

HOG CARCASS BREAKDOWN

Source: National Pork Producers Council

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

Ham - 45 pounds, 24 percent of the carcass
25.5 pounds of cured ham, 2.3 pounds of fresh ham, 5.8 pounds of trimmings and 11.4 pounds of skin, fat, and bone

Side (Belly) - 34.9 pounds, 19 percent of the carcass
19 pounds of cured bacon, 5.8 pounds of spareribs, 9.1 pounds of trimmings and 1 pound of fat

Loins - 33.8 pounds, 18 percent of the carcass
3.2 pounds of backribs, 10.7 pounds of boneless loin, 7.6 pounds of country-style ribs, 5.7 pounds of sirloin roast, 1.6 pounds of tenderloin, 1.6 pounds of trimmings and 3.4 pounds of fat and bone

Picnic - 16.6 pounds, 9 percent of the carcass
12.6 pounds of boneless picnic meat and 4 pounds of skin, fat, and bone

Boston Butt - 14.7 pounds, 8 percent of the carcass
4.4 pounds of blade steaks, 7.8 pounds of blade roast, 1.7 pounds of trimmings and 0.8 pounds of fat

Miscellaneous - 39.2 pounds, 22 percent of the carcass
15.4 pounds of jowls, feet, tail, neck bones, etc., 22 pounds of skin, fat, and bone and 1.8 pounds of shrink and miscellaneous loss

Coach Stop Farm FAQs about buying half or whole hogs

How much pork will I get?

Some of the yields per hog on the National Pork Producers Council list differ from what we have on our order form, because we provide info given to us from our processor. Suffice it to say that you can probably regard these weights as minimums/maximums based on a 250# hog. Sometimes, our hogs are heavier than that when they go in, so the average yields are higher, as well. Figure about 75# of meat per half hog.

How should I have it packaged?

In general, we recommend that you consider how you like to cook and the number of people you are cooking for the MAJORITY of the time when considering packaging/cutting options. We tend to package small, for only the two of us (2 chops per package, for instance). Then, if we're going to have extra people, we can just get out two or three packages. We will occasionally package something "big", like a whole ham, only if we think we will definitely do a big dinner party for a large number of people. Otherwise, we get those big legs cut in half, and sometimes do leg steaks in packages besides.

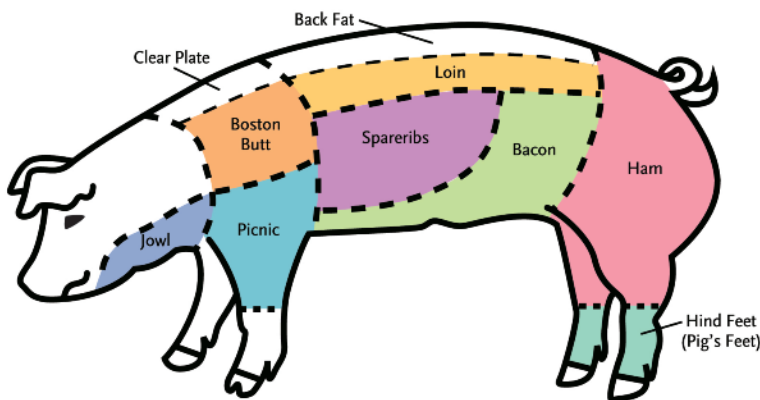
Can I get other parts?

We have provided a list of "specialty parts" on our form because we have quite a number of customers asking about getting certain of those items.

Where does it come from?

We hope that the illustration of what cuts come from different parts of the hog will help you in making your choices. As always, if you have questions or concerns, please feel free to contact us.

WHOLESALE CUTS OF PORK



RETAIL CUTS OF PORK

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

Source: University of Kentucky College of Agriculture