

# DRAFT UGANDA STANDARD

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## Porcine (pig) meat — Carcasses and cuts — Specification

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## Foreword

Uganda National Bureau of Standards (UNBS) is a parastatal under the Ministry of Trade, Industry and Cooperatives established under Cap 327, of the Laws of Uganda, as amended. UNBS is mandated to co-ordinate the elaboration of standards and is

- (a) a member of International Organisation for Standardisation (ISO) and
- (b) a contact point for the WHO/FAO Codex Alimentarius Commission on Food Standards, and
- (c) the National Enquiry Point on TBT Agreement of the World Trade Organisation (WTO).

The work of preparing Uganda Standards is carried out through Technical Committees. A Technical Committee is established to deliberate on standards in a given field or area and consists of key stakeholders including government, academia, consumer groups, private sector and other interested parties.

Draft Uganda Standards adopted by the Technical Committee are widely circulated to stakeholders and the general public for comments. The committee reviews the comments before recommending the draft standards for approval and declaration as Uganda Standards by the National Standards Council.

The committee responsible for this document is Technical Committee UNBS/TC 2, [*Food and Agriculture*], Subcommittee SC 12, [*Meat, poultry and processed products*].

This is the first edition (CDUS 1699:2017), which has been technically developed.

# Porcine (pig) meat — Carcasses and cuts — Specification

## 1 Scope

This Draft Uganda Standard specifies the recommendations, requirements, test and sampling method for raw pig meat cuts and carcasses fit for the food industries and human consumption. It provides purchasers with a variety of options for meat handling and packaging to be sold.

## 2 Normative references

The following referenced documents referred to in the text in such a way that some or all of their content constitutes requirements 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.

US CAC/GL 50, *General guidelines on sampling*

CDUS CAC/GL 88, *Guidelines on application of general principles of food hygiene to control of food borne parasites*

US CAC/MRL- 2, *Maximum Residue Limits (MRLs) and Risk management Recommendations (RMRs) for Residues of veterinary Drugs in food*

CDUS CAC/RCP 58, *Code of hygiene practice for meat*

US EAS 38, *Labelling of prepackaged foods — Specification*

US 45, *General standards for food additives*

US 1659, *Materials in Contact with Food — Requirements for Packaging materials*

US ISO 6579, *Microbiology of food and animal feeds — Horizontal method for detection, enumeration and serotyping of Salmonella, Enumeration by a miniaturized most probable number technique*

US ISO 6888-1, *Microbiology of food and animal feeds — Horizontal method for enumeration of Coagulase-positive staphylococci. (Staphylococcus aureus and other species), Detection and MPN technique for low numbers*

US ISO 7251, *Microbiology of food and animal feeds — Horizontal method for detection, enumeration of presumptive Escherichia coli – Most probable number technique*

## 3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

### 3.1

#### Ageing

tendering process of preparing porcine meat for consumption, mainly by breaking down the connective tissues

### **3.2**

#### **carcass**

the body of an animal after dressing

### **3.3**

#### **contusion**

a bruise, in which the skin is not broken, often having broken blood vessels and discolouration

### **3.4**

#### **cut**

piece of meat separated from the carcass of an animal during butchering

### **3.5**

#### **trimming**

removal of unwanted parts such as fat, bone, bruise, and sinew from meat

### **3.6**

#### **marbling**

refers to the fat found within and between the muscle fibers

## **4 Requirements**

### **4.1 General requirement**

Pig meat shall originate from animals slaughtered in establishments regularly operated under the applicable regulations pertaining to food safety and inspection and in accordance with CDUS CAC/RCP 58.

### **4.2 Specific requirements**

Carcases/cuts shall be:

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

### **4.3 Additional requirements**

Additional purchaser-specified requirements, which are either not accounted for in the code or that provide additional clarification on the product or packaging description shall be agreed between buyer and seller and be documented appropriately.

## 5 Product/cut

The pig cuts listed in this document are recommendations only. Many of these cuts are traded internationally under the supports of more than one trade name. The objective of using a harmonized codification system (see Annex A for four digit product code and Annex B with corresponding diagrammatic representation of the product parts) will facilitate the use of this document.

### 5.1 Refrigeration

Pig meat shall be presented as chilled, frozen or deep-frozen. Depending on the refrigeration method used, tolerances for product weight to be agreed between buyer and seller. Temperatures throughout the supply chain shall be such as to ensure uniform internal product temperatures as given in Table 1 below:

**Table 1 — Porcine meat at different refrigeration temperature ranges**

Category	Description
Chilled	Internal product temperature maintained at not less than $-1.5^{\circ}\text{C}$ or more than $+7^{\circ}\text{C}$ at any time following the post-slaughter chilling process
Frozen	Internal product temperature maintained at not exceeding $-12^{\circ}\text{C}$ at any time after freezing
Deep-frozen	Internal product temperature maintained at not exceeding $-18^{\circ}\text{C}$ at any time after freezing
Not specified	Agreed temperature between the buyer and the seller

### 5.2 Production history

#### 5.2.1 Traceability

- The requirements concerning production history that shall be specified by the purchaser.
- Traceability requires a verifiable method of identification of porcine animals, carcasses, cartons and cuts at all stages of production.
- Traceability records shall be able to substantiate the claims being made and the conformity of the procedures which can be kept by the supplier and also included on the pack or label.

#### 5.2.2 Porcine category

Pig meat shall be from the following categories as stated in Table 2 below;

**Table 2 — Porcine description category**

Porcine category code	Category	Description	Age
0	Not specified	No category specified	
1	Hog/Barrow	Castrated male porcine	2-3 weeks before sexual maturity
2	Gilt	Female porcine, unfarrowed	Less than six months old.
3	Sucker	Young porcine less than 15 kg (hot carcass weight), head-on	Slaughtered between the ages of two and six weeks
4	Boar	Mature intact porcine	maturity around 6 months of age

5	Sow	Female porcine that has farrowed	Generally 10+ months of age, and has farrowed at least one litter.
8	Code not used		
9	Other		

### 5.2.3 Production system

The purchaser may specify a production system. In any case the production has to be in conformity with the regulations in force in the market. If no such regulation exists, the regulation of the exporting country may be used. Porcine production systems are categorised as listed in Table 3 below;

**Table 3 — Porcine at different production systems**

Production system code	Category	Description
0	Not specified	No system specified
1	Indoors	Production methods that are based on indoor housing
2	Outdoors	Production methods that are based on outdoor housing for part of their lives
3	Organic	Production methods that conform to the legislation of the importing country concerning organic production
4 – 8	Codes not used	
9	Other	Any other production system agreed between buyer and seller

### 5.2.4 Feeding system

The purchaser may specify a feeding system. In any case the feeding has to be in conformity with the regulations in force in the market. If no such regulation exists, the feeding system shall be agreed between buyer and seller as listed in Table 4 below;

**Table 4 — Porcine at different Feeding systems**

Feeding system code	Description
00	Not specified
01	Conventional
02 – 09	Codes not used
10	FM free
11	FM & IAO free
12	FM, IAO & GP free
13	FM, IAO, GP & GMO free
14	FM & GP free
15	FM, GP & GMO free
16	FM & GMO free



17 – 29	Codes not used
30	IAO free
31	IAO & GP free
32	IAO & GMO free
33	IAO, GP & GMO free
34 – 49	Codes not used
50	GP free
51	GP & GMO free
52 – 59	Codes not used
60	GMO free
61 – 98	Codes not used
99	Other

The definitions of the terms below have to be in conformity with the legislation of the importing country:

FM free Free from fish meal

IAO free Free from ingredients of animal origin

GP free Free from growth promoters

GMO free Free of products derived from genetically modified organisms.

### 5.3 Slaughter system

The purchaser may specify a slaughter system. In any case the slaughter has to be in conformity with the regulations in force in the market. If no such regulation exists, the slaughter system shall be agreed between buyer and seller as listed in Table 5

**Table 5 — Porcine at different slaughter systems**

Slaughter system code	Category	Description
0	Not specified	
1	Specified	Slaughter system specified as agreed between buyer and seller
2 – 8	Codes not used	
9	Other	Any other authorized method of slaughter must be agreed between buyer and seller

### 5.4 Post-slaughter system

The purchaser shall specify a post-slaughter system. In any case the post-slaughter has to be in conformity with the regulations in force in the market. If no such regulation exists, the post-slaughter system shall be agreed between buyer and seller as stated in Table 6.

**Table 6— Porcine at different post slaughter systems**

Post-slaughter processing codes (data field 9)	Category	Description
0	Not specified	
1	Specified	Post-slaughter system specified as agreed between buyer and seller
2 – 9	Codes not used	

Note 1: Individual market requirements will have specific regulations governing the removal of the spinal cord, nervous and lymphatic tissues, or other material. Regulations applicable to spinal cord removal will specify at what stage the carcass and/or cut shall have the spinal cord removed. If required, there shall be total removal.

Note 2: The following common post-slaughter processes, dressing specifications and chilling regimes, may be agreed between buyer and seller. These requirements are not included in the porcine-specific coding.

## 5.5 Fat limitations and evaluation of fat thickness in certain cuts

### 5.5.1 Fat thickness

The purchaser can specify the maximum fat thickness of partially skinned or skinless carcasses, sides and cuts. Allowable fat limits are as follows in Table 7;

**Table 7— Allowable porcine fat limits**

Fat thickness code (data field 10)	Category
0	Not specified
1	Peeled, denuded, surface membrane removed
2	From 0 to 5 mm fat thickness
3	From 6 mm to 12 mm fat thickness
4 - 8	Codes not used
9	Other

Note 1: Location of fat measurements on carcasses to be agreed by buyer and seller (e.g. rib sites). For information on the calculation of the percentage of lean, see section 5.5.2.

### 5.5.2 Trimming

Trimming of external fat shall be;

- a) accomplished by smooth removal along the contour of underlying muscle surfaces.
- b) bevelled fat edges alone do not substitute for complete trimming of external surfaces when required.
- c) fat thickness requirements may apply to surface fat (subcutaneous and/or exterior fat in relation to the item) and seam (intermuscular) fat as specified by the purchaser as stated in below;
  - i. Maximum fat thickness at any one point. Evaluated by visually determining the area of a cut which has the greatest fat depth, and measuring the thickness of the fat at that point.

- ii. Average (mean) fat thickness. Evaluated by visually determining and taking multiple measurements of the fat depth of areas where surface fat is evident only. Average fat depth is determined by computing the mean depth in those areas

### Bridging

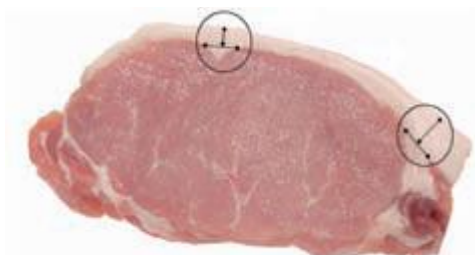


Figure 1

Planing

Actual measurements of fat thickness (depth) are made on the edges of cuts by probing or scoring the overlying surface fat in a manner that reveals the actual thickness and accounts for any natural depression or seam that could affect the measurement. When a natural depression occurs in a muscle, only the fat above the portion of the depression which is more than 19 mm (0.75 inch) in width is considered (known as bridging; see Figure 1). When a seam of fat occurs between adjacent muscles, only the fat above the level of the involved muscles is measured (known as planing; see Figure 1).

However, when fat limitations for peeled/denuded, surface membrane removed are specified, the bridging method shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.

## 5.6 Porcine quality system

Table 8— Porcine at different quality systems

Porcine quality system code (data field 11)	Category	Description
0	Not specified	
1	Official standards	Quality classifications based on an official quality system of the exporting country
2	Company standards	Quality classifications based on sellers' quality system
3	Industry standards	Quality classifications based on an industry-wide quality system
4 -8	Codes not used	
9	Other	Other quality classifications agreed between buyer and seller

Note 1: Any system should meet or exceed the official quality requirements of the consuming country.

## 5.7 Meat fat colour, marbling and pH

For the meat color, marbling and pH, shall depend on the agreement between the buyer and the seller;

- a) depending on the specific breed ,

- b) characteristic colour and pH demonstrated, the ultimate pH shall be in a range of 5.6 – 6.2 and
- c) percentage of lean product and colour which depend on the different countries or industries.

## 6 Food additives

Pig cuts and carcasses preservation prior to storage or ageing shall be done in accordance with US 45

## 7 Forms of presentation

Pig meat shall be presented as cuts or carcasses as seen in annex A

## 8 Hygiene

Pig meat shall be handled, stored and transported following hygienic practices in accordance with CDUS CAC/RCP 58, the personnel handling. Porcine carcasses and cuts shall also be clean and healthy.

### 8.1 Microbiology

Pig meat carcasses and cuts shall be free of or have limits of microorganisms that are not harmful for human consumption as stated in Table 9 below

**Table 9 — Microbiological limits for porcine meat**

Microorganism	Limit	Test method
<i>Salmonella spp</i>	Absent	US ISO 6579
<i>Escherichia coli</i>	Absent	US ISO 7251
<i>Staphylococcus aureus</i>	10 <sup>3</sup> cfu/ml max.	US ISO 6888-1

## 9 Contaminants

Pig meat shall be free from foreign contaminant such as dust and faecal material, bones, hair, hide and skin contacts, unwanted fat, bruise, spilling body fluids, aerosol and sprays, insecticides

### 9.2 Veterinary Drug Residue

Pig meat shall have a maximum Residual limit for veterinary drugs in accordance with US CAC/MRL- 2.

## 10 Food borne parasites

Pig meat shall be free from food borne parasites and in accordance with CDUS CAC/GL 88

## 11 Pesticide residues

Pig meat shall be with limits of pesticide residue as in accordance to Codex Alimentarius standards

## 12 Packaging

- a) the primary packaging is the primary covering of a product and must be of food grade materials.
- b) the secondary packaging contains products packaged in their primary packaging.
- c) pig meat cuts shall be packaged in clean food grade packaging material which only comply with US, 1659
- d) during storage and transport, the meat must be packaged to the following minimum requirements as in Table 10.

**Table 10 — Porcine packaging codes**

Packaging code	Category
0	Not specified
1	Carcases, split carcass sides and quarters – without packaging
2	Carcases, split carcass sides and quarters – with packaging
3	Cuts – individually wrapped
4	Cuts – bulk packaged (plastic or wax-lined container)
5	Cuts – vacuum-packed
6	Cuts – modified atmosphere packaging
7	Layer packed with plastic or wax-lined dividers
8	Code not used
9	Other

## 13 Labelling

In addition to the requirements of US EAS 38, the following labelling requirements shall apply and shall be legibly and indelibly marked.

- a) The name of the product " Porcine (pig meat)"
- b) Health stamp on the carcass
- c) Slaughter number or batch number
- d) Packaging date
- e) Use-by date, as required by each country
- f) Storage conditions (see section 5.1 Refrigeration)
- g) Appropriate identification of packer, processor or retailer
- h) Quantity (number of pieces)
- i) Net weight
- j) Country of birth, raising, slaughter, processing/cutting and packing if such takes place in different countries

- k) Country of origin. In this Standard the term “country of origin” is reserved to indicate that birth, raising, slaughter, processing/cutting and packing have taken place in the same country.
- l) Characteristics of the livestock, production and feeding systems
- m) Slaughter date
- n) Slaughter and post-slaughter systems
- o) Processing/packaging date
- p) Quality/grade/classification
- q) pH, lean and fat colour

#### **14 Packing, storage, and transport**

Carcases, split carcase sides and quarters shall be stored and transported in either chilled, frozen or deep-frozen with or without packaging

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to physical and, in particular, the thermal condition of the meat (chilled, chilled in a modified atmosphere, frozen, or deep-frozen) and shall be in accordance with CDUS CAC/RCP 58.

#### **15 Sampling**

Sampling shall be carried out in accordance with US CAC/GL 50

## Annex A (normative)

### Carcasses and cuts information

#### A.1 Multilingual index of porcine carcass and cuts products

Item	English
4000	Full carcass
4001	Carcass side
4002	Carcass side – Block ready (3–way)
4003	Carcass side – Block ready
	(3–way-special trim)
4004	Carcass side – Block ready
	(4–way-special trim)
4009 – 4010	Hindquarter
4011	Roasting pig, full
4012	Roasting pig, split
4013 – 4015	Leg long cut
4016 – 4018	Leg short cut
4021 – 4026	Forequarter
4029 – 4032	Shoulder - square cut
4044	Shoulder outside
4045	Shoulder outside (3–way)
4046 – 4049 4063	Shoulder inside
4050 – 4055	Shoulder lower half (Shoulder-picnic)
4059 – 4062	Shoulder upper half (Butt or collar butt)
4069 – 4072	Middle

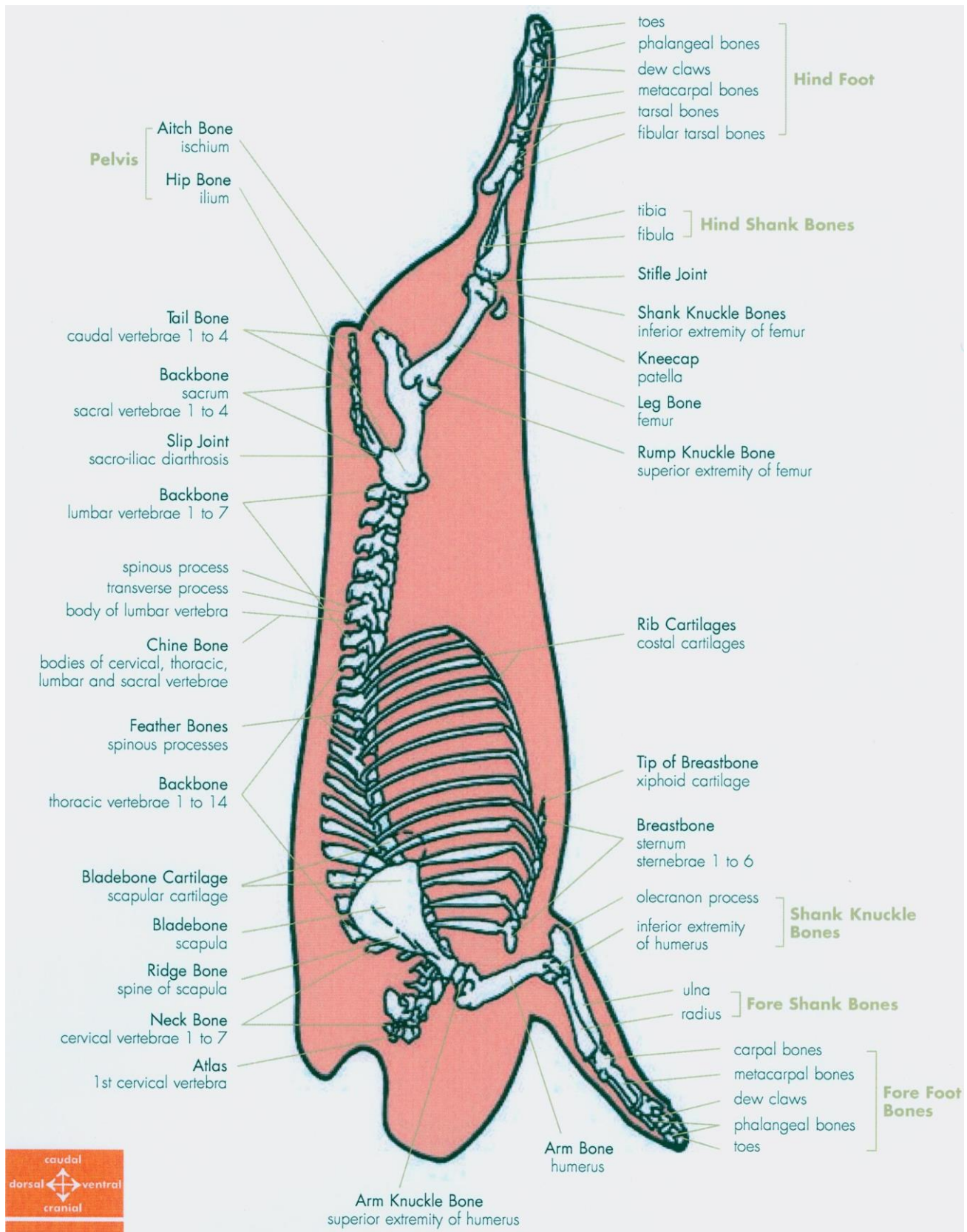
Item	English
4079 – 4082	Belly
4098 – 4101	Loin – centre cut
4102 – 4105	Semiboneless loin – centre cut
4108 – 4111	Loin – long (Blade removed)
4113	Loin – long (4-way)
4130	Sirloin (rump)
4140 – 4147	Loin – long
4159	Loin riblets
4160	Belly ribs (Spare ribs)
4161	Back ribs (Loin ribs)
4162	Full rib plate
4163	St. Louis style ribs
4164	Short ribs
4165 – 4167	Shoulder ribs
4170	Hock shoulder
4172	Hock leg (Ossobucco)
4175	Fore feet (Trotter)
4176	Hind feet (Trotter)
4180	Shoulder (M. pectoralis)
4181	Shoulder (M. teres major)
4182	Shoulder (M. serratus ventralis)
4183	Shoulder (Cushion)
4200	Leg long cut (boneless)
4240	Collar butt – special trim
	(Butt or collar butt – special trim)
4241	Shoulder inside (boneless)

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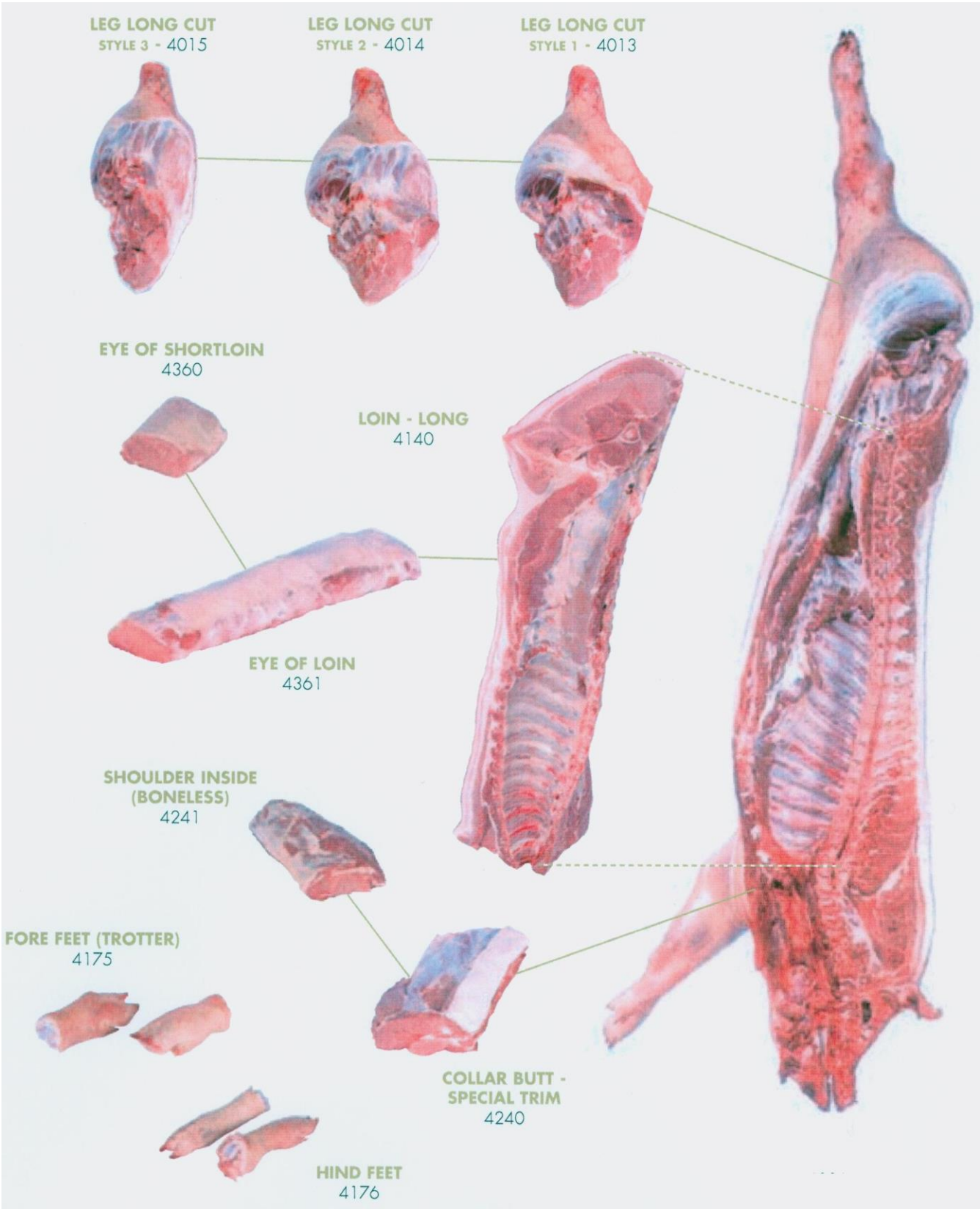


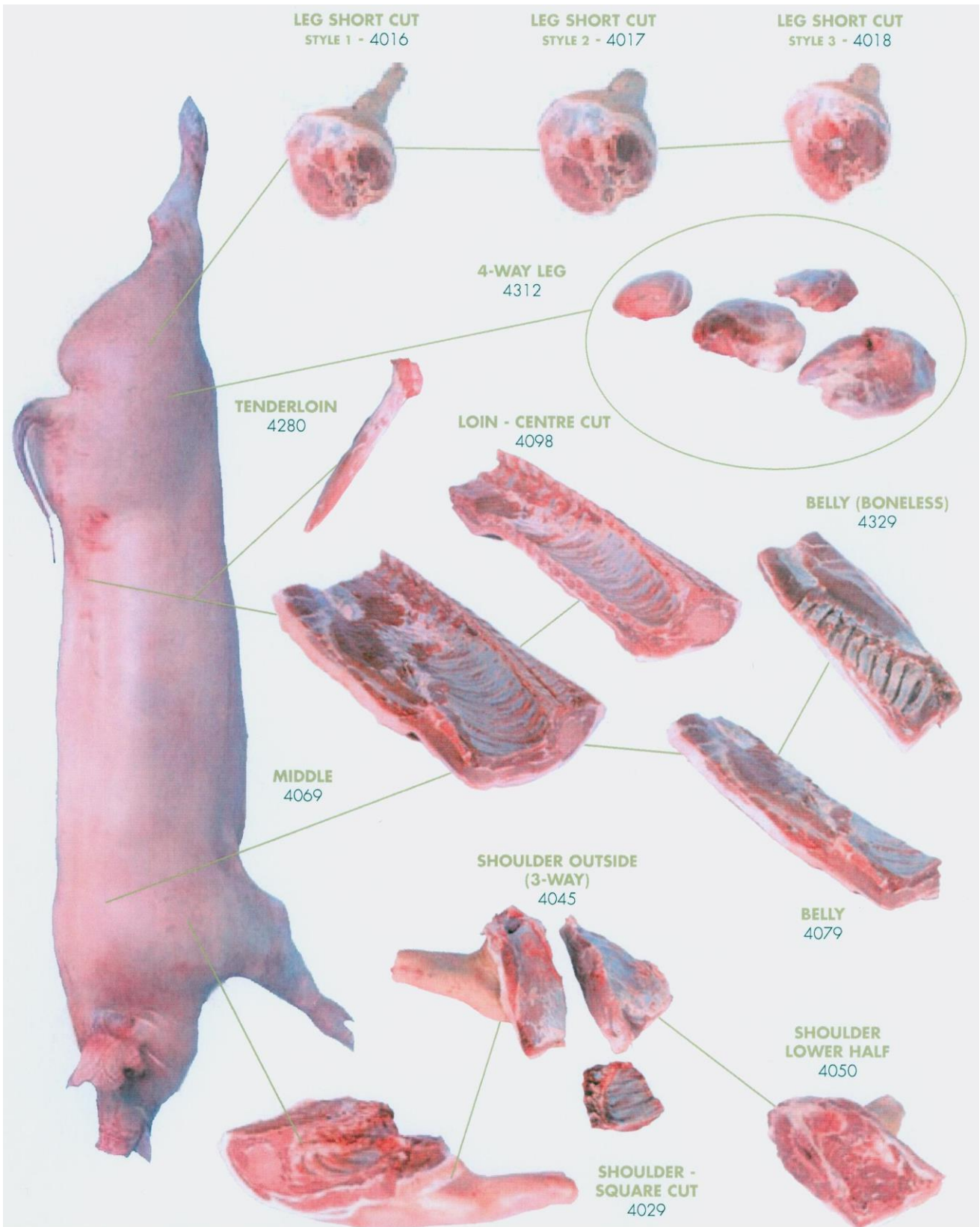
Item	English
4245	Shoulder upper half (boneless) (Butt or collar butt)
4280	Tenderloin
4290	Inside
4300	Outside (Outside trimmed or silverside)
4301	Outside eye
4305	Sirloin (rump) boneless
4310	Knuckle (tip)
4311	3 – Way leg
4312	4 – Way leg
4313	5 – Way leg
4314	6 – Way leg
4319 – 4322	Middle
4329 – 4332	Belly (boneless)
4333	Belly (Flank on)
4335	Shoulder-picnic and belly
4340 – 4343	Loin
4350	Jowl
4360	Eye of shortloin
4361	Eye of loin
4470	Trimming
7680	Shoulder fat
7685	Back fat

## A.2 Porcine side skeletal diagram



A.3 Standard porcine primal cuts flow chart











## Annex B (normative)



### Porcine meat cuts



#### B.1 Porcine meat cuts description and illustrations



	<p><b>4000 Full carcass</b></p> <p>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). Carcasses 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.</p> <p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Head removed</li> <li>• Head and jowls removed</li> <li>• Head removed and jowls retained</li> <li>• Fore foot (trotter) removed</li> <li>• Hind foot (trotter) removed</li> <li>• Tail removed</li> <li>• Diaphragm removed</li> <li>• Pillar of diaphragm removed</li> <li>• Flank fat adjacent to the leg removed</li> <li>• Kidney, pelvic, heart, leaf fat removed</li> </ul>	 <p style="text-align: center;"><b>ITEM NO. 4000</b></p>
	<p><b>4001 Carcass side</b></p> <p>Carcass side is prepared from the full carcass (item 4000). The carcass shall be split into reasonably uniform carcass sides by cutting lengthwise through the backbone so that the major muscles of the loin and shoulder are not scored and such that the spinal cord groove is evident throughout the length of the back bone. Jowl and hind foot are retained unless otherwise specified. The tail is removed. Head and fore foot are removed unless specified.</p>	 <p style="text-align: center;"><b>ITEM NO. 4001</b></p>



	<b>To be specified:</b>	<ul style="list-style-type: none"> <li>● Jowl removed</li> <li>● Fore foot retained</li> <li>● Hind foot removed</li> </ul>	
	<ul style="list-style-type: none"> <li>● Head retained</li> </ul>		

	<p><b>4002 Carcase side – Block ready (3-way)</b></p> <p>Carcass side – block ready consists of the same specifications as carcass side (item 4001). The carcass is cut in three sections approximately perpendicular to the length of the carcass. The cuts consist of a leg long cut (item 4013) removed by a cut through the vertebral column between the 6th and 7th lumbar vertebrae. The hind trotter (item 4176) is removed between the tarsus and metatarsus. The middle (item 4069) is removed from the forequarter along the specified rib. The forequarter (item 4024) is removed along the specified rib. The fore feet (trotter) (item 4175) is removed at the carpal joint. Jowl (item 4350) is removed.</p>	 <p><b>ITEM NO. 4002</b></p>
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	<p><b>4003 Carcase side – Block ready (3-way-special trim)</b></p> <p>Carcass side – block ready (3-way-special trim) consists of the same carcass specifications as carcass side (item 4001). The carcass is cut in three sections. The cuts consist of a leg short cut (item 4016) with the hind trotter retained. The remaining trunk portion of the side is cut as a loin – long (item 4140) and shoulder picnic and belly (item 4335). The loin long/shoulder picnic and belly separation point is made by a cut commencing at the cranial end starting at a specified distance from the vertebrae through the joint of the blade bone and humerus and parallel to the chine edge the full length of the loin to the tip of and including the extended muscle of the flank.</p>	 <p><b>ITEM NO. 4003</b></p>
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	<p><b>4004 Carcase side – Block ready (4-way-special trim)</b></p> <p>Carcass side – block ready (4-way-special trim) consists of the same carcass specifications as carcass side (item 4001). The carcass is cut into four sections. The cuts consist of a leg short cut (item 4016) with the hind trotter retained. The remaining trunk portion of the side is cut as a loin - long (item 4140). The shoulder blade portion located over the loin is removed along the natural seam and attached to the forequarter portion. The ventral portion, shoulder lower half (item 4050) and belly – extended (item 4333) are separated by a straight cut along the specified rib.</p>	 <p><b>ITEM NO. 4004</b></p>
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	<p><b>4021 - 4026 Forequarter</b></p> <p>Forequarter is derived from a split carcass side (item 4001) by a straight cut through the vertebrae at a specified rib number, following the contour of the rib to the ventral portion of the belly. Foot, jowl and cervical/thoracic vertebrae and ribs/intercostals are retained unless otherwise specified.</p>	 <p><b>ITEM NO.</b></p>
	<p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Removal of fore foot</li> <li>• Removal of jowl</li> <li>• Cervical/thoracic vertebrae removed</li> <li>• Ribs/intercostal muscles removed</li> </ul>	<p>4021 (1-rib)</p> <p>4022 (2-ribs)</p> <p>4023 (3-ribs)</p> <p>4024 (4-ribs)</p> <p>4025 (5-ribs)</p> <p>4026 (6-ribs)</p>



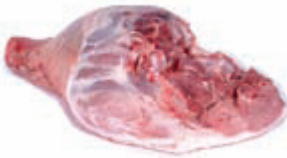



	<p><b>4009 - 4010 Hindquarter</b></p> <p>Hindquarter is derived from a split carcass side (item 4001) by a straight cut through the vertebrae at a specified rib number, following the contour of the rib to the ventral portion of the belly. Alternative specifications shall be as agreed between buyer and seller. The diaphragm and foot are removed.</p>	
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		<b>ITEM NO.</b>
	<b>To be specified:</b>	4009 (9-ribs)
	<ul style="list-style-type: none"> <li>• Diaphragm removed</li> <li>• Foot (trotter) removed</li> </ul>	4010 (8-ribs)



	<p><b>4011 R oasting pig, Full</b></p> <p>Roasting pig, full, has the head on, and may include the internal fat and the membranous portion of the diaphragm. If applicable other requirements may apply.</p> <p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Approximate weight</li> </ul>	 <p><b>ITEM NO.</b></p> <p>4011</p> <p>4012</p>
	<p><b>4012 Roasting pig, Split</b></p> <p>Roasting pig, split, consists of a roasting pig with the head remaining, and may include the internal fat and the membranous portion of the diaphragm. If applicable other requirements may apply.</p> <p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Approximate weight</li> </ul>	



	<p><b>4013 L eg long cut</b></p> <p><b>Style 1</b></p> <p>Leg long cut: style 1 is separated from the split carcass side (item 4001) by a straight cut approximately perpendicular to a line parallel to the vertebral column between the 6th and 7th 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.</p>	 <p><b>ITEM NO.</b></p> <p>4013</p>
	<p><b>To be specified:</b></p>	





	<ul style="list-style-type: none"> <li>• Foot retained</li> </ul>	
	<p><b>4014 L eg long cut</b></p> <p><b>Style 2</b></p> <p>Leg long cut: style 2 is the same as style 1 except the tail (caudal) vertebrae, flank muscle (M. rectus abdominis), M. cutaneus trunci, and exposed lymph glands shall be removed. The skin and collar fat over the M. semimembranosus shall be smooth and well rounded such that the innermost curvature of the skin is trimmed back at least half the distance from the stifle joint to the posterior edge of the aitch bone. The skin overlying the medial side (inside) of the M. quadriceps femoris shall be removed and fat overlying the M. quadriceps femoris and pelvic area shall be removed close to the lean. The hind foot is removed at the tarsal joint.</p> <p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Foot retained</li> </ul>	 <p><b>ITEM NO.</b></p> <p>4014</p>
	<p><b>4015 L eg long cut</b></p> <p><b>Style 3</b></p> <p>Leg long cut: style 3 is the same as style 2 except that flank muscles (M. rectus abdominis, M. obliquus internus abdominis, M. obliquus externus abdominis), vertebrae, hip bone along with overlying lean and fat, lean and fat overlying the quadriceps (fore cushion), M. psoas major and M. iliacus shall be removed. The ball of the femur shall be exposed. The hind foot is removed at the tarsal joint. The butt tenderloin shall be removed and skin is retained.</p> <p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Skin removed</li> <li>• Foot (trotter) retained</li> <li>• Butt tenderloin retained</li> </ul>	 <p><b>ITEM NO.</b></p> <p>4015</p>
	<p><b>4016 Leg short cut</b></p> <p><b>Style 1</b></p> <p>Leg short cut: style 1 is separated from the split carcass side (item 4001) 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</p>	



	retained. Alternative specifications shall be as agreed between buyer and seller.	<b>ITEM NO.</b>  4016
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	<p><b>4017 Leg short cut</b></p> <p><b>Style 2</b></p> <p>Leg short cut: style 2 is the same as style 1 except the hind foot shall be removed at or slightly anterior to the hock joint. The tail (caudal) vertebrae, flank muscle (M. rectus abdominis), M. cutaneus trunci and exposed lymph glands shall be removed. The skin and collar fat over the M. semimembranosus shall be smooth and well rounded such that the innermost curvature of the skin is trimmed back at least half the distance from the stifle joint to the posterior edge of the aitch bone. The skin overlying the medial side (inside) of the M. quadriceps femoris shall be removed and fat overlying the M. quadriceps femoris and pelvic area shall be removed close to the lean. The aitch bone shall be partially removed with the ischium left intact.</p>	 <p><b>ITEM NO.</b></p> <p>4017</p> <p>4018</p>
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	<p><b>4018 L eg short cut</b></p> <p><b>Style 3</b></p> <p>Leg short cut: style 3 is the same as style 2 except the ischium, vertebrae, aitch bone, and overlying lean and fat are removed. The foot is removed at or slightly anterior to the hock joint, by a cut half the distance between the hock and stifle joints, or at other designated locations.</p>	 <p><b>ITEM NO.</b></p> <p>4018</p>
	<p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Skin removed</li> </ul>	



	<p><b>4200 L eg long cut (BONELES)</b></p> <p>Leg long cut (boneless) is separated from the split carcasse side (item 4001) 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. All</p>	
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	bones and cartilage shall be removed. The flank and associated flank fat are removed. The leg can be seamed boned or tunnel boned. Skin shall be removed.	<b>ITEM NO.</b>  4200
<b>To be specified:</b>  <ul style="list-style-type: none"> <li>• Skin retained</li> </ul>	<ul style="list-style-type: none"> <li>• Tunnel boned</li> <li>• Seam boned</li> </ul>	



	<b>4300 Outside*</b>  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.  <i>*Trade descriptions can be shown as Outside trimmed or silverside.</i>	  <b>ITEM NO. 4300</b>
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	<b>4301 Outside eye</b>  Outside eye is prepared from an outside portion of the pork leg. It shall consist of the M. semitendinosus only.	  <b>ITEM NO. 4301</b>
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	<b>4290 Inside</b>  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.	  <b>ITEM NO. 4290</b>
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	<b>4310 K nuckle (tip)</b>  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	
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	medialis, M. vastus intermedius and M. vastus lateralis. The cap portion (M. tensor fascia latae) is also retained.	<b>ITEM NO. 4310</b>
	<b>To be specified:</b> <ul style="list-style-type: none"> <li>• Cap portion (M. tensor fascia latae) removed</li> </ul>	



	<b>4311 3-Way leg</b>  (Inside – 4290, outside – 4300 and knuckle – 4310) 3-way leg is prepared from a leg short cut. It shall consist of the following primal cuts removed along the natural seams: inside (item 4290), outside (item 4300), and knuckle (tip) (item 4310).	  <b>ITEM NO. 4311</b>
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	<b>4312 4-Way leg</b>  (Inside – 4290, outside – 4300, inner shank (heel) and knuckle – 4310) 4-way leg is prepared from a leg short cut and consists of the following primal cuts removed along the natural seams: inside (item 4290), outside (item 4300), inner shank (heel) and knuckle (tip) (item 4310).	  <b>ITEM NO.</b>  4312  4313
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	<b>4313 5-Way leg</b>  (Inside – 4290, outside eye – 4301, outside flat, inner shank (heel) and knuckle (tip) – 4310) 5-way leg is prepared from a leg short cut and consists of the following primal cuts removed along the natural seams: inside (item 4290), outside eye (item 4301), outside flat, inner shank (heel) and knuckle (tip) (item 4310).	  <b>ITEM NO. 4313</b>
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	<p><b>4314 6-Way leg</b></p> <p>(Inside - 4290), outside eye - 4301, outside flat, inner shank (heel), rump (sirloin) - 4130 and knuckle (tip) - 4310) 6-way leg is prepared from a leg long cut and consists of the following primal cuts removed along the natural seams: inside (item 4290), outside eye (item 4301), outside flat, inner shank (heel), rump (sirloin) (item 4130) and knuckle (tip) (item 4310).</p>	 <p><b>ITEM NO. 4314</b></p>
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	<p><b>4172 Hock leg*</b></p> <p>Hock leg is prepared from a leg (item 4013) by the removal of the hind foot at the tarsal joint and the leg at the stifle joint. Skin shall remain.</p> <p><i>*Trade descriptions can be shown as Ossobucco.</i></p>	 <p><b>ITEM NO. 4172</b></p>
<p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>● Skin removed</li> <li>● Frenched</li> </ul>		



	<p><b>4176 Hind feet (Trotter)</b></p> <p>Hind feet (trotter) are removed from a leg at the tarsal joint severing the hind foot from the leg. Skin shall remain.</p>	
<p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>● Skin removed</li> </ul>		<p><b>ITEM NO.</b></p> <p>4176</p>



	<p><b>4069 - 4072 M iddle</b></p> <p>Middle is derived from a split carcass side (item 4001) by removal of the leg (item 4013) and forequarter (item 4021) at the specified cutting lines. The diaphragm and tenderloin are removed.</p>		
<p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>● Skin removed</li> <li>● Diaphragm retained</li> </ul>		<ul style="list-style-type: none"> <li>● Blade bone (scapula) removed</li> <li>● Tenderloin retained</li> </ul>	<p><b>ITEM NO.</b></p> <p>4069 (13-ribs)</p>



			4070 (12-ribs)
			4071 (11-ribs)
			4072 (10-ribs)



	<b>4079 - 4082 Belly</b>		
	<p>Belly (bone-in) is prepared from the middle (item 4069) by the removal of the loin-long (item 4140). 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.</p>		
<b>To be specified:</b>		<ul style="list-style-type: none"> <li>• Diaphragm retained</li> </ul>	<b>ITEM NO.</b> 4079 (13-ribs)
<ul style="list-style-type: none"> <li>• Number of ribs required</li> </ul>		<ul style="list-style-type: none"> <li>• Width of belly</li> </ul>	4080 (12-ribs)
<ul style="list-style-type: none"> <li>• Skin removed</li> </ul>			4081 (11-ribs)
			4082 (10-ribs)



	<b>4140 - 4147 Loin – Long</b>		
	<b>Style 1</b>		
<p>Loin - long is the remaining dorsal portion of the carcass side after the removal of the leg short cut (item 4016) and shoulder picnic and belly (item 4335). Lumbar fat (on the inside surface covering the tenderloin) shall be trimmed to practically free. The tenderloin is retained.</p>			<b>ITEM NO.</b> 4140 (17-ribs)
			4141 (16-ribs)
			4142 (15-ribs)
			4143 (14-ribs)
			4144 (13-ribs)
			4145 (12-ribs)
			4146 (11-ribs)
			4147 (10-ribs)

	<p><b>Style 2</b></p> <p>The blade bone, related cartilage and overlying muscles (in their entirety) and fat shall be removed.</p>	 <p><b>ITEM NO.</b></p> <p>4140 (17-ribs)</p> <p>4141 (16-ribs)</p> <p>4142 (15-ribs)</p> <p>4143 (14-ribs)</p> <p>4144 (13-ribs)</p> <p>4145 (12-ribs)</p> <p>4146 (11-ribs)</p> <p>4147 (10-ribs)</p>
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	<p><b>Style 3</b></p> <p>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.</p>		 <p><b>ITEM NO.</b></p> <p>4140 (17-ribs)</p> <p>4141 (16-ribs)</p> <p>4142 (15-ribs)</p> <p>4143 (14-ribs)</p> <p>4144 (13-ribs)</p> <p>4145 (12-ribs)</p> <p>4146 (11-ribs)</p> <p>4147 (10-ribs)</p>
	<p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Skin removed</li> <li>• Level of fat trim</li> </ul>		



	<p><b>4108 - 4111</b></p> <p><b>Loin – Long (Blade removed)</b></p> <p><b>Style 1</b></p> <p>Loin – long (blade removed) is prepared from the loin-long (item 4140). The skin is removed. The loin is further prepared by removal of the chine bone. Feather bones and ribs shall be retained.</p> <p><b>Style 2</b></p> <p>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.</p>	 <p><b>ITEM NO.</b></p> <p>4108 (13-ribs or more)</p> <p>4109 (12-ribs)</p> <p>4110 (11-ribs)</p> <p>4111 (10-ribs)</p>
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	<p><b>4113 Loin – Long (4-Way)</b></p> <p>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.</p> <p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Rib cutting line for loin and shoulder removal points</li> </ul>	 <p><b>ITEM NO. 4113</b></p>
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	<p><b>4098 – 4101 Loin – Centre cut</b></p> <p>Loin - centre cut is prepared from the middle (item 4069) 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.</p> <table border="1" data-bbox="560 1776 1145 2042"> <tr> <td data-bbox="560 1776 850 2042"> <p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Ventral cutting line (tail length)</li> <li>• Diaphragm retained</li> </ul> </td> <td data-bbox="850 1776 1145 2042"> <ul style="list-style-type: none"> <li>• Tenderloin retained</li> <li>• Chine bone removed</li> </ul> </td> </tr> </table>	<p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Ventral cutting line (tail length)</li> <li>• Diaphragm retained</li> </ul>	<ul style="list-style-type: none"> <li>• Tenderloin retained</li> <li>• Chine bone removed</li> </ul>	 <p><b>ITEM NO.</b></p> <p>4098 (13-ribs)</p> <p>4099 (12-ribs)</p> <p>4100 (11-ribs)</p> <p>4101 (10-ribs)</p>
<p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Ventral cutting line (tail length)</li> <li>• Diaphragm retained</li> </ul>	<ul style="list-style-type: none"> <li>• Tenderloin retained</li> <li>• Chine bone removed</li> </ul>			





	<p><b>4102 - 4105 Semiboneless</b></p> <p><b>Loin – Centre Cut</b></p> <p>Semiboneless loin – centre cut is prepared from the loin-centre cut by removing the chine bone; the feather bones and ribs shall remain.</p>	 <p><b>ITEM NO.</b></p> <p>4102 (13-ribs)</p> <p>4103 (12-ribs)</p> <p>4104 (11-ribs)</p> <p>4105 (10-ribs)</p>
	<p><b>4130 Sirloin (Rump)</b></p> <p>Sirloin (rump) is prepared from a leg long cut (item 4013). 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.</p> <p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Skin removed</li> <li>• Removal point from loin-long (item 4140)</li> </ul>	 <p><b>ITEM NO. 4130</b></p>
	<p><b>4159 L oin riblets</b></p> <p>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.</p>	 <p><b>ITEM NO. 4159</b></p>



	<p><b>4160 Belly ribs*</b></p> <p>Belly ribs are prepared from a belly bone-in by removal of the ribs, costal cartilages and intercostal muscles and shall consist of at least eight ribs.</p> <p><i>*Trade descriptions can be shown as Spare rib</i></p>	 <p><b>ITEM NO. 4160</b></p>
	<p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Number of ribs required</li> <li>• Diaphragm retained</li> <li>• Width of belly ribs</li> <li>• Sternum removed</li> </ul>	



	<p><b>4161 Back ribs*</b></p> <p>Back ribs are prepared from a bone-in loin by the removal of all bones and cartilage and shall consist of at least eight ribs and related intercostal meat. The back ribs section shall be intact, and the bodies of the thoracic vertebrae shall be removed except that small portions of the vertebrae may remain between the rib ends.</p> <p><i>*Trade descriptions can be shown as Loin ribs.</i></p>	 <p><b>ITEM NO. 4161</b></p>
	<p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Number of ribs required</li> <li>• Diaphragm retained</li> <li>• Width of back ribs</li> </ul>	



	<p><b>4162 Full rib plate</b></p> <p>Full rib plate is prepared from the middle by complete removal of the entire rib plate in one piece and the attached intercostal muscles. The diaphragm is removed.</p>	 <p><b>ITEM NO. 4162</b></p>
	<p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Number of ribs required</li> <li>• Diaphragm retained</li> </ul>	

	• Costal cartilage removed	
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	<p><b>4163 St. Louis style ribs</b></p> <p>St. Louis style ribs are prepared from belly ribs by removal of the sternum and ventral portion of the costal cartilage. At least eight ribs remain.</p>	 <p><b>ITEM NO. 4163</b></p>
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	<p><b>4164 Short ribs</b></p> <p>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.</p>	 <p><b>ITEM NO. 4164</b></p>
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	<p><b>4319 - 4322 M iddle</b></p> <p>Middle is derived from a carcass side (item 4001) by the removal of the leg (item 4013) at the specified lumbar vertebrae and forequarter (item 4021) at the specified rib or thoracic vertebrae. The diaphragm and tenderloin are removed. All bones and cartilage are removed.</p>		 <p><b>ITEM NO.</b></p> <p>4319 (13-ribs)</p> <p>4320 (12-ribs)</p> <p>4321 (11-ribs)</p> <p>4322 (10-ribs)</p>
	<p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Skin removed</li> <li>• Diaphragm retained</li> </ul>	<ul style="list-style-type: none"> <li>• Rib bones sheet/string boned</li> </ul>	



	<p><b>4340 - 4343 L oin</b></p> <p>Loin is prepared from the middle (item 4319) by the removal of the boneless belly (item 4329) by a cut at a specified distance from the ventral edge of the eye muscle and parallel to the backbone (measured from</p>	
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	the cranial end).	<b>ITEM NO.</b> 4340 (13-ribs)
	<b>To be specified:</b> <ul style="list-style-type: none"> <li>• Skin retained</li> <li>• Ventral cutting line (tail length)</li> </ul>	4341 (12-ribs) 4342 (11-ribs) 4343 (10-ribs)


	<b>4361 Eye of Loin</b> Eye of loin is prepared from a loin (item 4340) and consists of the eye muscle portion (M. longissimus dorsi) removed along the natural seam. Intercostals and attached muscle portions are removed.	 <b>ITEM NO. 4361</b>
	<b>To be specified:</b> <ul style="list-style-type: none"> <li>• Denuded of all fat</li> <li>• Silverskin removed</li> <li>• M. multifidus dorsis retained</li> </ul>	

	<b>4360 Eye of Shortloin</b> Eye of shortloin is prepared from a loin (item 4340) 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.	 <b>ITEM NO. 4360</b>
	<b>To be specified:</b> <ul style="list-style-type: none"> <li>• Denuded of all fat</li> <li>• Silverskin removed</li> <li>• M. multifidus dorsis retained</li> </ul>	


	<p><b>4305 Sirloin (Rump) boneless</b></p> <p>Sirloin (rump) boneless is prepared from a sirloin (rump) bone-in (item 4130) by removing all bone, cartilage, surface fat and remaining tenderloin portion.</p>	 <p><b>ITEM NO. 4305</b></p>
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	<p><b>4280 Tenderloin</b></p> <p>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.</p>	 <p><b>ITEM NO. 4280</b></p>
	<p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>● Side strap (M. psoas minor) retained</li> <li>● Head muscle (M. iliacus) removed</li> </ul>	



	<p><b>4329 - 4332 Belly (BONELES)</b></p> <p>Belly is prepared from the belly bone-in (item 4079) by removal of the ribs.</p> <p><b>Style 1</b></p> <p>Ribs are individually removed from the belly leaving the costal cartilage, diaphragm and finger meat (intercostals meat) intact and firmly attached to the belly.</p>	 <p><b>ITEM NO.</b></p> <p>4329 (13-ribs)</p> <p>4330 (12-ribs)</p> <p>4331 (11-ribs)</p> <p>4332 (10-ribs)</p>
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	<p><b>Style 2</b></p> <p>Ribs are removed intact from the belly along with the costal cartilage, diaphragm and finger meat (intercostal meat). The belly shall be free of scores and "snowballs" (exposed areas of fat) which measure 50 cm<sup>2</sup> or more.</p>	
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	<p><b>Style 3</b></p> <p>Same as style 2 except that the teat line shall be removed by a straight cut.</p>	
	<p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Number of ribs required</li> <li>• Skin removed</li> <li>• Diaphragm retained</li> <li>• Width of belly</li> </ul>	



	<p><b>4333 Belly (Flank On)</b></p> <p>Belly (flank on) is the remaining primal after the shoulder-picnic (item 4046) has been removed from the shoulder-picnic and belly (item 4335) along the specified rib.</p>	 <p><b>ITEM NO. 4333</b></p>
	<p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Flank removed</li> <li>• Belly ribs removed (item 4160)</li> <li>• Skin removed</li> <li>• Belly edge removed</li> </ul>	



	<p><b>4335 Shoulder-Picnic and Belly</b></p> <p>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.</p>	 <p><b>ITEM NO. 4335</b></p>
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	<p><b>4029 - 4032 Shoulder-square cut</b></p> <p>Shoulder-square cut is separated from the carcass side (item 4001) 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</p> <p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Number of ribs</li> <li>• Skin removed</li> <li>• Foot (trotter) retained</li> <li>• Neck bones, ribs, breast bones and associated cartilage removed</li> </ul>	 <p><b>ITEM NO.</b></p> <p>4029 (1-rib))</p> <p>4030 (2-ribs)</p> <p>4031 (3-ribs)</p> <p>4032 (4-ribs)</p>
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	<p><b>4044 Sh oulder outside</b></p> <p>Shoulder outside is prepared from the shoulder-square cut (item 4029) 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.</p> <p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Foot (trotter) removed</li> <li>• Breast flap retained</li> <li>• Skin removed</li> <li>• Ribs removed</li> </ul>	 <p><b>ITEM NO. 4044</b></p>
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	<p><b>4045 Shoulder outside (3-Way)</b></p> <p>Shoulder outside (3-way) is prepared from the forequarter (item 4005) removed from carcass side - block ready (4-way) (item 4004) which has the vertebrae and associated meat of the neck and forequarter removed. The shoulder ribs (item 4164) are removed. The remaining portion, shoulder outside (item 4044) is cut into two pieces by a separating cut (cranial to caudal) running through the joint of the blade and humerus bones.</p>	 <p><b>ITEM NO. 4045</b></p>
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	<p><b>4050 - 4055 Shoulder lower half*</b></p> <p>Shoulder lower half is prepared from the shoulder square cut (item 4029). 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.</p> <p><i>*Trade descriptions can be shown as shoulder-picnic.</i></p>	 <p><b>ITEM NO.</b></p> <p>4050 (6-ribs)</p> <p>4051 (5-ribs)</p> <p>4052 (4-ribs)</p> <p>4053 (3-ribs)</p> <p>4054 (2-ribs)</p> <p>4055 (1-rib)s</p>
	<p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>● Foot (trotter) removed</li> <li>● Skin removed</li> </ul>	



	<p><b>4059 - 4062 Shoulder upper half*</b></p> <p>Shoulder upper half is prepared from the shoulder square cut (item 4029). 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.</p> <p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>● Skin removed</li> <li>● Scapula and related cartilage removed</li> </ul>	 <p><b>ITEM NO.</b></p> <p>4059 (4-ribs)</p> <p>4060 (3-ribs)</p> <p>4061 (2-ribs)</p> <p>4062 (1-rib)s</p>
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	*Trade descriptions can be shown as butt or collar butt.	
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	<p><b>4046 - 4049/4063</b></p> <p><b>Shoulder inside</b></p> <p>Shoulder outside is prepared from loin-long (blade removed) (item 4108) and is the cranial forequarter portion of the loin and removed along the specified rib.</p>	
	<p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Number of ribs</li> <li>• Breast removal and distance from vertebrae</li> <li>• Fat removed</li> </ul>	



	<p><b>4245 Shoulder upper half (Boneless)*</b></p> <p>Shoulder upper half (boneless) is prepared from a shoulder upper half bone in (item 4059) 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.</p>	
	<p><i>*Trade descriptions can be shown as butt or collar butt.</i></p> <p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Length of tail from eye of meat</li> </ul>	



	<p><b>4241 Shoulder inside (Boneless)</b></p> <p>Shoulder inside (boneless) is prepared from a shoulder inside (item 4046) by removing all bone, cartilage and surface fat.</p>	 <p><b>ITEM NO. 4241</b></p>
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	<p><b>4240 Collar butt – Special</b></p> <p><b>Trim*</b></p> <p>Collar butt or butt – special trim is prepared from shoulder upper half bone-in (item 4059) 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.</p> <p><i>*Trade descriptions can be shown as butt or collar butt – special trim.</i></p> <p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>● Fat cover requirements</li> <li>● Fat trim level</li> <li>● Length of tail distance from eye of meat</li> </ul>	 <p><b>ITEM NO. 4240</b></p>
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	<p><b>4180 Shoulder (M. Pectoralis)</b></p> <p>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.</p>	
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	<p><b>4181 Shoulder (M. Teres major)</b></p> <p>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.</p>	
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	<p><b>4182 Shoulder (M. Serratus ventralis)</b></p> <p>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.</p>	
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	<p><b>4183 Shoulder (Cushion)</b></p> <p>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.</p>	
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	<p><b>4165-4167 shoulder ribs</b></p> <p>Shoulder ribs are derived from a shoulder outside (item 4045) and shall contain three optional levels of trims:</p> <ul style="list-style-type: none"> <li>● <i>No trim</i> - M. pectoralis profundus retained</li> <li>● <i>Marginal trim</i> - M. pectoralis profundus is trimmed retaining underlying flesh</li> <li>● <i>Complete trim</i> - all lean on the underlying surface of shoulder ribs is trimmed</li> </ul> <p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>● Sternum bone retained</li> </ul>	 <p><b>ITEM NO.</b></p> <p>4165 (4-ribs)</p> <p>4166 (3-ribs)</p> <p>4167 (2-ribs)</p>
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	<p><b>4350 J owl</b></p> <p>Jowl is removed from the shoulder by a straight cut approximately parallel with the loin side.</p> <p>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.</p>	 <p><b>ITEM NO. 4350</b></p>
	<p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Skin removed</li> <li>• Minimum piece size</li> <li>• Desinewed (exposed heavy (opaque) connective tissue and tendinous ends of shanks removed)</li> </ul>	

	<p><b>4170 Hock shoulder</b></p> <p>Hock shoulder is prepared from a forequarter (item 4021) 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.</p>	
	<p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Skin removed</li> </ul>	<p><b>ITEM NO. 4170</b></p>

	<p><b>4175 Fore feet (Trotter)</b></p> <p>Fore feet (trotter) are prepared from a forequarter (item 4021) 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.</p>	
	<p><b>To be specified:</b></p> <ul style="list-style-type: none"> <li>• Skin removed</li> </ul>	<p><b>ITEM NO. 4175</b></p>

	<p><b>4470 Trimmings</b></p> <p>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).</p> <p><b>To be specified:</b></p> <ul style="list-style-type: none"><li>• Chemical lean content</li></ul>
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	<p><b>7685 Back fat</b></p> <p>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.</p>
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## Bibliography

- [1] UNECE standard, 2006 edition, porcine meat, Carcasses and cuts, United Nations Economic Commission for Europe

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