PORK

# This section is organized in the following order:

**Species Cuts Chart** 

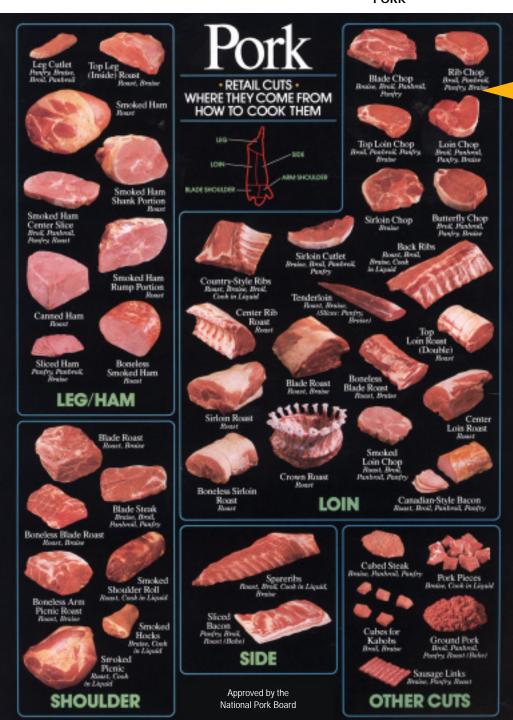
Species-Specific Primal Information

**Index of Cuts** 

Cut Nomenclature and U.P.C. Numbers

- INTRODUCTION
  - APPROVED NAMES
  - **■** BEEF
  - VEAL
  - PORK
  - LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES





SELECT AN AREA TO VIEW IT LARGER

SEE THE FOLLOWING AREAS

# PORK -- Increasing in Popularity

Figure 1-Primal (Wholesale)
Cuts and Bone
Structure of Pork

Figure 2 --Loin Roasts -- Center Chops

> Figure 3 --Portion Pieces -- Center Chops

Figure 4--Whole or Half Loins

Figure 5 --Center Loin or Strip Loin

Pork Belly & Pork Leg



**PORK** 



INTRODUCTION

**■**BEEF

■ VEAL PORK **■ LAMB** 

GROUND MEATS

FOOD SAFETY

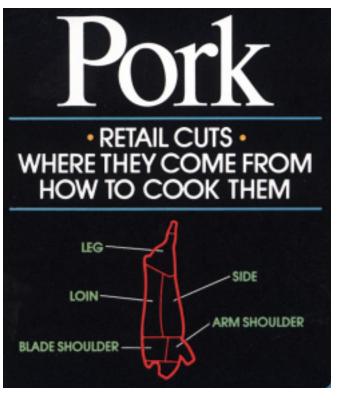
MEAT COOKERY

GLOSSARY & REFERENCES

icmisc/

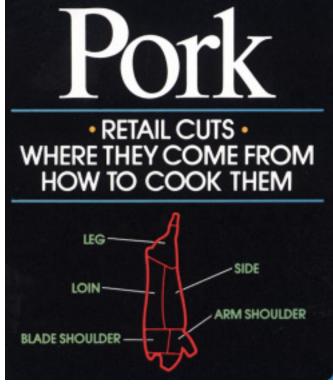
**APPROVED NAMES** 









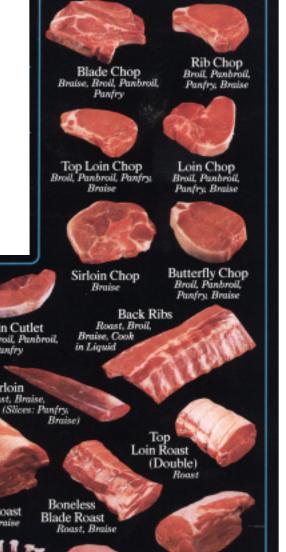


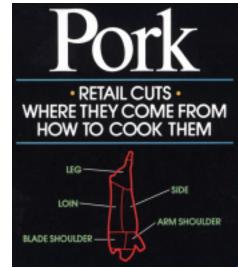
- INTRODUCTION
  - **APPROVED NAMES**
  - **■**BEEF
  - VEAL
  - PORK
  - LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES



**PORK** 





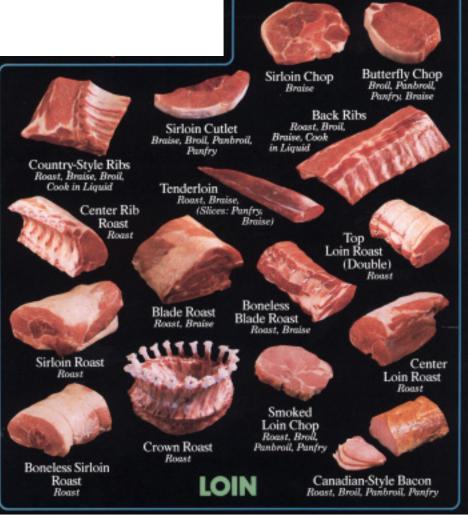




**APPROVED NAMES** 

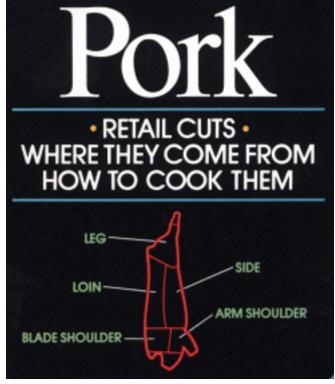
- BEEF
- VEAL
- PORK
- LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

COUNTY MEAT IDENTIFICATION STANDARDS COMMITTEE



PORK

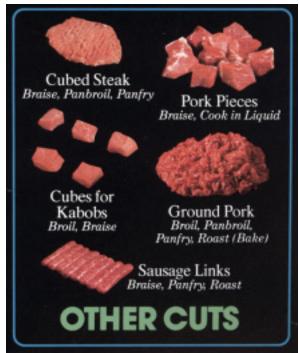


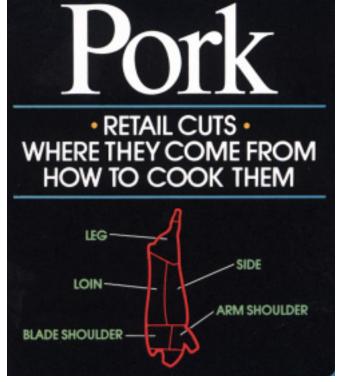




- APPROVED NAMES
- **■**BEEF
- VEAL
- PORK
- LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

NOUSTRY-WIGE COOPERATIVE & COMMITTEE

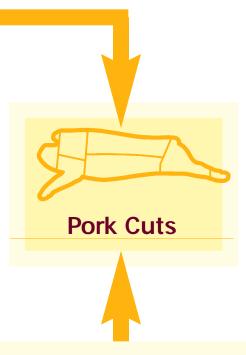






- **APPROVED NAMES**
- **■**BEEF
- VEAL
- PORK
- LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

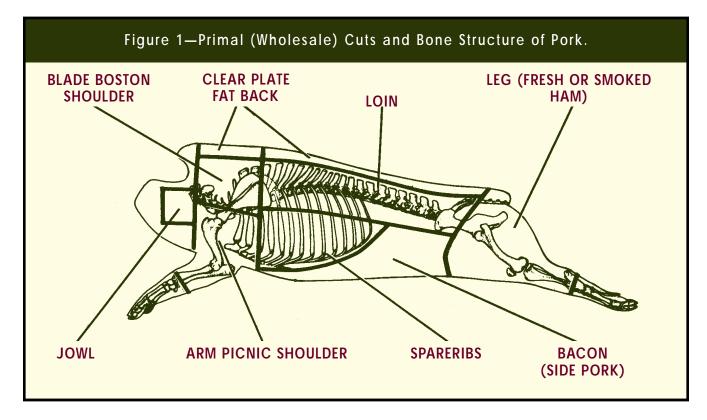




- INTRODUCTION
- APPROVED NAMES
- **■** BEEF
- VEAL
- PORK
- LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES



# **PORK**



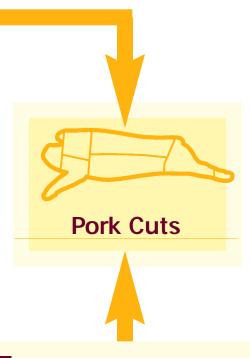
## PORK—Increasing in Popularity

Fresh pork has been steadily gaining in consumer popularity over the past 20 years as shoppers find a product far lower in fat than their mothers put in the market basket, and concerns of lurking disease (trichinosis) have all but disappeared. It makes good sense for retailers to take advantage of a growing consumer attitude that welcomes fresh pork on the dinner table.

The method for cutting pork carcasses is relatively universal across the country. Note the primal (wholesale) cuts illustrated in Figure 1. Most pork is fabricated at the processing plant, with about 35 percent reaching the consumer as fresh product and the balance as processed products such as cured hams, bacon, linked sausage, mortadella, bologna, wieners and many others.

The Shoulder is more likely to come to market as cured Arm Picnics and bone-in or boneless Boston-Style Shoulder (both fresh and cured).

continued on next page . . .



INTRODUCTION

APPROVED NAMES

- **■** BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

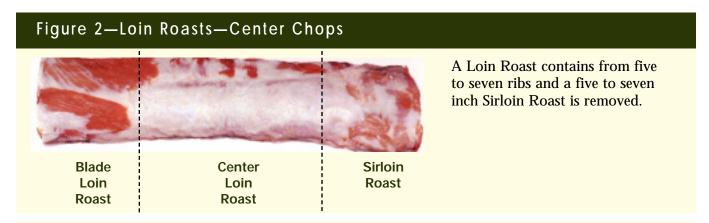
FOOD SAFETY

MEAT COOKERY

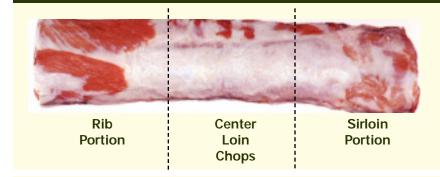
GLOSSARY & REFERENCES



**Pork Loin**. Bone-in Pork Loins, blade in or bladeless, may be cut a number of ways. The four most common methods in the U.S. are shown in the following illustrations.

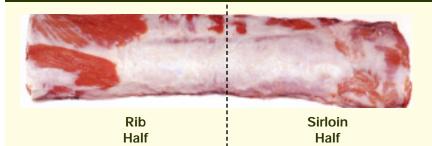


# Figure 3—Portion Pieces—Center Chops



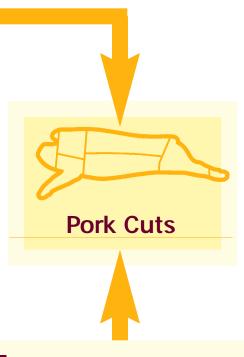
From eight to ten ribs are left in the rib portion while the Sirloin is cut from eight to 10 inches in length.

# Figure 4—Whole or Half Loins

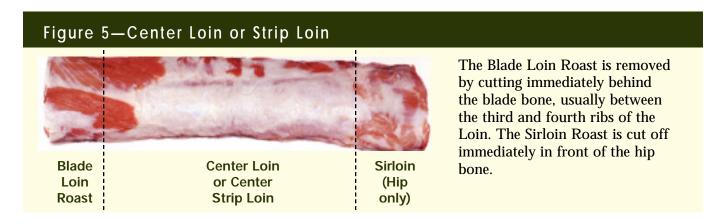


Here the Loin is divided as nearly in the middle as possible.

continued on next page . . .

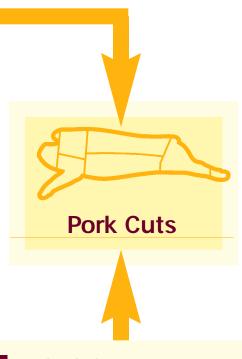


- INTRODUCTION
- APPROVED NAMES
- **■** BEEF
- VEAL
- PORK
- LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES



As indicated in Figures 1 thru 5, there are a variety of ways to merchandise the Pork Loin. However, the names of retail cuts from the Pork Loin can be confusing, since the same label name may correctly apply to different parts of the Loin. For example, a cut that can be labeled as Pork Loin Center Chops, may also be correctly labeled as either Rib Chops or Loin Chops. The fact that the Loin includes all of the Rib, Loin and Sirloin sections and part of the Shoulder Blade further challenges correct labeling. Also, a large number of Pork Loins are being sold in boneless form today, easily merchandised to consumers with a minimum of fat.





- INTRODUCTION
  - APPROVED NAMES
  - **■** BEEF
  - VEAL
  - PORK
  - LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

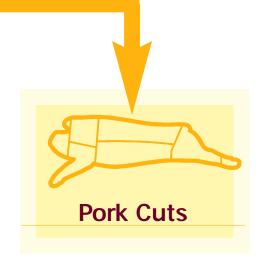
BOLUTTY-WICE COOPERING  $\hat{i}$  CM  $\hat{i}$  C  $\hat{i}$  CM LECTURE ATON STANDARDS COMMITTEE

Pork Belly. While Fresh Pork Side, both sliced and as portions, may be found at retail, most Pork Bellies are cured and smoked, and sold as bacon (slice or slab). Consumers should be aware that bacon is traditionally not heated to 145° F during processing, and must be further cooked prior to eating.

Pork Leg. Pork leg is the skinned short shank Ham. Most Pork Legs, however, continue to be sold as Cured and Smoked Hams rather than fresh. Increasingly, however, Fresh Pork Leg is being sold as fresh boneless muscle sections or cut as steaks and roasts. Traditionally, Pork Legs have been sold only in three basic sections: rump, center and shank. However, with increased availability of boneless, vacuum packaged leg sections, fresh steaks and roasts are becoming more prevalent at the retail case.



SEE





# Pork Cuts INDEX

INTRODUCTION

APPROVED NAMES

**■**BEEF

■ VEAL

PORK

LAMB

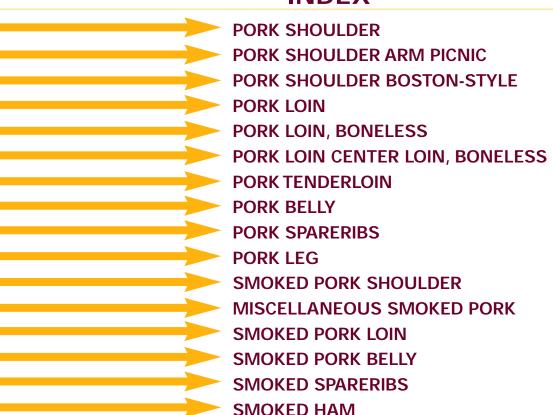
GROUND MEATS

**EFFECTIVE MEATCASE MANAGEMENT** 

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES





PORK

### **PORK SHOULDER**





<u>P-1</u>	Pork Shoulder Whole	U.P.C. 3163
	Pork Shoulder Roast Bnls	U.P.C. 3165
	Pork Shoulder Blade Boston Roast	U.P.C. 3184
	Pork Shoulder Blade Boston Roast Bnls	U.P.C. 3185
<u>P-2</u>	Pork Shoulder Arm Picnic	U.P.C. 3168
	Pork Shoulder Arm Picnic Bnls	U.P.C. 3170

INTRODUCTION

**APPROVED NAMES** 

- **■**BEEF
- VEAL
- PORK
- **■LAMB**

**GROUND MEATS** 

**EFFECTIVE MEATCASE MANAGEMENT** 

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

NOUSTRY-WICE COOPERATIVE & COMMISSION (MEAN DESCRIPTION STANDARDS COMMITTEE

PORK

### **PORK SHOULDER ARM PICNIC**





<u>P-3</u>	Pork Shoulder Arm Roast	U.P.C. 3172
	Pork Shoulder Arm Steak	U.P.C. 3174
	Pork Shoulder Arm Picnic Bnls	U.P.C. 3170
	Pork For Stew	U.P.C. 3495
	Pork Hocks	U.P.C. 3511

INTRODUCTION

**APPROVED NAMES** 

- **■**BEEF
- **VEAL**
- PORK
- **■LAMB**
- **GROUND MEATS**
- **EFFECTIVE MEATCASE MANAGEMENT**
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

NOCUSTRY-WIGE COOPERATIVE & COMMITTEE

PORK

### PORK SHOULDER BOSTON-STYLE





<u>P-4</u>	Pork Shoulder Blade Boston Roast	U.P.C. 3184
	Pork Shoulder Blade Boston Roast Bnls	U.P.C. 3185
	Pork Shoulder Blade Steak	U.P.C. 3186
	Pork Shoulder Blade Steak Bnls	U.P.C. 3192
	Pork Shoulder Country-Style Ribs	U.P.C. 3198
<u>P-5</u>	Pork For Stew	U.P.C. 3495
	Pork Cubes For Kabobs	U.P.C. 3494
	Pork Cubed Steak	U.P.C. 3489

INTRODUCTION

**APPROVED NAMES** 

**■**BEEF

■ VEAL

PORK

**■LAMB** 

**GROUND MEATS** 

**EFFECTIVE MEATCASE MANAGEMENT** 

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

NOUSTRY-WICE COOPERATIVE & COMMITTEE

**PORK** 

## **PORK LOIN**





INTR	เบบเ	JCTR	UN

- **APPROVED NAMES**
- **■**BEEF
- VEAL
- PORK
- **■LAMB**
- **GROUND MEATS**
- **EFFECTIVE MEATCASE MANAGEMENT**
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES



LOIN		
<u>P-6</u>	Pork Loin Blade Roast Pork Loin Blade Roast Bnls Pork Loin Blade Roast Bnls (Chef's Prime) Pork Loin Blade Chops Pork Loin Blade Chops Bnls	U.P.C. 3247 U.P.C. 3248 U.P.C. 3249 U.P.C. 3250 U.P.C. 3253
<u>P-7</u>	Pork Loin Blade Chops Bnls (Chef's Prime Filet) Pork Loin Country-Style Ribs Pork Loin Center Rib Roast Pork Loin Crown Roast Pork Loin Crown Roast Bnls	U.P.C. 3256 U.P.C. 3275 U.P.C. 3268 U.P.C. 3271 U.P.C. 3272
<u>P-8</u>	Pork Loin Back Ribs Pork Loin Back Ribs Sliced Pork Loin Rib Chops Pork Loin Rib Chops For Stuffing Pork Center Loin Roast	U.P.C. 3243 U.P.C. 3244 U.P.C. 3298 U.P.C. 3308 U.P.C. 3266
<u>P-9</u>	Pork Top Loin Chops Pork Loin Butterflied Chops Bnls Pork Top Loin Roast Bnls Pork Top Loin Double Roast Bnls Pork Top Loin Chops Bnls	U.P.C. 3369 U.P.C. 3382 U.P.C. 3368 U.P.C. 3270 U.P.C. 3374
<u>P-10</u>	Pork Top Loin Chops Bnls (America's Cut) Pork Loin Chops Pork Loin Sirloin Roast Pork Loin Sirloin Roast Bnls Pork Loin Sirloin Chops	U.P.C. 3379 U.P.C. 3313 U.P.C. 3328 U.P.C. 3329 U.P.C. 3338
<u>P-11</u>	Pork Loin Sirloin Cutlets	U.P.C. 3348
<u>P-12</u>	Pork Loin Rib Half Pork Loin Sirloin Half Pork Loin Tenderloin, Whole Pork Loin Tenderloin Tipless Pork Loin Tenderloin Tips	U.P.C. 3289 U.P.C. 3330 U.P.C. 3358 U.P.C. 3363 U.P.C. 3364
<u>P-13</u>	Pork Loin Tenderloin Filets Pork Loin Assorted Chops	U.P.C. 3361 U.P.C. 3236

U.P.C. 3248

### **APPROVED NAMES**

Pork Loin Blade Roast Bnls

PORK

# **PORK LOIN, BONELESS**

P-14





	Pork Loin Blade Roast Bnls (Chef's Prime) Pork Loin Country-Style Ribs Bnls Pork Loin Blade Chops Bnls Pork Loin Blade Chops Bnls (Chef's Prime Filet)	U.P.C. 3249 U.P.C. 3278 U.P.C. 3253 U.P.C. 3256
<u>P-15</u>	Pork Top Loin Roast Bnls Pork Top Loin Chops Bnls Pork Loin Butterflied Chops Bnls Pork Top Loin Double Rst Bnls Pork Loin Sirloin Roast Bnls	U.P.C. 3368 U.P.C. 3374 U.P.C. 3382 U.P.C. 3270 U.P.C. 3329
<u>P-16</u>	Pork Loin Sirloin Chops Bnls Pork Loin Sirloin Cutlet	U.P.C. 3344 U.P.C. 3348

- INTRODUCTION
  - **APPROVED NAMES**
  - **■**BEEF
  - VEAL
  - PORK
  - **■LAMB**
- **GROUND MEATS**
- **EFFECTIVE MEATCASE MANAGEMENT**
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES



PORK

# PORK LOIN CENTER LOIN, BONELESS





Pork Loin Country-Style Ribs Bnls	U.P.C. 3278
Pork Loin Butterflied Chops Bnls	U.P.C. 3382
Pork Top Loin Chops Bnls	U.P.C. 3374
Pork Top Loin Chops Bnls (America's Cut)	U.P.C. 3379
Pork Top Loin Chops Bnls For Stuffing	U.P.C. 3380
Pork Top Loin Roast Bnls	U.P.C. 3368
	Pork Loin Butterflied Chops Bnls Pork Top Loin Chops Bnls Pork Top Loin Chops Bnls (America's Cut) Pork Top Loin Chops Bnls For Stuffing

- INTRODUCTION
  - **APPROVED NAMES**
  - **■**BEEF
  - VEAL
  - PORK
  - **■LAMB**
- **GROUND MEATS**
- **EFFECTIVE MEATCASE MANAGEMENT**
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES



PORK

### **PORK TENDERLOIN**



**INDEX** 



P-19	Pork Loin Tenderloin Whole	U.P.C. 3358
	Pork Loin Tenderloin Tipless	U.P.C. 3363
	Pork Loin Tenderloin Tips	U.P.C. 3364
	Pork Loin Tenderloin Butterflied	U.P.C. 3362
	Pork Loin Tenderloin Filets	U.P.C. 3361

INTRODUCTION

**APPROVED NAMES** 

- **■**BEEF
- VEAL
- PORK
- **■LAMB**

**GROUND MEATS** 

**EFFECTIVE MEATCASE MANAGEMENT** 

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

NOCUSTRY-WIGE COOPERATIVE & COMMITTEE

**PORK** 





**Pork Cuts INDEX** 



P-20	Pork Fresh Side	U.P.C. 3427
	Pork Fresh Side Sliced	U.P.C. 3430
	Pork Spareribs	U.P.C. 3468
	Pork Spareribs Breastbone Off	U.P.C. 3479

**APPROVED NAMES** 

**■**BEEF

■ VEAL

PORK

**■LAMB** 

**GROUND MEATS** 

**EFFECTIVE MEATCASE MANAGEMENT** 

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

i CMISC MEAT DOESTIPE

PORK

# **PORK LEG**





INTRODUCTION					
	INIT	DQ.	וח	ICT	INO

- **APPROVED NAMES**
- **■**BEEF
- VEAL
- PORK
- **■LAMB**
- **GROUND MEATS**
- **EFFECTIVE MEATCASE MANAGEMENT**
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES



P-21	Pork Leg Whole	U.P.C. 3387
	Pork Leg Roast Bnls	U.P.C. 3389
	Pork Leg Rump Portion	U.P.C. 3394
	Pork Leg Center Roast	U.P.C. 3402
	Pork Leg Shank Portion	U.P.C. 3398
P-22	Pork Leg Rump Half	U.P.C. 3392
	Pork Leg Shank Half	U.P.C. 3396
	Pork Leg Center Slice	U.P.C. 3404
	Pork Cubed Steak	U.P.C. 3421
	Pork Cubes For Kabobs	U.P.C. 3494
P-23	Pork For Stew	U.P.C. 3495
	Pork Leg Top Roast Bnls	U.P.C. 3408
	Pork Leg Top Roast Cap Off Bnls	U.P.C. 3409
	Pork Leg Top Steak Bnls	U.P.C. 3410
	Pork Leg Top Steak Bnls (Thick Cut)	U.P.C. 23971
P-24	Pork Leg Top Steak (Thin Cut)	U.P.C. 83982
	Pork Leg Top Steak Butterflied	U.P.C. 23972
	Pork Leg Top Strips (Thin Cut)	U.P.C. 23974
	Pork Leg Top Cubes For Kabobs	U.P.C. 23973
	Pork Leg Top Cubes (Small Cut)	U.P.C. 23975
P-25	Pork Leg Bottom Roast Bnls	U.P.C. 3411
	Pork Leg Bottom Steak Bnls	U.P.C. 3412
	Pork Leg Bottom Steak Butterflied	U.P.C. 23976
	Pork Leg Eye Roast Bnls	U.P.C. 3413
	Pork Leg Eye Steaks Bnls	U.P.C. 3414
<u>P-26</u>	Pork LegTip Roast Bnls	U.P.C. 3415
	Pork Leg Tip Steak Bnls	U.P.C. 3416
	Pork Leg Tip Steak Boneless (Thin Cut)	U.P.C. 23977
	Pork LegTip Cube Steak	U.P.C. 23978
	Pork Leg Tip Stew Meat	U.P.C. 23979

PORK

### **SMOKED PORK SHOULDER**





P-27	Smoked Pork Shoulder Roll	U.P.C. 3565
	Smoked Pork Shoulder Picnic Whole	U.P.C. 3569
	Smoked Pork Hock	U.P.C. 3589

- INTRODUCTION
  - **APPROVED NAMES**
  - **■**BEEF
  - VEAL
  - PORK
  - **■LAMB**
- **GROUND MEATS**
- **EFFECTIVE MEATCASE MANAGEMENT**
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES



PORK

# **MISCELLANEOUS SMOKED PORK**





<u>P-28</u>	Smoked Pork Jowl	U.P.C. 3944
	Smoked Pork Jowl Slices	U.P.C. 3946
	Smoked Pork Neck Bones	U.P.C. 3955
	Smoked Pork Pig's Feet	U.P.C. 3956
	Smoked Pork Cubes For Kabobs	U.P.C. 3768

- INTRODUCTION
  - **APPROVED NAMES**
  - **■**BEEF
  - VEAL
  - PORK
  - **■LAMB**
- **GROUND MEATS**
- **EFFECTIVE MEATCASE MANAGEMENT**
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES



PORK

### **SMOKED PORK LOIN**





P-29	Smoked Pork Loin Canadian-Style Bacon	U.P.C. 3659
	Smoked Pork Loin Roast	U.P.C. 3629
	Smoked Pork Loin Chops	U.P.C. 3630
	Smoked Pork Top Loin Chop Bnls	U.P.C. 3635
<u>P-30</u>	Smoked Pork Loin Rib Chops	U.P.C. 3640
	Smoked Pork Loin Back Ribs	U.P.C. 3665

- INTRODUCTION
  - **APPROVED NAMES**
  - **■**BEEF
  - VEAL
  - PORK
  - **■LAMB**
- **GROUND MEATS**
- **EFFECTIVE MEATCASE MANAGEMENT**
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES



PORK

### **SMOKED PORK BELLY**



Pork Cuts INDEX

<u>P-31</u>	Smoked Pork Slab Bacon	U.P.C. 3909
	Smoked Pork Sliced Bacon	U.P.C. 3919
	Smoked Pork Spareribs	U.P.C. 3935

### **SMOKED SPARERIBS**

<u>P-31</u>	Smoked Pork Slab Bacon	U.P.C. 3909
	Smoked Pork Sliced Bacon	U.P.C. 3919
	Smoked Pork Spareribs	U.P.C. 3935

- INTRODUCTION
  - **APPROVED NAMES**
  - **■**BEEF
  - VEAL
  - PORK
  - **LAMB**
- **GROUND MEATS**
- **EFFECTIVE MEATCASE MANAGEMENT**
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES



PORK

### **SMOKED HAM**



<u>P-32</u>	Smoked Ham Whole	U.P.C. 3670
	Smoked Ham Bnls	U.P.C. 3677
	Smoked Ham Shank Half	U.P.C. 3717
	Smoked Ham Shank Portion	U.P.C. 3729
	Smoked Ham Rump Half	U.P.C. 3691
P-33	Smoked Ham Rump Portion	U.P.C. 3703
	Smoked Ham Center Roast	U.P.C. 3741
	Smoked Ham Center Roast Bnls	U.P.C. 3742
	Smoked Ham Center Slice	U.P.C. 3743
	Smoked Ham Center Slice Bnls	U.P.C. 3746

INTRODUCTION

**APPROVED NAMES** 

- **■**BEEF
- VEAL
- PORK
- LAMB

**GROUND MEATS** 

**EFFECTIVE MEATCASE MANAGEMENT** 

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

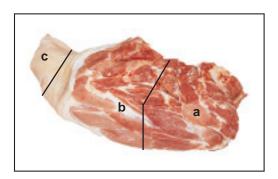
IDUSTRY-WICE COOPERATIVE  $\hat{I}$  COMPATICE MEAT DESTITUATION STANDARDS COMMITTEE

Information: IMPS/NAMP

Fresh Shoulder

# APPROVED NAMES

### **PORK**



# Pork Shoulder

IMPS/NAMP 404

The Shoulder is usually separated at the plant and merchandised as Blade Boston-Style Shoulder (a), Arm Picnic Shoulder (b), and Hocks (c).

- INTRODUCTION
- **APPROVED NAMES**
- BEEF
- VEAL
- PORK
- LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.

### **PORK SHOULDER** WHOLE

(Braise, Roast)

U.P.C. 3163

### **PORK SHOULDER ROAST BNLS**

(Braise, Roast)

U.P.C. 3165

### **PORK SHOULDER BLADE BOSTON ROAST**

(Braise, Roast)

U.P.C. 3184

### **PORK SHOULDER BLADE BOSTON ROAST BNLS**

(Braise, Roast)

U.P.C. 3185



New York-Style Shoulder

**IMPS/NAMP 404** 

Boneless New York-Style Shoulder Boneless Fresh Shoulder

IMPS/NAMP 405A

**Boston Butt Roast** Boston-Style Butt **Boston Shoulder** 

IMPS/NAMP 406

**Boneless Butt Roast Boneless Boston Butt Roast** Boneless Boston-Style Butt Boneless Boston Shoulder

IMPS/NAMP 406A



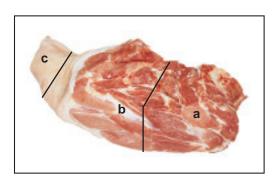






P-1

### **PORK**



# Pork Shoulder

The Shoulder is usually separated at the plant and merchandised as Blade Boston-Style Shoulder (a), Arm Picnic Shoulder (b), and Hocks (c).

# IMPS/NAMP 404

PORK SHOULDER ARM PICNIC BNLS (Braise, Roast)

Approved Name; Recommended

Cooking Method; U.P.C.

PORK SHOULDER

**ARM PICNIC** 

(Braise, Roast)

U.P.C. 3168

U.P.C. 3170



b

Unapproved Names; Other Information; IMPS/NAMP

Fresh Picnic Picnic Shoulder Picnic

IMPS/NAMP 405

Boneless Fresh Picnic Boneless Picnic Shoulder Boneless Picnic

IMPS/NAMP 405A

# INTRODUCTION

- APPROVED NAMES
- **■**BEEF
- **VEAL**
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

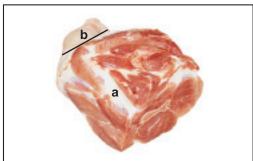




Information: IMPS/NAMP

# APPROVED NAMES

#### **PORK**



# Pork Shoulder **Arm Picnic**

IMPS/NAMP 405

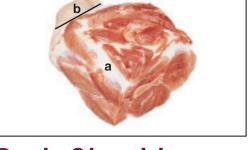
The Pork Shoulder Arm Picnic is separated from the Blade Boston-Style portion above the shoulder joint and perpendicular to the Belly side. Though most Arm Picnics are cured and smoked, they may be merchandised as fresh cuts as pictured.

### INTRODUCTION

- **APPROVED NAMES**
- BEEF
- VEAL
- PORK
- LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT

LE LOUIS C MEAT DESCRIPTION STANDARDS COMMITTEE

- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES



Cooking Method; U.P.C.

Approved Name; Recommended

**PORK SHOULDER ARM ROAST** (Braise, Roast)

U.P.C. 3172

**PORK SHOULDER ARM STEAK** (Braise, Panfry, Panbroil)

U.P.C. 3174

**PORK SHOULDER ARM PICNIC BNLS** (Braise, Roast)

U.P.C. 3170

**PORK FOR STEW\*** (Braise, Cook in liquid)

U.P.C. 3495

**PORK HOCKS** (Braise, Cook in liquid)



Arm Chop Picnic Steak



а

Boneless Butt Half Picnic Boneless Pork Picnic

IMPS/NAMP 405A



IMPS/NAMP 435A

Pork Shank Shoulder Hock

IMPS/NAMP 417/417A

U.P.C. 3511

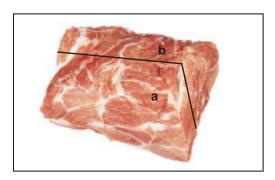
\*May be made from any lean pork muscle.



Information: IMPS/NAMP

### APPROVED NAMES

#### **PORK**



# Pork Shoulder **Boston-Style**

IMPS/NAMP 406

The Pork Shoulder Blade Boston-Style is separated from the Arm Picnic portion above the shoulder joint and perpendicular to the Loin side.

- INTRODUCTION
- **APPROVED NAMES**
- BEEF
- VEAL
- PORK
- LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.

### **PORK SHOULDER BLADE BOSTON ROAST**

(Braise, Roast)

U.P.C. 3184

#### **PORK SHOULDER BLADE BOSTON ROAST BNLS**

(Braise, Roast)

U.P.C. 3185

### PORK SHOULDER **BLADE STEAK**

(Braise, Broil, Grill, Panfry, Panbroil)

U.P.C. 3186

#### **PORK SHOULDER BLADE STEAK BNLS**

(Braise, Broil, Grill, Panfry, Panbroil)

U.P.C. 3192

#### **PORK SHOULDER COUNTRY-STYLE RIBS**

(Braise, Broil, Grill, Cook in Liquid, Roast)

U.P.C. 3198



a b



IMPS/NAMP 1407

Country Ribs Blade End Country Spare-ribs



Fresh Pork Butt Boston Shoulder Pork Butt Roast

Boston-Style Butt

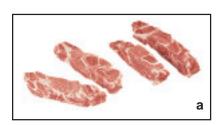
IMPS/NAMP 406

Boneless Pork Butt Boneless Boston Shoulder **Boneless Pork Butt Roast** Boneless Rolled Butt Roast

IMPS/NAMP 406A

Pork 7-Rib Cut Pork Steak

IMPS/NAMP 1406





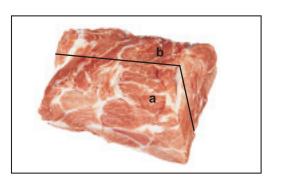




Information; IMPS/NAMP

# APPROVED NAMES

**PORK** 



# Pork Shoulder **Boston-Style**

IMPS/NAMP 406

The Pork Shoulder Blade Boston-Style is separated from the Arm Picnic portion above the shoulder joint and perpendicular to the Loin side.

- INTRODUCTION
- **APPROVED NAMES**
- BEEF
- **VEAL**
- PORK
- LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

Cooking Method; U.P.C.

Approved Name; Recommended

**PORK FOR STEW\*** (Braise, Cook in Liquid)

U.P.C. 3495

**PORK CUBES\*** FOR KABOBS (Broil, Grill)

U.P.C. 3494

**PORK CUBED STEAK** (Broil)

U.P.C. 3489

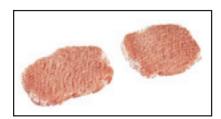


IMPS/NAMP 435A

IMPS/NAMP 435B

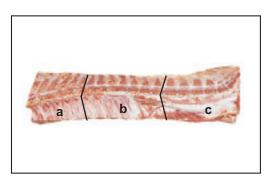
**Porklets** 

IMPS/NAMP 1400





#### **PORK**



# Pork Loin

IMPS/NAMP 410

The method for cutting fresh trimmed Pork Loin, illustrated here and on the following pages, includes Blade Loin Roast (containing 5-7 ribs) or chops (a), Center Loin Roast (5-8 ribs) or Chops (b), and Sirloin Roast (5-7 inches in length) or Chops (c).

- INTRODUCTION
- APPROVED NAMES
  - **■**BEEF
  - **VEAL**
  - PORK
  - LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.



U.P.C. 3247

PORK LOIN BLADE ROAST BNLS (Roast, Broil, Grill)

U.P.C. 3248

PORK LOIN
BLADE ROAST BNLS
(CHEF'S PRIME)
(Roast, Broil, Grill)

U.P.C. 3249

PORK LOIN BLADE CHOPS

(Braise, Broil, Grill, Panbroil, Panfry)

U.P.C. 3250

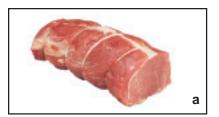
PORK LOIN
BLADE CHOPS BNLS
(Broil, Grill, Panbroil, Panfry)

U.P.C. 3253

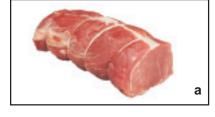


Unapproved Names; Other Information; IMPS/NAMP

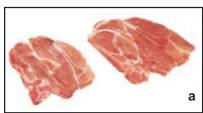
Pork 7-Rib Roast Pork 5-Rib Roast Rib End Roast Pork Loin Rib End



Must be cut to specifications of "Chef's Prime."



Pork Chop End Cuts Blade Steaks







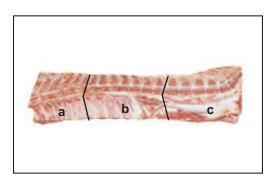
Information; IMPS/NAMP

Must be cut to specifications

of "Chef's Prime Filet."

# APPROVED NAMES

#### **PORK**

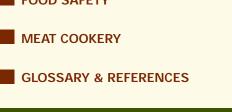


# Pork Loin

IMPS/NAMP 410

The method for cutting fresh trimmed Pork Loin, illustrated here and on the following pages, includes Blade Loin Roast (containing 5-7 ribs) or chops (a), Center Loin Roast (5-8 ribs) or Chops (b), and Sirloin Roast (5-7 inches in length) or Chops (c).

- INTRODUCTION
- **APPROVED NAMES** 
  - BEEF
  - **VEAL**
  - PORK
  - LAMB
- GROUND MEATS
- MEATCASE MANAGEMENT
- FOOD SAFETY



IN ICM ISC MEAT IDENTIFICATION STANDARDS COMMITTEE

Approved Name; Recommended Cooking Method; U.P.C.

**PORK LOIN BLADE CHOPS BNLS** (CHEF'S PRIME FILET) (Broil, Grill, Panbroil, Panfry)

U.P.C. 3256

**PORK LOIN COUNTRY-STYLE RIBS** (Braise, Cook in Liquid, Broil, Grill, Roast)

U.P.C. 3275

**PORK LOIN CENTER RIB ROAST** (Roast)

U.P.C. 3268

**PORK LOIN CROWN ROAST** (Roast)

U.P.C. 3271

**PORK LOIN CROWN ROAST BNLS** (Roast)

Country Ribs

b

Pork Loin Rib Half Center Cut Roast

a b

Crown Rib Roast



Boneless Crown Rib Roast





\*Use of descriptor, "Pot", is optional.

Information: IMPS/NAMP

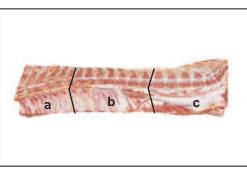
Pork Ribs for Barbecue

Country Back Bones

Baby Back Ribs

## APPROVED NAMES

#### **PORK**



IMPS/NAMP 410

The method for cutting fresh trimmed Pork Loin, illustrated here and on the following pages, includes Blade Loin Roast (containing 5-7 ribs) or chops (a), Center Loin Roast (5-8 ribs) or Chops (b), and Sirloin Roast (5-7 inches in length) or Chops (c).

- INTRODUCTION
- **APPROVED NAMES** 
  - BEEF
  - VEAL
  - PORK
  - LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.

### **PORK LOIN BACK RIBS**

(Braise, Broil, Grill, Cook in Liquid, Roast)

U.P.C. 3243

### **PORK LOIN BACK RIBS SLICED**

(Braise, Broil, Grill, Cook in Liquid, Roast)

U.P.C. 3244

### **PORK LOIN RIB CHOPS**

(Braise, Broil, Grill, Panbroil, Panfry)

U.P.C. 3298

### **PORK LOIN RIB CHOPS FOR STUFFING**

(Broil, Braise, Roast)

U.P.C. 3308

### **PORK CENTER LOIN ROAST**

(Roast)

U.P.C. 3266



IMPS/NAMP 422

Riblets



a b

b

Pork Chops End Cut Rib Cut Chops

Also may be properly labeled as Center Cut Chops.

IMPS/NAMP 1410A

**Pocket Pork Chops** 

IMPS/NAMP 1410A

Center Cut Loin Roast Center Cut Pork Roast

IMPS/NAMP 412C

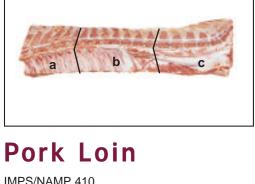
PREVIOUS > NEXT



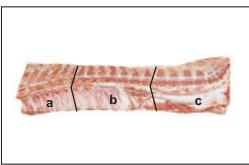








#### **PORK**

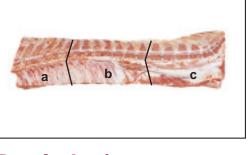


# Pork Loin

IMPS/NAMP 410

The method for cutting fresh trimmed Pork Loin, illustrated here and on the following pages, includes Blade Loin Roast (containing 5-7 ribs) or chops (a), Center Loin Roast (5-8 ribs) or Chops (b), and Sirloin Roast (5-7 inches in length) or Chops (c).

- INTRODUCTION
- **APPROVED NAMES**
- BEEF
- VEAL
- PORK
- LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES



Approved Name; Recommended Cooking Method; U.P.C.

**PORK** 

**TOP LOIN CHOPS** (Braise, Broil, Grill, Panbroil, Panfry)

U.P.C. 3369

**PORK LOIN BUTTERFLIED CHOPS BNLS** 

(Braise, Broil, Grill, Panbroil, Panfry)

U.P.C. 3382



U.P.C. 3368

**PORK** TOP LOIN DOUBLE ROAST BNLS (Roast, Grill, Rotisserie)

U.P.C. 3270

**PORK TOP LOIN CHOPS BNLS** (Braise, Broil, Grill, Panbroil,

Panfry)

U.P.C. 3374



**Unapproved Names; Other** Information: IMPS/NAMP

Strip Chops Center Cut Loin Chops

IMPS/NAMP 1412A





**IMPS/NAMP 413** 

Double Pork Loin **Boneless Pork Roast** 

IMPS/NAMP 413A

Center Cut Chops BNLS

a b c

a b c

IMPS/NAMP 1413

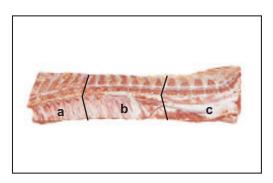








### **PORK**



# Pork Loin

IMPS/NAMP 410

The method for cutting fresh trimmed Pork Loin, illustrated here and on the following pages, includes Blade Loin Roast (containing 5-7 ribs) or chops (a), Center Loin Roast (5-8 ribs) or Chops (b), and Sirloin Roast (5-7 inches in length) or Chops (c).

- INTRODUCTION
- APPROVED NAMES
  - **■**BEEF
  - VEAL
  - PORK
  - LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.

PORK
TOP LOIN CHOPS BNLS
(AMERICA'S CUT)

(Braise, Broil, Grill, Panbroil, Panfry)

U.P.C. 3379

PORK LOIN CHOPS

(Braise, Broil, Grill, Panbroil, Panfry)

U.P.C. 3313

PORK LOIN SIRLOIN ROAST

(Roast)

U.P.C. 3328

PORK LOIN SIRLOIN ROAST BNLS

(Roast)

U.P.C. 3329

PORK LOIN SIRLOIN CHOPS

(Braise, Broil, Grill, Panbroil, Panfry)

U.P.C. 3338



Center Cut Chops BNLS

**Unapproved Names; Other** 

Information: IMPS/NAMP

Must be cut to specifications of "America's Cut."

IMPS/NAMP 1413

Loin End Chops Center Loin Chops

IMPS/NAMP 1410

Hipbone Roast Loin End Roast Sirloin End Roast

IMPS/NAMP 410A



С

IMPS/NAMP 414A

Sirloin Steaks

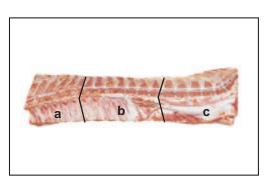




PREVIOUS NEXT

PORK CUTS INDEX

**PORK** 



Pork Loin

IMPS/NAMP 410

The method for cutting fresh trimmed Pork Loin, illustrated here and on the following pages, includes Blade Loin Roast (containing 5-7 ribs) or chops (a), Center Loin Roast (5-8 ribs) or Chops (b), and Sirloin Roast (5-7 inches in length) or Chops (c).

- INTRODUCTION
  - **APPROVED NAMES**
  - **■**BEEF
  - **VEAL**
  - PORK
  - LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

FCMISC MEAT TOPATHELATION STANDARDS COMMETTER

Approved Name; Recommended Cooking Method; U.P.C.

**PORK LOIN SIRLOIN CUTLETS** (Braise, Broil, Grill, Panbroil,

Panfry)

U.P.C. 3348



**Unapproved Names; Other** Information; IMPS/NAMP



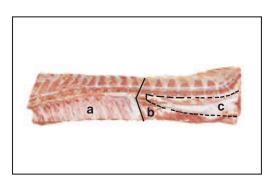
Information; IMPS/NAMP

Pork Roast Rib Half

Pork Roast Blade Half

### APPROVED NAMES

#### **PORK**



# Pork Loin

IMPS/NAMP 410

Another method for cutting the trimmed fresh Pork Loin is to divide it at the midpoint into Loin, Rib half (a) and Loin, Sirloin half (b). In addition, the Tenderloin (c) may be removed.

- INTRODUCTION
- **APPROVED NAMES**
- BEEF
- **VEAL**
- PORK
- LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.

**PORK LOIN** 

**RIB HALF** 

(Roast)

U.P.C. 3289

**PORK LOIN SIRLOIN HALF** (Roast)

U.P.C. 3330

**PORK LOIN TENDERLOIN, WHOLE** (Braise, Broil, Grill, Roast)

U.P.C. 3358

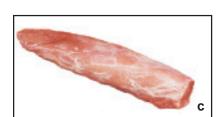
**PORK LOIN TENDERLOIN TIPLESS** (Braise, Broil, Grill, Roast)

U.P.C. 3363

**PORK LOIN TENDERLOIN TIPS** (Panbroil, Panfry)



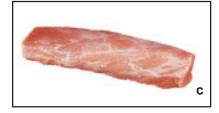
Loin Cut Roast Pork Loin Roast



b

Pork Tender

IMPS/NAMP 415



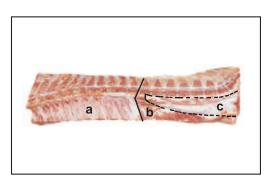
**Tender Tips** 







#### **PORK**



Pork Loin

IMPS/NAMP 410

Another method for cutting the trimmed fresh Pork Loin is to divide it at the midpoint into Loin, Rib half (a) and Loin, Sirloin half (b). In addition, the Tenderloin (c) may be removed.

- INTRODUCTION
  - APPROVED NAMES
  - **■**BEEF
  - **VEAL**
  - PORK
  - LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES



Approved Name; Recommended Cooking Method; U.P.C.

PORK LOIN TENDERLOIN FILETS (Braise, Panbroil, Panfry)

U.P.C. 3361

PORK LOIN
ASSORTED CHOPS
(Braise, Broil, Grill, Panbroil,
Panfry)

U.P.C. 3236



a b

Unapproved Names; Other Information; IMPS/NAMP

Pork Pieces
Pork Medallions
Filet Mignon

Family Pak

1/4 Pork Loin

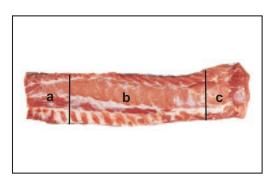
The package can contain 7-11 chops and should have a proportionate number of all types of chops that can be derived from a fully trimmed pork loin.

IMPS/NAMP 1410

Information: IMPS/NAMP

### APPROVED NAMES

#### **PORK**



# Pork Loin, Boneless

IMPS/NAMP 413

This primal is the same as the IMPS/NAMP 410, except that all bones have been removed. Note: supplier specifications for boneless loins vary. All of the cuts here and on the following page may not be available from a given supplier's product.

- INTRODUCTION
- APPROVED NAMES
  - **■**BEEF
  - **VEAL**
  - PORK
  - **■LAMB**
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.

PORK LOIN BLADE ROAST BNLS (Braise, Roast)

U.P.C. 3248

PORK LOIN
BLADE ROAST BNLS
(CHEF'S PRIME)
(Braise, Roast)

U.P.C. 3249

PORK LOIN COUNTRY-STYLE RIBS BNLS (Braise, Broil, Panbroil, Panfry)

U.P.C. 3278

PORK LOIN BLADE CHOPS BNLS (Braise, Broil, Panbroil, Panfry)

U.P.C. 3253

PORK LOIN
BLADE CHOPS BNLS
(CHEF'S PRIME FILET)
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3256

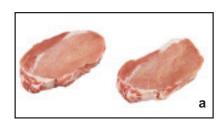


а

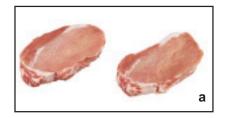
Must be cut to specifications of "Chef's Prime."

a

Country Ribs



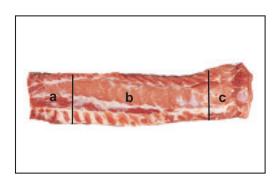
Must be cut to specifications of "Chef's Prime Filet."







#### **PORK**



# Pork Loin, **Boneless**

IMPS/NAMP 413

This primal is the same as the IMPS/NAMP 410, except that all bones have been removed. Note: supplier specifications for boneless loins vary. All of the cuts here and on the following page may not be available from a given supplier's product.

- INTRODUCTION
- **APPROVED NAMES** 
  - BEEF
  - VEAL
  - PORK
  - LAMB
- GROUND MEATS
- MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES



Approved Name; Recommended Cooking Method; U.P.C.

> **PORK TOP LOIN ROAST BNLS** (Roast)

> > U.P.C. 3368

**PORK TOP LOIN CHOPS BNLS** (Braise, Broil, Panbroil, Panfry)

U.P.C. 3374

**PORK LOIN BUTTERFLIED CHOPS BNLS** (Braise, Broil, Panbroil, Panfry)

U.P.C. 3382

**PORK** TOP LOIN DOUBLE ROAST BNLS (Roast)

U.P.C. 3270

**PORK LOIN** SIRLOIN ROAST BNLS (Roast)

U.P.C. 3329

\*Use of descriptor, "Pot", is optional.



Boneless Pork Loin

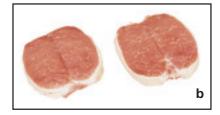
**Unapproved Names; Other** 

Information: IMPS/NAMP

IMPS/NAMP 1413

Strip Loin Chops

IMPS/NAMP 1413



b

a b c

Double Pork Loin **Boneless Pork Roast** 

IMPS/NAMP 413A



**IMPS/NAMP 414A** 



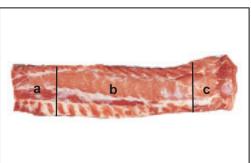




Information; IMPS/NAMP

### **APPROVED NAMES**

#### **PORK**

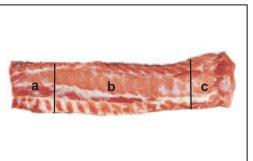


# Pork Loin, **Boneless**

IMPS/NAMP 413

This primal is the same as the IMPS/NAMP 410, except that all bones have been removed. Note: supplier specifications for boneless loins vary. All of the cuts here and on the following page may not be available from a given supplier's product.

- INTRODUCTION
- **APPROVED NAMES** 
  - **■**BEEF
  - **VEAL**
  - PORK
  - LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES



**PORK LOIN SIRLOIN CHOPS BNLS** (Braise, Broil, Panbroil, Panfry)

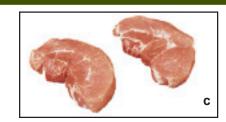
Approved Name; Recommended

Cooking Method; U.P.C.

U.P.C. 3344

**PORK LOIN SIRLOIN CUTLET** (Braise, Broil, Panbroil, Panfry)

U.P.C. 3348





Pork Cutlets

Pork Slices



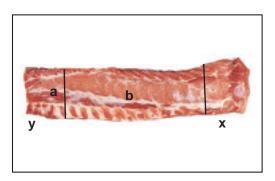


Information: IMPS/NAMP

Country Ribs

### APPROVED NAMES

#### **PORK**



# Pork Loin Center Loin, Boneless

IMPS/NAMP 412B/E

This is the center portion of the Boneless Loin, with the Sirloin section (x) and a portion of the Blade section (y) removed.

- INTRODUCTION
- APPROVED NAMES
- BEEF
- VEAL
- PORK
- LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.

PORK LOIN
COUNTRY-STYLE RIBS BNLS
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3278

PORK LOIN BUTTERFLIED CHOPS BNLS (Braise, Broil, Panbroil, Panfry)

U.P.C. 3382

PORK TOP LOIN CHOPS BNLS (Braise, Broil, Panbroil, Panfry)

U.P.C. 3374

PORK
TOP LOIN CHOPS BNLS
(AMERICA'S CUT)
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3379

PORK TOP LOIN CHOPS BNLS FOR STUFFING (Braise, Broil, Panbroil, Panfry)

U.P.C. 3380



Double Pork Chop



Center Cut Chops BNLS

IMPS/NAMP 1413



Center Cut Chops BNLS

Must be cut to specifications of "America's Cut."

IMPS/NAMP 1413

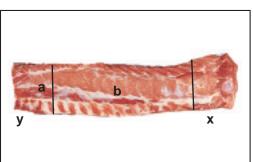
Stuffed Chop Pocket Chop





PREVIOUS NEXT
PORK CUTS INDEX

#### **PORK**



# **Pork Loin Center** Loin, Boneless

IMPS/NAMP 412B/E

This is the center portion of the Boneless Loin, with the Sirloin section (x) and a portion of the Blade section (y) removed.

- INTRODUCTION
  - **APPROVED NAMES**
  - **■**BEEF
  - **VEAL**
  - PORK
  - LAMB
- GROUND MEATS
- MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES



U.P.C. 3368



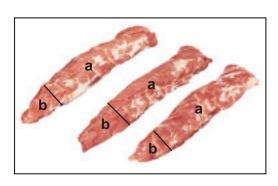
IMPS/NAMP 413



Information; IMPS/NAMP

### APPROVED NAMES

#### **PORK**



# **Pork Tenderloin**

IMPS/NAMP 415

The Pork Tenderloin is removed from the whole Pork Loin [as first illustrated in the primal cut photo on page P-12 (c)]. When purchased, it should be practically free of fat.

- INTRODUCTION
- APPROVED NAMES
- **■**BEEF
- **VEAL**
- PORK
- LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.



U.P.C. 3358



(Roast)

U.P.C. 3363

PORK LOIN TENDERLOIN TIPS

(Panbroil, Panfry, Stirfry)

U.P.C. 3364

PORK LOIN TENDERLOIN BUTTERFLIED

(Roast)

U.P.C. 3362

PORK LOIN TENDERLOIN FILETS (Braise, Broil, Panbroil, Panfry)



IMPS/NAMP 415



b

a b

Tenderloin French Cut

The tenderloin is butterflied by a lengthwise cut.



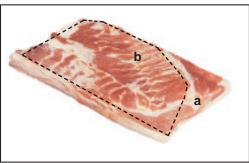
Tenderloin Medallions







#### **PORK**



# **Pork Belly**

IMPS/NAMP 408

Pork Belly (a) is that portion of the center section of the side that remains after the Loin and Spareribs (b) have been removed.\*

# Pork Spareribs

IMPS/NAMP 416

- INTRODUCTION
- **APPROVED NAMES** 
  - BEEF
  - VEAL
  - PORK
  - LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.

PORK

**FRESH SIDE** (Cook in Liquid)

U.P.C. 3427



Chunk Side of Pork Fresh Belly

Streak of Lean

**Unapproved Names; Other** 

Information: IMPS/NAMP

IMPS/NAMP 408

Sliced Side Pork

**PORK** FRESH SIDE SLICED (Broil, Panfry, Roast, Cook in Liquid)

U.P.C. 3430



Fresh Spareribs

**PORK SPARERIBS** 

(Braise, Broil, Roast, Cook in Liquid)

U.P.C. 3468



IMPS/NAMP 416

St. Louis-Style Ribs

IMPS/NAMP 416C

**PORK SPARERIBS BREASTBONE OFF** 

(Braise, Broil, Roast, Cook in Liquid)

U.P.C. 3479



\*Note: In the primal cut illustrated above, the dotted outline indicates the area from which the Spareribs (b) have been removed. The length of the belly may vary from that shown.



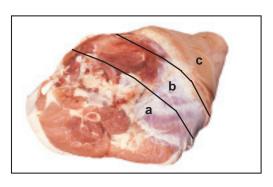


Information; IMPS/NAMP

Fresh Ham

# APPROVED NAMES

**PORK** 



# Pork Leg

IMPS/NAMP 402

Illustrated here are three sections of the fresh Pork Leg from which the major retail cuts pictured are made: Rump (a), Center (b) and Shank (c).

- INTRODUCTION
- **APPROVED NAMES**
- BEEF
- **VEAL**
- PORK
- LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.



U.P.C. 3387

**PORK LEG ROAST BNLS** (Braise, Roast)

U.P.C. 3389

**PORK LEG RUMP PORTION** (Braise, Roast)

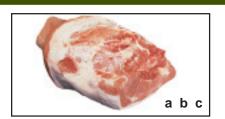
U.P.C. 3394

**PORK LEG CENTER ROAST** 

(Braise, Roast)

U.P.C. 3402

**PORK LEG** SHANK PORTION (Braise, Roast)



Boneless Fresh Ham

IMPS/NAMP 402

IMPS/NAMP 402B

**Butt Portion** Pork Leg Butt Fresh Ham Butt Pork Leg Roast Sirloin Portion



a b c

b

Center Cut Roast

The Center Slice also comes from this section. See page P-22.



Shank Roast Leg Roast Fresh Ham





PREVIOUS > NEXT **PORK CUTS INDEX** 

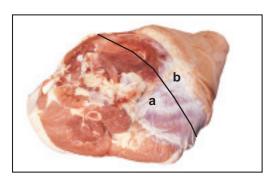
Information: IMPS/NAMP

Butt Half Fresh Leg Pork Leg Sirloin Half

Pork Leg Roast Sirloin Half

### APPROVED NAMES

#### **PORK**



Pork Leg

IMPS/NAMP 402

Illustrated here is an alternative cutting method for the fresh Pork Leg, from which the major retail cuts pictured are made: Rump Half (a) and Shank Half (b). Center Slices may be cut from either side.

- INTRODUCTION
- APPROVED NAMES
- BEEF
- **VEAL**
- PORK
- LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.

PORK LEG RUMP HALF (Braise, Roast)

U.P.C. 3392

PORK LEG SHANK HALF (Braise, Roast)

U.P.C. 3396

PORK LEG CENTER SLICE (Braise, Panbroil, Panfry)

U.P.C. 3404

PORK LEG CUBED STEAK (Braise, Panbroil, Panfry)

U.P.C. 3421

PORK CUBES FOR KABOBS (Braise, Broil)

U.P.C. 3494



Pork Leg Roast Sirloin Half



b

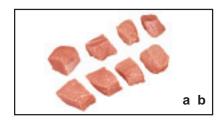
Fresh Pork Leg Steak Leg of Pork Steak Center Cut

A Center Slice may be cut about 1" from either side of the center.



Pork Tenderette Porklet

IMPS/NAMP 1400



IMPS/NAMP 435B



PORK CUTS INDEX

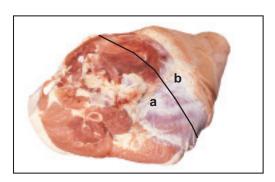




Information: IMPS/NAMP

# APPROVED NAMES

#### **PORK**



Pork Leg

IMPS/NAMP 402

Illustrated here is an alternative cutting method for the fresh Pork Leg, from which the major retail cuts pictured are made: Rump Half (a) and Shank Half (b). Center Slices may be cut from either side.

- INTRODUCTION
- **APPROVED NAMES**
- BEEF
- **VEAL**
- PORK
- LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.



U.P.C. 3495

**PORK LEG TOP ROAST BNLS** (Roast)

U.P.C. 3408

**PORK LEG** TOP ROAST CAP OFF BNLS (Roast)

U.P.C. 3409

**PORK LEG TOP STEAK BNLS** (Braise, Panbroil, Panfry)

U.P.C. 3410

**PORK LEG TOP STEAK BNLS** (THICK CUT) (Braise, Panbroil, Panfry)

U.P.C. 23971



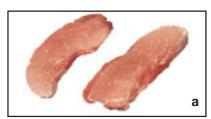
IMPS/NAMP 435A

а

IMPS/NAMP 402F



"Cutlet" may be substituted for steak on the label.



London Broil

Steaks from the most tender portion of the Top Pork Leg may be cut extra thick (approx. 11/2") for broiling and grilling.



LE LOUIS C MEAT DESCRIPTION STANDARDS COMMITTEE

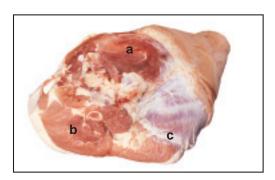
PREVIOUS > NEXT



PORK CUTS INDEX



#### **PORK**



# Pork Leg

IMPS/NAMP 402

By cutting through the natural seams, the Pork Leg may be separated into the Top (a), Bottom (b), and the Tip (c). Note: Top and Bottom Leg cuts may be alternately labeled, respectively, as "Inside" (a) and "Outside" (b) Leg cuts.

- INTRODUCTION
- **APPROVED NAMES**
- BEEF
- VEAL
- PORK
- LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.

> **PORK LEG TOP STEAK** (THIN CUT) (Panbroil, Panfry)

> > U.P.C. 83982

**PORK LEG** TOP STEAK BUTTERFLIED (Braise, Panbroil, Panfry)

U.P.C. 23972

**PORK LEG TOP STRIPS** (THIN CUT) (Panfry, Saute)

U.P.C. 23974

**PORK LEG TOP CUBES FOR KABOBS** (Braise, Broil)

U.P.C. 23973

**PORK LEG TOP CUBES** (SMALL CUT) (Panfry, Saute)

U.P.C. 23975



Scaloppini

**Unapproved Names; Other** 

Information: IMPS/NAMP

This steak is cut thinner than normal.

Top Steak Butterflied



Stir Fry Strips

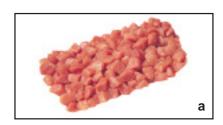
Thin strips processed from the Top Pork Leg.



а

Kabobs

Cubes processed from the Top Pork Leg.



Chop Suey Cubes

Cut smaller than normal.

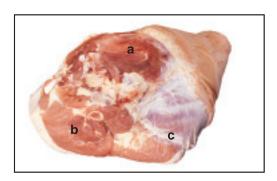


PREVIOUS > NEXT PORK CUTS INDEX

Information; IMPS/NAMP

### APPROVED NAMES

#### **PORK**



# Pork Leg

IMPS/NAMP 402

By cutting through the natural seams, the Pork Leg may be separated into the Top (a), Bottom (b), and the Tip (c). Note: Top and Bottom Leg cuts may be alternately labeled, respectively, as "Inside" (a) and "Outside" (b) Leg cuts.

- INTRODUCTION
- APPROVED NAMES
  - **■**BEEF
  - **VEAL**
  - PORK
  - LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.



U.P.C. 3411

PORK LEG BOTTOM STEAK BNLS (Braise, Panbroil, Panfry)

U.P.C. 3412



U.P.C. 23976

PORK LEG EYE ROAST BNLS (Roast)

U.P.C. 3413

PORK LEG EYE STEAKS BNLS (Broil, Panbroil, Panfry)

U.P.C. 3414



IMPS/NAMP 402D

"Cutlet" may be substituted for steak on the label.

Bottom Steak Butterflied





This cut also may properly be labeled as "Cutlet."



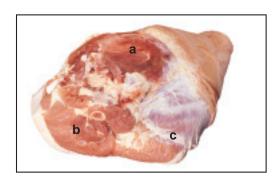


Information; IMPS/NAMP

Knuckle Roast

### APPROVED NAMES

#### **PORK**



# Pork Leg

IMPS/NAMP 402

By cutting through the natural seams, the Pork Leg may be separated into the Top (a), Bottom (b), and the Tip (c). Note: Top and Bottom Leg cuts may be alternately labeled, respectively, as "Inside" (a) and "Outside" (b) Leg cuts.

- INTRODUCTION
- APPROVED NAMES
- **■**BEEF
- VEAL
- PORK
- LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.

PORK LEG TIP ROAST BNLS (Roast)

U.P.C. 3415

PORK LEG TIP STEAK BNLS (Broil, Panbroil, Panfry)

U.P.C. 3416

PORK LEG
TIP STEAK BONELESS
(THIN CUT)
(Braise, Panbroil, Panfry)

U.P.C. 23977

PORK LEG TIP CUBE STEAK (Braise, Panbroil, Panfry)

U.P.C. 23978

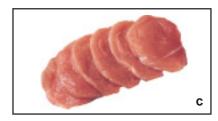
PORK LEG TIP STEW MEAT (Braise, Cook in Liquid)

U.P.C. 23979



Knuckle Steak

This cut also may be properly labeled as "Cutlet".



Sandwich Steaks



Cube Steak



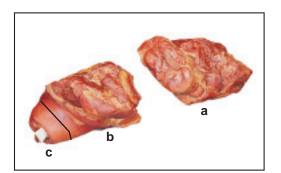
Stewing Cubes



PREVIOUS NEXT

PORK CUTS INDEX

#### **PORK**



# **Smoked Pork Shoulder**

IMPS/NAMP 516

The Pork Shoulder is often cured and smoked. The Smoked Pork Boston-Style Roast (a) comes from the upper part of the Shoulder and is often boned and sold as Smoked Pork Shoulder Roll. The Smoked Pork Shoulder Picnic (b) comes from the lower portion of the Shoulder. The Shank portion is the Hock (c).

- INTRODUCTION
- **APPROVED NAMES** 
  - **■**BEEF
  - **VEAL**
  - PORK
  - LAMB
- GROUND MEATS
- **EFFECTIVE MEATCASE MANAGEMENT**
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES



**SMOKED PORK** 

SHOULDER ROLL (Roast, Cook in Liquid)

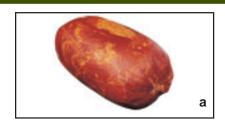
U.P.C. 3565

**SMOKED PORK** SHOULDER PICNIC WHOLE (Roast, Cook in Liquid)

U.P.C. 3569

**SMOKED PORK** HOCK (Roast, Cook in Liquid)

U.P.C. 3589



b c



**Unapproved Names; Other** Information: IMPS/NAMP

Smoked Shoulder Butt Cottage Butt Daisy Ham

IMPS/NAMP 530

**Smoked Callie Smoked Picnic** 

IMPS/NAMP 526

Ham Hock Smoked Ham Hock

IMPS/NAMP 561

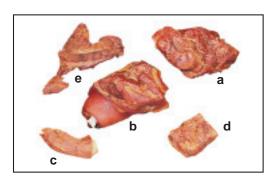




Information; IMPS/NAMP

### APPROVED NAMES

#### **PORK**



# Miscellaneous Smoked Pork

IMPS/NAMP

All of the Pork cuts pictured here may be cured and smoked. They are the Boston-Style (a) and Arm Picnic Shoulders (b), Feet (c), Jowl (d) and Neck bones (e).

- INTRODUCTION
- APPROVED NAMES
- **■**BEEF
- **VEAL**
- PORK
- LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

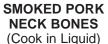
Approved Name; Recommended Cooking Method; U.P.C.



U.P.C. 3944



U.P.C. 3946



U.P.C. 3955

SMOKED PORK PIG'S FEET (Cook in Liquid)

U.P.C. 3956

SMOKED PORK CUBES FOR KABOBS (Broil, Roast)

U.P.C. 3768















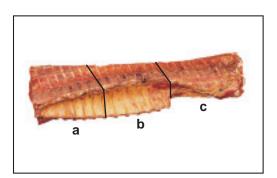
Information; IMPS/NAMP

Canadian Bacon

Back Bacon

### APPROVED NAMES

#### **PORK**



# Smoked Pork Loin

IMPS/NAMP 545

Smoked Pork Loin is processed from trimmed fresh Loin by curing and smoking. The Canadian-Style bacon is also seen in branded packages in the self-serve deli refrigerator case.

- INTRODUCTION
- APPROVED NAMES
  - **■**BEEF
  - **VEAL**
  - PORK
  - LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.

SMOKED PORK LOIN CANADIAN-STYLE BACON

(Roast, If Sliced: Broil, Panbroil, Panfry)

U.P.C. 3659

SMOKED PORK LOIN ROAST

(Roast)

U.P.C. 3629

SMOKED PORK LOIN CHOPS

(Broil, Panbroil, Panfry, Roast)

U.P.C. 3630

SMOKED PORK TOP LOIN CHOP BNLS

(Broil, Panbroil, Panfry, Roast)

U.P.C. 3635



a b c IMPS/NAMP 550

May be labeled as a "Center Loin Roast."

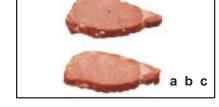
Center Cut Chops, Smoked

IMPS/NAMP 1545

May be labeled as "Loin Chop Center Cut BNLS."

IMPS/NAMP 1548



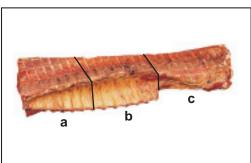




Information; IMPS/NAMP

### **APPROVED NAMES**

#### **PORK**



# **Smoked Pork** Loin

IMPS/NAMP 545

Smoked Pork Loin is processed from trimmed fresh Loin by curing and smoking.

- INTRODUCTION
  - **APPROVED NAMES**
  - **■**BEEF
  - **VEAL**
  - PORK
  - LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

U.P.C. 3640

**SMOKED PORK LOIN BACK RIBS** (Braise, Cook in Liquid, Roast)

Approved Name; Recommended

Cooking Method; U.P.C.

**SMOKED PORK LOIN** 

**RIB CHOPS** 

(Broil, Panbroil, Panfry, Roast)

U.P.C. 3665



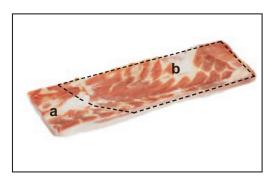
Center Cut Pork Chops Smoked Pork Chops







#### **PORK**



## **Smoked Pork Belly** IMPS/NAMP 538

# **Smoked Spareribs**

IMPS/NAMP 559

Cured and smoked Bacon (a) and Spareribs (b) [dotted outline] come from this section. Generally Bacon is sold pre-sliced in packages, either branded or store-wrapped in the self-serve deli case, but also by the slab.

#### INTRODUCTION

- **APPROVED NAMES** 
  - BEEF
  - VEAL
  - PORK
  - LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES





**Unapproved Names; Other** Information: IMPS/NAMP

### **SMOKED PORK SLAB BACON**

(Broil, Panfry, Roast)

U.P.C. 3909



#### **SMOKED PORK SLICED BACON**

(Broil, Panfry, Roast)

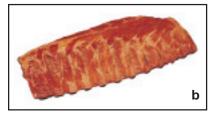
U.P.C. 3919



#### **SMOKED PORK SPARERIBS**

(Braise, Broil, Roast, Cook in Liquid)

U.P.C. 3935

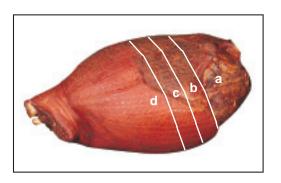




Information; IMPS/NAMP

# APPROVED NAMES

PORK



# **Smoked Ham**

IMPS/NAMP 501

Cured and Smoked Ham is processed from the fresh Pork Leg. While there are many styles of Hams, the cutting variations pictured here and on the following page suggest merchandising flexibility. Note: the U.P.C. numbers shown are representative of the cut; however, check the full U.P.C. listing for variations.

- INTRODUCTION
- APPROVED NAMES
  - **■**BEEF
  - **VEAL**
  - PORK
  - **LAMB**
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES



(Roast)

U.P.C. 3670



U.P.C. 3677



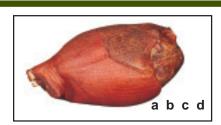
U.P.C. 3717

SMOKED HAM SHANK PORTION (Roast)

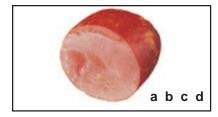
U.P.C. 3729

SMOKED HAM RUMP HALF (Roast)

U.P.C. 3691



IMPS/NAMP 501

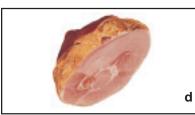


IMPS/NAMP 505

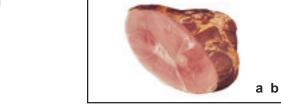
Ham Shank Half Half Ham Shank End



Ham Shank End

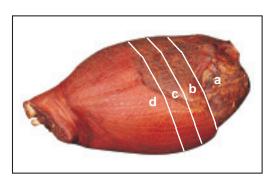


Ham Butt Half





#### **PORK**



# **Smoked Ham**

IMPS/NAMP 501

Cured and Smoked Ham is processed from the fresh Pork Leg. While there are many styles of Hams, the cutting variations pictured here and on the preceding page suggest merchandising flexibility. Note: the U.P.C. numbers shown are representative of the cut; however, check the full U.P.C. listing for variations.

- INTRODUCTION
- APPROVED NAMES
  - **■**BEEF
  - **VEAL**
  - PORK
  - **LAMB**
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.

SMOKED HAM RUMP PORTION (Roast)

U.P.C. 3703

SMOKED HAM CENTER ROAST

(Roast)

U.P.C. 3741

SMOKED HAM CENTER ROAST BNLS

(Roast)

U.P.C. 3742

SMOKED HAM CENTER SLICE (Broil, Panbroil, Panfry, Roast)

U.P.C. 3743

SMOKED HAM CENTER SLICE BNLS

(Broil, Panbroil, Panfry, Roast)

U.P.C. 3746



Unapproved Names; Other Information; IMPS/NAMP

Ham Sirloin End Ham Butt Portion Ham Butt End













PREVIOUS