

QUIZBOWL



INTERMEDIATE QUIZBOWL

Pork Quality

1. A pH measurement of a pork carcass is related to what?
 - A. Pre-harvest time
 - B. Pork Quality**
 - C. How long the carcass is

2. What should a pork carcass weight from a 250 pound market hog using standard carcass yield?
 - A. 185 lbs.**
 - B. 165 lbs.
 - C. 200 lbs.
 - D. 145 lbs.

3. Which backfat depth measurement would be more acceptable in the pork industry today?
 - A. 0.20 inches
 - B. 1.5 inches
 - C. 0.70 inches**

4. How many whole loins should we get from a pork carcass?
 - A. 1
 - B. 2**
 - C. 3

5. What does PSE mean when we talk about pork?
 - A. Pork Salt Extra
 - B. Priced Same Everyday
 - C. Pale, Soft, Exudative**
 - D. Pre-slaughter Evaluation

6. True or False. Tougher pieces of pork, such as a shoulder roast, are best if cooked quickly over a very hot flame.

False. Slow, wet cooking methods tend to tenderize tough cuts of meat.

7. Name one of the two pure breeds that excel in meat quality characteristics.

Duroc or Berkshire

8. When looking at a pork chop in a supermarket meat case, name one factor you would look for to evaluate muscle quality.

Correct answers include marbling, texture, color, wetness/dryness.

9. What wholesale cut, when smoked and sliced is known as Canadian Bacon?

Loin

10. Which is more valuable, lean meat or fat?

Lean meat

11. Smoked boneless pork loin is sold in supermarkets as _____.

Canadian bacon

