

Pork Carcass



10.46

CLASS 2
Pork Carcasses

MEAT WASH ONLY



0.46

CLASS 2
Pork Carcasses

WASH HANDS



Stop 10.46

CLASS 2
Pork Carcasses

Placings

4-3-2-1

Cuts: 3-3-5

<p>4/3 Trimness T: Loin eye, last rib, first rib, last lumbar vertebra, leaf fat M: More bulging ham, greater area of exposed lumbar lean Q- brighter belly lea</p>	<p>3/4 M: larger loin eye, thicker loin</p>
<p>3/2 Muscling M: Loin eye, Fuller loin, more prominent sirloin T- clear plate, last lumbar vertebra, collar, navel edge</p>	<p>2/3 T: Sternum M: Heavier muscled ham evidenced by a plumber, more budging cushion. Q- more marbling in a firmer loin eye</p>
<p>2/1 Trimness T: Loin eye, last rib, first rib, belly pocket, navel edge, leaf fat, clear plate M: loin eye, ham, plumper more bulging cushion, more prominent sirloin, fuller loin, more bulging shoulder</p>	<p>1/2 Q- more marbling in a firm loin eye</p>
<p>1 – Acknowledge most marbling in the firmest loin eye. Most fat opposite loin eye, last rib, first rib, belly pocket, navel edge, leaf fat, clear plate – lowest percentage of closely trimmed retail cuts</p>	