Heritage Hog Carcass Yields: Red Wattle Hog

Bob Perry
University of Kentucky, bob.perry@uky.edu

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Heritage Hog Carcass Yields

By Bob Perry
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

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Red Wattle 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 223.75 pounds with 2.75 inches of fat at the 1st rib and 2.12 inches at the 10th rib. The LEA (loin eye area) was 4.53 square inches and overall the average yield of lean muscle using the industry standard formula was 37%.

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

Red Wattle Hog

AMERICAN STYLE

Ham 21.43 pounds,
19% of the carcass

Common Cuts
• Whole or two-piece raw ham
• Brined and cured “deli” ham
• Ham steaks
Heritage Hog Carcass Yields

Red Wattle Hog

AMERICAN STYLE

Side (Belly) 19.19 pounds, 17% of the carcass

Common Cuts
- Wet or dry cured for bacon
- Raw for braising
Heritage Hog Carcass Yields
Red Wattle Hog
AMERICAN STYLE

Loin (bone in, skin on)
13.89 pounds, 12% of the carcass

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

**Red Wattle Hog**

**AMERICAN STYLE**

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

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

**Shoulder Picnic**
7.88 pounds, 7% of the carcass

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

Red Wattle Hog

AMERICAN STYLE

Spareribs 3.73 pounds, 3% of the carcass

Common Cuts
  • Whole or St. Louis cut
Red Wattle 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

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Heritage Hog Carcass Yields

Red Wattle Hog

CHARCUTERIE STYLE

Ham 22.98 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

Red Wattle Hog

CHARCUTERIE STYLE

Belly 16.05 pounds, 14% of the carcass

The belly contains more rib meat than the American style and is squared by trimming to facilitate curing.
The loin is deboned and trimmed leaving much of the back fat attached.

Boneless Loin 7.02 pounds, 6% of the carcass

Heritage Hog Carcass Yields

Red Wattle Hog

CHARCUTERIE STYLE
The tenderloin is pulled from the loin before boning to keep it intact and undamaged. It is cooked rather than cured.

Heritage Hog Carcass Yields

Red Wattle Hog

CHARCUTERIE STYLE

Tenderloin 1.14 pounds, 1% of the carcass
The collar is the top of the head of the loin and separated from the pluma and presa at a natural seam.

Neck (collar) 3.80 pounds, 3% of the carcass.
Heritage Hog Carcass Yields

Red Wattle Hog

CHARCUTERIE STYLE

Shoulder 18.18 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.
The presa (prize) and pluma (feather) 1.78 pounds, 2% 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.
This small piece lays inside the blade bone of the shoulder, under the presa and pluma, and is cooked rather than cured.

Secreto (secret) 0.19 pounds, <1% of the carcass
Heritage Hog Carcass Yields
Red Wattle Hog

Summary of All Data
The saleable yield of a Red Wattle Hog, cut in the American style, is 65%. 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 37%. Cut for Charcuterie, the saleable yield is 64%.

COMPARING CUTS

American Style Cuts
Ham 21.43 pounds, 19% of the carcass

Charcuterie Style Cuts
Ham 22.98 pounds, 21% of the carcass
Heritage Hog Carcass Yields

Red Wattle Hog

COMPARING CUTS

American Style Cuts
Side (Belly) 19.19 pounds, 17% of the carcass

Charcuterie Style Cuts
Belly 16.05 pounds, 14% of the carcass
Heritage Hog Carcass Yields

Red Wattle Hog

COMPARING CUTS

American Style Cuts
Loin (bone in, skin on) 13.89 pounds, 12% of the carcass

Charcuterie Style Cuts
Boneless Loin 7.02 pounds, 6% of the carcass
Tenderloin 1.14 pounds, 1% of the carcass
## Heritage Hog Carcass Yields

### Red Wattle Hog

### Comparing Cuts

#### American Style Cuts
- **Boston Butt (skinless)** 7.00 pounds, 6% of the carcass
- **Picnic** 7.88 pounds, 7% of the carcass

#### Charcuterie Style Cuts
- **Neck (collar)** 3.80 pounds, 3% of the carcass
- **Shoulder** 18.18 pounds, 16% of the carcass
- **Presa and Pluma** 1.78 pounds, 2% of the carcass
- **Secreto** 0.19 pounds, <1% of the carcass

![Illustration of Red Wattle Hog carcass divisions and cuts](image-url)