

Heritage Hog Carcass Yields

By Bob Perry



Tamworth Hog

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ACKNOWLEDGEMENTS

Dr. Gregg Rentfrow, staff and students at the University of Kentucky Meats Lab
Jay Denham, Chef and Curemaster, The Curehouse, Louisville, Kentucky
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Heritage Hog Carcass Yields

Tamworth Hog

AMERICAN STYLE

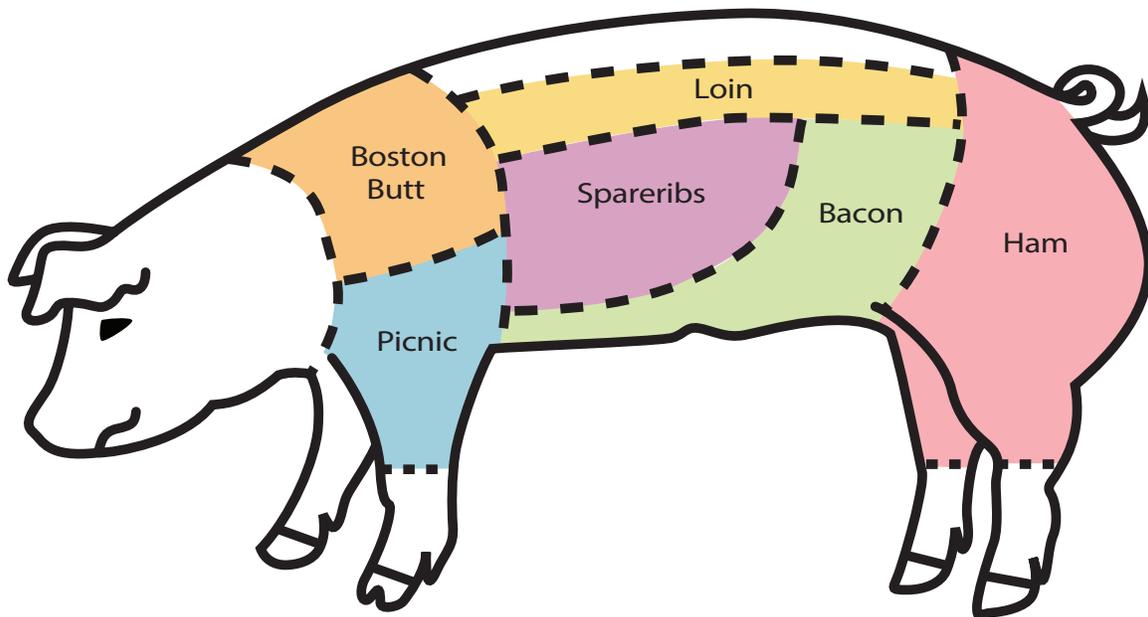
Tamworth Hog Carcass Breakdown – American Style

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 231.00 pounds with 2.09 inches of fat at the 1st rib and 1.81 inches at the 10th rib. The LEA (loin eye area) was 6.09 square inches and overall the average yield of lean muscle using the industry standard formula was 43%.

AMERICAN STYLE CUTS OF PORK USED IN THIS STUDY



HUSBANDRY OF THE HOGS

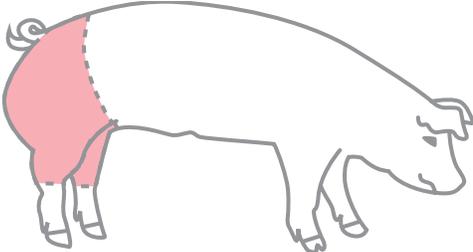
Seven piglets from each of the eight breeds in this study were transported to Berea College from various sources and grown out on pasture to market weight. The 1.5 acre pasture consisted primarily of fescue with some other grasses and broadleaf weeds present. Three hoop shelters with deep bedding and 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

Tamworth Hog

AMERICAN STYLE

Ham 23.93 pounds,
21% of the carcass



Common Cuts

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

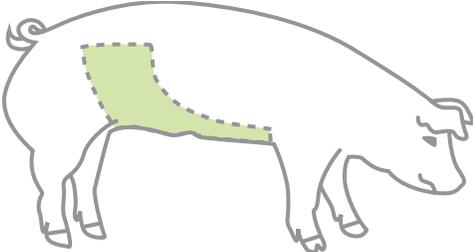


Heritage Hog Carcass Yields

Tamworth Hog

AMERICAN STYLE

Side (Belly) 18.34 pounds,
16% of the carcass



Common Cuts

- Wet or dry cured for bacon
- Raw for braising

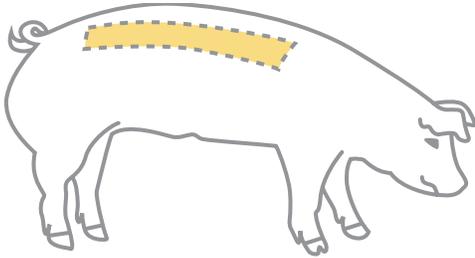


Heritage Hog Carcass Yields

Tamworth Hog

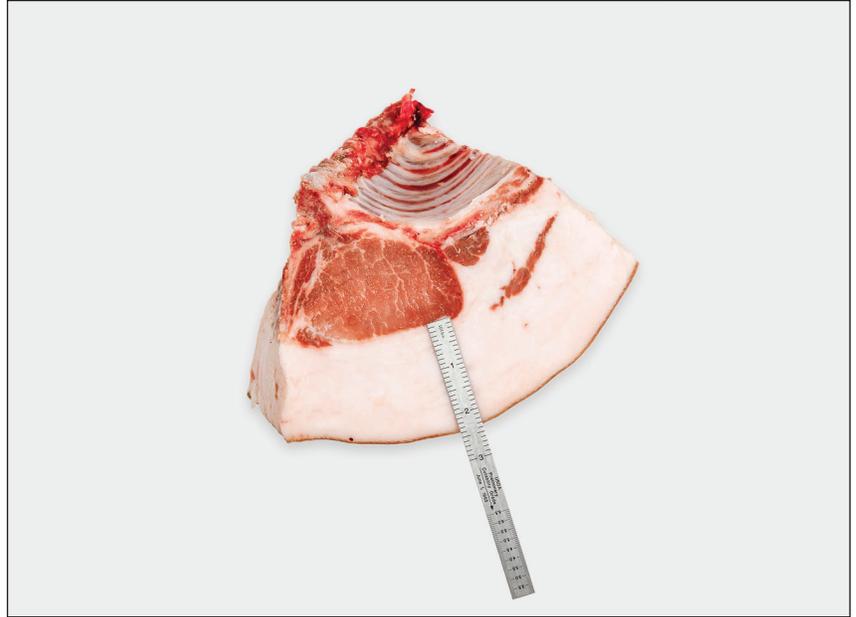
AMERICAN STYLE

Loin (bone in, skin on)
21.06 pounds, 18% of the carcass



Common Cuts

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

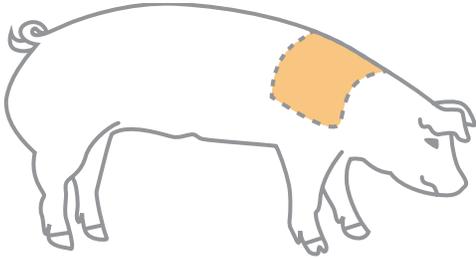


Heritage Hog Carcass Yields

Tamworth Hog

AMERICAN STYLE

Shoulder Butt (skinless)
8.44 pounds, 7% of the carcass

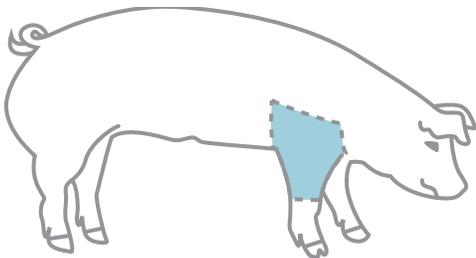


Common Cuts

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



Shoulder Picnic 11.08 pounds,
10% of the carcass



Common Cuts

- Whole for BBQ or roasting
- Boned for sausage

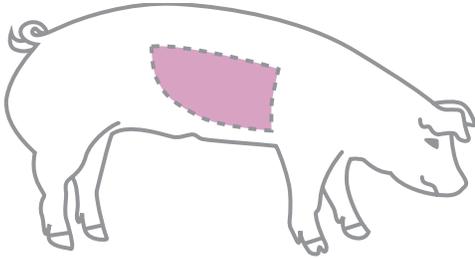


Heritage Hog Carcass Yields

Tamworth Hog

AMERICAN STYLE

Spareribs 3.68 pounds,
3% of the carcass



Common Cuts

- Whole or St. Louis cut



Heritage Hog Carcass Yields

Tamworth Hog

CHARCUTERIE STYLE

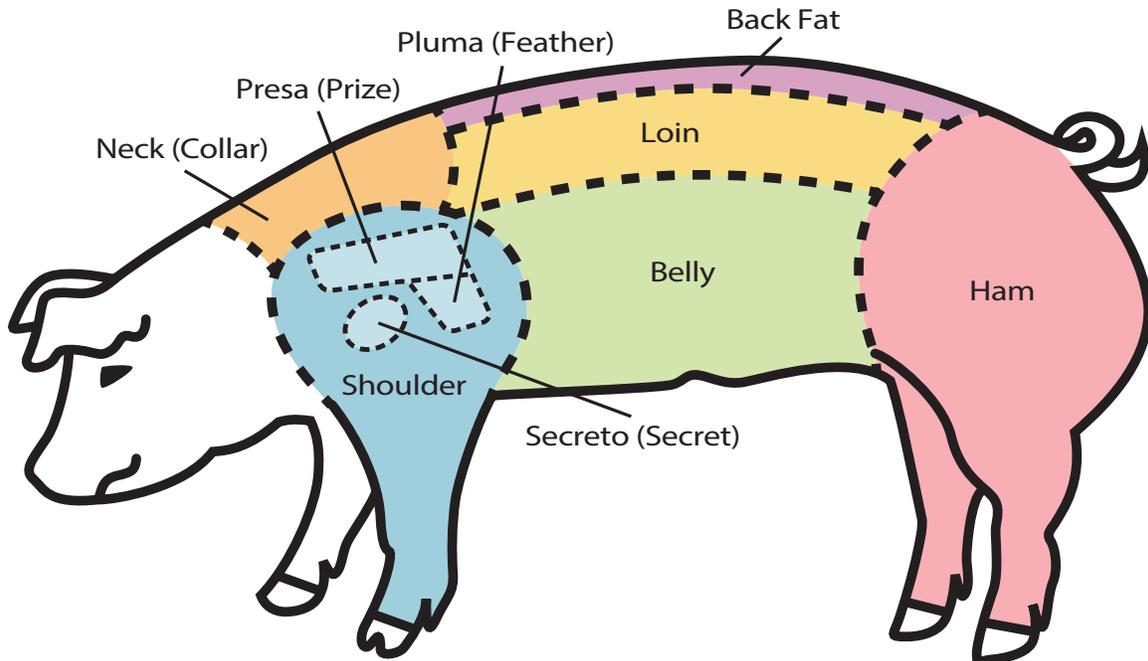
Tamworth Hog Carcass Breakdown – Charcuterie Style

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 231.00 pounds with 2.09 inches of fat at the 1st rib and 1.81 inches at the 10th rib. The LEA (loin eye area) was 6.09 square inches and overall the average yield of lean muscle using the industry standard formula was 43%.

CHARCUTERIE STYLE CUTS OF PORK USED IN THIS STUDY

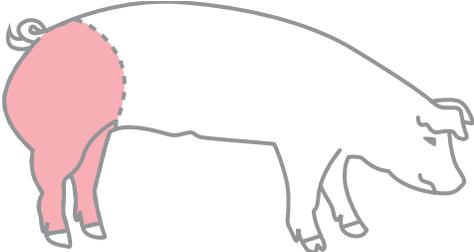


Heritage Hog Carcass Yields

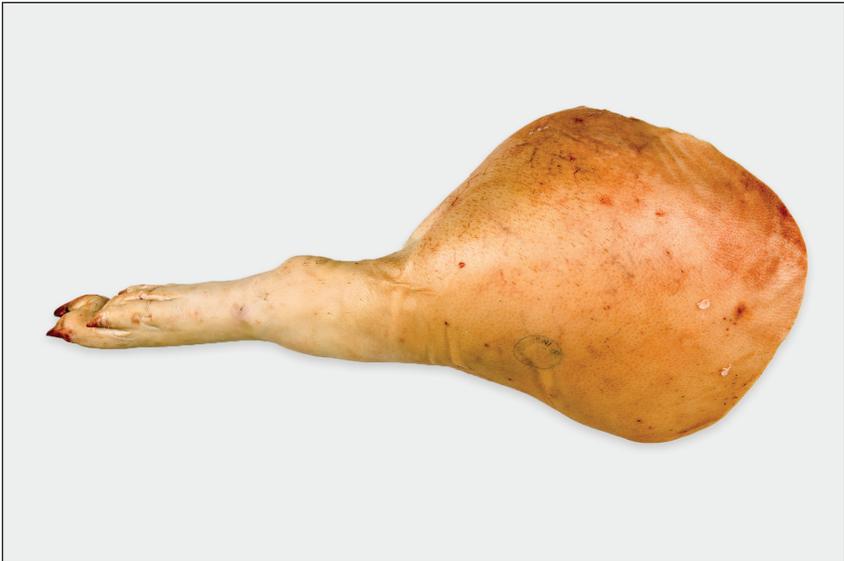
Tamworth Hog

CHARCUTERIE STYLE

Ham 29.05 pounds
25% 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.

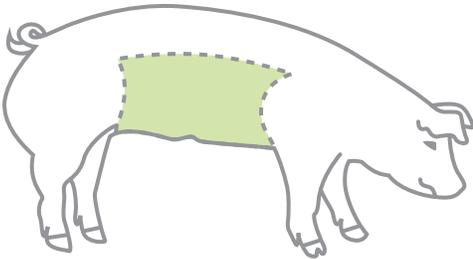


Heritage Hog Carcass Yields

Tamworth Hog

CHARCUTERIE STYLE

Belly 16.95 pounds,
15% of the carcass



The belly contains more rib meat than the American style and is squared by trimming to facilitate curing.

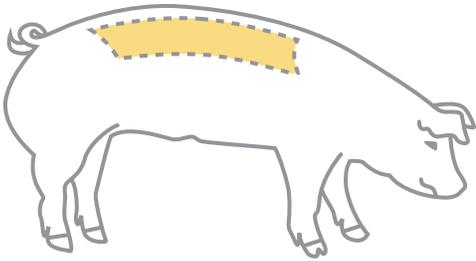


Heritage Hog Carcass Yields

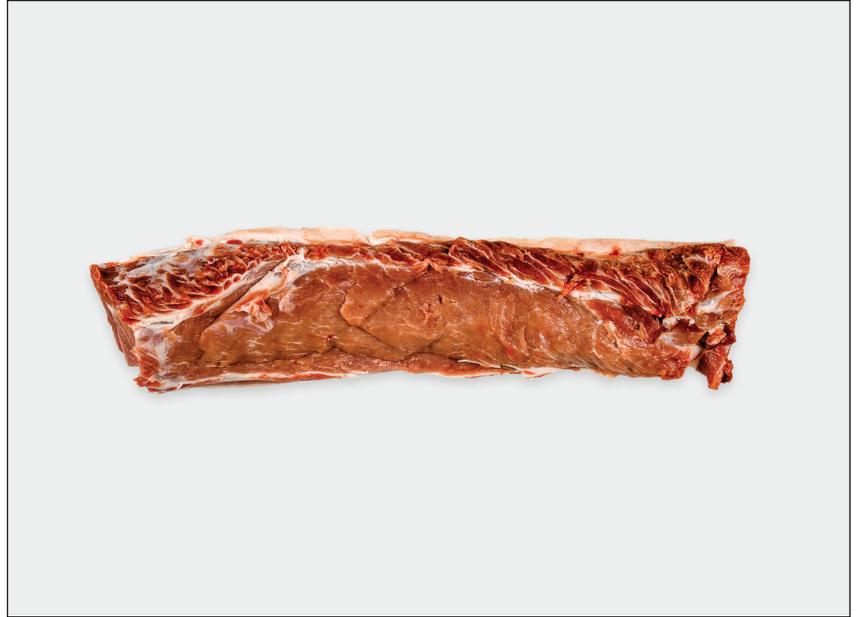
Tamworth Hog

CHARCUTERIE STYLE

Boneless Loin 7.12 pounds,
6% of the carcass



The loin is deboned and trimmed leaving much of the back fat attached.

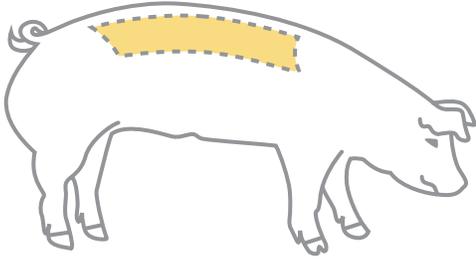


Heritage Hog Carcass Yields

Tamworth Hog

CHARCUTERIE STYLE

Tenderloin 1.44 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.

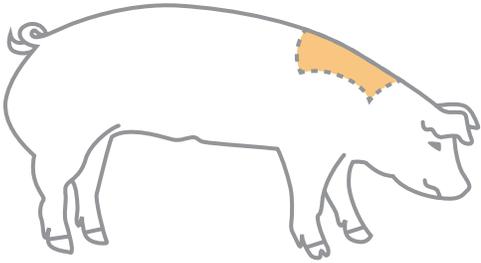


Heritage Hog Carcass Yields

Tamworth Hog

CHARCUTERIE STYLE

Neck (collar) 5.86 pounds,
5% 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.

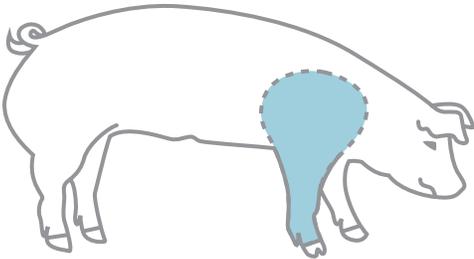


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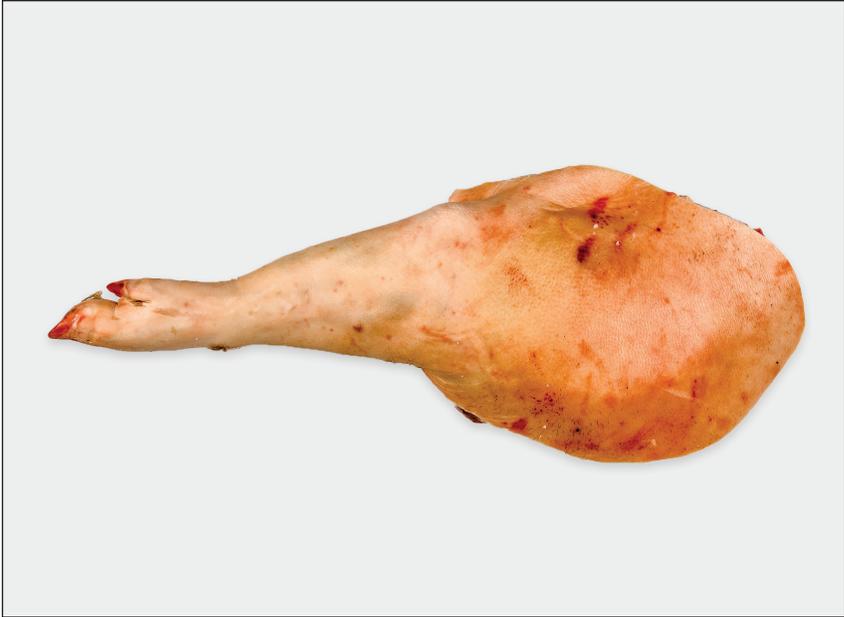
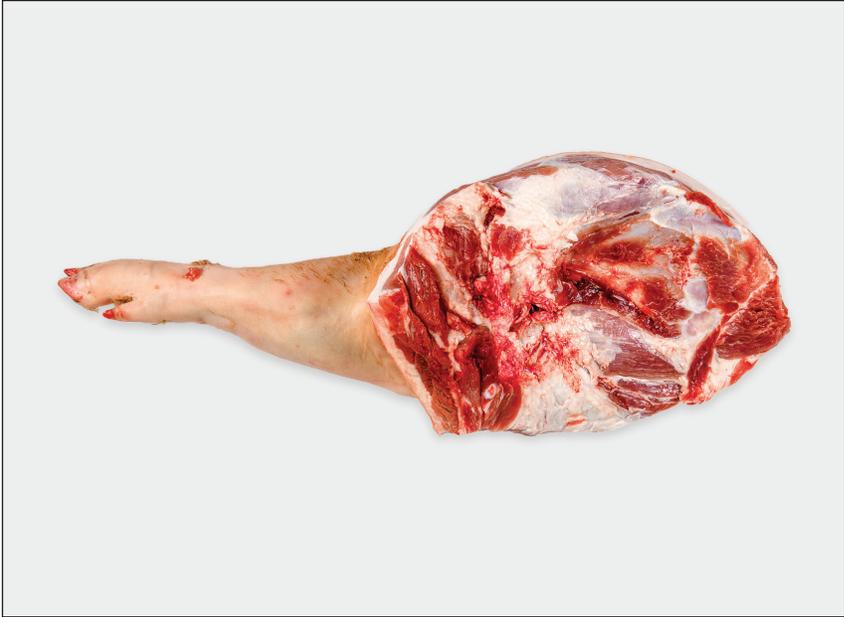
Tamworth Hog

CHARCUTERIE STYLE

Shoulder 19.80 pounds,
17% 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.

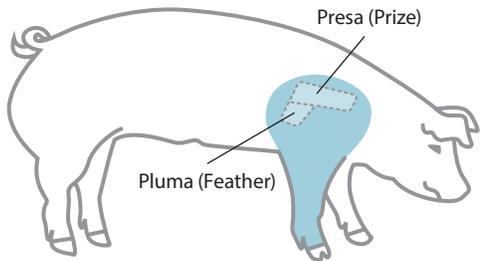


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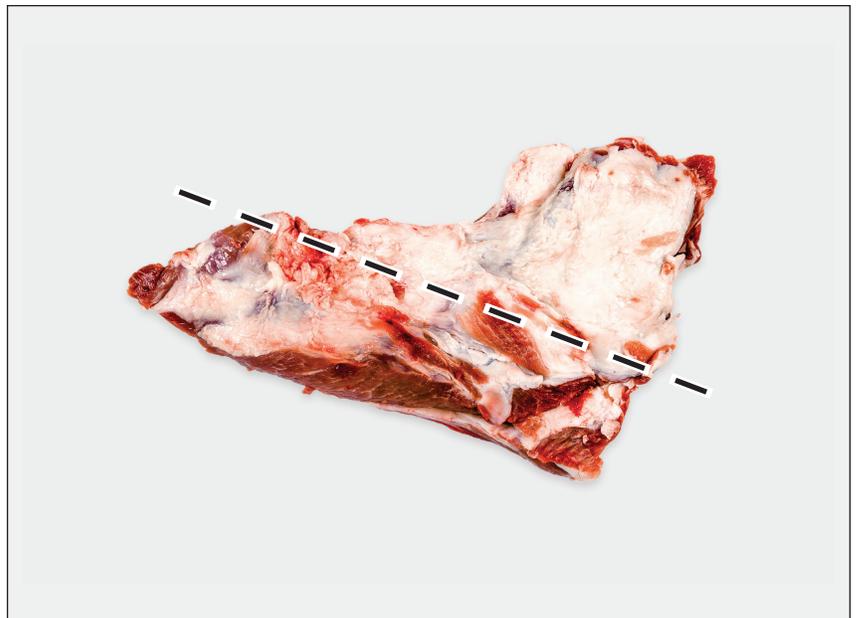
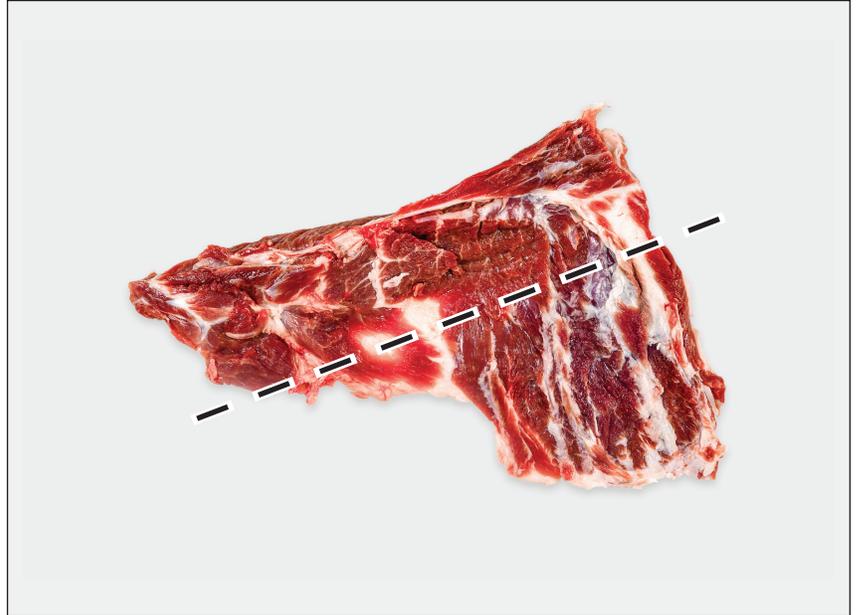
Tamworth Hog

CHARCUTERIE STYLE

Presa (prize) and Pluma (feather)
1.84 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.

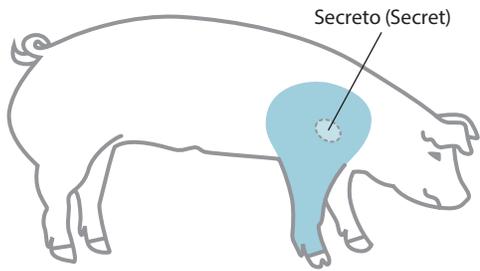


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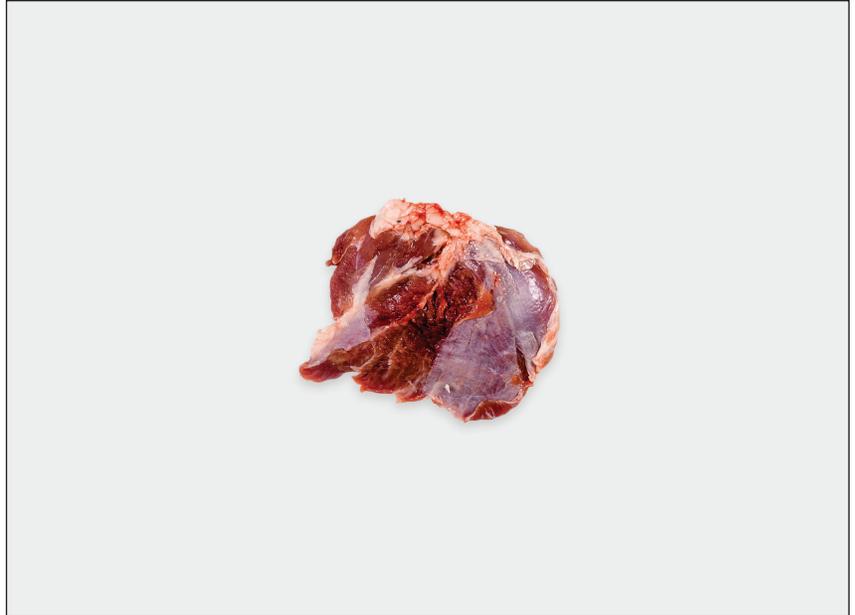
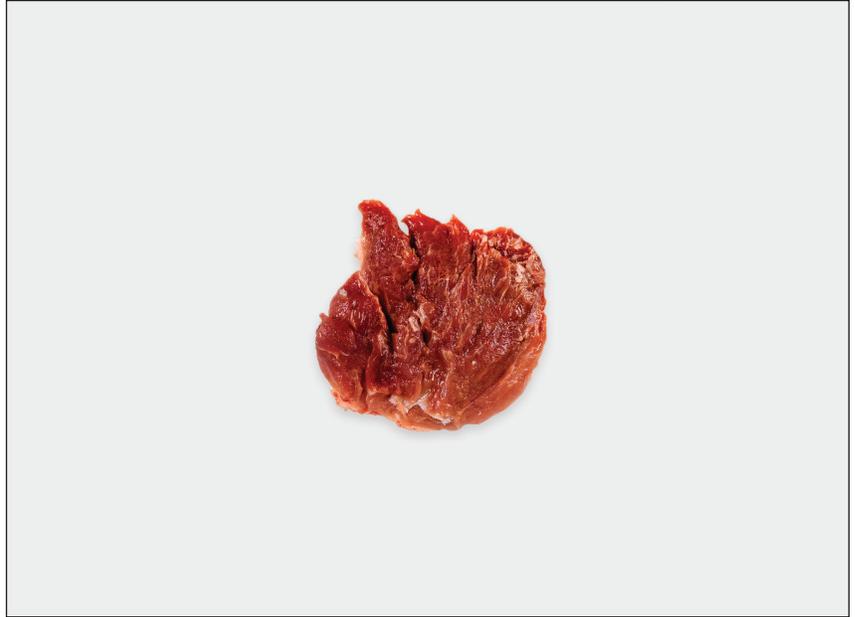
Tamworth Hog

CHARCUTERIE STYLE

Secreto (secret) 0.28 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

Tamworth Hog

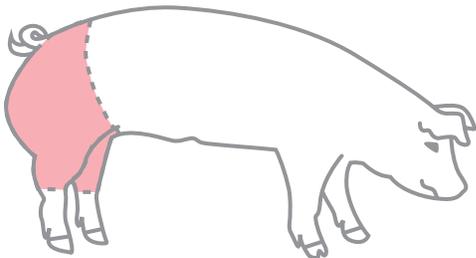
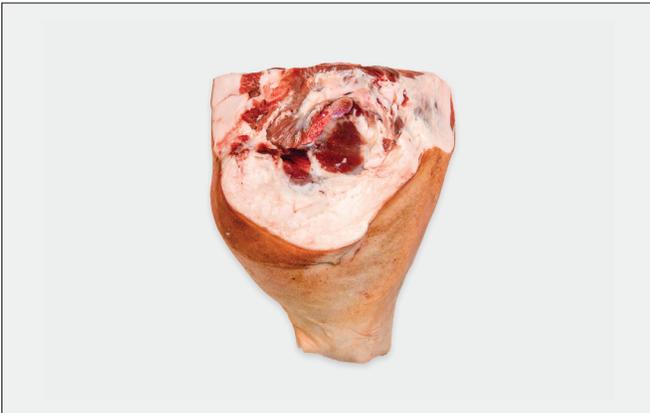
Summary of All Data

The saleable yield of a Tamworth Hog, cut in the American style, is 75%. 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 43%. Cut for Charcuterie, the saleable yield is 73%.

COMPARING CUTS

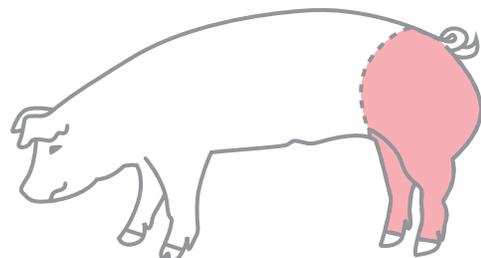
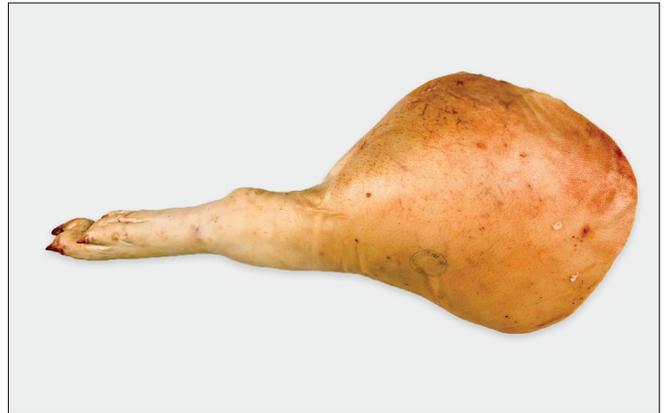
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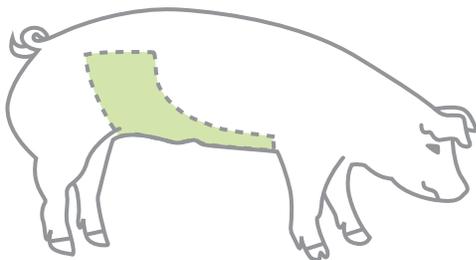
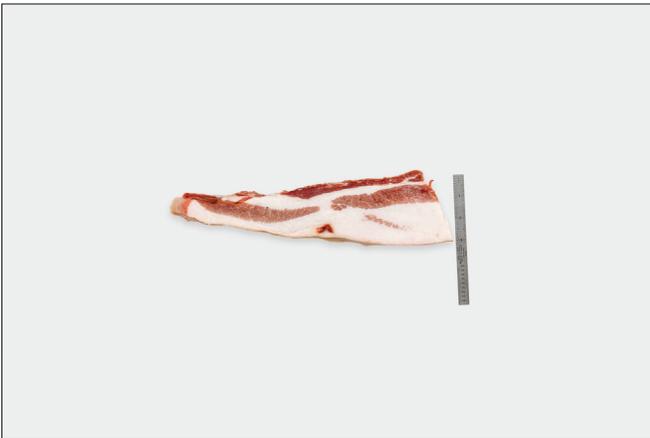
Heritage Hog Carcass Yields

Tamworth Hog

COMPARING CUTS

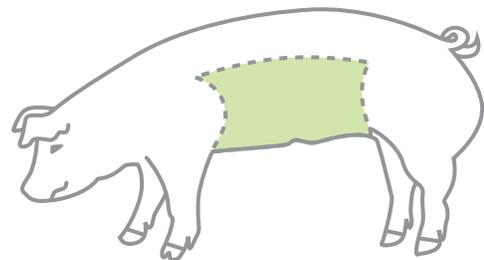
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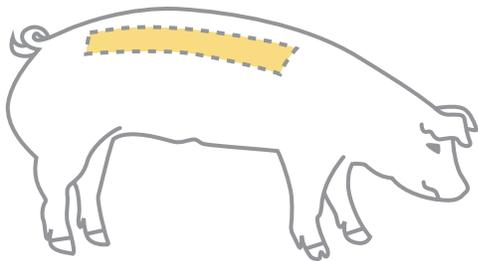
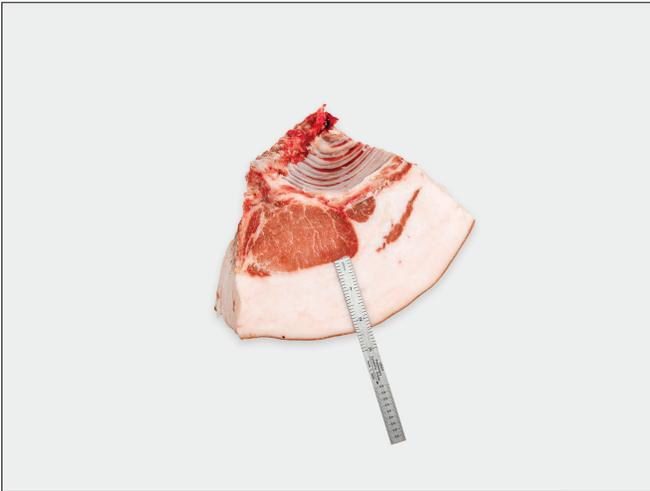
Heritage Hog Carcass Yields

Tamworth Hog

COMPARING CUTS

American Style Cuts

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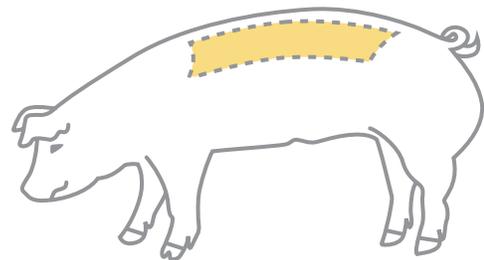


Charcuterie Style Cuts

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Heritage Hog Carcass Yields

Tamworth Hog

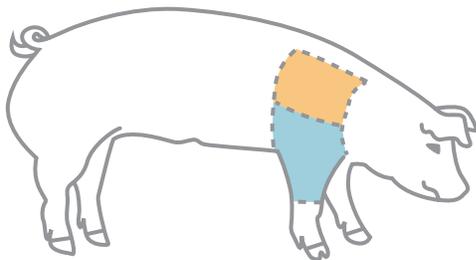
COMPARING CUTS

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