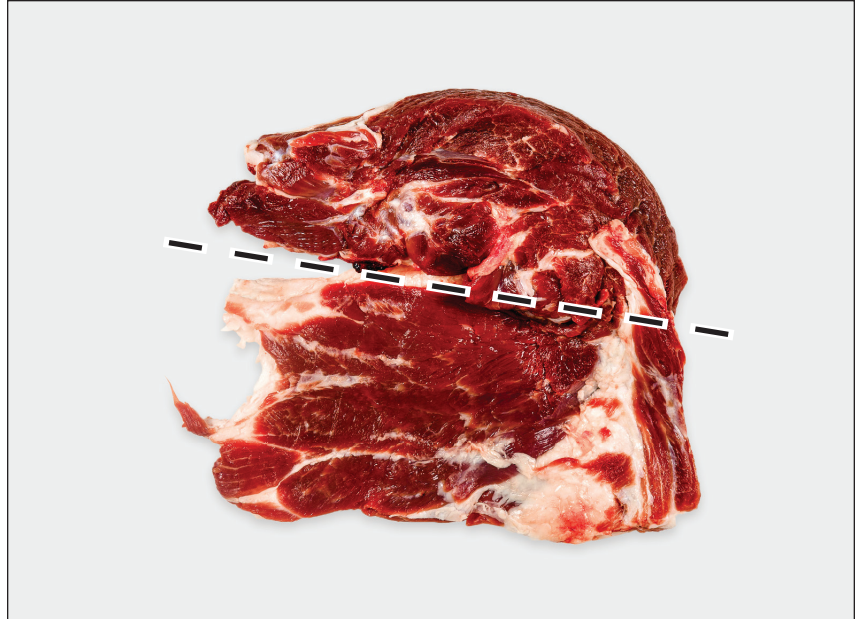
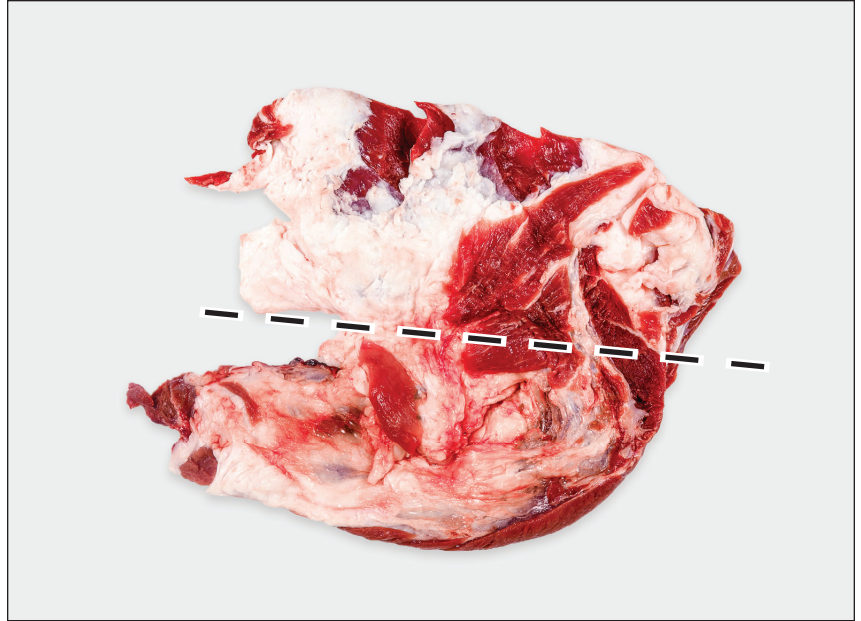
## Large Black Hog

### 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.



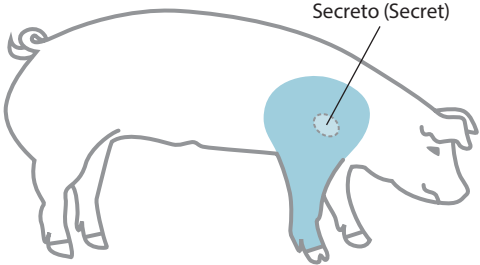


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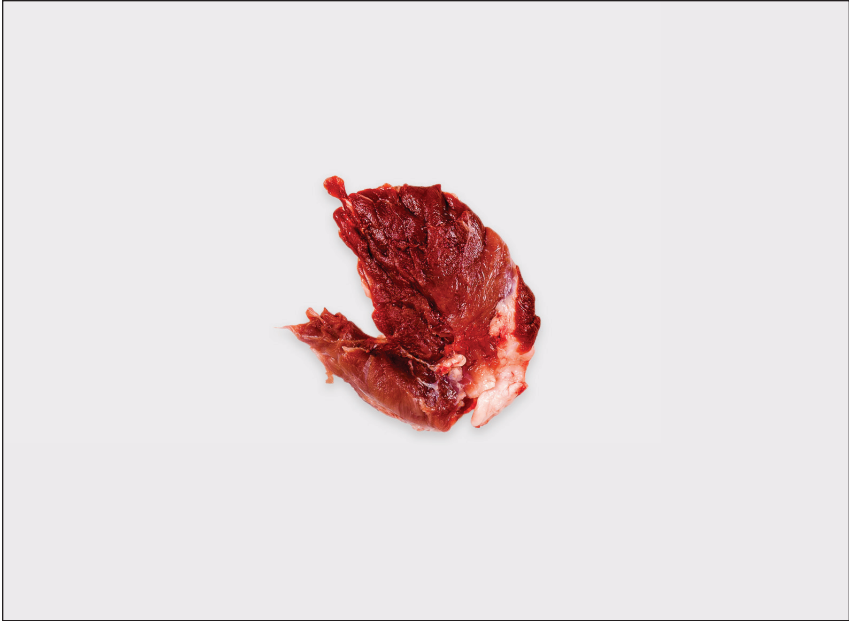
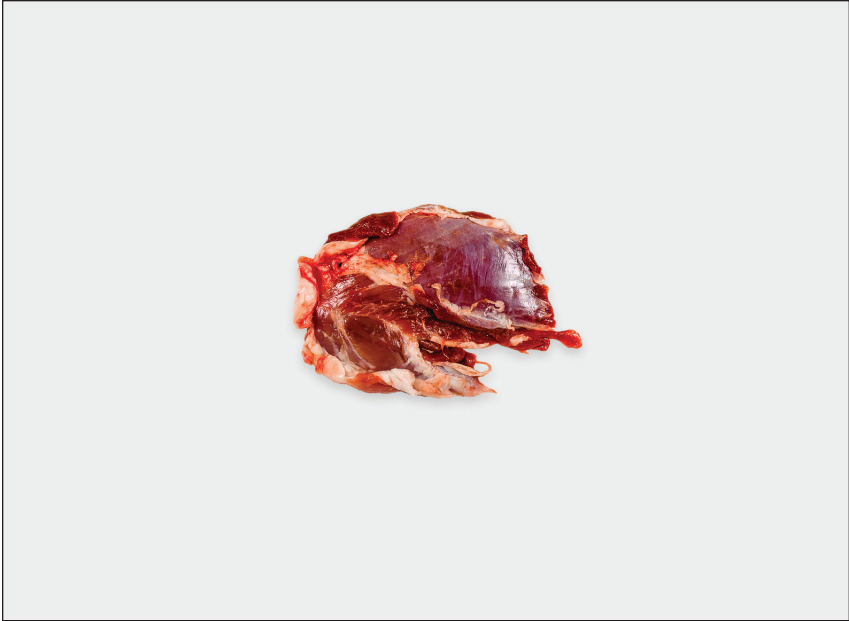
## Large Black Hog

### 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

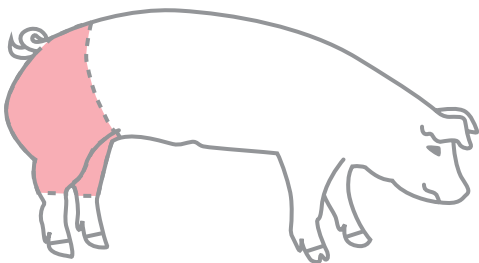
### Summary of All Data

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

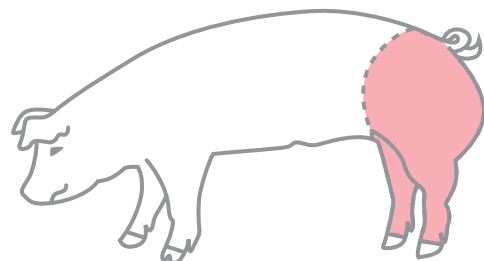
#### American Style Cuts

Ham 21.22 pounds,  
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#### Charcuterie Style Cuts

Ham 23.95 pounds,  
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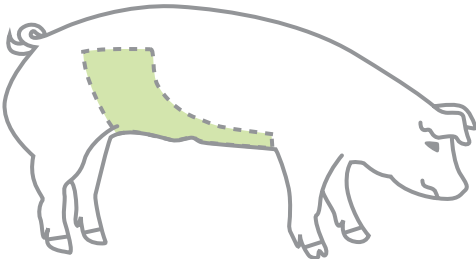
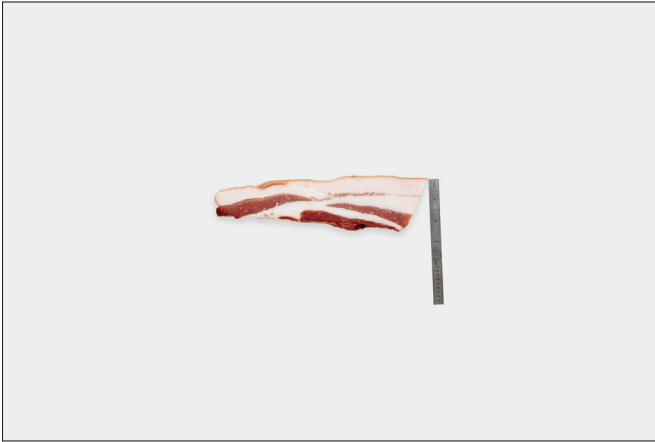
# Heritage Hog Carcass Yields

## Large Black Hog

### COMPARING CUTS

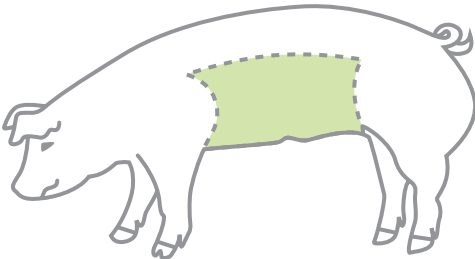
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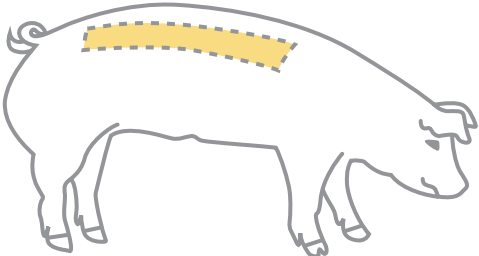
# Heritage Hog Carcass Yields

## Large Black Hog

### COMPARING CUTS

#### American Style Cuts

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

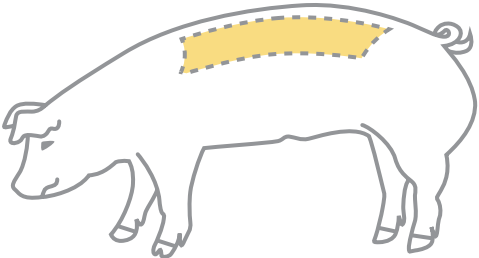


#### Charcuterie Style Cuts

Boneless Loin 6.64 pounds,  
6% of the carcass



Tenderloin 1.58 pounds  
1% of the carcass



# Heritage Hog Carcass Yields

## Large Black Hog

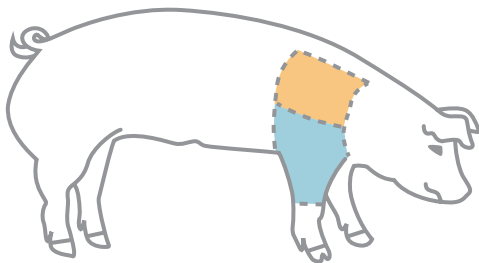
### COMPARING CUTS

#### American Style Cuts

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



Picnic 9.50 pounds,  
8% of the carcass

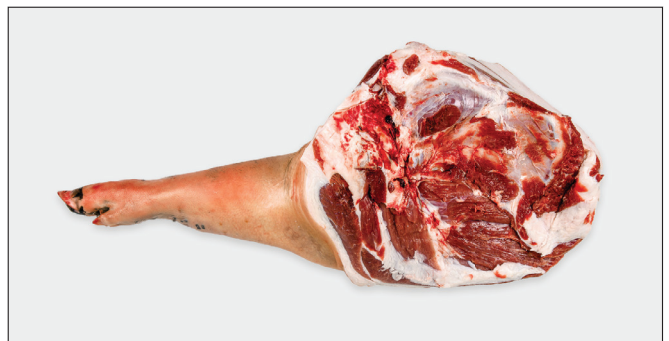


#### Charcuterie Style Cuts

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Shoulder 18.49 pounds,  
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