2014

Heritage Hog Carcass Yields: Large Black Hog

Bob Perry

*University of Kentucky, bob.perry@uky.edu*

Right click to open a feedback form in a new tab to let us know how this document benefits you.

Follow this and additional works at: https://uknowledge.uky.edu/yield_reports

Part of the Dietetics and Clinical Nutrition Commons

Repository Citation

https://uknowledge.uky.edu/yield_reports/3

This Report is brought to you for free and open access by the Dietetics and Human Nutrition at UKnowledge. It has been accepted for inclusion in Heritage Hog Carcass Yields by an authorized administrator of UKnowledge. For more information, please contact UKnowledge@lsv.uky.edu.
Heritage Hog Carcass Yields

By Bob Perry

Large Black Hog
PRINCIPLE INVESTIGATOR
Bob Perry
Chef in Residence, Dietetics & Human Nutrition
University of Kentucky

PHOTOGRAPHY
Stephen Patton
Agricultural Communications
University of Kentucky

DESIGN & LAYOUT
Kevin T. Brumfield

ACKNOWLEDGEMENTS
Dr. Gregg Rentfrow, staff and students at the University of Kentucky Meats Lab
Jay Denham, Chef and Curemaster, The Curehouse, Louisville, Kentucky
Chefs Justin Dean and Steve Geddes, Relish Restaurant Group, Cincinnati, Ohio
Dr. Sean Clark, staff and students at Berea College, Berea, Kentucky
The Livestock Conservancy, Pittsboro, North Carolina
Ronny and Beth Drennan, Broadbent Country Hams, Kuttawa, Kentucky

This research was funded by a USDA Southern Sustainable Agriculture Research and Education grant, with additional funding and support by the University of Kentucky Department of Dietetics and Human Nutrition.
Heritage Hog Carcass Yields

Large Black Hog

AMERICAN STYLE

Large Black 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 229.43 pounds with 2.66 inches of fat at the 1st rib and 2.66 inches at the 10th rib. The LEA (loin eye area) was 4.23 square inches and overall the average yield of lean muscle using the industry standard formula was 32%.

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.
Common Cuts
• Whole or two-piece raw ham
• Brined and cured “deli” ham
• Ham steaks

Heritage Hog Carcass Yields
Large Black Hog
AMERICAN STYLE

Ham 21.22 pounds, 18% of the carcass
Heritage Hog Carcass Yields
Large Black Hog

AMERICAN STYLE

Side (Belly) 18.90 pounds, 16% of the carcass

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

Large Black Hog

AMERICAN STYLE

Loin (bone in, skin on)
19.86 pounds, 17% of the carcass

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

Large Black Hog

AMERICAN STYLE

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

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

Shoulder Picnic 9.50 pounds,
8% of the carcass

Common Cuts
• Whole for BBQ or roasting
• Boned for sausage
Heritage Hog Carcass Yields

Large Black Hog

AMERICAN STYLE

Spareribs 2.76 pounds, 2% of the carcass

Common Cuts
- Whole or St. Louis cut
**Large Black 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 229.43 pounds with 2.66 inches of fat at the 1st rib and 2.66 inches at the 10th rib. The LEA (loin eye area) was 4.23 square inches and overall the average yield of lean muscle using the industry standard formula was 32%.
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

**Large Black Hog**

CHARCUTERIE STYLE

Ham 23.95 pounds
21% of the carcass
The belly contains more rib meat than the American style and is squared by trimming to facilitate curing.

Belly 17.07 pounds, 15% of the carcass
The loin is deboned and trimmed leaving much of the back fat attached.

Boneless Loin 6.64 pounds, 6% of the carcass

Heritage Hog Carcass Yields
Large Black Hog
CHARCUTERIE STYLE
Tenderloin 1.58 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

Large Black Hog

CHARCUTERIE STYLE

Shoulder 18.49 pounds, 16% 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

**Large Black Hog**

CHARCUTERIE STYLE

Presas (prize) and Plumas (feather)
1.56 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

Large Black Hog

CHARCUTERIE STYLE

Secreto (secret) 0.21 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.
Summary of All Data

The saleable yield of a Large Black Hog, cut in the American style, is 69%. 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 32%. Cut for Charcuterie, the saleable yield is 66%.

**COMPARING CUTS**

**American Style Cuts**
- Ham 21.22 pounds, 18% of the carcass

**Charcuterie Style Cuts**
- Ham 23.95 pounds, 21% of the carcass
Heritage Hog Carcass Yields
Large Black Hog

COMPARING CUTS

American Style Cuts
Side (Belly) 18.90 pounds, 16% of the carcass

Charcuterie Style Cuts
Belly 17.07 pounds, 15% of the carcass
Heritage Hog Carcass Yields

Large Black Hog

**COMPARING CUTS**

**American Style Cuts**

Loin (bone in, skin on) 19.86 pounds, 17% of the carcass

**Charcuterie Style Cuts**

Boneless Loin 6.64 pounds, 6% of the carcass

Tenderloin 1.58 pounds, 1% of the carcass
Heritage Hog Carcass Yields
Large Black Hog

Comparing Cuts

American Style Cuts

Boston Butt (skinless) 7.42 pounds, 6% of the carcass

Picnic 9.50 pounds, 8% of the carcass

Charcuterie Style Cuts

Neck (collar) 4.64 pounds, 4% of the carcass

Shoulder 18.49 pounds, 16% of the carcass

Presera and Pluma
1.56 pounds, 1% of the carcass

Secreto 0.21 pounds, <1% of the carcass