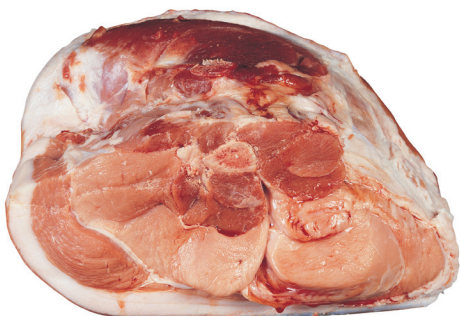


PORK QUALITY STANDARDS



Quality of fresh pork varies greatly. The quality levels shown below will appear differently to consumers, taste differently when cooked, and perform differently when converted to processed products. High quality pork has greater monetary value than low quality pork. Quality can be evaluated by simply visual appraisal, or it can be determined more accurately by scientific tests. This chart may be used to help identify variations in pork quality. [Color and Marbling Standards cards are also available.](#)

COLOR - TEXTURE - EXUDATION



PSE Pale pinkish gray, very Soft and Exudative. Undesirable appearance and shrinks excessively.

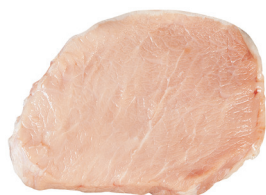


RFN Reddish pink, Firm and Non-exudative. "IDEAL". Desirable color, firmness and water-holding capacity.



DFD Dark purplish red, very Firm and Dry. Firm and sticky surface, high water-holding capacity

COLOR STANDARDS



1.0

Pale pinkish gray to white

Minolta L* Value¹: 61



2.0

Grayish pink

55



3.0

Reddish pink

49



4.0

Dark reddish pink

43



5.0

Purplish red

37



6.0

Dark purplish red

31

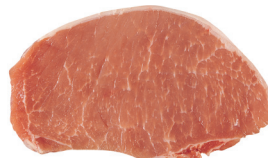
MARBLING STANDARDS²



1.0



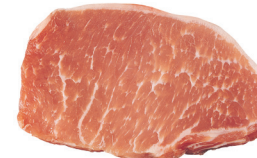
2.0



3.0



4.0



5.0



6.0



10.0

Color and marbling scores are as described in "Composition & Quality Assessment Procedures", 1999, NPPC.

¹ Minolta L* values use D65 daylight light source.

² Marbling scores correspond to intramuscular lipid content

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