

EVERYTHING BUT THE OINK!



With pigs, nothing is wasted. Parts that aren't used for food can help create more than 180 different products. Here are a few:

ontariopork.com

MARSHMALLOWS
gelatin acts as a thickener



DEODORANT
stearic acid is used as a stabilizer



FABRIC SOFTENER
fatty acids give it colour

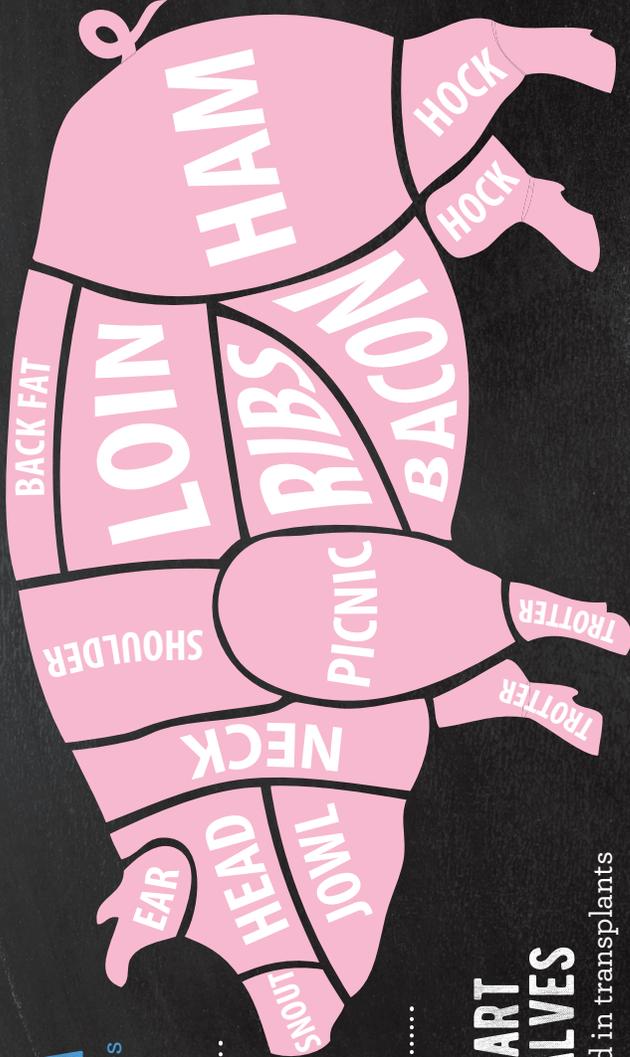
BONE CHINA
bones make dishes more durable



DOG TREATS
snouts are baked or smoked



HEART VALVES
used in transplants for humans



FERTILIZER
from manure, blood or bone meal



ELECTRICITY
manure is used as fuel

CHEWING GUM
stearic acid used as a softener



BEER
gelatin makes the drink clear



BAKED GOODS
amylase is used to activate yeast

INSULIN
pig insulin can be used to help people with diabetes



TOOTHPASTE
glycerin adds texture