

PORK

USES:

chewing gum, antifreeze, ham, leather, glue, sausage, adhesive, paintbrushes, bacon, matches, chalk, pork chops, animal feeds, cement

WHAT IS PORK?

Pork is an important part of our diet. It provides our body with protein that builds strong muscles and helps our bodies grow big and strong. Pork is also a great source of iron, zinc and B-vitamins.

Modern technology, along with the work of farmers, has brought consumers the leanest bacon, ham, sausage and other pork products possible. Electronic equipment allows farmers to monitor the fat content of the pig and adjust the pig's diet to produce very lean meat. This equipment, along with breeding techniques, allows farmers to choose leaner animals for breeding stock and to supply consumers with the lean, tasty products they want. Compared to ten years ago, pork has 30% less fat, 14% fewer calories and 10% less cholesterol.

VOCABULARY

BARROW: a male pig not used for breeding.

BOAR: a male pig used for breeding.

FARROW: to give birth to piglets.

GILT: a female pig that has not given birth to piglets.

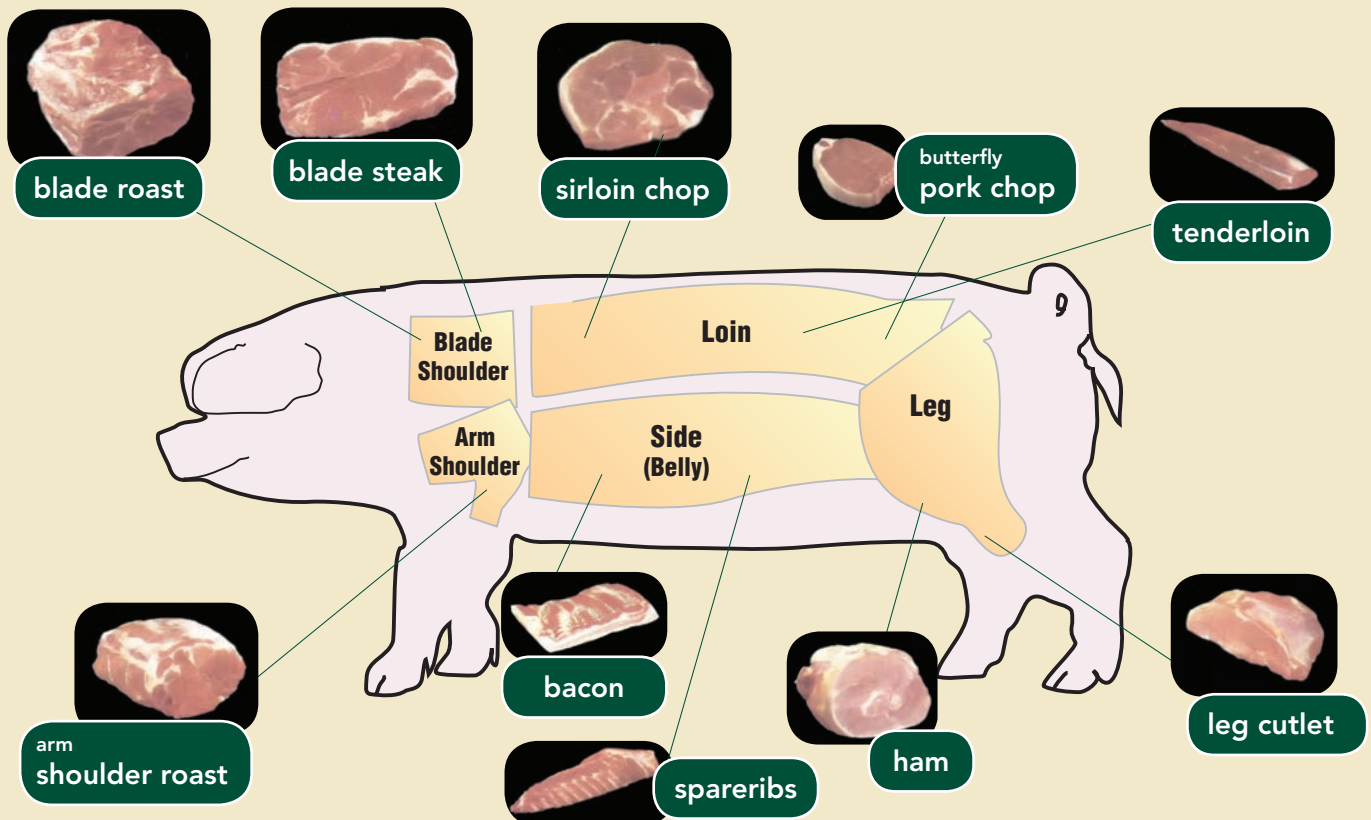
LITTER: a group of piglets born at the same time. Litter sizes are usually 8-12 piglets.

PIGLET: a baby pig.

PORK: the meat that comes from pigs. Pork chops, bacon, ham, sausage and pork roast are some examples of pork.

SOW: a female pig used for breeding. Pigs are pregnant for three months, three weeks and three days.

WEAN: when a piglet is big enough to eat on its own and doesn't nurse from the sow anymore.



U.S. PIGS

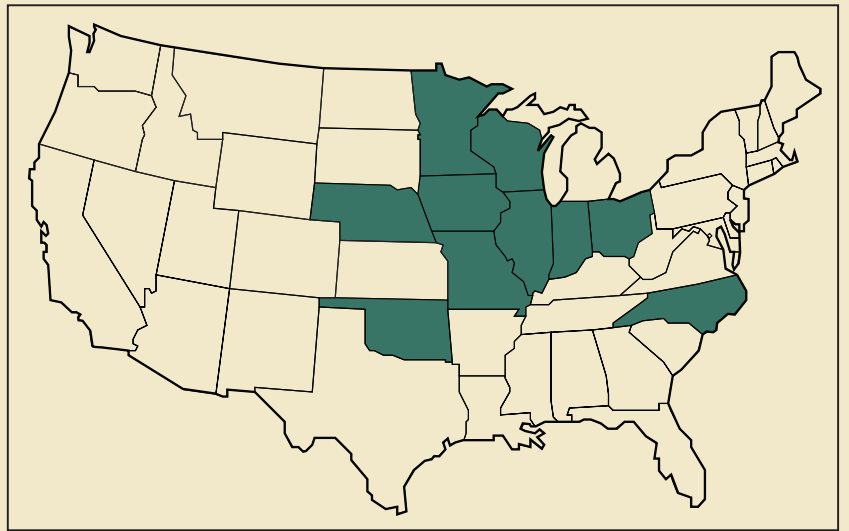
BREEDS:

Hampshire, Duroc, Yorkshire, Chester White, Berkshire, Landrace, Poland China, Spot, Tamworth, Pietrain, Hereford

UNITED STATES PORK PRODUCTION

Top Pork Producing States

Iowa	Illinois
Minnesota	North Carolina
Indiana	Oklahoma
Missouri	Nebraska
Wisconsin	Ohio



HISTORY OF PIGS

Pigs have existed for at least 40 million years.

4900 B.C. — The first domestication of pigs is thought to have taken place in China.

1500 B.C. — Pigs were being raised in Europe.

1493 — Christopher Columbus took eight pigs on his voyage to Cuba.

1539 — Hernando de Soto brought America's first 13 pigs to Tampa Bay, Florida. He is known as the "Father of the American Pork Industry."

1542 — Soto's 13 pigs had grown to 700.

1600 — Hernando Cortés introduced pigs to New Mexico.

1607 — Sir Walter Raleigh brought sows to Jamestown Colony.

1660 — The pig population of Pennsylvania Colony numbered in the thousands. By the

end of the 1600s, the typical farmer owned four or five pigs, supplying salt pork, ham and bacon for his table with the rest sold as barreled pork.

1700s — Pioneers started heading west at the end of the 1700s. They hung wooden crates from the axles of prairie schooner wagons and filled them with young pigs.

1800s — Pigs were first commercially slaughtered in Cincinnati, which became known as Porkopolis. By the mid 1800s, Cincinnati led the nation in pig processing.

1850s — Drovers herded their pigs along trails to take them to market. Approximately 40,000 to 70,000 pigs were driven from Ohio to eastern markets in any given year. A herd could travel 5-8 miles per day and covered a total distance up to 700 miles.

1887 — The first refrigerated railroad car was introduced by Swift & Co. The cars were

cooled by a mixture of ice and salt. Slaughterhouses could now be located near production centers because the meat could be shipped instead of live hogs.

1903 — Hog cholera serum was developed to get rid of hog cholera, which is a virus that causes fever, skin lesions, convulsions and usually (particularly in young animals) death within 15 days.

1930s — Pig insulin was first used to treat diabetics.

1971 — The first porcine (pig) heart valve was used to replace a human heart valve weakened by disease or injury.

1972 — The pork industry started celebrating October as National Pork Month.

1978 — On January 31, Secretary Bob Bergland declared the United States hog cholera free. This was 99 years after the USDA began hog cholera research and 17 years

after the start of a Federal-State eradication campaign.

1987 — Pork industry launches the "Pork-The Other White Meat" campaign.

1988 — The first World Pork Expo at the Iowa State Fairgrounds in Des Moines, Iowa, attracts 60,000 people.

1989 — National Pork Producers Council (NPPC) introduces the Pork Quality Assurance Program emphasizing good management practices in handling and using animal health products.

2011 — National Pork Board replaced their slogan, "Pork-The Other White Meat" with their new slogan, "Pork: Be Inspired."

HISTORY OF PIGS

SWINE

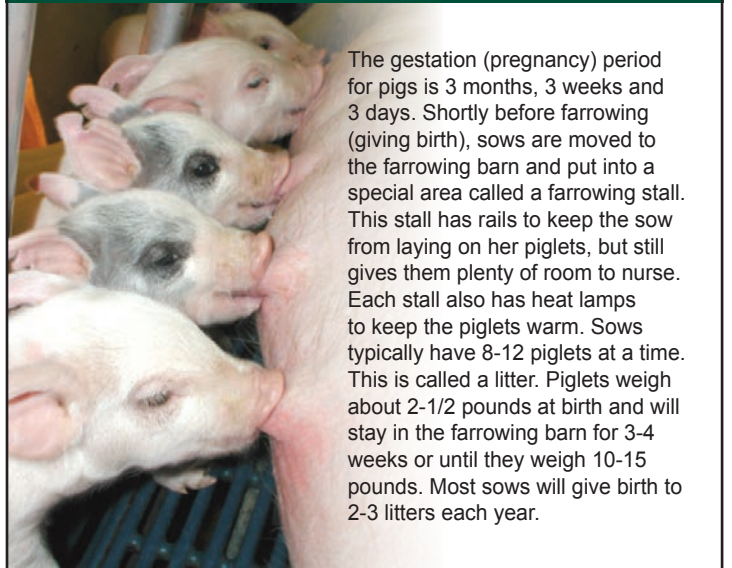
CAREERS: animal geneticist, food scientist, truck driver, toxicologist, processor, marketer, animal well-being specialist, nutritionist, environmental scientist, food process engineer

SPOTLIGHT ON CAREERS:

TOXICOLOGIST — A **Toxicologist** studies the effects of potentially harmful chemicals on people, animals and the environment, and comes up with ways to reduce or control exposure to these chemicals. Veterinary toxicologists are important to human and animal health. Veterinary toxicology ranges from natural chemicals produced by plants, animals, bacteria, and fungi, to the effects of medicines, feed additives, radiation and environmental agents on animals and humans. Veterinary toxicologists inform and educate the public, private practice veterinarians and veterinary medical students about hazards to pets, livestock and wildlife.

ANIMAL WELL-BEING SPECIALIST — An **Animal Well-Being Specialist** plans and runs experiments to determine the best environmental conditions or the best management practices for processes such as transport or weaning. They work directly with animals and also in labs to make animals' well-being a priority. Some work with just one type of animal while others work with many types of animals. Animal Well-Being Specialists also report what they find to other scientists, farmers and the general public. Some work for the federal government, universities or private industries, while others work in consumer-based industries such as well-being auditing firms, fast food and restaurant organizations, or organizations interested in promoting the well-being of animals.

PORK PATH



The gestation (pregnancy) period for pigs is 3 months, 3 weeks and 3 days. Shortly before farrowing (giving birth), sows are moved to the farrowing barn and put into a special area called a farrowing stall. This stall has rails to keep the sow from laying on her piglets, but still gives them plenty of room to nurse. Each stall also has heat lamps to keep the piglets warm. Sows typically have 8-12 piglets at a time. This is called a litter. Piglets weigh about 2-1/2 pounds at birth and will stay in the farrowing barn for 3-4 weeks or until they weigh 10-15 pounds. Most sows will give birth to 2-3 litters each year.

Once the piglets reach the right age and weight, they are weaned from the sow and moved to the nursery. Here, the pigs get a specially mixed starter diet of corn, soybeans and supplements of vitamins and minerals to help them stay healthy and grow quickly. The pigs will stay in the nursery until they reach around 50-60 pounds.



From the nursery, pigs are moved to the finishing barns. Here, they will continue to eat grains like corn and soybeans until they reach a market weight of roughly 280 pounds. A pig eats about 870 pounds of corn and 120 pounds of protein and minerals to reach market weight.



Once the pigs have reached market weight, they are taken to the processor by semi trucks. The special trailers have drip systems and holes along both sides to keep the pigs cool and comfortable. Once the meat has been processed, it is inspected to ensure it is safe, wholesome and correctly labeled and packaged.

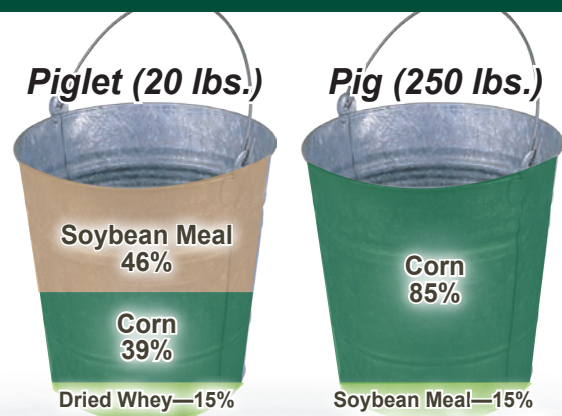
PIGS FUN FACTS:

Pork is the world's most widely eaten meat.

Pigs don't sweat.

Pigs are one of the few animals that **won't overeat**. They eat to a calorie level and then stop eating.

PIGS AND THEIR DIET



These are approximations based on sample diets. Trace minerals, vitamins and other supplements may also be added. Animals eat to meet their energy (calorie) needs each day—they do not overeat. Young animals that are actively growing have greater requirements for protein than older animals. As the animal gets older, the protein needs (soybean meal) decrease.

2011 TOP 10 DESTINATIONS FOR U.S. PORK

Note: Quantity units (Metric Tons) Value (USD 1000)

Partner Country	USD	Quantity
Japan	1,962,673,607	493,315
Mexico	1,041,998,107	537,531
China/Hong Kong	909,954,414	483,323
Canada	737,594,412	206,278
South Korea	497,089,010	188,307
Russia	217,076,005	69,382
Australia	204,637,306	64,351
Philippines	92,208,582	38,884
Taiwan	53,831,972	26,981
Honduras	47,347,601	19,464
World	6,108,663,670	2,255,456

DID YOU KNOW?

During the War of 1812, a New York packer named Uncle Sam Wilson shipped several hundred barrels of salt pork to the American troops. Each barrel was stamped "U.S." This was how "Uncle Sam" came to represent the United States government.

The saying "Living High on the Hog" originated among army enlisted men who received shoulder and leg cuts while officers received top loin cuts.

The largest pig on record is a Poland China named "Big Bill," owned by Burford Butler of Jackson, Tennessee. He weighed 2,552 pounds and was 9 feet long.

