U.S.MEAT EXPORT FEDERATION

U.S. Pork Variety Meat Cuts

International Guide



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Research & Promotion Council

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This book is merely a guide for identification of variety meat items. Individual packer specifications may vary. The U.S. Meat Export Federation (USMEF) assumes no liability for lack of adherence to the descriptions contained herein or for the availability of the products mentioned.

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International Guide

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PRESIDENT'S MESSAGE

Putting U.S. Meat On the World's Table Since 1976

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Dear International Stakeholder:

It is a pleasure to present you with this new U.S. Pork Variety Meat Cuts – International Guide. This is a tool to help identify some of the common pork variety meats that are available from U.S. processors. Actual specifications can be obtained from the processors. Additional details can be found in the USDA Institutional Meat Purchase Specification (IMPS) and the North American Meat Processor Meat Buyers Guide.

This guidebook supports our efforts to increase the value and profitability of U.S. pork by enhancing demand for pork products in targeted export markets.

I encourage you to contact your nearest USMEF representative if you have any questions if we can assist you in any way. A listing of the USMEF office locations is included in this guide.

Sincerely,



Phillip M. Seng
President & CEO

U.S. MEAT EXPORT FEDERATION'S MISSION

USMEF's mission is to increase the value and profitability of the U.S. beef, pork and lamb industries by enhancing demand for their products in targeted export markets through a dynamic partnership of all stakeholders.

Established in 1976, the U.S. Meat Export Federation (USMEF) is the most vertically integrated trade association in the meat and livestock industry. USMEF represents livestock producers, meat packers, processors, purveyors and exporting companies; grain and oilseed organizations; agriculture organizations and agribusiness companies. USMEF is a dynamic partnership of key stakeholders working together to support an aggressive marketing presence for U.S. meat exports around the world.

Headquartered in Denver, USMEF has offices in Beijing, Brussels, Cairo, Hong Kong, Mexico City, Monterrey, Moscow, Seoul, Shanghai, Singapore, St. Petersburg, Taipei and Tokyo. Special representatives also cover China, South America, the Middle East and the Caribbean. All in all, USMEF carries out trade activities in more than 80 countries.

USMEF receives funding and support from the USDA, exporting companies, farm bureaus, agribusiness and checkoff programs for beef, pork, corn and soybeans.

For more information please visit our web site at *www.usmef.org*.

VARIETY PORK INTERNATIONAL GUIDEBOOK

This booklet is intended to be a guide to identify various pork variety meats that are available from U.S. processors. Actual specifications can be obtained from the processors. Previous editions of USMEF Variety Meat Guidelines, USDA Institutional Meat Purchase Specifications (IMPS) and the North American Meat Processor Meat Processor Meat Buyers Guide were used in the development of this guide. In this guidebook each variety meat cut photograph has a brief product description and product number. These descriptions and product numbers are based on information from other guidelines and specification manuals.

More detailed information may be found at:

USDA Agriculture Marketing Service: Institutional Meat Purchase Specifications for Variety Meats and Edible By-products Series 700 Interim. *http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=STELDEV3003288*

North American Meat Processors Association: The Meat Buyers Guide. *www.namp.com*



BACKBONE

The backbone is cut at the third thoracic vertebrae, extends the rest of the thoracic and lumbar vertebrae before it is removed after the seventh (and last) lumbar vertebrae.



BACKFAT (SKIN OFF): 4773, IMPS 732

Backfat or fat back is the layer of adipose tissue, subcutaneous fat, under the skin found on the loin. The skin should be completely removed. Backfat should be cleaned absolutely free of any foreign material.



BLADDER

The pork bladder is a small, round, think membranous tissue that is grayish-pink in color.



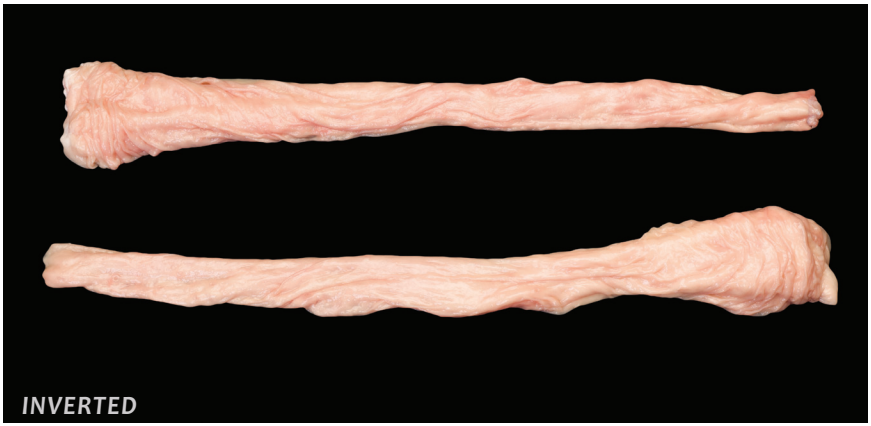
BRISKET BONES: NAMP 416A

The brisket bones consist of the sternum, costal cartilage, and attached lean (skirt meat).



BRISKET BONES (HARD BONE ONLY)

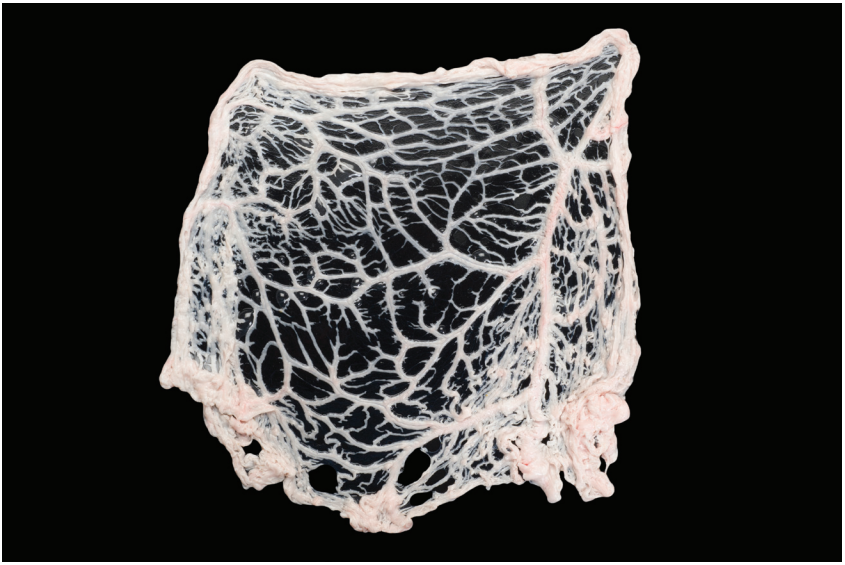
Includes only the hard bone of the sternum. It should be trimmed virtually free of lean and costal cartilage.





BUNG: 4745

Pork Bung is the common name used to identify the rectum. The bung is removed immediately anterior to the colon and directly before the sphincter muscle of the anus. It is more bulbous in shape and wider and has more membrane covering than found on the large intestine. It is cleaned absolutely free of any foreign material. The bung can be purchased split or inverted.



CAUL FAT: NAMP 4772

Caul fat is a soft, lacy, white, fat-like membrane harvested from the abdominal cavity of the pork carcass.



CHEEK MEAT: 4703, IMPS 732

Cheek meat is utilized from the group of muscles lying external to the upper and lower jaw bones, including the mouth lining and all connective tissue extending from the lip portion of the mouth to the joint of both jaw bones. Cheek meat shall be practically free of lip material, lymph nodes, and salivary glands.



***PORK EAR SQUARE CUT:* 4707, Style 21**

A single ear with the lobe-off that is further trimmed across the lobe area by a straight cut to remove all but the funnel like upper portion. It should be cleaned and absolutely free of hair and any foreign material.



EAR BASE/CANAL

The ear base is the portion of the ear between the skull and pork ear. It also contains the canal and should be cleaned and free of hair and any foreign material.



***FRONT FEET:* 4780, NAMP 420**

The front feet shall be removed at or above the upper knee joint of the front legs. All feet shall be trimmed practically free of hair and hair roots.



HIND FEET: 4782

The hind feet shall be removed at or above the hock joint of the hind legs. All feet shall be trimmed practically free of hair and hair roots.



LACONES FEET

The Lacones Feet includes the entire front leg; hock and foot. The front leg is removed at the elbow joint, between the humerus, radius and ulna, includes the hock joint and the front foot.



FEMUR BONE

The femur bone is removed during fabrication of the ham. The femur is separated at the hip joint that connects it to the pelvis, and the stifle joint that connects it to the tibia. It should be trimmed free of tendons or ligaments, and virtually free of lean tissue.



HANGING TENDER: 4765

The hanging tender is found between the 12th and 14th ribs of the carcass close to the backbone. It is soft and grainy in texture and elliptical in shape.



HEAD MEAT: 4702, IMPS 724

The muscles utilized for head meat include those around the snout and eyes, the temporal muscle, those at the base of the occipital condyle, and the muscle beginning at the crown of the skull extending to the ears. Head meat shall be practically free of lymph nodes and salivary glands. Purchasers may wish to specify specific pieces of product desired.



HEART CAP—OFF: 4723, Style 14

An incised heart from which the cap meat has been removed which includes any vein or arteries. Remaining fat is soft and white to whitish cream in color and should not be removed.



JOWL: NAMP 419

The jowl is removed from the shoulder by a straight cut approximately parallel with the loin side that is anterior to, but not more than 1.0 inch from the innermost curvature of the ear dip. Jowls shall be reasonably rectangular in shape and trimmed of loose tissue, bloody discoloration and other objectionable material. Unless otherwise specified, the jowls shall have all skin removed.



KIDNEY: 4728, IMPS 722, NAMP 4728

The kidney is a flat, bean shaped, smooth, firm, reddish-brown organ with a depression at the point of attachment to the blood vessels and ureter. These attachments and fat shall be trimmed close to the surface of the kidney.



LEAF FAT

Leaf fat is the fat that lines the entire abdominal cavity of the pork carcass.



LIPS

Lips are produced from the pork head and consist of skin and muscle. Pork lips are flat and somewhat round in appearance.



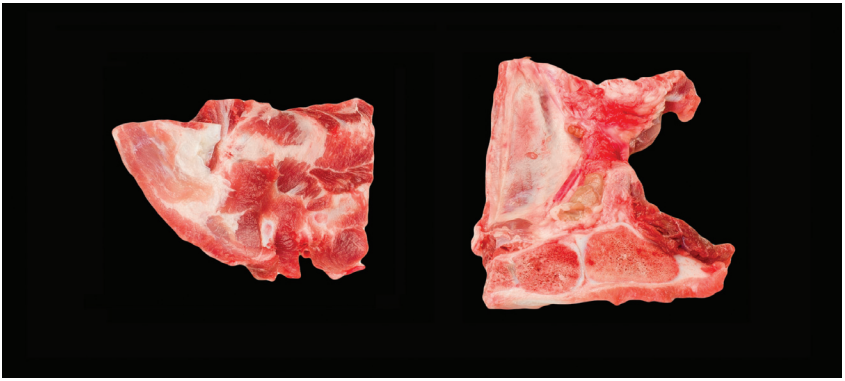
LIVER: 4724, IMPS 710, NAMP 4724

Pork livers are smooth, irregular shaped, and covered with a thin membrane. All ducts, blood vessels, lymph nodes and connective tissues must be trimmed flush with the surface, leaving the four lobes intact. The liver has a reddish brown color and is more firm than other species.



NECK BONES (WHOLE): NAMP421

The neck bones shall contain at least two cervical vertebrae and at least one, but not more than four, thoracic vertebrae, adjoining ribs, and intercostal lean.



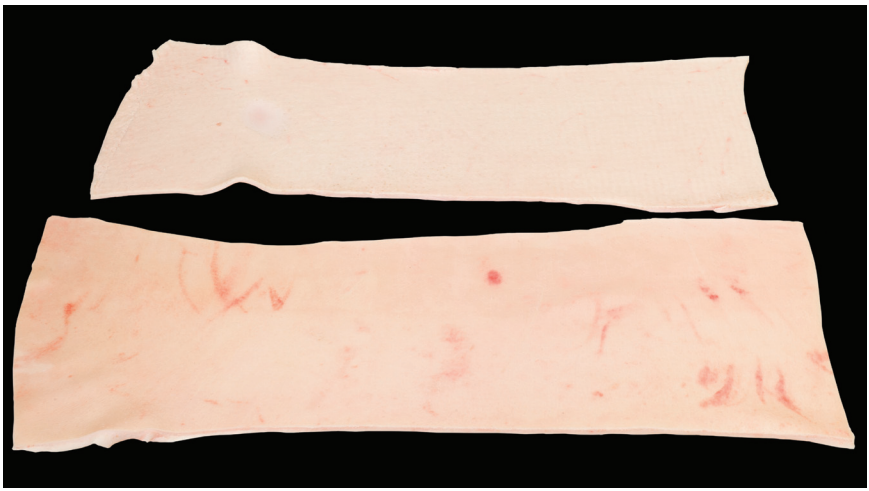
RIBLET OFF - WING OFF

The wing is removed dorsal to the neck bone and sold separately from the whole neck bone.



SALIVARY GLANDS

Located in the wall of the oral cavity, primarily the lips, cheek, and tongue. The glandular tissue is removed from the cheek.



SKIN: 4771

The outermost layer of the carcass. The skin has mottled pinkish, cream color and the texture is smooth to slightly rough. Skin is usually harvested from over the loin (fatback) and belly. It should cleaned and absolutely free of hair and any foreign material.



SKIRT: 4767

The Skirt (Diaphragm) is a lean muscle with a thin membrane attached that is concave and dome in shape. It is found in between the thorax and abdominal cavities.



PORK SNOUT: 4705

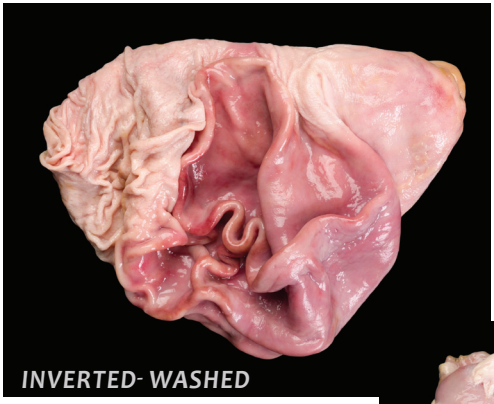
The snout is comprised of cartilage covered with a thin skin. The skin is removed from the upper jaw starting at the top front of the skull and extends the length of the nasal cavity and muzzle to include the rigid flat frontal surface which encloses the nostrils. It should be cleaned and absolutely free of hair and any foreign material.

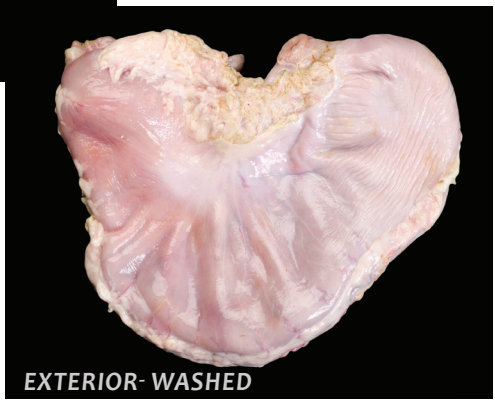




SPLEEN: 4730

The spleen is a rounded dark red, elongate organ with a slight curvature that narrows and tapers at one end. It is part of the lymph system.





STOMACH (MAWS) UNSCALDED: NAMP 4737 PSO - F

The pork paunch is referred to as the stomach or hog's maw. Pork is a non-ruminant animal and has only one stomach to perform digestive functions. The different regions of the stomach are marked by numerous small folds and the regions vary in color from grayish white to deep red. The unscalded stomach should be washed absolutely free of any foreign material.



STOMACH (MAWS) SCALDED: **4737, IMPS 729, NAMP 4737 – PSO G**

The pork stomach is scalded to remove the mucosa lining and washed absolutely free of any foreign material. The color may range from white to a light pale yellow. It is absolutely free of any foreign material.



TAIL: 4791

The pork tail is removed so that only 4 caudal vertebrae remain on the carcass. It is trimmed of excess fat and skin at the base. The tail should be cleaned and absolutely free of hair and any foreign material.



TONGUE (WHOLE): NAMP 4710

The tongue is rather thin and has a pointed tip. The meat is soft pink in color with a whitish pink membrane covering. All tongues are harvested with bone, root, and blade meat removed. The tongue can be purchased tip-on or tip-off.

Tip- On: Incudes the tip which may or may not contain teeth marks.



TONGUE TIP- OFF: 4710, Style 09

Tip-Off: The tip is removed flush to the tongue, removing any teeth marks.



TONGUE BASE TRIM

Tongue base trim is trimmed from the base of the tongue and still contains the fatty tissue and/or lymph nodes.



UTERI: 4753

The uteri are part of the female reproductive system. It has a rounded tubular shape and should be washed absolutely free of any foreign material.



WHOLE HEADS

The head is the skull portion of the carcass. The tongue, skin and ears will remain attached. It should be cleaned and absolutely free of hair and any foreign material.

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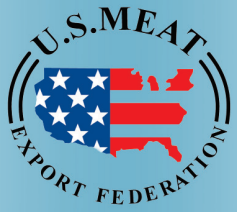
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