

# Swine

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- Packers prefer market hogs 220 - 240 lbs
- Market hogs for fair must weigh 210 - 270 lbs
- Long, lean meat type hogs are desired by the industry

# U.S.D.A. Grades of hogs

U.S. No. 1

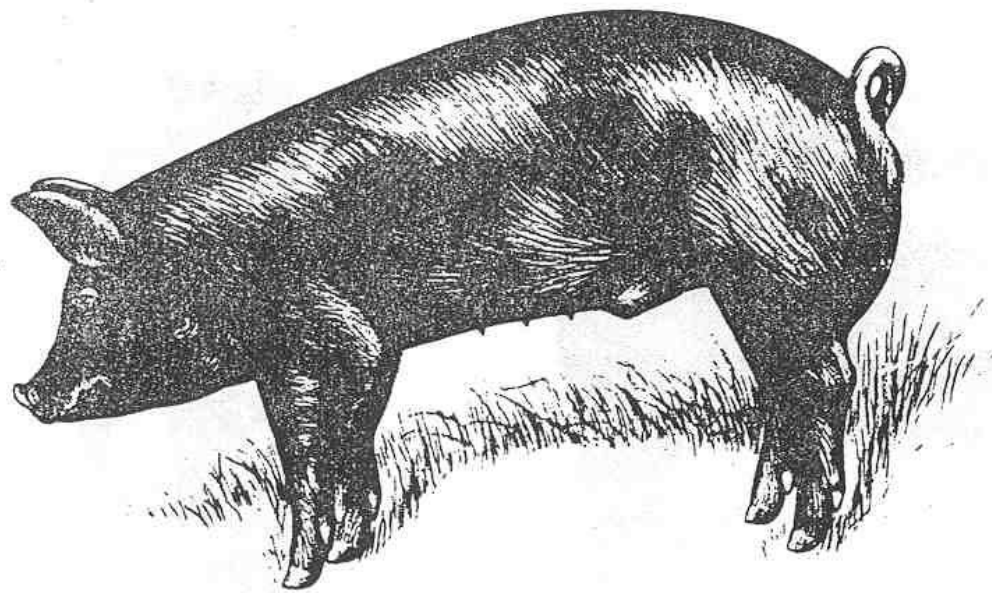
U.S. No. 2

U.S. No. 3

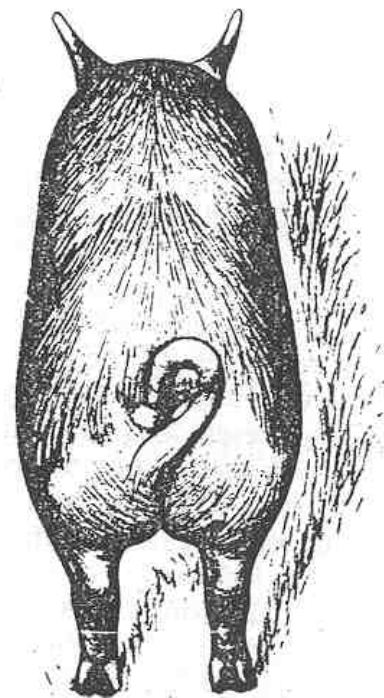
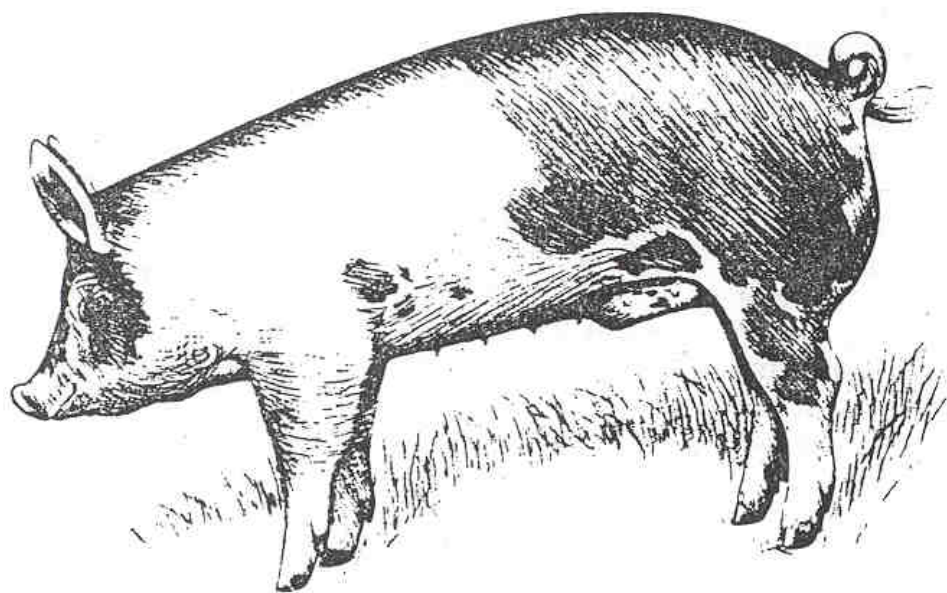
U.S. No. 4

U.S. Utility

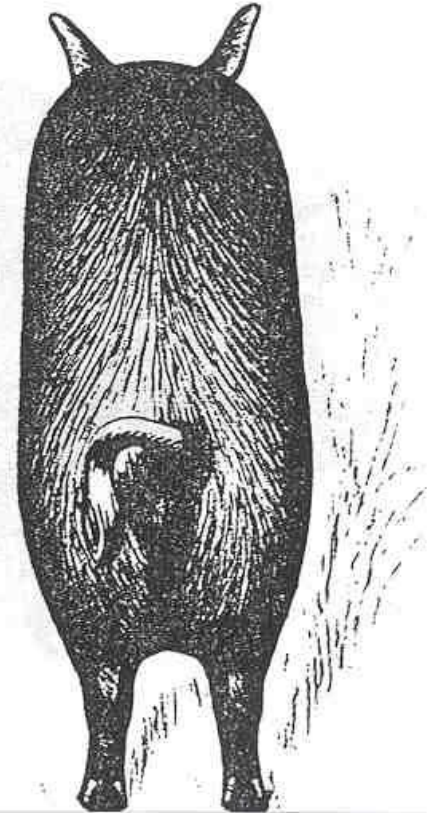
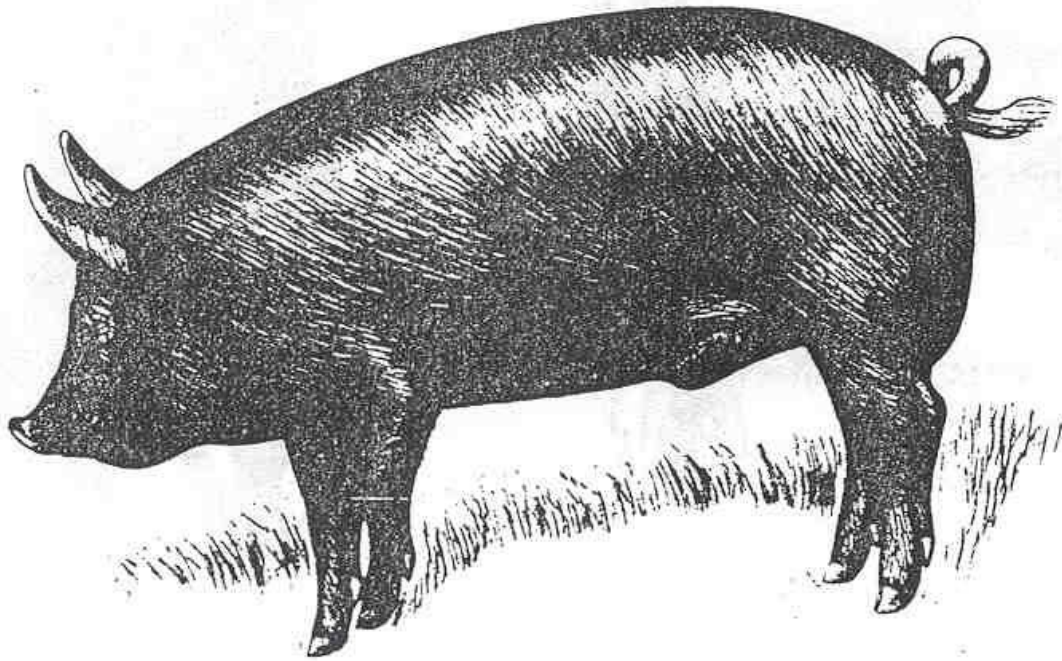
U.S. No. 1



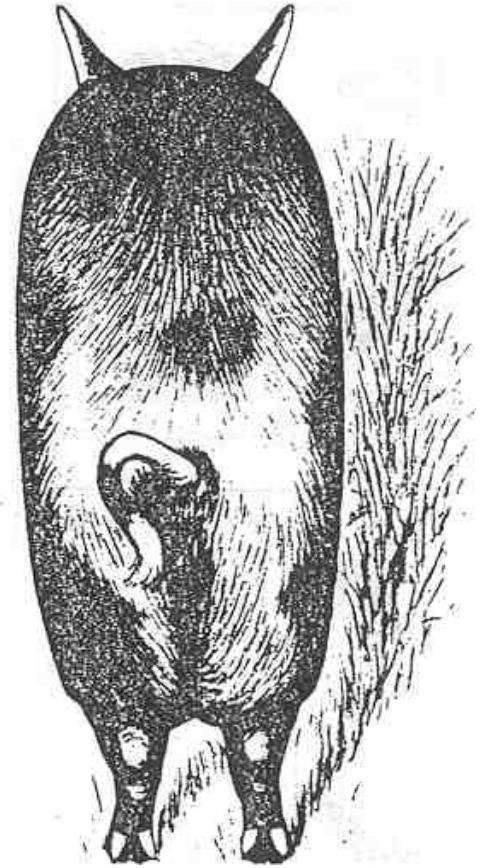
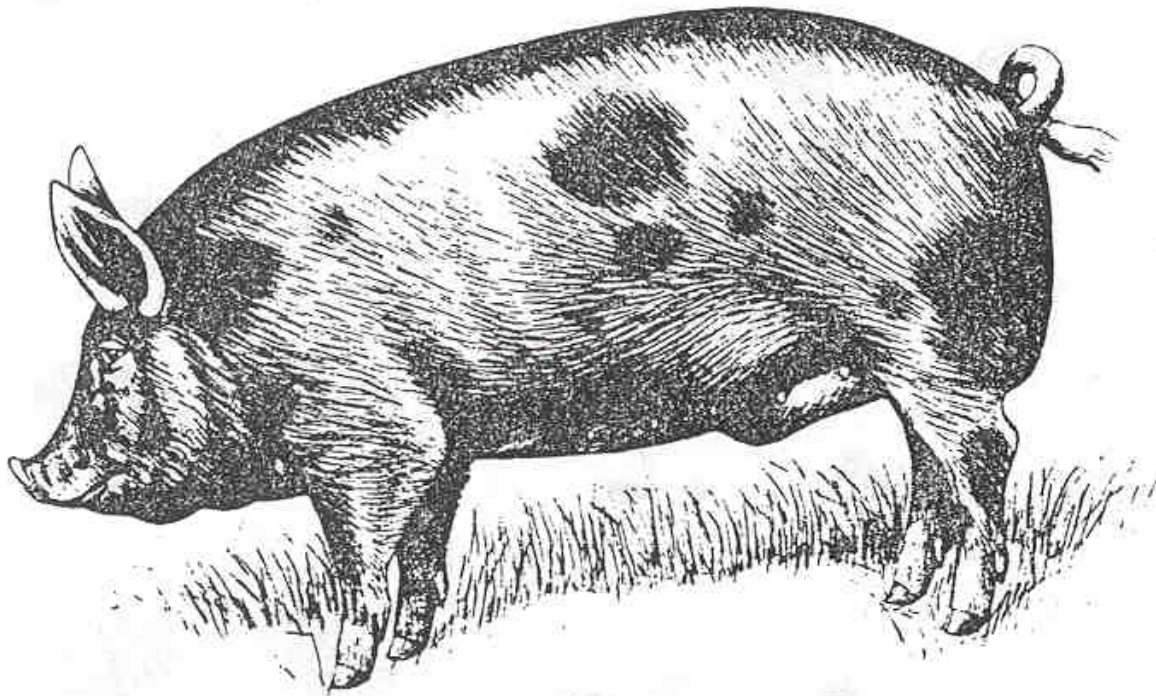
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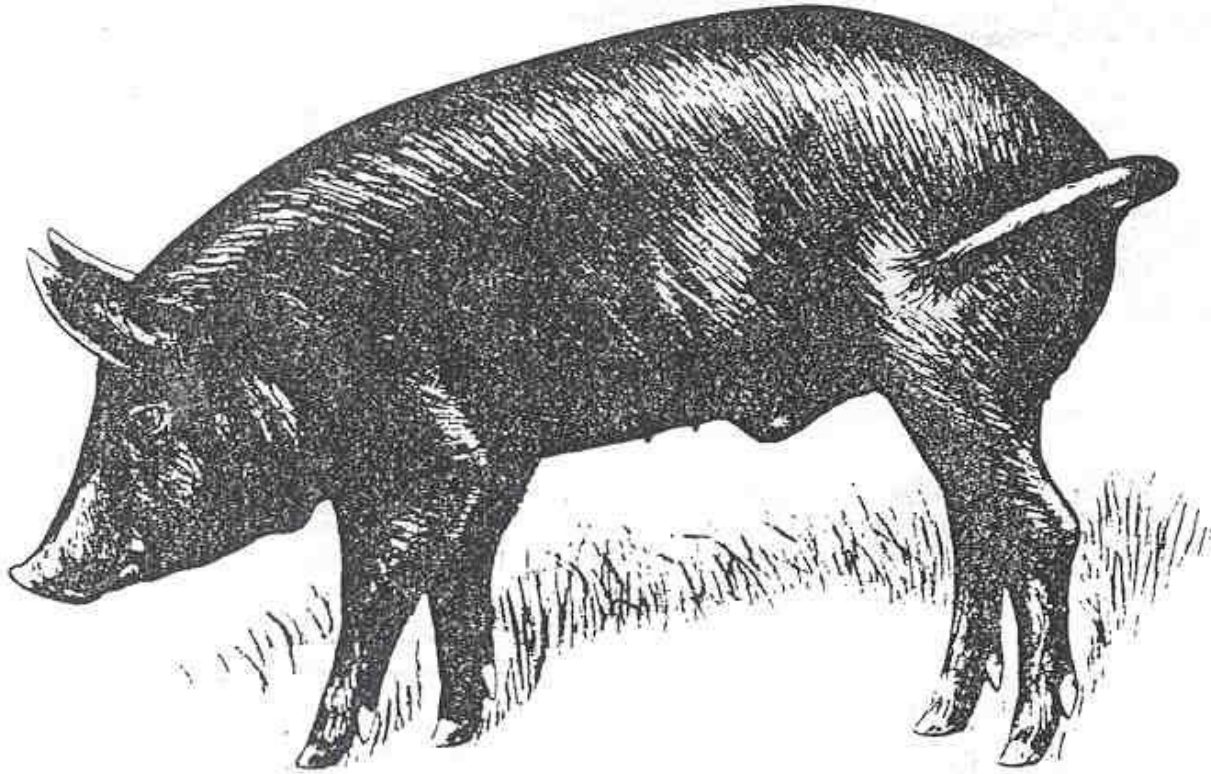
U.S. No. 3



U.S. No. 4



U.S. Utility



# Dressing Percent

- $(\text{Carcass weight} / \text{live weight}) \times 100$
- 70% is good
- $(154 \text{ lb carcass} / 220 \text{ lb live}) \times 100 = 70\%$



# Pork

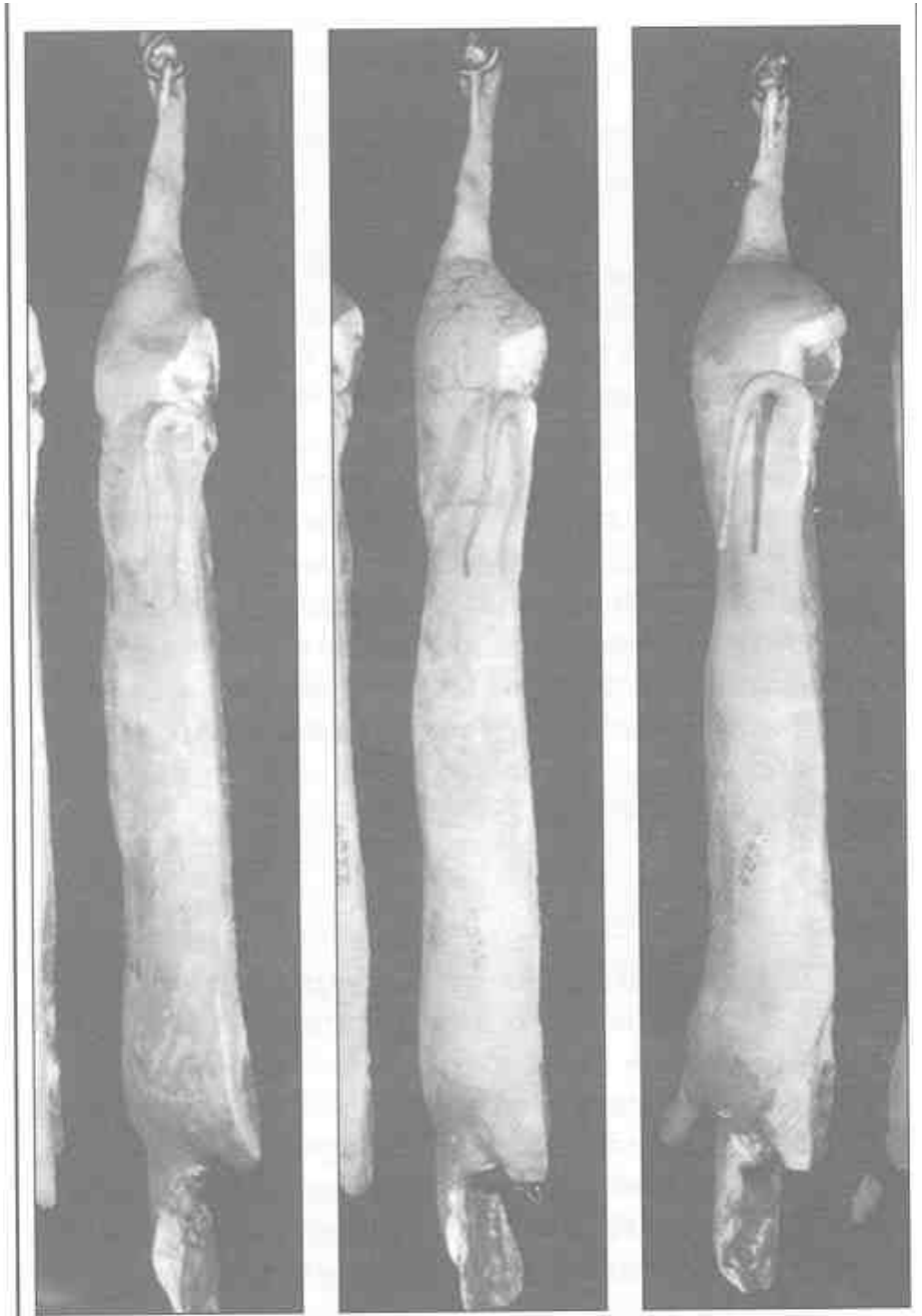
- 154 lb carcass
  - 66 lbs byproducts (feet, head blood, internal organs, and hair)
  - 88 lbs of retail or wholesale cuts

# USDA Carcass Muscling Scores

1 = thin

2 = intermediate

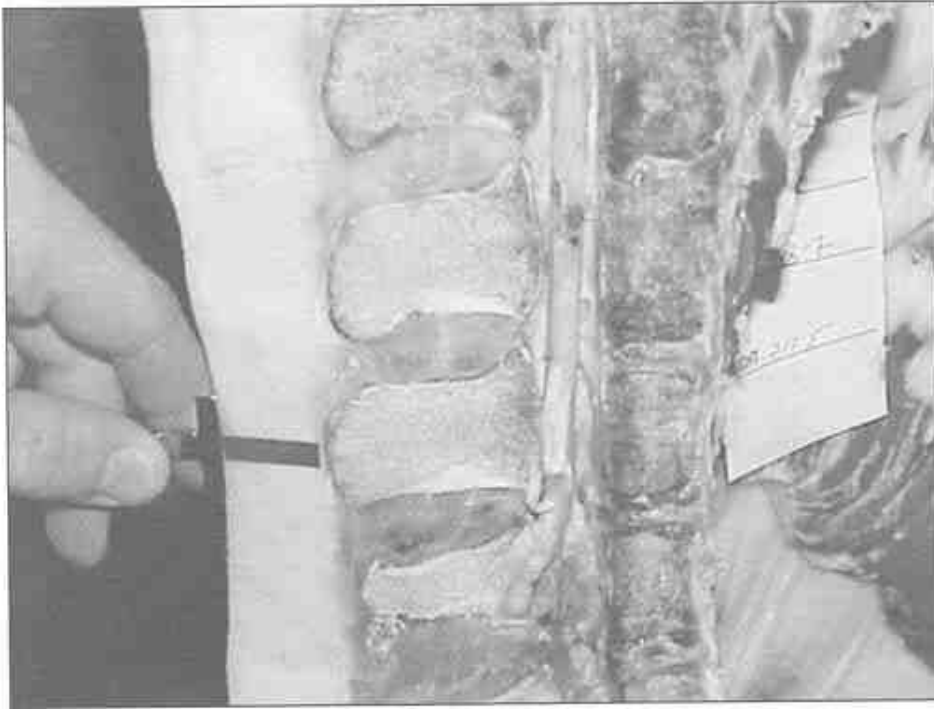
3 = thick



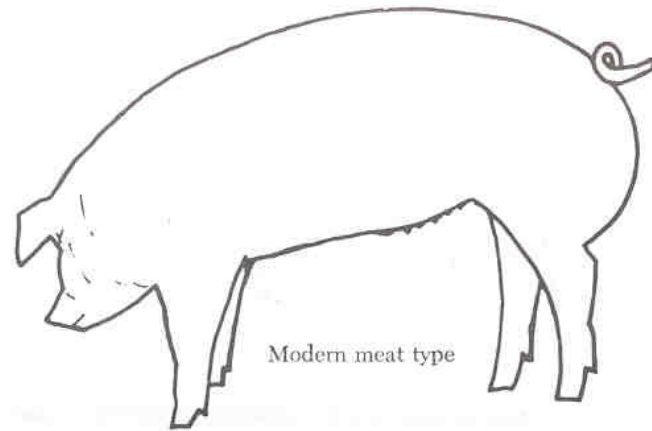
# Pork Carcass Lean

- Pounds of acceptable quality lean pork
  - Hot carcass weight
  - Loin muscle area
  - Back fat
- Similar to beef yield grade

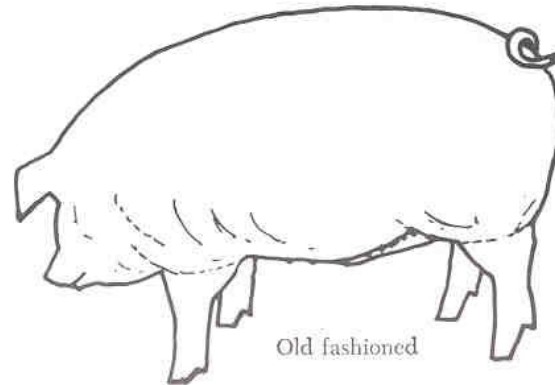
# Back fat



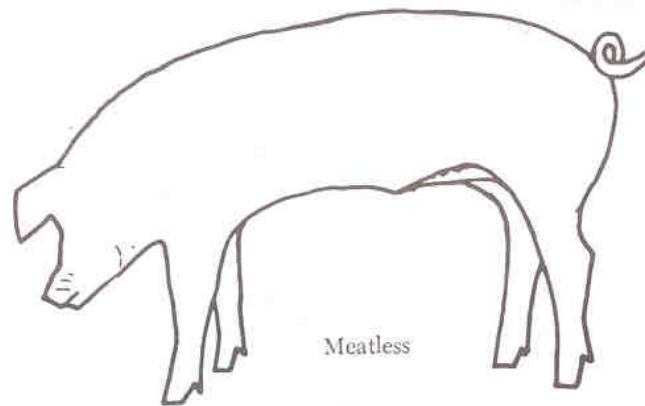
- No minimum is suggested
- Lower is better
- Be careful not to compromise muscle while selecting against fatness



Modern meat type

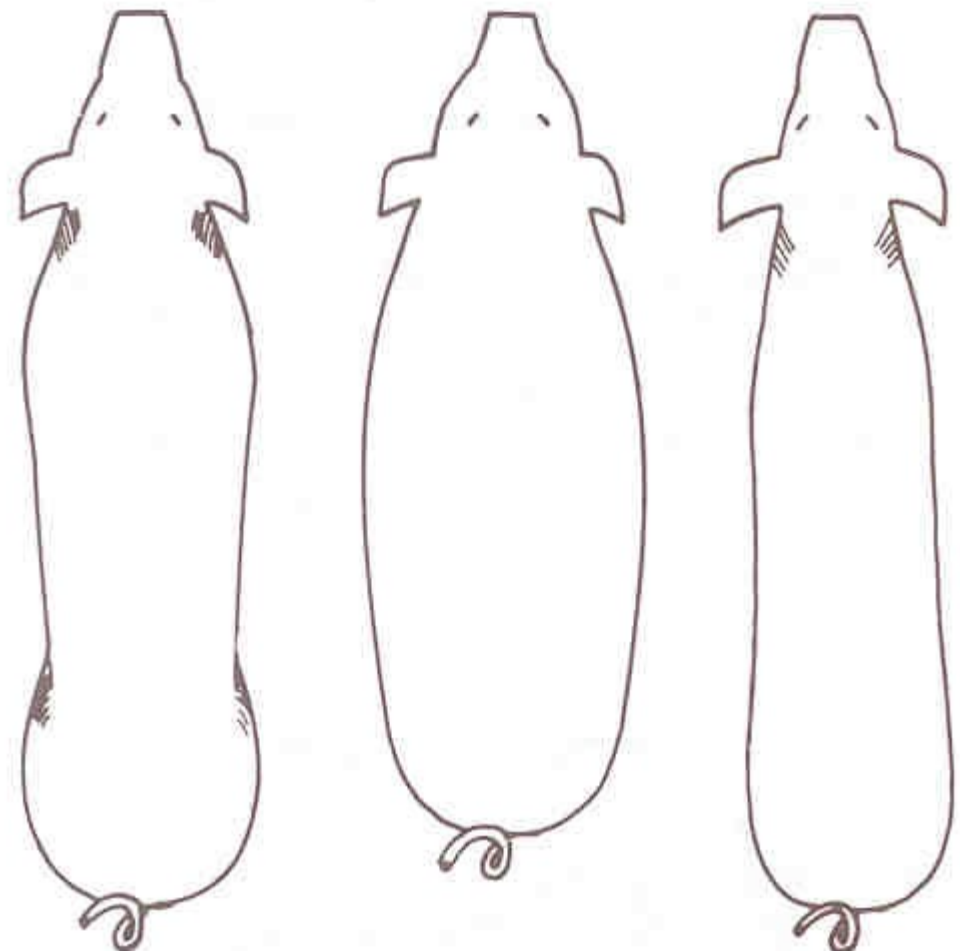


Old fashioned



Meatless

Side View of Three Hog Types

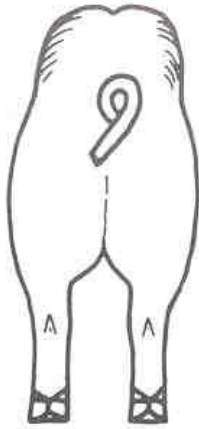


Modern meat type

Old fashioned

Meatless

Top View of Three Hog Types



Modern meat type



Old fashioned

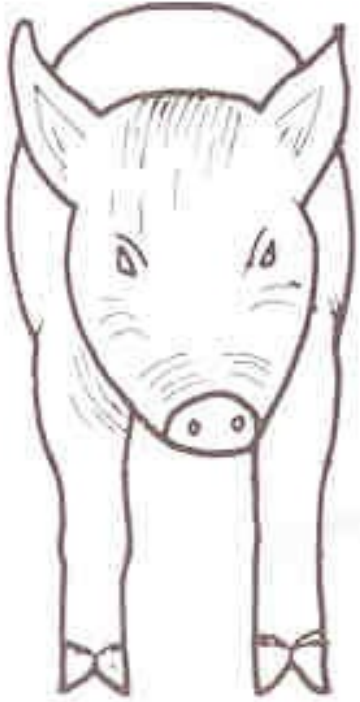


Meatless

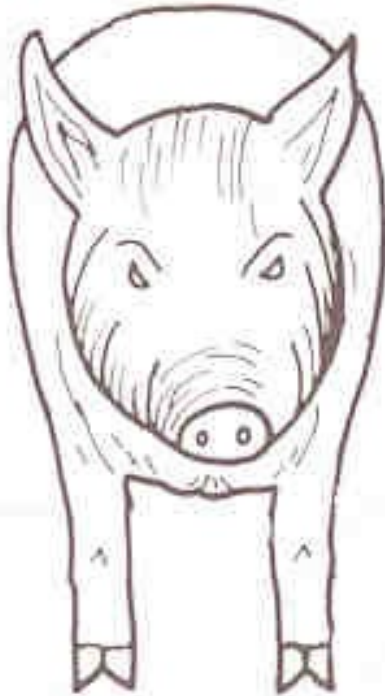


Meatless - fat

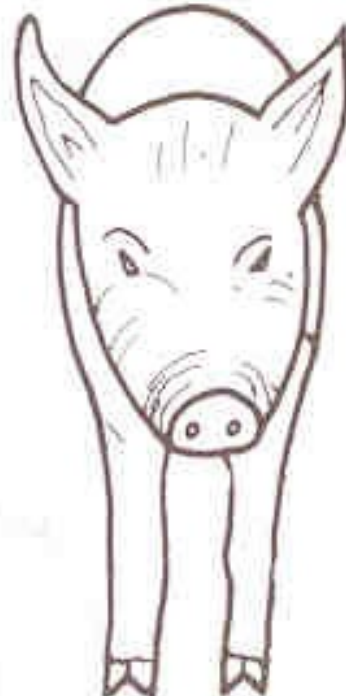
Rear View of Three Hog Types



Modern meat type



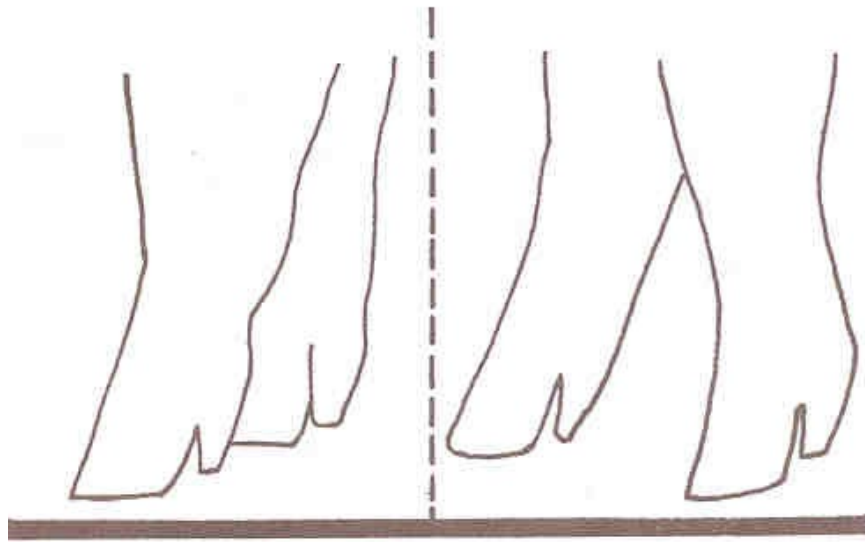
Old fashioned



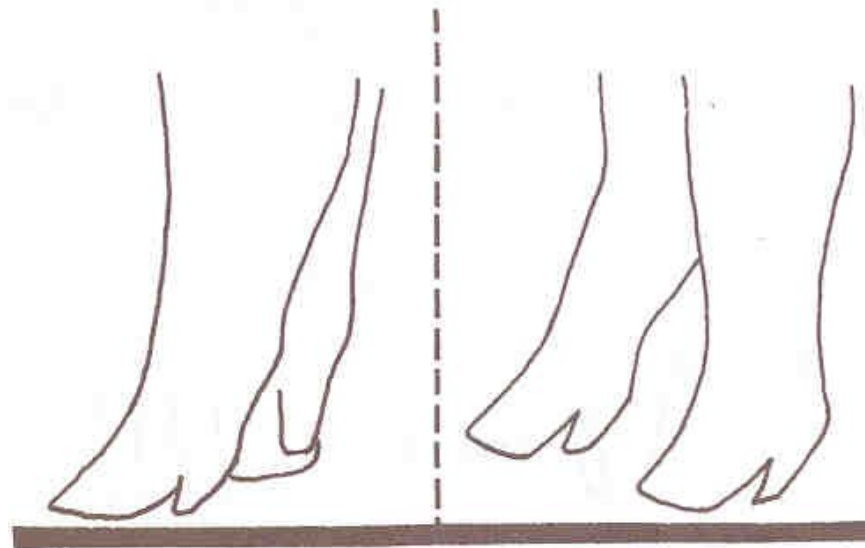
Meatless

Front View of Three Hog Types





Desirable feet and pasterns. Note the short, straight pasterns.



Poor feet and pasterns. The pasterns are so long and weak that the dewclaws nearly touch the ground.