

ECONOMIC COMMISSION FOR EUROPE

UN/ECE STANDARD FOR
PORCINE CARCASSES AND CUTS

Recommended by the Working Party on
Standardization of Perishable Produce and
Quality Development

UNITED NATIONS
New York and Geneva 1997

UN/ECE STANDARD FOR PORCINE CARCASSES AND CUTS

FOREWORD

The purpose of this standard is to define and describe the commercial quality requirements of porcine carcasses and cuts moving into international wholesale trade, as fit for human consumption. It is recognized that many other aspects of food standardization and veterinary control must be complied with in the marketing of porcine meat across international borders. The standard does not attempt to prescribe those aspects which are covered elsewhere and throughout the standard these provisions are left to the national legislation or requirements of the importing country.

The standard includes photographs of carcasses and selected commercial cuts to facilitate a better understanding of its provisions with a view to ensuring a wide application in international trade. A summary table of requirements laid down by the standard has been included.

SUMMARY TABLE OF REQUIREMENTS LAID DOWN BY THE STANDARD

1. QUALITY REQUIREMENTS	
Minimum quality requirements	
Porcine carcasses, half carcasses, or cuts shall be	<ul style="list-style-type: none"> - intact, taking into account the presentation - clean, free of any visible foreign matter or dirt - free of offensive odours - free of visible bloodstains except those which are small and unobtrusive
Half carcasses and cuts shall also be	<ul style="list-style-type: none"> - free of spinal cord
Colour requirements	<ul style="list-style-type: none"> - colours 2, 3 and 4 on the scale of Agriculture Canada Pork Quality Colour Guide (publication 5180/B) or a similar colour range on an accepted scale
Porcine carcasses or cuts shall have	<ul style="list-style-type: none"> - no trace of freezerburn
2. MARKETING CONDITION	
Chilled or fresh	<ul style="list-style-type: none"> - temperature between -1 and +7°C
Frozen	<ul style="list-style-type: none"> - temperature not higher than -12°C
Deep-frozen	<ul style="list-style-type: none"> - temperature not higher than -18°C

UN/ECE STANDARD

concerning the standardization, marketing and
commercial quality of

PORCINE CARCASSES AND CUTS

moving in international trade

I. SCOPE

This standard applies to individual carcasses and resulting cuts of domesticated pigs younger than 10 months, marketed as fit for human consumption. Head on whole carcass weight should be a minimum of 50 kg.

II. FIELD OF APPLICATION

The purpose of this standard is to define certain aspects of quality and cutting requirements for porcine carcasses and cuts intended to be sold in international wholesale trade.

This standard contains references to other international agreements, standards and codes of practice which 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 which fall outside the scope of this standard.

III. PROVISIONS CONCERNING PRESENTATION AND TEMPERATURE REQUIREMENTS

Marketing condition

Porcine meat may be presented in the chilled (or fresh), frozen or deep-frozen condition.

- (A) Chilled porcine meat or fresh porcine meat means meat that, following the post-slaughter chilling process, is kept at a product temperature which, at any time, is not less than -1°C or more than +7°C.
- (B) Frozen porcine meat means porcine meat that, after freezing, is kept at a product temperature, that at any time, is not higher than -12°C.
- (C) Deep-frozen-porcine meat means porcine meat that, after freezing, is kept at a product temperature, that at any time, is not higher than -18°C.

IV. PROVISIONS CONCERNING QUALITY

Minimum Requirements

Porcine carcasses, half carcasses and cuts must be:

- intact, taking into account the presentation;
- clean, free from any visible foreign matter, dirt or blood clots;
- free of offensive odours;
- free of visible bloodstains except those which are small and unobtrusive;
- free of protruding broken bones;
- free of severe contusions;
- free from freezerburn 1/; and,

- half carcasses and cuts also will be free of spinal cord and bone dust.

1/ Freezer-burn: (in the sense of a reduction in quality) is the local or area type irreversible dehydration of the product surface which may show itself as changes:

- in the original colour (mostly getting paler) and/or
- in flavour and smell (flavourless or rancid) and/or
- in consistency (dry, spongy).

V. PROVISIONS CONCERNING COLOUR

The measurement of colour of porcine meat shall be carried out using the Pork Quality Colour Guide (Agriculture Canada Publication 5180/B) annexed to this Standard or a similar colour range on an accepted scale. Colour ranges 2, 3, or 4 as referenced in the colour guide are acceptable. The longissimus and gluteus medius, as identified in the cut descriptions, are the major muscles that shall be used for colour evaluation. No specific lighting requirement (daylight equivalent) has been included in this standard. Daylight is only a strict necessity in determining meat colour in cases of serious doubt.

VI. PROVISIONS CONCERNING PACKING, STORAGE, AND TRANSPORT

Packing, storage and transport shall be chosen in due regard to maintaining the quality of the carcass halves and cuts. Cuts shall be packed in such a manner as to protect the product adequately and to prevent contamination. The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical condition of the meat: e.g., chilled, frozen, or deep-frozen, and shall be in accordance with the requirements of the importing country. Attention is drawn to the provisions of the Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP).

VII. PROVISIONS CONCERNING LABELLING

Without prejudice to the national requirements of the importing country with respect to the labelling of pre-packed foods, the following specific information shall be provided:

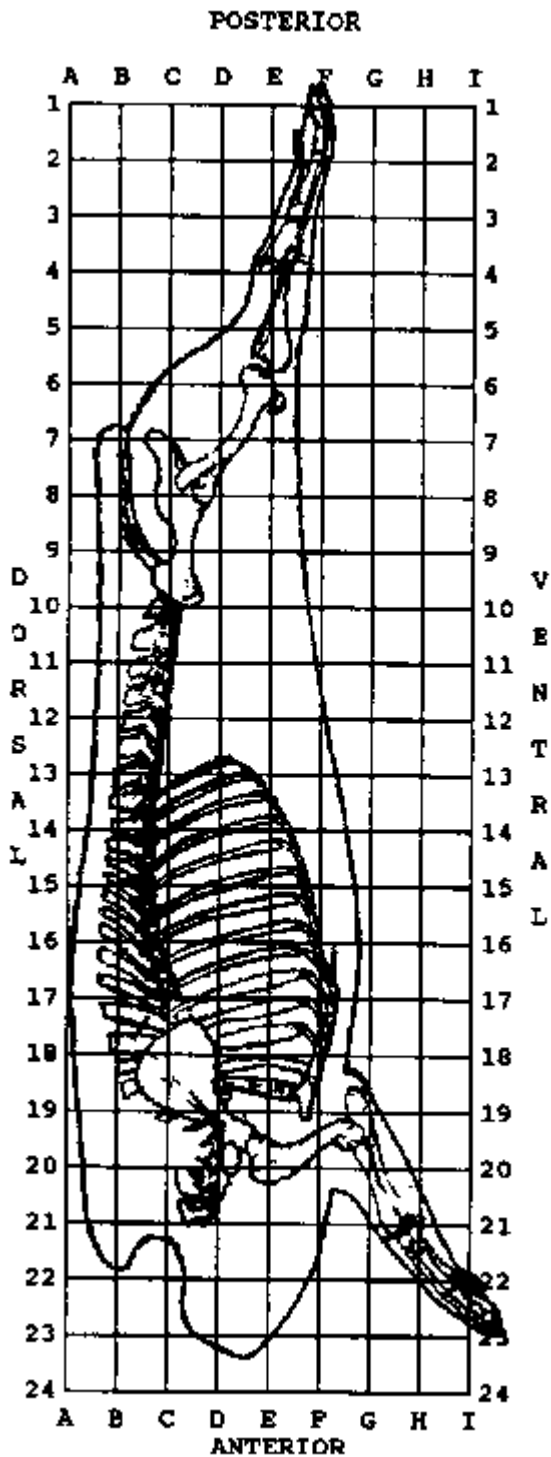
- A. The marketing condition of the product as described in Section III.
- B. The trade description code as defined in VIII.B. The trade description of the product as defined in Section VIII.C.
- C. Date of packing.

VIII. DEFINITION OF PRODUCE

A. Definitions used in the Standard

Porcine carcasses, half carcasses, and cuts which do not correspond to the definitions laid down in this standard shall be designated in accordance with normal trade practice, provided that the designations used are not liable to be confused with the designations given herein.

B. SCHEMATIC SYSTEM FOR DESCRIPTION AND CODIFICATION OF PORCINE CARCASSES AND CUTS



For the descriptions in this standard, the grid on

this page forms the same scale throughout the

document. Reference coordinates are expressed

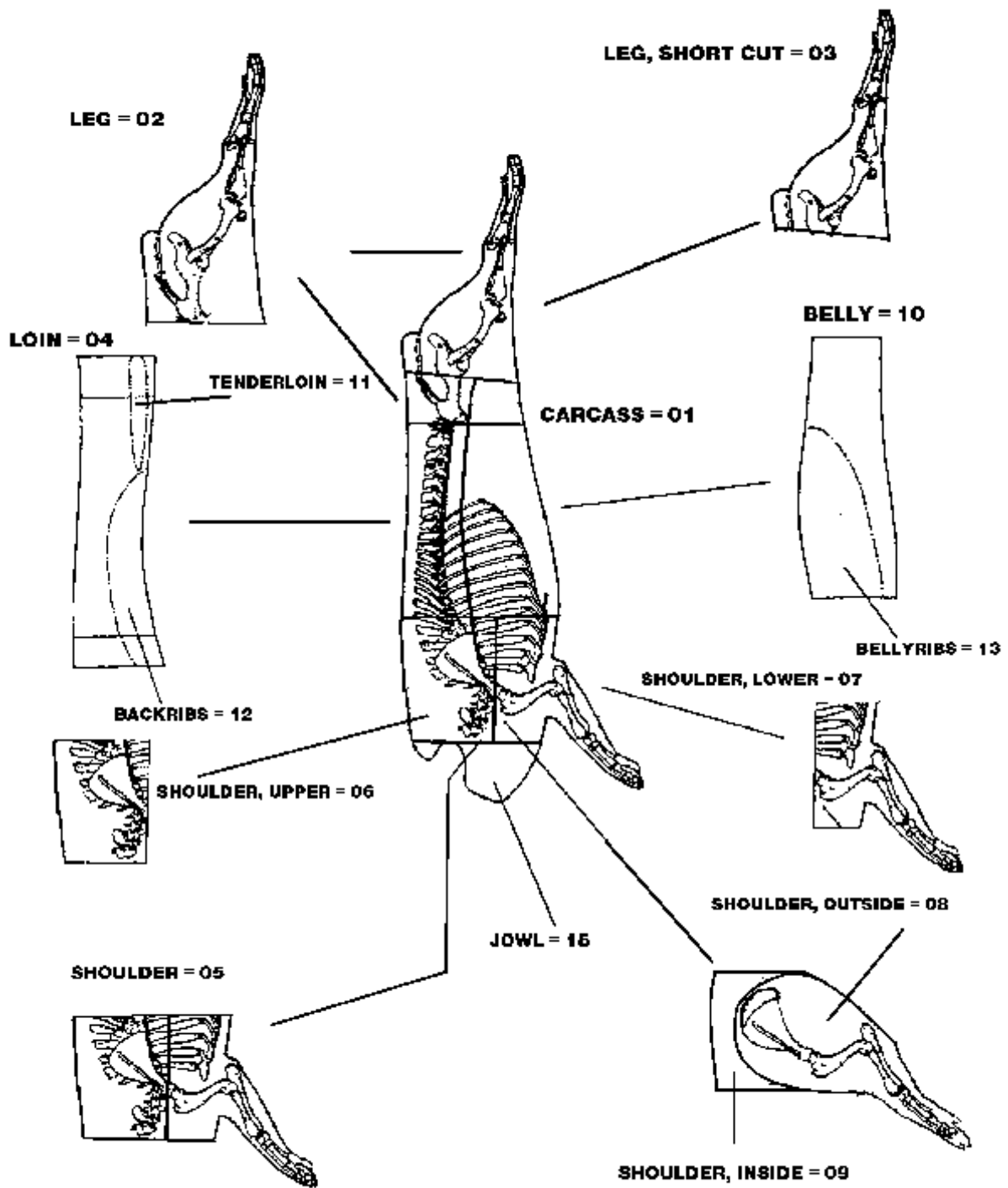
in alpha and numerical characters for clarification

of the terminology used within the item

descriptions in the standard.

CODIFICATION SYSTEM FOR PORCINE		CODE	
<i>S t a n d a r d N o.</i>	Species	Porcine	3
	Cut Specification (non-exhaustive)	Carcass/half	01
		Leg	02
		Leg, Short Cut	03
		Loin	04
		Shoulder	05
		Shoulder, Upper Half	06
		Shoulder, Lower Half	07
		Shoulder, Outside	08
		Shoulder, Inside	09
		Belly	10
		Tenderloin	11
		Backribs	12
		Bellyribs	13
		Back Fat	14
		Jowl	15
Trimmings	16		
<i>P u r c h a s e r O p t i o n N o. s.</i>	Style	(See Trade Description for code)	
	Bone	Bone In	1
		Boneless	2
		Partially Boneless	3
	Skin (Rind)	Skin On	1
		Skin Off	2
		Partially Skinned	3
	Fat Limitation	(See Trade Description for code)	
Weight Range	(See Trade Description for code)		
Trim	Untrimmed	1	
	Trimmed	2	
	Desinewed	3	
State of Refrigeration	Chilled	1	
	Frozen	2	
	Deep-Frozen	3	
Additional Purchaser Options	See contractual documents for modifications of requirements specified herein.	1	

CUT CODES



Description Code:

Standard No.

Purchaser Option Nos.

<i>Species</i>	<i>Cut</i>	<i>Style</i>	<i>Bone</i>	<i>Skin</i>	<i>Fat</i>	<i>Weigh t</i>	<i>Trim</i>	<i>State of Refrg.</i>	<i>Add. Option s</i>

Purchaser may enter "0" for purchaser options to indicate that no option is desired or is not applicable.

C. Trade Descriptions for Porcine Carcasses and Cuts

CUT SPECIFICATION	NO.	PAGE
Carcass/half	301	10 - 11
Leg	302	14 - 15
Leg, Short Cut	303	16 - 17
Loin	304	18 - 21
Shoulder	305	22 - 23
Shoulder, Upper Half	306	24 - 25
Shoulder, Lower Half	307	26 - 27
Shoulder, Outside	308	28 - 29
Shoulder, Inside	309	30 - 31
Belly	310	32 - 33
Tenderloin	311	34 - 35
Backribs	312	34 - 35
Bellyribs	313	36 - 37
Back Fat	314	36 - 37
Jowl	315	36 - 37
Trimming	316	36 - 37

Example of Description Code System use:

<i>Species</i>	<i>Cut</i>	<i>Style</i>	<i>Bone</i>	<i>Skin</i>	<i>Fat</i>	<i>Weigh t</i>	<i>Trim</i>	<i>State of Refrg.</i>	<i>Add. Option s</i>	
3	0	2	4	2	2	1	2	2	3	0

Purchaser specifies: 302 42212230 - Pork Leg - 302, Style - 4, Bone - 2, Rind - 2, Fat Limitation Code - 1, Wt. Range - 2, Trim - 2, State of Refrigeration - 3, Additional Options - 0

Carcass - The carcass consists of two halves which 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. At the option of the purchaser the head and jowl may remain intact with each carcass half, minor trimming is acceptable for removal of bloody portions and ragged edges. However, excessively trimmed or mutilated heads and jowls shall be removed by a reasonably straight cut (A21-F21) perpendicular to the length of the carcass and posterior to the ear dip.

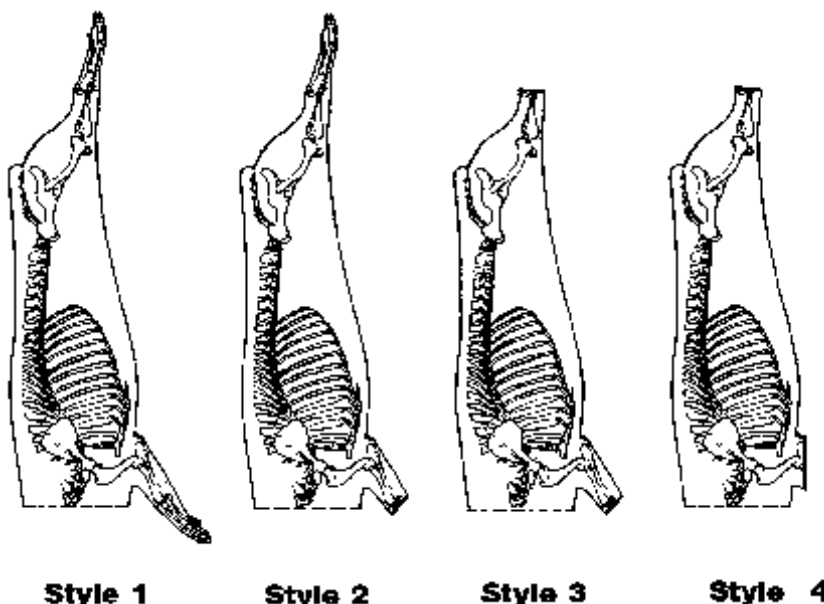
Carcass/halves. The carcasses shall be split into reasonably uniform carcass halves by cutting lengthwise through the backbone so that the major muscles of the loin and shoulder are not scored and such that the spinal cord groove is evident throughout the length of the back bone.

Style 1 - As described above.

Style 2 - Same as Style 1 except that the front foot is removed dorsal to the knee joint.

Style 3 - Same as Style 2, except that the hind foot is removed anterior to the hock joint.

Style 4 - Same as Style 3 except that the front foot is removed at the elbow joint.



Fat:

Back fat thickness to be specified (Measured at the last rib).

- 1 - Less than 1.5 cm
- 2 - Less than 2.5 cm
- 3 - Less than 3.5 cm
- 4 - Less than 4.5 cm

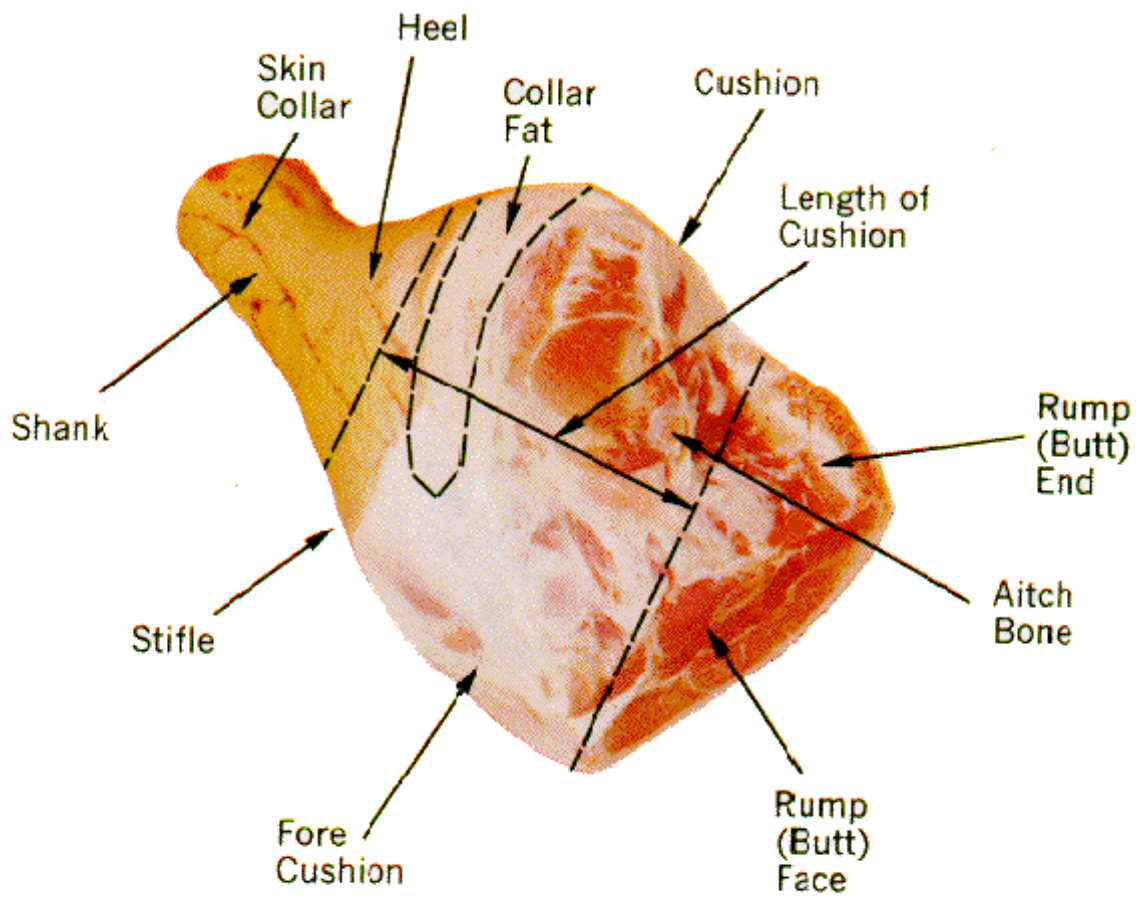
Weight range to be specified for carcasses:

- 1. Up to 70 kg, 2. 70 to 90 kg, 3. 90 kg or higher

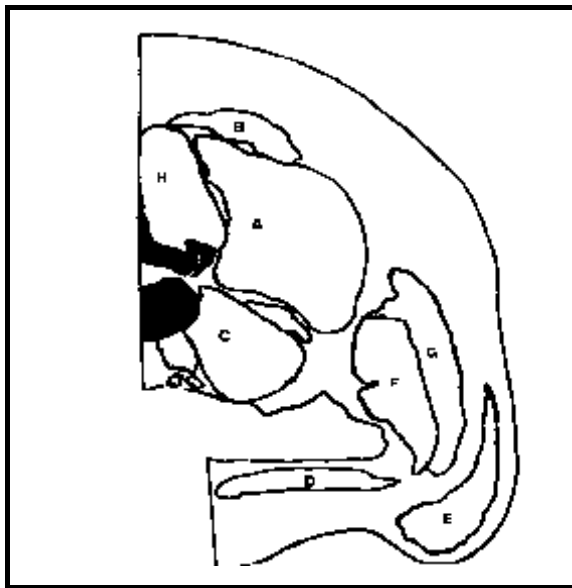
Weight range to be specified for carcass/halves:

- 4. Up to 35 kg, 5. 35 to 45 kg, 6. 45 kg or higher

LEG, USE OF TERMINOLOGY

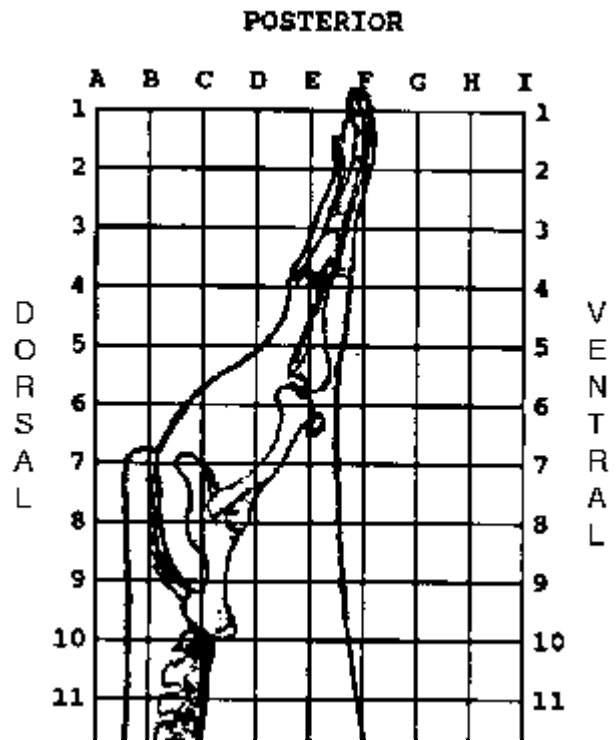


Leg - The leg is separated from the carcass/half by a straight cut approximately perpendicular to a line parallel to the back bone. The cut passes through a point immediately anterior to the hip bone and related cartilage (A10-F10).



Loin/Leg separation (A10 - F10)

- | | |
|--------------------|-------------------------------|
| A Longissimus | E Cutaneous Trunci |
| B Gluteus Medius | F Obliquus Internus Abdominis |
| C Psoas major | G Obliquus Externus Abdominis |
| D Rectus Abdominis | H Multifidus |



Weight Range of Leg (kgs)

Code:

- 1 - 5.0 - 6.5
- 2 - 6.5 - 7.5
- 3 - 7.5 - 9.0
- 4 - 9.0 - 12.0
- 5 - 12.0 and up

Maximum Fat Thickness (cm) \L

Code:

- 1 - 1.0
- 2 - 1.5
- 3 - 2.0
- 4 - 3.0
- 5 - 4.0

\L When Skin on options are specified, the maximum fat thickness requirements are applicable to the skin edge on the outside surface of the leg. When Skin off options are specified, maximum fat thickness requirements are applicable to any point over the major muscles.

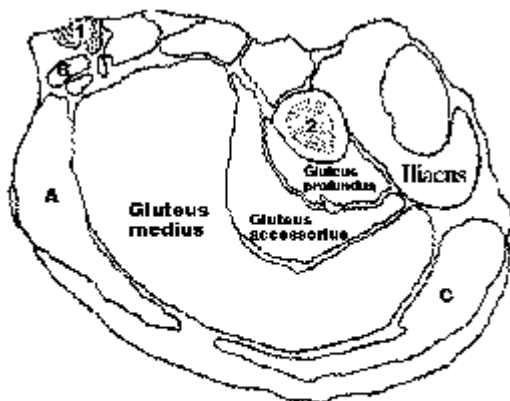
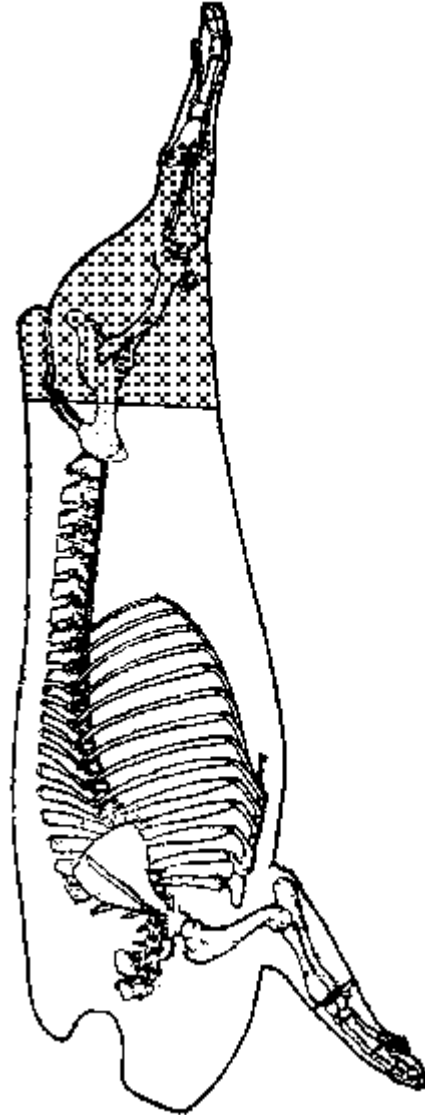
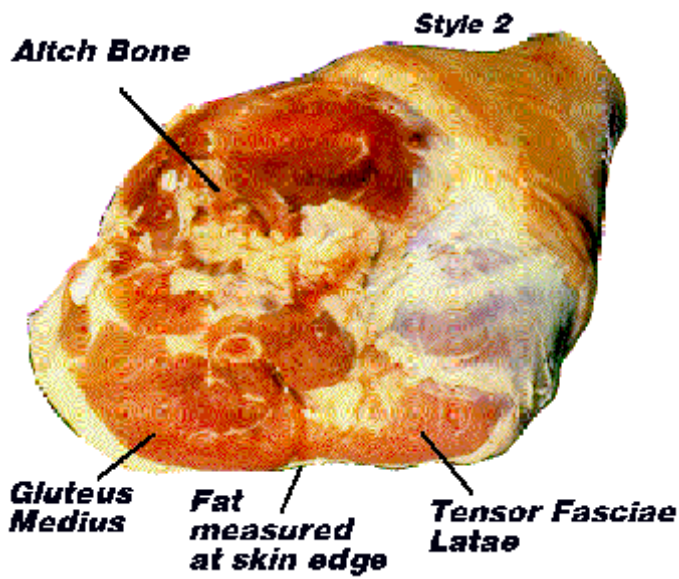
Description Code:

Standard No.

Purchaser Option Nos.

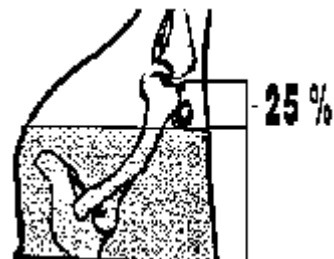
Species	Cut	Style	Bone	Skin	Fat	Weight	Trim	State of Refrg.	Add. Option
3	0	1							s

LEG, SHORT CUT



- A Gluteus superficialis
- B Multifidus
- C Tensor fasciae latae
- 1 Sacral vertebra
- 2 Ilium

Loin/Leg, Short Cut Separation
(B8.5 - F9)



Skin (Rind) Option 3

Leg, Short Cut - The leg is separated from the carcass/half by a straight cut anterior to the quadriceps approximately perpendicular to a line parallel to the shank bones. The cut passes through a region defined by the coordinates A(8-9) - F(8-9).

Style 1 - As described in the item description.

Style 2 - The foot shall be removed at or slightly anterior to the hock joint (D4-F4). The tail vertebrae, flank muscle (rectus abdominous), cutaneous trunci, and exposed lymph glands shall be removed. The skin and collar fat over the cushion (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 (E6) to the posterior edge of the aitch bone (C7). 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 fat thickness beneath the rump face measured at the skin edge and directly under the bone shall not exceed that indicated in the above schedule.

Style 3 - Same as style 2 except that the iliacus, vertebrae, aitch bone and overlying lean and fat are removed (exposing the ball of Femur).

Style 4 - Same as style 2 except that the foot is removed half the distance between the hock and stifle joints.

Style 5 - Same as style 3 except that the foot is removed half the distance between the hock and stifle joints.

Weight Range of Leg (kgs)

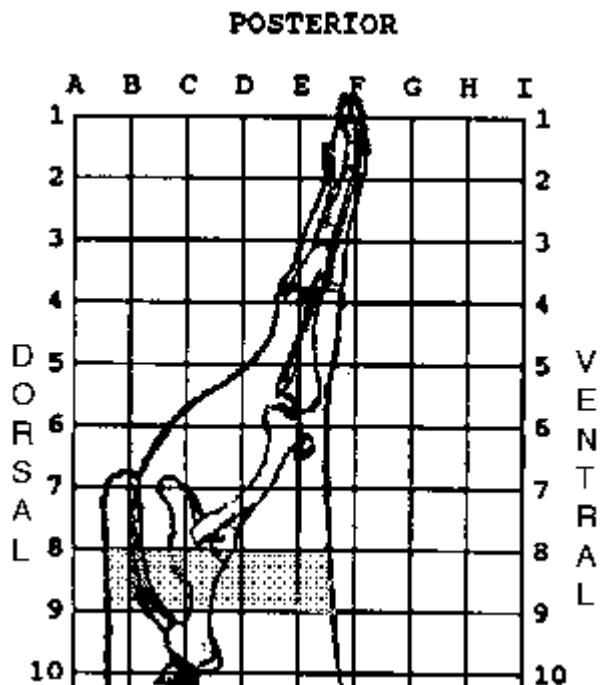
Code:

- 1 - 5- 6
- 2 - 6 - 7
- 3 - 7 - 8
- 4 - 8.5 - 11.5
- 5 - 11.5 and up

Maximum Fat Thickness (cm) \L

Code:

- 1- 1.0
- 2- 1.5
- 3- 2.0
- 4- 3.0
- 5- 4.0



\L When Skin option 1 is specified, the maximum fat thickness requirements are applicable to the skin edge on the outside surface of the leg. When Skin option 2 is specified, maximum fat thickness requirements are applicable to any point over the major muscles.

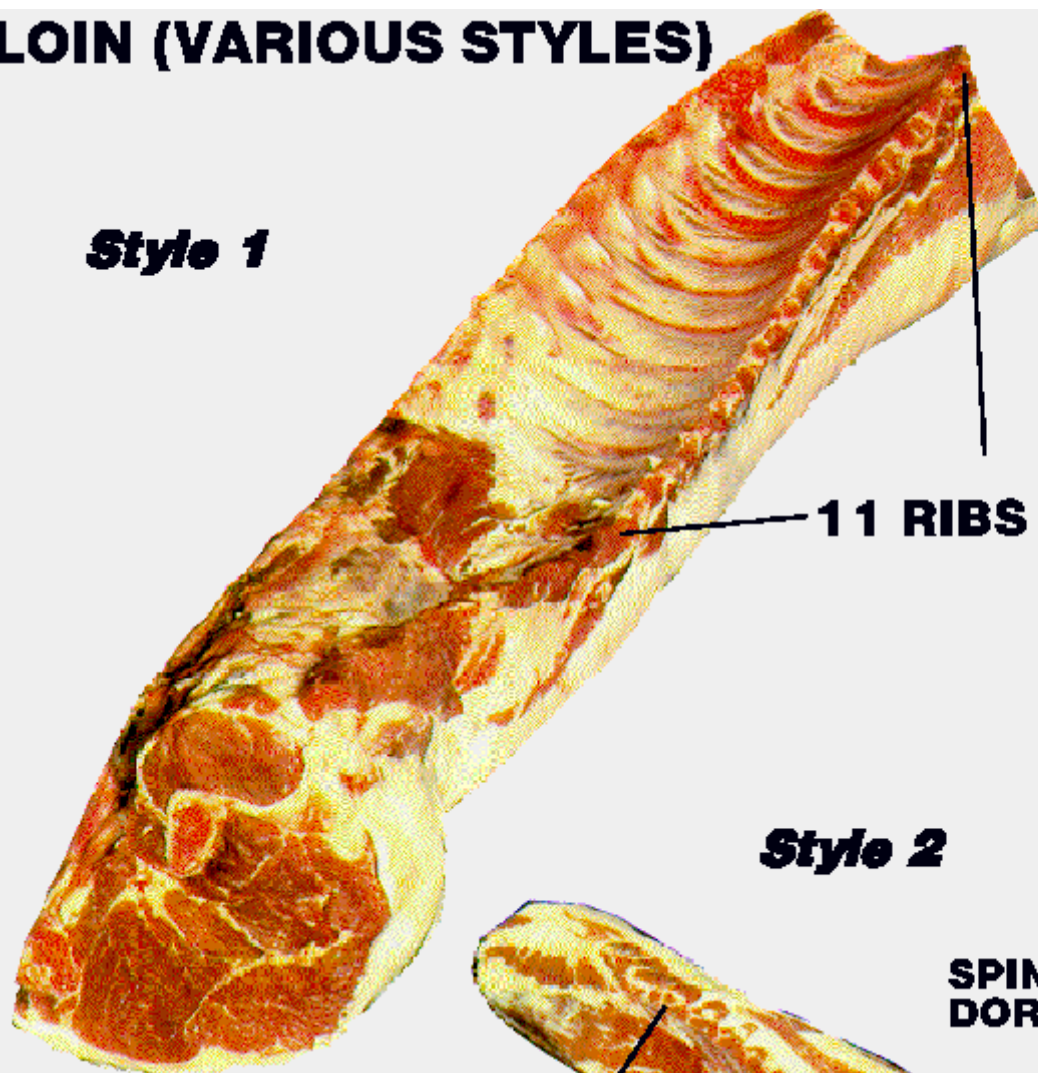
Skin (Rind)

Code:

- 1 - Skin on.
- 2 - Skin off.
- 3 - Partially Skinned. - The skin and fat on the outside of the leg shall be trimmed. The skin shall be removed anterior to a straight line parallel to the rump face, which starts at point that does not exceed 25 percent of the distance from the stifle joint to the rump face (anterior end). The fat exposed by the removal of the skin shall be trimmed to not exceed 6 mm in depth at any point except at the rump end of the pelvic area, which shall not exceed 1.5 cm.

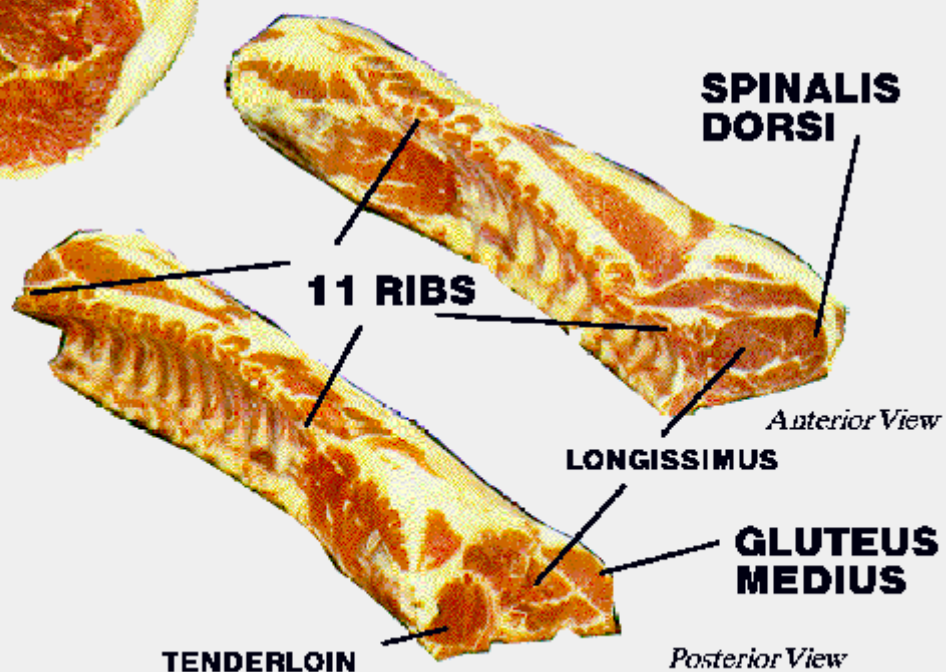
LOIN (VARIOUS STYLES)

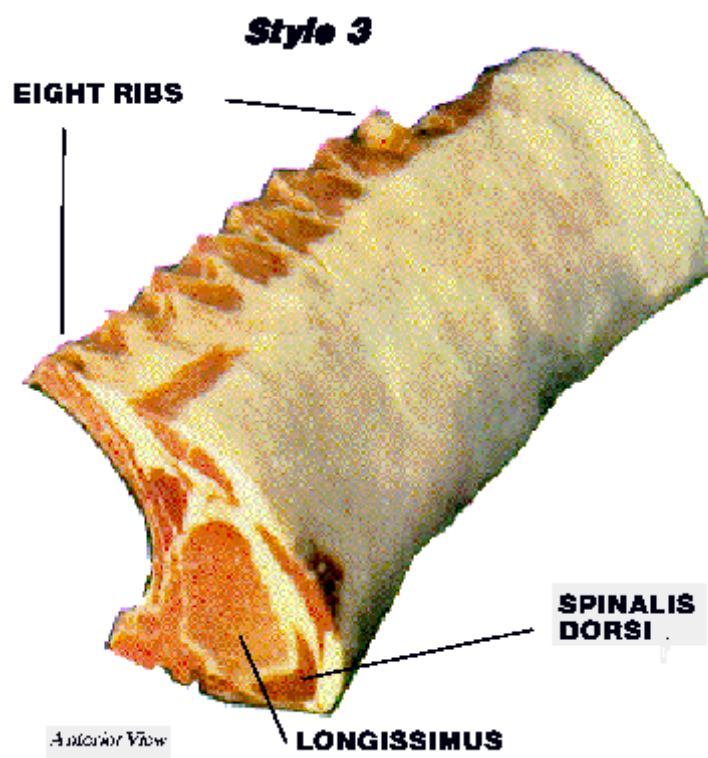
Style 1



Posterior View

Style 2





Description Code:
Standard No.

Purchaser Option Nos.

Species	Cut	Style	Bone	Skin	Fat	Weight	Trim	State of Refrg.	Add. Options
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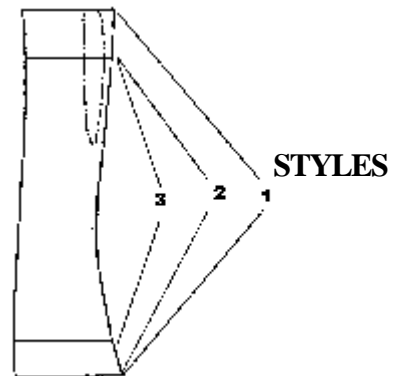
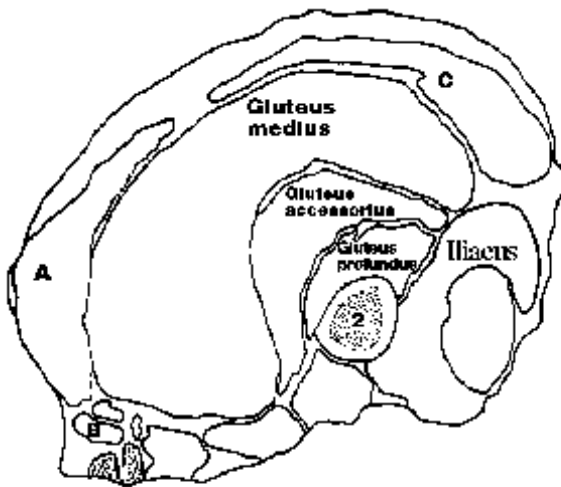
3	0	4
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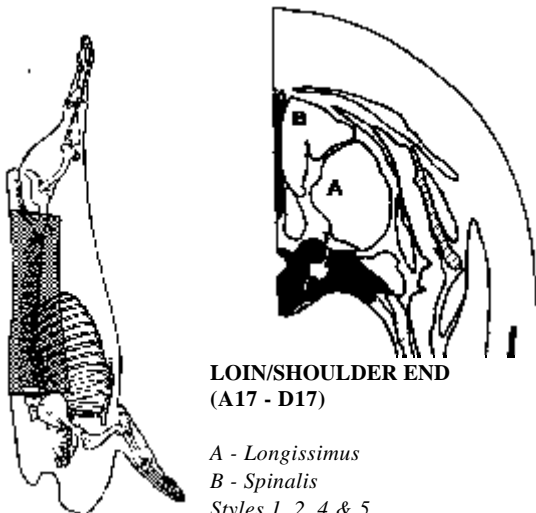
LOIN

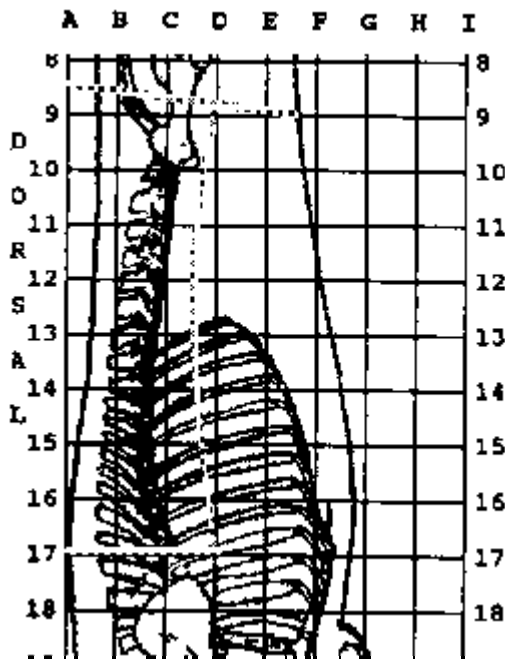
Loin/Leg, Short Cut Separation (B8.5 - F9)

Styles 1 & 4



- | | |
|-------------------------|-------------------|
| A Gluteus superficialis | 1 Sacral vertebra |
| B Multifidus | 2 Ilium |
| C Tensor fasciae latae | |





Loin - The shoulder is removed by a straight cut made approximately perpendicular to the split surface of the backbone and the length of the loin. The leg is removed by a straight cut passing through a region defined by A(8-9) - F(8-9) leaving not less than 2 sacral and no caudal vertebrae present. There shall be no evidence of the quadriceps. The shoulder shall be removed (A17-D17) so that no more than 11 ribs are present. On the blade end, the longissimus dorsi shall be approximately equal to or larger than the spinalis dorsi. The belly shall be removed by a straight cut from a point (D17) that is ventral to, but not more than 5 cm from, the longissimus dorsi at the anterior end to a point on the posterior end (D9) 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 be practically free.

Style 1. 11 Ribs -

As described above.

Weight Range Code - Weight to be Specified for Style 1

1. 2 - 4 kg 2. 4 - 6 kg 3. 6 - 8 kg 4. 8 - 10 kg

Style 2. 11 Ribs, Center Cut -

As described above except that the leg is removed (A10-D10) anterior to the hip bone and associated cartilage exposing the gluteus medius and longissimus dorsi. The blade bone, related cartilage, and overlying muscles (in their entirety) and fat shall be removed.

Weight Range Code - Weight to be Specified for Style 2

1. 1.5 - 3.5 kg 2. 3.5 - 5.5 kg 3. 5.5 - 7.5 kg 4. 7.5 - 9.5 kg

Style 3. 8 Ribs, center Cut -

The same as Style 2 except that the blade portion shall be removed (A16-D16) to leave not more than eight (8) ribs present and the longissimus dorsi shall be at least twice as large as the spinalis dorsi.

Weight Range Code - Weight to be Specified for Style 3

1. 1 - 3 kg 2. 3 - 5 kg 3. 5 - 7 kg 4. 7 - 9 kg

Style 4. Same as Style 1 except that the tenderloin is removed.

Style 5. Same as Style 2 except that the tenderloin is removed.

Style 6. Same as Style 3 except that the tenderloin is removed.

Surface fat:

Maximum Average Thickness

Maximum At One Point

Code:

1.	0.5 cm	1.0 cm
2.	75% lean exposed	0.5 cm

Description Code:

Standard No.

Purchaser Option Nos.

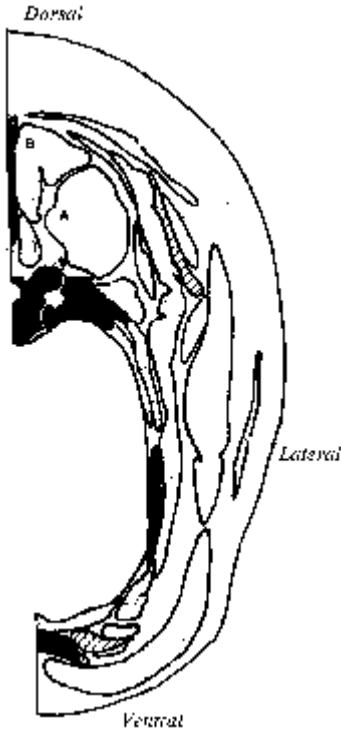
Species Cut

Style Bone Skin Fat Weigh Trim State of Refrg. Add. Option s

3	0	5
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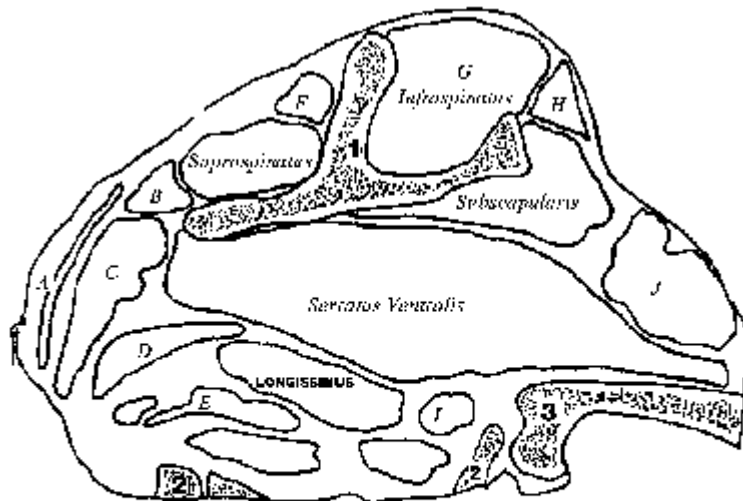
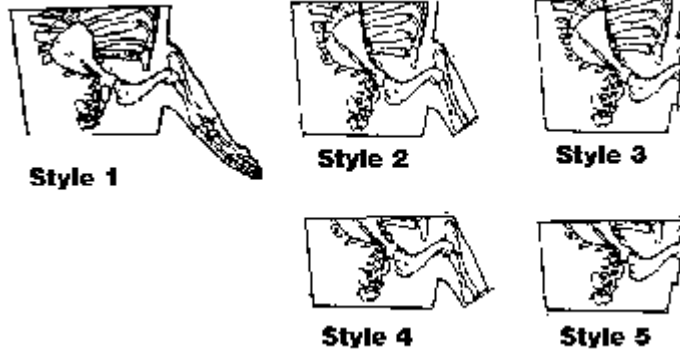
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SHOULDER



Loin/Shoulder Separation (A17-D17)

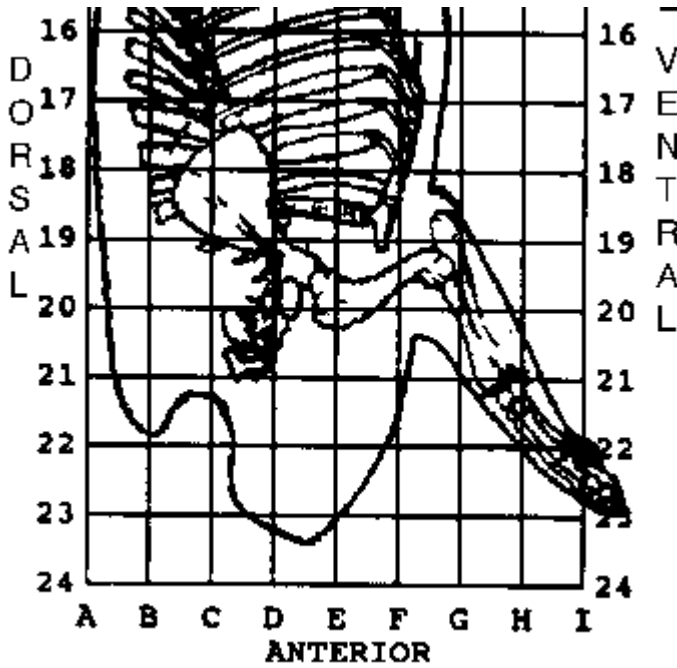
A - Longissimus B - Spinalis
Styles 1, 2 & 3



- A Trapezius
- B Pectorales profundus
- C Rhomboides
- D Splenius
- E Semispinalis capitis
- F, G Infraspinatus
- H Triceps Brachii
- I Humerostalks
- J Latissimus dorsi
- 1 Scapula
- 2 Thoracic vertebra
- 3 Rib

Loin/Shoulder Separation (A18.5 - G18.5)

Styles 4 & 5



Shoulder - The shoulder is separated from the carcass/half by a straight cut, approximately perpendicular to the length of the carcass/half (A17-G17, between the fourth and sixth rib). The longissimus dorsi shall be twice the size of the spinalis dorsi. The head and jowl shall be removed by a straight cut approximately parallel with the loin/shoulder separation (A21 - F21).

Style 1 - As described above.

Style 2 - As Described above except that the foot shall be removed at or slightly dorsal to the menta carpus (H21) by a straight cut approximately perpendicular to the shank bones. The neck bones, ribs, breast bones, associated cartilage, and breast flap (through the major crease) shall be removed. The fat and skin shall be beveled to meet the lean on the dorsal edge.

Style 3 - Same as Style 2 except that the foot shall be removed by a straight cut (G18.5-F21) through the elbow joint.

Style 4 - Short Cut -Same as Style 2 except that the shoulder is separated from the carcass/half by a straight cut (A18.5-G18.5), approximately perpendicular to the length of the side, posterior to, but not more than 2 cm from, the tip of the elbow (G19) and shall not expose the elbow. The longissimus dorsi shall be approximately equal to or larger than the spinalis dorsi.

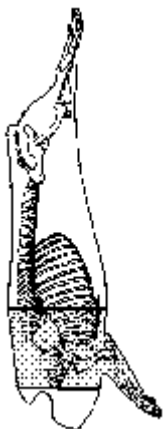
Style 5 - Short Cut - Same as Style 4 except the foot is removed as described in style 3.

<u>Weight Range of Shoulder (kgs)</u>		<u>Maximum Fat Thickness (cm) \ L</u>	
Code:		Code:	
1.	3.6 - 5.5	1.	1
2.	5.5 - 7.3	2.	2
3.	7.3 - 9.1	3.	3
4.	9.1 and up	4.	4

L - For skin on or partially skinned items, the fat shall be measured at the skin edge. For skinless items the fat shall be measured over the major muscles.

Bone code: 1 - Bone In
2 - Boneless
3 - Partially Bnls.

As described above.
All bones and cartilages shall be removed.
All bones and carilage other than the scapula and its related cartilage shall be removed.



Loin/Shoulder Separation (A17 - D17)

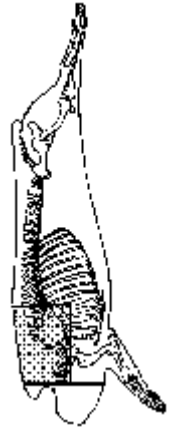
A - Longissimus
B - Spinalis
Styles 1, 2, & 3

Description Code:

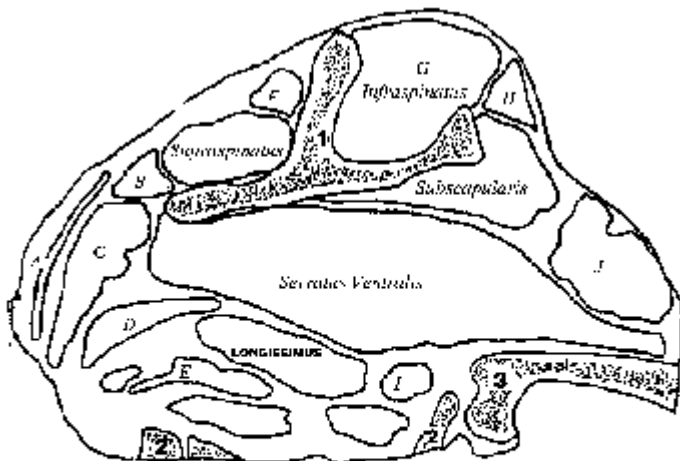
Standard No.			Purchaser Option Nos.						
Species	Cut	Style	Bone	Skin	Fat	Weight	Trim	State of Refrg.	Add. Option
3	0	6							s

SHOULDER, UPPER HALF

dorsal



St



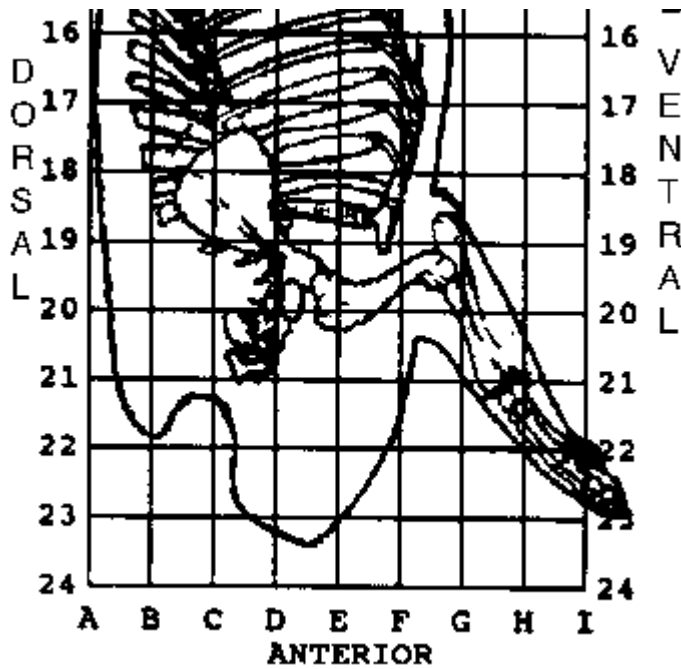
Loin/Shoulder Separation (A17 - D17)

- | | | |
|-------------------------|--------------------|----------------------|
| A Tripezius | F, G Infrapinnatus | 1 Scapula |
| B Pectorales profundus | H Triceps Brachii | 2 Thoracic vertebrae |
| C Rhomboides | I Rhocostalis | 3 Rib |
| D Splenius | J Latissimus dorsi | |
| E Semispinalis cervicis | | |

- A - Longissimus
B - Spinalis
Styles 1 & 2

Loin/Shoulder Separation (A18.5 - G18.5)

Styles 3 & 4



Shoulder Upper Half - The shoulder upper half is separated from the carcass/ half by a straight cut, approximately perpendicular to the length of the carcass/half (A17 - D17 between the fourth and sixth ribs). The upper half is separated from the lower half by a straight cut (D17 - D21), approximately perpendicular to the loin/shoulder separation. The head and jowl shall be removed by a straight cut approximately parallel with the loin/shoulder separation (A21 - D21). The loin/shoulder separation should exhibit the longissimus dorsi twice the size of the spinalis dorsi.

Style - 1 As described above.

Style - 2 The fat and skin shall be beveled to meet the lean on the dorsal edge.

Style - 3 Short Cut - Same as Style 1 except the loin shall be removed so that the longissimus dorsi is approximately equal to or larger than the spinalis dorsi.

Style - 4 Short Cut - Same as Style 2 except the loin shall be removed so that the longissimus dorsi is approximately equal to or larger than the spinalis dorsi.

Weight Range of Upper Shoulder (kgs) Maximum Fat Thickness (l)

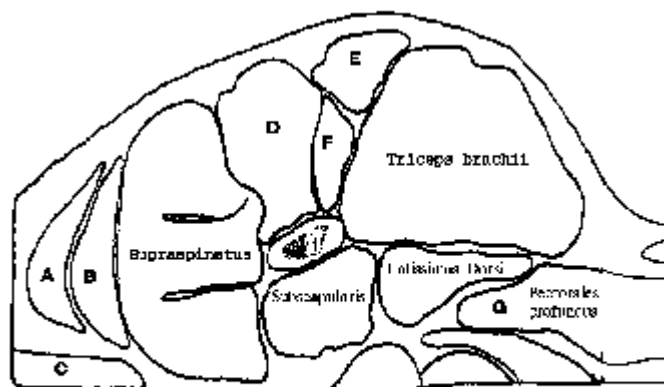
Code:		Code:	
1.	1 - 2	1.	1 cm
2.	2 - 3	2.	2 cm
3.	3 - 4	3.	3 cm
4.	5 and up	4.	4 cm

l - For skin on or partially skinned items, the fat shall be measured at the skin edge. For skinless items the fat shall be measured over the major muscles.

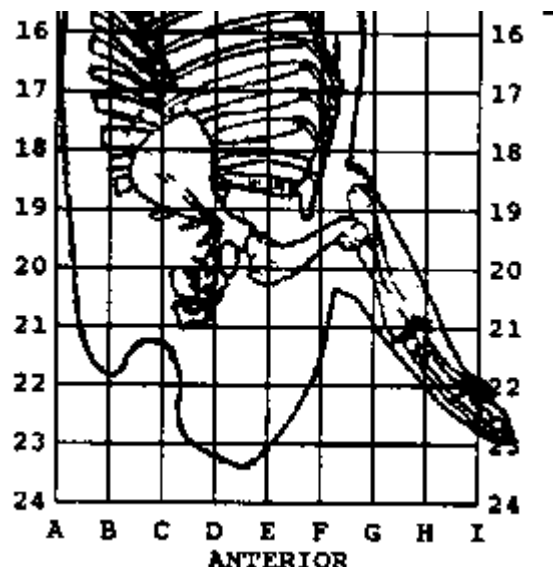
Bone Code:

- | | |
|-------------------------|--|
| 1. - Bone In | As described above. |
| 2. - Boneless | All bones and cartilage shall be removed. |
| 3. - Partially Boneless | All bones and cartilage other than the scapula and its related cartilage shall be removed. |

Shoulder, Lower Half - The shoulder lower half is separated from the carcass/half by a straight cut, approximately perpendicular to the length of the carcass/half (D17 - G17 between the fourth and sixth ribs). The lower half is separated from the upper half by a straight cut (D17 - D21), approximately perpendicular to the loin/shoulder separation. The head and jowl shall be removed by a straight cut approximately parallel with the loin/shoulder separation (D21 - F21).



A Cutaneous faciei **D** Infraspinatus **H** Scapula
B, G Pectorales profundus **E** Deltoides
C Semispinalis capitis **F** Teres minor



Lower/Upper Shoulder Separation (D17 - D21)

Style 1 - As described above.

Style 2 - The shoulder lower half is separated from the carcass/half by a straight cut, approximately perpendicular to the length of the carcass/half (D18.5 - G18.5). The neck bones, ribs, breast bones, associated cartilage, and breast flap shall be removed (through the major crease). The fat and skin shall be beveled to meet the lean on the dorsal edge.

Style 3 - Same as style 1 except that the foot shall be removed at or slightly dorsal to the menta carpus (H21) by a straight cut approximately perpendicular to the shank bones.

Style 4 - Same as style 2 except that the foot shall be removed as described in style 3.

Weight Range of Lower Shoulder (kgs)

Code:

1 -	1.5 - 2.5
2 -	2.5 - 3.5
3 -	3.5 - 5.5
4 -	5.5 and up

Maximum Fat Thickness (cm)

Code:

1 -	1.0
2 -	1.5
3 -	2.0
4 -	2.5

The fat shall be measured at the center of the dorsal side at the skin edge.

Bone

Code:

- 1 - Bone-in - *As described above.*
- 2 - Boneless- *All bones, and cartilage shall be removed.*
- 3 - Partially Boneless- *As described above except that rib portions, breast bones and related cartilage shall be removed.*

Shoulder, Outside - This item includes the humerus, scapula and the associated muscles. The outside is separated from the shoulder by a cut (separation a) starting under (medial) the front leg, passes through (1) the web muscle (pectorales superficiales), (2) the natural seam between the serratus ventralis and the latissimus dorsi, (3) the natural seam between the serratus ventralis and the subscapularis, (4) the natural seam between the 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 triceps brachii. The fat and skin shall be beveled to meet the lean on the dorsal edge. The breast flap shall be removed through the major crease. The fat shall be measured at the skin edge on the dorsal end.

Weight Range of Shoulder (kgs)

Code:

- 1. 2.5 - 3.5
- 2. 3.5 - 4.5
- 3. 4.5 - 6.0
- 4. 6.0 and up

Maximum Fat Thickness (cm)

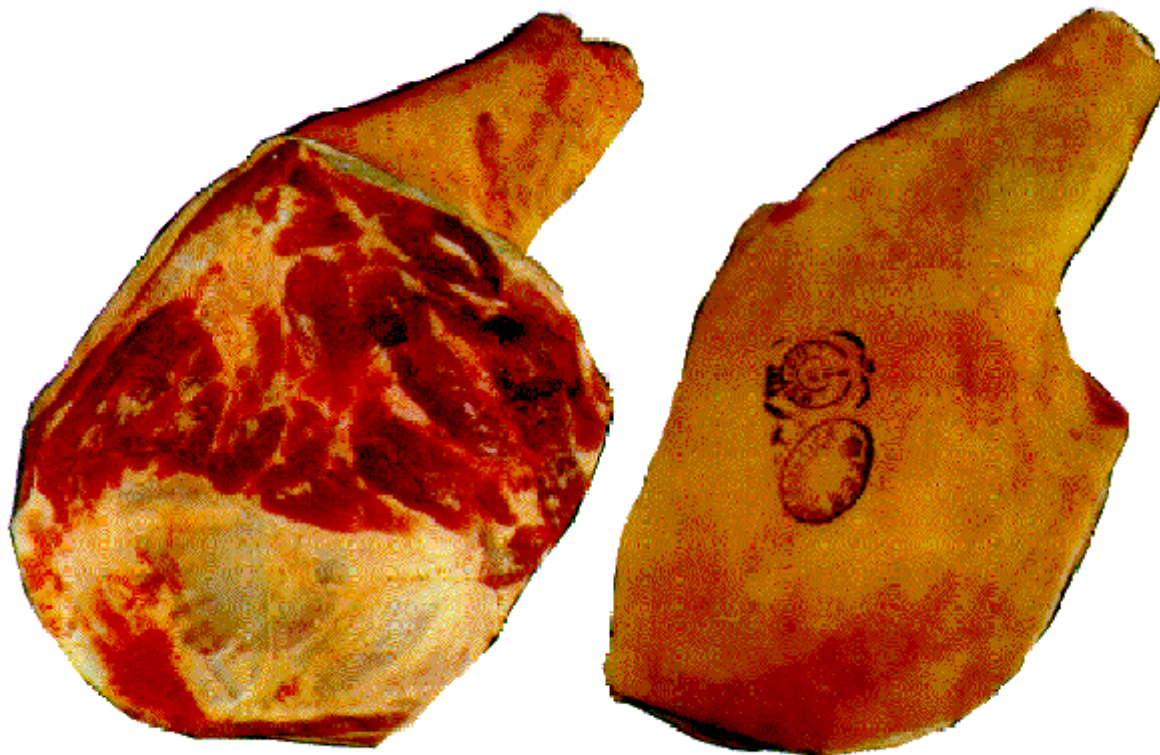
Code:

- 1 1
- 2 2
- 3 3
- 4 4

Skin (rind)

Code:

- 1 - Skin on *As described above.*
- 2 - Skin off *All skin shall be removed.*
- 3 - Partially Skinned *The skin shall be removed dorsal to a straight line parallel to dorsal edge which starts at a point that does not exceed 25 percent of the distance from the elbow joint to the dorsal side. Fat exposed by the removal of skin shall not exceed 6 mm in thickness at any point.*



Description Code:

Standard No.

Purchaser Option Nos.

Species

Cut

Style

Bone

Skin

Fat

Weight

Trim

State of Refrg.

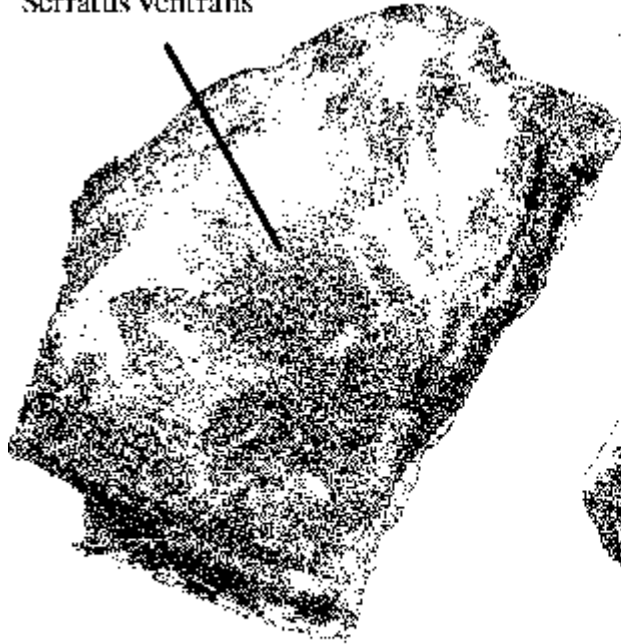
Add. Option
s

3	0	9
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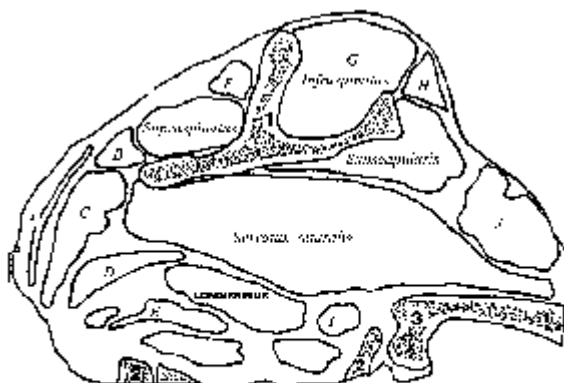
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SHOULDER, INSIDE

Serratus Ventralis



Longissimus Dorsi



A Trapezius
B Pectoralis profundus
C Rhomboidalis
D Serratus
E Serratus anterior
F Serratus posterior

G Infra-scapularis
H Trapezius
I Rocostalis
J Longissimus

1 Scapula
2 Humerus
3 Rib

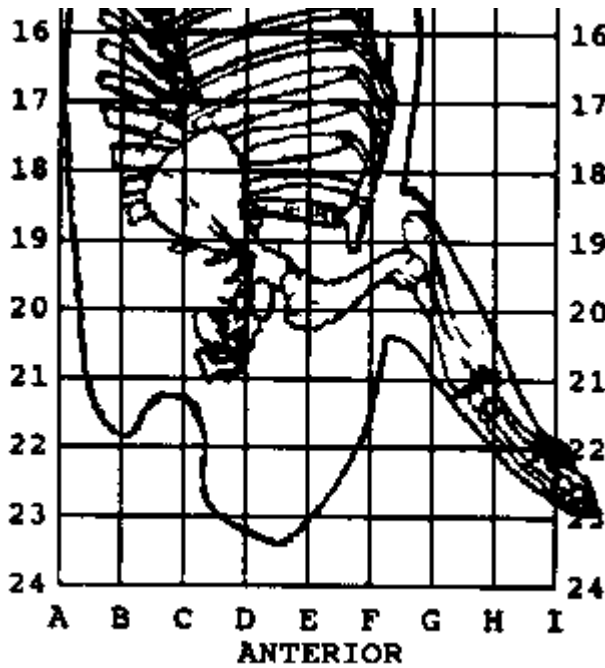


LOIN, SHOULDER END
(A17 - D17)

A - Longissimus
B - Spinalis
Styles 1, & 2

Loin/Shoulder Separation (A18.5 - G18.5)

Styles 3 & 4



Shoulder, Inside - This item is separated from the carcass/half by a straight cut, approximately perpendicular to the length of the carcass/half (A17 - D17 between the fourth and sixth ribs). The lower half is removed by a straight cut (D17 - D21), approximately perpendicular to the loin/shoulder separation. The head and jowl shall be removed by a straight cut approximately parallel with the loin/shoulder separation (A21 - D21). The loin/shoulder separation should exhibit the longissimus dorsi twice the size of the spinalis dorsi. It is separated from the outside shoulder through the natural seams between the serratus ventralis and the subscapularis, and the serratus ventralis and the medial side of the scapula.

Style - 1 As described above.

Style - 2 As described above, except that the fat and skin shall be beveled to meet the lean on the dorsal edge.

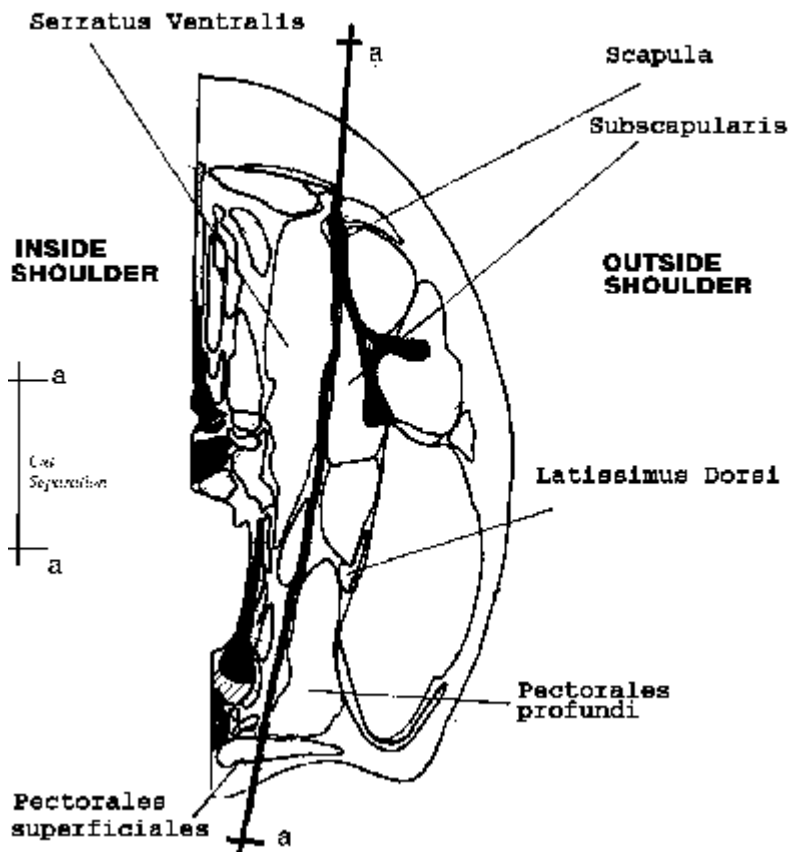
Style - 3 Short Cut - Same as Style 1 except the loin shall be removed so that the longissimus dorsi is approximately equal to or larger than the spinalis dorsi (A18.5 - D18.5).

Style - 4 Short Cut - Same as Style 2 except the loin shall be removed so that the longissimus dorsi is approximately equal to or larger than the spinalis dorsi (A18.5 - D18.5).

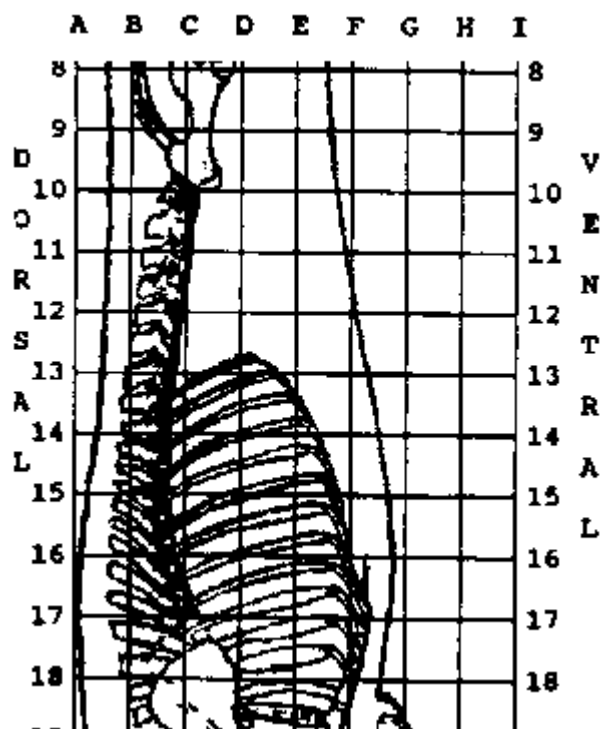
Weight Range of Upper Shoulder (kgs)

Code:

- 1. 1 - 2
- 2. 2 - 3
- 3. 3 - 4
- 4. 5 and up



Belly, Bone-in, Skin-on - The belly is prepared from the carcass/half after removal of the leg (D10 - F10), shoulder (A17 -G17), and loin (D10 - D18). 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.



Style:

Code:

- 1 - As Described above.
- 2 - The belly is prepared as described above except the ribs are individually removed from the belly leaving the costal cartilages, diaphragm and finger meat (Intercostal Meat) intact and firmly attached to the belly.
- 3 - The belly is prepared as described above except the ribs are removed intact from the belly along with the costal cartilages, diaphragm and finger meat (Intercostal Meat). The belly shall be free of scores and "snowballs" (exposed areas of fat) which measure 50 sq cm or more.
- 4 - Same as Style 3 except that the teat line shall be removed by a straight cut.

Skin:

Code:

		Wt. Range (kg)	
		Code:	
1 -	Skin on	1 -	2.5 - 4.5
2 -	Skin off	2 -	4.5 - 5.5
		3 -	5.5 - 6.5
		4 -	6.5 - 7.5
		5 -	7.5 - 8.5
		6 -	8.5 and up

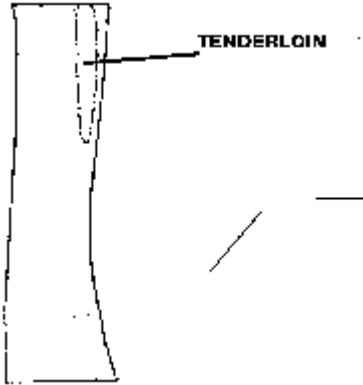
Description Code:
Standard No.

Purchaser Option Nos.

Species	Cut	
3	1	1

Style	Bone	Skin	Fat	Weight	Trim	State of Refrg.	Add. Options
	2	0					

TENDERLOIN



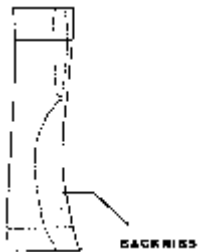
Description Code:
Standard No.

Purchaser Option Nos.

Species	Cut	
3	1	2

Style	Bone	Skin	Fat	Weight	Trim	State of Refrg.	Add. Options
	1	0	0		0		

BACKRIBS



Tenderloin - This item is prepared from the full loin. The tenderloin shall be removed intact and shall consist of the psoas major, psoas minor, and iliacus only. The carcass/half strip muscle (psoas minor) shall be removed if not firmly attached. The anterior portion (tail end) shall be trimmed so that the tail is not split more than 2.5 cm. The tenderloin shall be practically free of surface fat.

Weight Range (kg):

Code

1 - 0.5 and down

2 - 0.5 - 0.7

3 - 0.7 and up

Back Ribs - The back ribs shall consist of at least 8 ribs and related intercostal meat from a loin. The back rib sections 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.

Style 1 - As described above

Style 2 - The "skin" (peritoneum) shall be removed from the inside surface of the ribs and intercostal meat.

Weight Range (kg):

Code:

1 - 0.5 and down

2 - 0.5 and up

TRIMMINGS

Fat Limitations Code: 1 - Less than 10% 3 - Less than 20% 5 - Less than 30%
 2 - Less than 15% 4 - Less than 25% 6 - Less than 50%

Sampling for fat content: 16 randomly selected 25 - 27 kg. samples of adjacent boneless trimmings from the entire lot shall be used for fat analysis. Product from each of the 16 samples shall be combined and ground through a plate with no larger than 2.5 cm. holes and thoroughly blended after grinding. Four 1 kg. samples shall be selected from the mixture. Each sample shall be divided into three portions. One of the portions shall be submitted to the purchaser, one to a previously agreed upon laboratory and one remaining with the producer.

Bellyribs - The bellyribs are derived from the belly. They include the ribs, costal cartilages, diaphragm and finger meat (Intercostal Meat) intact. No less than 8 ribs shall be present.

Style - 1 As described above.

Style - 2 Bellyribs, Breast off - As described above except that the ventral portion of the costal cartilages shall be removed.

 Weight Range (kg)
Code:
1 - 1 and down
2 - 1 and up



Style 2

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

 Weight Range (kg):
Code:
1 - 0.5 - 1.0
2 - 1.0 - 3.5

Jowl - The jowl shall be removed from the shoulder by a straight cut (A21 - F21). Jowls shall be reasonably rectangular in shape and at least reasonably squared on the sides and ends, being reasonably symmetrical and smooth on all surfaces. The jowl shall be faced by close removal, of surface glandular and loose tissue, skin and bloody discoloration.

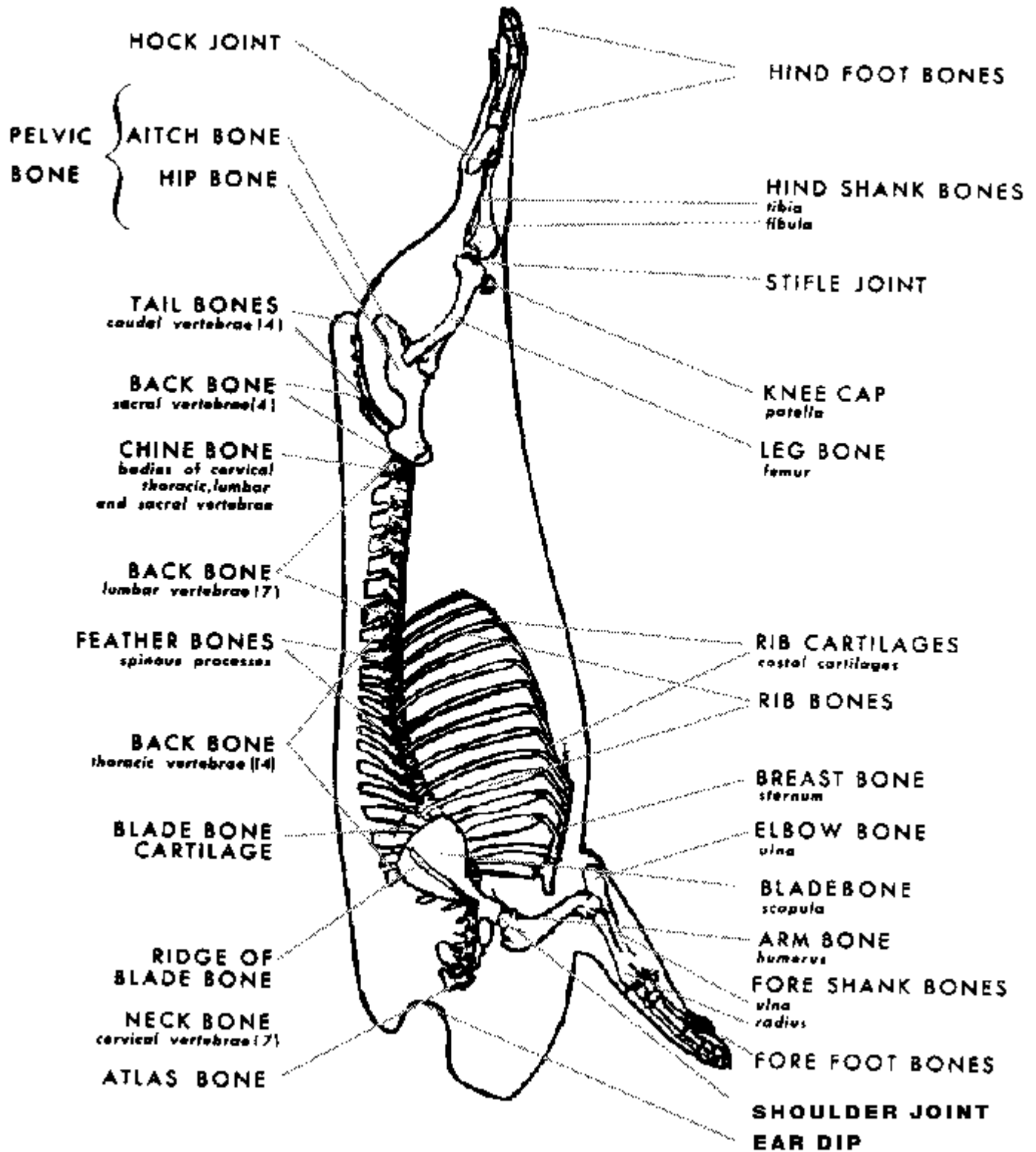
 Weight Range (kg):
Code:
1 - 0.25 - 1.0
2 - 1.0 - 1.75

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

When trim code no. 3 (desinewed) is specified, exposed heavy (opaque) connective tissue, and tendinous ends of shanks shall be removed.

PORK SKELETAL CHART

Location, Structure and Names of Bones



ANNEX I: color chart to be added.

ANNEX II

COLOUR GUIDES FOR PORCINE MEAT

Contact Addresses and Acceptable Colours:

1. **Agriculture Canada Publication 5180/B. Pork Quality -
A guide to understanding colour and structure of pork muscle**

Canadian Food Inspection Agency
Meat and Poultry Products Division
59 Camelot Drive
Nepean, Ontario
Canada
K1A 0Y9

Tel: +1-613-225-2342
Fax: +1-613-228-6636

Acceptable Colours:

2, 3 or 4

2. **Japanese Standard Models of Pork Colour
(No. 5 - 6, 1. Chome, EBISU, SHIBUYA - KU)**

Japanese Ham and Sausage Processing Cooperative
Tokyo, Japan 150

Tel : 81-3-34 63 3213
Fax: 81-3-34 41 8273

Acceptable colours:

2, 3, 4, or 5