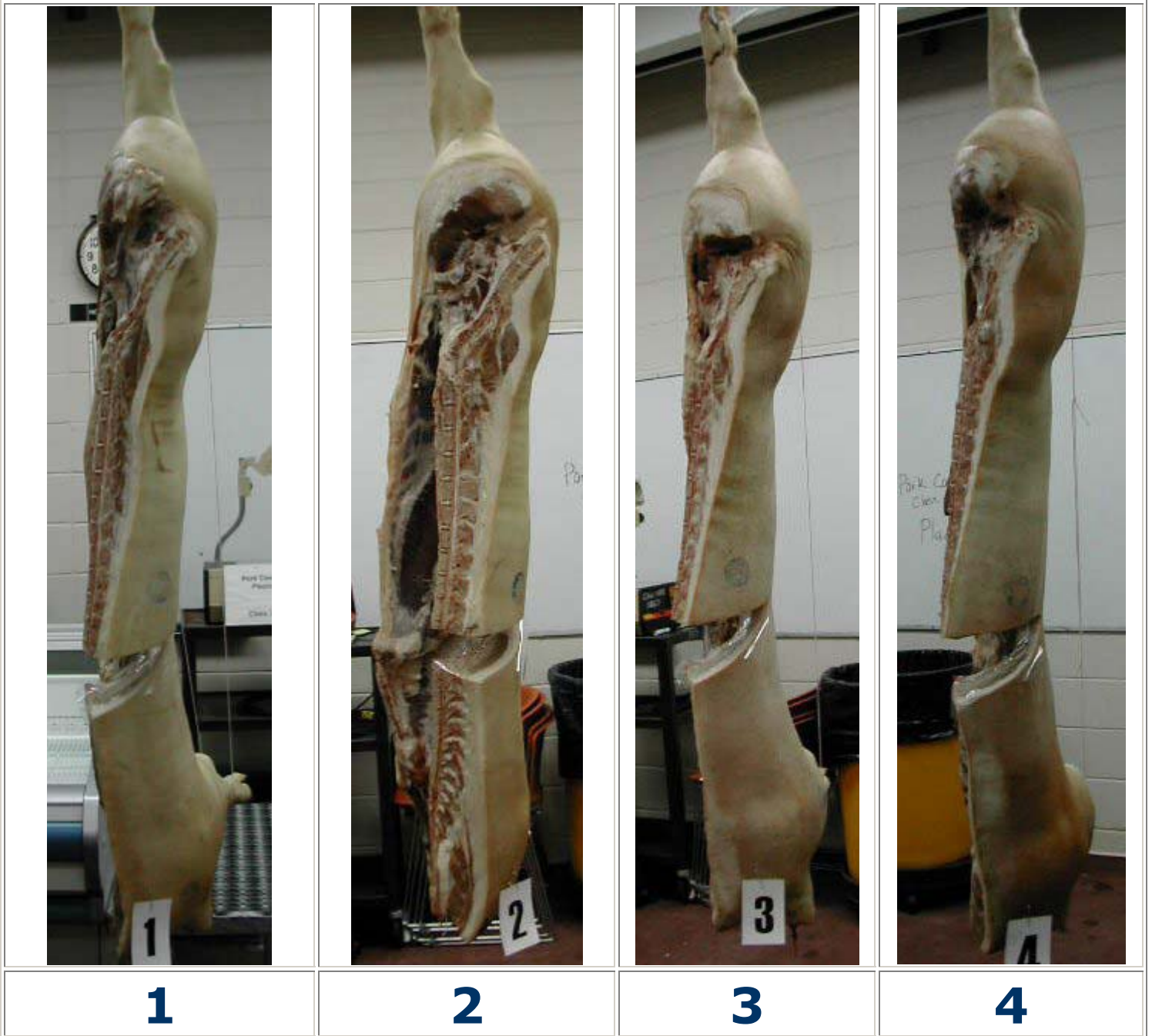
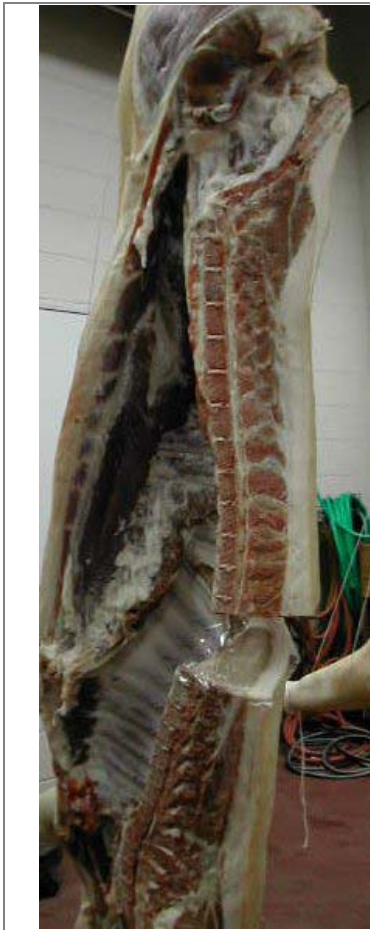


Class 2





1



2



3



4



Official Placing

The official placing of pork carcass class 2 is 4-2-1-3 with cuts of 6, 3 and 2.

	LEA	LLV	LR	FR	10TH RIB
1	6.8	0.8	0.85	1.2	0.8
2	7.1	0.55	1.1	1.6	0.7
3	7.0	0.6	0.9	1.2	0.95
4	5.1	0.7	0.6	1.2	0.6

4/2 Greater trimness placed 4 over 2. 4 had less fat over the last rib, 10th rib, first rib, ham collar, loin edge, belly pocket and navel edge. Furthermore, 4 had a more reddish pink colored loin eye. I recognize that 2 had a much larger loin eye, a slightly wider ham, a thicker sirloin and shoulder with a higher degree of marbling in the loin eye.

2/1 Greater muscling resulting in a higher muscle to bone ratio placed 2 over 1. 2 had a slightly larger loin eye, a thicker, plumper more bulging ham, thicker loin, thicker sirloin and a thicker more bulging shoulder. Moreover, 2 had less fat at the 10th rib and last lumbar vertebra with a higher degree of marbling in a brighter more reddish pink colored loin eye. I admit that 1 had less fat over the first rib, last rib, ham collar, belly pocket and sternum.

1/3 Advantages in trimness placed 1 over 3. 1 had less fat over the 10th rib, loin edge, ham collar, belly pocket and sternum. I immediately grant that 3 had a thicker, wider plumper ham, a thicker sirloin and shoulder along with less fat over the last lumbar vertebra and navel edge. 3 also had a higher degree of marbling in a more reddish pink loin eye.

3 I acknowledge 3 was a heavy muscled carcass but it was the fattest in the class. 3 had the most fat over the 10th rib, loin edge and belly pocket. Therefore, 3 would yield the lowest percentage of closely trimmed retail cuts and placed last.