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## PORK CARCASS COMPOSITION AS INFLUENCED BY SLAUGHTER WEIGHT

Harold J. Tuma and Robert C. Fletcher

The common goal for those engaged in producing and processing pork should be the efficient production of a product which ultimately is highly desirable to the consumer. This means that any retail pork item must be lean, attractive to the eye and yet be very tasty.

This study, concerned with changes in body composition, is a portion of a larger project concerned with more efficient production and utilization of pork.

Seventy-nine barrows and gilts were slaughtered at one of four weights (150, 180, 210 or 240 lb.) in the college meat laboratory. Both sides of each carcass were separated into trimmed wholesale cuts, then each of these further processed into an edible portion, fat trim and bone.

### Summary

1. As live weight increased (Table 1):
  - a) dressing percent increased
  - b) percent edible portion decreased only very slightly
  - c) percent fat increased
  - d) percent bone decreased
  - e) the indicators of quality did not change appreciably
2. The gilts were longer, trimmer and meatier than the barrows.
3. Computing the percentage of the various body components on a carcass basis may give a completely different effect than when they are computed on a live weight basis (Table 1).

Table 1. Title Components of the Hog As Influenced By Live Weight

Wt.	Dressing percent	Percent head, viscera and pluck	Percent leaf fat	Percent four lean cuts of carcass weight	Percent four lean cuts of live weight	Percent ham of carcass weight	Percent ham of live weight	Percent edible portion of carcass weight	Percent fat of carcass weight	Percent bone of carcass weight
150	71.81	17.88	2.84	54.95	39.13	20.19	14.14	57.85	27.61	10.88
180	72.82	17.19	3.30	53.20	38.72	19.42	14.14	59.57	27.59	10.31
210	75.26	15.54	4.49	51.81	39.25	18.08	13.71	57.23	31.23	10.05
240	75.71	15.96	4.30	51.74	38.61	18.41	13.74	56.55	31.97	9.16