U.S.MEAT EXPORT FEDERATION

U.S. Pork Cuts

for International Cuisine







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This book is merely a guide for identification of pork 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.

U.S. Pork Cuts

for International Cuisine

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www.usmef.org

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PRESIDENT'S MESSAGE

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

Bejiing

Brussels

Denver

Guangzhou

Hong Kong

Mexico City

Monterrey

Moscow

Seoul

Shanghai

Singapore

St. Petersburg

Taipei

Tokyo

Dear International Stakeholder:

It is a pleasure to present you with this new U.S. Pork Cuts for International Cuisine guidebook. This is a tool to help identify some of the common pork cuts that are available from U.S. processors and subsequent use in international markets. Actual specifications can be obtained from the processors. Additional details can be found in the USDA Institutional Meat Purchase Specifications (IMPS) and the North American Meat Processor (NAMP) Meat Buyers Guide.

This guidebook supports our efforts to increase the value and profitability for U.S. pork producers and our international customers.

I encourage you to contact your nearest USMEF representative if you have any questions or 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, 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 nations.

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*.

CUTS FOR THIN SLICE, SHABU SHABU & HOT POT

Typically less lean cuts prepared using boiling water



SHOULDER BUTT, CELLAR TRIMMED, BONELESS



BELLY, CENTER-CUT, SKINLESS



LOIN, BONELESS, CENTER-CUT 11 RIBS, BELLY STRAP OFF

RAW PREPARATION AND COOKING METHODS





- Recommended
- slicing 1.5 to 3 mm
- (.0625” to .125”)



CUTS FOR KOREAN BBQ/YAKINIKU

Typically less lean cuts prepared using high heat grilling



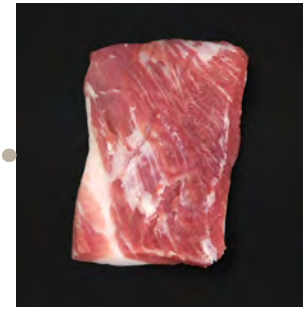
BELLY, SINGLE RIBBED, SKINLESS



SHOULDER, BOSTON BUTT, BONELESS



JOWL



LOIN TRIM/FALSE LEAN

RAW PREPARATION AND COOKING METHODS



Recommended
slicing 1.5 to 3 mm
(.0625” to .125 ”)










CUTS FOR CARNE ASADA, MILANESE

Typically lean cuts prepared using high heat grilling or roasting



LOIN, BONE IN



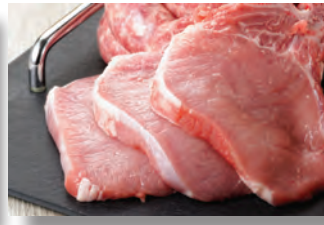
LEG (FRESH HAM), OUTSIDE



LEG (FRESH HAM), INSIDE

RAW PREPARATION AND COOKING METHODS







Recommended slicing 1.5 - 6 mm (.0625” to .25”)







CUTS FOR TONKATSU

Typically prepared breaded and deep-fried



BONELESS SIRLOIN



LOIN, BONELESS, CENTER-CUT, 11 RIBS, BELLY STRAP OFF



TENDERLOIN

RAW PREPARATION AND COOKING METHODS





Recommended slicing
13 to 25 mm
(.50" to 1.0")





CUTS FOR STEAKS, CHOPS AND TEPPANYAKI

Typically thick cuts prepared using high heat grilling





LOIN, BONE IN, CENTER-CUT, 11 RIBS





SHOULDER, BOSTON BUTT, BONE IN



PORK LOIN, RIB END, BONE IN

RAW PREPARATION AND COOKING METHODS

Recommended slicing
13 to 19 mm (.50" to .75")









RIB PREPARATIONS

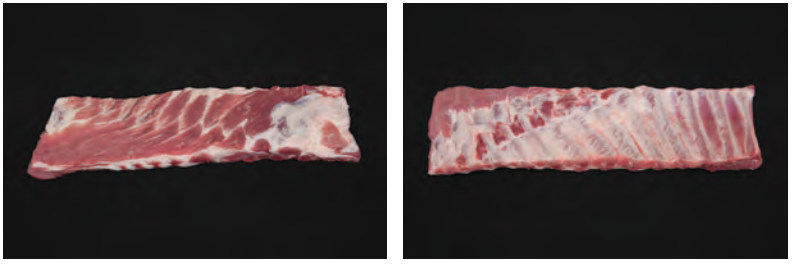
Typically rib cuts prepared using high heat grilling or slow cooked over low, moist heat



SPARE RIBS



BACK RIBS



SPARERIBS, ST. LOUIS STYLE

RAW PREPARATION AND COOKING METHODS









CUTS WITH VARIOUS COOKING METHODS

Typically prepared using high heat grilling or slow cooked over low, moist heat



SHOULDER, PECTORAL MEAT (IM) (DECKLE)



BREAST BONE



LEG (FRESH HAM), TIP (KNUCKLE)

RAW PREPARATION AND COOKING METHODS

Recommended slicing
13 to 19 mm (.50" to .75")







CUTS FOR SKEWERS AND SHISH KEBABS

Typically cubed and prepared over high flame grill



SHOULDER, PICNIC, BONELESS



SHOULDER, BOSTON BUTT, BONELESS



LEG (FRESH HAM)

RAW PREPARATION AND COOKING METHODS







CUTS FOR ROASTING

Typically slow cooked over low, moist heat



LEG (FRESH HAM), TIP (KNUCKLE)



PORK LOIN, RIB END, BONE IN



LOIN, BONE IN, CENTER-CUT, 8 RIBS



FINGER MEAT
(PHOTO COURTESY OF NAMI)

RAW PREPARATION AND COOKING METHODS









CUTS FOR STEWING AND SLOW COOKING

Typically slow cooked over low, moist heat



HAM HOCKS





BRISKET BONES



SHOULDER HOCKS

RAW PREPARATION AND COOKING METHODS



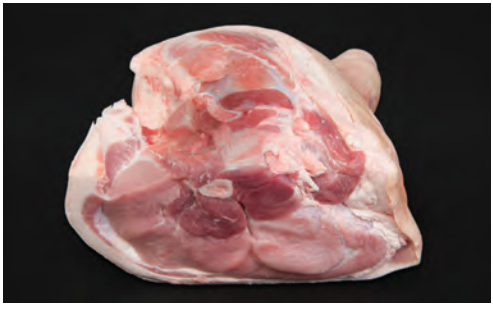






CUTS FOR PROCESSING

Raw material is used for various recipes



LEG (FRESH HAM)



HAM ROLL OUT



LEG (FRESH HAM), OUTSIDE



LEG (FRESH HAM), INSIDE

PREPARATION AND COOKING METHODS







SAUSAGES AND OTHER PROCESSED ITEMS

Raw material is used for various recipes



SHOULDER, PICNIC



SHOULDER, PICNIC, BONELESS



SHOULDER, BOSTON BUTT, BONELESS



FAT BACK

PREPARATION AND COOKING METHODS







MAP OF GLOBAL OFFICES



With 18 offices strategically located across the globe, the U.S. Meat Export Federation is able to market and expand access for U.S. red meat exports, and provide technical expertise to international government organizations in over 80 countries. Through its worldwide network of offices, USMEF has forged a series of partnerships which have enabled U.S. companies and U.S. products to become integral parts of international red meat markets. An extensive international



presence enables USMEF to have a finger on the pulse of vital markets around the world. USMEF shares its local intelligence and more than three decades of experience with U.S. exporters, traders and buyers in addition to end users and processors in each market. As high-quality U.S. beef and pork have taken a lead position in international markets, exports play a more prominent role in industry growth and prosperity.

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