



Pork yield guide

Animal to carcass, to edible meat

Processing the pig carcase, from farm to plate

Animal = 100%



Carcase = 70.27%



Fifth quarter = variety meats/offal/edible co-products/animal by-products = 29.73%

Product	Figures from a pig weighing 111.5 kg liveweight, average fatness of P2 = 11		
	kg	% of fifth quarter	% of liveweight
Meat and best fat			
Caul fat	0.13	0.39	0.12
Head	4.40	13.27	3.95
Tongue	0.45	1.36	0.40
Jowls	1.80	5.43	1.61
Edible co-products			
Stomach (maw)	0.66	2.00	0.59
Small intestines	0.15	0.45	0.13
Offal			
Liver	1.81	5.46	1.62
Skirt	0.42	1.27	0.38
Pharmaceuticals			
Mucosa	0.07	0.21	0.06
Blood	4.11	12.40	3.69
Pet food or Category 3†			
Intestinal fat	1.01	3.05	0.91
Spinal cord	0.11	0.33	0.10
Large intestines	3.10	9.35	2.78
Heart	0.34	1.03	0.30
Lungs, trachea	1.50	4.52	1.35
Bladder	0.25	0.75	0.22
Reproductive organs	0.35	1.06	0.31
Pancreas	0.48	1.45	0.43
Spleen	0.20	0.60	0.18
Category 2 – normally rendered as Category 1			
Gut contents	10.60	31.98	9.51
Tongue root trim	0.01	0.03	0.01
Hair scrapings and hooves	1.20	3.62	1.08
Total	33.15	100.00	29.73

Bone/Cut loss = 7.44%*



This figure excludes the head, but includes trotters, kidney and flare fat.

Edible meat = 62.83%*



This figure includes skin (crackling), kidney and subcutaneous fat.

†Many of these products will go as offal for human consumption, depending on export markets.

*Average yield of primals, muscles, joints, cuts and bone, fat and drip loss, as a percentage of the pork carcass.

Yields will vary depending on the type of cuts produced from the pork carcass, e.g. boneless or bone-in cuts, rindless or rind-on cuts, etc.

Source: AHDB

Pork carcass classification

The following equipment is approved for use in the UK:

- Optical probe
- Hennessy Grading Probe (HGP)
- Fat-O-Meat'er (FOM)
- AutoFOM
- CSB Ultra-Meater

The HGP, FOM, AutoFOM and CSB Ultra-Meater are all automatic recording probes.

Method 1

Optical probe is used to measure backfat and rind thickness at the P1 and P3 positions, level with the head of the last rib. The probe is inserted 4.5 cm and 8 cm from the dorsal midline, respectively. The sum of the P1 and P3 measurements is recorded.

Method 2

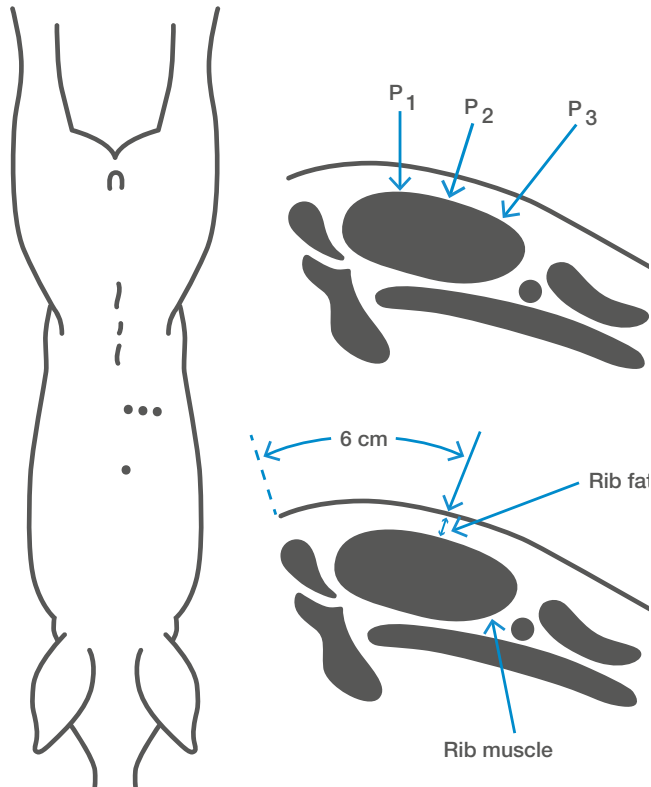
Optical probe is used to measure backfat and rind thickness at the P2 position, level with the head of the last rib. The probe is inserted 6.5 cm from the dorsal midline.

Method 3

HGP or FOM are used to measure:

- Backfat and rind thickness at the P2 position as for Method 2. The HGP or FOM probes are inserted 6 cm from the dorsal midline
- Backfat and rind thickness at a point 6 cm from the dorsal midline between the third- and fourth-last rib. This measurement is referred to as rib fat
- *Longissimus dorsi* (eye muscle) depth at a point 6 cm from the dorsal midline between the third- and fourth-last rib. This measurement is referred to as rib muscle

Locations of probing sites on a pig carcass



Lean meat percentage and EU grade

Lean meat percentage is calculated as follows:

- Optical probe
- Cold carcass weight and P2 (or P1 + P3) fat depths are used to estimate lean meat percentage

An EU grade can be allocated to a carcass by using the lean meat percentage figure.

Lean meat percentage	EU grade
60% and above	S
55–59%	E
50–54%	U
45–49%	R
40–44%	O
39% or less	P

Visual appraisal

This is the identification of pigs with carcass faults. These are described as 'Z' carcasses. Carcasses that are scraggy, deformed, blemished, pigmented and coarse-skinned, those with soft fat or pale muscle, and those devalued by being partially condemned, are recorded as 'Z' on the carcass record (PCC1 or computer equivalent). Young boars are identified and recorded. Carcasses with poor conformation are recorded as 'C' carcasses at the request of the abattoir.

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