

QUIZBOWL



INTERMEDIATE QUIZBOWL

Meat Science

1. What is the longest recommend time that you should keep fresh cuts of pork, such as tenderloins and roast in the freezer?

- A. 9 years B. 1 year
C. 3 weeks **D. 6 months**

2. What is the average serving of pork that a person should typically eat?

- A. 7 ounces B. ½ lbs.
C. 6 ounces **D. 3 ounces**

3. What is the highest valued retail cut?

- A. Loin** B. Ham
C. Bacon D. Shoulder

4. Backfat in swine is measured at which location?

- A. 1st rib B. jowl C. 10th rib
D. ham **E. 12th rib**

5. Which country is the leading producer of fresh pork?

- A. United States B. Canada
C. China D. Japan

6. **True** or False. Pork is the world's most widely eaten meat source.

7. What does the color of the lean do as an animal ages?

It darkens

8. What syndrome in swine leads to increased susceptibility to PSS lean?

Porcine Stress Syndrome

9. What is the only meat wholesale cut traded on the Chicago Mercantile Exchange?

Pork Bellies

10. What is the only meat cut rich in Vitamin A?

Liver

11. What company produces SPAM® and Cure81® Hams?

Hormel Foods

12. What is the "Ideal" pork color described in the Pork Quality Standards?

Reddish Pink

13. Between which two ribs should a pork carcass be ribbed to measure loin eye area?

10th and 11th

14. What has been replaced by cattle hides as a covering for footballs?

Pigskin

15. What are edible meat by-products better known as?

Variety Meats

16. Packers do not like PSE carcasses. What does PSE stand for?

Pale, soft and exudative (means watery)

(continued)



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17. An average _____ from a market weight pig measures 6.0 to 7.0 square inches.

Loin eye area

18. Hatfield's autofom uses (Ultrasound or X-Rays) to estimate percent lean.

Ultrasound

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

Loin

20. Calculate the estimated hot carcass weight of a 250-pound pig if the hot carcass yield was 75%.

Accept answers between 185 and 190 lbs. (actual is 187.5)

21. **True** or False. Compared to 50 years ago, pigs today are leaner.

22. What is LEA?

Lion Eye Area

23. _____ is when cartilage turns from soft tissue to a hard, bone-like structure.

A. Dressing percentage

B. Ossification

C. Carcass breakdown

D. Carcass maturation

24. **True** or False: Packers have to give all pork a quality grade.

