

Name _____

Animal ID _____

Date _____

Advanced Meats Pork Carcass Evaluation

HCW _____

pH

Loin _____

Ham _____

Temperature

Loin _____

Ham _____

Minolta Color values

Ham

Loin

L* value _____

a* value _____

b* value _____

Sex Class _____

Belly suitable for bacon over ½ inch thick _____

Last rib fat thickness _____

USDA Ham Muscling score _____

USDA Grade (Last Rib Fat Thickness X 4 – Ham Muscle Score) _____

Quality

Color score _____

Firmness score _____

Marbling score _____

10th rib fat depth _____

Loin-eye area _____