## **Placing Pork Carcasses**







## Placing Philosophy

- Pork quality is either acceptable or unacceptable
- Difficult to determine quality in intact carcasses
- Therefore emphasis is on cutability
  - Fat
  - Muscling



#### PORK CARCASS TERMINOLOGY Foot PORK LEG (Fresh Ham) - Shank Ham Collar Fat-Bulge or Plumpness Stifle Region (Forecushion) Sirioin-Center Loin Junction (Region) Belly Pocket -(Flank) Siriain Region BELLY Navel Edge -Loin Edge -LOIN-- Chine er Loin Region Elbow Packet Feathering -Blade Boston , First Ri Sternum -Arm Picnic Bulge SHOULDER-includes Blade Boston and Arm Floric) 4-Clear JOWL. XXVII-THEY WEST MATCH



#### Observe Fat

- Along the back, noting fat comparisons at the first rib, last rib, and last lumbar vertebrae.
- Over the ham collar
- Belly pocket
- Navel edge
- Breast



#### Observe muscle

- Thickness, bulge, length of ham
- Thickness through the shoulder
- Thickness through loin



### **Pork Carcass Class**

Carcass Data					
Carcass Number	Backfat Thickness			Carcass Length	Muscle Score
	Last Lumbar	Last Rib	First Rib	Lengui	Score
1	.8	.9	1.45	32.9	2 +
2	.5	.7	1.4	32.9	3-
3	.9	1.0	1.8	32.1	20
4	.7	.7	1.35	34.5	2+

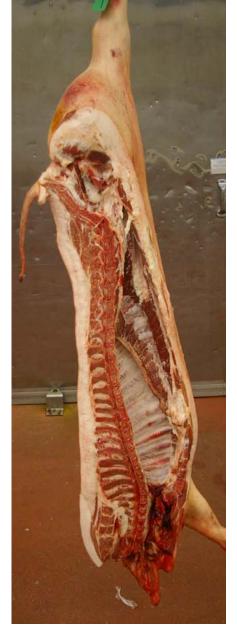
Placing 2-4-1-3











1 2 3











2 3



# Placing

2-3-1-4

