

430 lb. Hog, becomes 314 lb. Dressed which yields 245 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 430 lb. hog will yield approximately 245 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 430 lb. live hog to 314 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 430 lb. carcass to 245 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 20 to 30 pounds of packaged meat.

Approximate Yields for whole hog

Halve the amounts for ½ hog.

• Fresh Hams 50 lb

Fresh Ham
Cured & Smoked Ham
Ham Steaks
Ham Hocks

• Pork Loin 40 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 40 lb

Fresh Side
Salt Pork
Smoked Bacon

• Spareribs 10 lb

Spareribs

• Boston Butt 15 lb

Pork Steak
Boston Butt Roast
Smoked Shoulder Bacon

• Fresh Picnic 21 lb

Fresh Picnic
Pork Shoulder
Smoked Picnic
Smoked Hocks

• Feet 8 lb

Pigs Feet

• Head 8 lb

• Back Fat 39 lb

Lard

• Misc. Trim 15 lb

Breakfast Sausage

• Jowl 5 lb

Smoked Jowl

Breakfast Sausage