



Market Hog Cuts and Percentages

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Purchasing a live animal from a hog farm or at an auction for slaughter can be a daunting process. Some are surprised by the amount of meat and others are confused by the terminology and differentiation between live weight and carcass weight.

The information provided in this publication will help clarify some of this and help you understand the distinct types of cuts of a market animal. If you have more questions, please reach out to your local UF/IFAS Extension office for more educational resources.

Terminology to understand when purchasing a hog

Dressed percentage - Percentage of the carcass remaining after blood, head, and organs are removed (bone intact). The dressing percentage depends on many variables such as sex, gut fill, breed of animal, and age.

Hanging Weight, rail weight or hot carcass weight - Weight of animal with hide, blood, head, and organs removed (bone intact) without being refrigerated.

Cold carcass weight - This is the weight of the animal under refrigeration.

Carcass fat - Amount of fat on a carcass. This can affect the quality and percentage of the retail product produced.

Carcass Muscling - Amount and density of muscle on the carcass. Good carcass muscularity can increase the yield (amount of meat the buyer gets from the animal).

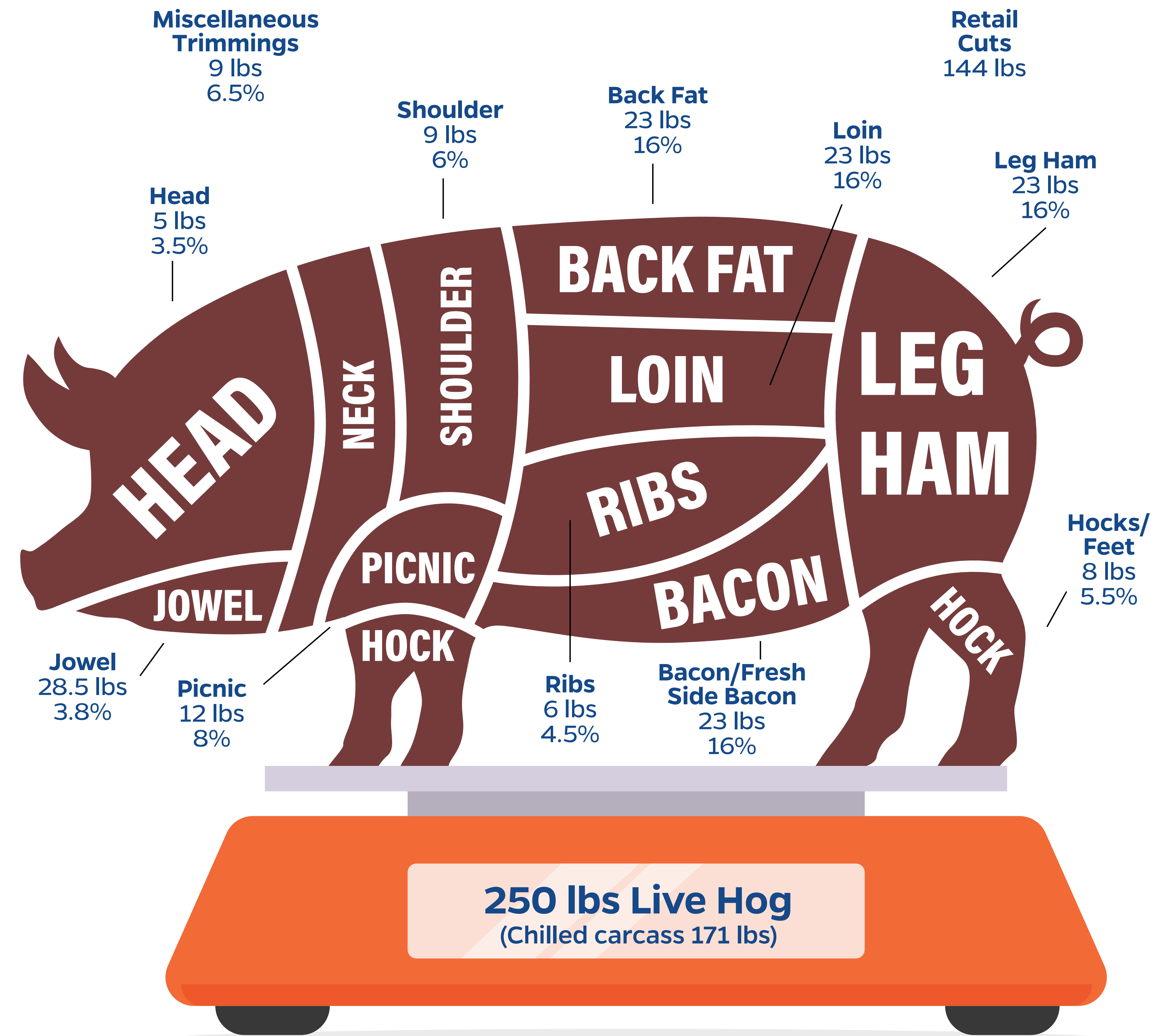
Cutting Style - This is the patterning and way the meat processor divides the animal such as skinning vs scalding the hog carcass. Depending on how the animal is butchered there can be an increase or decrease in yield.

How to determine dressed percentage

Dressed weight = hot carcass weight/live weight * 100. For example:

Live weight = 250 pounds, hot carcass weight = (180/250)100=72%

	Weight	% of live weight	% of hot carcass	% of chilled carcass
Live animal	250	100%		
Hot Carcass	185	75%	100%	
Chilled Carcass	171	67%	95%	100%
Trimmed and Boneless Cuts	144	58%	80%	84%



Raines, Christopher R. "The Butcher Kept Your Meat?" [Animalscience.Psu.Edu/Outreach/Programs/Meat/Pdf/The-butcher-stole-my-meat.Pdf](https://animalscience.psu.edu/outreach/programs/meat/pdf/the-butcher-stole-my-meat.pdf), 1 Feb. 2024, animalscience.psu.edu/outreach/programs/meat/pdf/the-butcher-stole-my-meat.pdf. Accessed 5 Nov. 2024.