

## PORK CHART

### HOG CARCASS BREAKDOWN

With a live weight of 250 pounds and a yield of 73.6 percent, the typical hog may produce a 184-pound carcass. The carcass may yield approximately 140 pounds of pork and 44 pounds of skin, fat and bone.

Ham - 45 pounds, 24 percent of the carcass

25.5 pounds of cured ham, 2.3 pounds of fresh ham, 5.8 pounds of trimmings and 11.4 pounds of skin, fat and bone

Side (Belly) - 34.9 pounds, 19 percent of the carcass

19 pounds of cured bacon, 5.8 pounds of spareribs, 9.1 pounds of trimmings and 1 pound of fat

Loin - 33.8 pounds, 18 percent of the carcass

3.2 pounds of backribs, 10.7 pounds of boneless loin,

7.6 pounds of country-style ribs, 5.7 pounds of sirloin roast, 1.6 pounds of tenderloin, 1.6 pounds of trimmings and 3.4 pounds of fat and bone

Picnic - 16.6 pounds, 9 percent of the carcass

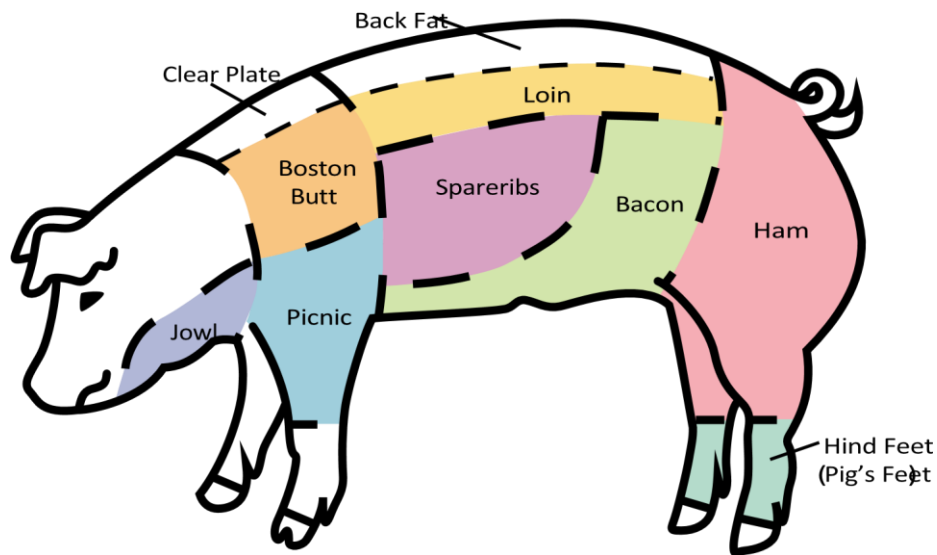
12.6 pounds of boneless picnic meat and 4 pounds of skin, fat and bone

Boston Butt - 14.7 pounds, 8 percent of the carcass

4.4 pounds of blade steaks, 7.8 pounds of blade roast, 1.7 pounds of trimmings and 0.8 pounds of fat

Miscellaneous - 39.2 pounds, 22 percent of the carcass 15.4 pounds of jowls, feet, tail, neck bones, etc., 22 pounds of skin, fat and bone and 1.8 pounds of shrink and miscellaneous loss.

Source: National Pork Producers Council



<b>BOSTON BUTT</b> Blade Steak Blade Boston roast	<b>LOIN</b> Blade chop Ribs Top loin roast Blade loin Rib chop Loin chop Tenderloin Center loin Sirloin chop Sirloin cutlet Sirloin	<b>HAM</b> Ham Center cut ham slice	<b>HIND FEET</b> Pig's feet
<b>JOWL</b> Jowl	<b>PICNIC</b> Picnic roast Arm steak Hock	<b>SPARERIBS</b> Spareribs	<b>BACON / BELLY</b> Bacon

Source: University of Kentucky College of Agriculture

## PORK CUT SHEET

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Shoulder	Ham	Pork Chop	Bacon	Sausage
Roast	Cured or Fresh	Thickness _____ inches	Cured or Fresh	Link* or Patty
Steak	Sliced	_____ per package	Sliced or Whole	Mild
Boston Butt	Cut in half			Medium
Sausage	Whole			Hot

**\*Link Sausage costs \$2.00 per pound extra.**

By ordering I agree that I am purchasing a whole or half share of a live animal. A.W.Cox Cattle Company is acting on my behalf to deliver the animal to a custom processing facility, arrange for cuts of pork to be processed and make full payment to such facility. A.W.Cox will then notify me to arrange a date for me to pick up my order at A.W.Cox Farm, or arrange to make free delivery to me at an Alabama address within a 100 mile radius of Centreville, AL 35042. Within a 50 mile radius for half pork shares. Delivery outside the radius may be available for an additional fee. **Note:** If not already paid in full I will be invoiced for any remaining balance once my share is ready to process and I will make my final payment at that time. After A.W.Cox receives final payment my pork share will then be delivered to a custom processing facility. For half shares, both shares must be sold, and any outstanding balances paid in full by both individuals before my animal is delivered for processing.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_