

HOG CARCASS BREAKDOWN

With a market (live) weight of 250 pounds, the typical hog will produce a 184-pound carcass and **yield approximately 110 pounds of finished pork.**

Average Lbs per cut of finished meat for a **whole hog** shown below. **(Divide these figures by 2 for a half hog)**

Note for Sausage: The initial trimmings amount to ~ 17.5 lbs of sausage. You can get additional sausage by designating other portions of the meat to be ground into sausage. Sausage has 5 options of seasoning and packaging or can be plain ground pork. (See note at bottom of page.)

Leg (Hind / Ham section) - 33 pounds

27 pounds of roasts (typically we do these boneless, rolled & netted, ~ 3 lbs each)
note: can also designate portion of this meat as sausage
6 pounds of trimmings (goes into sausage)

Side (Belly) - 25 pounds

10 pounds of pork belly
note: Pork belly is the section typically made into cured Bacon. Can also designate any portion of this meat as sausage.

6 pounds of spareribs
9 pounds of trimmings (goes into sausage)

Loins - 28 pounds

3 pounds of backribs
15 pounds of loin (typically this section is cut into bone-in chops, or boneless. Can also be cut into boneless loin roasts.)
7 pounds of texas-style ribs
1.5 pounds of tenderloin
1.5 pounds of trimmings (goes into sausage)

Picnic - 12 pounds

12 pounds of picnic (can be left whole, cut as picnic roasts or into sausage)

Shoulder Butt (Boston Butt) - 12 pounds
11 pounds of blade (can be left whole, cut as Boston Butt or into sausage)
1 pounds of trimmings (goes into sausage)

Options for Sausage, packaged as 1 lb each:

Mild Breakfast (bulk), Hot Breakfast (bulk)
Add \$1.00/lb: Bratwurst (link), Italian Sausage (link), Chorizo (bulk)
You can also designate any portion of sausage meat for plain Ground Pork.

Approx Total Cuts of Finished Meat (lbs) for whole hog = 110.00

Pricing:

\$6.50/lb whole hog (~110 lbs) \$7.00/lb half hog (~55 lbs)