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ECONOMIC COMMISSION FOR EUROPE

COMMITTEE ON TRADE

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat

Fifteenth Session

Brisbane (Australia), 19-24 April 2006

Item 4 of the Provisional Agenda

**REVISION OF THE UNECE STANDARD FOR
PORCINE MEAT – CARCASSES AND CUTS
Chapter 5, Part I**

Submitted by the United States of America

The meeting will discuss the proposals made by the United States at the 14th session of the Specialized Section, and incorporated in the documentation referred to below. If agreed, amendments to the standard will be formulated and submitted to the Working Party for approval. A new version of the standard will then be prepared by the secretariat.

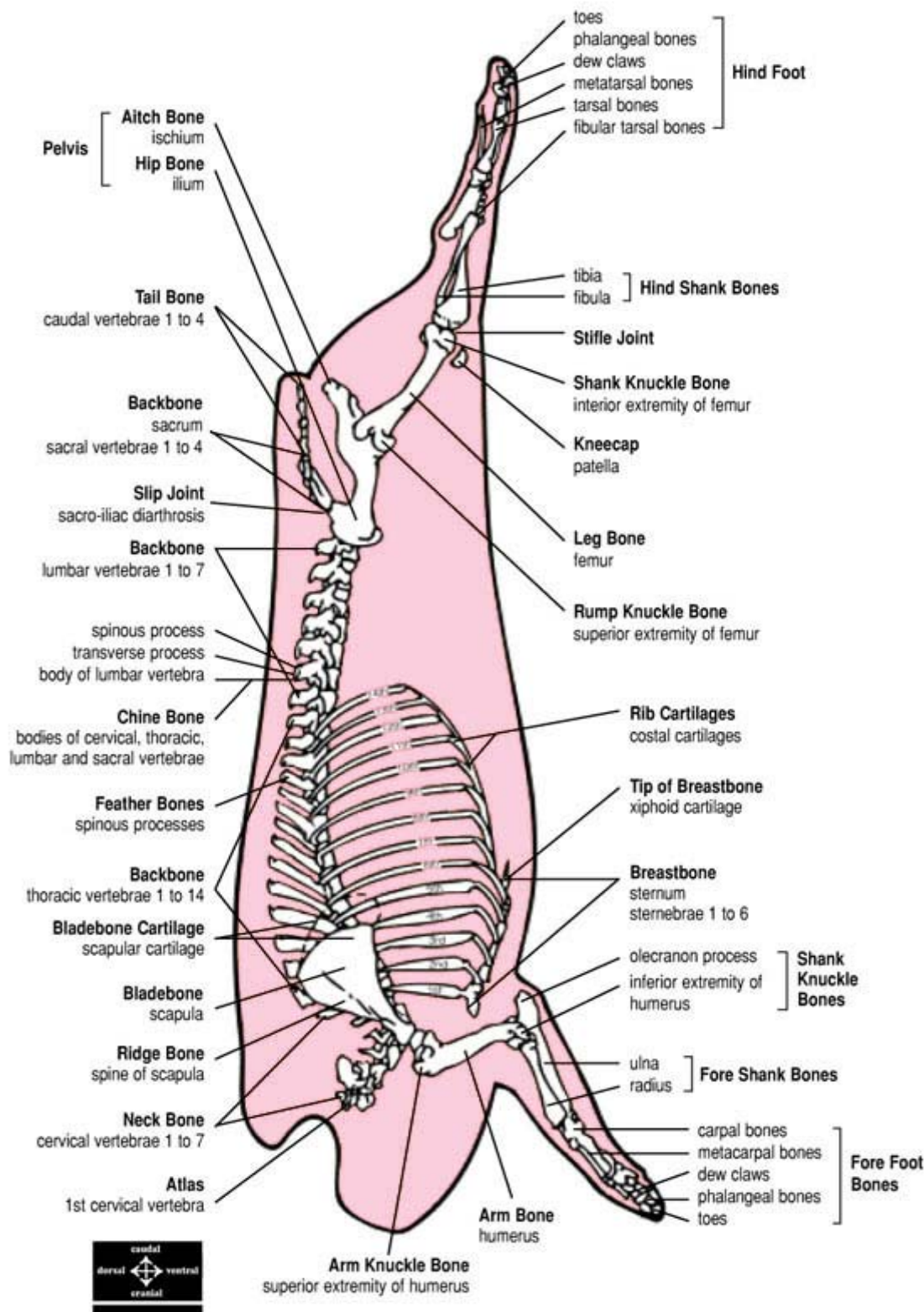
* The present document has been submitted after the official documentation deadline by the Trade and Timber Division due to resource constraints. It was previously circulated under the symbol TRADE/WP.7/GE.11/2005/5.

5. CARCASSES AND CUTS DESCRIPTIONS

5.1 Multilingual index of products – To Be Added

English	Item	Page	French	Russian
Bone-In			Avec Os	С Костями
Boneless			Sans Os	Без Костей

5.2 Porcine side skeletal diagram



5.3 Standard porcine primal cuts flow chart - (2 PAGES)**[IMAGE OF STANDARD PORCINE PRIMAL CUTS FLOW CHART]****5.4 Porcine meat cuts****BONE – IN****FULL CARCASE 4000**

Add a picture of a whole carcass with ears and without a tail



The *full carcase* 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. 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 removed unless otherwise specified.

To be specified:

- Head removed
- Head and jowls removed
- Head removed and jowls retained
- Fore foot (trotter) removed
- Hind foot (trotter) removed
- Tail retained
- Diaphragm removed
- Pillar of diaphragm removed
- Flank fat adjacent to the leg removed

**SPLIT CARCASS SIDE 4001**

The *split carcass side* is prepared from the *full carcass*. 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 is removed unless specified.

To be specified:

- Head retained
 - Jowl Removed
 - Fore foot retained
 - Hind foot removed
-

**SPLIT CARCASS SIDE – BLOCK READY (3-WAY) 4002**

The *split carcass side – block ready* consists of the same carcass specifications as *split carcass side* and the same options to be specified are applicable; however, the carcass is cut in three sections approximately perpendicular to the length of the carcass. The cuts consist of a *leg long cut* with the foot off, a *middle* and a *forequarter* with the jowl and foot removed.



SPLIT CARCASS SIDE – BLOCK READY (3-WAY-FRENCH) 4003

The *split carcass side – block ready (3-way-French)* consists of the same carcass specifications as *split carcass side* and the same options to be specified are applicable; however, the carcass is cut in three sections. The cuts consist of a *leg long cut* with the foot remaining, a *middle* (including the blade, inside shoulder, loin and sirloin) and the lower shoulder and belly remain attached (spare ribs remain).

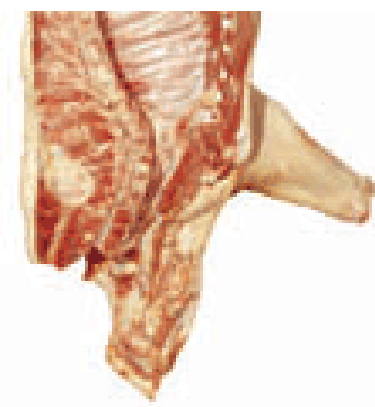


SPLIT CARCASS SIDE – BLOCK READY (4-WAY) 4004

The *split carcass side – block ready (4-way)* consists of the same carcass specifications as *split carcass side* and the same options to be specified are applicable; however, the carcass is cut in four sections. The cuts consist of a *leg long cut* with the foot remaining, a *middle* (including the blade, inside shoulder, loin and sirloin) an outside shoulder with ribs (ventral), and the belly with the spare ribs attached.

FOREQUARTER 4005-4008

The *forequarter* is derived from a *split carcass side* 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.



4 ribs 4008

3 ribs 4007

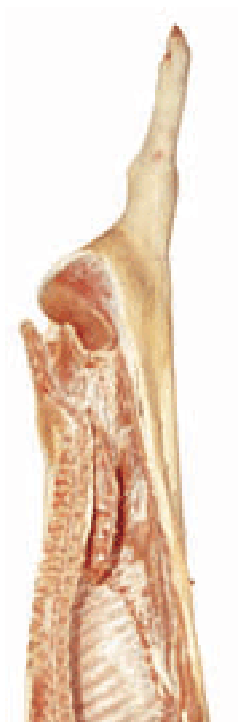
2 ribs 4006

1 rib 4005

To be specified:

- Removal of fore foot
- Removal of jowl
- Cervical/thoracic vertebrae removed

Ribs/intercostals muscles removed



Picture To Be Added

HINDQUARTER 4009-4010

The *hindquarter* is derived from a *split carcass side* 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.

8 ribs 4010

9 ribs 4009

To be specified:

- Diaphragm removed
- Foot (trotter) removed

ROASTING PIG, FULL 4011

The *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.

To be specified:

- Approximate weight

Picture To Be Added

ROASTING PIG, SPLIT 4012

The *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.

To be specified:

- Approximate weight

LEG**LEG LONG CUT 4013****(Style 1.)**

The *leg long cut: style 1* is separated from the *split carcase side* 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 foot is removed unless otherwise specified.

To be specified:

- Foot retained
-

LEG LONG CUT 4014**(Style 2.)**

The *leg long cut: style 2* is the same as *style 1* except the tail (caudal) vertebrae, flank muscle (rectus abdominis), cutaneous trunci, and exposed lymph glands shall be removed. The skin and collar fat over the 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 quadriceps femoris shall be removed and fat overlying the quadriceps femoris and pelvic area shall be removed close to the lean. The foot is removed unless otherwise specified.

To be specified:

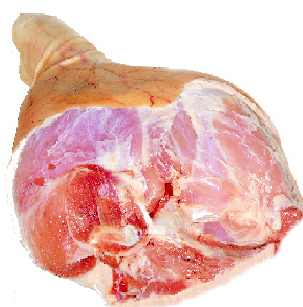
- Foot retained
-

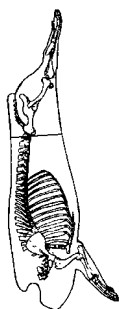
**LEG LONG CUT 4015****(Style 3.)**

The *leg long cut: style 3* is the same as *style 2* except that flank muscles (rectus abdominis, obliquus internus abdominis, obliquus externus abdominis), vertebrae, hip bone along with overlying lean and fat, lean and fat overlying the quadriceps (fore cushion), psoas major, and iliacus shall be removed. The ball of the femur shall be exposed. The foot and butt tenderloin shall be removed and skin is retained unless otherwise specified.

To be specified:

- Skin removed





-
- Foot (trotter) retained
 - Butt Tenderloin removed

LEG SHORT CUT 4016

(Style 1.)

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

LEG SHORT CUT 4017

(Style 2.)

The *leg short cut: style 2* is the same as *style 1* except the foot shall be removed at or slightly anterior to the hock joint. The tail (caudal) vertebrae, flank muscle (rectus abdominis), cutaneous trunci, and exposed lymph glands shall be removed. The skin and collar fat over the 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 quadriceps femoris shall be removed and fat overlying the quadriceps femoris and pelvic area shall be removed close to the lean. The Aitch bone shall be partially removed with the ischium left intact



**LEG SHORT CUT 4018***(Style 3.)*

The *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.

To be specified:

- Skin removed.

BONELESS LEG**LEG LONG CUT 4200**

The *leg long cut (boneless)* is separated from the *split carcass/side* by a straight cut approximately perpendicular to a line parallel to the vertebral column between the 6th and 7th lumbar vertebrae and passing through a point immediately anterior to the hip bone (ilium) and related cartilage. 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.

To be specified:

- Skin retained
- Tunnel boned
- Seam boned

OUTSIDE * 4300

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



Trade descriptions can be shown as **OUTSIDE TRIMMED or **SILVERSIDE**..*

OUTSIDE, EYE 4301

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



KNUCKLE (Tip) 4310

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 rectus femoris, vastus medialis, intermedius, and lateralis. The cap portion (tensor fascia latae) is also retained.

To be specified:

- Cap portion (tensor fascia latae) is removed



3 – WAY LEG 4311

(Inside, Outside and Knuckle)

The 3-way leg is prepared from a pork leg, shortcut. It shall consist of the Leg, Inside; Outside, and Knuckle (Tip) separated from each other through the natural seams.



Picture to be added

4 – WAY LEG 4312

(Inside, Outside, Rump and Knuckle)

The 4-way leg is prepared from a pork leg long cut. It shall consist of the Leg, Inside; Outside trimmed; the inner shank (heel); and Knuckle (Tip) separated from each other through the natural seams.

5 – WAY LEG 4313

(Inside, Knuckle, Rump, Eye and Flat)

The 5-way leg is prepared from a pork lg, long cut. It shall consist of the Leg Sirloin; Outside trimmed; the inner shank (heel), Inside and Knuckle (Tip). Each major muscle is separated from each other through the natural seams.

6 – WAY LEG 4314

The 6-way leg is prepared from a pork leg, long cut. It shall consist of the Leg Sirloin, Inside; Outside (flat) trimmed; Inner shank (heel); Outside trimmed, Eye (semitendinosus), and the Knuckle (Tip). Each major muscle is separated from each other through the natural seams.

Picture to be added

BOTTOM LEG 4320

(Knuckle, Outside Attached)

This item is prepared from any pork leg and shall consist of the *Outside* and *Knuckle* (Tip) attached.



HOCK LEG 4170

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

To be specified:

- Skin removed
- Frenched

Trade descriptions can be shown as **PORK*

OSSOBUCCO.

HIND FEET (TROTTER)

4176



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

To be specified:

- Skin removed

MIDDLE

MIDDLE

4069 - 4072



The *middle* is derived from a *split carcass side* by removal of the *leg* and *shoulder* at the specified locations as previously described. The diaphragm and tenderloin are removed.

13 ribs 4069

12 ribs 4070

11 ribs 4071

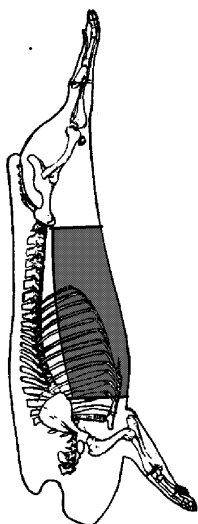
10 ribs 4072

To be specified:

- Skin removed
- Diaphragm retained
- Blade bone (scapula) retained or removed
- *Tenderloin* retained

BELLY 4079 - 4082

The *belly* (bone in) is prepared from the *middle* by the removal of the *loin*. The skin is retained. Practically all 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 (rectus abdominis) shall be at least 25



percent 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.

13 ribs **4079**

12 ribs **4080**

11 ribs **4081**

10 ribs **4082**

To be specified:

- Number of ribs required
- Skin removed
- Diaphragm retained
- Width of *belly*

LOIN 4104 - 4107

The *loin* is prepared from the *middle* by removing the *leg short cut*, shoulder, and the *belly*. The *belly* shall be removed by a straight cut from a point that is ventral to, but not more than 5 cm from, the longissimus dorsi at the anterior end (shoulder end) to a point on the posterior end (leg end) ventral to, but not more than 2 cm from, the tenderloin (a slight dorsal curvature is acceptable). Lumbar fat (on the inside surface covering the tenderloin) shall be trimmed to practically free. The tenderloin is retained.



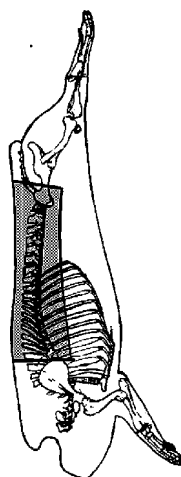
13 ribs **4104**

12 ribs **4102**

11 ribs **4106**

10 ribs **4107**

Style 2. The blade bone, related cartilage, and overlying muscles (in their entirety) and fat shall be removed.



Style 3. *The blade portion shall be removed to leave not more than eight ribs present and the longissimus dorsi shall be at least twice as large as the spinalis dorsi.*

SEMIBONELESS LOIN 4108-4111

The *semiboneless loin* is prepared from the *loin* by removing the chine bone; however, the feather bones and ribs shall remain.

13 ribs **4108**

12 ribs **4109**

11 ribs **4110**

10 ribs **4111**

Style 2. *The blade bone, related cartilage, and overlying muscles (in their entirety) and fat shall be removed.*

Style 3. *The blade portion shall be removed to leave not more than eight ribs present and the longissimus dorsi shall be at least twice as large as the spinalis dorsi.*

LOIN – (French) 4112

The *loin* is prepared from the *middle* by removing the *leg short cut*, outside shoulder, and the *belly*. The blade and outside shoulder should be removed through the natural seam. The *belly* shall be removed by a straight cut from a point immediately ventral to the neck bones on anterior end, and ventral to the tenderloin on posterior end. The fatback shall be trimmed such that it is practically free of fat. The tenderloin is retained.



These pictures should be larger, but couldn't be rotated/edited due to software incompatibility.



4- WAY LOIN – (French) 4113

The 4-Way Loin-French is prepared from a Loin-French (4112), but cut into four pieces: *Center cut loin*, *Tenderloin*, *Sirloin (removed at?)* and *Shoulder Inside (removed at?)*.

LOIN – CENTER CUT 4098-4101



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

13 ribs **4098**

12 ribs **4099**

11 ribs **4100**

10 ribs **4101**

To be specified:

- Ventral cutting line (tail length)
- Diaphragm retained
- Tenderloin retained

SEMIBONELESS LOIN – CENTER CUT 4102 - 4105

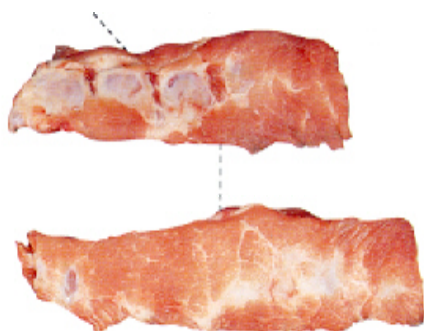
The *semiboneless loin – center cut* is prepared from the *loin – center cut* by removing the chine bone; however, the feather bones and ribs shall remain.

13 ribs **4102**

12 ribs **4103**

11 ribs **4104**

10 ribs **4105**



LOIN RIBLETS 4159

The *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.



BELLY RIBS 4160

The *belly ribs* are prepared from a bone in *belly* by removal of the ribs, costal cartilages, and intercostals muscles and shall consist of at least eight ribs.

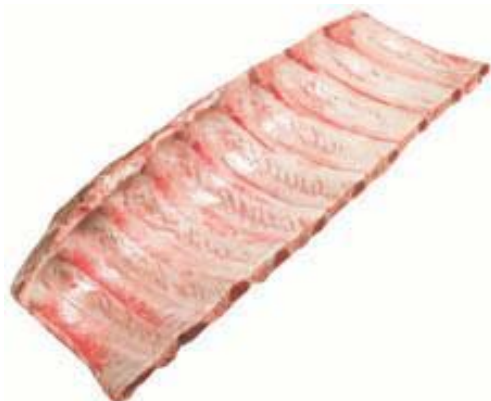
To be specified:

- Number of ribs required
- Diaphragm retained
- Width of Belly Ribs
- Sternum removed

Trade descriptions can be shown as **SPARE RIBS.*

BACK RIBS * 4161

The *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.



To be specified:

- Number of ribs required
- Diaphragm retained
- Width of Back Ribs
- Peritoneum removed from the inside surface of the ribs and intercostals muscles

Trade descriptions can be shown as **LOIN RIBS.*



FULL RIB PLATE 4162

The *full rib plate* is prepared from the *middle* by complete removal of the entire rib plate in one piece and the attached intercostals muscles. The diaphragm is removed.

To be specified:

- Number of ribs required
- Diaphragm retained
- Costal cartilage removed



ST. LOUIS STYLE RIBS 4163

The *St. Louis style ribs* are prepared from *belly ribs* by removal of the sternum and ventral portion of the costal cartilages.



SHORT RIBS 4164

The Short ribs are 11 ribs anterior to the Seratus ventralis (need French description)
