

# **Carcasses and meat cuts - Specification**

## **Part 3: Pork**

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**PUBLIC REVIEW DRAFT, MARCH 2017**

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## TECHNICAL COMMITTEE REPRESENTATION

The following organizations were represented on the Technical Committee:

Ministry of Industry, Trade and Cooperatives  
Ministry of Health- food safety unit  
Kenya Industrial Research and Development Institute  
National Public Health Laboratories  
Government Chemist's Department  
Farmer's Choice (K) Ltd.  
University of Nairobi — Department of Food Science and Technology  
Consumer Information Network  
Kenchic (K) Ltd.  
Alpha Fine Foods Ltd.  
Kenya Meat Commission  
Directorate of livestock production  
Directorate of veterinary services  
Quality Meat Packers  
Choice Meats limited  
Kenya Bureau of Standards — Secretariat

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In order to keep abreast of progress in industry, Kenya standards shall be regularly reviewed. Suggestions for improvement to published standards, addressed to the Managing Director, Kenya Bureau of Standards, are welcome.

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# **Carcasses and meat cuts - Specification**

## **Part 3: Pork**

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## Foreword

This Kenya Standard was prepared by the Meat and Meat Products Technical Committee under the guidance of the Standards Projects Committee, and it is in accordance with the procedures of the Kenya Bureau of Standards.

The preparation of the first edition of the standard was found necessary so as to align the microbiological requirements, heavy metal limits and Minimum Residue Levels for pesticides and veterinary drugs residue with the current advances in science.

During the preparation of this standard, reference was made to the following documents:

Codex Alimentarius Commission Standard, Meat and Meat products Volume 10 1994.

The Food, Drugs and Chemical Substances Act, Cap 254, Cap 256 of the Laws of Kenya.

Kenya Meat Commission Act Cap 363 of the laws of Kenya

Meat Control Act Cap 356 of the laws of Kenya

International Commission on Microbiological Specifications for Foods - Micro-organisms in Foods, Book 8.

UNECE Standard for Porcine Meat Carcasses and cuts 2006 Edition

UNECE standard Porcine Meat carcasses and cuts 2013 Edition

Official Methods of Analysis (AOAC) 20<sup>th</sup> edition 2016

The assistance derived from the above sources is highly acknowledged.

**1. SCOPE**

This Kenya Standard specifies grading of pork, quality requirements, safety requirement and methods of analysis and sampling of pork carcasses and cuts meant for human consumption. The standard also defines major portions of meat cuts from the carcasses for sale.

**2 Normative references**

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies

- I. *KS EAS 39 - Hygiene in the food and drink manufacturing industry - Code of practice.*
- II. *KS ISO 22000 Food safety management systems - Requirements for any organization in the food chain.*
- III. *KS EAS 151 - Hazard analysis critical control points (HACCP).*
- IV. *KS 2299 Code of practice for Ante-mortem and post-mortem inspection of meat animals.*
- V. *KS CAC/MRL 2- Maximum Residue Limits for Veterinary Drugs in Food*
- VI. *KS EAS 38 - Labelling of pre-packaged foods*
- VII. *KS ISO 4832 — Microbiology of food and animal feeding stuffs -- Horizontal method for the enumeration of coliforms — Colony-count technique.*
- VIII. *KS ISO 16649-2 Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 degrees C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide.*
- IX. *KS ISO 6888-1 Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 1: Technique using Baird-Parker agar medium.*
- X. *KS ISO 6579 Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Salmonella spp.*
- XI. *KS ISO 7937 Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of Clostridium perfringens — Colony-count technique.*
- XII. *KS ISO 11290 - 1 Microbiology of the food chain - Horizontal method for the detection and enumeration of Listeria monocytogenes and other Listeria spp. -- Part 1: Detection method*
- XIII. *KS CAC/RCP 58-2005, Codex code of hygienic practice for meat.*
- XIV. *KS EAS 12 - Specification for potable water*
- XV. *KS ISO 17604 Microbiology of food and animal feeding stuffs- carcass sampling*
- XVI. *KS ISO/TS 17728 Microbiology of food and animal feeding stuffs- sampling techniques for microbiological analysis of foods and feeds.*
- XVII. *KS ISO 16654 Microbiology of food and animal feeding stuffs- Horizontal method for the detection of Escherichia coli 0157:H7*

**3 DEFINITIONS**

For the purpose of this standard the following definitions shall apply:

- 3.1 Pork** – meat derived from pig (*Sus scrofa domesticus*)
- 3.2 Carcass** — the body of any slaughtered animal after bleeding and dressing.
- 3.3 Dressed or dressing** — The removal of viscera, genitals, urinary bladder and udder of lactating pigs that have farrowed and/or are in advanced pregnancy and where necessary splitting of the carcass-
- 3.4 Splitting** — dividing the carcass lengthwise into two sides.
- 3.5 Conformation** - is the overall thickness of muscle and fat in relation to the size of the pig's animal's skeleton, i.e. the "shape" of the carcass profile and degree of muscularity.

- 3.6 Eating quality** - refers to the organoleptic factors influencing consumer acceptance and enjoyment of the product. The main eating quality attributes of meat are tenderness, succulence, flavor( taste and aroma).
- 3.7 Carcass weight** – is the weight (kg) of the dressed body of an animal at the end of the slaughter line.
- 3.7.1 Hot dressed weight (HDW)** - is the weight (kg) of (carcass) at the end of the slaughter line within one hour of slaughter.
- 3.7.2 Cold dressed weight (DKSW)** – is the weight (kg) of the carcass following chilling; also called cold carcass weight.
- 3.8 Primal cuts** – piece of meat initially separated from the carcass of an animal during butchering. These are basic sections from which steaks and other subdivisions are cut.
- 3.9 Prime cuts** – cuts that are considered to be high quality.

#### 4. GENERAL REQUIREMENTS

- 4.1** Pig shall be slaughtered in a hygienically managed slaughter-house. The slaughter shall be supervised by a competent authority. The pig and carcasses thereof shall be subjected to ante mortem and post mortem veterinary inspection as prescribed in the Meat Control Act CAP 356, Laws of Kenya and pig carcasses and cuts thereof shall be certified as being sound and free from contagious and infectious diseases and fit for human consumption.
- 4.2** The carcass shall be prepared in a licenced premises.
- 4.3** The meat used for preparing pork shall be obtained from food producing animals which have been slaughtered according Meat control Act cap 356 and shall be in compliance with KS 2299.
- 4.4** Pork shall be prepared under hygienic conditions as stipulated in KS EAS 39 and KS CAC/RCP 58-2005.
- 4.5** The products shall be free from foreign bodies, dirt, sign of spoilage and unacceptable odours.
- 4.6** When inspected and analysed using appropriate methods, pork cuts and carcasses shall be free from infectious parasites.

#### 5. HYGIENE REQUIREMENTS

- 5.1** Pork carcasses and cuts shall be prepared, handled and stored in accordance with the appropriate sections of the;
- Food, Drugs and Chemical Substances Act Cap 254,
  - Public Health Act CAP 242,
  - Meat Control Act, Cap. 356 of the Laws of Kenya,
  - KS EAS 39 - *Hygiene in the food and drink manufacturing industry - Code of practice*,
  - KS ISO 22000: 2005 *Food safety management systems - Requirements for any organization in the food chain*,
  - KS EAS 151 - *Hazard analysis critical control points*,
  - KS 2299 *Code of practice for Ante-mortem and post-mortem inspection of meat animals and*
  - KS CAC/RCP 58 *Codex code of hygienic practice for meat*.
- 5.2** All food handlers shall use appropriate personal protective equipment that does not contaminate the product.

- 5.3 All food handlers shall undergo a food handlers test before their deployment, and every six months thereafter.

## 6. GRADING SPECIFICATIONS

### 6.1 CRITERIA FOR GRADING OF CARCASSES

Pork to be graded shall be of the following characteristics;

**6.1.1 Conformation** - The shoulder and jowl shall be light and the loin full and deep, the back shall appear to be excessively long. The ham shall be broad, well-fleshed to the hock, showing a fine hone and U-shaped in the space between the legs. Bone formation shall be light, flat and pinkish in colour.

**6.1.2 Finish** - This refers to the quality of fat laid down. The quantity of internal and external fat shall be such as to require no trimming. The cut sternum shall show the predominance of lean over fat. When cut through, the amount of fat at the last rib shall not be excessive. The fat shall be white, dry and firm to the touch.

**6.1.3 Quality** - The rind shall be free from wrinkles, scores, stabs, fighting scars and hair. It shall have an attractive colour and shall not be unduly dry. The colour of the flesh shall be bright, sappy and attractive pink.

## 7. GRADING CATEGORIES

7.1 Suckling pig – age: less than 8 weeks old

7.2 Porkers – weight: 40-55kg, age: 4-6 months

7.3 Baconers – shall be of the following two grades:

**Table 1: Grading Categories**

	Age	DKSW	Back fat
<b>Grade 1</b>	max 7 months	60-75 kg	8-10 mm
<b>Grade 2</b>	max 7 months	56-75 kg	All fat levels

7.4 Commercial – all eligible slaughter stock

## 8. QUALITY CHARACTERISTICS OF PORK

Carcasses and cuts shall be;

- Intact, taking into account the presentation
- Free from visible blood clots, or bone dust
- Free from any visible foreign matter (e.g. dirt, wood, plastic, metal particles)
- Free of offensive odours
- Free of obtrusive bloodstains
- Free of unspecified protruding or broken bones
- Free of contusions having a material impact on the product
- Free from freezer-burns.
- Free from hair.

## 9 PORK CARCASSES AND CUTS

The pork carcasses and cuts shall be as follows (see annex 1 and annex 2):

- 9.1 Pork carcasses shall be properly dressed, washed, butchered, trimmed, weighed, properly packaged and labelled and shall be free from bruises or blemishes of any kind.

- 9.1.1 **Temperature treatment** – pork carcasses and cuts shall be subjected to the following temperature treatment.



**9.1.1.1 Chilling** - Fresh pork carcasses sides or cuts shall be brought to a temperature of between 1 °C and 3 °C within 24 hours. Carcasses and cuts meant for chilling shall be further chilled to temperatures of -2 °C to 4 °C and should be consumed within a period of 4 weeks.

**9.1.1.2 Freezing and Storage** - The pork carcasses sides or cuts shall be pre-chilled before freezing. Freezing shall be at minus (-) 18 °C and (-) 12 °C at the highest, within three days. The pork carcasses and cuts shall be stored at (-) 12 °C at the highest. The frozen product shall be consumed within 12 months

**9.2** Pork carcass and cuts may be presented according to the following in relation to temperature treatment

**9.2.1 Fresh Carcass** -The deepest part of the carcass near the bone shall be cooled to the atmospheric temperature when delivered and shall show no evidence of deterioration.

**9.2.2 Fresh, Chilled Carcass** - The carcass shall be chilled so that the temperature at the deepest portion of the flesh near the bone shall be -2°C to 4 °C and shall show no evidence of deterioration.

**9.2.3 Fresh, Frozen Carcass** -The pork shall be quick frozen preferably at a temperature of -20°C in the minimum possible time and shall show no evidence of deterioration, such as dehydration, oxidative rancidity and advanced changes in texture.

**9.2.4 Pork Cuts, Fresh** -These shall be prepared from carcasses which conform to the requirements given in 9.2.1

**9.2.5 Pork Cuts, Fresh, Chilled** -These shall be the same as fresh (see 9.2.2) except that they shall be prepared from carcasses which conform to the requirements given in 9.2.1.

**9.2.6 Pork Cuts, Fresh, Frozen**-These shall be the same as chilled except that the pork shall be frozen solid when delivered and shall show no evidence of thawing and refreezing or deterioration.

## 10 MICROBIOLOGICAL LIMITS

**10.1** Samples shall be taken in accordance to the provisions of KS ISO 17604 and KS ISO/TS 17728

**10.2** Pork cuts shall comply with the microbiological limits given in Table 2.

**Table 2 — Microbiological limits for pork carcasses and cuts**

SL No.	Micro-organism	Max. limits	Test method
i.	Aerobic colony count	10 <sup>6</sup> cfu/g	KS ISO 4833-1
ii.	E. coli per g	10 <sup>2</sup>	KS ISO 16649-2
iii.	<i>Coagulase positive Staphylococcus aureus</i> , per g	10 <sup>2</sup>	KS ISO 6888-1
iv.	<i>Salmonella</i> spp	Absent in 25 g	KS ISO 6579
v.	<i>Enterobacteraceae</i>		KS ISO 21528
vi.	<i>Listeria monocytogenes</i>	Absent in 25 g	KS ISO 11290-1

**11 RESIDUES OF VETERINARY DRUGS AND PESTICIDES**

- 11.1** The products covered by this standard shall comply with the maximum residue limits specified in *KS CAC/MRL 2- Maximum Residue Limits for Veterinary Drugs in Food* and *KS 1051 Maximum Residue Limits for Pesticide Residues in Foods*. When analyzed using the appropriate approved methods, the products shall not contain any veterinary drug residue above the approved limit.

**12 LIMITS FOR HEAVY METAL CONTAMINANTS**

- 12.1** Pork cuts shall not contain heavy metal contaminants in excess of the limits given in Table 3 when tested by methods mentioned.

**Table 3 — Heavy metal contaminants limits for pork cuts**

SL No.	Contaminants limits	Maximum limits Ppm	Test methods
I.	Arsenic (Ar)	0.1	AOAC 986.15 EN14332, 14627
II.	Lead (Pb)	0.1	AOAC 999.10, 999.11, 986.15 EN14082, 14083, 14084
III.	Cadmium	0.05	AOAC 986.15, 999.11, 973.34 EN 14082, 18083, 14084
IV.	Mercury	0.03	AOAC 971.21

**13. PACKAGING AND LABELLING****13.1 Packaging**

- 13.1.1** Fresh, chilled and frozen products shall be wrapped in suitable food grade material permitted by health authorities for use in packaging foods. The products if wrapped may be packed in wax cartons or other approved containers.

- 13.1.3** Vacuum-packed cuts shall be delivered intact.

**13.2 Labelling**

- 13.2.1** The labeling, promotion and presentation of a material or article shall not mislead the consumers.

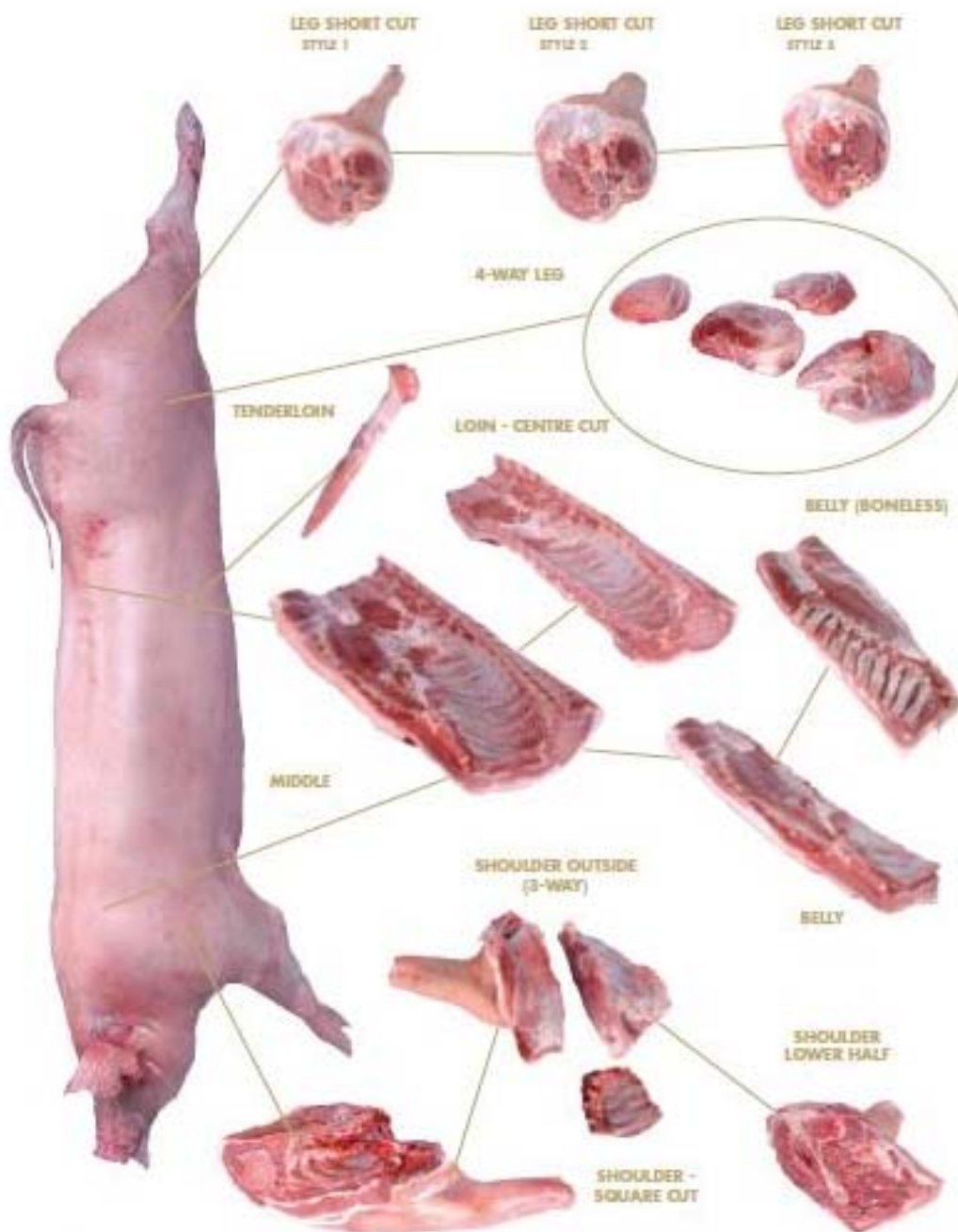
- 13.2.2** Labelling of packages of pork carcasses and cuts shall be done in accordance with the requirements stipulated in *KS EAS 38, Labelling of pre-packaged foods*) and shall include the following:

- Name of the product (pork carcasses as appropriate ;)
- Name, location and address of manufacturer;
- Net weight, in g or kg;
- Date of production/packaging;
- Expiry date;
- Batch number;
- Storage conditions;
- Country of origin

- i) Approval veterinary mark for cuts

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ANNEX 1: STANDARD PORK PRIMAL CUTS FLOW CHART

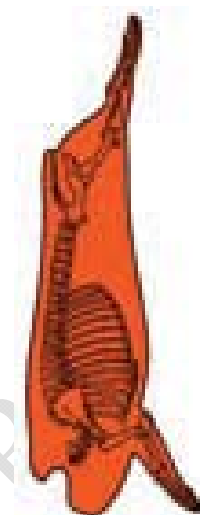


ANNEX 2: PORK CUTS

The pork primal cuts are as indicated below;

### **Carcass**

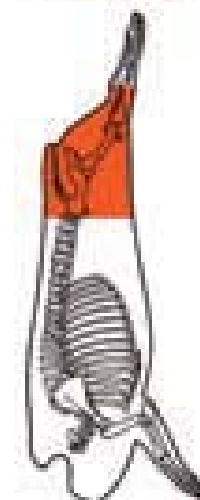
Full carcass includes all parts of the body skeletal musculature and bone, shall be dressed without the kidneys or other internal organs and shall be practically free of internal fat. The kidney, pelvic, heart and leaf fat may remain. There shall not be any objectionable scores on the outside of the carcass and, unless otherwise specified, the carcass shall be skin-on. Mutilated feet must be removed at the hock or upper knee joint (as applicable). Carcass with bloody “stuck” shoulders (caused by improper severing of the carotid artery) are not acceptable. The membranous portion of the diaphragm must be removed close to the lean, although the lean portion (and the membrane surrounding the lean portion) may remain if firmly attached to the carcass. Head, jowls and feet are retained unless otherwise specified. The tail is retained unless otherwise specified.



### **Leg long cut**

#### **Style 1**

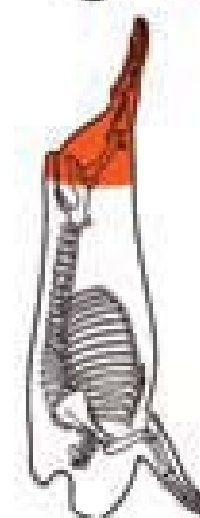
Leg long cut: style 1 is separated from the split carcass side by a straight cut approximately perpendicular to a line parallel to the vertebral column between the 6th and 7<sup>th</sup> lumbar vertebrae and passing through a point immediately anterior to the hip bone (ilium) and related cartilage. The hind foot is removed at the tarsal joint.



### **Leg short cut**

#### **Style 1**

Leg short cut: style 1 is separated from the split carcass side by a straight cut anterior to the quadriceps approximately perpendicular to a line parallel to the shank bones and passing through a point 25 mm and not more than 88 mm cranial to the anterior edge of the aitch bone. The hind foot is retained. Alternative specifications shall be as agreed between buyer and seller.



**Outside\***

Outside shall consist of the outside muscles from the leg (M. biceps femoris and M. semitendinosus). The inner shank may remain; the M. flexor digitorum superficialis and associated fat must be removed. All external skin is removed



**Outside eye**

Outside eye is prepared from an outside portion of the pork leg. It shall consist of the M. semitendinosus only.



**Inside**

Inside shall consist of the M. semimembranosus and related muscles of the inside portion of the leg which are removed from the outside and knuckle (tip) portions of the leg along the natural seam. All bones, cartilage and heavy connective tissue shall be removed.



**Knuckle (tip)**

Knuckle (tip) is prepared from the ventral portion of a boneless leg by removal along the seams between the knuckle and inside and knuckle and silverside. The knuckle consists of the M. rectus femoris, M. vastus medialis, M. vastus intermedius and M. vastus lateralis. The cap portion (M. tensor fascia latae) is also retained.



**4-Way leg**

3-way leg is prepared from a leg short cut. It shall consist of the following primal cuts removed along the natural seams

**Hock leg\***

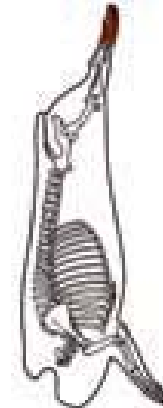
Hock leg is prepared from a leg by the removal of the hind foot at the tarsal joint and the leg at the stifle joint. Skin shall remain.

**Hind feet (Trotter)**

Hind feet (trotter) are removed from a leg at the tarsal joint severing the hind foot from the leg. Skin shall remain.

**Middle**

Middle is derived from a split carcass side by removal of the leg and forequarter at the specified cutting lines. The diaphragm and tenderloin are removed.



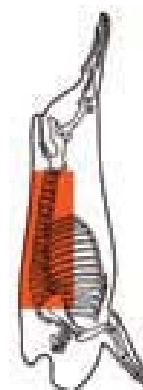
### Belly

Belly is prepared from the middle by the removal of the loin-long. The skin is retained. Quantity of leaf fat shall be removed. The anterior (shoulder) and posterior (leg) ends of the belly shall be reasonably straight and parallel. No side of the belly shall be more than 5 cm longer than its opposing side. The width of the flank muscle (M. rectus abdominis) shall be at least 25 per cent of the width of the belly on the leg end. The fat on the ventral side of the belly and adjacent to the flank shall be trimmed to within 2 cm from the lean. The belly shall be free of enlarged, soft, porous, dark, or seedy mammary tissue.



### Loin – Centre cut

Loin - centre cut is prepared from the middle by the removal of the belly by a cut at a specified distance from the ventral edge of the eye muscle and parallel to the backbone (measured from the cranial end). Skin, blade (scapula) bone and associated cartilage shall be removed unless otherwise specified.



### Loin – Long Style 1

Loin - long is the remaining dorsal portion of the carcass side after the removal of the leg short cut and shoulder picnic and belly. Lumbar fat (on the inside surface covering the tenderloin) shall be trimmed to practically free. The tenderloin is retained.





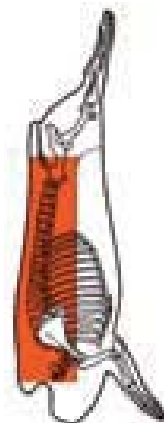
## Loin – Long(Blade removed)

### Style 1

Loin – long (blade removed) is prepared from the loin-long. The skin is removed. The loin is further prepared by removal of the chine bone. Feather bones and ribs shall be retained.

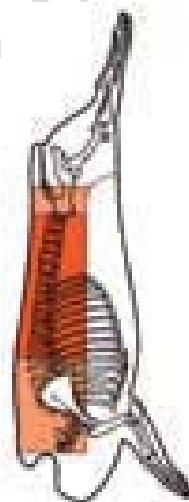
### Style 2

The blade portion shall be removed to leave not more than eight ribs present and the M. longissimus dorsi shall be at least twice as large as the M. spinalis dorsi.



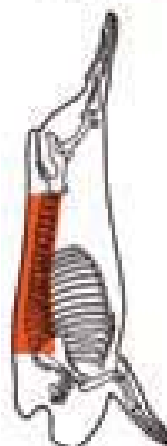
## Loin – Long (4-Way)

Loin – long (4-way) is prepared from a loin-long (item 4108), skin removed. The loin is cut into four distinct portions: loin -centre cut (item 4101) removed at the specified rib, tenderloin (item 4280), sirloin (rump) (item 4130) and shoulder inside (item 4046) removed at the specified rib



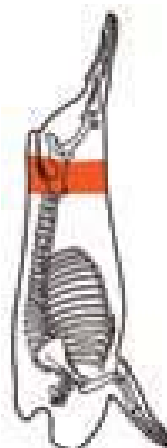
## Semi boneless Loin – Centre Cut

Semiboneless loin – centre cut is prepared from the loin-centre cut by removing the chine bone; the feather bones and ribs shall remain.

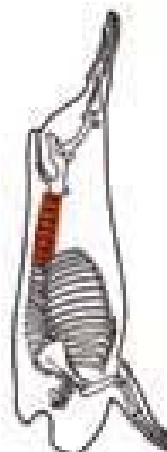


**Sirloin (Rump)**

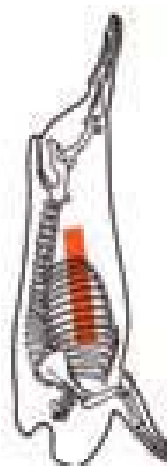
Sirloin (rump) is prepared from a leg long cut. The sirloin is removed by a cut across the leg at a specified distance from the acetabulum. Unless specified a portion of the tenderloin may be retained.

**Loin riblets**

Loin riblets are derived from the transverse processes and associated lean from the lumbar vertebrae of any bone-in pork loin after removal of the tenderloin and the loin eye. Loin riblets shall contain no less than four transverse processes (paddle/finger bones), be held intact by associated lean and include no more than two rib bones. This item shall be trimmed practically free of surface fat.

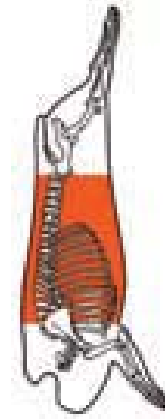
**Short ribs**

Short ribs will be removed from the dorsal side of the belly by a straight cut along the length of the belly. The ribs will consist of a width of approximately 120 mm.

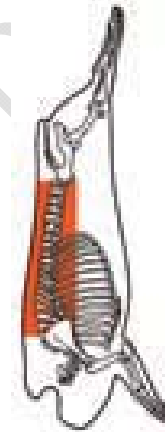


**Middle**

Middle is derived from a carcass side by the removal of the leg at the specified lumbar vertebrae and forequarter at the specified rib or thoracic vertebrae. The diaphragm and tenderloin are removed. All bones and cartilage are removed.

**Loin**

Loin is prepared from the middle by the removal of the boneless belly by a cut at a specified distance from the ventral edge of the eye muscle and parallel to the backbone (measured from the cranial end).

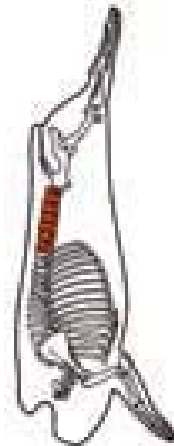
**Eye of Loin**

Eye of loin is prepared from a loin and consists of the eye muscle portion (M. longissimus dorsi) removed along the natural seam. Intercostals and attached muscle portions are removed.

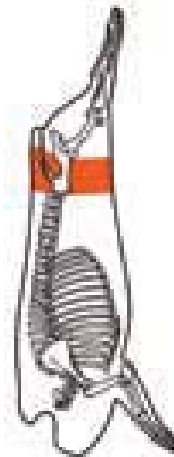


**Eye of Shortloin**

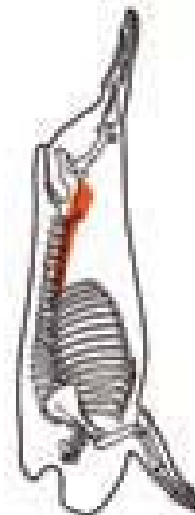
Eye of shortloin is prepared from a loin and consists of the eye muscle portion (M. longissimus dorsi) located from the tenth thoracic vertebrae to the junction of lumbar sacral vertebrae and is carefully removed along the natural seam. Intercostals and attached muscle portions are removed

**Sirloin (Rump) boneless**

Sirloin (rump) boneless is prepared from a sirloin (rump) bone-in by removing all bone, cartilage, surface fat and remaining tenderloin portion.

**Tenderloin**

Tenderloin consists of the M. psoas major and M. iliacus, which are along the ventral surface of the lumbar vertebrae and lateral surface of the ilium. The side strap muscle (M. psoas minor) is removed. The tenderloin shall be practically free of surface fat.

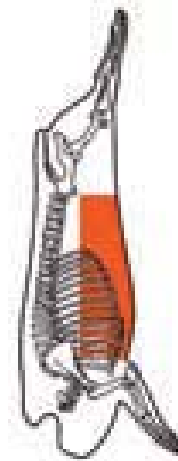


### Belly (BONELESS)

Belly is prepared from the belly bone-in by removal of the ribs.

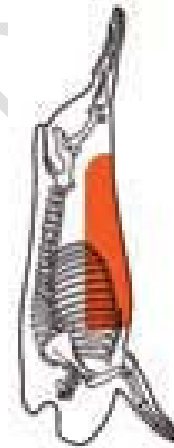
#### Style 1

Ribs are individually removed from the belly leaving the costal cartilage, diaphragm and finger meat (intercostal meat) intact and firmly attached to the belly.



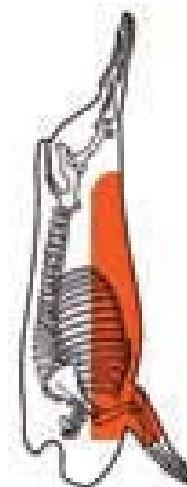
### Belly (Flank On)

Belly (flank on) is the remaining primal after the shoulder-picnic has been removed from the shoulder-picnic and belly along the specified rib.



### Shoulder-Picnic and Belly

Shoulder-picnic and belly is prepared from a carcass side. The shoulder-picnic and belly separation point is made by a cut commencing at the cranial end and at a specified distance from the vertebral column through the joint of the blade and humerus bones and cut parallel to the chine edge for the full length of the loin to the tip of and including the extended muscles of the flank.



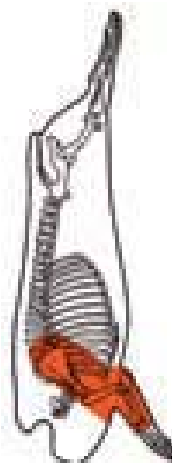
### Shoulder – square cut

Shoulder-square cut is separated from the carcass side by a straight cut, approximately perpendicular to the length of the carcass side at the specified rib. The head, jowl and breast flap shall be removed by a straight cut approximately parallel with the loin side which is anterior to, but not more than 25 mm from the innermost curvature of the ear dip. The foot and breast flap is removed.



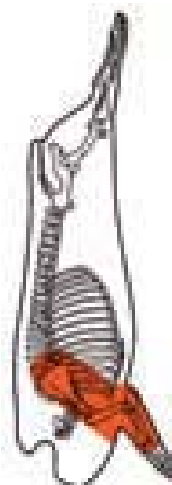
### Shoulder outside

Shoulder outside is prepared from the shoulder-square cut and consists of the scapular, humerus and foreshank bones together with associated muscles. The shoulder outside is separated from the shoulder-square cut by a cut starting under (medial) the front leg, passing through the M. pectoralis superficialis, the natural seam between the M. serratus ventralis and the M. latissimus dorsi, the natural seam between the M. serratus ventralis and the M. subscapularis, the natural seam between the M. serratus ventralis and the medial side of the scapula to a point immediately dorsal to the cartilage of the scapula. All sides shall be trimmed following the natural curvature of the major muscles and the scapula. The posterior side shall not expose the M. triceps brachii. The skin and foot is retained.



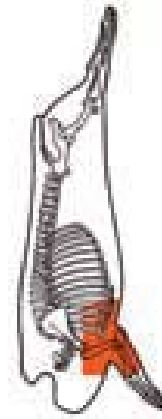
### Shoulder outside (3-Way)

Shoulder outside (3-way) is prepared from the forequarter removed from carcass side - block ready (4-way) which has the vertebrae and associated meat of the neck and forequarter removed. The shoulder ribs are removed. The remaining portion, shoulder outside is cut into two pieces by a separating cut (cranial to caudal) running through the joint of the blade and humerus bones



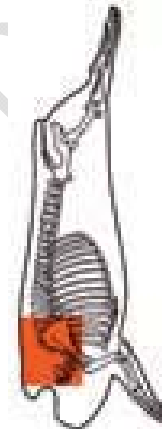
### Shoulder lower half\*

Shoulder lower half is prepared from the shoulder square cut. The shoulder lower half is separated from the upper half by a straight cut, dorsal to the shoulder joint, approximately perpendicular to the loin/shoulder separation. Neck bones, ribs, breast bones, associated cartilage and breast flap (through the major crease) shall be removed. Fat and skin shall be bevelled to meet the lean on the dorsal edge.



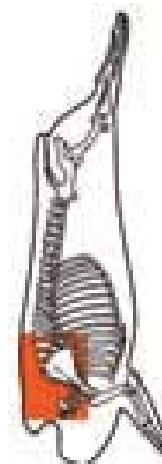
### Shoulder upper half\*

Shoulder upper half is prepared from the shoulder square cut. The shoulder upper half is separated from the lower half by a straight cut, approximately perpendicular to the loin and shoulder separation. Fat and skin are bevelled to meet the lean on the dorsal edge. All bones and cartilage are removed. Skin is retained unless otherwise specified.



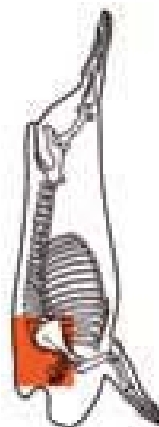
### Shoulder inside

Shoulder outside is prepared from loin-long (blade removed) and is the cranial forequarter portion of the loin and removed along the specified rib.

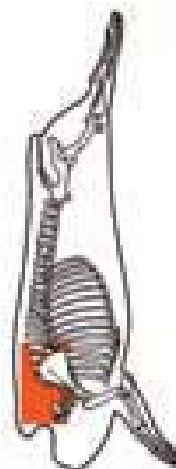


**Shoulder upper half (Boneless)\***

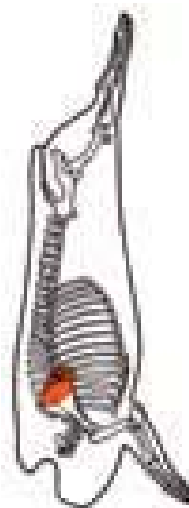
Shoulder upper half (boneless) is prepared from a shoulder upper half bone in by the removal of all bones, cartilage and skin. The collar butt is the dorsal portion remaining after the shoulder lower half has been removed.

**Shoulder inside (Boneless)**

Shoulder inside (boneless) is prepared from a shoulder inside by removing all bone, cartilage and surface fat.

**Collar butt – Special Trim\***

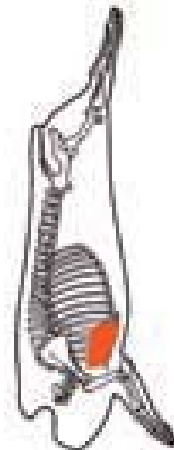
Collar butt or butt – special trim is prepared from shoulder upper half bone-in by the removal of the ribs, thoracic, cervical vertebrae and the shoulder lower half. The collar butt is the dorsal portion remaining after the shoulder lower half has been removed. All bone and cartilage is removed. The skin is removed from the collar butt surface. A strip of fat is retained on the lateral surface of the cut running parallel to the dorsal edge the length of the collar butt. Specify the width and thickness of the strip of fat to be retained.



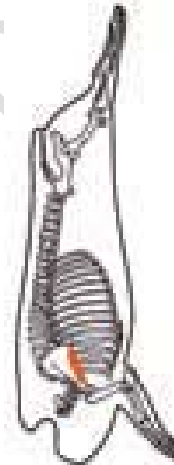


**Shoulder (M. Pectoralis)**

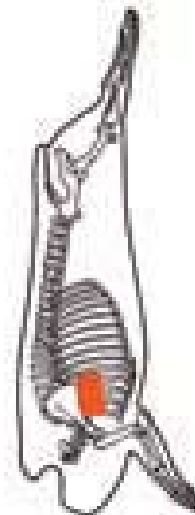
Shoulder (M. pectoralis) consists of the M. pectoralis profundus and M. pectoralis superficialis muscles from the breast portion of the pork shoulder. It is exposed during separation of the inside from the outside portion of the shoulder and also is located on the medial side of the lower shoulder item.

**Shoulder (M. Teres major)**

Shoulder (M. teres major) is removed from the medial side of the outside shoulder. It is located immediately ventral to the blade bone. It is removed by cutting along the natural seams from the adjacent muscles.

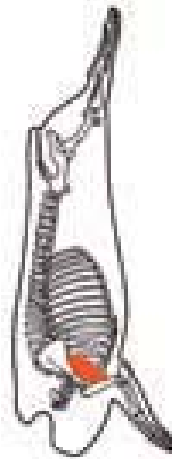
**Shoulder (M. Serratus ventralis)**

Shoulder (M. serratus ventralis) consists of the M. serratus ventralis muscle from the upper shoulder and the inside shoulder. It is removed from adjacent muscles by cutting through the natural seams.



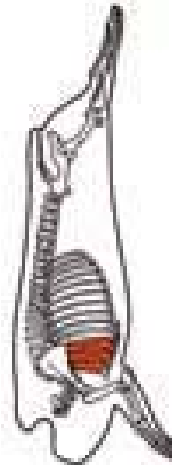
### Shoulder (Cushion)

Shoulder (cushion) consists of the M. triceps brachii muscles from the shoulder lower half and shall be practically free of fat. Tendons shall be trimmed flush with the lean.



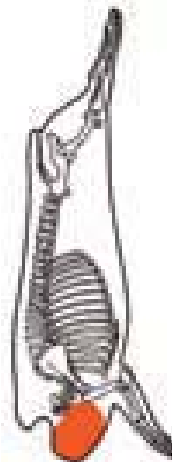
### shoulder ribs

Shoulder ribs are derived from a shoulder outside and shall contain three optional levels of trims:



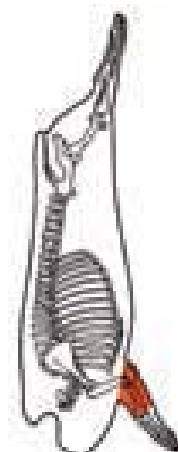
### Jowl

Jowl is removed from the shoulder by a straight cut approximately parallel with the loin side. Jowls shall be reasonably rectangular in shape and at least reasonably squared on the sides and ends. The jowl shall be faced by close removal, of surface glandular and loose tissue, skin and bloody discoloration.

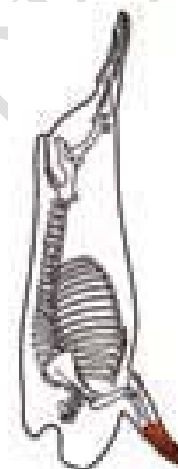


**Hock shoulder**

Hock shoulder is prepared from a forequarter by the removal of the fore foot at the carpal and radius joints and hock from the shoulder through the radius and humerus bones. The skin shall remain.

**Fore feet (Trotter)**

Fore feet (trotter) are prepared from a forequarter at the carpal joint, severing the fore foot (trotter) from the shoulder. The fore feet shall be practically free of hair and hair roots. Skin shall remain.

**Trimmings**

Trimmings shall be prepared from any portion of the carcass. Trimmings shall be free of bones, cartilage, skin, seedy mammary tissue and lymph glands (including the prefemoral, popliteal, prescapular and other exposed lymph glands).



**Back fat**

Back fat is prepared from the fatty portion of the back after removal of the loin. Back fat shall be relatively thick and the thickness shall be relatively uniform throughout. All edges must be reasonably squared.

