

Pork Loin Evaluation Terminology

Emphasis: Yield (trimness and muscularity) followed by quality.

Areas of evaluation include:

- Blade face – muscularity, trimness and quality
- Chine - muscularity
- Back – muscularity and trimness
- Rib ends – trimness
- Sirloin face – muscularity, trimness and quality

Trimness	Muscling	Quality
Less fat over the: Blade face Back Lower rib Rib ends Sirloin face	Blade face More exposed lean Deeper or wider Loin eye – larger, more symmetrically shaped Secondary muscles – larger	Colour of lean in the loin eye (both faces), secondary muscles, gluteus medius, tenderloin or entire faces <ul style="list-style-type: none"> · More reddish pink · Less two toned
Less seam fat in the blade and sirloin faces	Back Deeper chined Wider backed Longer loin	Firmer lean in the loin eye (both faces), secondary muscles, gluteus medius, tenderloin or entire faces (blade or sirloin)
Less fat in the lip region		Finer lean in the loin eye (both faces), secondary muscles, gluteus medius, tenderloin or entire faces (blade or sirloin)
Less kidney fat	Sirloin face More exposed lean Deeper or wider Gluteus medius - larger Loin eye – larger Tenderloin – larger	More marbling in the loin eye (both faces), secondary muscles, gluteus medius, tenderloin or entire faces (blade or sirloin)
		Fat Whiteness Firmness

Example Questions

1. Which was the longest primal in the class?
2. Between 1 and 3, which primal displayed the least kidney fat?
3. Between 2 and 3, which primal was trimmest over and alongside the blade face?
4. Which primal displayed the largest secondary muscles?
5. Between 1 and 3, which primal had the largest tenderloin?
6. Between 1 and 4, which primal displayed the least fat over the rib ends?
7. Which primal was the deepest chined in the class?
8. Which primal had the most desirable meat colour in the blade face?
9. Between 2 and 3, which primal displayed the least marbling in the loin eye in the sirloin face?
10. Which primal would have the highest merchandising value?