

## **APPOINTMENTS**

Beef and Pork producers can call Diller Locker to set up an appointment for the processing of their animal. The schedule is booked on average from 4 to 6 weeks in advance. From August until January, the schedule can be booked up to 6-12 weeks out, so please call as soon as possible. Diller Locker does not process beef and pork during a 3 week period in November to allow time and space for venison processing.

## **COST AND QUANTITY**

An average carcass hog usually weighs about 160 lbs. Take home weight from carcass to finish weight is 60-80% with 70% being average. That means the customer will get approximately 112 lbs. of meat. Weights will vary depending on the hog and your cutting instructions.

For an idea on pricing, click the above "Pricing" button.

The above paragraph explains the yields involved as compared to the invoice you will receive for processing of your carcass hog at Diller Locker. Below is a summary of yields for reference purposes from live to take home weight.

## **SLAUGHTER**

Removal of head, blood, hide, and inedible parts of the animal. For a hog, this averages about 1/4 of the live weight.

After Slaughter, the carcass will weigh considerably less than before.

Estimated percentage remaining - Pork: 73% - 75% yield from live weight to carcass weight.

## **PROCESSING**

Cutting of the carcass meat into ready-to-cook portions. Processing accounts for loss in weight due to trimming of excess fat and bones. After processing, table ready meat weighs less than the carcass did before processing.

Closely trimmed, mostly boneless cuts remaining can be estimated - Pork: 60% - 75% yield from carcass weight to take home weight.

At Diller Locker, we strive to give you the best finished product that we can. This means we cut away any excess bone and fat that is of no use to the consumer. This practice makes for a great end product; however, it does take away from the actual weight of the product you take home. We try to keep the cost as low as we can, but in carcass processing we feel that quality is more important.

## **FREEZER SPACE REQUIREMENTS AND RECOMMENDATIONS**

A typical whole processed hog would require about 3-4 cubic feet of freezer space.

## **CUTTING INSTRUCTIONS**

We cut each hog based on your specific instructions. The following are the basic cuts a customer would receive from a hog.

Basic cuts:

Pork Chops - Fresh or Smoked

Pork Steak

Fresh Shoulder Roast

2 Hams - Fresh or Cured

Fresh Ham can be cut into Pork Cutlets, Steaks or Roasts. Cured Ham can be cut into Steaks and Roasts.

Fresh Side or Bacon

Ribs

Sausage

Ground Pork

Hocks - Fresh or Smoked

Liver

Heart