

K E U N E F A R M
 Whole Hog Cutout Information
 March 24, 2016

The following data is from a whole hog we had processed at Otto's Meats. The numbers should provide you with an estimate of what you can expect in the way of costs to have the meat cut, wrapped, and frozen and also how much meat you can expect to take home. The amounts of specific cuts will vary depending on how you want your hog cut. The cuts below were for our own freezers for retail sales.

At the time this hog was processed, the following costs were incurred:

Purchase price of whole hog @\$2.25/lb. hanging weight (176#).....		\$396.00
Processing costs to cut, wrap, and freeze.....		<u>\$258.55</u>
	Total cost	\$654.55

The processing resulted in 131.12# of meat, about 74% of hanging weight, which we picked up from the processor. The average price for the cuts of meat brought home was \$4.99/lb. Below are the types and amounts of meat brought home from the hog:

Pork Chops.....		19.475#
Roasts.....		15.815#
Pork Steak.....		10.905#
Tenderloin.....		1.555#
Spare Ribs.....		5.865#
Bacon.....		19.07#
Ham.....		20.27#
Center Cut (Ham).....		5.47#
Sausage.....		5.18#
Liver.....		3.105#
Hocks.....		<u>10.01#</u>
	Total	131.12#

This hog is just one example. The numbers above don't include heart, tongue, or lard as some people don't utilize these parts. If you use some of these meats your costs will be reduced even further. Hogs typically weigh from 165# to 195# once hung. Processing normally takes about 10 days from the time of delivery until the day you can pick it up.