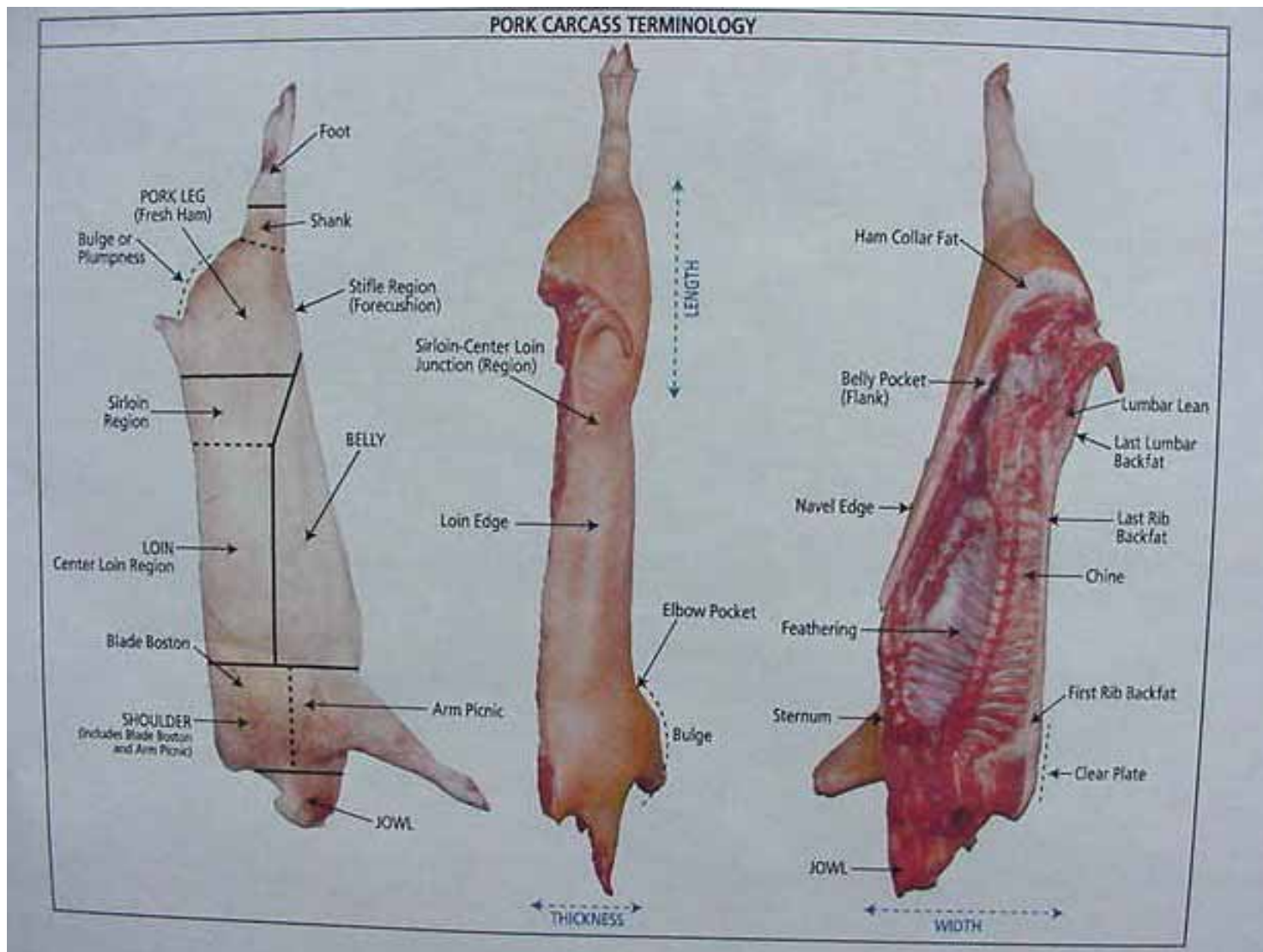
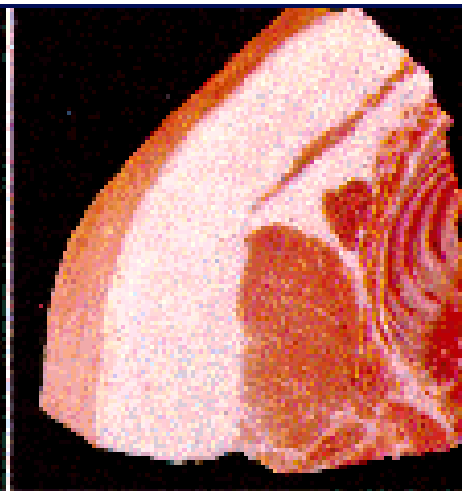
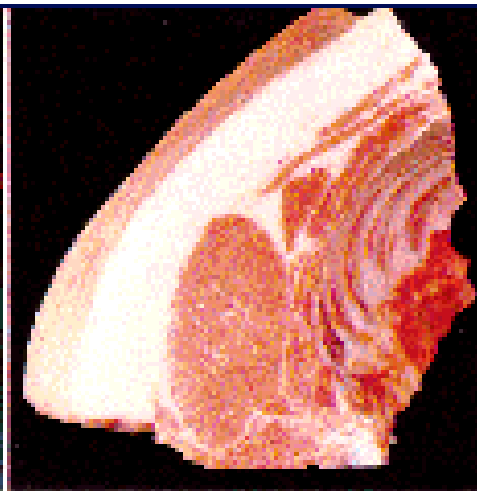
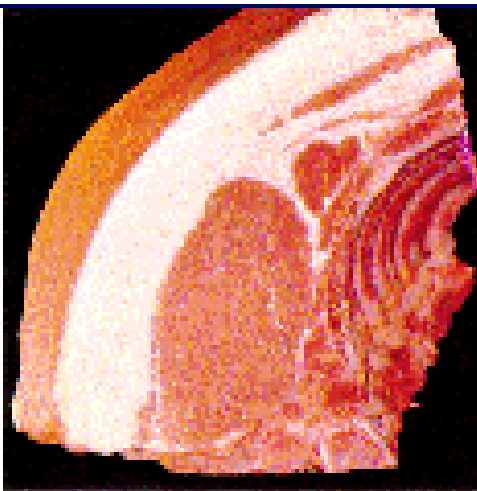
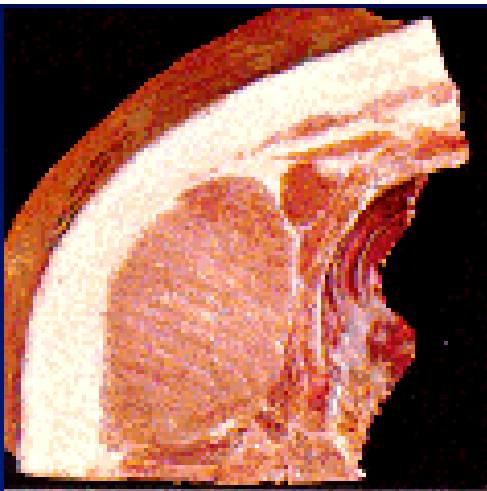




Swine Carcass Terminology



US Swine Grades



U.S. No. 1

No. 2

No. 3

No. 4



Live Animal Comparisons



18a



20a

20b



21a

21b



PORK QUALITY STANDARDS

Quality of fresh pork varies greatly. The quality levels shown below will appear differently to consumers, taste differently when cooked, and perform differently when converted to processed products. High quality pork has greater monetary value than low quality pork. Quality can be evaluated by simply visual appraisal, or it can be determined more accurately by scientific tests. This chart may be used to help identify variations in pork quality. Color and Marbling Standards cards are also available.



COLOR - TEXTURE - EXUDATION



PSE Pale pinkish gray, very **Soft** and **Exudative**. Undesirable appearance and shrinks excessively.



RFN Reddish pink, **Firm** and **Non-exudative**. "IDEAL". Desirable color, firmness and water-holding capacity.



DFD Dark purplish red, very **Firm** and **Dry**. Firm and sticky surface, high water-holding capacity

COLOR STANDARDS



1.0

Pale pinkish gray to white

Minolta L* Value¹ 61



2.0

Grayish pink

55



3.0

Reddish pink

49



4.0

Dark reddish pink

43



5.0

Purplish red

37



6.0

Dark purplish red

31

MARBLING STANDARDS²



1.0



2.0



3.0



4.0



5.0



6.0



10.0

Color and marbling scores are as described in "Composition & Quality Assessment Procedures", 1999, NPPC.

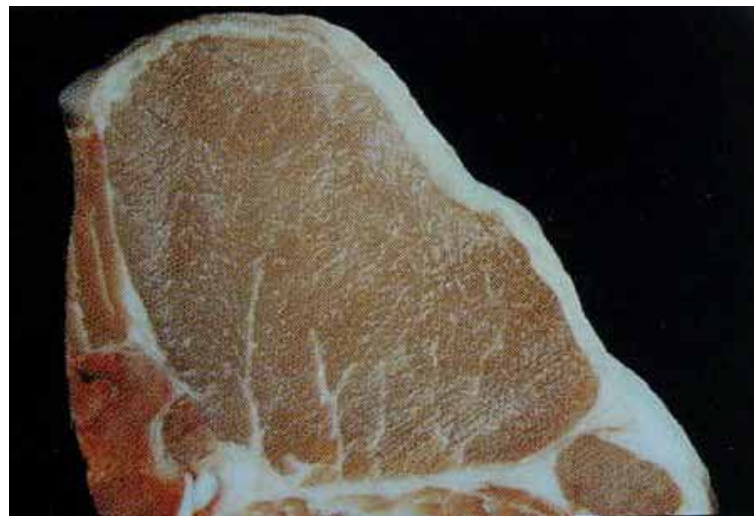
¹ Minolta L* values use D65 daylight light source.

² Marbling scores correspond to intramuscular lipid content.



Pork Color

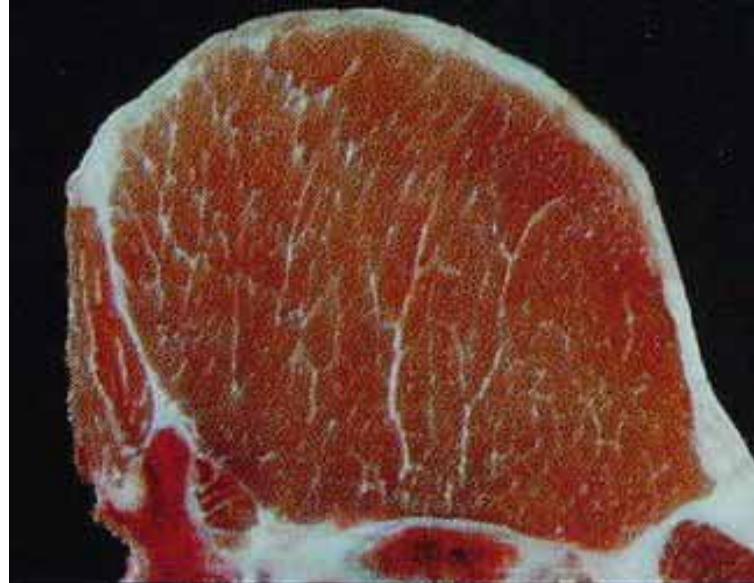
Acceptable



Unacceptable



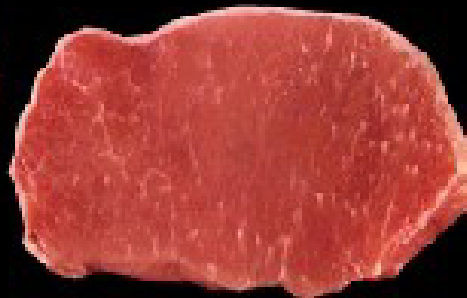
Pale, pinkish



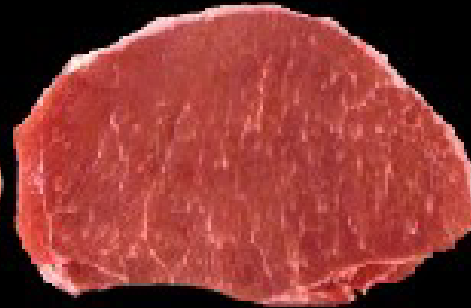
MARBLING STANDARDS



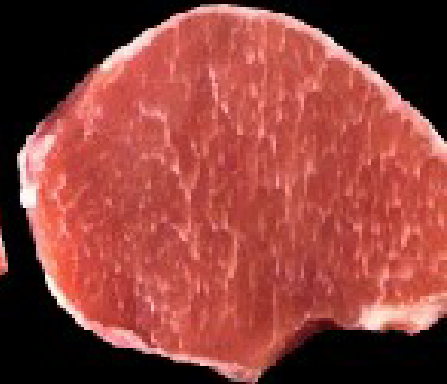
1.0



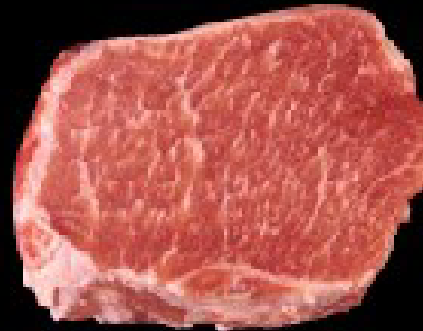
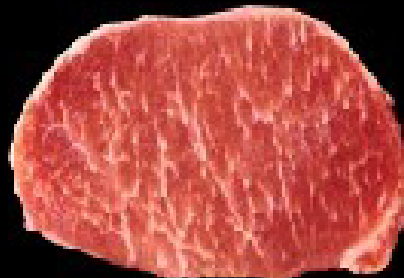
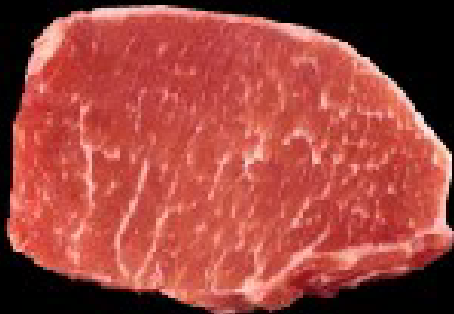
2.0



3.0

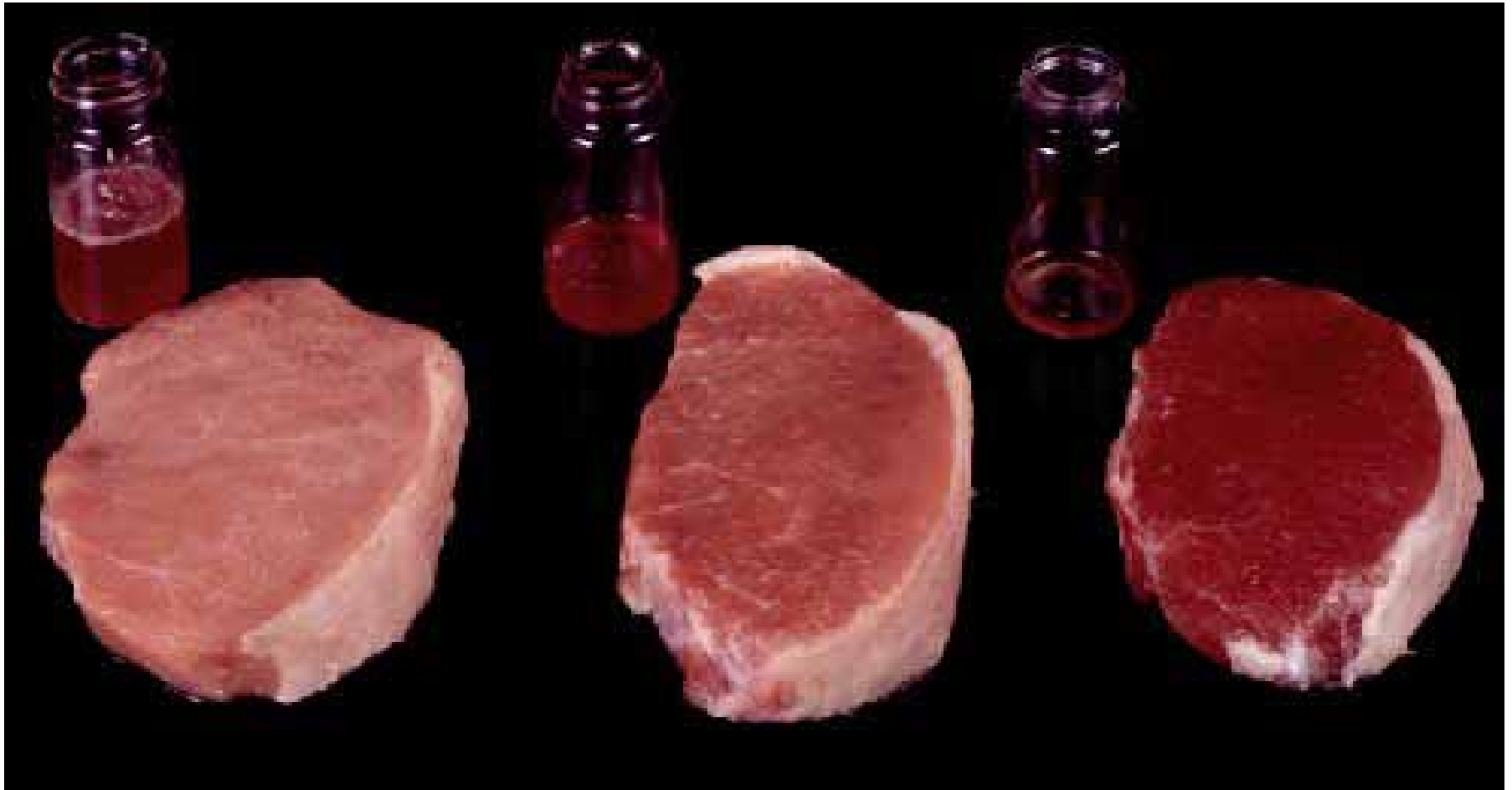


4.0



10.0

Water-holding capacity



Factors causing Soft Carcasses

1. Porcine Stress Syndrome- PSE
 - ** Halathane Stress Gene
2. Stress- showing animals, fighting, etc.
3. Slaughtering techniques??
4. Holding pigs- additional stress
5. Pigs eating feeds with saturated fats
6. Other

	<u>2000</u>	<u>2001</u>	<u>2002</u>	<u>2003</u>	<u>2004</u>	<u>2005</u>
No. hogs	52	44	39	45	47	37
Start Weight	93	99	109	93	91	87
Final Weight	251	251	252	247	247	247
ADGain	~1.75	1.69	1.61	1.70	1.73	1.78
Last Rib fat	.82	.78		.76	.76	.69
10 th Rib fat	.71	.72	.72	.57	.59	.53
LoinEyeArea	6.84	6.83	7.41	7.03	6.90	6.97
% Muscle	55.04	54.92	54.75	55.59	53.75	55.64%
PSE &/or						
Soft Carc.	19%	32%	28%	18%	45%	22%

Small group discussion break