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Heritage Hog Carcass Yields

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2014

## Heritage Hog Carcass Yields: Ossabaw Hog

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# Heritage Hog Carcass Yields

By Bob Perry



**Ossabaw Hog**

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# Heritage Hog Carcass Yields

## Ossabaw Hog

### AMERICAN STYLE

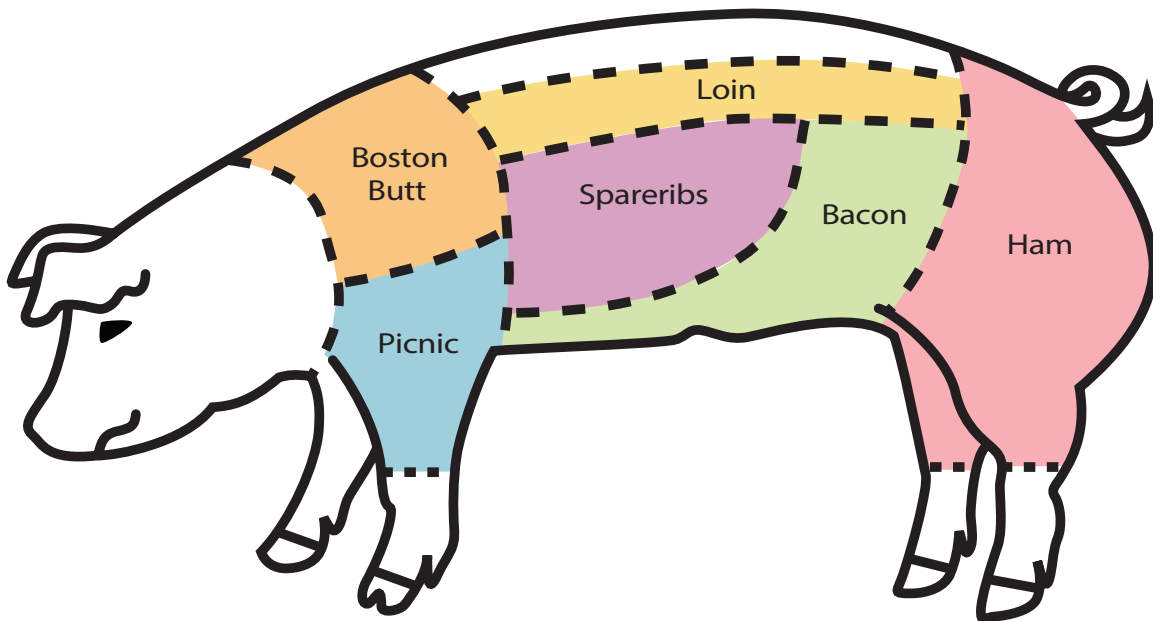
#### Ossabaw Hog Carcass Breakdown – American Style

The cuts of this style are the industry standards and the most common way to breakdown a pig carcass in the United States as instructed by Dr. Gregg Rentfrow, Ph.D., Department of Animal and Food Sciences, University of Kentucky. Most consumers will recognize them as they are the same cuts available at retail outlets and usually sold at farmers markets.

#### Summary of the data

Average hot carcass weight 187.86 pounds with 3.49 inches of fat at the 1st rib and 2.53 inches at the 10th rib. The LEA (loin eye area) was 4.33 square inches and overall the average yield of lean muscle using the industry standard formula was 31%.

#### AMERICAN STYLE CUTS OF PORK USED IN THIS STUDY



#### HUSBANDRY OF THE HOGS

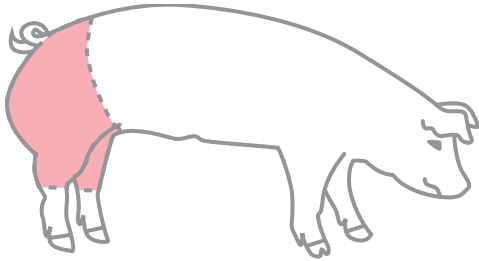
Seven piglets from each of the eight breeds in this study were transported to Berea College from various sources and grown out on pasture to market weight. The 1.5 acre pasture consisted primarily of fescue with some other grasses and broadleaf weeds present. Three hoop shelters with deep bedding and one shade tree provided protection from sun, wind, and rain. Free-choice feed, consisting of ground corn, soybean, and Fertrell swine premix, and water were available at all times. They were harvested and processed in three groups based on when they achieved market weight and a slot was available at the University of Kentucky meats lab.

# Heritage Hog Carcass Yields

## Ossabaw Hog

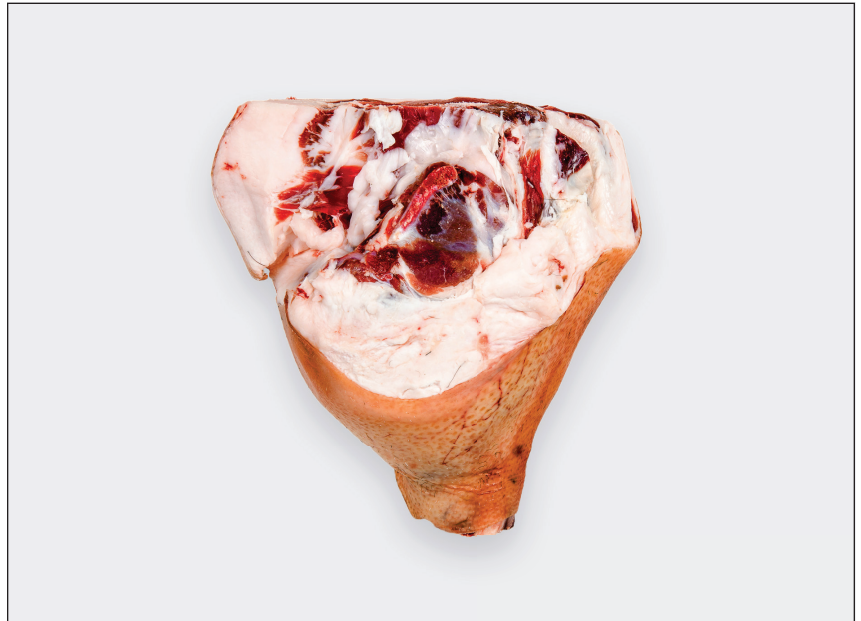
AMERICAN STYLE

Ham 16.01 pounds,  
17% of the carcass



### Common Cuts

- Whole or two-piece raw ham
- Brined and cured "deli" ham
- Ham steaks

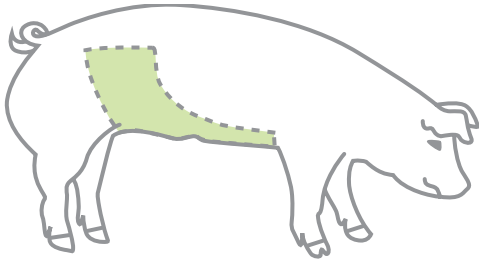


# Heritage Hog Carcass Yields

## Ossabaw Hog

AMERICAN STYLE

Side (Belly) 18.26 pounds,  
19% of the carcass



### Common Cuts

- Wet or dry cured for bacon
- Raw for braising



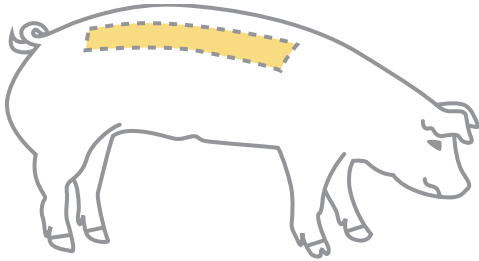
# Heritage Hog Carcass Yields

## Ossabaw Hog

AMERICAN STYLE

Loin (bone in, skin on)

13.81 pounds, 15% of the carcass



### Common Cuts

- Bone-in chops
- Boneless chops
- Tenderloin
- Sirloin roast
- Baby back ribs

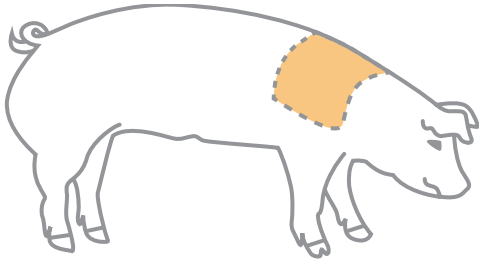


# Heritage Hog Carcass Yields

## Ossabaw Hog

AMERICAN STYLE

Shoulder Butt (skinless)  
5.37 pounds, 6% of the carcass

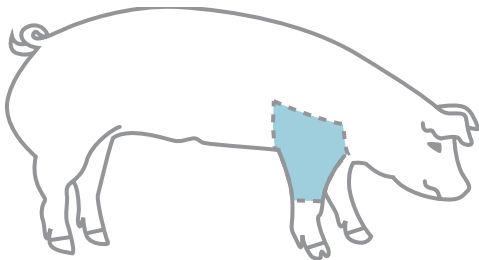


### Common Cuts

- Whole for BBQ or roasting
- Blade steaks
- Country ribs
- Boned for sausage

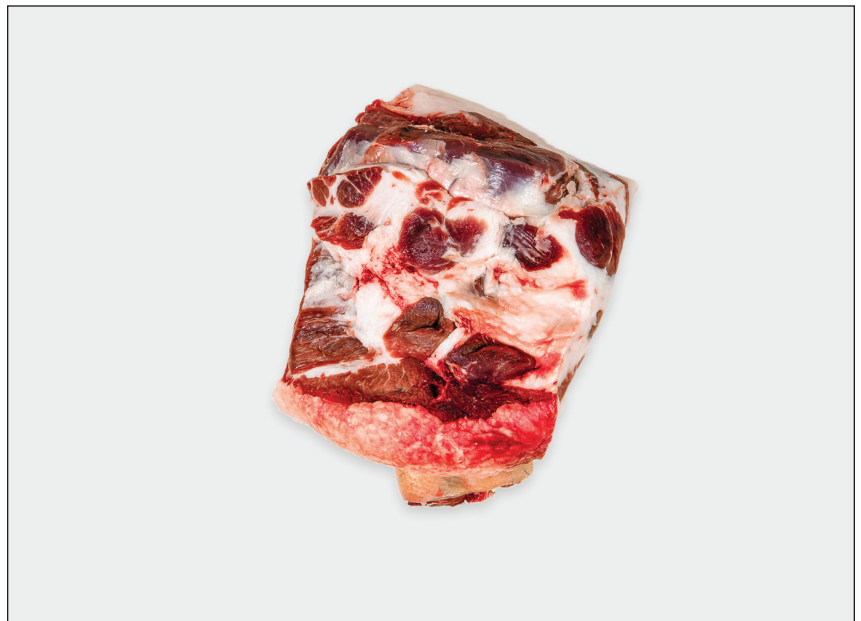


Shoulder Picnic 8.29 pounds,  
9% of the carcass



### Common Cuts

- Whole for BBQ or roasting
- Boned for sausage



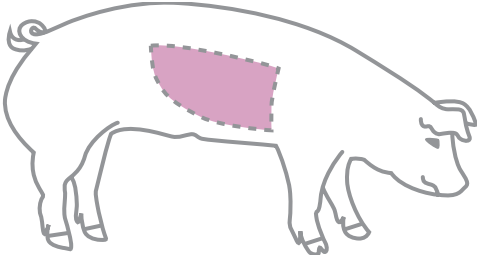


# Heritage Hog Carcass Yields

## Ossabaw Hog

AMERICAN STYLE

Spareribs 2.77 pounds,  
3% of the carcass



**Common Cuts**

- Whole or St. Louis cut

