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Heritage Hog Carcass Yields: American Guinea Hog

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Heritage Hog Carcass Yields

By Bob Perry

American Guinea Hog
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Guinea 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 140.43 pounds with 3.11 inches of fat at the 1st rib and 2.47 inches at the 10th rib. The LEA (loin eye area) was 2.90 square inches and overall the average yield of lean muscle using the industry standard formula was 24%.
Common Cuts
• Whole or two-piece raw ham
• Brined and cured “deli” ham
• Ham steaks

Heritage Hog Carcass Yields
American Guinea Hog

AMERICAN STYLE

Ham 11.66 pounds, 17% of the carcass
Heritage Hog Carcass Yields

American Guinea Hog

AMERICAN STYLE

Side (Belly) 14.49 pounds, 21% of the carcass

Common Cuts
- Wet or dry cured for bacon
- Raw for braising
Heritage Hog Carcass Yields

American Guinea Hog

AMERICAN STYLE

Loin (bone in, skin on)
9.34 pounds, 13% of the carcass

Common Cuts
• Bone-in chops
• Boneless chops
• Tenderloin
• Sirloin roast
• Baby back ribs
Heritage Hog Carcass Yields

American Guinea Hog

AMERICAN STYLE

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

Common Cuts
• Whole for BBQ or roasting
• Blade steaks
• Country ribs
• Boned for sausage

Shoulder Picnic 5.40 pounds,
8% of the carcass

Common Cuts
• Whole for BBQ or roasting
• Boned for sausage
Common Cuts
- Whole or St. Louis cut

Heritage Hog Carcass Yields

American Guinea Hog

AMERICAN STYLE

Spareribs 1.78 pounds,
3% of the carcass
Guinea Hog Carcass Breakdown – Charcuterie Style

This style is a way to breakdown a pork carcass for curing whole muscle cuts and also results in some specialty high value cuts for cooking. There are slight variations in this method depending on the desired finished products and some primals can be further broken down for additional products. The method used in this research is a hybrid of Spanish and Italian methods as instructed by Chef and Charcutier Jay Denham of The Curehouse in Louisville, Kentucky.

Summary of the data

Average hot carcass weight 140.43 pounds with 3.11 inches of fat at the 1st rib and 2.47 inches at the 10th rib. The LEA (loin eye area) was 2.90 square inches and overall the average yield of lean muscle using the industry standard formula was 24%.
Heritage Hog Carcass Yields

American Guinea Hog

CHARCUTERIE STYLE

Ham 14.93 pounds  21% of the carcass

The ham is taken at the ball joint, the aitch bone is then removed and the open face of the ham is trimmed.
Heritage Hog Carcass Yields

American Guinea Hog

CHARCUTERIE STYLE

Belly 12.72 pounds,
18% of the carcass

The belly contains more rib meat than the American style and is squared by trimming to facilitate curing.
Heritage Hog Carcass Yields
American Guinea Hog
CHARCUTERIE STYLE

Boneless Loin 3.59 pounds,
5% of the carcass

The loin is deboned and trimmed leaving much of the back fat attached.
Heritage Hog Carcass Yields

American Guinea Hog

CHARCUTERIE STYLE

Tenderloin 0.71 pounds, 1% of the carcass

The tenderloin is pulled from the loin before boning to keep it intact and undamaged. It is cooked rather than cured.
The collar is the top of the head of the loin and separated from the pluma and presa at a natural seam.

Heritage Hog Carcass Yields
American Guinea Hog
CHARCUTERIE STYLE

Neck (collar) 2.49 pounds, 4% of the carcass
The shoulder is taken at the seventh rib. The collar, presa and pluma are removed as one piece which facilitates removal of the secreto afterward.

Heritage Hog Carcass Yields
American Guinea Hog
CHARCUTERIE STYLE

Shoulder 11.51 pounds, 16% of the carcass
Heritage Hog Carcass Yields
American Guinea Hog
CHARCUTERIE STYLE

Presas (prize) and Plumas (feather)
0.94 pounds, 1% of the carcass

The presa (prize) is the bottom of the head of the loin below the collar. The pluma (feather) is the meat covering the first seven ribs. They are taken off the shoulder intact with the collar and separated later to be cooked rather than cured.
Heritage Hog Carcass Yields

**American Guinea Hog**

CHARCUTERIE STYLE

Secreto (Secret) 0.17 pounds, <1% of the carcass

This small piece lays inside the blade bone of the shoulder, under the presa and pluma, and is cooked rather than cured.
Heritage Hog Carcass Yields

American Guinea Hog

Summary of All Data

The saleable yield of a Guinea Hog, cut in the American style, is 66%. The overall percentage of lean muscle using the industry formula based on backfat at 1st and 10th rib, loin eye area and hot carcass weight is 24%. Cut for Charcuterie, the saleable yield is 69%.

COMPARING CUTS

American Style Cuts

Ham 11.66 pounds, 17% of the carcass

Charcuterie Style Cuts

Ham 14.93 pounds, 21% of the carcass
Heritage Hog Carcass Yields

American Guinea Hog

COMPARING CUTS

**American Style Cuts**

Side (Belly) 14.49 pounds, 21% of the carcass

**Charcuterie Style Cuts**

Belly 12.72 pounds, 18% of the carcass
Heritage Hog Carcass Yields
American Guinea Hog

**Comparing Cuts**

**American Style Cuts**

Loin (bone in, skin on) 9.34 pounds, 13% of the carcass

**Charcuterie Style Cuts**

Boneless Loin 3.59 pounds, 5% of the carcass

tenderloin 0.71 pounds, 1% of the carcass
Heritage Hog Carcass Yields
American Guinea Hog

**American Style Cuts**

- Boston Butt (skinless) 3.89 pounds, 6% of the carcass
- Picnic 5.40 pounds, 8% of the carcass

**Charcuterie Style Cuts**

- Neck (collar) 2.49 pounds, 4% of the carcass
- Shoulder 11.51 pounds, 16% of the carcass
- Presa and Pluma 0.94 pounds, 1% of the carcass
- Secreto 0.17 pounds, <1% of the carcass