1. An average ________ from a market weight pig measures 6.0 to 7.0 square inches.
   **Loin eye 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)
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?  
   **Paylean®**