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 – CARCASES 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.
5. CARCASES AND CUTS DESCRIPTIONS

5.1 Multilingual index of products – To Be Added

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5.2 Porcine side skeletal diagram
5.3 Standard porcine primal cuts flow chart - (2 PAGES)

5.4 Porcine meat cuts

BONE – IN

FULL CARCASE 4000

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). Carcases 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 carcase. 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

Add a picture of a whole carcass with ears and without a tail
**SPLIT CARCASE SIDE** 4001

The *split carcase side* is prepared from the *full carcase*. The carcase shall be split into reasonably uniform carcase 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 carcase side – block ready* consists of the same carcass specifications as *split carcase 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 carcase 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
HINDQUARTER 4009-4010

The hindquarter is derived from a split carcase 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

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 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 carcase/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.

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.
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.

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 carcase 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.

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**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.

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**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.
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.
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)