Pork Carcass Breakdown Weights

With a market weight of 250 pounds and yield of 73.6 percent, the typical hog will produce a 184-pound carcass. The carcass will yield approximately 140 pounds of pork and 44 pounds of skin, fat, and bone to include the following:

- **Ham** - 45 pounds, 24 percent of the carcass
  27.8 pounds of cured ham, as whole ham, ham steaks, or shaved deli ham, 5.8 pounds of trimmings and 11.4 pounds of skin, fat, and bone
- **Side (Belly)** - 34.9 pounds, 19 percent of the carcass
  19 pounds of cured bacon, 5.8 pounds of spareribs, 9.1 pounds of trimmings and 1 pound of fat
- **Loins** - 33.8 pounds, 18 percent of the carcass
  10.7 pounds of boneless loin, (44 pork chops), 3.2 pounds of back-ribs, 7.6 pounds of country-style ribs, 5.7 pounds of sirloin roast, 1.6 pounds of tenderloin, 1.6 pounds of trimmings and 3.4 pounds of fat and bone
- **Picnic** - 16.6 pounds, 9 percent of the carcass
  12.6 pounds of boneless picnic meat (roasts or cottage bacon) and 4 pounds of skin, fat, and bone
- **Boston Butt** - 14.7 pounds, 8 percent of the carcass
  4.4 pounds of blade steaks, 7.8 pounds of blade roast, 1.7 pounds of trimmings and 0.8 pounds of fat
- **Miscellaneous** - 39.2 pounds, 22 percent of the carcass
  15.4 pounds of jowls, feet, tail, neck bones, etc., 22 pounds of skin, fat, and bone and 1.8 pounds of shrink and miscellaneous loss

**Source:** National Pork Producers Council