



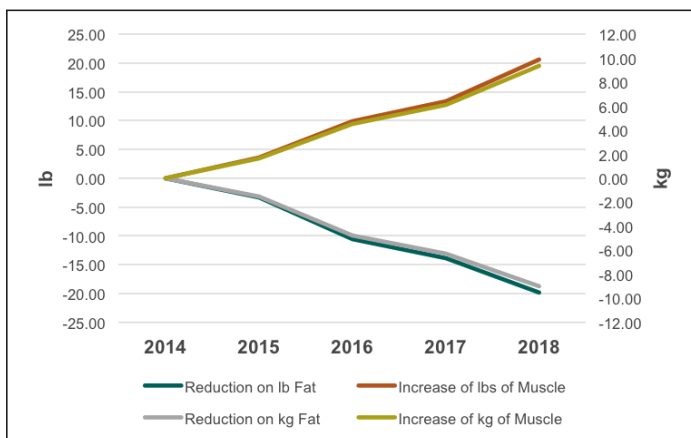
## P81 A Solution Based Sire Line

The P81 is designed to deliver a calm and robust pig capable of handling the most challenging of environments without sacrificing efficiencies (weight and cutability).

### Your Choice For Faster and More Efficient Growth and Greater Market Value.

Choice Genetics proudly introduces the P81 terminal sire. The P81 is the culmination of our proprietary program, uniquely capable of providing profit-oriented solutions incorporated from the genome to the consumer's plate. We invite you to deviate from redundancy and repetition of lines; join us in pioneering profit with the P81 terminal sire.

### CT Muscle & Fat Trends



Improving efficiencies at heavier weight by selecting for CT muscle.

### P81 Sired Commercial Animals

Wean-to-Finish Performance*		
Pigs Sold	142,261	
FCR	2.55	
Marketed, %	91.70	
Average Weight	275.38 lbs	124.91 kg
ADG	1.62 lbs	0.735 kg
BF	▼0.05 in	▼1.27 mm
LMD	▲0.32 in	▲8.13 mm

\*Observed Wean-to-Finish field data (2016-2017)

## Benchmark Trial: P81 Sired Commercial Offspring

Live/Carcass Information*		
Ending Live Weight	288.92 lbs	131.05 kg
Hot Carcass Weight	227.23 lbs	103.07 kg
Carcass Yield, %	78.82	
Loin Muscle Area	8.61 in <sup>2</sup>	55.58 cm <sup>2</sup>
10 <sup>th</sup> Rib Back Fat	0.63 in	1.60 cm

\*Values based on data collected from heaviest and third heaviest in each pen (n=80).

Loin and Chop Characteristics <sup>1,2</sup>		
<b>Loin (Ventral Edge)</b>		
Loins, n	80	
Visual Color <sup>3</sup>	3.29	
Visual Marbling <sup>4</sup>	2.16	
<b>Chop (10<sup>th</sup> - 11<sup>th</sup> Rib)</b>		
Chops, n	80	
Visual Color <sup>3</sup>	3.21	
Visual Marbling <sup>4</sup>	2.04	
Warner-Bratzler Shear Force <sup>5</sup>	4.96 lb	2.25 kg

<sup>1</sup>Aged quality traits were evaluated 14 d postmortem.

<sup>2</sup>Head-to-heart electrical stun; conventional chilling system.

<sup>3</sup>NPPC color based on the 1999 standards measured in half point increments where 1 = palest, 6 = darkest.

<sup>4</sup>NPPC marbling based on the 1999 standards measured in half point increments (%).

<sup>5</sup>Warner-Bratzler shear force evaluated on chops cooked to an internal temperature of 63° C.

Belly Characteristics		
Bellies, n	80	
<b>Fresh</b>		
Length	27.97 in	71.05 cm
Width	11.11 in	28.21 cm
Thickness <sup>1</sup>	1.56 in	3.97 cm
Flop <sup>2</sup>	7.55 in	19.18 cm
<b>Processed</b>		
Initial Weight	14.26 lbs	6.47 kg
Pump Weight	16.12 lbs	7.31 kg
Cooked Weight	14.75 lbs	6.69 kg
Cooked Yield, %	103.33	
Slice Yield (Initial Wt.), % <sup>3</sup>	90.86	
Slice Yield (Cooked Wt.), % <sup>4</sup>	87.92	

<sup>1</sup>Thickness was an average of measurements obtained from 8 unique locations moving anterior to posterior (4 measurements on each of the dorsal and ventral edges, respectively).

<sup>2</sup>Measured by placing bellies skin side down on a metal bar and determining the distance between interior edges.

<sup>3</sup>Slice yield (initial wt.) = (sliced weight / initial weight) x 100.

<sup>4</sup>Slice yield (cooked wt.) = (sliced weight / cooked weight) x 100.

NOTICE: Actual results may vary based on production factors over which Choice Genetics has no control, including, but not limited to, management, animal handling, nutrition, environment and disease. While the information contained herein is presented in good faith and believed to be correct, Choice Genetics does not guarantee results from reliance on such information and disclaims all liability for any loss of damage arising from use of this information or to any products said information refers. Any warranties and remedies available are set forth in written contracts with Choice Genetics.

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