

QUIZBOWL



SENIOR QUIZBOWL

Meat Science

- An average _____ from a market weight pig measures 6.0 to 7.0 square inches.
Loineye area
- What wholesale cut, when smoked and sliced is known as Canadian Bacon?
Loin
- 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)
- True** or False. Compared to 50 years ago, pigs today are leaner.
- What is LEA?
Loin Eye Area
- _____ is when cartilage turns from soft tissue to a hard, bone-like structure.
A. Dressing percentage **B. Ossification**
C. Carcass breakdown D. Carcass maturation
- True or **False**. Packers have to give all pork a quality grade.
- 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
- Which will have the highest dressing percentage?
A. Market Hog B. Market Steer
C. Market Goat D. Market Lamb
- 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
- 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
- A whole market hog represents about ____ servings of pork when processed.
A. 200 servings B. 527 servings
C. 125 servings **D. 371 servings**
- Which breed of swine is best known for meat quality traits?
A. Hampshire B. Hereford
C. Berkshire D. Yorkshire
- What color of ink is used to apply the red meat carcass inspection stamp?
Purple
- What structures do bacteria such as E. coli use for movement?
Flagella

(continued)



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

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