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# EXPERIMENT 2 CARCASS AND MEAT GRADING AND CUTTING – PIG

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## Structure

- 2.1 Objectives
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- 2.3 Requirements
- 2.4 Grading Procedure
- 2.5 Whole sale Cuts of Pig Carcasses

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## 2.1 OBJECTIVES

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After doing this experiment, you will be able to:

- grade pig carcasses according to the quality and economic importance; and
- make wholesale cuts of carcasses of Pig.

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## 2.2 INTRODUCTION

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Grading of carcass/meat assures the consumer with regard to yield, tenderness, flavour, and cook out losses and over all acceptability. The wholesale buyers and retail customers get what they pay for. Carcass cutting refers to separation of carcasses into wholesale primal cuts in order to facilitate the requirements of meat trade, cater to the consumer preference and convenient handling by butchers. It is a specialized work, which requires a fair understanding of animal conformation, a good knowledge of carcasses components and breakup, consumer preference and on –the-job experience.

All meat cutting equipments and machinery such as meat cutting tables, various types of knives, manual as well as electrically operated saws should be made up of stainless steel and be sufficiently sharp.

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## 2.3 REQUIREMENTS

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- Pig Carcasses
- Meat cutting table
- Knives
- Saws

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## 2.4 GRADING PROCEDURE

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On the basis of conformation, finish and quality give the numerical scores to the pig carcasses.

## SCORE SYSTEM

Grade	Carcass 1	Carcass 2
<b>General build</b> (Conformation)		
Superior Conformation (3)		
Raginess (2)		
Poor Conformation (1)		
Score 1 to 3		
<b>Finish</b>		
Marbling (2)		
Excess fat deposition (1)		
Score 1 to 2		
<b>Quality</b>		
Red, porous rib bones (1)		
Uniformity of carcass (1)		
Fine texture of muscle (1)		
Bright lustre (1)		
Firmness of lean (1)		
Score 1 to 5		
<b>Score out of 10</b>		

BIS specifications for grading mainly rely on fleshing in relation to length, thickness of back, fullness of legs and flank and amount of fat in intercostal muscles. Accordingly record your observations of the pig carcasses.

Pork	Carcass 1	Carcass 2
No. 1 quality		
No. 2 quality		
No. 3 quality		

### 2.5 WHOLE SALE CUTS OF PIG CARCASS

Pork carcass is divided into right and left sides. Then front feet are removed one inch above the knee and hind feet at the lower edge of the hock and each side is subjected to six cuts.

Anterior part called rough shoulder is separated from the posterior by cutting between 2<sup>nd</sup> and 3<sup>rd</sup> ribs.

- Jowl
- Boston Butt
- Picnic Shoulder
- Loin

- Belly/bacon
- Ham

*Follow the cutting procedure described in theory under 6.2.2 of unit 6 of this course i.e. BPVI-023.*

**Draw the picture of pig carcass showing major cuts.**