The information in this brochure represents an average. The actual live weight to retail cuts yield varies, and is dependent on various factors such as breed, fat to muscle ratio, cutting order, age, the length of time left hanging in the cooler, etc.

Oklahoma Department of Agriculture, Food, & Forestry offers its programs to all eligible persons regardless of race, color, national origin, religion, sex, age, or handicap and is an Equal
Not all of the pig is edible pork. On average about 57% of a hog make it from the pen to the pan. A 250 lb. hog will yield approximately 144 lbs of retail cuts. Around 28% of a hog’s live weight is inedible product removed during the slaughter and dressing procedure bringing our 250 lb. live hog to 180 lbs. dressed. The internal organs, hair, blood, and other inedible products account for most of this loss. Once the carcass is sanitarily dressed it is hung on a rail and placed into a cooler where it is quickly chilled. Once the carcass is thoroughly chilled it can be cut into retail cuts where another 20% of the weight is removed bringing our 180 lb. carcass to 144 lbs. of retail cuts. Bone dust, fat trimming, boning, grinding, and moisture loss account for this unpreventable waste. Hams and bacon are typically cured and smoked after cutting.