

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 Don't be blah.®



PSE Pale pinkish gray, very **S**oft and **E**xudative. Undesirable appearance and shrinks excessively.



RFN Reddish pink, **F**irm and **N**on-exudative. "IDEAL". Desirable color, firmness and water-holding capacity.



DFD Dark purplish red, very **F**irm and **D**ry. 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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