

## Symbol history



Symbol I



Symbol II



Symbol III

Symbol III is the “symbol of perfection”, a package delivering a phenotypically desirable hog and excellent production performance. It is the result of genetic selection and breeding for desirable performance and carcass quality traits; a production system that provides the ideal environment, health status and inputs for its efficient growth; and a management team of dedicated pork producers caring for its health and well-being.

Symbol III represents today’s market hog and the evolution of the industry’s product shaped by consumer preferences.

It is preceded by Symbol and Symbol II. Symbol represented the market hog of the 80s. Developed as part of the Pork Checkoff’s Pork Value Program, in its description, Symbol has established production traits and some mention of performance and carcass characteristics.

Symbol II was adopted in 1995. This market hog evolved into a leaner, better muscled hog that could be marketed on the newly developed carcass merit programs. Its job description mentions, but does not elaborate on, carcass and pork quality.

In 2005, Symbol III incorporates into its description the science-based standards and practices producers have adapted into their production, such as PQA™ and SWAP<sup>SM</sup>. Carcass and meat quality have also become important traits for the new Standard of Excellence, Symbol III.

### Symbol III’s birth

Symbol III and its preceding icons are illustrations by Galen Struve. A graduate of the Kansas City Art Institute, Struve has a livestock production background. His artwork graces the covers of several cattle industry magazines and the walls of livestock group associations such as the American Shorthorn Association. Living in Kansas City, Mo., Struve coaches softball at Rockhurst University.

Struve illustrates Symbol III from a collection of photographs and expert industry opinions on the modern market hog and its job description. A first illustration is reviewed by the Symbol Committee, a group of producers, educators and industry professionals. This year, a draft of Symbol III was presented at the Market Hog Conference in Las Vegas, Nev., where over 100 producers and producer judges gave their input to the design.

The Pork Checkoff recognizes Al Christian of Iowa State University and Harold Hodson of Swine Genetics International for their valuable input to Symbol III.

Symbol III was unveiled at the 2005 World Pork Expo in Des Moines, Iowa.

# SYMBOL III

*A Standard of Excellence*

*To make U.S. Pork the Consumer’s Meat of Choice.*



**pork**  
checkoff

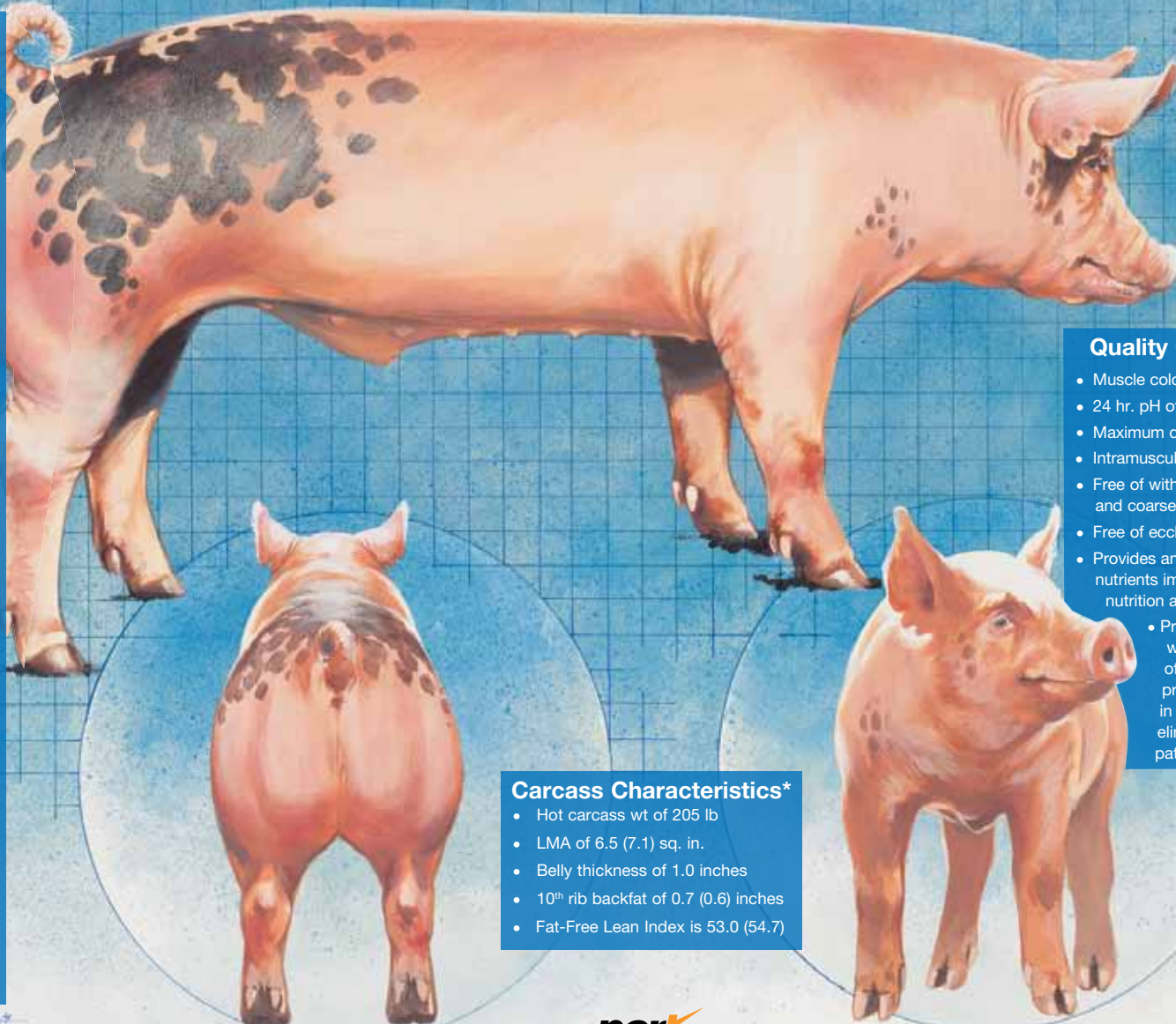
# SYMBOL III • A Standard of Excellence

To make U.S. Pork the Consumer's Meat of Choice.

SYMBOL III is an ideal market hog that symbolizes profitability for every segment of the industry. This hog has correctness of structure, production, performance, function, livability, attitude, health, optimum lean yield, and produces the best quality, safest pork that provides the optimum nutrients for human nutrition.

## Production Characteristics\*

- Live-weight feed efficiency of 2.4 (2.4)
- Fat-free lean gain efficiency of 5.9 (5.8)
- Fat-free lean gain of 0.95 lbs. per day
- Marketed at 156 (164) days of age
- Weighing 270 pounds
- All achieved on a corn-soy equivalent diet from 60 pounds
- Free of internal and external parasites
- From a high health production system
- Immune to or free of all economically important swine diseases
- Produced with Environmental Assurance
- Produced under PQA & TQA Guidelines
- Produced in an operation which has been SWAP assessed
- Free of the Stress Gene (Halothane 1843 mutation) and all other genetic mutations that have a detrimental effect on pork quality
- Result of a systematic crossbreeding system, emphasizing a maternal dam line and a terminal sire selected for growth, efficiency and superior muscle quality
- From a maternal line weaning >25 pigs/yr after multiple parities
- Free of all abscesses, injection site blemishes, arthritis, bruises and carcass trim
- Structurally correct and sound with proper angulation and cushion and a phenotypic design perfectly matched to the production environment
- Produced in a production system that ensures the opportunity for stakeholder profitability from the producer to retailer while providing a cost competitive product retail price in all domestic and export markets
- Produced from genetic lines that have utilized genomic technology to support maximum improvement in genetic profitability and efficiency



## Quality Characteristics

- Muscle color score of 4.0
- 24 hr. pH of 5.9
- Maximum drip loss of 2.5%
- Intramuscular fat level of 3.0%
- Free of within-muscle color variation and coarse muscle texture
- Free of ecchymosis (blood splash)
- Provides an optimum balance of nutrients important for human nutrition and health
- Provides a safe, wholesome product free of all violative residues and produced and processed in a system that ensures elimination of all food borne pathogens

## Carcass Characteristics\*

- Hot carcass wt of 205 lb
- LMA of 6.5 (7.1) sq. in.
- Belly thickness of 1.0 inches
- 10<sup>th</sup> rib backfat of 0.7 (0.6) inches
- Fat-Free Lean Index is 53.0 (54.7)

\* NOTE: all numbers in parentheses represent gilt numbers corresponding to the barrow numbers shown

**pork**  
checkoff