

PHILIPPINE NATIONAL STANDARD

PNS/BAFPS 41:2008
ICS 67.120.10

Pork cuts



BUREAU OF PRODUCT STANDARDS

Foreword

This Philippine National Standard on Pork Cuts was prepared by the Technical Working Group (TWG) of the Bureau of Agriculture and Fisheries Product Standards (BAFPS) created per Special Order No. 14 series of 2005 dated 11 January 2005. This standard is still subject for approval and adoption as Philippine National Standard by the Bureau of Product Standards (BPS-DTI).

Pork cuts

1 Scope

This standard applies to fresh, chilled and frozen pork cuts inspected and passed, and marked during the conduct of meat inspection intended for trade.

In the abattoir, pig carcasses are usually split into two sides when dispatched. In meat outlets, these are further divided into several primal cuts, for retail and market ready cuts.

2 References

The titles of the standards publications referred to in this standard are listed on the inside back cover.

3 Definitions

For the purpose of this standard, the following definitions apply:

3.1 General**3.1.1****caudal**

primal cut towards the tail

3.1.2**chilled pork carcass**

pork carcass that has been cooled to a temperature range of 1-3°C (34-38°F) at the deepest portion within 24 hours. The chilling should commence immediately upon slaughter

3.1.3**chilling**

to preserve by cooling

3.1.4**conformation**

the form, shape or general outline of the side or whole carcass. This indicates the relative proportion of lean to bone ratio, as well as the relative percentages of the different wholesale/primal cuts

3.1.5**cranial**

primal cut towards the head

3.1.6**dorsal**

primal cut towards the back

3.1.7**external fat**

the subcutaneous fats also known as backfat and clear plate. The amount of external fat should be within the specifications for individual grades

3.1.8

finish

the amount, character and distribution of fat in the whole carcass. This includes the inter-muscular, intra-muscular, external and interior fats

3.1.9

firmness

the characteristics of the fat which can be very soft and oily to very firm. The lean portion can also be very soft to very firm

3.1.10

fresh pork carcass

pork carcass from newly slaughtered pigs, which has not undergone chilling, freezing or any other processing treatments

3.1.11

frozen pork carcass

pork carcass that had been previously chilled and exposed to an air temperature of -23 °C (-9.4 °F) or lower and then brought to an internal temperature of -20 °C (-4 °F) at the deepest portion within six (6) days

3.1.12

gilt carcass

the carcass of a young female pig that has not produced a young and has not reached an advanced stage of pregnancy

3.1.13

ham

rear leg of the pig/pork carcass in the fresh form

3.1.14

inspected and passed

refers to carcasses so marked which have been found to be sound, wholesome, and fit for human consumption

3.1.15

interior fat

the streaks of fat between the ribs after removing the entrails known as feathering. Interior fat also includes the pelvic, caul and raffle fats

3.1.16

inter-muscular fat

also known as seam fat. Seam fats are found between the muscles. The least amount of seam fat is desired in pork carcasses

3.1.17

intra-muscular fat

more popularly known as marbling. Marbling is the fat between muscle fibers. Moderate amount and good distribution of marbling is desirable for high quality pork

3.1.18

lateral side

outer surface of the half carcass

3.1.19

medial side

inner surface of the half carcass

3.1.20

minor cuts

the lesser valuable cuts such as the head, foreshank and foot, hindshank and foot

3.1.21

per cent fat cut yield

the trimmed bellies, jowls, clear plates and backfat as a percentage of carcass weight

3.1.22

per cent lean cut yield

the trimmed loins, *hind legs* and shoulders expressed as a percentage of carcass weight. The trimmings are based on the proposed wholesale cuts of pork

3.1.23

pork

is the meat from the carcass of a pig

3.1.24

pork carcass

is the trunk of a slaughtered pig dehaired, with the head, edible organs and offal removed. It pertains to the body of the porcine animal after bleeding, removal of all internal digestive, respiratory, excretory, reproductive and circulatory organs, and removal of the scurf, nails and minimum trimmings as required by the National Meat Inspection Services (NMIS)

3.1.25

primal cuts

wholesale cuts such as loins, hams, hind legs, and shoulders, and bellies

3.1.26

quick-frozen pork carcass

pork carcass that had been previously chilled and exposed to an air temperature of -23°C (-9.4°F) or lower and then brought to an internal temperature of -20°C (-4°F) at the deepest portion within 48 hours

3.1.27

ventral

primal cut towards the ground

3.1.28

wholesale cut

any pork cut handled in bulk

4 Cutting scheme

Pork carcass is cut as follows:

4.1 Primal cuts

4.1.1 Whole shoulder

4.1.1.1 Boston shoulder (Paypay)

4.1.1.2 Picnic shoulder (Kasim)

4.1.2 Middle

4.1.2.1 Loin

4.1.2.2 Belly (Liempo)

4.1.2.3 Tenderloin (Lomo)

4.1.3 Hind leg (Pigue)

4.2 Minor cuts

4.2.1 Head (Ulo)

4.2.2 Foreshank and foot (Pata unahan)

4.2.3 Hindshank and foot (Pata hulihan)

5 Pork carcass may be sold as:

5.1 Fresh pork carcass,

5.2 Chilled pork carcass, and

5.3 Frozen pork carcass.

6 Requirements

6.1 Detailed requirements

6.1.1 Fresh pork carcass shall not be hung for more than 12 hours prior to delivery and shall not be frozen at any time prior to delivery. (Ref.: *Standards Administrative Order #54 series of 1969*).

6.1.2 Chilled pork carcasses shall be maintained at temperature between 1 °C - 3 °C (34 °F - 38 °F) and shall not be hung for more than seven (7) days prior to delivery or used in processing. The chilled pork carcass shall not show any sign of deterioration (slimy, moldy surface, discoloration, foul odor, etc.) (Ref.: *Standards Administrative Order #54 series of 1969*).

6.1.3 Frozen pork carcasses shall be maintained in a hard frozen condition, or stored at -18 °C (0 °F) or lower.

6.1.4 Care and proper maintenance of equipment, storage facilities, room temperature

- a) Cutting room should be maintained at 10 °C;
- b) Chillers should be maintained at 0 °C - 4 °C;
- c) Dispatch temperature is 7 °C;
- d) Freezing temperature is -18 °C.

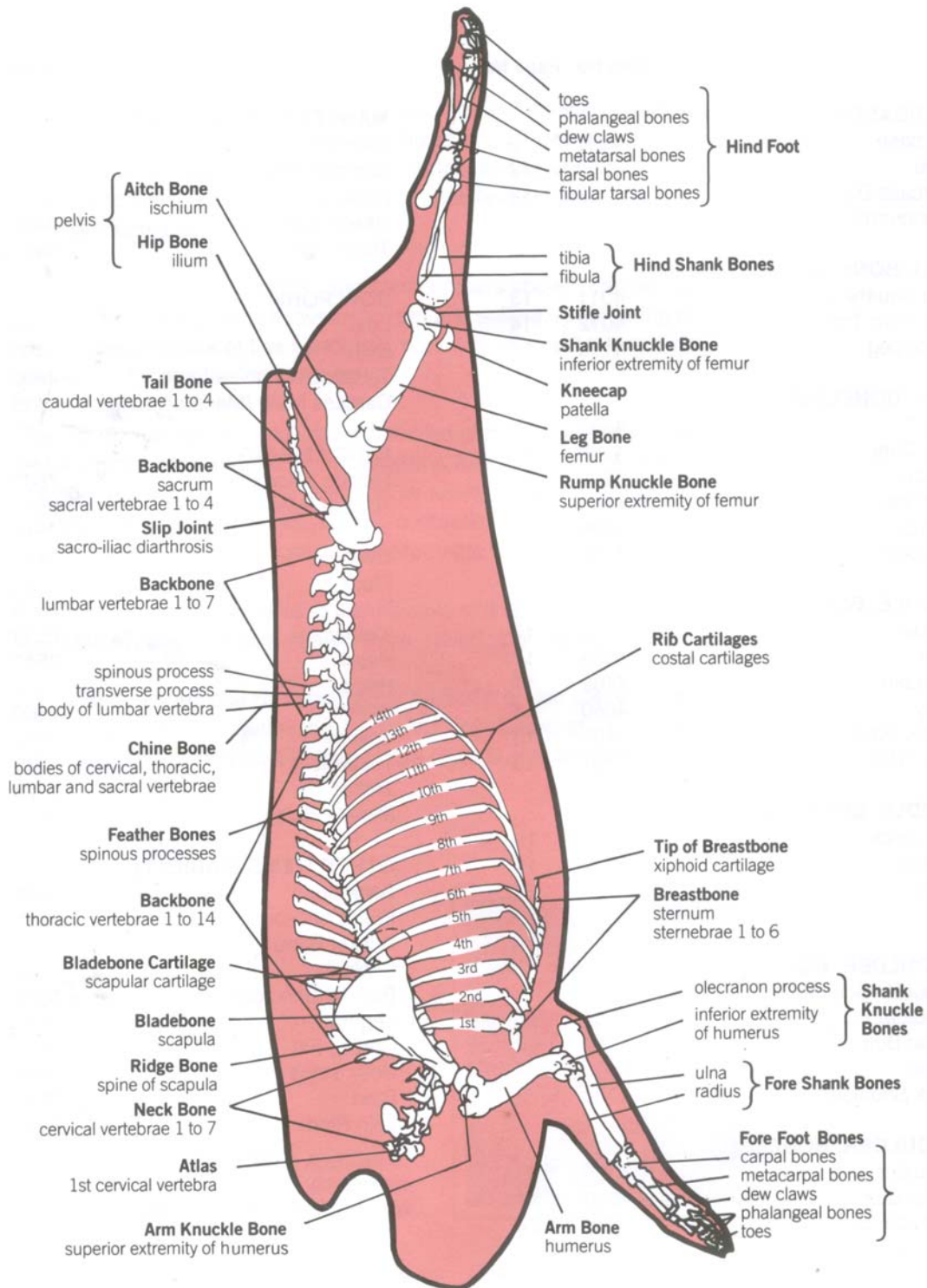
6.2 General requirements

6.2.1 Pork carcasses shall have a bright appearance and shall be hygienically butchered and trimmed, with head, edible organs and offal removed. They shall be reasonably free from scratches, bruises or blemishes of any kind as per NMIS Guidelines.

6.2.2 Pork carcasses shall be delivered in good condition and shall show no evidence of deterioration at the time of delivery.

7 Pork side skeletal diagram

Precise and detailed description of the pork cuts can be realized only after thorough studying of the pork side skeletal system.



Pig Anatomy

8 Standard pork carcass diagram

The pork carcass is the body of the porcine animal after:

- a. Bleeding,
- b. removal of all internal digestive, respiratory, excretory, reproductive and circulatory organs, and
- c. removal of the hair, scurf, nails and minimum trimmings as required by the National Meat Inspection Services (NMIS).



9 Descriptions and diagrams of the different primal and minor cuts

9.1 Primal cuts

9.1.1 Whole shoulder (DTI include: Packaging and labeling)

This is derived from a side of pork carcass by a cut between the 4th and 5th ribs at right angle to the thoracic vertebrae. The head, jowl, foreshank and foot (pata unahan) are also removed.



A. Boston shoulder (paypay)

Is prepared from the whole shoulder by cutting straight through the shoulder joint parallel to the dorsal border of the shoulder, thus, separating the picnic shoulder.



B. Picnic shoulder (kasim)

Is prepared from the whole shoulder by cutting straight through the shoulder joint parallel to the dorsal border of the shoulder, thus, separating the Boston shoulder.



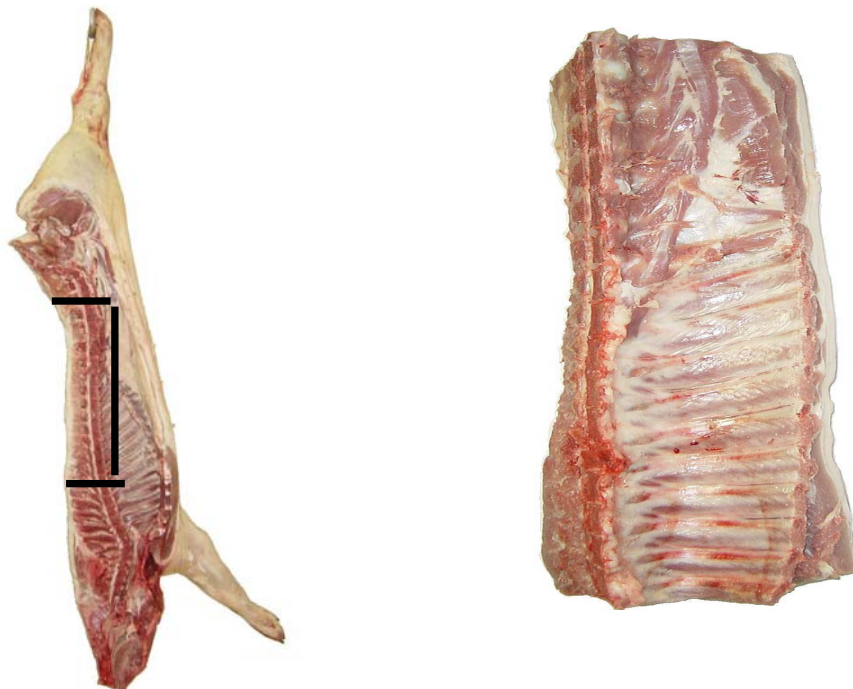
9.1.2

This is derived from the side of the pork carcass by the removal of the whole shoulder (previously discussed) and the hind leg which is cut between the 6th and 7th lumbar vertebrae. The diaphragm, tenderloin and leaf fat are also removed.



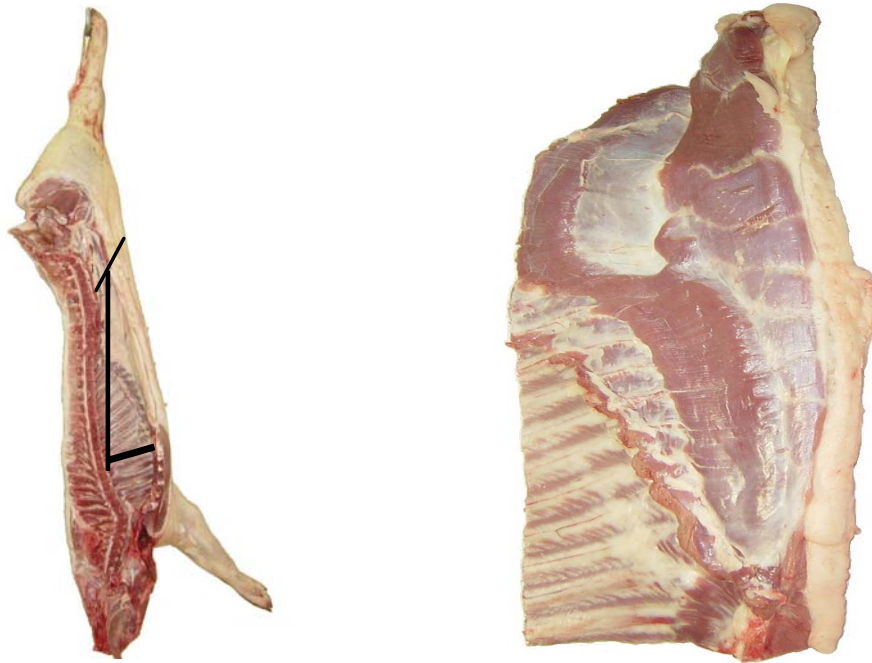
A. Loin

Is prepared from the middle by making a cut 5.08 cm (2 inches) – 7.62 cm (3 inches) from the body of the thoracic vertebrae, thus, separating the belly.



B. Belly (liempo)

Is prepared from the middle by the removal of the loin, cut 5.08 cm (2 inches) - 7.62 cm (3 inches) from and parallel to the bodies of the thoracic and lumbar vertebrae.



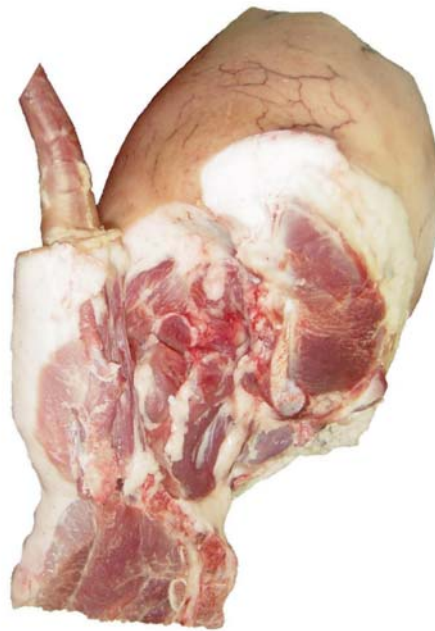
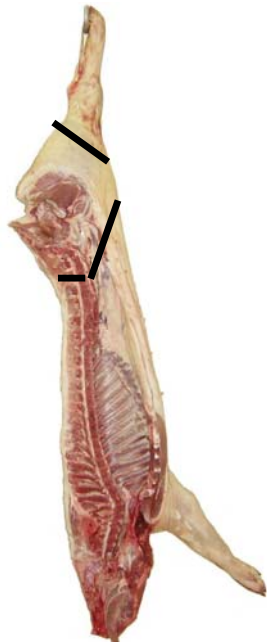
C. Tenderloin (lomo)

Is a long round muscle which tapered cranially, formed by the psoas major and psoas minor muscles, located at the underside of the wing of the lumbar vertebrae and extends caudally close to the base of the pelvic bone. It is prepared by the removal of all its covering including the psoas minor and is considered the most tender part of the carcass.



9.1.3 Hind Leg (Pigue)

This is derived from the side of a pork carcass after its attachment to the middle, between the 6th and 7th lumbar vertebrae, is cut and the hind shank and foot (pata hulihan) is detached.



9.2 Minor cuts

9.2.1 Head (ulo)

Is cut from the carcass of pork by cutting across the neck region just behind the ears, cutting through the atlanto – occipital joint.



9.2.2 Foreshank and foot (Pata unahan)

Is prepared from the shoulder by cutting it just above the elbow joint.



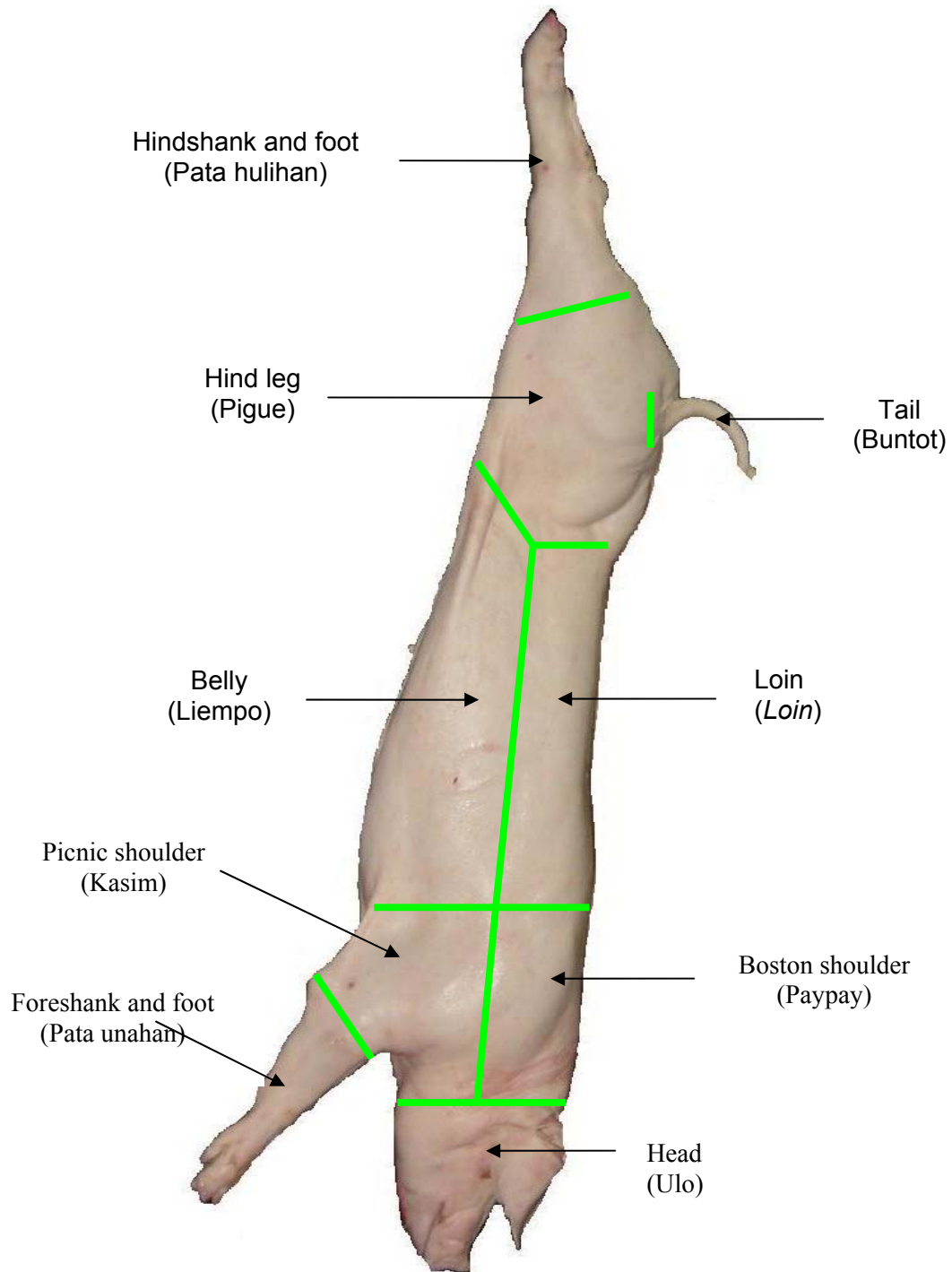
9.2.3 Hindshank and foot (Pata hulihan)

Is prepared from the hind leg by cutting it through the stifle joint (knee joint).



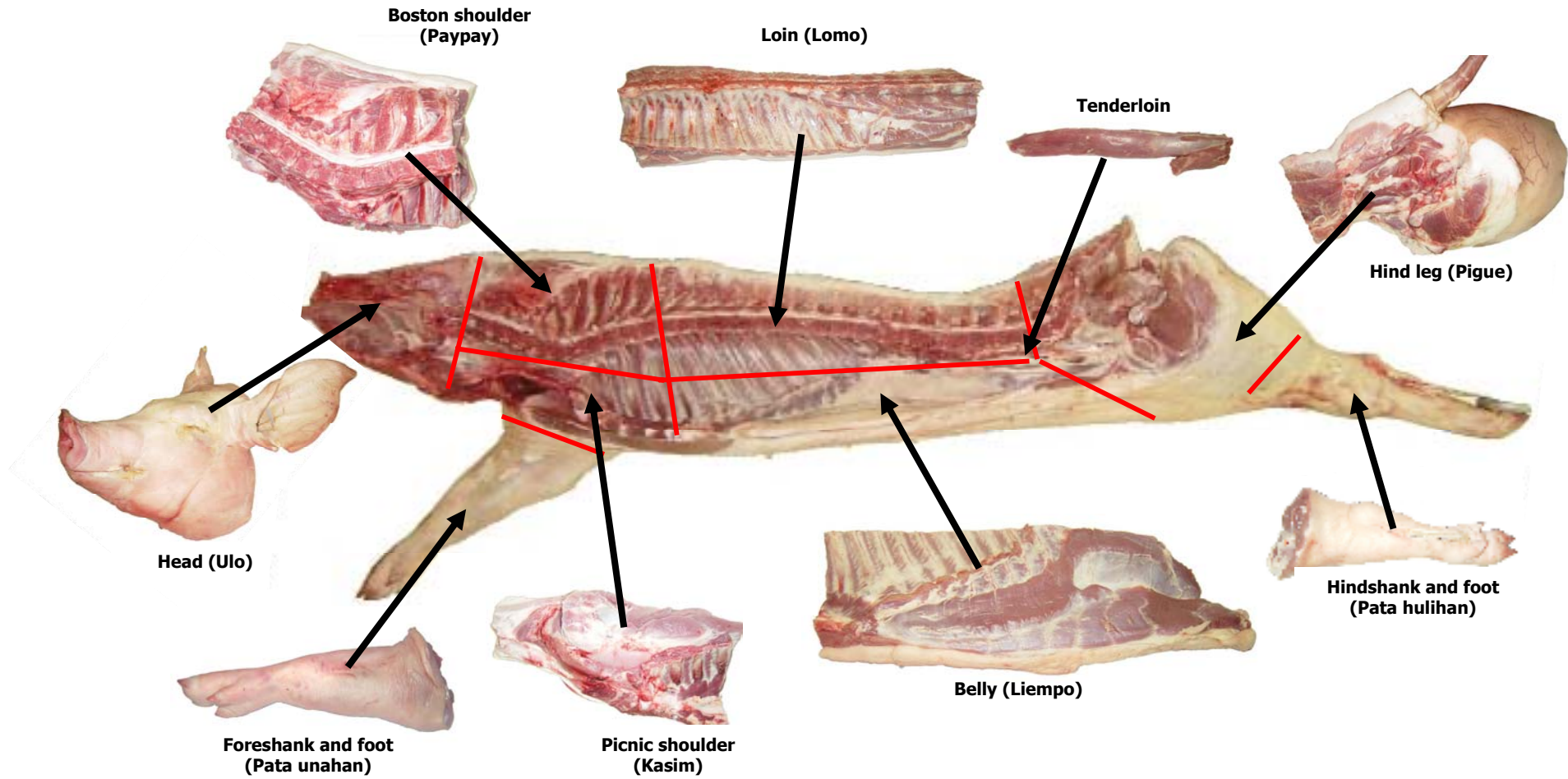
10 Pork chart (lateral view)

Pork chart



11 Pork chart (medial view)

PORK CHART
(Primal and minor cuts)



References

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The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies:

PTS 011-03.00;1969 (Standards Administrative Order #54 series of 1969 dated August 28, 1969 – Department of Commerce & Industry, Bureau of Standards, Manila) (*Subject: Standardization of Pork Carcasses and for other purposes*)

Australian Pork Corporation. Handbook of Australian Pork, Third Edition. 1995

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