



PORK

BREAKDOWN

understanding pork cuts when buying local pork

It takes almost a year, from conception to consumption, for a cut of pork to be purchased.



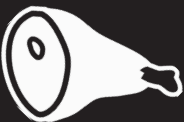
A 250 lb hog does not yield 250 lbs of pork.



On average, a 250 lb hog yields a 180 lb carcass.



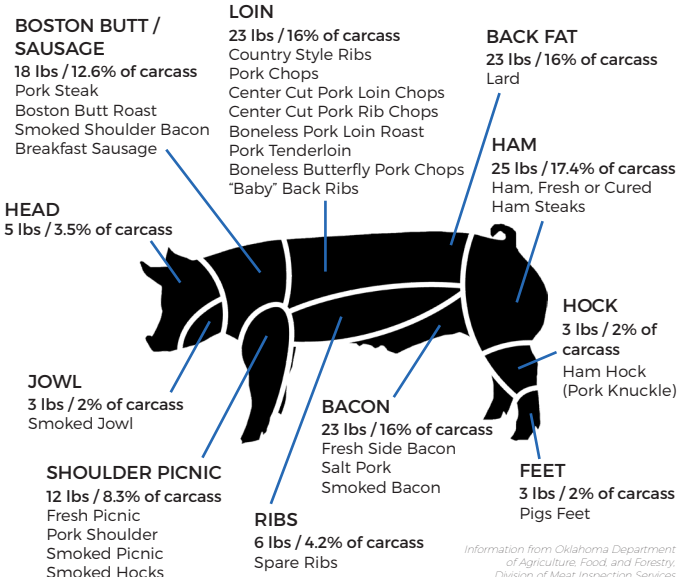
Approximately 36 lbs of fat, bone and waste are trimmed off by a butcher.



Yields about 144 lbs of retail pork cuts.*

* The size of the animal and the amount of fat trimming and boning completed by the meat processor affect the weight of meat received by the consumer.

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KNOW BEFORE YOU BUY

The terminology used in buying pork – Certified Organic, No Antibiotics Administered – are set and regulated by the United State Department of Agriculture (USDA). Claims on meat labels must be approved by the USDA.

It is important to inquire about the how and where your pork is processed.

- There are numerous USDA inspected packing plants across New York
- Meat being sold at stores or farmers markets must be harvested and processed with the oversight of the USDA.
- There are also custom exempt facilities in New York. These facilities may slaughter and process for personal use or freezer trade only.
- Customization of pork cuts, packaging and smoking determine the quantity of steaks, roasts and chops, so it is important to discuss these options before purchase.



newyorkpork.org

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