

## **250 lb Hog, becomes 180 lb. Dressed, yields 144 lbs. Packaged meat**

Not all of the pig is edible pork. On average about 57% of a hog makes it from the pen to the pan. A 250 lb. hog will yield approximately 144 lbs of packaged meat. Around 27% of a hog's live weight is inedible product removed during the slaughter and dressing procedure. That brings our 250 lb. live hog to 180 lbs. dressed. The internal organs, hair, blood, and other inedible products account for most of this loss. The dressed carcass is hung on a rail and moved into a cooler where it is quickly chilled. Once the carcass is thoroughly chilled, it can be cut into retail cuts. Another 20% of the weight is removed as inedible bringing our 250 lb. carcass to 144 lbs. of packaged meat. Bone dust, fat trimming, boning, grinding, and moisture loss account for this unpreventable waste.

Hams and bacon are typically cured and smoked after cutting.

Note: A cubic foot of freezer space holds 25 to 30 pounds of packaged meat.

### **Approximate Yields for whole hog**

Halve the amounts for ½ hog.

#### **• 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

#### **• Head 5 lb**

#### **• Back Fat 23 lb**

Lard

#### **• Misc. Trim 9 lb**

Breakfast Sausage

#### **• Jowl 3 lb**

Smoked Jowl  
Breakfast Sausage