

QUIZBOWL



# SENIOR QUIZBOWL

## Meat Science

1. An average \_\_\_\_\_ from a market weight pig measures 6.0 to 7.0 square inches.  
**Loineye area**
2. What wholesale cut, when smoked and sliced is known as Canadian Bacon?  
**Loin**
3. Calculate the estimated hot carcass weight of a 250-pound pig if the hot carcass yield was 75%.  
**Accept answers between 185 - 190 lbs (actual is 187.5)**
4. **True** or False. Compared to 50 years ago, pigs today are leaner.
5. What is LEA?  
**Loin Eye Area**
6. \_\_\_\_\_ is when cartilage turns from soft tissue to a hard, bone-like structure.  
A. Dressing percentage    **B. Ossification**  
C. Carcass breakdown    D. Carcass maturation
7. True or **False**. Packers have to give all pork a quality grade.
8. What does PSE stand for when talking about pork?  
**A. Pale, Soft, Exudative**  
B. Pink, Soft, Extra Lean  
C. Pink, Standard, Enjoyable  
D. Palatable, Standard, Extra Lean
9. Which will have the highest dressing percentage?  
**A. Market Hog**                      B. Market Steer  
C. Market Goat                      D. Market Lamb
10. Muscle scores giving to hog carcasses are numerical, a hog carcass that is considered heavy muscled is scored:  
A. 1    **B. 3**    C. 5    D. 10
11. What is the average carcass length for hogs today?  
A. 44-45 inches                      B. 28-29 inches  
**C. 31-33 inches**                      D. 40-41 inches
12. A whole market hog represents about \_\_\_\_\_ servings of pork when processed.  
A. 200 servings                      B. 527 servings  
C. 125 servings                      **D. 371 servings**
13. Which breed of swine is best known for meat quality traits?  
A. Hampshire                      B. Hereford  
**C. Berkshire**                      D. Yorkshire
14. What color of ink is used to apply the red meat carcass inspection stamp?  
**Purple**
15. What structures do bacteria such as E. coli use for movement?  
**Flagella**

(continued)



QUIZBOWL



# SENIOR QUIZBOWL

## Meat Science

(page 2)

16. What acid causes the pH of normal muscle to drop after slaughter?

**Lactic**

17. Which USDA agency inspects red meat products at slaughter?

**Food Safety and Inspection Service (FSIS)**

18. By FSIS regulations, the fat content of all sausages, except fresh pork sausage, cannot exceed what percent?

**30%**

19. When was the Meat Inspection Act passed?

**1906**

20. What is the sausage product consumed in the greatest amount in the United States?

**Wieners or Frankfurters**

21. At what temperature (°F) does meat freeze?

**280 F**

22. What is the brand name of the beta-agonist that is approved for use in swine in the United States?

**Paylean®**

