

National Collegiate Meat Animal Evaluation Contest

Market Pricing Information Based on Current Market Quotations & Conditions

Classes 6 & 7. Market Swine Pricing - Groups of 4

- The base dressed prices for swine = **\$60.00/cwt.** (This price includes drop values above costs of slaughtering.) Use the Lean Value Table for adjustments to the base wholesale price. (The values within this table are percentages of the base wholesale pork carcass price listed above. They are determined by % muscle and warm carcass weight.)

Warm Carcass Weight, lb.	<u>% Muscle in Carcass</u>								
	58.0 +	56.0 <u>57.9</u>	54.0 <u>55.9</u>	52.0- <u>53.9</u>	50.0- <u>51.9</u>	48.0- <u>49.9</u>	46.0- <u>47.9</u>	44.0- <u>45.9</u>	<44.0
<149	70.0%	70.0%	70.0%	70.0%	70.0%	70.0%	68.0%	68.0%	65.0%
150-159	93.0%	95.0%	100.0%	97.0%	94.0%	94.0%	92.0%	89.0%	82.0%
160-169	97.0%	100.0%	100.0%	100.0%	98.0%	97.0%	97.0%	90.0%	83.0%
170-179	100.0%	102.0%	102.0%	100.0%	100.0%	100.0%	98.0%	91.0%	84.0%
180-189	100.0%	102.0%	104.0%	102.0%	100.0%	100.0%	98.0%	91.0%	84.0%
190-199	102.0%	104.0%	104.0%	104.0%	102.0%	100.0%	98.0%	91.0%	84.0%
200-209	102.0%	104.0%	106.0%	106.0%	104.0%	102.0%	98.0%	91.0%	84.0%
210-219	102.0%	106.0%	106.0%	106.0%	104.0%	102.0%	98.0%	90.0%	83.0%
220-229	102.0%	104.0%	104.0%	104.0%	102.0%	100.0%	95.0%	88.0%	81.0%
230-239	100.0%	102.0%	102.0%	102.0%	100.0%	98.0%	92.0%	85.0%	78.0%
240-250	95.0%	100.0%	100.0%	98.0%	96.0%	93.0%	88.0%	81.0%	74.0%
>250	95.0%	95.0%	94.0%	92.0%	90.0%	88.0%	83.0%	76.0%	69.0%

- The standard dressing yield = 77%.
- Express the final weighted AVERAGE price for each lot of hogs on \$/cwt. LIVE WEIGHT basis.
- Muscle % of the carcass is based on an estimate using loin muscle area and fat depth at the 10th rib and ACTUAL warm carcass weight (not based on standard dressing yield as provided in item 2).
- Even though muscle quality is important, it will not be taken into consideration in this pricing exercise because of the difficulty in identifying it in the live hog.
- Carcass weight categories listed for the table are based on actual warm carcass weight and not based on standard dressing yield as provided in item 2.