Swine
Shelby Filley
Oregon State University
Extension Service

• Packers prefer market hogs 220 - 240 lbs
• Market hogs for fair must weigh 210 - 270 lbs
• Long, lean meat type hogs are desired by the industry
U.S.D.A. Grades of hogs

U.S. No. 1
U.S. No. 2
U.S. No. 3
U.S. No. 4
U.S. Utility
U.S. Utility
Dressing Percent

- \((\text{Carcass weight} / \text{live weight}) \times 100\)
- 70\% is good

\[
(154 \text{ lb carcass} / 220 \text{ lb live}) \times 100 = 70\%
\]
Pork

- 154 lb carcass
  - 66 lbs byproducts (feet, head blood, internal organs, and hair)
  - 88 lbs of retail or wholesale cuts
USDA Carcass Muscling Scores

1 = thin
2 = intermediate
3 = thick
Pork Carcass Lean

• Pounds of acceptable quality lean pork
  – Hot carcass weight
  – Loin muscle area
  – Back fat
• Similar to beef yield grade
Back fat

- No minimum is suggested
- Lower is better
- Be careful not to compromise muscle while selecting against fatness
Side View of Three Hog Types

Modern meat type

Old fashioned

Meatless
Modern meat type

Old fashioned

Meatless

Meatless - fat

Rear View of Three Hog Types
Front View of Three Hog Types

Modern meat type

Old fashioned

Meatless
Desirable feet and pasterns. Note the short, straight pasterns.

Poor feet and pasterns. The pasterns are so long and weak that the dewclaws nearly touch the ground.