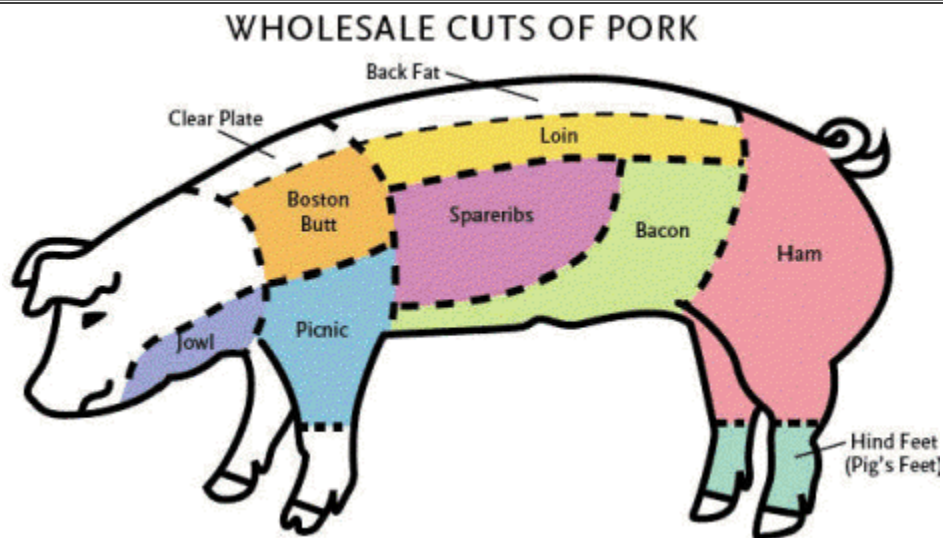


Pork Carcass Breakdown Weights



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

APPROXIMATE HOG CARCASS BREAKDOWN

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

- ✓ **Ham - 45 pounds, 24 percent of the carcass**
27.8 pounds of cured ham, as whole ham, ham steaks, or shaved deli ham, 5.8 pounds of trimmings and 11.4 pounds of skin, fat, and bone
- ✓ **Side (Belly) - 34.9 pounds, 19 percent of the carcass**
19 pounds of cured bacon, 5.8 pounds of spareribs, 9.1 pounds of trimmings and 1 pound of fat
- ✓ **Loins - 33.8 pounds, 18 percent of the carcass**
10.7 pounds of boneless loin, (44 pork chops), 3.2 pounds of back-ribs, 7.6 pounds of country-style ribs, 5.7 pounds of sirloin roast, 1.6 pounds of tenderloin, 1.6 pounds of trimmings and 3.4 pounds of fat and bone
- ✓ **Picnic - 16.6 pounds, 9 percent of the carcass**
12.6 pounds of boneless picnic meat (roasts or cottage bacon) and 4 pounds of skin, fat, and bone
- ✓ **Boston Butt - 14.7 pounds, 8 percent of the carcass**
4.4 pounds of blade steaks, 7.8 pounds of blade roast, 1.7 pounds of trimmings and 0.8 pounds of fat
- ✓ **Miscellaneous - 39.2 pounds, 22 percent of the carcass**
15.4 pounds of jowls, feet, tail, neck bones, etc., 22 pounds of skin, fat, and bone and 1.8 pounds of shrink and miscellaneous loss
- ✓ **Source: National Pork Producers Council**