# **Measuring Pork Quality**

#### Color

Bright reddish pink is sought as an ideal. Very light and very dark colors may indicate decreased freshness, a higher surface bacteria count, or stress disorder. Rated on a six-point scale:

- 1.0 Pale pinkish gray to white
- 2.0 Grayish white
- 3.0 Reddish pink
- 4.0 Dark reddish pink
- 5.0 Purplish red
- 6.0 Dark purplish red

### **Intramuscular Fat**

Lipid streaks around muscle bundles (marbling) is a predictor of concentration. Target level for combination of nutrition, health, and flavor concerns is 2-4 percent.

## Water-Holding Capacity

Measures the amount of moisture on the cut loin surface and often relates to color. Lower numbers indicate less moisture loss and firmer texture. This also is known as drip loss.

## **Ultimate pH**

Measured 24 hours after slaughter and is a predictor of the water-holding capacity of the cut. Research results show that higher pH values indicate better water-holding capacity and more desirable eating quality. According to Iowa State University's Center for Designing Foods to Improve Nutrition, a goal is for an ultimate pH level of at least 5.85.





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