Genetic Evaluation Confirms Pork Is Lean And Low In Cholesterol

DES MOINES, IOWA - An evaluation of the meat produced by 800 market hogs has shown pork to be far leaner and lower in cholesterol than consumers may believe, according to an industry spokesman.

Results of the "Pork Chal-" lenge," an evaluation of the production efficiency and product quality of market hogs as determined by the genetics of eight major swine breeds, a popular cross and four hybrid breeding companies, were recently released. The announcement was made at the opening of the World Pork Expo on Sunday, June 12 at the Iowa State Fairgrounds in Des

"The lean portion of our modern trimmed product has a nutrient value very similar to a breast of chicken," said David Meeker, Ph.D., Director of Research and Educauon for the National Pork Produc-

Moines.

ers Council (NPPC).

Following a study of production efficiency at a research station in New Ulm, Minnesota, a center cut pork chop was taken from each carcass and evaluated at Iowa State University.

"The hogs on test were a good general representation of what's being produced out in the country," Meeker said. "Our request for participants brought in a wide range of breed types and gave us an excellent sample to evaluate."

Terry Nickel, a pork producer from Arizona and a 1988 Pork All American, topped the test with a group of Hampshire-sired crossbred pigs.

"Results show the chops had an average of 2.5 percent fat content and contained 58.3 milligrams of cholesterol per 100 grams of meat," Meeker stated. "Compare those figures to the most recent USDA figures -- 7 percent fat and 63 milligrams of cholesterol in

1983 -- and you can see the progress pork has made." The figures Mecker quoted are from USDA Handbook 8-10, and are based on raw, separable lean, center loin

The test was conducted by the National Pork Producers Council in cooperation with the Minnesota Pork Producers Association and Iowa State University. "Pork Challenge" was made possible with financial assistance from Pitman-Moore, Inc.

NPPC developed the test to assemble performance data on various sire breeds and hybrids, which pork producers use to improve the product obtained from their breeding programs. With information to make selected genetic changes, pork producers can achieve both higher production efficiency and product quality, according to Meeker.

Production benchmarks, such as

average daily gain and feed efficiency, and carcass quality traits, such as backfat and loin muscle area, entered into the final analysis of the hogs, Meeker said.

The hogs' overall performance was measured with a formula developed by Iowa State University to determine "predicted lean efficiency," or the pounds of feed required to produce a pound of lean meat.

"There is still room for improvement in producing leaner hogs, but we must keep in mind that these changes cannot negate pork's other qualities or profitability on the farm," Meeker said. He added that tests like this provide answers to genetic questions that can help the industry become even better at producing a high quality product for consumers.

"These results are a good beginning toward establishing a useful data-base of genetic and performance information the pork producers can use," said Meeker. "But we need a few more years of data to ensure that our information on genetic differences is solid." Plans already are underway to repeat the test in 1989.

Nearly 58,000 pork producers, educators, business leaders and international visitors had the opportunity to review the results during Expo.

Contact NPPC for a complete booklet on the 1987-88 NPPC Genetic Evaluation results.

Franklin County **Shepherds**

The Franklin County 4-H Shepherds are applying the knowledge learned in the last four months to raise choice market lambs.

Weigh-in and ear tagging of market lambs was done on May 24 at the Boyd farm.

A family picnic included feed and hay judging experience for members and parents by Fred Dilner at the Keener farm on June 26.

On July 15 all lambs were removed from pasture to confinement until roundup time in September.

Members took part in a farm tour on August 2.

The next meeting will be a fitting and showing clinic on August 16.

The Pennsylvania 1 **ALL-AMERICAN DAIRY SHOW** September 26-30, 1988

The Six Breed Show Of All Americans

Schedule of Shows, Sales and Contests Saturday, September 24

Pennsylvania Dairy Princess 6:30 p.m. -Pageant, Marriott Inn

Sunday through Friday -

September 25 through 30 Country Craft Show, Lower 9:00 a.m. to

8.00 p.m. Concourse, Large Arena

Monday, September 26

Invitational Youth Dairy Judging 8:00 a.m. -Contest (4-H, FFA, and

Collegiate) Small Arena

8:00 a.m. -Pennsylvania Junior Dairy

Show

Invitational Milking Shorthorn 1:30 p.m. -Sale, Small Arena

7:00 p.m. -**Judging Contest Awards**

Banquet, Sheraton Harrisburg East

7:00 p.m. -Invitational Brown Swiss Sale

Small Arena

7:00 pm. -Eastern National Milking Shorthorn Junior Show

Tuesday, September 27

9.00 a.m -Eastern National Brown Swiss

Show Eastern National Milking 9.00 am. -

Shorthorn Show

10:00 a.m. ~ Junior Dairyman Contest, Second Floor, Main Building

10:00 a.m. -Pennsylvania 4-H and FFA Dairy Judging Forum, Small Arena

1:30 p.m. -Pennsylvania Elite Ayrshire Sale, Small Arena

Wednesday - September 28

9.00 a.m. -National Guernsey Show PAA Avrshire Show 9.00 a.m -11:30 a.m. -

1988 Jersey Harvest Futurity, Small Arena

1:30 p.m. -Pennsylvania Jersey State Sale, Small Arena

2:00 p.m. -Dairy Shrine Annual Meeting, Pennsylvania Room, Second

Concourse, Large Arena

5:30 p.m. -Banquet Reception, Sheraton

Harrisburg East

All-American 25th Anniversary 6:30 p.m. -Recognition and Dairy Shrine Awards Banquet, Sheraton-

Harrisburg East

Thursday, September 29

5:00 p.m. -

9:00 a.m. -

9:00 a.m. -Mid-Atlantic Regional

Jersey Show

12:00 noon -Eastern National Holstein Show (dry cow classes, calf classes

and heifer classes in order) **Breeders Majority Annual** Meeting, Pennsylvania Room. Second Concourse, Large

Arena (immediate following Holstein Show) Gala Anniversary Party and Herdsmen's Buffet - Small

Arena All-American Holstein 6ale 7:00 p.m. -

Friday, September 30

Eastern National Holstein Show (milking and group classes) Supreme Champion (selection immediately following Holstein champion class) Cattle release following selection of Supreme

Champion (Holsteins at the end of the Holstein Show)

Entries Close: August 26 and September 8, 1988

For Information, Premium List, and Entry Blanks Contact: Charles A. Itle, Manager

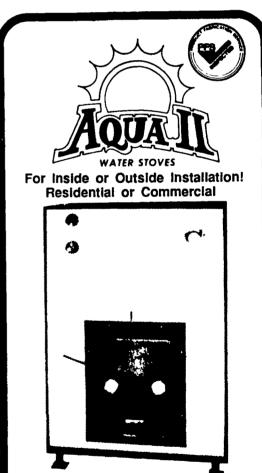
Pennsylvania All-American Dairy Show

Farm Show Complex 2301 N. Cameron Street Harrisburg, PA 17110-9408 Telephone: (717) 787-2905

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Senior Female Class - \$100 - \$75 - \$50

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