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Series 32

Série 32

WITHDRAWAL

April 2020

Selected standards in the series Food

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Avril 2020

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GCS 32.50-92

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Pork Cuts

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Pork Cuts

ICS 67.120

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Preface

This document has been converted to a Government of Canada (GC) Standard in November 2014. Its previous designation was 32.50. The original content has not been modified.

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CANADIAN GENERAL STANDARDS BOARD

PORK CUTS

1. SCOPE

1.1 This specification applies to fresh and frozen pork carcass (sides), and cuts such as primals, subprimals, roasts and portion control cuts. It is primarily intended to be used by food services in procurement of food.

2. APPLICABLE PUBLICATIONS

2.1 The following publications are applicable to this specification:

2.1.1 Canadian General Standards Board (CGSB)

32.72 — Handling, Packaging and Labelling of Meat, Poultry and Fish for Food Services.

2.1.2 Canadian Meat Council

Food Service Meat Manual.

2.1.3 Department of Agriculture

The Canada Agricultural Products Act

The Hog Carcass Grading Regulations

The Meat Inspection Act and Regulations.

2.1.4 Department of National Health and Welfare

The Food and Drugs Act and Regulations.

2.2 Reference to the publications in par. 2.1.1 and 2.1.2 is to the latest issues, unless otherwise specified by the authority applying this standard. The sources of all publications are shown in the Notes section.

3. CLASSIFICATION

3.1 Pork shall be supplied fresh (chilled) or frozen as specified (par. 7.1) in the grades Canada Index 100 or above (par. 2.1.3).

3.2 **Type and Size of Cut** — Pork shall be supplied in the type and mass of cut as specified (par 7.1). Usual mass ranges and portion masses are given in tables 1 and 2. The size of portion control cuts may also be specified as thickness of cut in which case the mass cannot be specified. The types of cuts are given in par. 5.5.

4. GENERAL REQUIREMENTS

4.1 In addition to meeting the requirements of this specification, the pork shall comply with the publications listed in Section 2.

4.2 Pork carcasses and cuts shall be neatly butchered and trimmed, and shall be free from bruises or blemishes of any kind. However, slight cuts or small blemishes on the surface of the skin are permissible. The pork cuts shall be produced from well-dressed carcasses or sides with thick, firm muscling and minimum amount of external and intermuscular fat. The cuts shall have bright appearance and reasonably uniform colour ranging from light pink to light red and a smooth (not coarse) texture. Pork cuts and carcasses shall be delivered in good condition and shall show no evidence of deterioration at the time of delivery.

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4.3 The pork shall be prepared in an establishment that is registered under the Meat Inspection Act and Regulations.

5. DETAILED REQUIREMENTS

5.1 Refrigeration Requirements

5.1.1 Fresh (chilled) cuts shall be produced from carcasses chilled to an internal temperature of not more than 4°C at the thickest portion. They shall not have been frozen at any time.

5.1.2 After cutting at a temperature below 4°C, the frozen cuts shall have been promptly and thoroughly frozen at a temperature not higher than -24°C and be stored at that temperature.

Frozen portion control cuts may be produced from the frozen primal cuts provided no defrosting is permitted during process.

5.2 Condition on Delivery

5.2.1 At the time of delivery the fresh (chilled) cuts shall not show evidence of off condition, including but not restricted to off odour, stickiness, gassiness, rancidity, sourness, dehydration, discolouration or evidence of mishandling.

5.2.2 Frozen cuts shall be delivered at a temperature not exceeding -18°C and shall not show evidence of defrosting or freezer deterioration.

5.3 **Tying and Netting** — When string-tying is required in the detailed description, cuts shall be made firm and compact and held intact by individual loops of strong twine uniformly spaced at approximately 50 mm intervals girthwise. In addition some cuts may require string-tying lengthwise. In lieu of string-tying a stretchable netting may be used, provided it complies with the Meat Inspection Regulations. When specified (par 7.1), string-tying shall be provided for other cuts.

5.4 Preparation of Cuts

5.4.1 ***Preparation of Portion Control Cuts (1400-1413)*** — Unless otherwise specified in the following detailed descriptions of cuts, portion control cuts shall be cut in full slices in a straight line reasonably perpendicular to the outer surface at an approximate right angle to the length of the major cut from which they are produced.

5.4.2 ***Surface Fat*** — Unless otherwise specified (par. 7.1), or unless specific surface fat limits are given in the following detailed description of cuts, surface fat on cuts where present shall not exceed an average of 12 mm, in thickness and the thickness of any point shall not be more than 20 mm.

5.4.3 Defatting shall be effected by smoothly removing the fat by following the contour of the underlying muscle surface. Bevelling the edges only is not acceptable. In determining the average thickness of surface fat or the thickness of fat at any one point on cuts that have an evident, natural depression into the lean, only the fat above the portion of the depression that is more than 20 mm in width shall be considered.

5.5 **Description of cuts** — The pork carcass and cuts shall meet the requirements specified within this section. Where indicated after the name of the cut, an illustration depicting the actual cut is contained in the Food Service Meat Manual. The illustration is provided to complement the detailed requirements and to assist both contractor and user in identification of the required product. An illustration of the primal cuts is given in Figure 1.

5.5.1 ***Cut 400 — Carcass (Sides)(Illustrated)*** — The pork carcass shall consist of the two sides split from a single carcass. Pork carcasses shall be trimmed by removing the head, feet, kidneys and leaf lard. The sides shall have jowls removed unless otherwise specified (par. 7.1).

5.5.2 ***Cut 401A — Ham, Regular (Leg roast)(Illustrated)*** — Regular ham (commercial, trimmed) shall be produced from one side of the carcass by cutting through the side in a straight line perpendicular to the outside skin surface of the hog, from 50 to 75 mm (depending on the size of the hog) anterior to the exposed aitchbone tip, at a right angle to a straight line beginning at the centre of the hock joint on the inside and ending at the cut surface, just missing the inside of the aitchbone tip.

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5.5.2.1 After the ham has been separated from the carcass, the following portions shall be removed:

a. The hind foot, cut off through the hock joint so as to leave a small showing of the tarsal bones on the ham.

b. The tail and sacral vertebrae.

c. The surplus flank, starting on the feather edge of the ham facing, and making a straight cut to a point at the edge of the flank muscle. Surplus fat shall be trimmed off on the flank side, without damaging the fell over the muscle.

d. The butt trimmings, starting on the feather edge just behind the bung, making a curved cut without damaging the muscle, continuing around the turn to the feather edge.

5.5.2.2 Regular hams shall be closely trimmed and well rounded at the cushion and butt end.

5.5.2.3 The fat measurement taken at the butt end, at the thickest point that occurs within 75 mm of the aitchbone, shall not exceed 13 mm.

5.5.3 ***Cut 402 — Ham, Skinned, Short Shank*** — The skinned short shank ham shall conform to the requirements for a ham, regular (Cut 401A, par. 5.5.2) except that approximately half or more of the shank (but not beyond the stifle joint) shall be cut off at approximate right angles to the shank bone and excluded. The ham shall be partially skinned leaving a well-rounded skin-collar not exceeding 15% of the distance from the stifle joint to the edge of the butt. The skin shall be removed so that the collar line is at a slant of at least 15 to 18° toward the cushion side, starting at the flank side, leaving the skin collar approximately 25 mm longer on the flank edge. Fat remaining on the skinned surface shall be fairly smooth and, except for bevelling at the collar and butt ends, reasonably uniform in thickness, not exceeding 13 mm in depth measured at any point 40 mm or more from the edge of the collar. The fat shall be neatly bevelled on the back to approximately meet the lean at the butt end.

5.5.4 ***Cut 403 — Shoulder, Regular (Illustrated)*** — The regular shoulder shall be produced by cutting through the side in a straight line, perpendicular to the outside skin surface, at right angles to the back line, passing through the 3rd thoracic vertebra, immediately in front of the 3rd rib, cutting the 2nd rib to the breast bone and cutting the breast bone at the upper joint of the 3rd rib. The neck bones, ribs and related cartilages and breast bone, intercostal meat, breast flap, bloody discolourations and loose ends shall be closely and smoothly removed and excluded. The foot shall be neatly removed through the middle of the wrist (carpal) joint. The jowl shall be removed in a straight line, parallel to the cut made when separating the shoulder from the side, just missing the ear dip. The shoulder shall be well-faced without scoring or undue removal of lean. Over-hanging or protruding skin or fat at the butt shall be closely removed on a slight bevel approximately meeting the major lean meat edge at the butt to produce a shapely and closely trimmed regular shoulder. The exterior fat thickness of the trimmed regular shoulder, measured perpendicular to the skin at the centre of the butt, shall not exceed an average of 30 mm on the 4.5 to 5.5 kg range, and an average of 45 mm on the 7.0 to 8.0 kg range, with proportionate fat thickness on the intermediate ranges.

5.5.5 ***Cut 403A — Montreal Style Shoulder*** — The Montreal style shoulder shall be removed from the side in the same manner as the shoulder regular (Cut 403, par. 5.5.4). The bones, ribs and related cartilage, breast bone and intercostal meat shall remain in the shoulder. The jowl shall be removed in a straight line parallel to the cut surface, made when separating the rough pork shoulder from the side, just missing the ear dip. The foot and hock shall be removed not more than 13 mm below the hock joint; the exposed glands and any blood clots shall be removed; all skin and surface fat in excess of an average of 13 mm shall be removed. The shoulders shall have the fat edges slightly bevelled, to present a neat and well-trimmed appearance. The fat allowance shall not be more than an average of 13 mm on an 8.0 kg cut, and it shall be proportionately less on the lighter sizes. The fat shall be measured from the general line of the lean, with allowances made for the depressions between muscles.

5.5.6 ***Cut 404 — New York Style Shoulder, Hock On*** — The New York style shoulder, hock on, shall be produced from the shoulder, regular (Cut 403, par. 5.5.4) by removal of the skin and surplus fat from the upper part (butt) of the shoulder to leave a maximum of 13 mm of fat. The skin portion shall not be more than 65% of the shoulder length measured from the top centre edge of the butt to the bottom of the shank. The cut edge of the skin and edges of the fat shall be slightly bevelled to present a neat well-trimmed appearance.

5.5.7 ***Cut 404A — New York Style Shoulder, Shankless (Illustrated)*** — Shankless New York style shoulder shall be the same as the New York style shoulder, hock on (Cut 404, par. 5.5.6) except that the hock shall be removed not more than 13 mm below the hock joint, and the "skin on" portion shall not be more than 50% of the overall length.

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5.5.8 ***Cut 405 — Picnic Style Shoulder, Hock On*** — Picnic style shoulder, hock on, shall be the lower portion of the New York style shoulder, hock on (Cut 404, par. 5.5.6) produced by separating the shoulder into two parts by cutting it lengthwise, perpendicular to the inner surface of the shoulder and parallel to the brisket, leaving 13 to 20 mm of the neck of the blade bone in the lower portion.

The cut shall be properly faced, well trimmed, full and well rounded in the body, with the skin edges bevelled.

5.5.9 ***Cut 405A — Picnic Style Shoulder, Shankless (Illustrated)*** — Shankless picnic style shoulder shall be the same cut as the picnic style shoulder, hock on (Cut 405, par. 5.5.8) except that the shank shall be removed by cutting at a point not more than 13 mm below the hock joint.

5.5.10 ***Cut 406 — Boston Style Shoulder Butt*** — Boston style shoulder butt shall be the top portion of the New York style shoulder, hock on (Cut 404, par. 5.5.6) after the removal of the picnic style shoulder, hock on (Cut 405, par. 5.5.8). The fat shall be trimmed to leave not more than an average of 6 mm over the main body of the cut; the edges of the fat shall be neatly bevelled.

5.5.11 ***Cut 407 — Shoulder Butt, Boneless (Butt Roast) (Illustrated)*** — Boneless shoulder butt shall be the fleshy, lean portion of the Boston style shoulder butt (Cut 406, par. 5.5.10) lying adjacent to and removed intact from the flat (interior) side of the blade bone. The boneless butt shall be closely trimmed by removing loose flesh, ragged edges, and surface fat in excess of an average of 6 mm in thickness.

5.5.12 ***Cut 408 — Belly, Skin On*** — Belly, skin-on, shall be the ventral portion of the side after removal of the ham, shoulder, loin, fat back, spareribs, brisket bone and cartilage, button bones and rough edges. The belly shall be boneless, free of cartilage, and without deep scores (over 6 mm deep) or ragged edges. The sides of the belly shall be straight and parallel, and at right angles to the shoulder end. The ham end of the belly may be trimmed at an angle so that the flank side is about 25 mm longer than the loin edge. Any enlarged soft, porous, or seedy mammary tissue and the pizzle recess of barrow bellies shall be removed.

No lean meat shall be removed except that necessary in appropriate squaring and trimming. Practically all leaf fat and similar abdominal surface fat shall be removed. Bellies shall not exceed 275 mm in width and 65 mm in thickness, and shall not be less than 15 mm thick. There shall be no extra trimming to cut bellies down into a lower mass range.

5.5.13 ***Cut 409 — Belly, Skinless*** — Skinless belly shall be the same as belly, skin-on (Cut 408, par. 5.5.12) except that it shall have the skin completely removed and excluded, leaving a smooth skinned surface free of hair roots.

5.5.14 ***Cut 410 — Trimmed Loin (Illustrated)*** — Trimmed loin shall be that portion of the side after removal of the ham, shoulder, fat back and belly. The loin shall be separated from the belly by cutting in a straight line just missing the vertebrae at the shoulder end and the lower edge of the aitchbone at the ham end. All skin, surface fat in excess of 10 mm at any one point, with an average fat thickness of not more than 6 mm, and all loose or hanging fat shall be removed. The edges of the surface fat shall be neatly bevelled, so that the flesh side is smooth and well arched. The tenderloin shall remain intact in the loin; the diaphragm (skirt) and hanging tender shall be removed. Loins with damaged ribs, broken, severely fragmented or poorly split back bones shall be excluded.

5.5.15 ***Cut 411 — Bladeless Loin*** — Bladeless loin shall be a trimmed loin (Cut 410, par. 5.5.14) from which the blade bone and related cartilage, together with the overlying flesh, has been removed.

5.5.16 ***Cut 412 — Center-Cut Loin (Illustrated)*** — Centre cut loin shall be trimmed loin (Cut 410, par. 5.5.14) from which (a) the shoulder end has been removed, by cutting perpendicularly to the back bone and at right angles to the length, immediately posterior to the blade bone cartilage, and (b) the ham end has been removed, by cutting in the same manner immediately anterior to the hip (pelvic) bone. Tenderloin is removed.

5.5.17 ***Cut 413 — Trimmed Boneless Back (Illustrated)*** — Trimmed boneless back shall be that portion of a trimmed loin (Cut 410, par. 5.5.14) remaining after removing all the following:

a. The tenderloin

b. All bones (back bones, back spareribs, hip or pelvic bones, and blade bone with related cartilage and overlying flesh)

c. All fat in excess of 10 mm at any point and an overall average of 6 mm

d. Belly strip in excess of 25 mm from the major loin muscle

e. Overhanging fat edges to be bevelled.

Withdrawn

5.5.18 ***Cut 413B — Boneless Back Roast (Twin Boneless Backs) (Illustrated)*** — Twin boneless backs shall be produced from trimmed boneless backs (Cut 413, par. 5.5.17) by tying together two backs, flesh to flesh, shoulder end to ham end, to produce a smooth cylindrical shaped roast. The product may be tied by individual string loops, not more than 50 mm apart, rolled in a tying machine or stuffed into approved elastic netting. Boneless backs meeting the requirements of par. 5.5.17 and weighing 2 to 3.5 kg shall be used for this product. Twin boneless backs may be cut into two roasts of approximately equal length for ease in handling.

5.5.19 ***Cut 414 — Boneless Back, Trimmed (Short Cut) (Illustrated)*** — Boneless back, short-cut, shall be that portion of the trimmed boneless back (Cut 413, par. 5.5.17) remaining after the ham end has been removed, at right angles to the back, immediately anterior to the cavity from which the hip or pelvic bone was removed.

5.5.20 a. ***Cut 415 — Tenderloin (Illustrated)*** — Regular tenderloin shall consist of the entire tenderloin muscle, removed from the underside or the inside of the trimmed loin (Cut 410, par. 5.5.14). All fat in excess of 6 mm and all glandular or bloody tissue shall be removed.

5.5.20 b. ***Cut 415A — Tenderloin, Special Trim (Illustrated)*** — Special trim tenderloin shall be prepared from the regular tenderloin (Cut 415, par. 5.5.20 a.) by removing side muscle and all surface fat.

5.5.21 a. ***Cut 416 — Side Spare Ribs (Side Ribs) (Illustrated)*** — Side spare ribs shall consist of the entire intact rib section and connecting meat obtained in full sheets from the belly in the production of the belly, skin-on (Cut 408, par. 5.5.12). Portions of the rib cartilages may be included, as well as a portion of the split breast bone and the skirt (diaphragm). All loose fat shall be removed. Broken ribs causing blood clots or discolouration are not accepted.

5.5.21 b. ***Cut 416-1 — Spare Rib Pieces*** — The pieces are cut across the ribs (cut 416, par. 5.5.21 a.) in 50 x 50 mm wide pieces.

5.5.22 ***Cut 416A — Back Ribs, Regular (Tail On)*** — Back ribs, regular (tail on) shall consist of the strip of rib bones and connecting meat tissue pulled from the trimmed loin (Cut 410, par. 5.5.14) in the production of a trimmed boneless back (Cut 413, par. 5.5.17), with or without the button bones (transverse process of the lumbar vertebrae) and connecting meat tissue. They shall be uniform in thickness and free from loose fat and broken ribs causing blood clots or discolouration.

5.5.23 ***Cut 416B — Back Ribs (Tail Off) (Illustrated)*** — Back ribs (tail off) shall be the same as back ribs, regular (tail on) (Cut 416A, par. 5.5.22) except that the tail portion, consisting of the button bones and connecting meat tissue, shall be removed, leaving the ribs only.

5.5.24 ***Cut 417 — Hock (Shoulder) (Illustrated)*** — The hock shall be the fleshy portion of the forelong between the wrist (carpal) joint and the hock joint.

5.5.25 ***Cut 418 — Pork Trimmings 90% Lean*** — Pork trimmings 90% lean shall be fresh-chilled (not frozen, defrosted or cured). Jowls, diaphragms, tongues, gullets, hearts, organ and products not customarily used in pork trimmings of good quality shall be excluded. The pork shall be moderately firm (not oily or soft), of bright colour and fine texture (not dark or coarse), and free from odour or flavour foreign to meat, discolouration, deterioration, or other detrimental damage. It shall be as free as practicable from tendons, cartilages, seedy parts of bellies, skin, hair roots, bruises, blood clots, glands (except for those lymph glands that normally form a part of the trimmings) and extraneous material. The total fat content of the pork trimmings shall not exceed 10%.

5.5.26 ***Cut 419 — Pork Trimmings 80% Lean*** — Pork trimmings 80% lean shall be the same as pork trimmings 90% lean (cut 418, par. 5.5.25) except that the total trimmable fat content shall not exceed 20%.

5.5.27 ***Cut 420 — Foot*** — A foot shall be either a forefoot, removed from the shoulder regular (Cut 403, par. 5.5.4) at the wrist (carpal) joint, or a hind foot, removed from the ham regular (Cut 401A, par. 5.5.2) cut off through the hock joint.

5.5.28 ***Cut 421 — Neck Bones, Wing On*** — The neck bones, wing on, shall be cut in the conventional manner. A few irregularly split neck bones shall be permissible in any delivery lot. The bulk, however, shall consist of those showing major portions of most of the cervical vertebrae, with or without portions of the occipital bone and not less than one nor more than three thoracic vertebrae and adjoining ribs, with or without portions of adjacent sternebrae or spinous extensions. The product shall carry the typical amount of edible flesh (no undue trimming of lean) as customarily produced from practicable cutting and/or trimming.

Withdrawn

5.5.29 ***Cut 421A — Neck Bones, Wing Off*** — Neck bones, wing off shall be the same as the neck bones, wing on (Cut 421, par. 5.5.28) except that one or more ribs and the adjacent sternebrae are removed.

5.5.30 ***Cut 422 — Riblet (Illustrated)*** — The riblet shall be the rib portion of the neck bone, wing off (Cut 421A, par. 5.5.29) produced when the butt and picnic are separated before the bone is removed.

5.5.31 ***Cut 423 — Square Cut Jowl*** — Square cut jowl shall be the "skin on" portion of the jowl, removed in making any shoulder, trimmed to a square or rectangular shape and free of all exposed glands and blood clots.

5.5.32 ***Cut 424 — Skinless Jowl*** — Skinless jowl shall be the jowl, removed in making any shoulder, from which the skin, exposed glands and blood clots have been removed.

5.5.33 ***Cut 425 — Lacone*** — Lacone shall be the foreleg, removed from the shoulder regular (Cut 403, par. 5.5.4) not more than 13 mm below the hock joint, and shall consist of the hock (shoulder) (Cut 417, par. 5.5.24) and foot (front) (Cut 420, par. 5.5.27).

5.5.34 a. ***Cut 1400 — Pork Cutlets, Undelicated*** — Pork cutlets shall be produced from any boneless whole loin or inside leg muscle, free from cartilage, tendons and excessive fat. The cutlets shall not be delicated. The surface fat on individual cutlets shall not exceed an average of 6 mm thickness, with a maximum 10 mm at any point.

5.5.34 b. ***Cut 1400A (C51) — Pork Cutlets, Delicated (Illustrated)*** — The delicated cutlets shall be prepared from any boneless muscle, free from cartilage, tendons and excessive fat. Two pieces may be knitted into one portion while delicating.

5.5.35 a. ***Cut 1402R — Fresh Ham (Leg Roast), Boneless, Tied (Illustrated)*** — Boneless fresh ham shall be produced from regular ham (Cut 401A, par. 5.5.2) or ham, skinned, short shank (Cut 402, par. 5.5.3) by removing all the skin, all fat in excess of an average of 6 mm thickness, and all bones and excessive internal seam fat. The boneless ham meat shall be folded as symmetrically as possible and shall be string, rolled and tied or stuffed into cellulose or fibrous casing or approved elastic netting.

5.5.35 b. ***Cut 1402R-1 — Shankless Leg Roast*** — Prepared from a boneless fresh ham (Leg Roast) (Cut 1402R) by removing shank meat.

5.5.36 ***Cut 1406 — Boston Butt Steaks, Bone In (Illustrated)*** — Bone in Boston butt steaks shall be prepared from a Boston style shoulder butt (Cut 406, par. 5.5.10) by cutting the steaks parallel to the line separating the shoulder from the loin and belly. The surface fat (skin side) on individual steaks shall not exceed an average of 6 mm thickness with a 10 mm maximum at any one point.

5.5.37 ***Cut 1406R — Boston Butt, Boneless Tied*** — Boneless, tied, Boston butt shall be the Boston style shoulder butt (Cut 406, par. 5.5.10) with bone removed. The blade bone shall be removed without cutting through the flesh at the blade bone ridge to leave all meat firmly attached. The surface fat thickness shall not exceed an average 6 mm on the skin side. The boneless Boston butt shall be string tied or stuffed into approved stretchable netting.

5.5.38 ***Cut 1407 — Shoulder Butt Steaks, Boneless (Illustrated)*** — Boneless shoulder butt steaks shall be prepared from the entire trimmed loin (Cut 410, par. 5.5.14). The average thickness of the fat covering shall not be more than 6 mm.

5.5.39 ***Cut 1410 — Pork Chops, Regular (Illustrated)*** — Regular pork chops shall be prepared from the entire trimmed loin (Cut 410, par. 5.5.14). The average thickness of the fat covering shall not be more than 6 mm.

5.5.40 ***Cut 1410A — Pork Chops, With Pocket*** — Pork chops with pocket shall be prepared from a centre-cut loin (Cut 412, par. 5.5.16) or from either a bladeless loin (Cut 411, par. 5.5.15) or trimmed loin (Cut 410, par. 5.5.14) from which the loin end has been removed immediately anterior to the hip bone cartilage. The chops prepared from the shoulder end of a trimmed loin shall be free of the blade bone and related cartilage and overlying flesh. On chops not containing tenderloin, the protruding edge of the chine bone shall be removed by sawing along a line that removes practically all of the spinal cord canal. The pocket formed in the chop shall be made by cutting into the meat from the rib bone side or by cutting into the meat through the surface fat into the fleshy portion of the chop. The average thickness of the fat covering shall not be more than 6 mm.

Withdrawn

5.5.41 ***Cut 1410B — Pork Rib Chops, Tenderloin Out (Illustrated)*** — Pork rib chops without tenderloin shall be prepared from the rib section only of a trimmed loin (Cut 410, par. 5.5.14) or bladeless loin (Cut 411, par. 5.5.15). Chops prepared from the shoulder end of a regular loin shall be free of the blade bone and related cartilage and overlying flesh. The protruding edge of the chine bone shall be removed as described in par. 5.5.40. Each chop shall contain one or more rib bones, as may be requested. Chops containing only one rib bone shall be cut close to the rib bone on one side of the chop and shall contain all the meat between that rib and the next adjacent rib. The average thickness of the fat covering shall not be more than 6 mm.

5.5.42 ***Cut 1411 — Pork Chops, Bladeless*** — Bladeless pork chops shall be prepared from a bladeless loin (par. 5.5.15). The bladeless loin shall be cut from end to end into chops of even thickness. The average thickness of the fat shall not be more than 6 mm.

5.5.43 ***Cut 1412 — Pork Chops, Centre-Cut Tenderloin In (Illustrated)*** — Centre-cut pork chops shall be prepared from a centre-cut loin (Cut 412, par. 5.5.16) except that the tenderloin is not removed. The centre-cut loin shall be cut from end to end into chops. The average thickness of the fat covering shall not be more than 6 mm.

5.5.44 ***Cut 1412A — Pork Chops, Centre-Cut, Tenderloin Out (Illustrated)*** — Centre-cut pork chops shall be prepared from a centre-cut loin (Cut 412, par. 5.5.16) except that the protruding edge of the chine bone shall be entirely removed at a point where it joins the featherbones exposing the lean meat. The average thickness of the fat covering shall not be more than 6 mm.

5.5.45 ***Cut 1412B — Pork Steaks (Chops), Centre-Cut, Boneless (Illustrated)*** — Boneless centre-cut pork chops shall be prepared from a centre-cut loin (Cut 42, par. 5.5.16) except that all bones shall be removed. Bones shall be removed by scalping. The average thickness of the fat covering shall not be more than 6 mm.

5.5.46 ***Cut 1413 — Pork Steaks(Chops), Boneless*** — Boneless pork steaks shall be prepared from a short-cut boneless back (Cut 414, par. 5.5.19). Butterfly boneless chops shall be provided if specified (par. 7.1). The average thickness of the fat covering shall not be more than 6 mm.

5.5.47 ***Cut 1496 — Ground Pork (Illustrated)*** — Ground pork shall be produced from any boneless lean pork. Bone, skin, opaque membranous tissue, cartilage, back strap exposed large blood vessels, periosteum and major ligaments and tendons shall be removed.

5.5.47.1 The meat to be ground shall be thoroughly blended to distribute lean and fat portions uniformly. The final grinding shall be through a plate having holes approximately 5 mm in diameter. Other mechanical equipment (choppers, cutters, etc.) may be used in the grinding operations provided they give equivalent results. The temperature of the meat shall not exceed 4°C during grinding or handling and shall not be mixed after final grinding. The ground pork shall be packaged in the quantity specified (par. 7.1), and packed immediately upon completion of grinding.

5.5.47.2 The ground pork shall be supplied in the following grades as specified (par. 7.1):

Regular Ground Pork — Maximum fat content 30% (70% Chemical Lean)

Medium Ground Pork — Maximum fat content 23% (77% Chemical Lean)

Lean Ground Pork — Maximum fat content 17% (83% Chemical Lean).

5.5.48 ***Cut 1492 — Diced Pork (Illustrated)*** — Diced pork shall be prepared from any deboned parts of pork. Shank meat, cartilage, tendons and heavy ligaments shall be removed. It shall be diced by hand or machine into reasonably uniform cuts. The maximum fat content shall be 15% (85% Chemical Lean).

6. PREPARATION FOR DELIVERY

6.1 **Packaging** — Preparation for delivery shall be in accordance with normal commercial practice, CGSB specification 32.72 and as specified (par. 7.1).

6.2 **Marking** — Each side and primal cut shall bear the Canadian Department of Agriculture Inspection Legend.

6.2.1 The shipping containers and packages shall be marked in accordance with the Meat Inspection Regulations and shall include the cut number and name prescribed in this specification.

6.2.2 The cut number and net mass shall be stamped or tagged on each carcass (side) of pork.

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6.2.3 The cut number and net mass shall be stamped on each package and box at least at one end, in addition to the main panel, and on each shipping container, at both ends.

6.2.4 A statement shall be provided on the main panel of hermetically sealed products (vacuum packed, etc.) stating that the product is perishable and must be kept refrigerated or frozen as applicable.

7. NOTES

7.1 **Options** — The following options must be specified in the application of this specification:

a. If fresh or frozen meat is required (par. 3.1)

b. Type and size of cut (par. 3.2)

c. If string-tying is required (par. 5.3)

d. Surface fat limits, if other than as specified (par. 5.4.2)

e. If the jowls shall not be removed from the sides (par. 5.5.1)

f. If butterfly boneless chops are required (par. 5.5.46)

g. The grade of ground pork (fat content) required (par. 5.5.47.2)

h. Package style and container size (par. 6.1 and specification 32.72).

7.2 **Illustrations**

Coloured illustrations of those cuts so noted in section 5.5 are given in the Food Service Meat Manual (par. 2.1.2).

7.3 **Sources of Referenced Publications**

7.3.1 The publication referred to in par. 2.1.1 may be obtained from the Canadian General Standards Board, Sales Centre, Ottawa, Canada K1A 1G6. Telephone (613) 941-8703 or 941-8704. Fax (613) 941-8705.

7.3.2 The publication referred to in par. 2.1.2 may be obtained from the Canadian Meat Council 5233 Dundas St. W., Islington, Ontario M9B 1A6.

7.3.3 The publications referred to in par. 2.1.3 and 2.1.4 may be obtained from the Canada Communication Group, Publishing, Ottawa, Canada K1A 0S9. Telephone (819) 956-4802.

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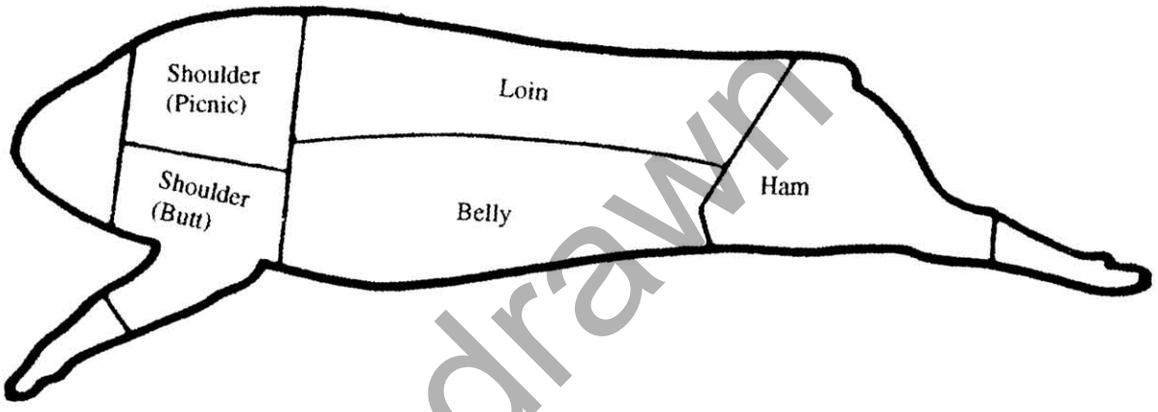

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FIGURE 1

Primal Cuts of Pork

TABLE 1
Mass Ranges for Primal and Subprimal Cuts

Cut No.	Cut Name	Mass Range (kg)
400	CARCASS (SIDES)	59–77
401A	HAM, REGULAR	6–9
402	HAM, SKINNED, SHORT SHANK	5–8
403	SHOULDER, REGULAR	5–8.5
403A	MONTREAL STYLE SHOULDER	4.5–8
404	NEW YORK STYLE SHOULDER, HOCK ON	4–7.5
404A	NEW YORK STYLE SHOULDER, SHANKLESS	4–7.5
405	PICNIC STYLE SHOULDER, HOCK ON	2.5–4
405A	PICNIC STYLE SHOULDER, SHANKLESS	3–6
406	BOSTON STYLE SHOULDER BUTT	2–3.5
407	SHOULDER BUTT, BONELESS (BUTT ROAST)	2–3
408	BELLY, SKIN ON	2.5–6.5
409	BELLY, SKINLESS	3–6
410	TRIMMED LOIN	5–8
411	BLADELESS LOIN	3.5–5.5
412	CENTRE-CUT LOIN	3–5.5
413	TRIMMED BONELESS BACK	3–6
413B	BONELESS BACK ROAST (TWIN BONELESS BACKS)	2–4
414	BONELESS BACK, TRIMMED (SHORT CUT)	2–4
415	TENDERLOIN	Up to 0.9
416	SIDE SPARE RIBS	0.9–2
416A	BACK RIBS, REGULAR (TAIL ON)	Up to 0.7
416B	BACK RIBS (TAIL OFF)	Up to 0.7
417	HOCK (SHOULDER)	Up to 1.1
420	FOOT	Up to 0.7
421	NECK BONES, WING ON	Up to 0.7
421A	NECK BONES, WING OFF	Up to 0.9
1402R	FRESH HAM, BONELESS, TIED	4–8
1406R	BOSTON BUTT, BONELESS, TIED	1.8–3.6
1496	GROUND PORK	As specified

TABLE 2
Portion Control Cuts of Work

Cut No.	Cut Name	85 g	100 g	125 g
1400 A (C51)	PORK CUTLETS, DELICATED	X	X	X
1406	PORK BOSTON BUTT STEAKS, BONE IN	X	X	X
1410	PORK CHOPS, REGULAR	—	X	X
1410B	PORK RIB CHOPS, TENDERLOIN OUT	—	X	X
1412	PORK CHOPS, CENTRE-CUT TENDERLOIN IN	—	X	X
1412A	PORK CHOPS, CENTRE-CUT, TENDERLOIN OUT	X	X	X
1413	PORK STEAKS (CHOPS), BONELESS	X	X	—

Mass tolerance on the above cuts shall be ±8 g.

Withdrawn

Notes

Withdrawn