

# PORK WHOLESALE LOINS

## 1. TERMINOLOGY

### **Muscling**

Blade face and sirloin face:

- a larger blade face
- a greater area of exposed lean in the blade face
- a larger sirloin face
- a greater area of exposed lean in the sirloin face

Loin:

- a more muscular loin
- a thicker, plumper loin

### **Trimness**

Less fat over the:

- blade face
- loin
- loin edge
- sirloin section
- sirloin face

Less seam fat in the blade and sirloin face

### **Quality**

Color:

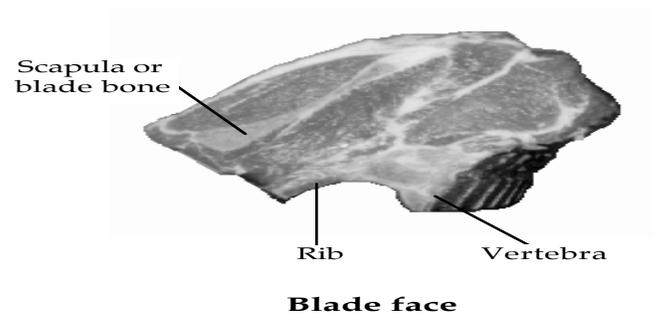
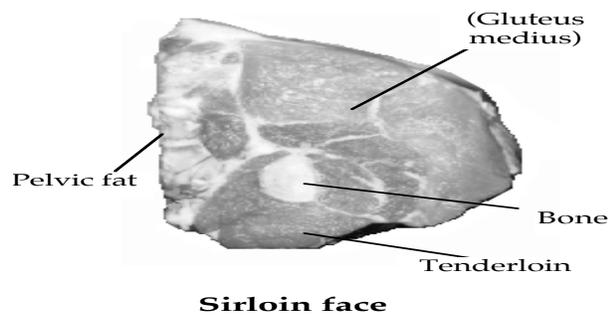
- a brighter more reddish-pink color of lean in the blade face and sirloin face
- a more uniform color of lean in the blade face and sirloin face

Firmness:

- a firmer lean in the blade face and sirloin face

Marbling:

- a greater amount of marbling in the blade face and sirloin face



## 2. HINTS ON JUDGING PORK WHOLESALE LOINS

Pork loins, like hams, are judged on a combination of cutability and quality with more emphasis placed on cutability. The pork loin comprises a larger percentage of the total carcass than does the loin from a beef or lamb carcass. Because it includes the rib area, rib chops may be cut from the pork loin, whereas rib cuts do not originate from the loin in beef or lamb. Retail cuts from the pork loin include blade chops, rib chops, loin chops, and sirloin chops.

### TRIMNESS

- Fat thickness is evaluated over the blade face, loin, down along the loin edge, and over the sirloin and sirloin face.
- Trimness differences are also seen in seam fat in the blade face and sirloin face.

### MUSCLING

- Size and meatiness of both the blade and sirloin faces should be noted. Look for pork loins with a greater area of exposed lean in the faces to carry that muscling throughout the length of the loin.
- A well-muscled loin will be thick and plump.

### QUALITY

- Quality traits in the form of firmness of lean, uniform color, and fineness of texture, as well as amount of marbling in both the blade and sirloin faces can be observed.
- As with hams, a PSE condition is very undesirable.

### 3. EXAMPLE REASONS

#### PORK WHOLESALE LOINS

Placing: 3-2-4-1

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

(3/2) Due to cutability, I placed 3 over 2 because 3 was a much more muscular, trimmer loin. 3's muscling was revealed by a greater area of exposed lean in both cut surfaces and a much thicker, plumper loin. 3's trimness was evidenced by less fat over the blade face, loin, and sirloin face. I grant that 2 had a brighter greyish-pink color of lean in the blade face.

(2/4) In a close pair, I placed 2 over 4 because 2 displayed greater trimness as indicated by less over fat the loin and loin edge, and less fat over the blade face. Also, 2 had a brighter color of lean in a larger blade face.

(4/1) I easily placed 4 over 1 because 4 combined muscling and quality to a higher degree. 4 had a larger area of exposed lean in both the blade face and sirloin face, and a plumper, more muscular loin. Additionally, 4 had a greater amount of marbling in a firmer, brighter, greyish-pink colored lean in both cut surfaces, especially in the blade face. I admit 1 had less fat over the loin, loin edge, and both cut surfaces, along with less seam fat in the sirloin face.

(1 last) Realizing that 1 was the trimmest loin in the class as evidenced by the least fat over the loin, loin edge, and both cut surfaces, as well as the least amount of seam fat in the sirloin face, I, nonetheless, placed 4 last because it was the least muscular, lowest quality loin in the class. 1 had the smallest blade face and sirloin face and the flattest loin. Furthermore, 1 had the least amount of marbling in the softest, palest colored lean, particularly in the blade face. Therefore, 1 would yield retail cuts with the lowest consumer appeal and would yield the lowest percentage of closely trimmed retail cuts.

For these reasons, I placed this class of pork loins 3-2-4-1.