Placing Pork Carcasses

Brian Estevez and Larry Eubanks
Placing Philosophy

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

<table>
<thead>
<tr>
<th>Carcass Number</th>
<th>Backfat Thickness</th>
<th>Carcass Length</th>
<th>Muscle Score</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Last Lumbar</td>
<td>Last Rib</td>
<td>First Rib</td>
</tr>
<tr>
<td>1</td>
<td>.8</td>
<td>.9</td>
<td>1.45</td>
</tr>
<tr>
<td>2</td>
<td>.5</td>
<td>.7</td>
<td>1.4</td>
</tr>
<tr>
<td>3</td>
<td>.9</td>
<td>1.0</td>
<td>1.8</td>
</tr>
<tr>
<td>4</td>
<td>.7</td>
<td>.7</td>
<td>1.35</td>
</tr>
</tbody>
</table>

Placing
2-4-1-3
Placing

2-3-1-4