

# PORK RETAIL CUT JUDGING

## PORK RIB CHOPS

### 1. TERMINOLOGY

#### Muscling

larger loin eye

#### Trimness

less external fat around the loin eye

less fat in the tail region

#### Bone

smaller percentage of bone

less bone

#### Quality

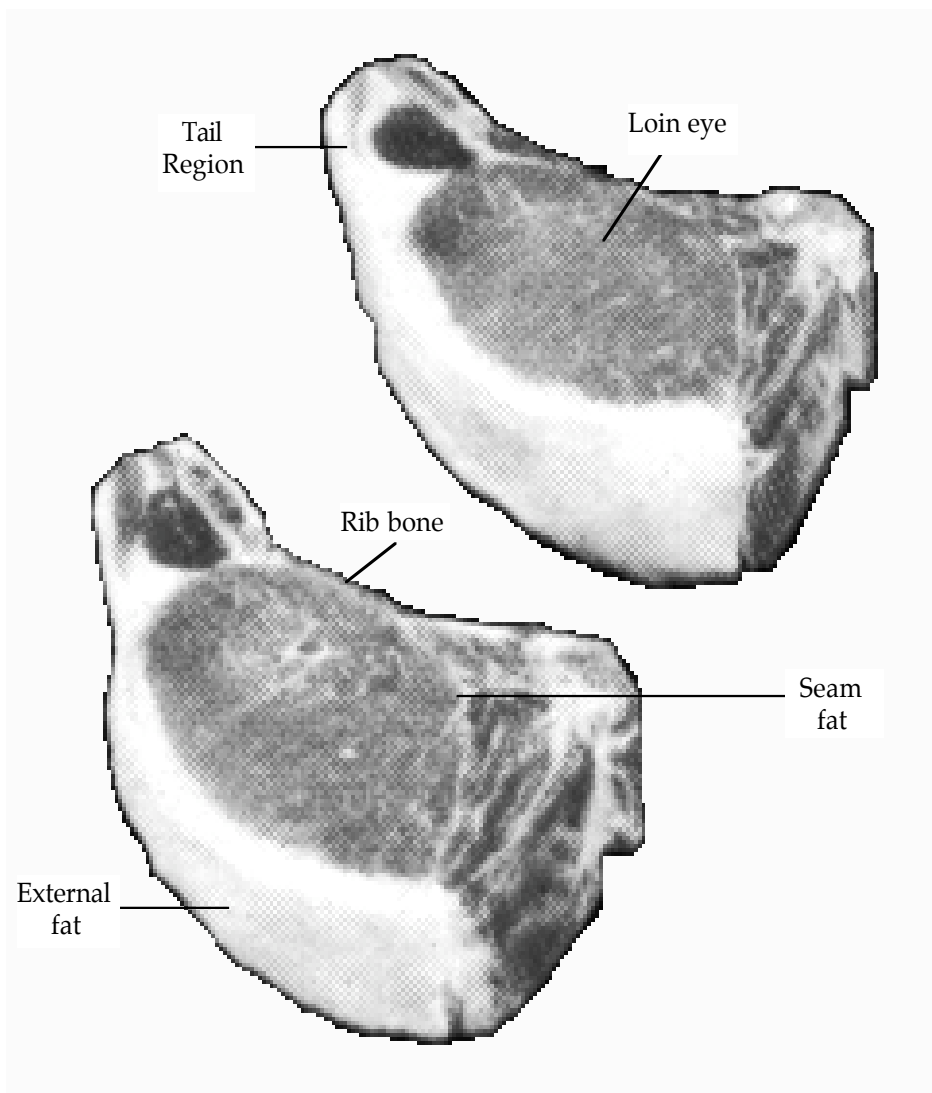
brighter reddish-pink color of lean in the loin eye

more uniform color of lean

firmer lean

greater amount of marbling

more uniform distribution of marbling



**PORK RIB CHOPS**

## 2. EXAMPLE REASONS

### PORK RIB CHOPS

Placing: 4-3-2-1

I placed this class of pork rib chops 4-3-2-1.

(4/3) I placed 4 over 3 in a close pair, as 4 was a trimmer, slightly higher quality chop. 4 had much less external fat around the loin eye coupled with slightly less seam fat. In addition, 4 had a greater amount of more evenly dispersed marbling in the lean. I grant that 3 exhibited a larger, meatier loin eye. Moreover, 3 possessed a more reddish-pink colored lean.

(3/2) 3 easily placed over 2 as 3 was a meatier, higher quality chop that would have a greater consumer demand. 3 was an especially meatier chop that possessed a much larger loin eye as well as less bone. Additionally, 3 had a greater amount of marbling in a firmer, brighter colored loin eye. I admit that 2 had less fat at the lower portion of the loin eye muscle.

(2/1) I placed 2 over 1, in a close pair, as 2 was a meatier, slightly trimmer chop. 2 exhibited a slightly thicker and larger loin eye. Moreover, 2 had less external fat around the loin eye, especially at the top portion of the muscle. I concede that 1 was a higher quality chop as indicated by a greater amount of marbling in a much firmer, brighter colored loin eye.

(1 last) I realize 1 was a very high quality chop that had a firm, highly marbled loin eye; however, I placed 1 last as 1 was an especially light muscled chop. 1 had a thin, small loin eye muscle. In addition, 1 had excessive external fat around the loin eye and would therefore have a low lean to fat ratio.

Therefore, I placed this class of pork rib chops 4-3-2-1.

# **PORK LOIN CHOPS**

## **1. TERMINOLOGY**

### **Muscling**

larger loin eye (or top loin)  
larger tenderloin

### **Trimness**

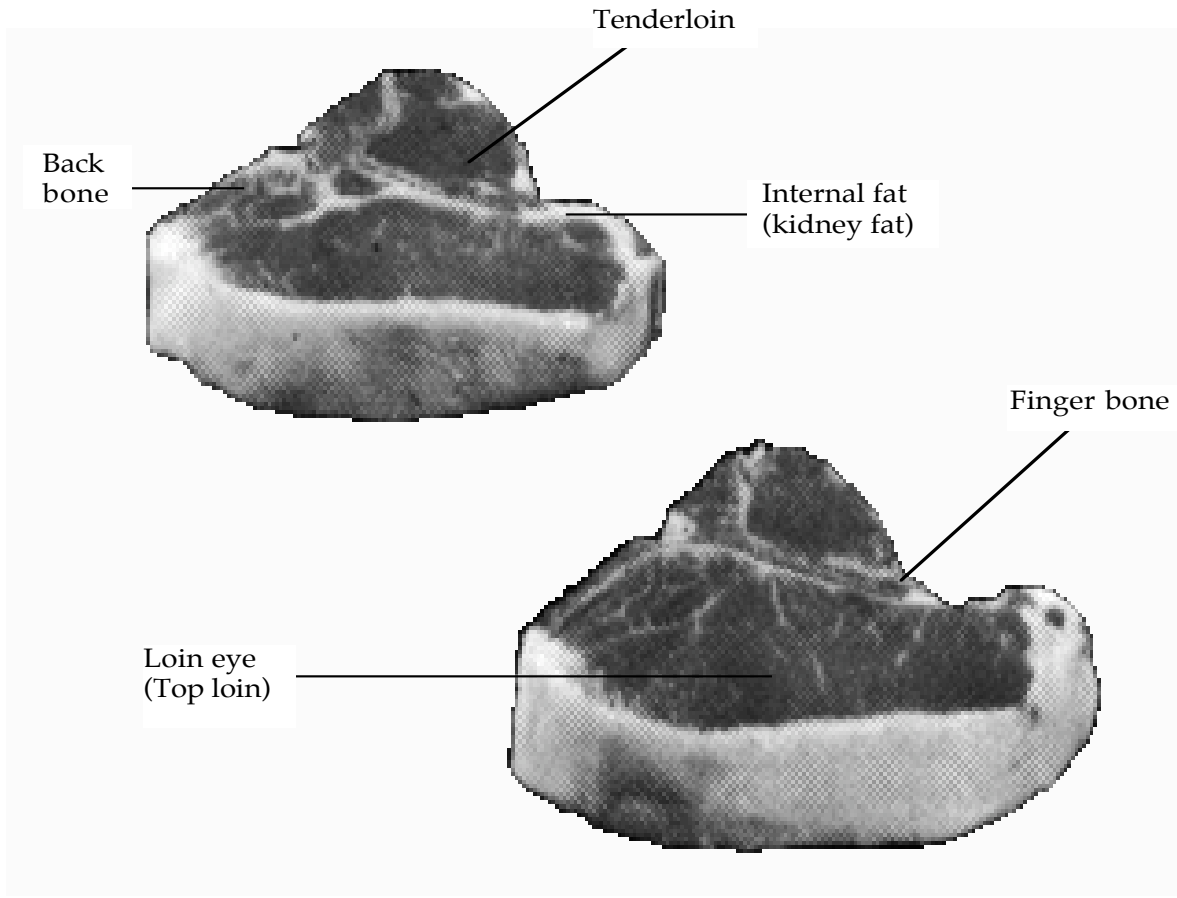
less external fat over the loin eye or top loin  
less internal fat  
less external fat in the tail area

### **Bone**

smaller percentage of bone  
less bone

### **Quality**

brighter reddish-pink color of lean in the loin eye and/or tenderloin  
more uniform color of lean  
firmer lean  
greater amount of marbling  
more uniform distribution of marbling



**PORK LOIN CHOPS**

## 2. EXAMPLE REASONS

### PORK LOIN CHOPS

Placing: 3-4-1-2

I placed this class of pork loin chops 3-4-1-2.

3/4) 3 placed over 4 because 3 would have a lower cost per serving. 3 possessed a larger loin eye and tenderloin, combined with less fat in the tail area and less external fat over the top loin. Furthermore, 3 was cut to a more uniform thickness. I grant that 4 displayed a brighter, more reddish-pink color of lean.

4/1) I placed 4 over 1 because 4 combined muscling and trimness to a higher degree. 4 displayed a larger loin eye and tenderloin, as well as less fat in the tail area, less external fat over the top loin and less kidney fat. For these reasons, 4 would be expected to have a lower cost per serving.

1/2) I placed 1 over 2 since 1 displayed higher quality. 1 exhibited a greater amount of more evenly distributed marbling in a more uniformly, brighter, more reddish-pink colored loin eye and tenderloin. I grant 2 exhibited a larger tenderloin.

2 last) 2 placed last recognizing that it exhibited a fairly large tenderloin. However, 2 lacked muscling in the loin eye. 2 also lacked trimness, especially in terms of external fat over the loin eye. 2 would have the lowest lean to fat ratio. Furthermore, 2 lacked a uniform distribution of marbling in a pale color of lean. Therefore, 2 would be expected to have the lowest consumer appeal.

I placed this class of pork loin chops 3-4-1-2.

# **PORK SIRLOIN CHOPS**

## **1. TERMINOLOGY**

### **Muscling**

- larger top sirloin
- larger tenderloin
- larger bottom sirloin (if present)
- greater area of exposed lean in the cut surface

### **Trimness**

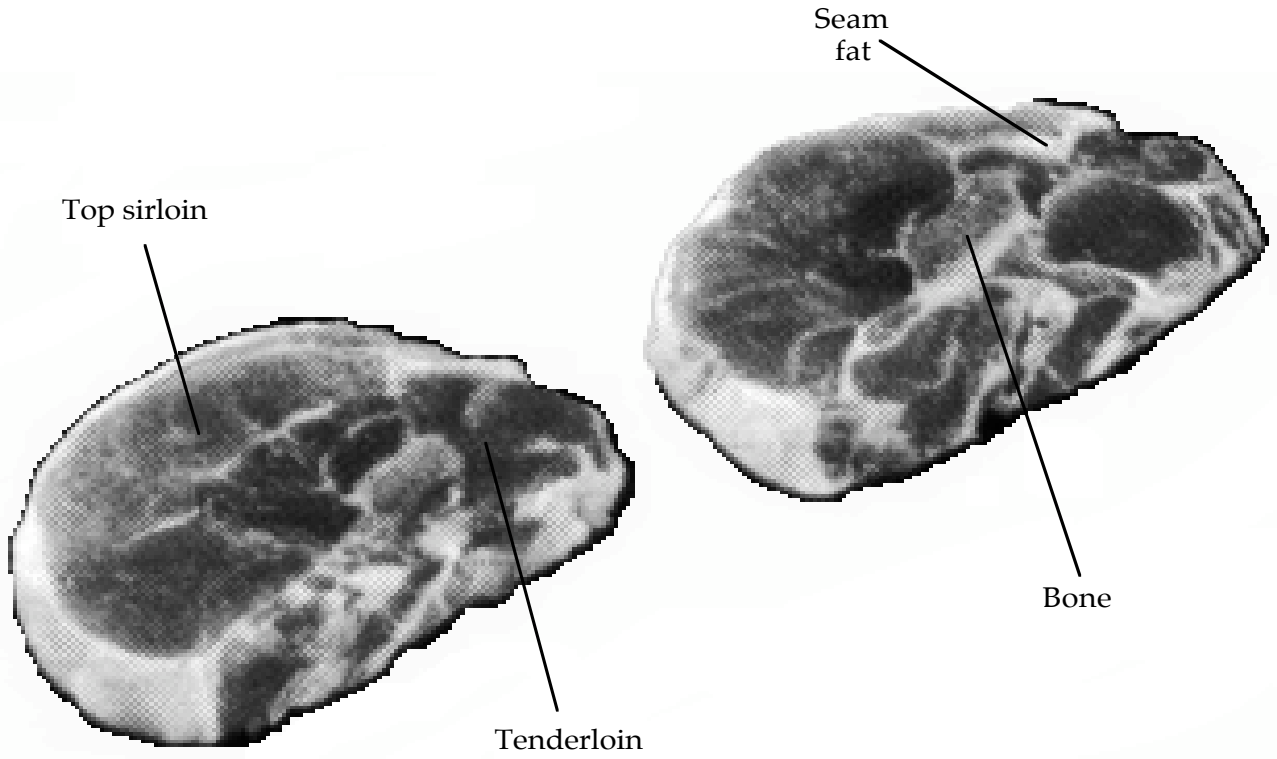
- less external fat
- less internal fat
- less seam fat

### **Bone**

- smaller percentage of bone
- less bone
- less pelvic or hip bone
- smaller percentage of sacral vertebra bone (if present)

### **Quality**

- brighter reddish-pink color of lean
- more uniform color of lean
- firmer lean
- greater amount of marbling
- more uniform distribution of marbling



**PORK SIRLOIN CHOPS**



## 2. EXAMPLE REASONS

### PORK SIRLOIN CHOPS

Placing: 3-4-2-1

I placed this class of pork sirloin chops 3-4-2-1.

(3/4) I easily placed 3 over 4, as 3 was a higher cutability chop, as demonstrated by a much larger tenderloin and a larger top sirloin, as well as less seam fat. In addition, 3 possessed less hip bone. I admit 4 had a more uniform, more reddish-pink colored lean.

(4/2) I placed 4 over 2 as 4 was a trimmer, slightly higher quality chop. 4 had less external fat and less seam fat. Moreover, 4 had a firmer, more uniform reddish-pink colored lean. I realize 2 exhibited a greater area of exposed lean in the cut surface.

(2/1) In easily placing 2 over 1, 2 would have a higher lean to bone ratio, as 2 displayed a much larger area of exposed lean, coupled with less bone. Furthermore, 2 possessed less seam fat.

(1 last) I placed 1 last because 1 had the lowest lean to fat ratio. This was revealed by the smallest area of exposed lean in the cut surface, as well as the most seam fat and an abundance of external fat. Therefore, 1 would have the highest cost per serving of lean in the class, and thus placed last.

I placed this class of pork sirloin chops 3-4-2-1.

# PORK CENTER HAM SLICES

## 1. TERMINOLOGY

### Muscling

meatier center slice  
more muscular center slice  
greater area of exposed lean in the cut surface

### Trimness

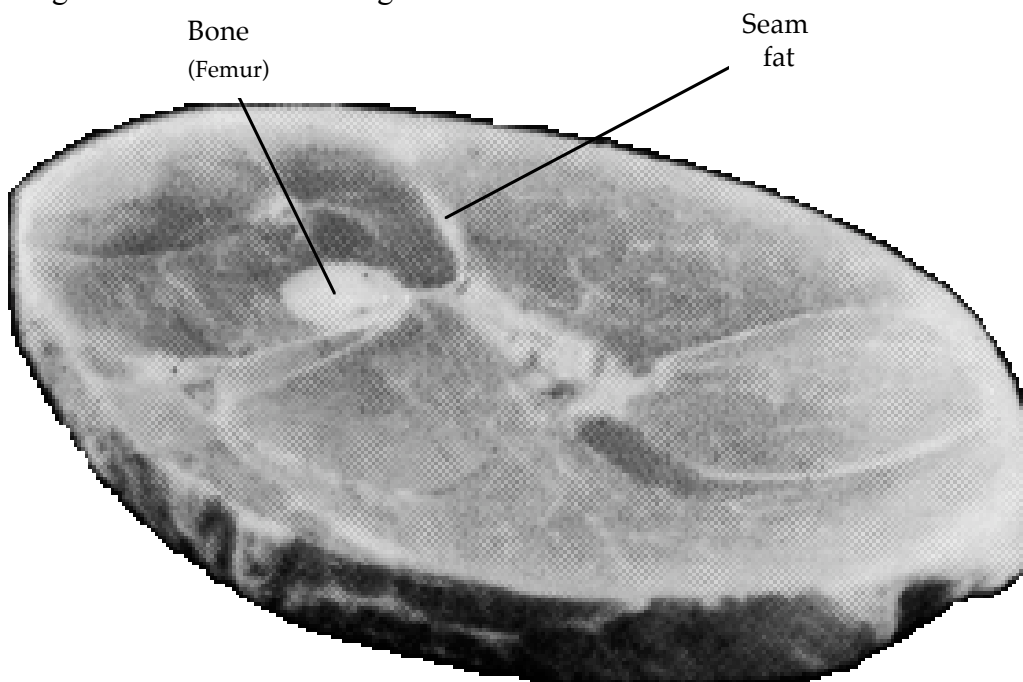
less external fat  
less seam fat

### Bone

smaller percentage of bone  
less bone

### Quality

brighter reddish-pink color of lean in the cut surface  
more uniform color of lean  
firmer lean  
greater amount of marbling



PORK CENTER HAM SLICE

## 2. EXAMPLE REASONS

### PORK CENTER HAM SLICES

Placing: 2-1-3-4

I placed this class of pork center ham slices 2-1-3-4.

(2/1) I placed 2 over 1 because 2 exhibited greater trimness as indicated by less external fat and less seam fat. Also, 2 had less bone. I admit 1 displayed a greater amount of marbling in a more uniform color of lean.

(1/3) Due to greater cutability, I placed 1 over 3 because 1 was a more muscular, trimmer center slice. This was evidenced by a much greater area of exposed lean in the cut surface, coupled with less external fat and less seam fat. I grant 3 had a smaller percentage of bone.

(3/4) I easily placed 3 over 4 because 3 exhibited superior trimness as revealed by less external fat as well as much less seam fat. Furthermore, 3 possessed a slightly meatier center slice and less bone. I realize 4 had a greater amount of more finely-dispersed marbling in a firmer, brighter, reddish-pink color of lean.

(4 last) Acknowledging that 4 had the highest consumer appeal as shown by the greatest amount of marbling in the firmest lean I, nevertheless, placed 4 last because 4 was the fattest ham slice in the class. This was revealed by undoubtedly the most seam fat as well as the most external fat. Therefore, 4 would have the lowest lean to fat ratio, and thus placed last. For these reasons, I placed this class of pork center ham slices 2-1-3-4.