

The information in this brochure represents an average. The actual live weight to retail cuts yield varies, and is dependent on various factors such as breed, fat to muscle ratio, cutting order, age, the length of time left hanging in the cooler, etc.



Oklahoma Department of Agriculture, Food, & Forestry offers its programs to all eligible persons regardless of race, color, national origin, religion, sex, age, or handicap and is an Equal



Food Safety Division
Meat Inspection Services

Phone: 405-522-6119

Fax: 405-522-1060

Visit us at: <http://www.oda.state.ok.us>



OKLAHOMA
DEPT. OF AGRICULTURE,
FOOD, & FORESTRY

How Much Meat?



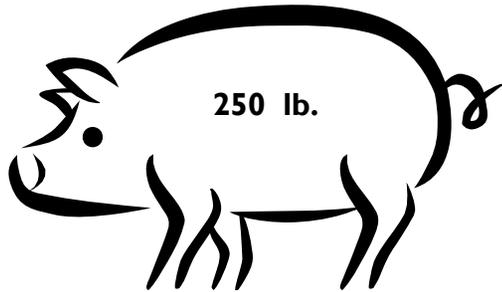
Food Safety Division

Meat Inspection Services

Tel: 405-522-6119

250 lb. Hog

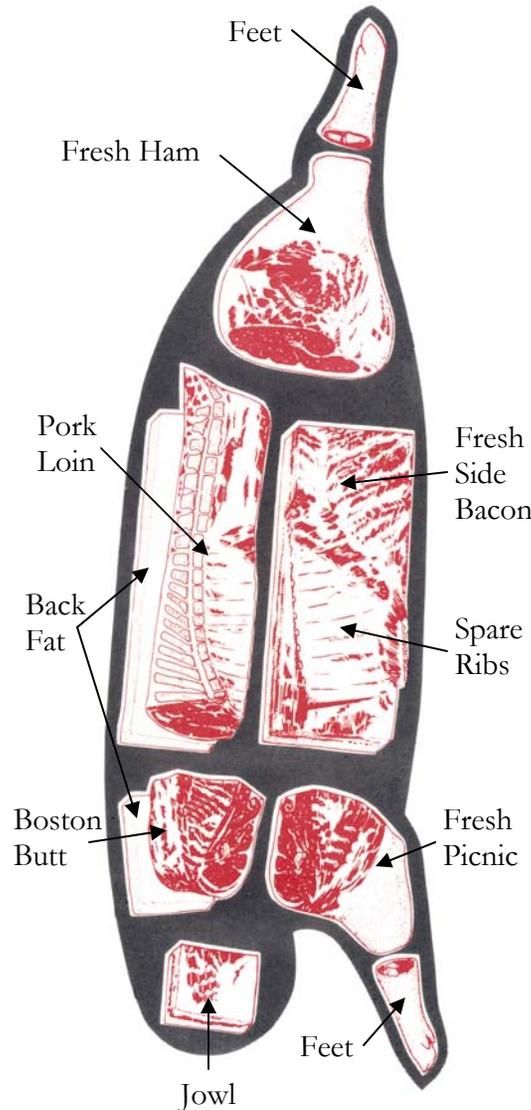
(on the hoof)



Not all of the pig is edible pork. On average about 57% of a hog make it from the pen to the pan. A 250 lb. hog will yield approximately 144 lbs of retail cuts. Around 28% of a hog's live weight is inedible product removed during the slaughter and dressing procedure bringing our 250 lb. live hog to 180 lbs. dressed. The internal organs, hair, blood, and other inedible products account for most of this loss. Once the carcass is sanitarly dressed it is hung on a rail and placed into a cooler where it is quickly chilled. Once the carcass is thoroughly chilled it can be cut into retail cuts where another 20% of the weight is removed bringing our 180 lb. carcass to 144 lbs. of retail cuts. Bone dust, fat trimming, boning, grinding, and moisture loss account for this unpreventable waste. Hams and bacon are typically cured and smoked after cutting.

180 lb. Dressed

(on the rail)



144 lbs. Retail Cuts

(cut & wrapped, bring home)

- **Fresh Hams** **28 lb**
 - Fresh Ham
 - Cured & Smoked Ham
 - Ham Steaks
 - Ham Hocks
- **Pork Loin** **23 lb**
 - Country-Style Ribs
 - Pork Chops
 - Center Cut Pork Loin Chops
 - Center Cut Pork Rib Chops
 - Boneless Pork Loin Roast
 - Pork Tenderloins
 - Boneless Butterfly Pork Chops
 - "Baby" Back Ribs
- **Fresh Side Bacon** **23 lb**
 - Fresh Side
 - Salt Pork
 - Smoked Bacon
- **Spareribs** **6 lb**
 - Spareribs
- **Boston Butt** **9 lb**
 - Pork Steak
 - Boston Butt Roast
 - Smoked Shoulder Bacon
- **Fresh Picnic** **12 lb**
 - Fresh Picnic
 - Pork Shoulder
 - Smoked Picnic
 - Smoked Hocks
- **Feet** **3 lb**
 - Pigs Feet
- **Head** **5 lb**
- **Back Fat** **23 lb**
 - Lard
- **Misc. Trim** **9 lb**
 - Breakfast Sausage
- **Jowl** **3 lb**
 - Smoked Jowl
 - Breakfast Sausage