



**Economic and Social
Council**

Distr.
GENERAL

ECE/TRADE/C/WP.7/GE.11/2009/6
6 March 2009

Original: ENGLISH

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE ON TRADE

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat

Eighteenth session
Geneva, 27-30 April 2009
Item 7 of the provisional agenda

Proposal for a UNECE Standard for retail cuts

Draft new UNECE Standard for retail meat cuts

Note by the secretariat^(*)

The present document UNECE Standard for Retail Meat Cuts has been submitted by the United States of America. This document was prepared following the decision of the Specialized Section to begin work on a standard for retail meat cuts (document ECE/TRADE/C/WP.7/GE.11/2008/8, para. 41).

^(*) The present document has been submitted after the official documentation deadline by the Trade and Timber Division due to resource constraints.

CONTENTS

	Page
1. INTRODUCTION	4
1.1 UNECE standards for meat products.....	4
1.2 Scope.....	5
1.3 Application	5
1.4 Adoption and publication history	5
2. MINIMUM REQUIREMENTS.....	5
3. PURCHASER-SPECIFIED REQUIREMENTS	6
3.1 Additional requirements	6
3.2 Species	6
3.3 Product/cut.....	6
3.4 Refrigeration.....	6
3.5 Production history.....	7
3.5.1 Traceability.....	7
3.5.2 Porcine category	7
3.5.3 Production system.....	8
3.5.4 Feeding system	8
3.5.5 Slaughter system.....	9
3.5.6 Post-slaughter system	9
3.6 Fat limitations and evaluation of fat thickness in certain cuts.....	10
3.6.1 Fat thickness	10
3.6.2 Trimming	10
3.7 Porcine quality system.....	11
3.8 Meat and fat colour, marbling and pH.....	12
3.9 Weight ranges of carcasses and cuts	12
3.10 Packing, storage, and transport.....	12
3.10.1 Description and provisions	12
3.10.2 Packing code.....	13
3.11 Labelling information to be mentioned on or affixed to the marketing units of meat	13
3.11.1 Mandatory information.....	13
3.11.2 Additional information	14
3.12 Provisions concerning conformity-assessment requirements.....	14

CONTENTS (continued)

	Page
4. UNECE CODE FOR PURCHASER REQUIREMENTS FOR RETAIL MEAT CUTS.....	15
4.1 Definition of the code.....	15
4.2 Example.....	16
5. RETAIL MEAT CUTS DESCRIPTIONS.....	17
5.3.1 Multilingual index of Porcine Retail Cuts.....	17
5.3.2 Porcine side skeletal diagram.....	20
5.3.3 Standard porcine primal cuts flow chart.....	20
5.3.4 Porcine retail meat cuts.....	20

**UNECE STANDARD
RETAIL MEAT CUTS**

1. INTRODUCTION

1.1 UNECE standards for meat products

The purpose of UNECE Standards for meat products is to facilitate trade by recommending an international language for use between buyer and seller. The language describes meat items commonly traded internationally and defines a coding system for communication and electronic trade. As the texts will be updated regularly, meat industry members who believe that additional items are needed or that existing items are inaccurate or no longer being traded are encouraged to contact the UNECE secretariat.

The text of this publication has been developed under the auspices of the UNECE Specialized Section on Standardization of Meat. It is part of a series of standards which UNECE has developed or is planning to develop.

The following table contains the species for which UNECE standards exist or are being developed and their code for use in the UNECE meat code (see section 4).

For further information please visit the UNECE website at <http://www.unece.org/trade/agr>.

Annex I contains a description of the codification system, which includes a specific application identifier for the implementation of the UNECE code.

Species	Species code (data field 1)
Bovine (Beef)	10
Bovine (Veal)	11
Porcine (Pork)	30
Ovine (Sheep)	40
Caprine (Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71
Duck	72
Edible meat co-products	90

1.2 Scope

This Standard recommends an international language for raw (unprocessed) retail cuts from domesticated animals marketed as fit for human consumption. It provides purchaser with a variety of options for meat handling, packing and conformity assessment that conform to good commercial practice for meat and meat products intended to be sold in international trade.

To market retail meat cuts across international borders, the appropriate legislative requirements of food standardization and veterinary control must be complied with. The Standard does not attempt to prescribe those aspects, which are covered elsewhere. Throughout the Standard, such provisions are left for national or international legislation, or requirements of the importing country.

The Standard contains references to other international agreements, standards and codes of practice that have the objective of maintaining the quality after dispatch and of providing guidance to Governments on certain aspects of food hygiene, labelling and other matters that fall outside the scope of this Standard. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice* should be consulted as the international reference for health and sanitation requirements.

1.3 Application

Contractors are responsible for delivering products that comply with all contractual and specification requirements and are advised to set up a quality control system designed to assure compliance.

For assurance that items comply with these detailed requirements, buyers may choose to use the services of an independent, unbiased third-party to ensure product compliance with a purchaser's specified options. The Standard includes illustrative photographs of carcasses and selected commercial parts/cuts to make it easier to understand the provisions.

1.4 Adoption and publication history

[Paragraph to be included later]

UNECE standards for meat undergo a complete review three years after publication. Following the review, new editions are published as necessary. Changes requiring immediate attention are published on the UNECE website at: <<http://www.unece.org/trade/agr/standards.htm>>.

2. MINIMUM REQUIREMENTS

All meat must originate from animals slaughtered in establishments regularly operated under the applicable regulations pertaining to food safety and inspection.

Carcasses/cuts must 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 ¹)
- 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-burn ².

Cutting, trimming and boning of cuts shall be accomplished with sufficient care to maintain cut integrity and identity, and avoid scores in the lean. Ragged edges shall be removed close to the lean surfaces. Except for cuts that are separated through natural seams, all cross-sectional surfaces shall form approximate right angles with the skin surface. Minimal amounts of lean, fat, or bone may be included on a cut from an adjacent cut. For boneless cuts, all bones, cartilage, and visible surface lymph glands shall be removed.

3. PURCHASER-SPECIFIED REQUIREMENTS

The following subsections define the requirements that can be specified by the purchaser together with the codes to be used in the UNECE porcine code (see section 4).

3.1 Additional requirements

Additional purchaser-specified requirements, which are either not accounted for in the code (e.g. if code 9 “other” is used) or that provide additional clarification on the product or packing description shall be agreed between buyer and seller and be documented appropriately.

3.2 Species

The species code for porcine in data field 1 as defined in section 1.1 is 30.

3.3 Product/cut

The retail meat cuts listed in this document are recommendations only. Different retail cuts of meat will be added or deleted as necessary as updates of this document evolve. Many of these cuts are traded internationally under the auspices of more than one trade name. The objective of using a harmonized codification system (see annex I) will facilitate the use of this document.

The four-digit product code in data field 2 is defined in section 5.

3.4 Refrigeration

Meat may be presented chilled, frozen or deep-frozen. Depending on the refrigeration method used, tolerances for product weight to be agreed between buyer and seller. Ambient temperatures throughout the

¹ When specified by the purchaser, meat items will be subject to metal particle detection.

² Freezer-burn is localized or widespread areas of irreversible surface dehydration indicated, in part or all, by changes from original colour (usually paler) and/or tactile properties (dry, spongy).

supply chain should be such as to ensure uniform internal product temperatures as follows:

Refrigeration code (data field 4)	Category	Description
0	Not specified	No category specified
1	Chilled	Internal product temperature maintained at not less than -1.5°C or more than $+7^{\circ}\text{C}$ at any time following the post-slaughter chilling process
2	Frozen	Internal product temperature maintained at not exceeding -12°C at any time after freezing
3	Deep-frozen	Internal product temperature maintained at not exceeding -18°C at any time after freezing
4 – 8	Codes not used	
9	Other	

3.5 Production history

3.5.1 Traceability

The requirements concerning production history that may be specified by the purchaser require traceability systems to be in place. Traceability requires a verifiable method of identification of porcine animals, carcasses, cartons and cuts at all stages of production. Traceability records must be able to substantiate the claims being made and the conformity of the procedures must be certified in accordance with the provisions concerning conformity-assessment requirements in section 3.12.

3.5.2 Porcine category

Porcine category code (data field 5)	Category	Description
0	Not specified	No category specified
1	Hog/Barrow	Castrated male porcine
2	Gilt	Female porcine, unfarrowed
3	Hog/Barrow and/or Gilt	Porcine
4	Sucker	Young porcine less than 15 kg (hot carcass weight), head-on
5	Boar	Mature intact porcine
6	Sow	Female porcine that has farrowed
7	Young pig	Young porcine less than 35 kg (hot carcass weight), head-on
8	Code not used	
9	Other	

3.5.3 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 importing country. If no such regulation exists, the regulation of the exporting country shall be used.

Production system code (data field 6)	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

3.5.4 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 importing country. If no such regulation exists, the feeding system shall be agreed between buyer and seller.

Feeding system code (data field 7)	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

Feeding system code (data field 7)	Description
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.

3.5.5 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 importing country. If no such regulation exists, the slaughter system shall be agreed between buyer and seller.

Slaughter system code (data field 8)	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

3.5.6 Post-slaughter system

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

Post-slaughter processing code (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: Spinal cord removal. Individual market requirements will have specific regulations governing the removal of the spinal cord, nervous and lymphatic tissues. Regulations applicable to spinal cord removal will specify at what stage the carcass and/or cut must have the spinal cord removed. If required, there must 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.

3.6 Fat limitations and evaluation of fat thickness in certain cuts

3.6.1 Fat thickness

The purchaser can specify the maximum fat thickness of retail cuts of meat. Allowable fat limitations are as follows:

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 to 12 mm fat thickness
4 – 8	Code not used
9	Other

NOTE: 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 3.8.

3.6.2 Trimming

Trimming of external fat shall be accomplished by smooth removal along the contour of underlying muscle surfaces. Bevelled fat edges alone do not substitute for complete trimming of external surfaces when required. 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. Two definitions are used to describe fat trim limitations:

- 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.
- 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.

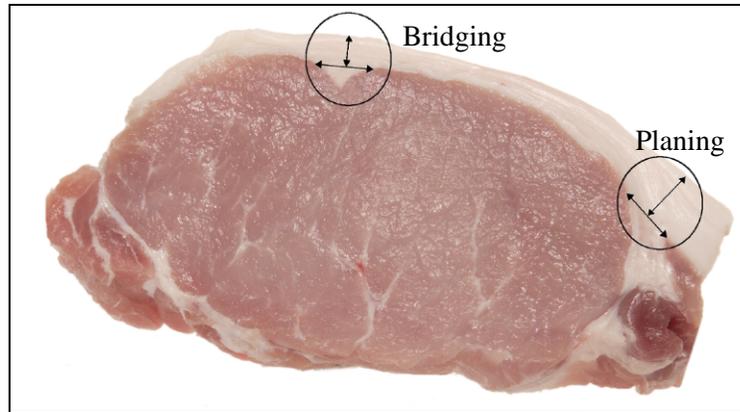


Figure 1

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 which 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") 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 removed³” are specified, the bridging method shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.

3.7 Porcine quality system

Note: Bovine, Ovine and Caprine to be included later.

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 systems
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

³ Peeled/denuded, surface membrane removed – when the surface membrane (“silver” or “blue tissue”) is required to be removed (skinned), the resulting cut surface shall expose at least 90 per cent lean with remaining “flake” fat not to exceed 3mm (0.125 inch) in depth.

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

3.8 Meat and fat colour, marbling and pH

Normally, lean meat and fat, depending on the specific species, demonstrates a characteristic colour and pH. Any specific requirements regarding colour, marbling, and pH need to be agreed between buyer and seller and are not provided for in the coding system.

The specified system requirements will be agreed upon between the buyer and seller. These quality systems may include, but are not limited to, percentage of lean product, marbling, lean colour and pH. These different quality standards are based on specifications developed by different countries, companies and/or industries.

3.9 Weight ranges of carcasses and cuts

Weight range code (data field 12)	Category	Description
0	Not specified	
1	Specified	Range required
2 – 9	Codes not used	

**NO
TE:**
The
se
wei

Weight ranges are not available for portion control, but rather a range to delineate the size of cuts being sold

3.10 Packing, storage, and transport

3.10.1 Description and provisions

The primary packaging is the primary covering of a product and must be of food grade materials. The secondary packaging contains products packaged in their primary packaging. During storage and transport, the meat must be packaged to the following minimum requirements:

Carcasses, split carcass sides and quarters

- Chilled, frozen or deep-frozen with or without packaging

Cuts – chilled

- Individually wrapped (I.W.)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VAC)
- Modified atmosphere packaging (MAP)
- Other

Cuts - frozen / deep-frozen

- Individually wrapped (I.W.)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VAC)
- Other

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the 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 the requirements of the importing country. Attention is drawn to the provisions of the *UNECE Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP)* (ECE/TRANS/165).

3.10.2 Packing code

Packing code (data field 13)	Category
0	Not specified
1	Carcases, split carcase sides and quarters – without packaging
2	Carcases, split carcase sides and quarters – with packaging
3	Cuts – individually wrapped (I.W.)
4	Cuts – bulk packaged (plastic or wax-lined container)
5	Cuts – vacuum-packed (VAC)
6	Cuts – modified atmosphere packaging (MAP)
7	Layer packed with plastic or wax-lined dividers
8	Code not used
9	Other

3.11 Labelling information to be mentioned on or affixed to the marketing units of meat

All labelling information must be verifiable (See also 3.5.1).

3.11.1 Mandatory information

Without prejudice to national requirements of the importing countries, the following table contains information that must be listed on product labels.

- for carcase sides and quarters, the mandatory information must be fixed to the product (stamped and/or tagged).
- for packaged cuts, the mandatory information must be listed on the shipping container.

Labelling information	Carcases, sides and quarters	Packaged or packed meat
Health stamp	X	X
Slaughter number or batch number	X	X
Packaging date		X
Name of the product		X
Use-by date, as required by each country		X

Labelling information	Carcases, sides and quarters	Packaged or packed meat
Storage conditions (see section 3.4 Refrigeration)		X
Appropriate identification of packer, processor or retailer		X ⁴
Quantity (number of pieces)		X ⁴
Net weight		X ⁴

3.11.2 Additional information

Additional information may be listed on product labels as required by the importing country's legislation, or at the buyer's request, or as chosen by the processor. If listed, such product claims must be verifiable (see also 3.5.1).

Examples of such product claims include the following:

- Country of birth
- Country (ies) of raising
- Country of slaughter
- Country (ies) of processing/cutting
- Country (ies) of packing
- 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.
- Slaughter and post-slaughter systems
- Further processing
- Characteristics of the livestock, production and feeding systems
- Slaughter date
- Processing/packaging date
- Quality/grade/classification
- pH, lean and fat colour

3.12 Provisions concerning conformity-assessment requirements

The purchaser may request third-party conformity-assessment of the product's quality/grade/ classification, purchaser-specified options of the Standard, and/or animal identification. Individual conformity assessments or combinations may be selected as follows:

Quality/grade/classification conformity assessment (quality): a third party examines and certifies that the product meets the quality level requested. The name of the third-party certifying authority and quality grade standard to be used must be designated as noted in 3.1.

Trade standard conformity assessment (trade standard): a third party examines and certifies that the product meets the purchaser-specified options as specified in this trade standard, except for quality level. The name of the third-party certifying authority must be designated as noted in 3.1. Optionally, the purchaser may

⁴ This information can also be provided in accompanying documentation.

indicate specific purchaser-specified options to be certified after the name of the third-party certifying authority.

Porcine or batch identification conformity assessment (porcine/batch ID): a third party certifies that the product meets specified requirements. The name of the third-party certifying authority and the requirements must be designated as noted in 3.1.

Conformity assessment code (data field 14)	Category
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Porcine/batch identification (porcine/batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and porcine/batch ID conformity assessment
6	Trade standard and porcine/batch ID conformity assessment
7	Quality, trade standard, and porcine/batch ID conformity assessment
8	Code not used
9	Other

4. UNECE CODE FOR PURCHASER REQUIREMENTS FOR RETAIL MEAT CUTS

4.1 Definition of the code

The UNECE code for purchaser requirements for porcine meat has 14 fields and 20 digits (2 digits not used) and is a combination of the codes defined in sections 3 and 5.

No.	Name	Section	Code range
1	Species	3.2	00 – 99
2	Product/cut	5	0000 – 9999
3	Field not used	–	00 – 99
4	Refrigeration	3.4	0 – 9
5	Category	3.5.2	0 – 9
6	Production system	3.5.3	0 – 9
7	Feeding system	3.5.4	00 – 99
8	Slaughter system	3.5.5	0 – 9
9	Post-slaughter system	3.5.6	0 – 9
10	Fat thickness	3.6.1	0 – 9
11	Quality	3.7	0 – 9
12	Weight range	3.9	0 – 9
13	Packing	3.10.2	0 – 9
14	Conformity assessment	3.12	0 – 9

4.2 Example

Example for retail cuts [To be included later].

This item has the following UNECE retail meat cut code: **00000000000000000000**

No.	Name	Requirement	Code value
1	Species		00
2	Product/cut		0000
3	Field not used		00
4	Refrigeration		0
5	Category		0
6	Production system		0
7	Feeding system		00
8	Slaughter system		0
9	Post-slaughter system		0
10	Fat thickness		0
11	Quality		0
12	Weight range		0
13	Packing		0
14	Conformity assessment		0

5. RETAIL MEAT CUTS DESCRIPTIONS

- 5.1 Standard Beef Retail Cuts (to be added)
- 5.2 Standard Veal Retail Cuts (to be added)
- 5.3 Standard Retail Porcine Cuts
- 5.4 Standard Ovine Retail Cuts (to be added)
- 5.5 Standard Caprine Retail Cuts (to be added)

5.3.1 Multilingual index of Porcine Retail Cuts

Item	English	French	Russian
	Pork leg bone in retail cuts (based on images A, B, C and D)		
4013	Pork leg, long cut		
4016	Pork leg, short cut		
4015	Pork leg, long cut semi boneless		
4018	Pork leg, short-cut semi boneless		
xxxx	Pork leg, long cut rump half		
xxxx	Pork leg, rump half, short-cut		
xxxx	Pork leg, shank half		
4172	Pork leg, hock		
xxxx	Pork leg, hind shank		
	Pork leg bone in retail cuts (based on images E and F)		
4013	Pork leg, long cut		
4016	Pork leg, short cut		
xxxx	Pork leg, centre portion		
xxxx	Pork leg, centre slice		
4130	Pork sirloin (rump)		
xxxx	Pork sirloin (rump) slices		
4176	Hind feet (trotter)		
xxxx	Ham, cured and smoked		
xxxx	Ham, short cut, cured and smoked		
xxxx	Ham, short cut, shank half, cured and smoked.		
xxxx	Ham, long cut, rump half, cured and smoked		
xxxx	Ham, short cut, rump half, cured and smoked		
xxxx	Ham, centre portion, cured and smoked		
xxxx	Ham, cured and smoked, centre slice		
xxxx	Smoked ham hock		

Item	English	French	Russian
xxxx	Smoked pigs' feet		
Pork leg boneless retail cuts (1)			
4200	Pork leg, long cut boneless		
4311	Pork leg, short cut, boneless, 3-way		
4300	Pork leg, outside		
4301	Pork leg, outside eye		
xxxx	Pork leg, outside flat (silverside)		
4310	Pork leg, tip (knuckle).		
4290	Pork leg, inside		
xxxx	Pork leg, inside, cap-off		
xxxx	Pork leg, bottom		
Pork leg boneless retail cuts (2)			
4200	Pork leg, long cut boneless		
4314	Pork leg, short cut, boneless, 6-way		
xxxx	Pork sirloin (rump), boneless		
xxxx	Pork sirloin (rump) cutlets		
4301	Pork leg, cutlets		
xxxx	Pork for stew		
xxxx	Pork for kebabs		
xxxx	Pork cubed steaks		
Boneless cured and smoked ham items			
xxxx	Ham, cured and smoked, boneless		
xxxx	Ham, slice, boneless, cured and smoked		
xxxx	Ham, diced, cured and smoked		
xxxx	Ham, chopped, cured and smoked		
4032	Pork shoulder, square cut		
4050	Shoulder lower half		
4059	Shoulder upper half		
4170	Hock shoulder		
4165	Shoulder ribs		
4032	Pork shoulder, square cut		
4046	Shoulder inside		

Item	English	French	Russian
xxxx	Inside shoulder slices		
4165	Inside shoulder slices, semi boneless		
4044	Pork shoulder, outside		
xxxx	Shoulder outside lower half		
4165	Shoulder ribs		
xxxx	Arm roast		
xxxx	Arm slices		
4170	Hock shoulder		
4165	Shoulder ribs		
xxxx	Pork shoulder, square cut, short cut boneless		
xxxx	Shoulder square cut short cut, boneless		
xxxx	Shoulder square cut long cut, boneless		
xxxx	Shoulder square cut upper half long cut boneless		
xxxx	Shoulder square cut upper half short cut boneless		
xxxx	Inside shoulder boneless		
4165	Inside shoulder slices, semi boneless		
xxxx	Pork shoulder, square cut, short cut boneless		
4240	Collar butt – special trim		
4182	Shoulder serratus ventralis		
4180	Shoulder (m. pectoralis)		
4181	Shoulder (m. teres major)		
4183	Shoulder (cushion)		
xxxx	Pork shoulder cutlets		
xxxx	Pork for stew		
xxxx	Pork for kebabs		
xxxx	Pork cubed steaks		
4113	Loin, long 4 – way		
4046	Shoulder inside		
xxxx	Inside shoulder slices		
4098 – 4101	Loin centre cut		
xxxx	Loin centre cut chops		
xxxx	Loin rib chops		
xxxx	Loin, loin chops		

Item	English	French	Russian
xxxx	Loin centre cut, semi boneless		
xxxx	Loin centre cut chops, semi boneless		
4130	Pork sirloin (rump)		
xxxx	Pork sirloin (rump) slices		
4280	Tenderloin		
4159	Loin riblet		
4161	Back ribs		
4140	Loin, long cut		
xxxx	Loin shoulder end		
xxxx	Loin shoulder slices		
4098 – 4101	Loin centre cut		
xxxx	Loin centre cut chops		
xxxx	Loin centre cut rib chops		
xxxx	Loin centre cut loin chops		
xxxx	Loin centre cut, semi boneless		
xxxx	Loin centre cut chops, semi boneless		

5.3.2 Porcine side skeletal diagram

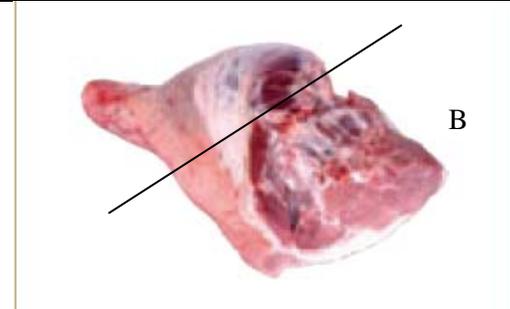
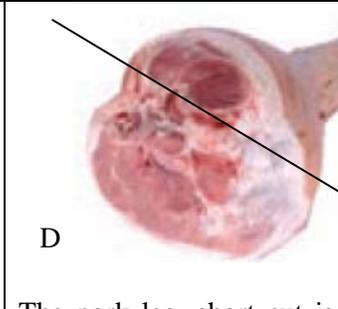
[Figure]. [To be included later].

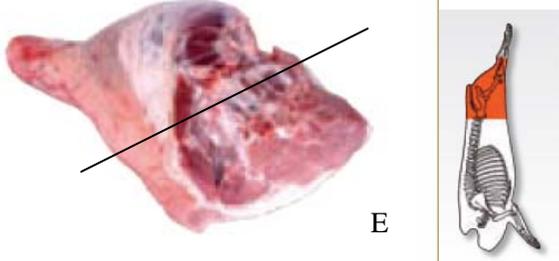
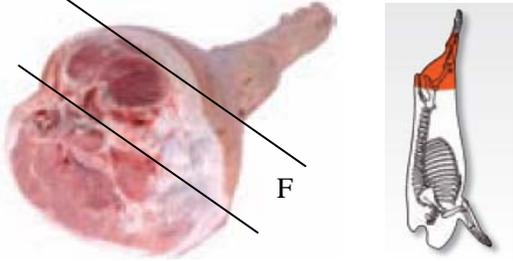
5.3.3 Standard porcine primal cuts flow chart

[Figure]. [To be included later].

5.3.4 Porcine retail meat cuts

PORK LEG BONE IN RETAIL CUTS (based on images A, B, C and D)	
<p>PORK LEG, LONG CUT - 4013</p> <p style="text-align: center;">A</p>	<p>PORK LEG, SHORT CUT - 4016</p>

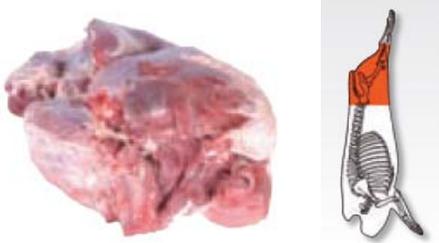
			
<p>The pork leg is the portion of the side remaining after removal of the loin by a straight cut between the 6th and 7th cervical vertebrae immediately anterior to the hip bone and related cartilage.</p>		<p>The pork leg, short cut is the portion of the side remaining after removal of the loin/sirloin not less than 25 mm from the anterior edge of the aitch bone. The quadriceps muscles shall not be severed.</p>	
<p>4015</p>	<p>PORK LEG, LONG CUT SEMI BONELESS</p> <p>This item consist of the pork leg after removal of the pelvic (aitch) bone, flank, and associated portion of the ilio psoas.</p>		
<p>4018</p>	<p>PORK LEG, SHORT-CUT SEMI BONELESS</p> <p>This item consists of the pork leg after removal of the pelvic (aitch) bone, flank, and associated portion of the ilio psoas.</p>		
<p>XXXX</p>	<p>PORK LEG, LONG CUT RUMP HALF</p> <p>The rump half of a pork leg consist of the potion of the semi boneless leg anterior to the posterior edge of the aitch bone (B).</p>		
<p>XXXX</p>	<p>PORK LEG, RUMP HALF, SHORT-CUT</p> <p>The rump half of a pork leg consist of the potion of the semi boneless leg short-cut anterior to the posterior edge of the aitch bone (D).</p>		
<p>XXXX</p>	<p>PORK LEG, SHANK HALF</p> <p>This is the portion of the leg that remains after removal of the rump half at or posterior to the posterior edge of the aitch bone (A and B).</p>		
<p>4172</p>	<p>PORK LEG, HOCK</p> <p>The hock is prepared from the leg by removal of the foot at the tarsal joint and cutting through the stifle joint leaving the skin attached.</p>		
<p>XXXX</p>	<p>PORK LEG, HIND SHANK</p> <p>This item consists of the skinless hind shank of any pork leg. It is separated from the leg by cutting through the stifle joint and separating from the heel (gastromemius) by cutting through the natural seams. The foot is removed at the tarsal joint.</p>		

PORK LEG BONE IN RETAIL CUTS (based on images E and F)		
<p>PORK LEG, LONG CUT - 4013</p>  <p>The pork leg is the portion of the side remaining after removal of the loin by a straight cut between the 6th and 7th cervical vertebrae immediately anterior to the hip bone and related cartilage.</p>	<p>PORK LEG, SHORT CUT - 4016</p>  <p>The pork leg, short cut is the portion of the side remaining after removal of the loin/sirloin not less than 1.0 inch (2.5 cm) from the anterior edge of the aitch bone. The quadriceps muscles shall not be severed.</p>	
XXXX	<p>PORK LEG, CENTRE PORTION</p> <p>The centre portion consist of the leg after removal of the shank by a straight cut through the stifle joint and the rump half removed described above (F).</p>	
XXXX	<p>PORK LEG, CENTRE SLICE</p> <p>The centre slice is derived from the centre portion of the leg (F).</p>	
4130	<p>PORK SIRLOIN (RUMP)</p> <p>The pork sirloin is derived from a long cut loin or the rump portion of the long cut leg. The sirloin is removed from the leg by a straight cut approximately not less than 1.0 inch (2.5 cm) from the anterior edge of the aitch bone. The flank shall be removed.</p>	
XXXX	<p>PORK SIRLOIN (RUMP) SLICES</p> <p>Sirloin slices shall be derived from the portion of the sirloin that includes the hip bone.</p>	
4176	<p>HIND FEET (TROTTER)</p> <p>The hind feet are removed from the legs by a straight cut through the tarsal joint. Skin shall remain.</p>	

XXXX	<p>HAM, CURED AND SMOKED</p> <p>This item consists of the pork leg that is cured and smoked. The caudal vertebra, aitch bone, and the flank shall be removed.</p>	
XXXX	<p>HAM, SHORT CUT, CURED AND SMOKED</p> <p>This item consists of the leg, short cut that is cured smoked. The caudal vertebra, aitch bone, and the flank shall be removed.</p>	
XXXX	<p>HAM, SHORT CUT, SHANK HALF, CURED AND SMOKED</p> <p>This item may be derived from the shank half of any cured and smoked ham.</p>	
XXXX	<p>HAM, LONG CUT, RUMP HALF, CURED AND SMOKED</p> <p>This item shall include the rump half of a pork leg that has been cured and smoked. The caudal vertebra, aitch bone, and the flank shall be removed.</p>	
XXXX	<p>HAM, SHORT CUT, RUMP HALF, CURED AND SMOKED</p> <p>This item is derived from the rump half of a smoked and cured short cut leg. The caudal vertebra, aitch bone, and the flank shall be removed.</p>	
XXXX	<p>HAM, CENTRE PORTION, CURED AND SMOKED</p> <p>The centre portion consist of any cured and smoked leg after removal of the shank by a straight cut through the stifle joint and the rump half removed described above.</p>	
XXXX	<p>HAM, CURED AND SMOKED, CENTRE SLICE</p> <p>This item is derived from the centre portion of any cured and smoked pork leg.</p>	
XXXX	<p>SMOKED HAM HOCK</p> <p>The hock is prepared from the cured and smoked leg by removal of the foot at the tarsal joint and cutting through the stifle joint leaving the skin attached.</p>	
XXXX	<p>SMOKED PIGS' FEET</p> <p>The smoked pigs' feet are separated from the shoulder and leg by cutting through the tarsal joints.</p>	

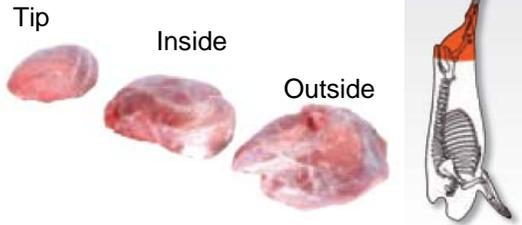
PORK LEG BONELESS RETAIL CUTS (1)

PORK LEG, LONG CUT BONELESS - 4200

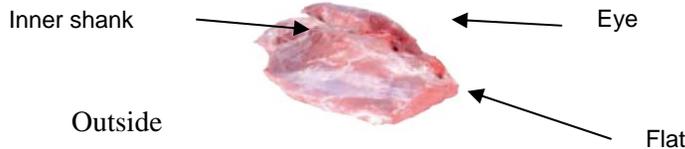


This item is prepared from the long cut leg. All bones and cartilage shall be removed. The flank and associated flank fat is removed. The leg can be seamed boned or tunnel boned. Skin shall be removed.

PORK LEG, SHORT CUT, BONELESS, 3-WAY - 4311



The 3-way leg is prepared from a short cut leg. It shall consist of the following primal cuts removed following the natural seams inside: (item 4290), outside (item 4300), and knuckle (tip) (item 4310) separated along natural seams.



4300

PORK LEG, OUTSIDE

The 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.



4301

PORK LEG, OUTSIDE EYE

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



XXXX

PORK LEG, OUTSIDE FLAT (SILVERSIDE)

The outside flat cut is the portion of the outside leg after removal of the eye and inner shank.

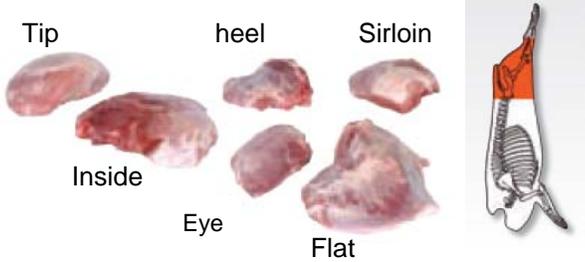
4310

PORK LEG, TIP (KNUCKLE)

The 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.

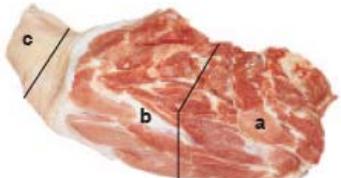


<p>4290</p>	<p>PORK LEG, INSIDE</p> <p>Inside shall consist of the M. semimembranosus/adductor and related muscles of the inside portion of the leg which are removed from the outside and knuckle (tip) portions of the leg along the natural seam.</p>	
<p>XXXX</p>	<p>PORK LEG, INSIDE, CAP-OFF</p> <p>This item is the inside with the “cap” (gracilis) and minor muscles removed from the semimembranosus/adductor.</p>	
<p>XXXX</p>	<p>PORK LEG, BOTTOM</p> <p>This item consists of the outside and tip (knuckle) remaining attached.</p>	

<p>PORK LEG BONELESS RETAIL CUTS (2)</p>		
<p>PORK LEG, LONG CUT BONELESS - 4200</p>   <p>This item is prepared from the long cut leg. All bones and cartilage shall be removed. The flank and associated flank fat is removed. The leg can be seamed boned or tunnel boned. Skin shall be removed.</p>	<p>PORK LEG, SHORT CUT, BONELESS, 6-WAY - 4314</p>  <p>6-way leg is prepared from a leg long cut and consists of the following primal cuts removed following 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>XXXX</p>	<p>PORK SIRLOIN (RUMP), BONELESS</p> <p>The sirloin is derived from the anterior portion of the long cut leg. It shall include gluteus system of muscles and may include a portion of the biceps femoris.</p>	

<p>XXXX</p>	<p>PORK SIRLOIN (RUMP) CUTLETS</p> <p>The cutlets shall be prepared from the sirloin by making slices by cutting against the grain.</p>	
<p>4301</p>	<p>PORK LEG, CUTLETS</p> <p>The pork leg cutlets shall be made from any combination of the following cuts from a pork leg: inside, outside (with the innershank removed), the tip (knuckle), sirloin (rump).</p>	
<p>XXXX</p>	<p>PORK FOR STEW</p> <p>Pork for stew shall be prepared so that resulting dices are approximately 25 cubic mm. The fat thickness of the surface and/or seam fat shall not exceed 5 mm at any point.</p>	
<p>XXXX</p>	<p>PORK FOR KEBABS</p> <p>Kebabs shall be of a size equivalent to not less than a 2.5 cm cube or not more than a 4.0 cm cube. The fat thickness of the surface and/or seam fat shall not exceed 3 mm at any point.</p>	
<p>XXXX</p>	<p>PORK CUBED STEAKS</p> <p>Cubed steaks shall be prepared from any portion of the carcass. However, shank and inner shank meat shall be excluded. Unless otherwise specified, the steaks shall be cubed (while in the fresh chilled state) twice at approximate right angles. Knitting of 2 or more pieces and folding the meat when cubing is permissible. After cubing, surface and seam fat shall not exceed 15 percent of the total area on either side of the steak. Individual steaks shall remain intact when suspended 15 mm from the outer edge. The steaks shall be free of heavy connective tissue, bones, cartilage and lymph glands.</p>	
<p>BONELESS CURED AND SMOKED HAM ITEMS</p>		
<p>XXXX</p>	<p>HAM, CURED AND SMOKED, BONELESS</p> <p>This item consists of the pork leg that is cured and smoked. All bones and cartilages are removed. The ham are processed whole or a combination of parts of the ham. No boneless ham shall consist of more than 12% shank and/or innershank meat. When specified, ham products may be cured without inclusion of smoke flavor. The term 'smoked' may be deleted from the product name.</p>	

XXXX	<p>HAM, SLICE, BONELESS, CURED AND SMOKED</p> <p>[To be defined]</p>	
XXXX	<p>HAM, DICED, CURED AND SMOKED</p> <p>Ham dices shall be cut into approximate 5 mm cubes.</p>	
XXXX	<p>HAM, CHOPPED, CURED AND SMOKED</p> <p>[To be defined]</p>	

<p>4029</p> <p>1 - 2 ribs - 4029 2 - 3 ribs - 4030 3 - 4 ribs - 4031 4 - 6 ribs - 4032</p>	<p>PORK SHOULDER, SQUARE CUT</p> <p>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.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Number of ribs • Skin removed • Foot (trotter) retained • Neck bones, ribs, breast bones and associated cartilage removed 	
	<p>Illustrated - Code 4029 – Neck bones, ribs, breast bones removed.</p>	
<p>4050</p> <p>1 - 2 ribs - 4055 2 - 3 ribs - 4053 3 - 4 ribs - 4052 4 - 6 ribs - 4050</p>	<p>SHOULDER LOWER HALF</p> <p>Shoulder lower half (b and c) is prepared from the shoulder-square cut (item 4029) (b). 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</p>	

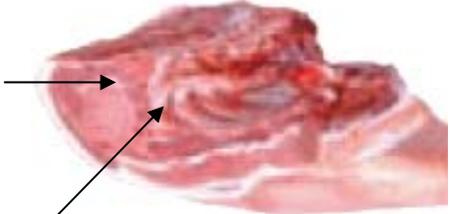
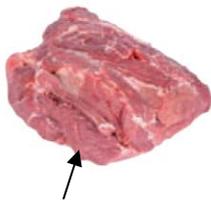
	<p>cartilage, and breast flap (through the major crease) shall be removed. Fat and skin shall be bevelled to meet the lean on the dorsal edge.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Foot (trotter) removed • Skin removed 	
<p>4059</p> <p>1 - 2 ribs - 4062 2 - 3 ribs - 4061 3 - 4 ribs - 4060 4 - 6 ribs - 4059</p>	<p>SHOULDER UPPER HALF</p> <p>Shoulder upper half (a) 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 neck bones, feather bones and ribs shall be removed. Skin is retained unless otherwise specified.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Skin removed • Neck bones and ribs remain 	
<p>4170</p>	<p>HOCK SHOULDER</p> <p>The hock (c) is removed from the shoulder by cutting through the elbow joint (exposing both the radius and humerus bones). The fore foot is removed by cutting through the carpal and radius joint. The skin shall remain.</p>	
<p>4165</p>	<p>SHOULDER RIBS</p> <p>Shoulder ribs shall consist of at least 4 ribs with breast bones (sternum) attached.</p>	

<p>4032</p> <p>1 - 2 ribs - 4029 2 - 3 ribs - 4030 3 - 4 ribs - 4031 4 - 6 ribs - 4032</p>	<p>PORK SHOULDER, SQUARE CUT</p> <p>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.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Number of ribs 	
---------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------

	<ul style="list-style-type: none"> • Skin removed • Foot (trotter) retained • Neck bones, ribs, breast bones and associated cartilage removed 	
<p>4046</p> <p>1 rib - 4046 2 ribs - 4047 3 ribs - 4048 4 ribs - 4049 5 ribs - 4063</p>	<p>SHOULDER INSIDE</p> <p>Shoulder inside is prepared from the long loin long (blade removed) or the dorsal portion (upper half) of the square cut shoulder after removal of the outside shoulder. Rib bones, neck bones, and feather bones remain.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Number of ribs • Breast removal and distance from vertebrae • Fat removed 	
XXXX	<p>INSIDE SHOULDER SLICES</p> <p>Derived from the inside shoulder.</p>	
4165	<p>INSIDE SHOULDER SLICES, SEMI BONELESS</p> <p>Derived from the semi boneless inside shoulder</p>	

4044	<p>PORK SHOULDER, OUTSIDE</p> <p>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 cutting through the natural seam overlying the M. serratus ventralis and includes muscles associated with 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>To be specified:</p> <ul style="list-style-type: none"> • Foot (trotter) removed • Breast flap retained • Skin removed • Ribs removed 	 
------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------

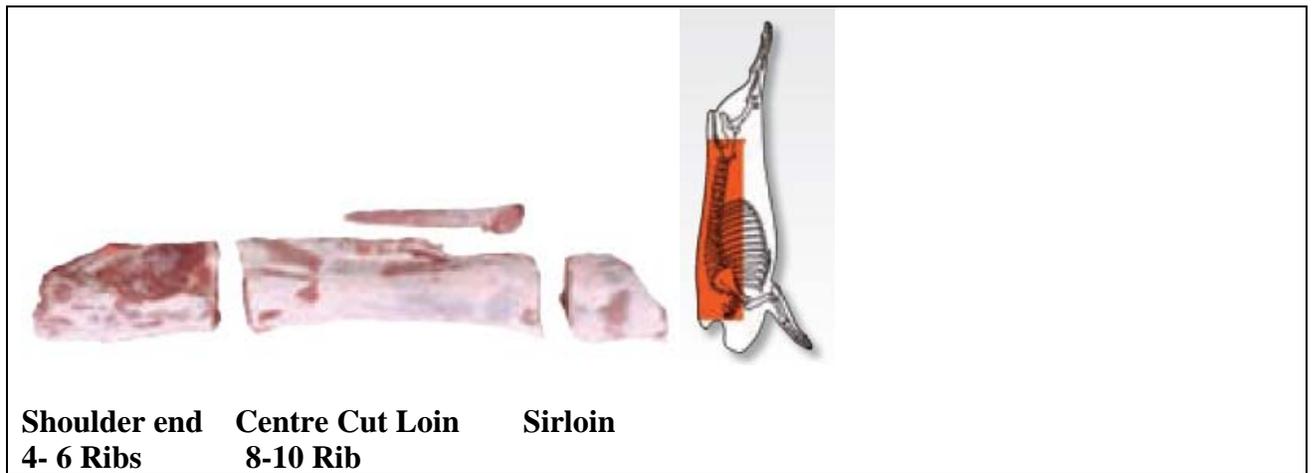
		
XXXX	<p>SHOULDER OUTSIDE LOWER HALF</p> <p>This item (A) is separated from the outside shoulder by a straight cut (cranial to caudal) through the shoulder joint (blade and humerus bones).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Foot (trotter) removed • Skin removed 	
4165	<p>SHOULDER RIBS</p> <p>Shoulder ribs shall consist of at least 4 ribs with breast bones (sternum) attached (B).</p>	
XXXX	<p>ARM ROAST</p> <p>The arm roast is prepared from the lower half (A) of the out side shoulder. The hock shall be removed by a straight cut passing through the elbow joint. The skin shall be removed.</p>	
XXXX	<p>ARM SLICES</p> <p>[To be defined]</p>	
4170	<p>HOCK SHOULDER</p> <p>The hock (c) is removed from the shoulder by cutting through the elbow joint (exposing both the radius and humerus bones). The fore foot is removed by cutting through the carpal and radius joint. The skin shall remain.</p>	
4165	<p>SHOULDER RIBS</p> <p>Shoulder ribs (B) shall consist of at least 4 ribs with breast bones (sternum) attached.</p>	

<p>PORK SHOULDER, SQUARE CUT, SHORT CUT BONELESS- XXXX</p>  <p>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.</p>	<p>For a short cut shoulder, the longissimus must appear larger than 25 mm in any dimension.</p> <p>For a long cut shoulder, the exposed surface area of the longissimus must appear as large or larger than the surface area of the spinalis dorsi.</p>  <p>Spinalis</p> <p>Longissimus</p>	
<p>XXXX</p>	<p>SHOULDER SQUARE CUT SHORT CUT, BONELESS</p> <p>All bones and cartilages shall be removed. The longissimus must appear larger than 25 mm in any dimension as viewed on the loin (caudal) side.</p>	
<p>XXXX</p>	<p>SHOULDER SQUARE CUT LONG CUT, BONELESS</p> <p>All bones and cartilages shall be removed. The longissimus must appear as large or larger than the surface area of the spinalis dorsi as viewed on the loin (caudal) side.</p>	
<p>XXXX</p>	<p>SHOULDER SQUARE CUT UPPER HALF LONG CUT BONELESS</p> <p>This item is derived from the upper half portion of the square cut shoulder. The ventral surface shall exhibit a cross section of the supraspinatus muscle.</p>	
<p>XXXX</p>	<p>SHOULDER SQUARE CUT UPPER HALF SHORT CUT BONELESS</p> <p>This item is derived from the upper half portion of the square cut shoulder. The ventral surface shall exhibit a cross section of the supraspinatus muscle.</p>	 <p>Supraspinatus</p>
<p>XXXX</p>	<p>INSIDE SHOULDER BONELESS</p> <p>Shoulder boneless inside is prepared from the long loin long (blade removed) or the dorsal portion (upper half) of the square cut shoulder after removal of the outside shoulder. All bones and cartilages shall be removed.</p>	

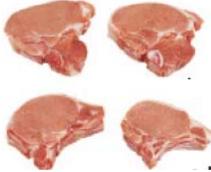
	<p>To be specified:</p> <ul style="list-style-type: none"> • Breast removal and distance from vertebrae • Fat removed • Derived from the inside shoulder. 	
4165	<p>INSIDE SHOULDER SLICES, SEMI BONELESS</p> <p>Shoulder boneless inside is prepared from the long loin long (blade removed) or the dorsal portion (upper half) of the square cut shoulder after removal of the outside shoulder. All neck bones and ribs shall be removed.</p>	

XXXX	<p>PORK SHOULDER, SQUARE CUT, SHORT CUT BONELESS</p> <p>[To be defined]</p>	
4240	<p>COLLAR BUTT – SPECIAL TRIM</p> <p>Collar butt – This specially trimmed item is prepared from the inside shoulder. 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>	
4182	<p>SHOULDER SERRATUS VENTRALIS</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>	
4180	<p>SHOULDER (M. PECTORALIS)</p> <p>Shoulder (M. pectoralis) consists of the M. pectoralis profundus and M. pectoralis superficialis muscles from the breast portion of the lower 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>	
4181	<p>SHOULDER (M. TERES MAJOR)</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>	

<p>4183</p>	<p>SHOULDER (CUSHION)</p> <p>Shoulder (cushion) shall consist 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>	
<p>XXXX</p>	<p>PORK SHOULDER CUTLETS</p> <p>Pork shoulder cutlets may be derived from any combination of the cushion, pectoralis, and serratus ventralis items.</p>	
<p>XXXX</p>	<p>PORK FOR STEW</p> <p>Pork for stew shall be prepared so that resulting dices are approximately 25 cubic mm. The fat thickness of the surface and/or seam fat shall not exceed 5 mm at any point.</p>	
<p>XXXX</p>	<p>PORK FOR KEBABS</p> <p>Kebabs shall be of a size equivalent to not less than a 2.5 cm cube or not more than a 4.0 cm cube. The fat thickness of the surface and/or seam fat shall not exceed 3 mm at any point.</p>	
<p>XXXX</p>	<p>PORK CUBED STEAKS</p> <p>Cubed steaks shall be prepared from any portion of the carcass. However, shank and inner shank meat shall be excluded. Unless otherwise specified, the steaks shall be cubed (while in the fresh chilled state) twice at approximate right angles. Knitting of 2 or more pieces and folding the meat when cubing is permissible. After cubing, surface and seam fat shall not exceed 15 percent of the total area on either side of the steak. Individual steaks shall remain intact when suspended 15 mm from the outer edge. The steaks shall be free of heavy connective tissue, bones, cartilage, and lymph glands.</p>	

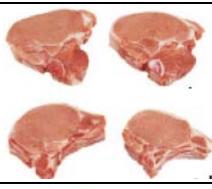


<p>4113</p>	<p>LOIN, LONG 4 – WAY</p> <p>The loin is cut into four distinct portions: loin - centre cut (item 4101) removed at the specified rib, tenderloin (item 4280), sirloin (rump) (item 4130) and shoulder inside (item 4046) removed at the specified rib.</p> 	
<p>4046</p> <p>1 rib - 4046 2 ribs - 4047 3 ribs - 4048 4 ribs - 4049 5 ribs - 4063</p>	<p>SHOULDER INSIDE</p> <p>Shoulder inside is prepared from the long loin long (blade removed) or the dorsal portion (upper half) of the square cut shoulder after removal of the outside shoulder. Rib bones, neck bones, and feather bones remain.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Number of ribs • Breast removal and distance from vertebrae • Fat removed 	
<p>XXXX</p>	<p>INSIDE SHOULDER SLICES</p> <p>Derived from the inside shoulder.</p>	
<p>4098 – 4101</p> <p>13 ribs - 4098 12 ribs - 4099 11 ribs - 4100 10 ribs - 4101</p>	<p>LOIN CENTRE CUT</p> <p>The loin centre cut is prepared from the long loin by the removal of the shoulder by a cut leaving the specified number of ribs. The sirloin is removed by a straight cut anterior to the hip cartilage. The tenderloin may be removed unless otherwise specified. Skin, blade (scapula) bone and associated cartilage shall be removed unless otherwise specified.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Ventral cutting line (tail length) • Tenderloin retained 	

XXXX	<p>LOIN CENTRE CUT CHOPS</p> <p>These chops are derived from the centre cut loin cut from end to end.</p>	
XXXX	<p>LOIN RIB CHOPS</p> <p>This item is derived from the rib half of a centre cut loin.</p>	
XXXX	<p>LOIN, LOIN CHOPS</p> <p>These are derived from region of the loin associated with the lumbar vertebrae.</p>	
XXXX	<p>LOIN CENTRE CUT, SEMI BONELESS</p> <p>This item is the same as the centre cut loin except that the backbone (thoracic and lumbar vertebrae) is removed so that lean and fat is exposed between the junctures of the rib bones and feather bones. The tenderloin shall be excluded.</p>	
XXXX	<p>LOIN CENTRE CUT CHOPS, SEMI BONELESS</p> <p>[To be defined]</p>	
4130	<p>PORK SIRLOIN (RUMP)</p> <p>The pork sirloin is derived from a long cut loin or the rump portion of the long cut leg. The sirloin is removed from the leg by a straight cut approximately not less than 1.0 inch (2.5 cm) from the anterior edge of the aitch bone. The flank shall be removed.</p>	
XXXX	<p>PORK SIRLOIN (RUMP) SLICES</p> <p>Sirloin slices shall be derived from the portion of the sirloin that includes the hip bone.</p>	
4280	<p>TENDERLOIN</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</p>	

	<p>fat.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Side strap (M. psoas minor) retained • Head muscle (M. iliacus) removed 	
4159	<p>LOIN RIBLETS</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>	
4161	<p>BACK RIBS</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>To be specified:</p> <ul style="list-style-type: none"> • Number of ribs required • Diaphragm retained • Width of back ribs • Peritoneum removed from the inside surface of the ribs and intercostal muscles 	

4140	<p>LOIN, LONG CUT</p> <p>Loin - long is the remaining dorsal portion of the carcass side after the removal of the leg short cut (item 4016) and shoulder lower half and belly (item 4335). Lumbar fat (on the inside surface covering the tenderloin) shall be trimmed to practically free. The tenderloin is retained.</p>	
------	------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	--

		
<p>XXXX</p> <p>1-2 ribs - XXXX 2-3 ribs - XXXX 3-4 ribs - XXXX 4-6 ribs - XXXX</p>	<p>LOIN SHOULDER END</p> <p>The shoulder end of the long cut loin by a cut through the specified rib.</p>	
<p>XXXX</p>	<p>LOIN SHOULDER SLICES</p> <p>[To be defined]</p>	
<p>4098 – 4101</p> <p>13 ribs-4098 12 ribs 4099 11 ribs 4100 10 ribs 4101</p>	<p>LOIN CENTRE CUT</p> <p>The loin centre cut is prepared from the long loin by the removal of the shoulder by a cut leaving the specified number of ribs. The sirloin is removed by a straight cut anterior to the hip cartilage. The tenderloin may be removed unless otherwise specified. Skin, blade (scapula) bone and associated cartilage shall be removed unless otherwise specified.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Ventral cutting line (tail length) • Tenderloin retained 	
<p>XXXX</p>	<p>LOIN CENTRE CUT CHOPS</p> <p>These chops are derived from the centre cut loin cut from end to end.</p>	
<p>XXXX</p>	<p>LOIN CENTRE CUT RIB CHOPS</p> <p>This item is derived from the rib half of a centre cut loin.</p>	

<p>XXXX</p>	<p>LOIN CENTRE CUT LOIN CHOPS</p> <p>These are derived from region of the centre cut loin associated with the lumbar vertebrae.</p>	
<p>XXXX</p>	<p>LOIN CENTRE CUT, SEMI BONELESS</p> <p>This item is the same as the centre cut loin except that the backbone (thoracic and lumbar vertebrae) is removed so that lean and fat is exposed between the junctures of the rib bones and feather bones. The tenderloin shall be excluded.</p>	
<p>XXXX</p>	<p>LOIN CENTRE CUT CHOPS, SEMI BONELESS</p> <p>[To be defined]</p>	