

Pork training manual

Updated November 2022



PORKSTAR

AUSTRALIAN
Pork[®]

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The Australian pork industry produces about 5.5 million pigs each year, which equates to 440,000 tonnes of pork. In 2020-21, the gross value of the industry was estimated to be \$5.3 billion.

For more information about pig farming or processing, please visit the “How we farm” section of the [Australian Pork Limited](#) website.

This handbook has been put together by Australian Pork Limited, but would not have been possible without the assistance of AUS-MEAT Limited and others. It is a resource for processors, pork buyers, butchers, and others involved in the pork supply chain, and covers:

- AUS-MEAT standard carcass definition
- AUS-MEAT conversion factor for pigs
- AUS-MEAT weight and fat classes for pigs
- The anatomy of a pork carcass – including musculature, skeleton, and lymph nodes
- Pork primal cuts and their AUS-MEAT codes
- Carcass preparation tips
- Pork storage and handling

AUS-MEAT Standard Carcass definition

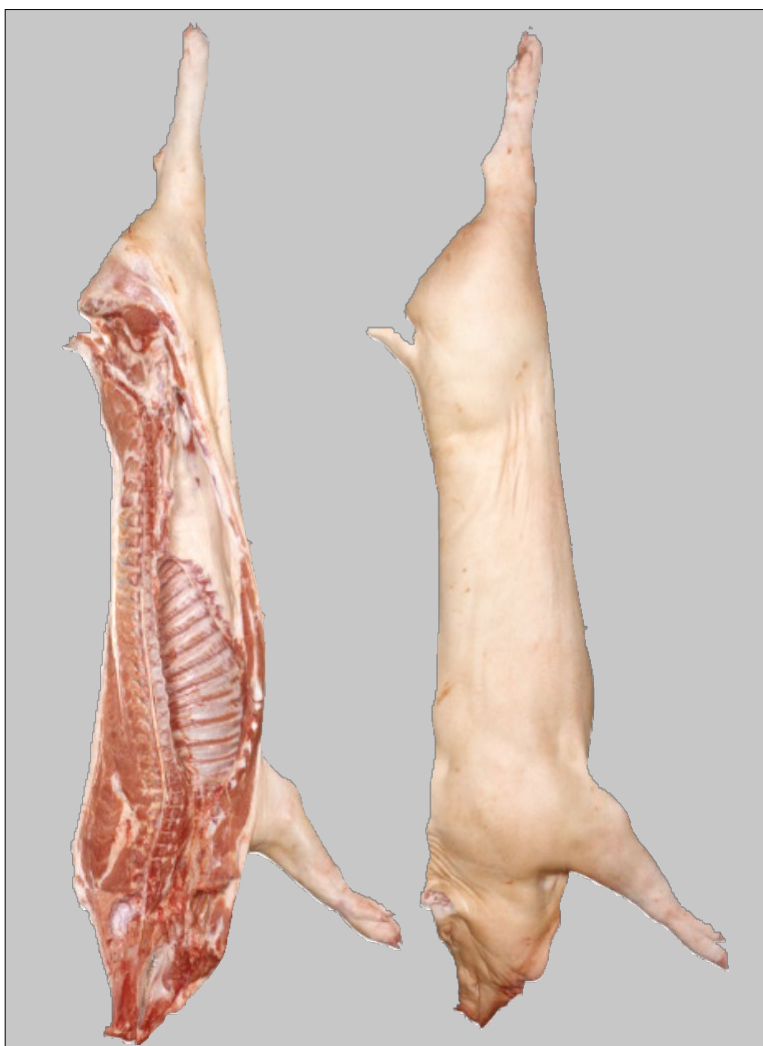
All sectors of the Australian pig industry agreed on a “Standard Carcass” definition to ensure all producers and buyers throughout Australia have a standard by which to compare prices and carcass weights irrespective of the slaughter trim.

Pictured below is a carcass trimmed to the Standard Carcass definition. There are many combinations of carcass trim. A conversion factor is used to adjust carcass weights to the Standard Carcass Trim Number 1.

Other than sucker pork and skin-off carcasses, a pig meat carcass is the body of a slaughtered porcine animal. This is after bleeding, removal of all the internal digestive, respiratory, excretory, reproductive and circulatory organs, and minimum trimming (as required by meat inspection service for the carcass to be passed fit for human consumption).

Also the removal of the:

- Hair and scruff
- Hooves of the foretrotters and of the hindtrotters
- Testes and penis
- Ears, eyelids/lashes, facial hair and tongue
- Kidneys and kidney fat




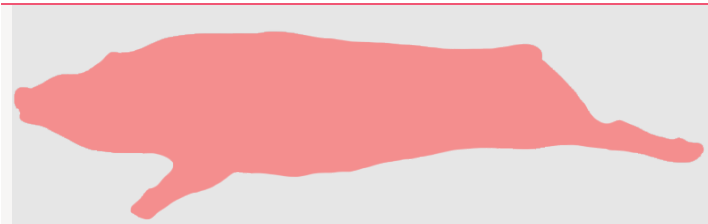
The carcass must be weighed hot (hot standard carcass weight – HSCW).

AUS-MEAT accredited abattoirs may trim carcasses to any one of 24 trim options.

However, operators must report all pig carcass weights in terms of the Standard Carcass definition – Trim Number 1 to producers.

AUS-MEAT conversion factor

How the conversion factor works

Example 1 – For under 60kg HSCW	Trim 13
	Head OFF, flares OUT, fore trotters OFF, hind trotters ON. Scale weight 48.5kg x conversion factor 1.105 = Standard Carcase weight 53.6kg
Example 2 – For over 60kg HSCW	Trim 3
	Head ON, flares IN, fore trotters OFF, hind trotters ON. Scale weight 61.5kg x conversion factor 1.009 = Standard Carcase weight 62kg

The Standard Conversion chart has been developed for conversion of non-standard carcasses back to the Standard Carcase definition. This means reporting of carcass weights to producers is on a uniform and comparable basis.

There are separate conversion charts for heavier pigs (over 60kg dressed weight) and lighter carcasses (60 kg dressed weight and under).

Where trim options specify “head off” or “skull out”, the following dressing procedures apply:

- **Head Off:** The head is removed between the occipital bone and the first cervical vertebrae by a square cut transversely across the neck muscles.
- **Skull Out:** A cut commencing at the lower jaw under the chin follows the jaw bone through to the neck joint, ensuring cheek muscles are retained on the jowl. The snout and portions of skin retained on the lower jaw near the mouth remain on the skull. The skull is removed by a cut through the occipital bone and the 1st cervical vertebrae.

AUS-MEAT conversion factor grid

60kg and Under (HSCW)

Trim number	Head	Flares	Fore-trotters	Hind-trotters	Maximum* Scale Weight KG	Conversion Factor
1	ON	IN	ON	ON	60.0	1.000
2	ON	OUT	ON	ON	59.0	1.012
3	ON	IN	OFF	ON	59.5	1.011
4	ON	IN	ON	OFF	59.5	1.011
5	ON	OUT	OFF	ON	58.5	1.023
6	ON	OUT	ON	OFF	58.5	1.023
7	ON	IN	OFF	OFF	59.0	1.022
8	ON	OUT	OFF	OFF	58.01	1.035
9	OFF	IN	ON	ON	56.0	1.078
10	OFF	OUT	ON	ON	55.0	1.092
11	OFF	IN	OFF	ON	55.5	1.091
12	OFF	IN	ON	OFF	55.5	1.091
13	OFF	OUT	OFF	ON	54.5	1.105
14	OFF	OUT	ON	OFF	54.5	1.105
15	OFF	IN	OFF	OFF	55.0	1.104
16	OFF	OUT	OFF	OFF	54.0	1.120
17	SKULL OUT	IN	ON	ON	57.0	1.057
18	SKULL OUT	OUT	ON	ON	56.5	1.071
19	SKULL OUT	IN	OFF	ON	56.5	1.070
20	SKULL OUT	IN	ON	OFF	56.5	1.070
21	SKULL OUT	OUT	OFF	ON	56.0	1.083
22	SKULL OUT	OUT	ON	OFF	56.0	1.083
23	SKULL OUT	IN	OFF	OFF	56.0	1.082
24	SKULL OUT	OUT	OFF	OFF	55.0	1.096

*Maximum weight for which conversion factors apply

Over 60kg (HSCW)

Trim number	Head	Flares	Fore-trotters	Hind-trotters	Maximum* Scale Weight KG	Conversion Factor
1	ON	IN	ON	ON	60.1	1.000
2	ON	OUT	ON	ON	59.1	1.014
3	ON	IN	OFF	ON	59.6	1.009
4	ON	IN	ON	OFF	59.6	1.011
5	ON	OUT	OFF	ON	58.6	1.023
6	ON	OUT	ON	OFF	58.6	1.023
7	ON	IN	OFF	OFF	59.1	1.019
8	ON	OUT	OFF	OFF	58.1	1.033
9	OFF	IN	ON	ON	56.1	1.073
10	OFF	OUT	ON	ON	55.1	1.089
11	OFF	IN	OFF	ON	55.6	1.084
12	OFF	IN	ON	OFF	55.6	1.084
13	OFF	OUT	OFF	ON	54.6	1.100
14	OFF	OUT	ON	OFF	54.6	1.105
15	OFF	IN	OFF	OFF	55.1	1.095
16	OFF	OUT	OFF	OFF	54.1	1.110
17	SKULL OUT	IN	ON	ON	57.1	1.051
18	SKULL OUT	OUT	ON	ON	56.5	1.066
19	SKULL OUT	IN	OFF	ON	56.6	1.061
20	SKULL OUT	IN	ON	OFF	56.5	1.061
21	SKULL OUT	OUT	OFF	ON	56.1	1.076
22	SKULL OUT	OUT	ON	OFF	56.1	1.076
23	SKULL OUT	IN	OFF	OFF	56.1	1.071
24	SKULL OUT	OUT	OFF	OFF	55.1	1.087

*Maximum weight for which conversion factors apply

AUS-MEAT weight and fat classes

Weight classification grid

Labelling options

Weight and fat classes (scores):

- Porcine carcasses over 25kg (HSCW) may be classified into weight related fat classes
- The weight classes are based on HSCW. The fat classes are decided by measuring the external fat covering, plus the skin at the P2 site

The following table shows the relationship between the weight and fat classes:

Weight Class Cipher	HSCW Kg	FAT CLASS CIPHERS					
		0	1	2	3	4	5
A	25.1 - 35	< 7	7	8 - 9	10 - 12	13 - 17	18 +
B	35.1 - 40	< 7	7	8 - 10	11 - 13	14 - 18	19 +
C	40.1 - 45	< or = 7	8	9 - 11	12 - 14	15 - 19	20 +
D	45.1 - 50	< or = 7	8 - 9	10 - 12	13 - 15	16 - 20	21 +
E	50.1 - 55	< or = 7	8 - 10	11 - 13	14 - 16	17 - 21	22 +
F	55.1 - 60	< or = 7	8 - 11	12 - 14	15 - 17	18 - 22	23 +
G	60.1 - 65	< or = 7	8 - 12	13 - 15	16 - 18	19 - 23	24 +
h	65.1 - 70	< or = 7	8 - 13	14 - 16	17 - 18	19 - 24	25 +
I	70.1 - 75	< or = 7	8 - 14	15 - 18	19 - 20	21 - 25	26 +
J	75.1 - 80	< or = 7	8 - 15	16 - 18	19 - 21	22 - 26	27 +
K	80.1 - 85	< or = 7	8 - 16	17 - 19	20 - 22	23 - 27	28 +
L	85.1 - 90	< or = 7	8 - 17	18 - 20	21 - 23	24 - 28	29 +
M	90.1 +	< or = 7	8 - 18	19 - 21	22 - 24	25 - 29	30 +

Examples of weight related fat classes are:

- A carcass weighing 62.5kg with a P2 fat measurement of 11mm would be ciphered as G1
- A carcass weighing 42kg with a P2 fat measurement of 13mm would be ciphered as C3

Anatomical directions and planes

Anatomical directions

Directional terms come in opposing pairs, east and west, and north and south. Anatomical directional terms are used to describe relative positions consistently within a carcass, independent of how the carcass is oriented.

Dorsal/Ventral

Dorsal – directed toward the back or topline of the animal.

Ventral – directed toward the belly or lower side of the animal.

Medial/Lateral

Medial – directed toward the midline (median plane).

Lateral – directed away from the midline.

Anatomical planes

Anatomical planes are used to describe cuts made through a carcass in order to view structures exposed by the cut. While a large number of possible cuts could be made through a particular carcass, three orthogonal (at right angles to one another) planes are most important.

Cranial/Caudal

Cranial – directed toward the head or front portion of the animal.

Caudal – directed toward the tail or rear portion of the animal.

Dorsal plane

A dorsal plane is parallel to the back.

Transverse plane

A transverse plane is perpendicular to the long axis of the body.

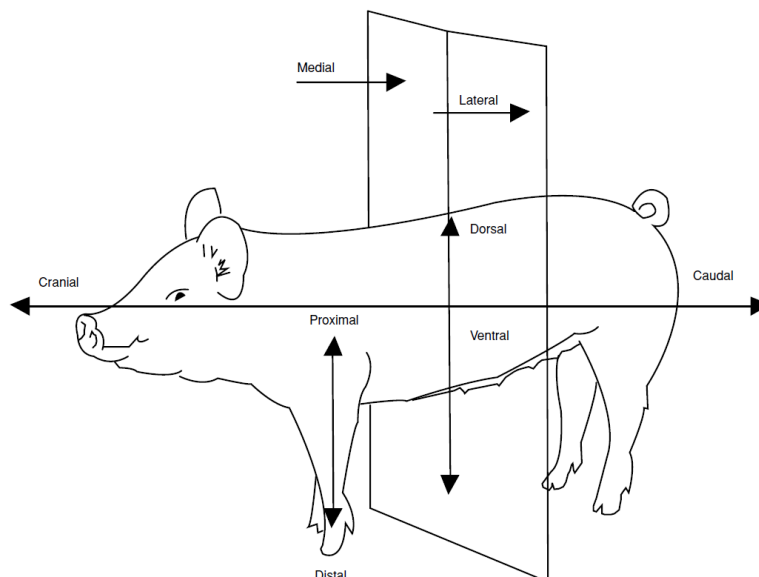
Proximal/Distal

Proximal – directed toward the body.

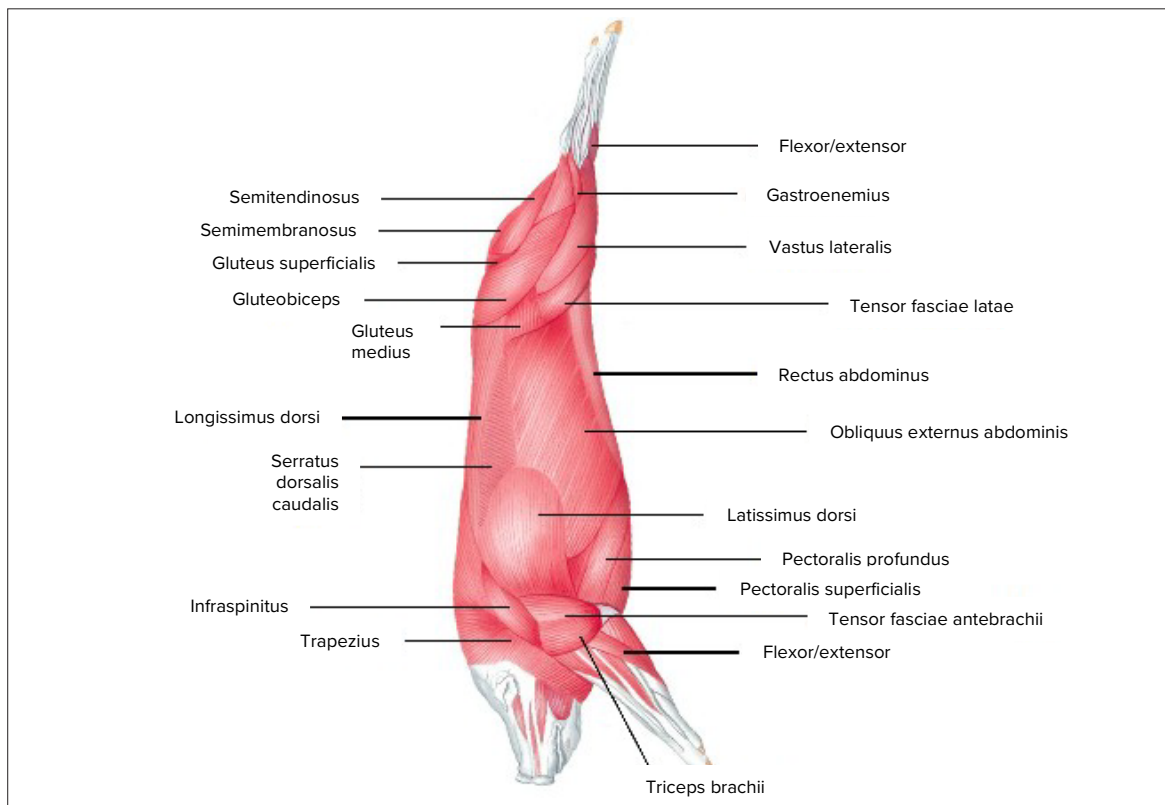
Distal – directed away from the body.

Median plane

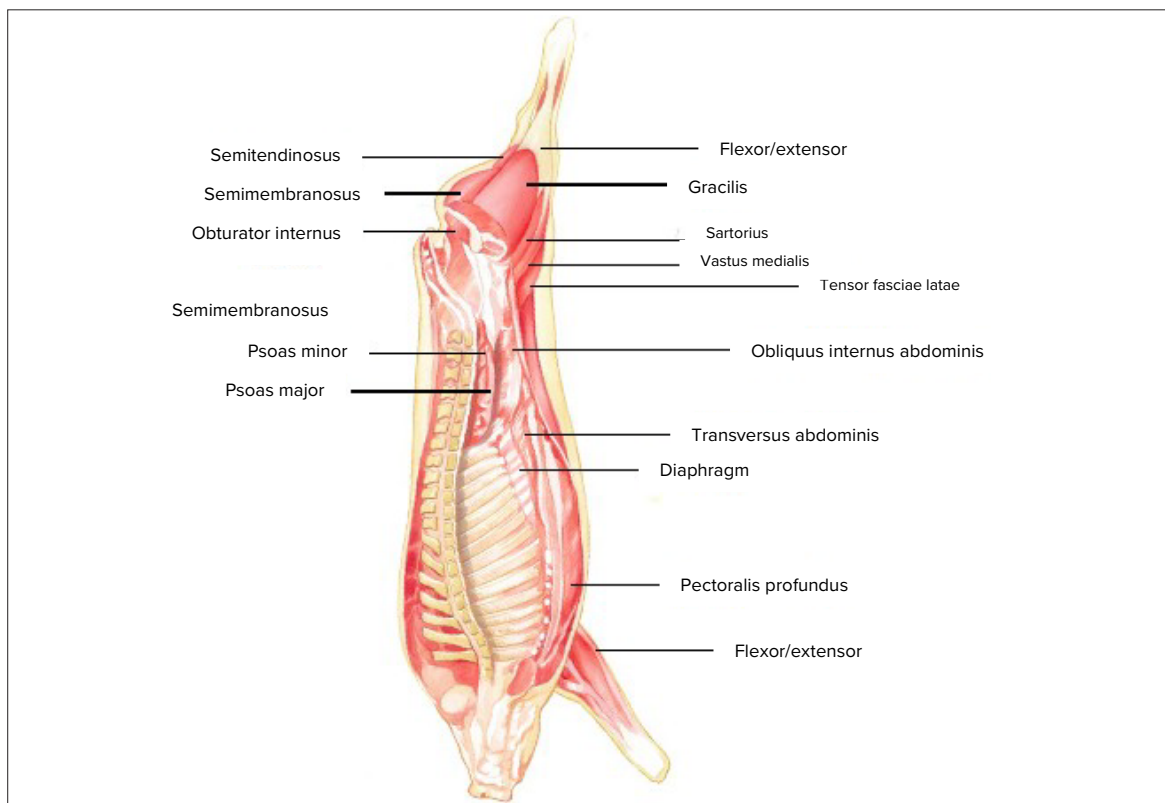
The median plane is a plane that divides the body into left/right halves.



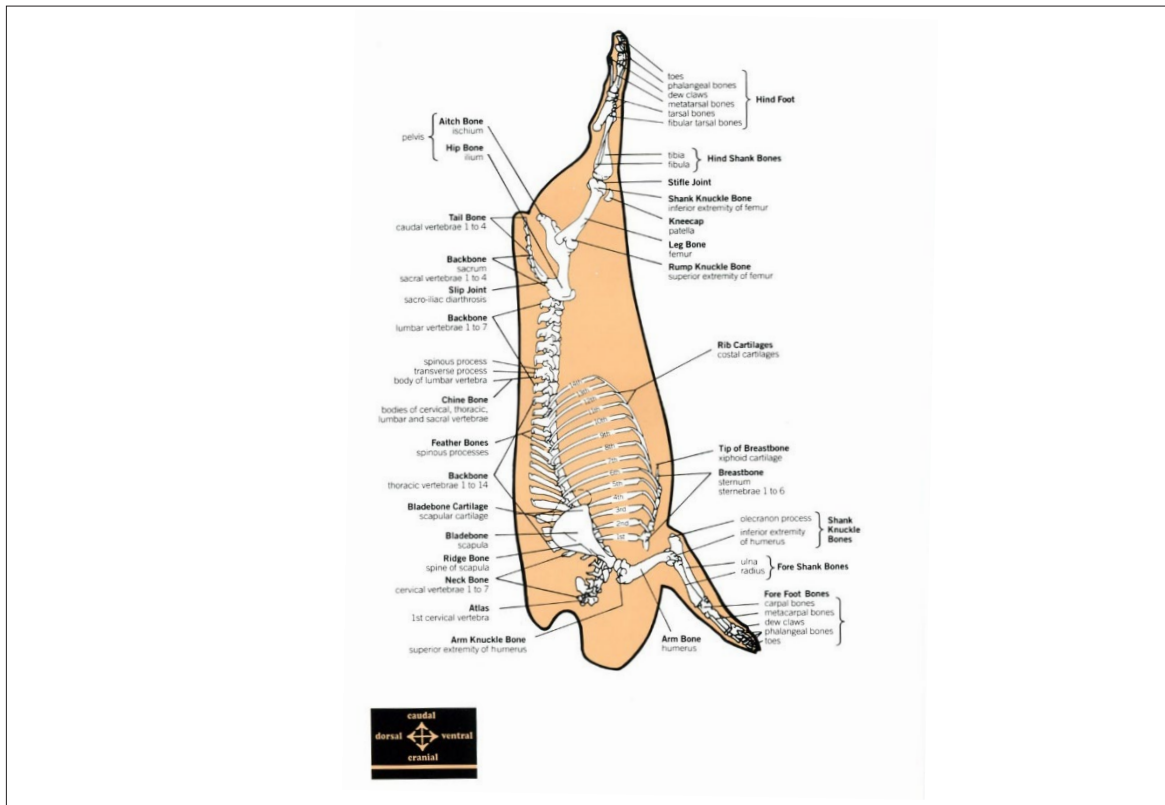
Pork musculature lateral view



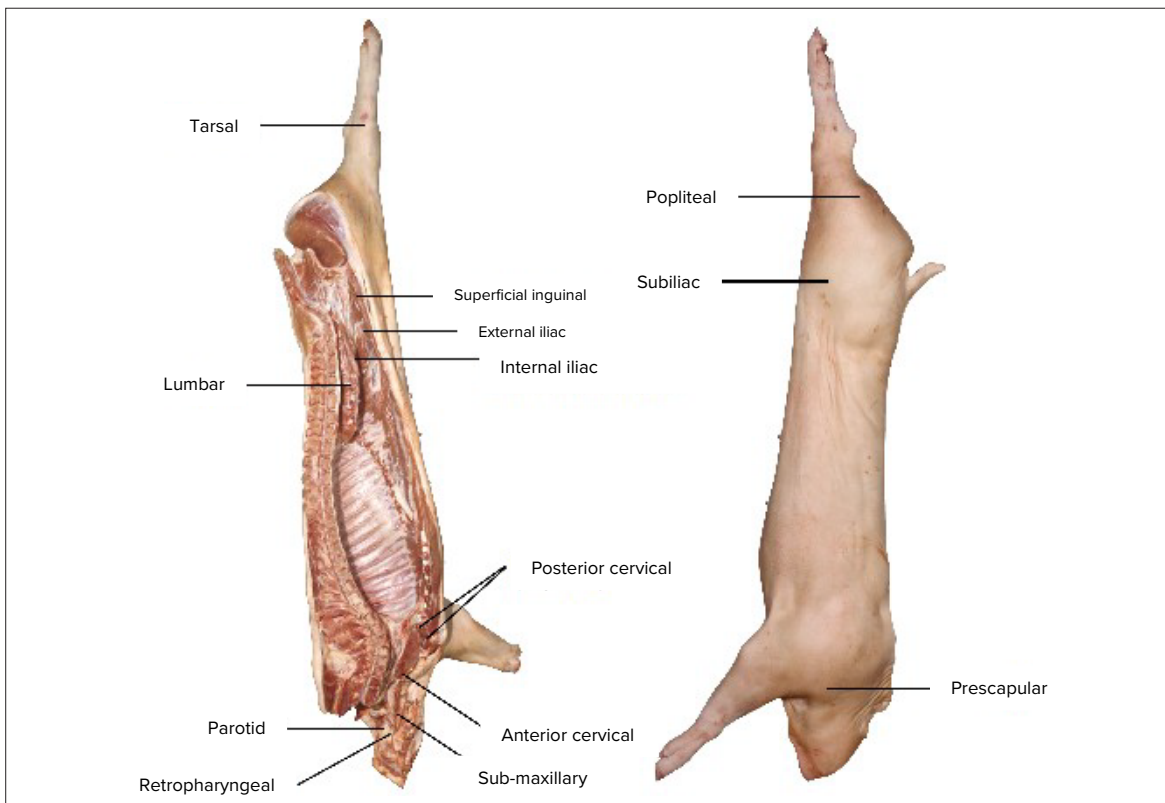
Pork musculature medial view



Pork skeletal diagram



Location of lymph nodes



Carcase breakdown definitions

Fresh pork can be bought and sold in many forms, not only in carcasses.

When pork is cut into sections, or primals, it is commonly known as “broken pork”. The following terms are commonly used when buying and selling broken pork at a wholesale level.

- Side: half a pig split medially along the vertebrae.
- Trunk: Forequarter and middle, legs removed. Derived from whole pig.
- Haunch: Legs and middle, forequarter removed. Derived from whole pig.
- Middle: Loin section with belly. Forequarter removed at specified rib. Also known as a saddle or barrel.
- Legs: Legs can be bought or sold singularly or together. Removed from carcass at junction of 6th and 7th lumbar vertebrae.
- Forequarter: Can be bought or sold singularly or in the piece. Removed from carcass at specified rib. Also known as foreloin.

Pork is increasingly being traded as boxed pork which has been further processed from the above cuts. It can be boneless or bone-in according to customer specifications.



Cuts specifications index

Bone-In	
4080	Belly
4001	Carcase
4059	Collar butt
4172	Hock leg
4170	Hock shoulder
4012	Leg ham trim
4011	Leg square cut
4101	Loin
4161	Loin back ribs (also known as American style ribs)
4070	Middle
4111	Rib loin
4130	Rump
4056	Shoulder blade
4049	Shoulder picnic
4029	Shoulder square cut
4000	Side
4175	Trotter (forequarter)
4176	Trotter (hindquarter)

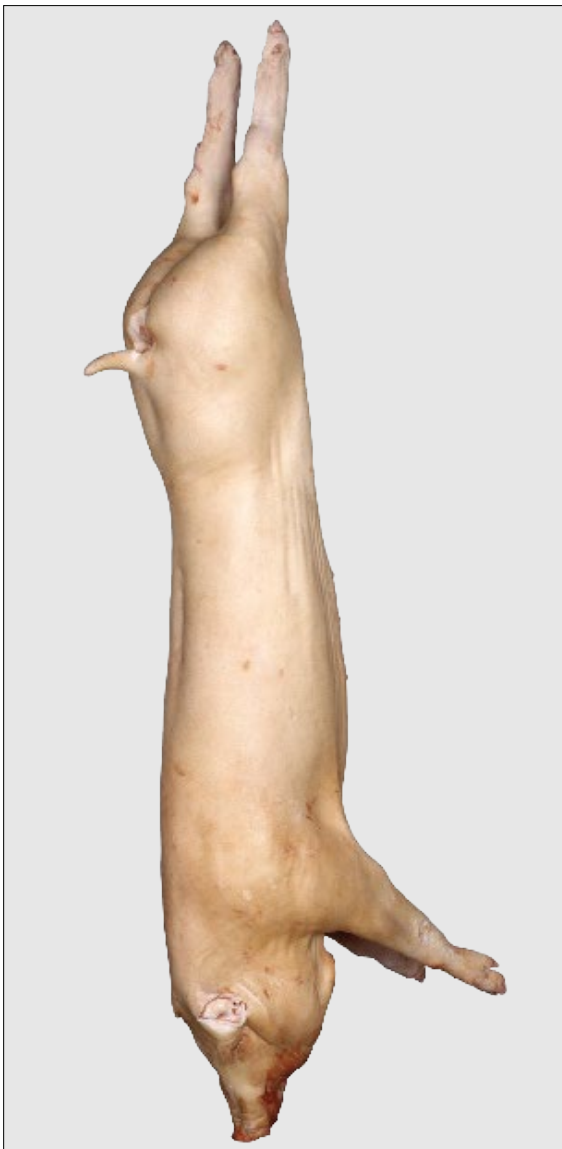
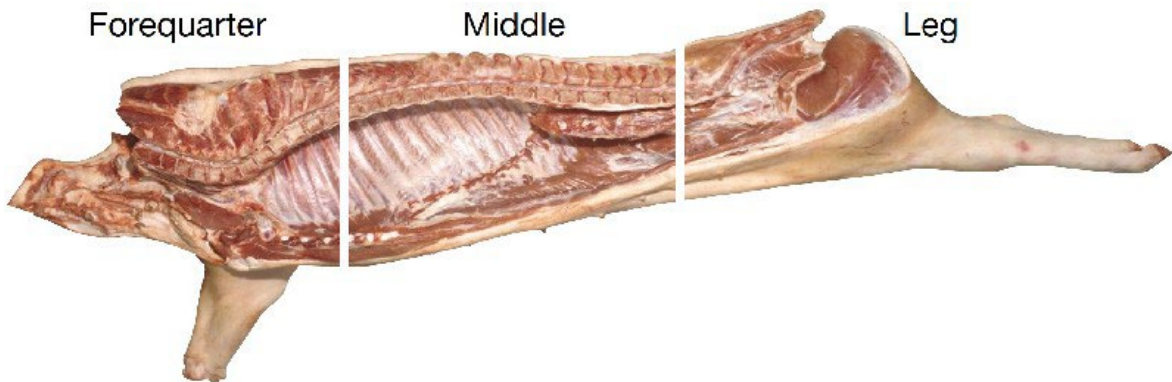
Fancy meat	
7549	Head (split)
7540	Heart
7530	Kidney
7520	Liver
7570	Maw (scalded)
7560	Maw (unscalded)
7510	Tail
7515	Testes
7500	Tongue (short cut)
7501	Tongue (swiss cut)

Boneless	
4332	Belly
4240	Collar butt (scotch fillet)
4361	Eye of loin
4290	Inside (topside)
4350	Jowl
4351	Jowl meat
4310	Knuckle (round)
4286	Leg set (4 piece)
4343	Loin
4320	Middle
4300	Outside
4305	Rump
4250	Shoulder blade
4230	Shoulder picnic
4301	Silverside
4280	Tenderloin

Variety items	
7680	Back bone
7685	Back fat
7682	Brisket bone
7683	Chitterlings
7688	Cutting fat
7692	Ear
7681	Neck bone
7690	Rind

Manufacturing	
4460	Hock meat
4490	Mechanically separated pigmeat
4470	Trimmings

Carcase primal cuts



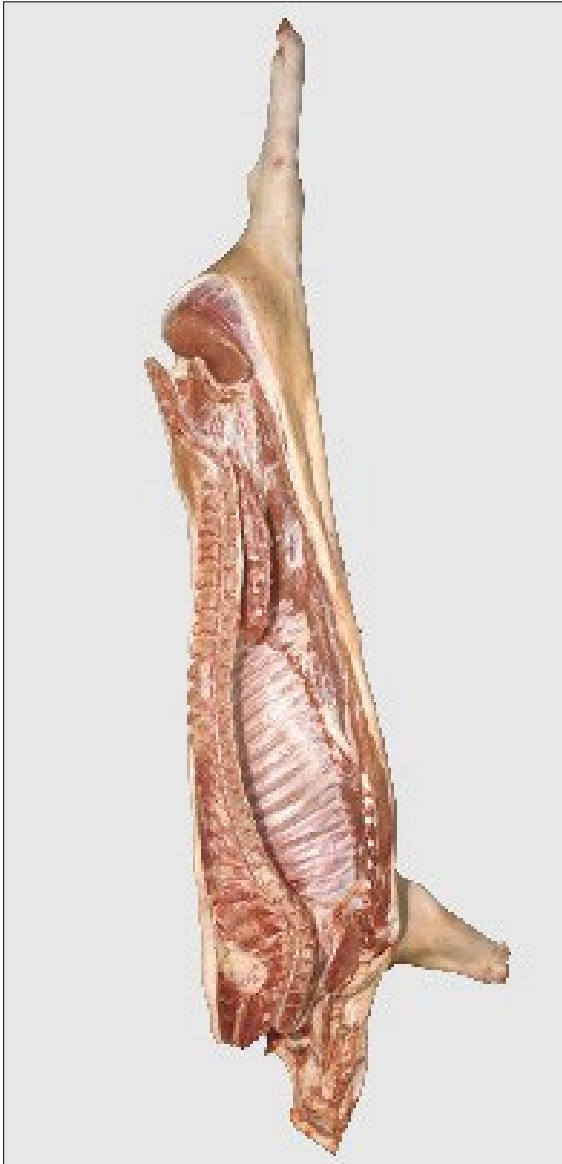
Carcase (bone in | 4001)

Carcase is derived from a porcine that does not show evidence of milk secretion in females, and does not exhibit secondary sexual characteristics in males.

Carcase includes all parts of the body, skeletal musculature and bone.

Points requiring specifications:

- Foretrotters/hindtrotters removed
- Flare fat removed
- Diaphragm removed
- Head and jowls removed
- Head removed and jowls retained.



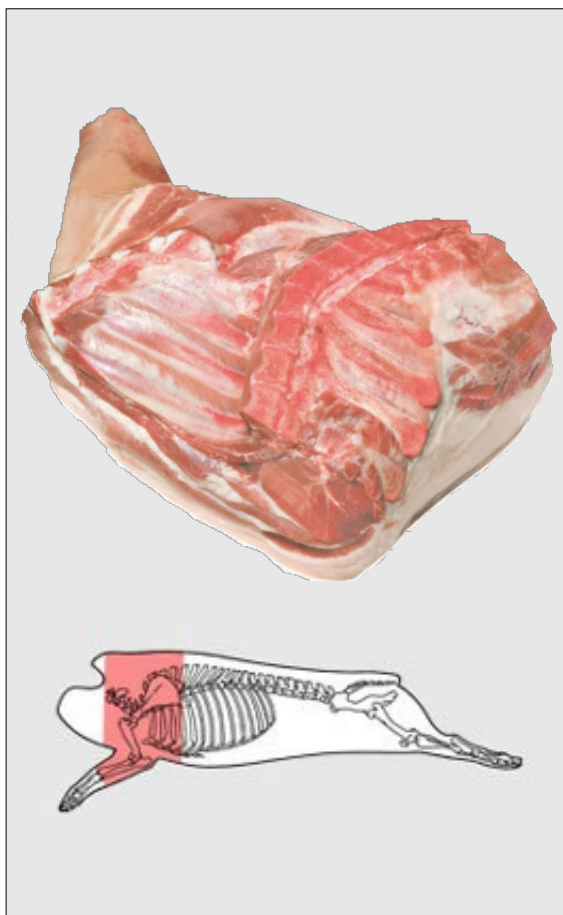
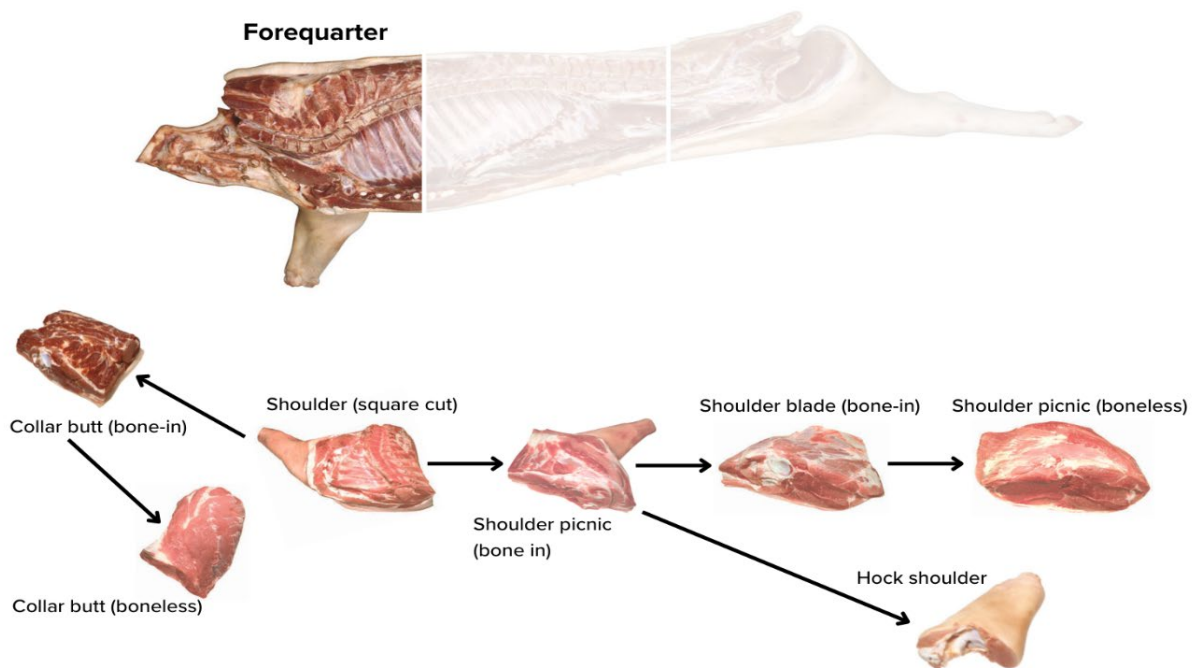
Side (bone in | 4000)

Side is derived from a full carcass (item 4001). The carcass is split into sides by one longitudinal cut made centrally down the sacral, lumbar, thoracic and cervical vertebrae

Points requiring specification:

- Hind trotter/fore trotter removed
- Flare fat removed
- Diaphragm removed
- Head and jowl removed
- Head removed, jowl retained

Forequarter primal cuts

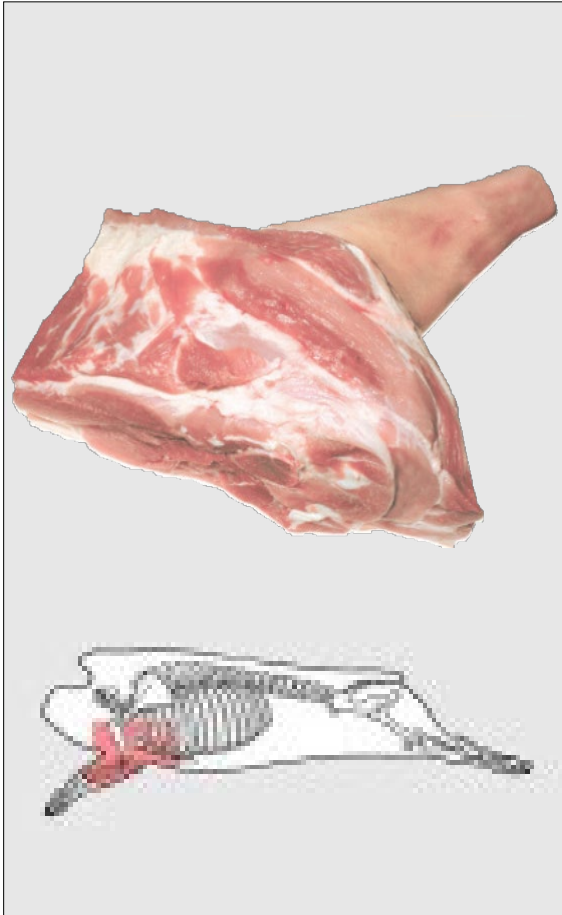


Shoulder square cut: 4 ribs (bone in | 4029)

Shoulder square cut is prepared from a side and is removed at the 4th rib at right angles to the spinal column by a straight cut to the ventral edge. Jowl and trotter is removed.

Points requiring specification:

- Skin removed
- Fat trim level
- Number of ribs



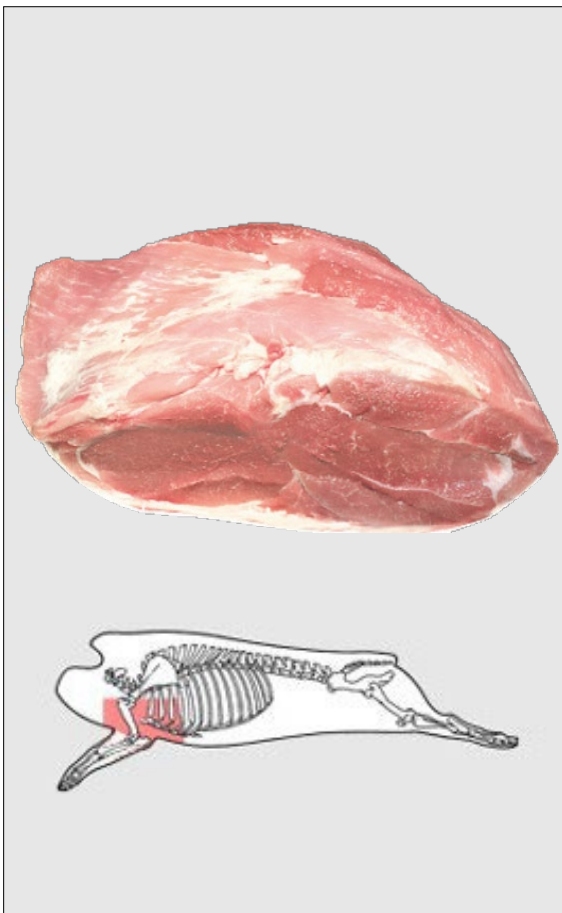
Shoulder picnic (bone in | 4049)

Shoulder picnic is prepared from a shoulder square cut (item 4029) by the removal of the ribs, thoracic and cervical vertebrae. A straight cut through the shoulder joint parallel to the dorsal edge is made, retaining the humerus bone.

Points requiring specification:

- Skin completely removed
- Variation to cutting line

NOTE: Often corned and sold as pickled pork.



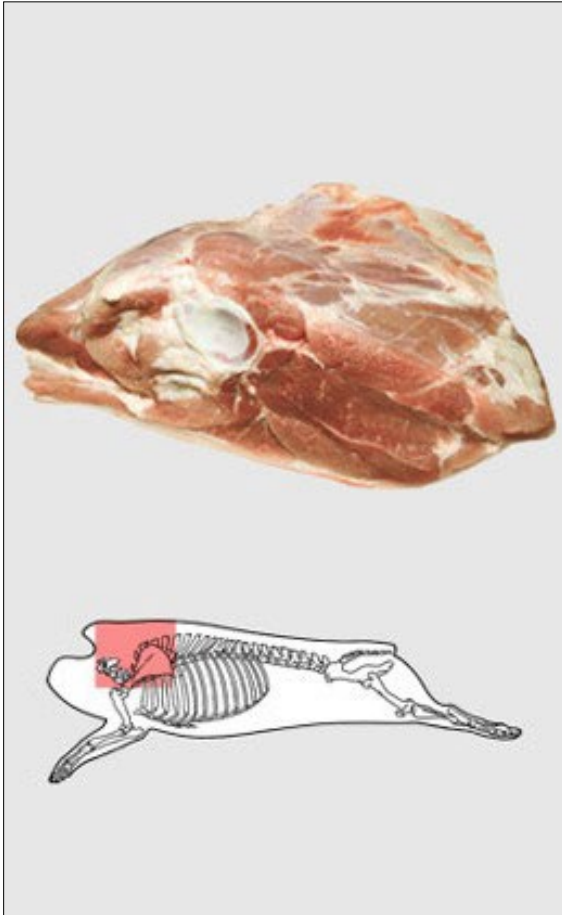
Shoulder picnic: 4 ribs (boneless | 4230)

Shoulder picnic is prepared from a shoulder square cut (item 4029) by the removal of the ribs, thoracic and cervical vertebrae. A straight cut, by saw or knife, through the humerus and blade joint parallel to the dorsal edge is made removing the collar butt from the shoulder picnic. The humerus, ulna/radius bones and cartilage is removed.

Points requiring specification:

- Skin removed
- Shank meat retained or removed
- Removed by saw cut or knife cut
- Chemical lean content

NOTE: Ideal for diced and stir fry if trimmed of fat and connective tissue into individual muscles. For stir fry, slice with the grain to 20mm thick slices and then slice thinly across the grain in to 5mm thick slices to produce flat strips.



Shoulder blade (bone in | 4056)

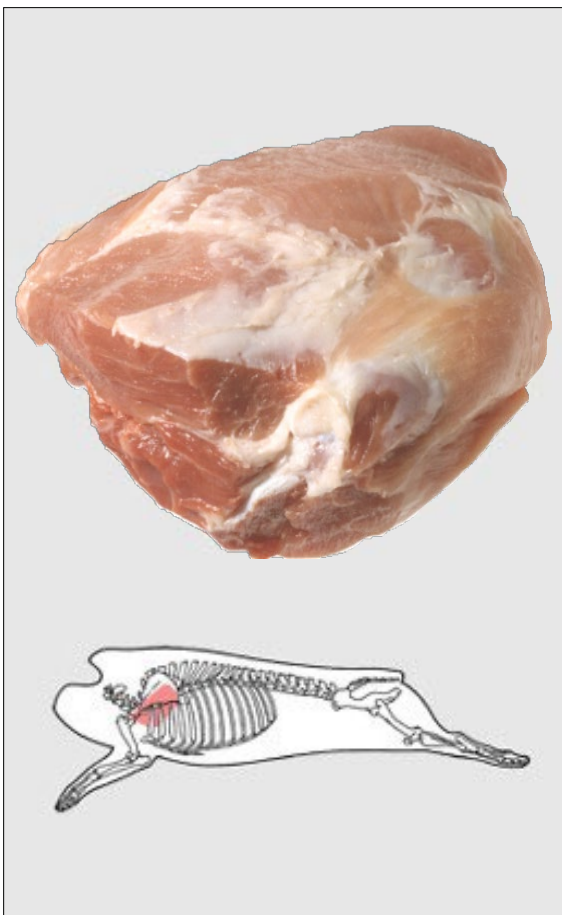
Shoulder blade is prepared from a shoulder square cut (item 4029) after the removal of a shoulder picnic (item 4230) by a straight cut through the humerus and blade joint and the collar butt (item 4240).

The shoulder blade is the remaining portion after the collar butt has been removed.

Points requiring specification:

- Skin removed
- Fat trim level

NOTE: Can be cut into shoulder chops by cutting parallel to the proximal edge beginning at the humerus and blade joint. If using as a roast, score rind.



Shoulder blade (boneless | 4250)

Shoulder blade (boneless) is prepared from a shoulder blade (bone in, item 4056) by removing the triceps group of muscles in one piece. All skin is removed.

Point requiring specification:

- Fat trim level

NOTE: Ideal for diced and stir fry if trimmed of fat and connective tissue into individual muscles. For stir fry, slice with the grain to 20mm thick slices and then slice thinly across the grain in to 5mm thick slices to produce flat strips.



Collar butt (bone in | 4059)

Collar butt is prepared from a shoulder square cut (bone in, item 4029) by the removal of the ribs, thoracic, cervical vertebrae and the shoulder picnic. The collar butt is the dorsal portion remaining after the shoulder picnic has been removed by a cut through the joints of the humerus and blade bones.

Points requiring specification:

- Skin completely removed
- Fat trim
- Length of tail from eye of meat



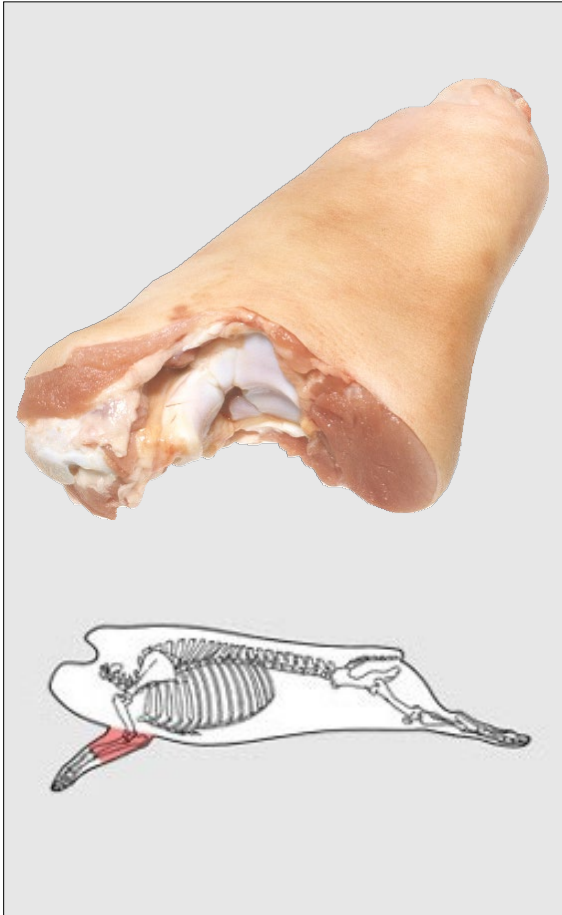
Collar butt: 4 ribs – scotch fillet (boneless | 4240)

Collar butt is prepared from a shoulder square cut (bone in, item 4029) by the removal of the ribs, thoracic, cervical vertebrae and the shoulder picnic (item 4230). The collar butt is the dorsal portion remaining after the shoulder picnic has been removed. All bone cartilage, skin and fat is removed.

Points requiring specification:

- Skin removed
- Fat trim level
- Length of tail from eye of meat

NOTE: Scotch fillet steaks are derived from this cut. Cut into steaks by beginning slicing at the caudal end. Excellent flavour due to higher intermuscular fat content.



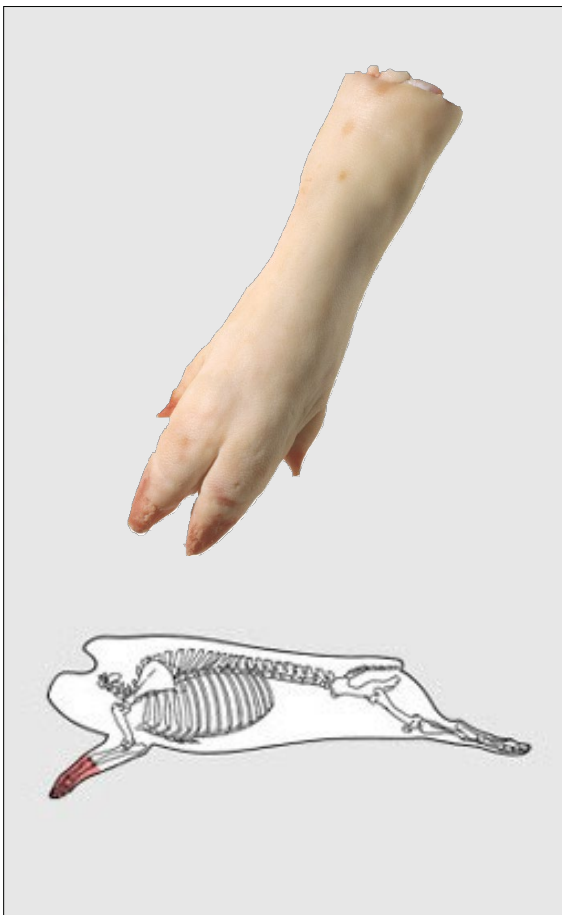
Hock shoulder (bone in | 4170)

Hock shoulder is prepared from a shoulder by the removal of the fore foot at the carpal and radius joints and hock from the shoulder by a saw cut or knife cut through the joint bones of the radius and humerus bones.

Points requiring specification:

- Skin retained or removed
- Removed from the shoulder by saw cut or knife cut

NOTE: A versatile and profitable cut for roasting and braising. Skin can be removed and hock frenched for attractive plate presentation. Alternative to osso bucco.



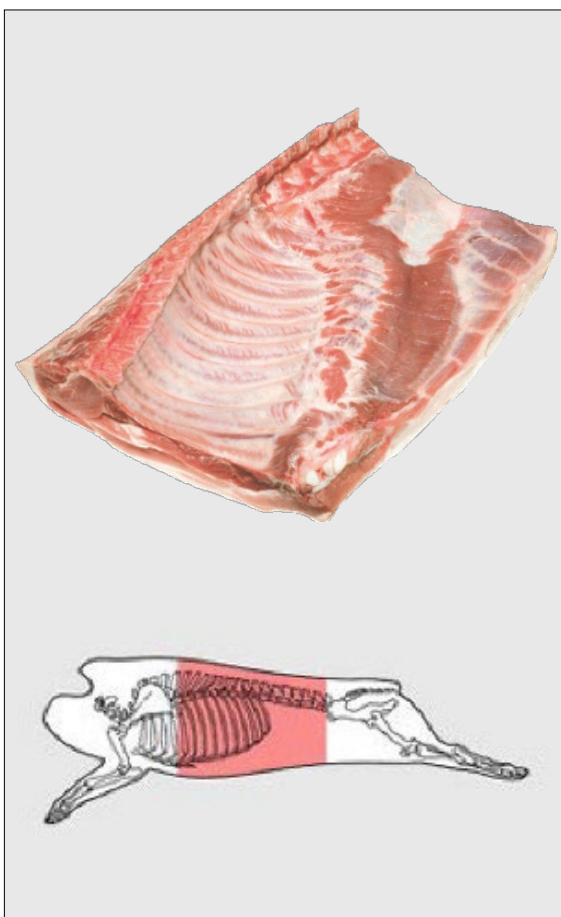
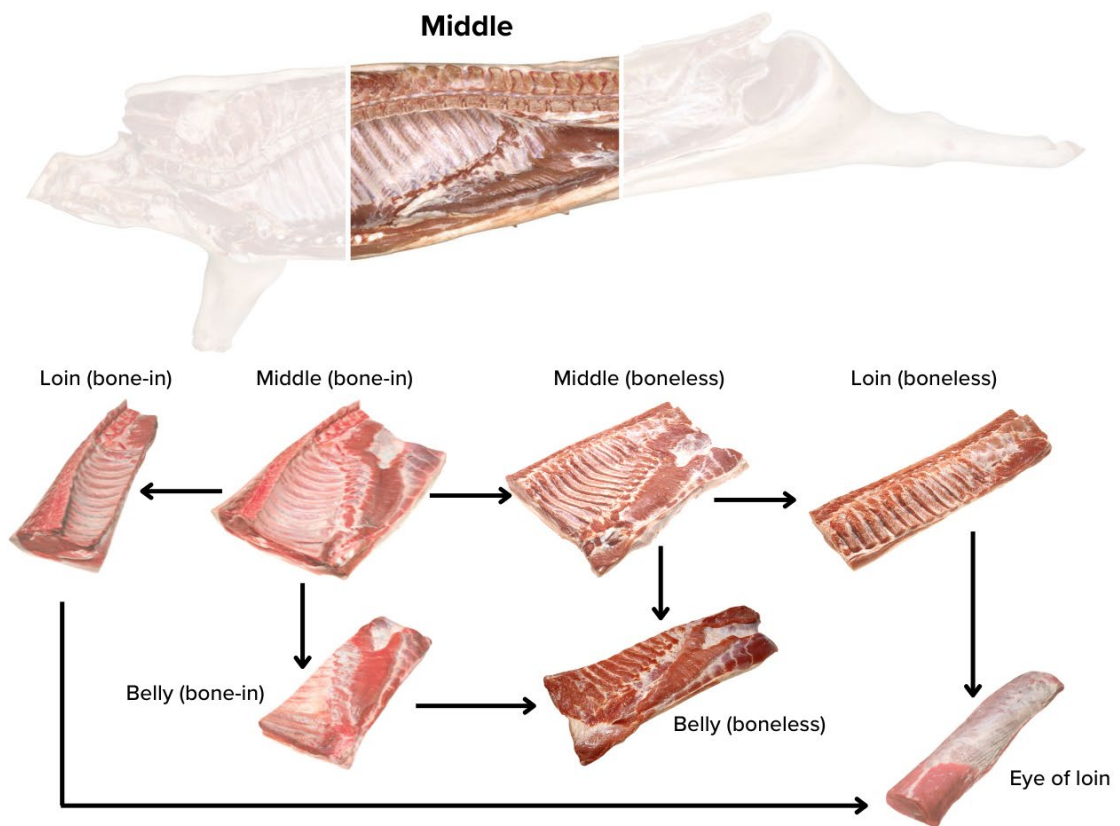
Trotter: forequarter (bone in | 4175)

Trotter (forequarter) is prepared from a shoulder, by a saw or knife cut, through the carpal joint severing the trotter from the shoulder.

Point requiring specification:

- Skin must cover the trotter surface

Middle primal cuts

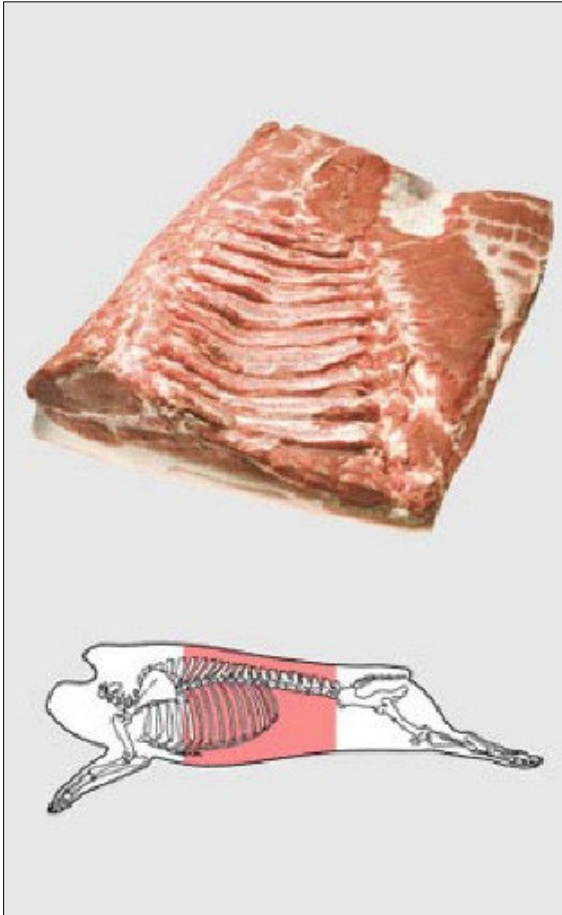


Middle (bone in | 4070)

Middle is prepared from a side by the removal of the leg square cut (item 4011) between the 6th and 7th lumbar vertebrae and the shoulder square cut (item 4029) at right angles to the spinal column by a straight cut to the ventral edge. The diaphragm and tenderloin are removed.

Points requiring specification:

- Skin removed. Diaphragm retained
- Blade bone (scapula) retained or removed
- Tenderloin retained
- Number of ribs



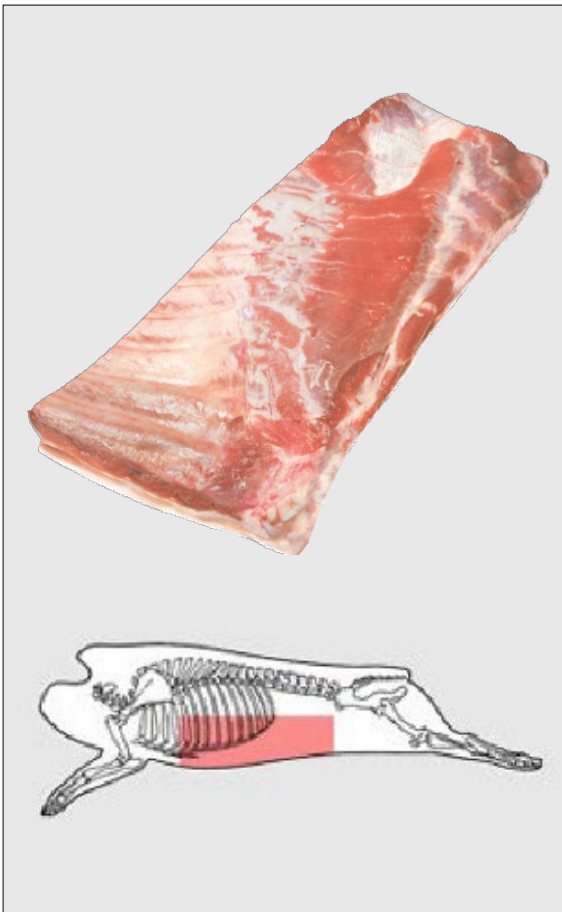
Middle (boneless | 4320)

Middle (boneless) is prepared from a middle (bone in, item 4070) by the removal of all bones and cartilage. Costal and sternum cartilage is removed completely.

Points requiring specification:

- Which method the ribs are removed
- Single rib boned or fleeced
- Skin retained or removed
- Diaphragm retained or removed
- Blade bone cartilage retained or removed
- Number of ribs

NOTE: Use boneless middle for rolled loin roast. Trim rind and fat approximately 20mm-50mm from dorsal edge, rolling towards the lateral edge. Tie and secure with string at approximately 25mm-30mm intervals.



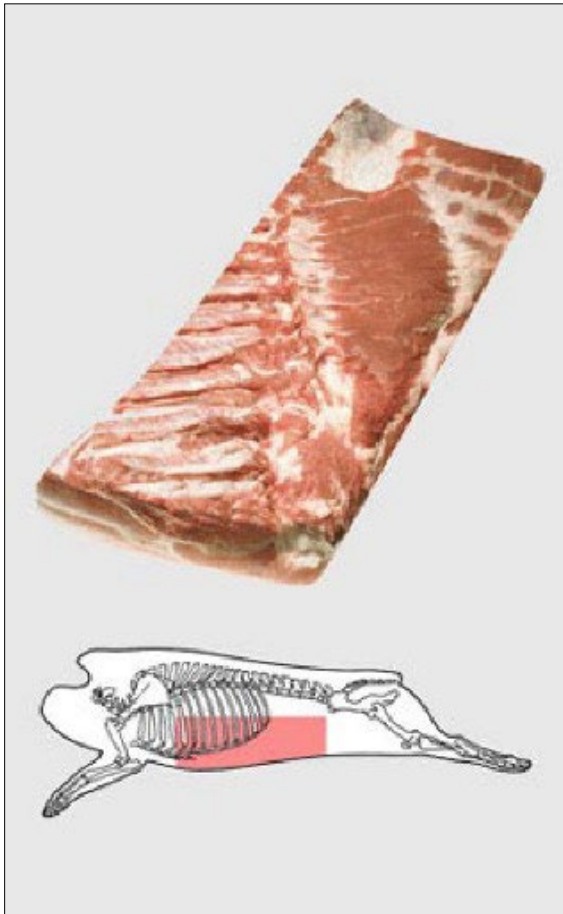
Belly (bone in | 4080)

Belly is prepared from middle (item 4072) by the removal of the belly at a specified distance from the eye of meat at the 4th rib and by a straight cutting line parallel to the dorsal and ventral edges.

Points requiring specification:

- Skin removed
- Diaphragm retained or removed
- Width of belly
- Length of belly
- Number of ribs

NOTE: Spare ribs are produced from the belly. These are also sometimes known as belly rashers.



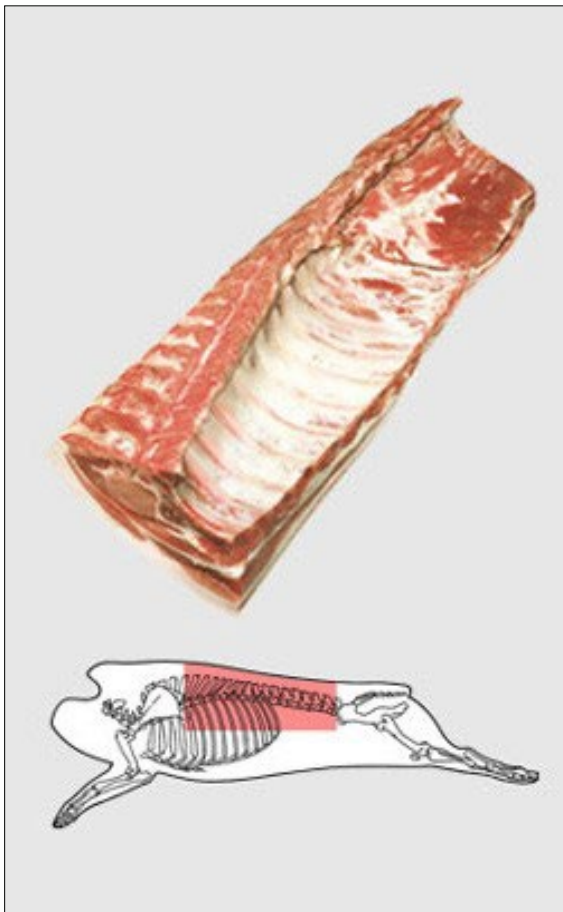
Belly (boneless | 4332)

Belly (boneless) is prepared from a middle (bone in, item 4322) by the removal of the loin. Costal and sternum cartilage is removed completely.

Points requiring specification:

- Which method the ribs are removed
- Specify single rib boned or fleeced
- Skin retained or removed
- Diaphragm retained or removed
- Blade bone cartilage retained or removed
- Number of ribs

NOTE: Highly popular food service menu item.



Loin (bone in | 4101)

Loin is prepared from a middle (item 4072) by the removal of the belly (item 4082) by a cut at a specified distance from the eye muscle and parallel to the dorsal edge.

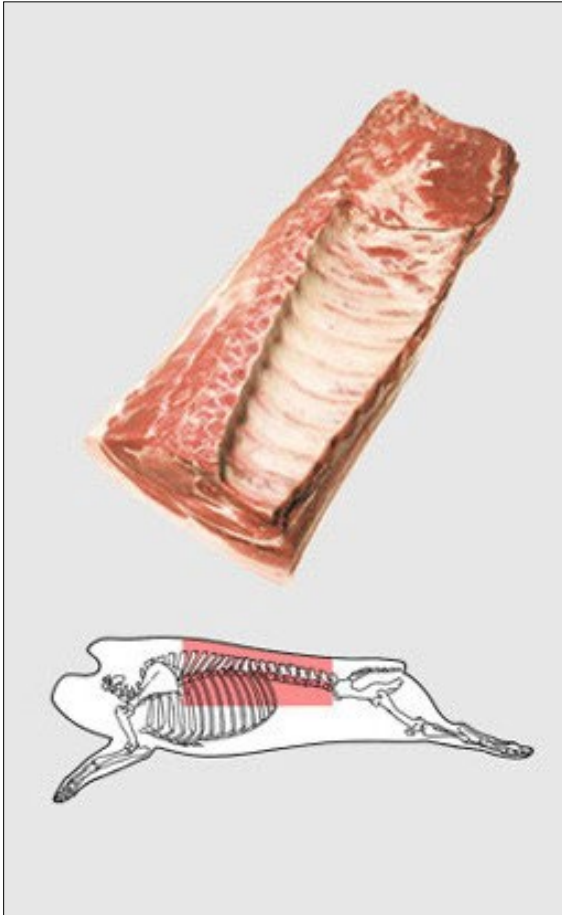
Points requiring specification:

- Skin removed
- Tenderloin retained or removed
- Blade (scapula) removed
- ventral cutting line (tail length)
- Diaphragm retained or removed
- Number of ribs

NOTE: Pork loin chops, racks and cutlets are produced from the loin. These may be rindless or rind on depending on fat levels and customer requirements.

For pork rack, remove chine and French ribs. A narrower belly should be taken to ensure ribs can be frenched at a suitable distance from the eye muscle.

Score rind.



Rib loin (bone in | 4111)

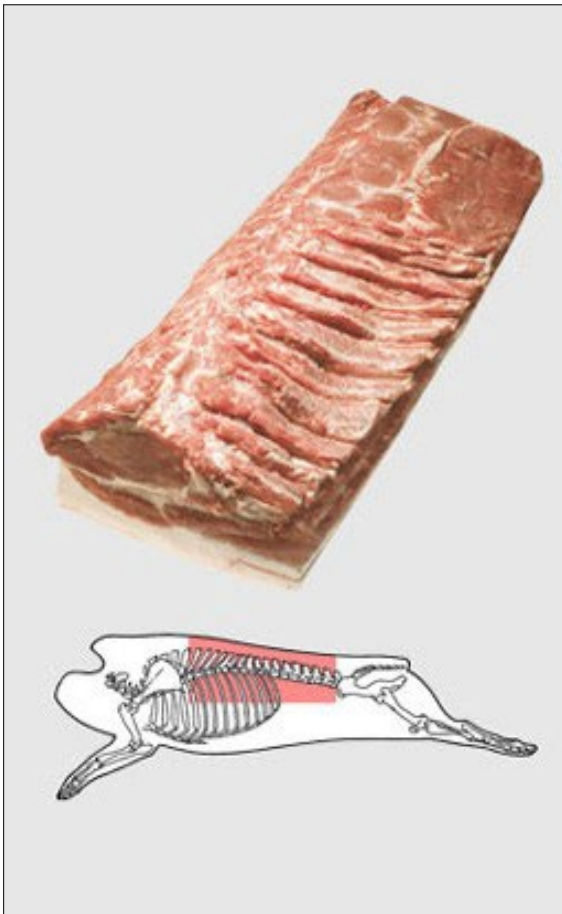
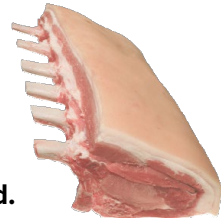
Rib loin is prepared from a loin (item 4101) by the removal of the vertebrae (chine and featherbones).

Points requiring specification:

- Skin removed
- Blade (scapula) removed
- ventral cutting line (tail length)
- Diaphragm retained or removed
- Number of ribs

NOTE: Pork loin chops, racks and cutlets are produced from the loin. These may be rindless or rind on depending on fat levels and customer requirements.

For pork rack, remove chine and French ribs. A narrower belly should be taken to ensure ribs can be frenched at a suitable distance from the eye muscle. Score rind.



Loin (boneless | 4343)

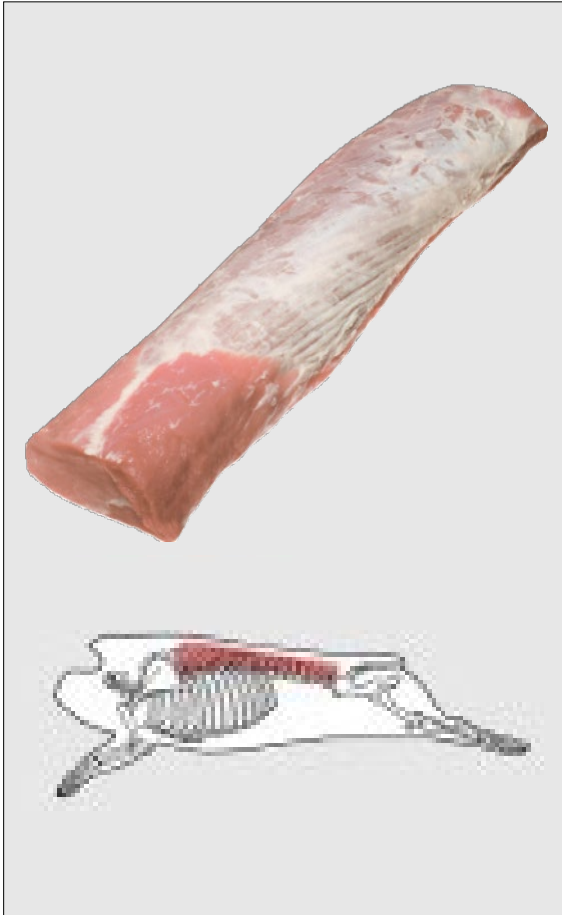
Loin is prepared from a middle (item 4320) by removal of the belly (item 4332) by a straight cutting line parallel to the dorsal edge and measured from the ventral edge of the eye muscle at the 4th rib.

Points requiring specification:

- Specify single rib boned or fleeced
- Skin removed
- ventral cutting line
- Fat trim level

NOTE: Remove rind to produce medallions, butterfly and loin steaks.





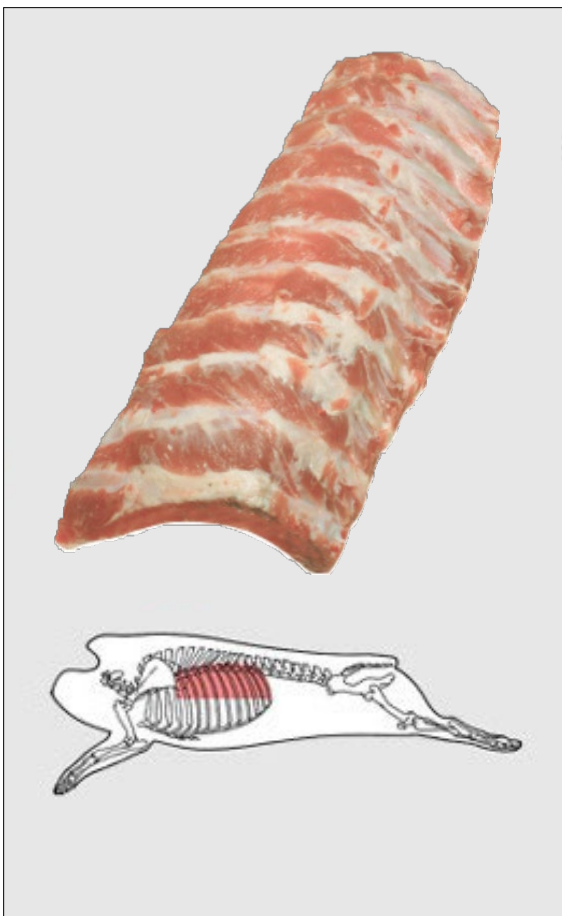
Eye of loin (boneless | 4361)

Eye of loin is prepared from a boneless loin (item 4343) and consists of the eye muscle portion (M. longissimus dorsi) carefully removed along the natural seam. intercostal muscles and attached other muscle portions are removed.

Points requiring specification:

- Denuded of all fat
- Silverskin removed to meat surface
- Number of ribs

NOTE: Pork medallions, loin and butterfly steaks are produced from this cut.



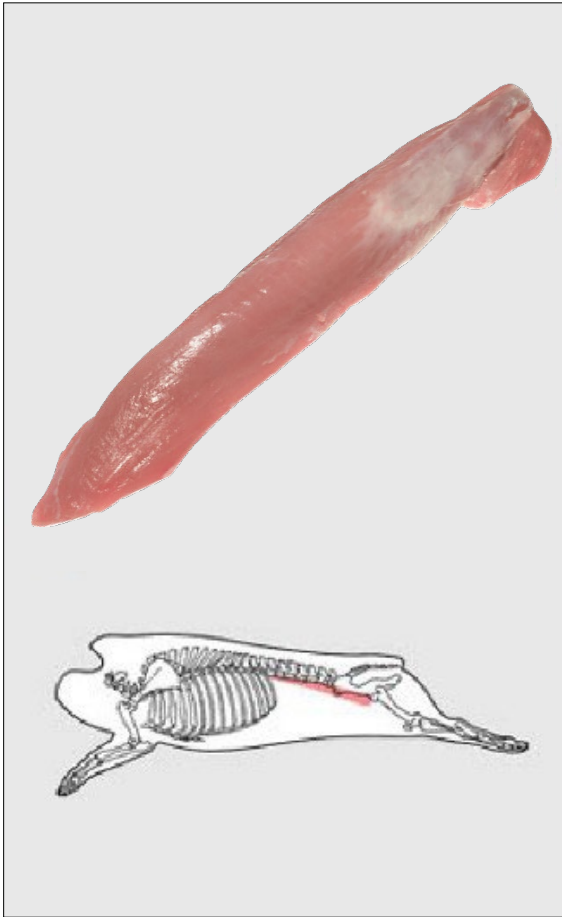
Loin back ribs: 10 (bone in | 4161)

Loin back ribs are prepared from a rib loin (item 4111) by the removal of the ribs and intercostal muscles in one piece.

Point requiring specification:

- Width of loin back ribs

NOTE: Also known as US or American style spare ribs. Not to be confused with spare ribs from the belly. Further value can be added by marinating this cut.



Tenderloin (boneless | 4280)

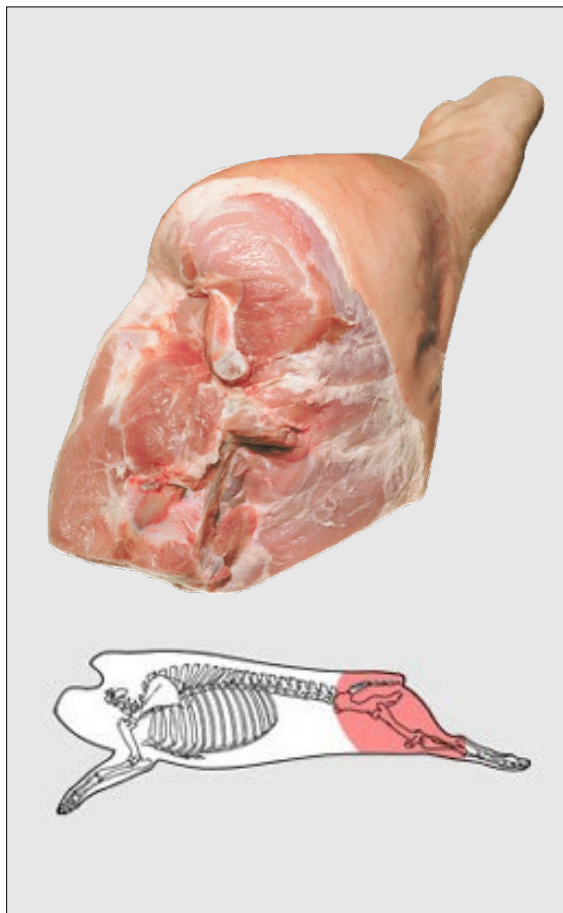
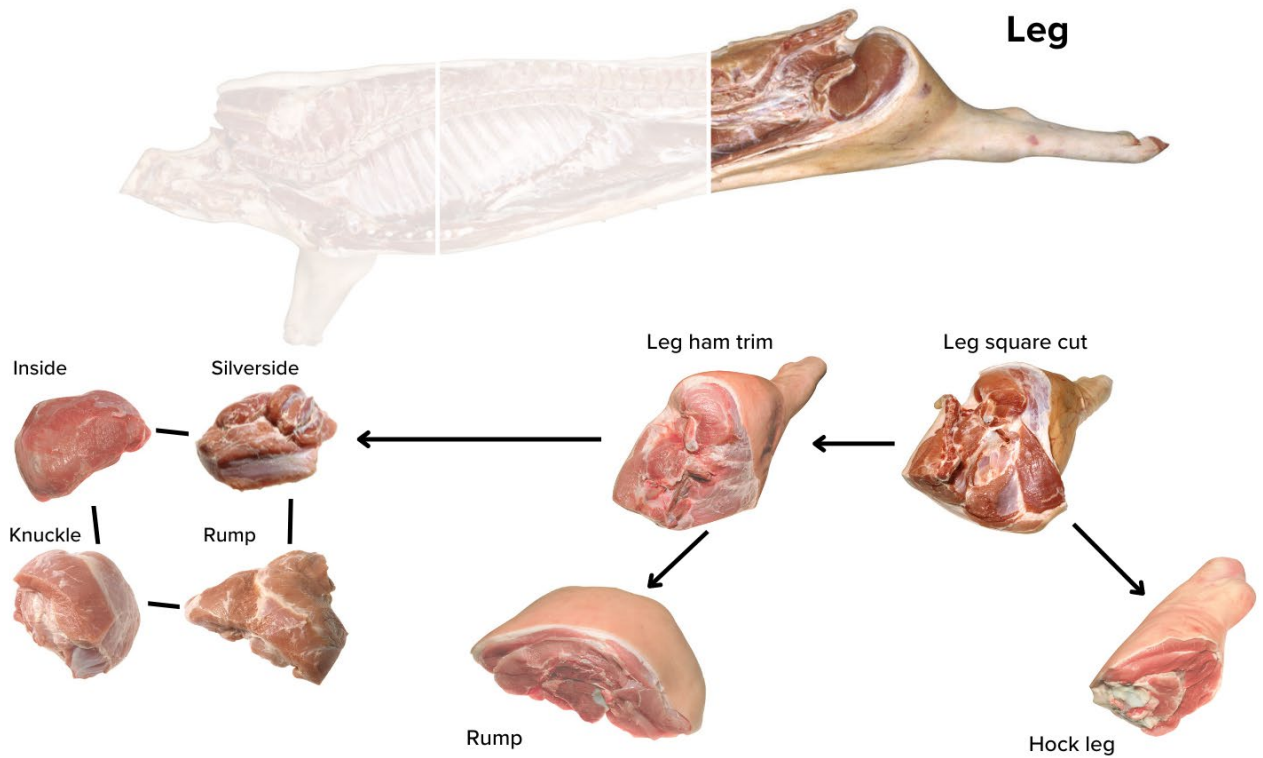
Tenderloin is prepared from the side by removing the muscles in one piece from the ventral surface of the lumbar vertebrae and lateral surface of the ilium. The sidestrap (M. psoas minor) remains attached.

Points requiring specification:

- Sidestrap (M. psoas minor) retained or removed
- Removal of fat cover
- Denude to silverskin. Silverskin removed

NOTE: The tenderloin can be a loin tenderloin or a whole tenderloin, but it would need to be removed from the carcass before the middle is separated from the leg.

Leg primal cuts

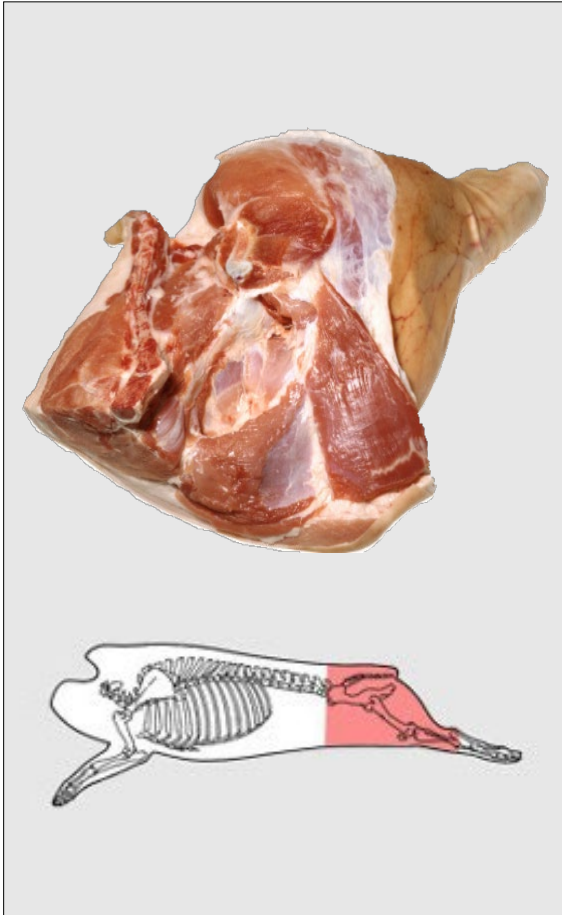


Leg ham trim (bone in | 4012)

Leg ham trim is prepared from a leg square cut (item 4011) by the removal of the flank, flank fat, sacral vertebrae, coccygeal vertebrae and associated fat.

Points requiring specification:

- Skin completely removed
- Trotter retained or removed

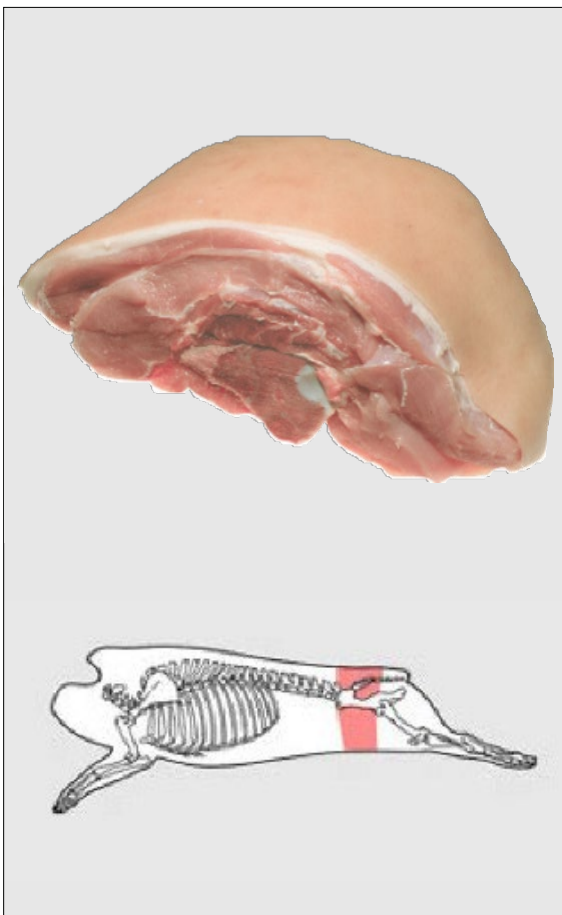


Leg square cut (bone in | 4011)

Leg square cut is prepared from a side by a straight cut at right angles to the vertebral column between the 6th and 7th lumbar vertebrae passing just cranial of the hip bone (ilium). The butt tenderloin is removed.

Points requiring specification:

- Skin completely removed
- Trotter retained or removed
- Butt tenderloin retained
- Tail retained or removed

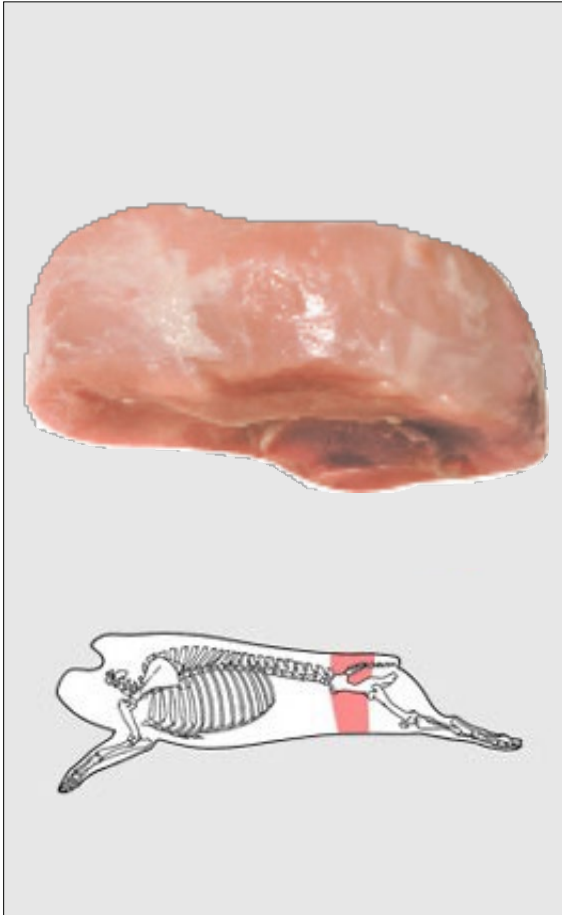


Rump (bone in | 4130)

A rump (bone in) is prepared from a leg square cut (item 4011) by a cut from the sub iliac lymph node through to the ischiatic lymph node avoiding the quadriceps group of muscles. The sacral vertebrae is removed.

Points requiring specification:

- Skin removed
- Flank muscles and associated fat removed
- Butt tenderloin retained or removed



Rump (boneless | 4305)

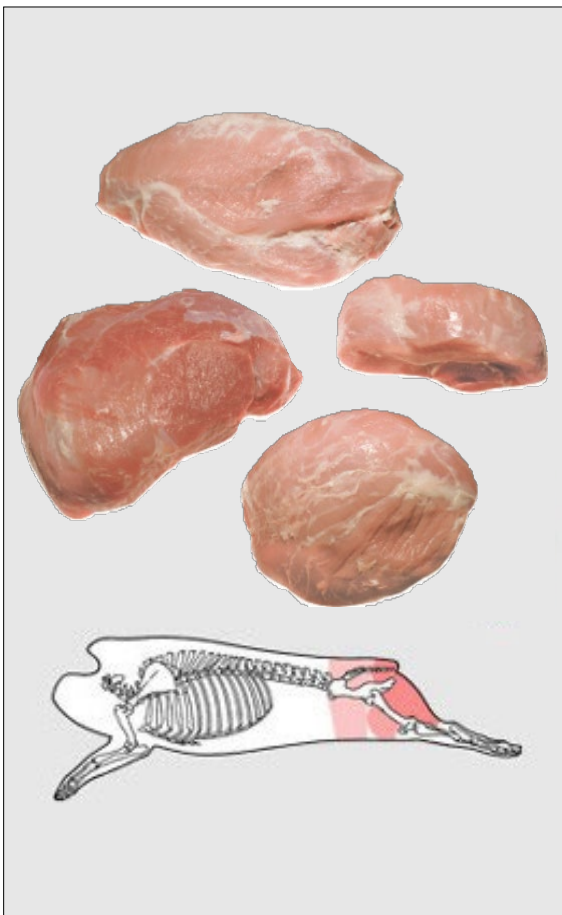
A boneless rump is prepared from a leg square cut (item 4011) by a cut from the subiliac lymph node through to the ischiatic lymph node, avoiding the quadriceps group of muscles. All bones and cartilage are removed.

Points requiring specification:

- Skin removed
- Flank muscles and associated fat removed

NOTE: Rump steaks are produced from the boneless rump. Good value alternative to loin steaks. Great for a thicker, juicy cut.

Use residual trim for diced if big enough.

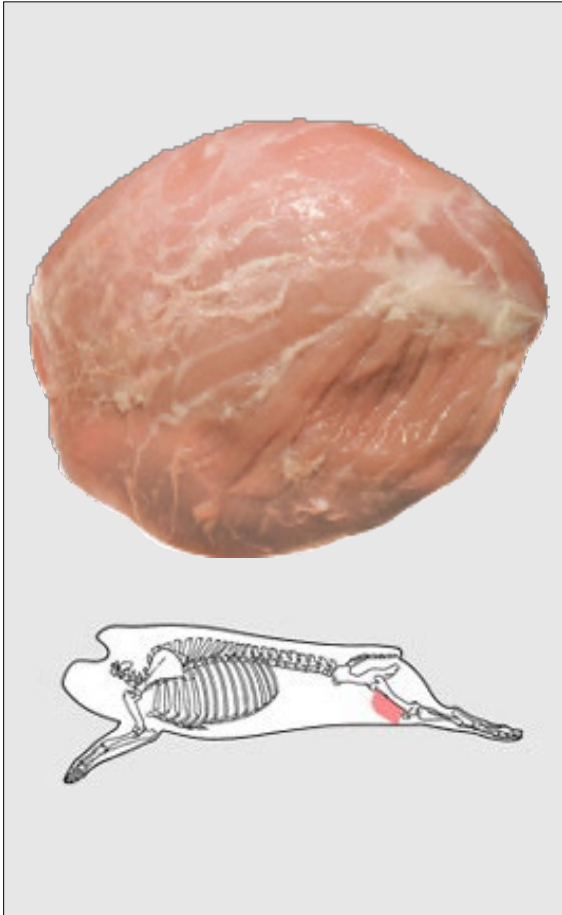


Leg set: 4 piece (boneless | 4286)

Leg set (4 piece) is prepared from a leg and comprises of four primal cuts: Rump (item 4305), silverside (item 4301), knuckle (item 4310) and inside (item 4290).

Points requiring specification:

- Variation to primal cut specifications
- Fat trim level



Knuckle (boneless | 4310)

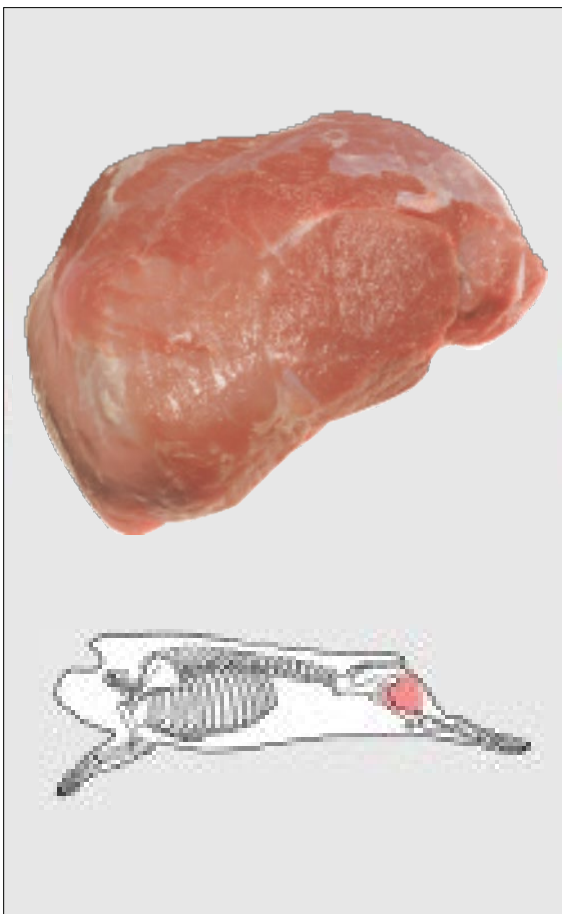
Knuckle is prepared from the ventral portion of a leg by removal along the natural seam between the knuckle/inside and the knuckle/silverside. The cap portion (M. tensor fascia latae) is retained.

Points requiring specification:

- Skin removed. Cap removed

NOTE: Pork round leg steaks are produced from this cut. Begin slicing from proximal end.

Ideal alternative to loin steaks. Alternatively keep whole as a mini roast.



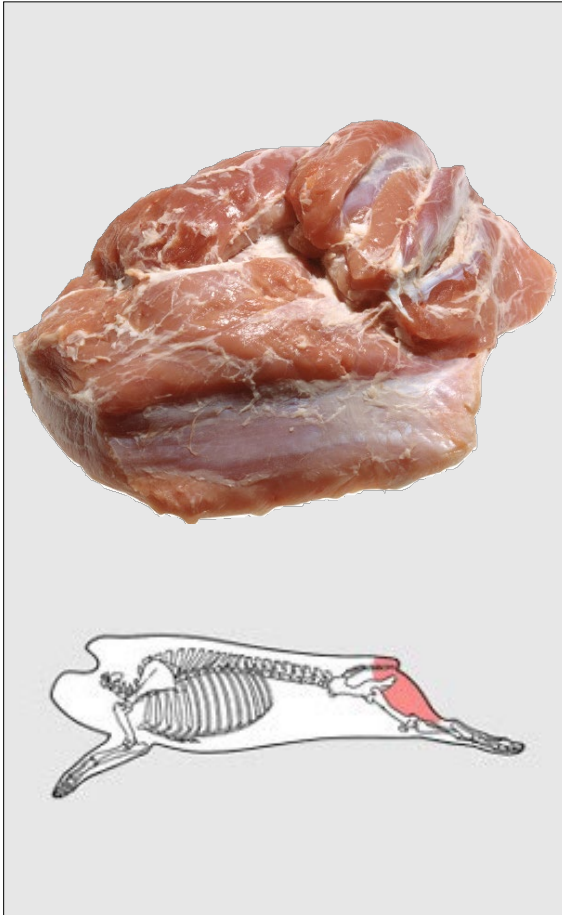
Inside: topside (boneless | 4290)

Inside is prepared from a boneless leg and is removed along the natural seams between the silverside and knuckle. The cap muscle (M. Gracilis) is retained.

Points requiring specification:

- Skin removed. Cap removed

NOTE: Ideal for leg steaks and schnitzels.



Silverside (boneless | 4301)

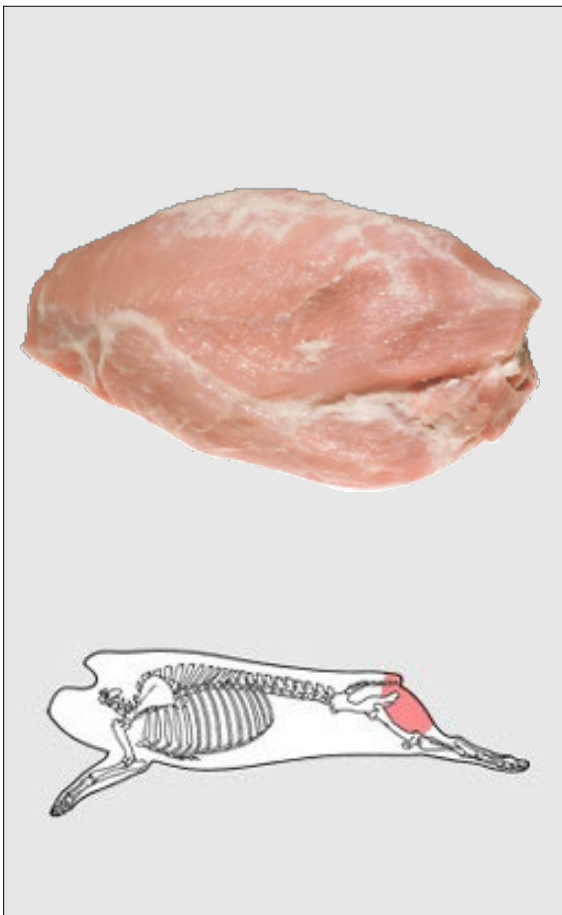
Silverside is prepared from a boneless leg, is the outside portion, and is removed along the natural seams between the inside and knuckle. The rump removal from the leg determines the proximal cutting line.

Points requiring specification:

- Length of Achilles tendon
- Popliteal lymph node removed

NOTE: Retain rind for boneless roast. Alternatively slice into steaks or schnitzels by beginning at the proximal (rump) end so as to slice across the grain. Remove gluteal membrane (silverskin) if slicing.

If trimmed of connective tissue, use residual trim for diced or mince.



Outside (boneless | 4300)

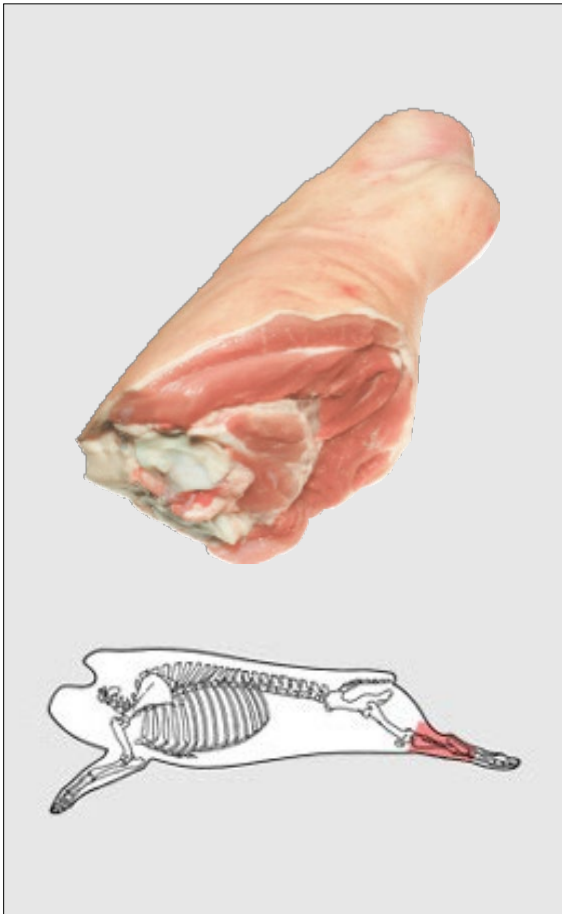
The outside is prepared from the silverside (item 4301) by the removal of the heel muscle along the natural seam. Lymph nodes and surrounding fat is removed.

Points requiring specification:

- Popliteal lymph node removed

NOTE: Leg steaks and schnitzels are produced from this cut.

Remove gluteal membrane (silverskin) and slice by beginning at the proximal (rump) end so as to slice across the grain.



Hock leg (bone in | 4172)

Hock leg is prepared from a leg by the removal of the hindtrotter at the tarsal joint and the leg at the stifle joint by a saw cut or knife cut.

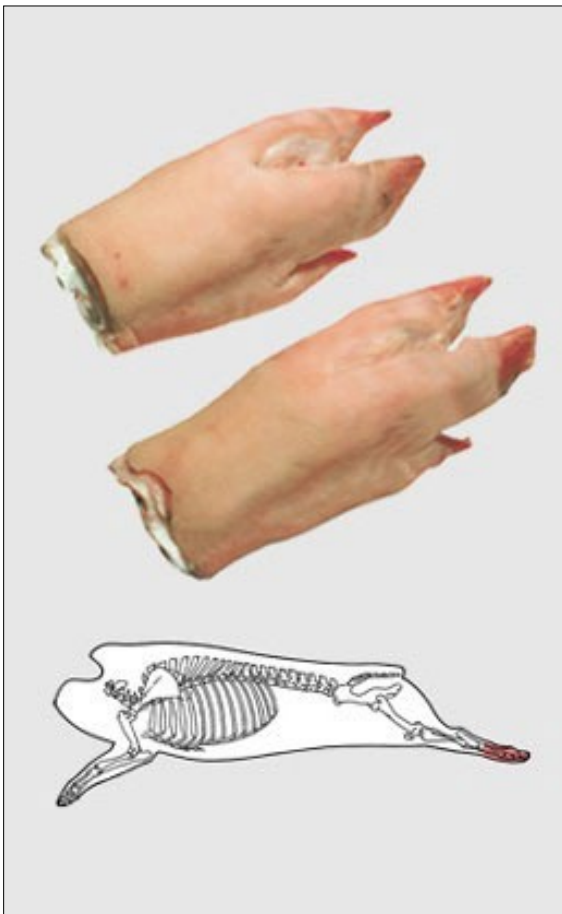
Points requiring specification:

Skin retained or removed.

- Removed from the leg by saw cut or knife cut

NOTE: A versatile and profitable cut for roasting and braising.

Skin can be removed and hock frenched for attractive plate presentation. Alternative to osso bucco.



Trotter: hindquarter (bone in | 4176)

Trotter (hindquarter) is prepared from a leg by a saw cut or knife cut through the tarsal joint severing the trotter from the leg.

Point requiring specification:

- Skin must cover the trotter surface

Manufacturing primal cuts



Trimmings (4470)

Trimmings are portions of pork meat remaining after the preparation of primal cuts from carcass or portion of a carcass, and shall not include any portion of head meat, internal organs, major tendons, ligaments, cartilage or bone.

Points requiring specification:

- Minimum pieces size
- Chemical lean content



Hock meat (4460)

Hock meat is prepared from hock shoulder (bone in, item 4170) and leg (item 4172) after the removal of all bones and cartilage and skin. Heel muscle from the silverside can be included where specified.

Points requiring specification:

- Prepared from hock shoulder only
- Prepared from hock leg only
- Heel muscle included
- Chemical lean content



Mechanically separated pigmeat (4490)

Mechanically separated pigmeat is produced from deboning machines, which is of a fine texture and is the residue of meat removed from bones after the boning operation. Packs shall not include any portion of head meat or internal organs (edible offal).

Point requiring specification:

- Calcium content – a statement indicating the maximum calcium content must be shown

Fancy meat primal cuts



Head: split (7549)

Head is removed from the body by a square cut transversely across the neck muscles between the occipital bone and the 1st cervical vertebrae. A major portion of the jowl will be retained on the head. The head is split longitudinally into two equal portions.

Points requiring specification:

- Jowl retained or removed
- Tongue retained
- Ears retained after complete hygiene trim
- Head split or whole
- Brains retained or removed.



Ear (7692)

Ears are removed from a head by a cut at the base of the ear and retaining the cartilage portion only.



Jowl (4350)

Jowl is derived from a head and is the portion cranial to the shoulder removed by following the contour of the lower jaw down to the snout.

Point requiring specification:

- Skin removed

NOTE: Also known as pork cheek. Ideal for slow braise as high connective tissue content ensures a rich, gelatinous texture. Commonly used for brawn.



Jowl meat (4351)

Jowl meat is prepared from jowl (item 4350) and is the thin flat muscle (M. sternomastoideus) trimmed of all skin, external fat, gland and loose pieces of meat. The portion is trimmed to a square shape.



Tongue short cut (7500)

Tongue short cut is prepared by removal of the larynx (although the tip of the epiglottis may remain) and tongue root on a straight line directly behind the hyoid bones leaving these bones in the tongue (except the stylohyoid). The mucous membrane between the epiglottis and the tongue (glossoepiglottic fold) is retained undamaged.

Points requiring specification:

- Lymph nodes removed
- Salivary glands removed
- Fat removed



Tongue Swiss cut (7501)

Tongue Swiss cut is prepared from a tongue short cut (item 7500) by removal of the epiglottis, fat from ventral surface, sublingual glands and the M. mylohyoideus of the tongue blade.

Point requiring specification:

- Ventral fat depth



Tail (7510)

Tail is derived from side by a cut through the sacro-iliac (slip joint) to remove all sacral vertebrae and coccygeal vertebrae. The skin is retained.

Points requiring specification:

- Tail removal point
- Specify fat trim along sacral vertebrae



Heart (7540)

heart is removed from the pericardium, and the arteries and veins are trimmed from the base of the heart.

Points requiring specification:

- Auricles retained or removed
- Method of preparation – whole or cut
- Fat trim level



Kidney (7530)

Kidney is prepared by the removal of blood vessels and ureter at their point of entry to the kidney. The kidney capsule is removed.

Points requiring specification:

- Fat coverage required
- Cord attached or removed



Liver (7520)

Liver is prepared with the hepatic nodes attached. Any fat, blood vessels and connective tissue attached to the liver is removed.



Testes (7515)

Testes are prepared by the removal of the epididymis (which is attached to the caudal border) and removal of the cord-like tube (ductus deferens) in close proximity to the head of the testes.

Points requiring specification:

- Capsule retained or removed
- Removal point from ductus deferens



Maw: scalded (7570)

Maw (stomach) consists of the entire stomach opened and rinsed of any paunch content leaving the brown/black mucous membrane intact.

Points requiring specification:

- External fat trim
- Brown/black mucous membrane removed



Maw: unscalded (7560)

Maw (stomach) consists of the entire stomach opened and rinsed of any paunch content leaving the brown/black mucous membrane intact.

Points requiring specification:

- External fat trim
- Brown/black mucous membrane removed



Back bone (7680)

Back bone is derived from a carcass side and consists of the bodies of the lumbar, thoracic vertebrae (to the 4th rib) and spinous processes that remain after boning. The lumbar / thoracic vertebra and remaining rib bone is trimmed level with the spinous process.

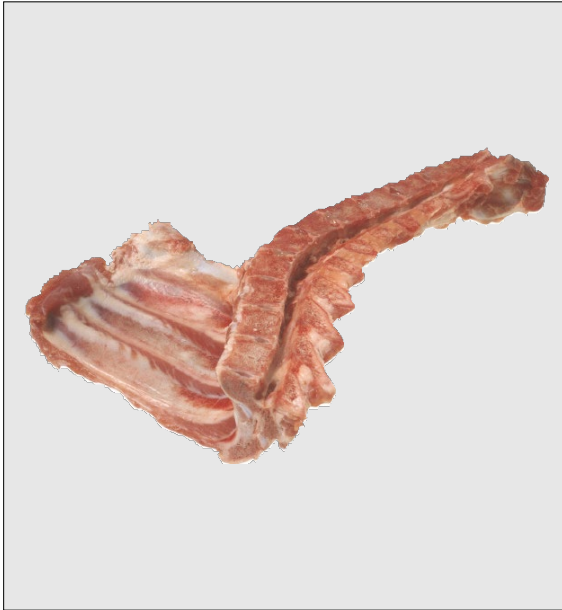
Points requiring specification:

- Lumbar vertebra only
- Thoracic vertebra only
- Cut into portions



Brisket bone (7682)

Brisket bone is prepared from belly (bone in) by cutting through the costal cartilages, separating and removing the brisket bone (sternum) from the ribs.



Neck bone (7681)

Neck bone is prepared from a carcass side and consists of the 7 cervical vertebrae and attached meat portions that remain after boning operation.

Points requiring specification:

- Neck bone cut into portions
- Riblets retained



Rind (7690)

Rind is the skin derived from a carcass or side and consists of the skin, which has been removed from any or all primals.

Point requiring specification:

- The primals rind to be derived from



Back fat (7685)

Back fat is derived from a carcass or side and consists of subcutaneous fat, which has been removed from any or all primals.

Point requiring specification:

- The primals back fat to be derived

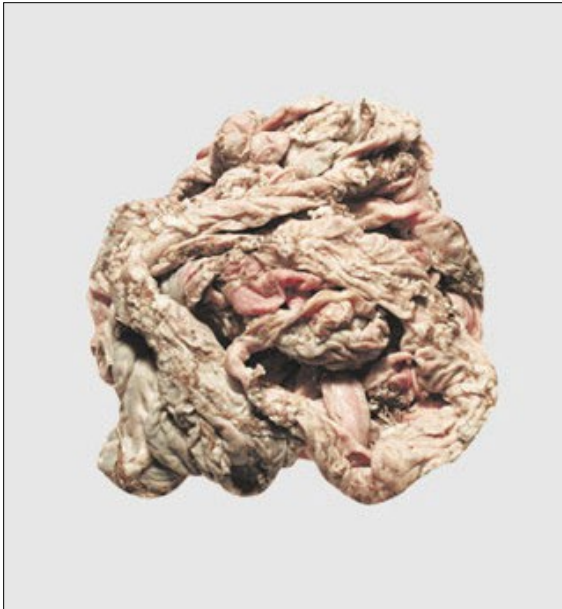


Cutting fat (7688)

Cutting fat is prepared from the loin, belly or leg and consists of subcutaneous fat, which has been removed by Whizard knife. Skin is removed from fat.

Point requiring specification:

- Skin retained



Chitterlings (7683)

Chitterlings are the lower intestinal tract from the large intestine to the rectum but not including the anus. Chitterlings are trimmed, cleaned and where specified may include the mucous membrane.

Point requiring specification:

- Mucous membrane removed

Preparation

Primal cuts preparation

Remove head if head on carcase. Meat from head can be used for mince or brawn.



Pork fillet

Remove flair fat, kidney fat and kidney. Remove full fillet, if it is not required for chops, prior to separation of the side into major primal cuts. Trim excess fat and sinew from the fillet before sale.



Leg and rump

Separate the leg (including rump) from the loin by a cut on a straight line between the 6th and 7th vertebrae of the backbone to a point just clear of the hip bone.

After separating the leg and rump from the middle, the trotter may be removed by cutting between the joint of the hock and trotter (tarsal bone and fibular tarsal bone) junction, leaving the hock on.





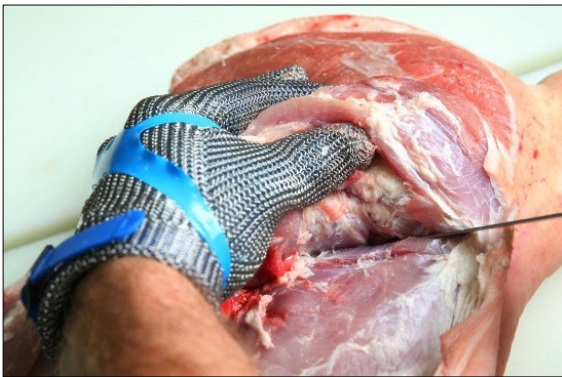
Leg cuts preparation

The leg can be sold whole, or cut into portions as roasts. Alternatively further processing can be applied to produce cuts that are more consumer friendly.



Pelvic bone removal

Remove the whole pelvic bone from leg by closely following the contour of the bone.



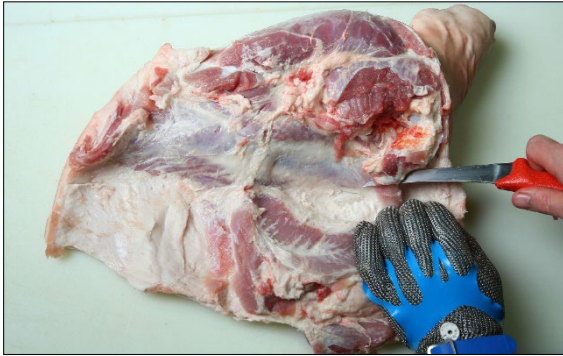
Removal of topside

Remove topside by following the natural seam dividing the topside between the silverside and round.



Leg bone removal

Remove the leg (femur) bone from the remaining leg muscles. Pass the boning knife between the patella bone (knee cap) and the shank knuckle bone.



Round and rump separation

Remove the round by following the visible seam between the round and silverside. By releasing the patella (knee cap) and the joint capsule and tendon from the shank knuckle bone, the complete round and rump can be easily detached and removed from the silverside.

(Silverside easy-carve roast – hock on for customer identification as a pork leg roast)

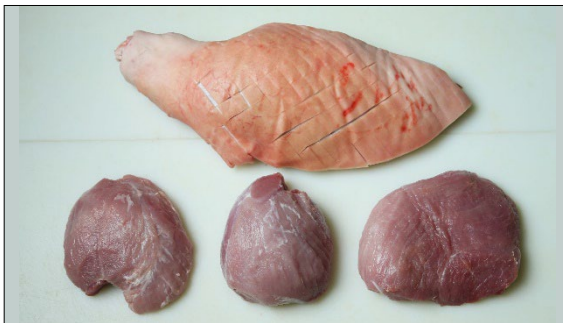


Remove the rump by following the natural seam between the rump and silverside.

NOTE: Trim the silverside (hock on) of excess fat but unlike the topside, round and rump, leave the rind on.

Score rind to provide an easy carve silverside roast, with 'crackle'.

(Round, topside and rump)



Trim excess fat, cartilage and tissue from topside, round and rump.



Primal cuts preparation

Middle and forequarter

Separate the forequarter from the middle (full loin and belly) with a straight cut across between the ribs. This is usually between the 4th and 5th or 5th and 6th but should be specified by the customer or individual requirements.



Middle cuts preparation

Remove flair fat from the middle if not previously done and separate the belly from the full loin with a saw cut parallel to the lateral edge of the eye muscle. A wide belly is recommended for best presentation of loin cuts.



The loin can then be cut into chops by placing the loin bone side down, and marking the chops by cutting through to the bone at a pre-specified thickness. Finish by passing the chops through the bandsaw. For cutlets, remove rind and chine bone, and slice between the ribs to produce cutlets.

Preparation of middle cuts

For boneless cuts, remove the rind from the full loin leaving only 3mm-4mm of fat coverage.



NOTE: This rind can be trimmed and sold separately as crackle for roasting pieces or for nibbles etc.



Next remove the chine bone and rib bones from the loin. These rib bones can be prepared and sold as spareribs for the BBQ, grilling etc. value is added if the ribs are marinated before sale.

The full loin generally contains nine ribs on the ribloin (depending upon forequarter removal) and six lumbar vertebrae bones on the midloin. Use the midloin to cut butterfly steaks (pictured) or alternatively a single cut will provide lean loin steaks.



Use the ribloin to cut medallion steaks.

Remove all excess fat and unwanted tissue from the belly and cut into spareribs either between the ribs or by marking by slicing down to the bone and cutting through ribs using a bandsaw.





Forequarter cuts preparation

The forequarter is separated from the middle with a straight cut across between the specified ribs.

Next remove the rib and neckbones from the forequarter. The rib bones are saleable as American style spareribs.



Alternatively using a bandsaw, separate the collar butt (bone in) and the shoulder picnic by a straight cut parallel to the dorsal edge passing through the humerus and scapular joint using a bandsaw.

Cut forequarter chops by passing the collar butt (bone in) through a bandsaw parallel to and beginning at the caudal cut surface.

The shoulder picnic can then be boned in preparation for a boneless roast as below.



Leaving 3mm of fat cover, the boned-out shoulder can then be rolled and trussed or netted. Add seasoning if desired.

Alternatively, retain a portion of the shoulder meat and use for diced, stir fry or minced pork. Diced pork should be extremely lean and cubed 4cm x 3cm, ideal for kebabs and stir fry dishes.

Storage and handling

Correct handling and storage of fresh and frozen meat products will maximise shelf life. It is important to practice three easy steps to beat product spoilage:

1. Keep it clean
2. Keep it cold
3. Keep it moving

How do I store chilled (fresh) pork?

The lower the temperature, the longer the shelf life.

The best results are achieved when chilled pork is stored at the recommended temperature of between 0°C and 4°C.

Below are nine steps that can be followed to ensure that chilled (fresh) pork products are maintained in optimum condition:

1. Maintain an accurate temperature gauge in your cool room at all times
2. Keep cool rooms closed with exit and entry kept to a minimum
3. Maximise cool room air flow by keeping the door tightly closed when not in use
4. Keep the cool room dry, clean, and sanitised on a regular basis
5. Raw pork should not be in contact with other raw meat in the cool room
6. Store raw pork fat side up in single layers wherever possible
7. Raw and cooked pork should never come in contact
8. All fresh pork items stored in cool rooms should be labelled and dated for regular stock rotation
9. Chilled (fresh) pork must be transported in a food safe approved licenced refrigerated vehicle capable of maintaining the pork at a recommended constant 0°C to 4°C. (not to exceed 7°C for whole carcass)

Storing frozen pork product

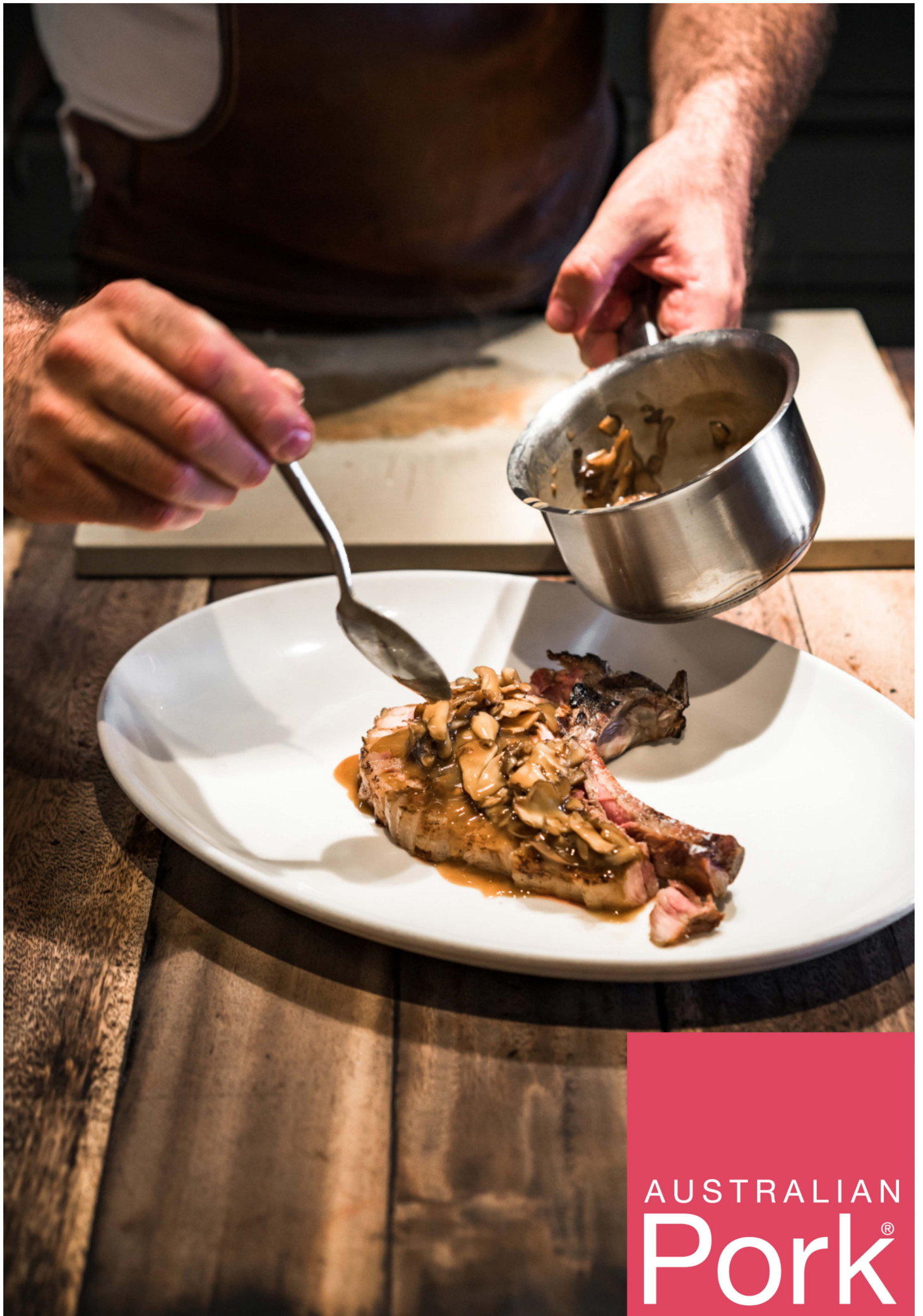
Freezing pork items extends the shelf life to between 6 and 12 months if the product is maintained at minus 18°C or below.

Below are seven steps that can be followed to ensure that frozen pork products are maintained in optimum condition:

1. Store pork items in a freezer at minus 18°C or below
2. Pork should not be frozen in stacks or placed on top of one another as this extends the time layers take to freeze. Thicker cuts of pork will take longer to freeze
3. Pork cuts should be sealed totally in plastic wrap to prevent drying and deterioration from freezer burn. Vacuum packing is preferred
4. Label and date all pork items placed in frozen storage and regularly rotate the stock
5. Thaw frozen pork in a refrigerator at 0°C to 5°C. Do not thaw pork in warm water.

Microwave thawing is acceptable if cooking immediately.

6. Once pork items are completely thawed use the product immediately
7. Never re-freeze pork after it has been thawed



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