

Placing Pork Carcasses



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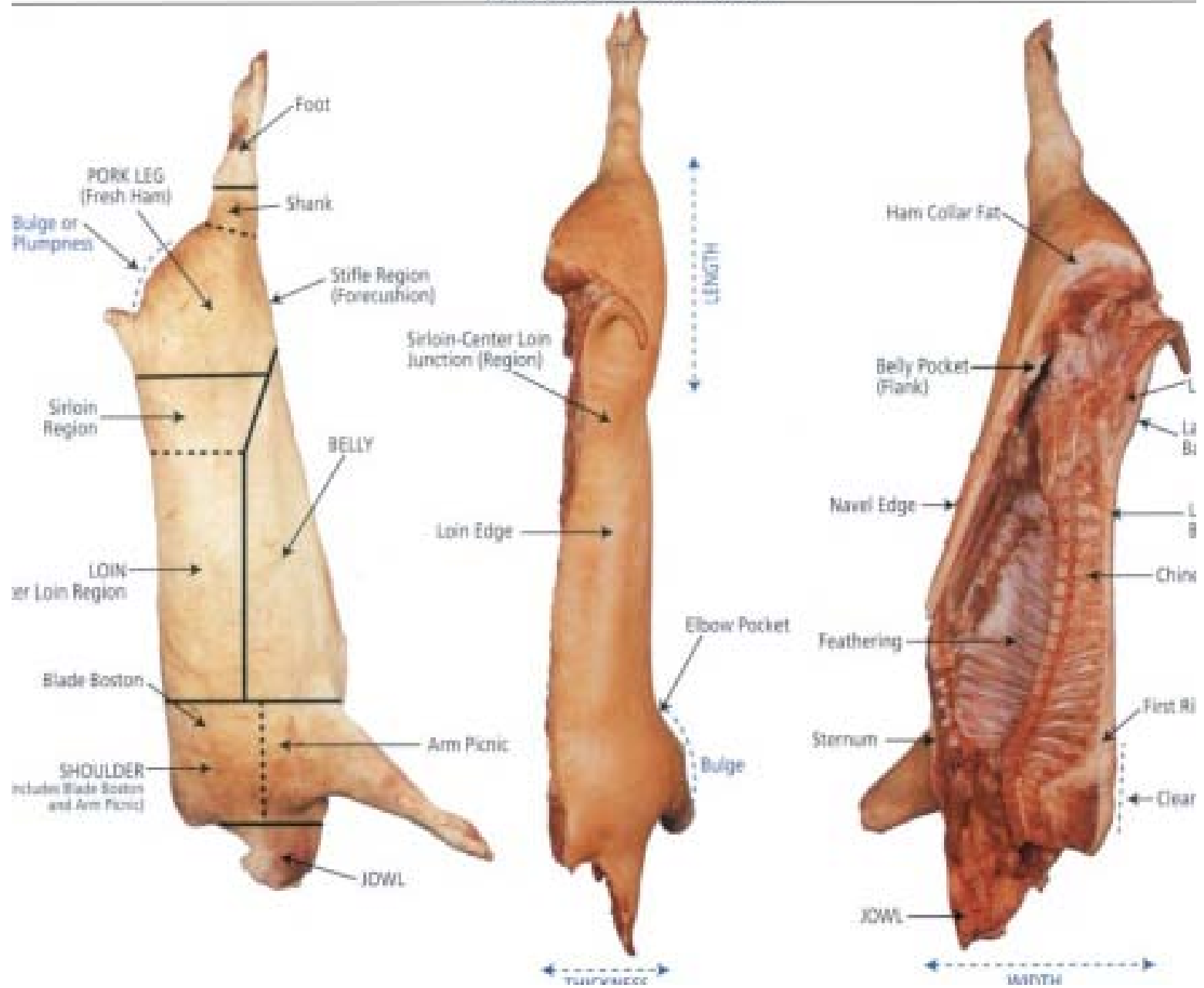


Placing Philosophy

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



PORK CARCASS TERMINOLOGY



- 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		
1	.8	.9	1.45	32.9	2 +
2	.5	.7	1.4	32.9	3-
3	.9	1.0	1.8	32.1	2o
4	.7	.7	1.35	34.5	2+

Placing
2-4-1-3





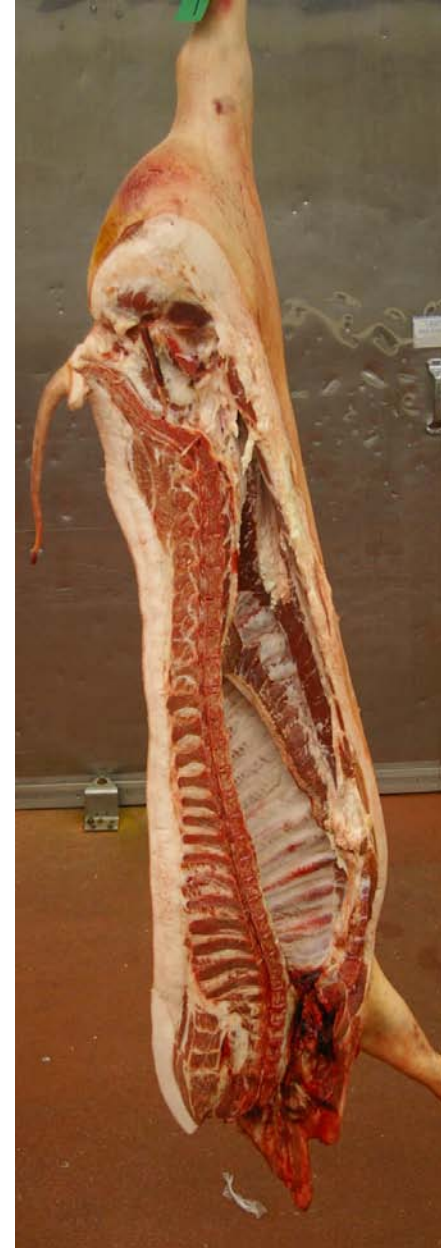
1



2



3



4





1



2



3



4



Placing

2-3-1-4

