



US Corn-Fed Pork: Fed for Success

Fast Facts on US Corn Fed Pork

US Corn Fed Pork is Tender, Tasty and Abundant

- US yellow corn is considered the primary and most economical energy source for swine diets in the Midwest.
- The primary requisite for US pork entry into international markets is high meat quality traits including a bright reddish color followed by marbling and fat quality.
- In a study by Iowa State University, researchers found that pork fed yellow corn had a higher sensory juiciness as well as a higher color score.¹
- Iowa State University also found that pigs fed corn-based diets have a larger loin muscle area.¹



- Corn-fed pigs have larger loineye areas, larger longissimus myofiber diameters at the 11th rib and were more tender in a study by Texas Tech University.²
- Highly marbled chops have been found to be more juicy and tender than lean chops.^{3,4}
- Research has shown that a positive pork eating experience for consumers depends on several key attributes;

tenderness, juiciness, flavor and the absence of off flavors, all of which can be attributed to diets that include corn.⁴



Resources:

<https://www.pork.org/research/>

¹Lampe, J, Mabry, J., & Holden, P. 2004. Comparison of Grain Sources (Barley, White Corn, and Yellow Corn) for Swine Diets and Their Effects on Meat Quality and Production Traits. https://lib.dr.iastate.edu/cgi/viewcontent.cgi?article=1113&context=ans_air

²Ramsey, C., Tribble, L., Wu, C. & Lind, K. 1990. Effects of Grains, Marbling and Sex on Pork Tenderness and Composition. <https://academic.oup.com/jas/article-abstract/68/1/148/4703952?redirectedFrom=fulltext>

³Fernandez, X., Monin, G., Talmant, A., Mourot, J., Lebret, B., 1999. Influence of intramuscular fat content on the quality of pig meat – I. Composition of the lipid fraction and sensory characteristics of m. Longissimus lumborum. Meat Sci. 53: 59-65

⁴ Cannata, S., Engle, T., Moeller, S., Zerby, H. Bass, P., & Belk, K. 2009. Intramuscular fat and sensory properties of pork loin, Italian Journal of Animal Science, 8:sup2, 483-485, DOI: 10.4081/ijas.2009.s2.483