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**SOLICITATION AMENDMENT  
MODIFICATION DE L'INVITATION**

The referenced document is hereby revised; unless otherwise indicated, all other terms and conditions of the Solicitation remain the same.

Ce document est par la présente révisé; sauf indication contraire, les modalités de l'invitation demeurent les mêmes.

**Comments - Commentaires**

**Vendor/Firm Name and Address  
Raison sociale et adresse du  
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**Issuing Office - Bureau de distribution**  
Public Works and Government Services Canada  
Ontario Region  
33 City Centre Drive  
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Mississauga  
Ontario  
L5B 2N5

<b>Title - Sujet</b> Pork	
<b>Solicitation No. - N° de l'invitation</b> E6TOR-13RM32/A	<b>Amendment No. - N° modif.</b> 003
<b>Client Reference No. - N° de référence du client</b> E6TOR-13RM32	<b>Date</b> 2016-03-23
<b>GETS Reference No. - N° de référence de SEAG</b> PW-\$TOR-033-6504	
<b>File No. - N° de dossier</b> TOR-3-36253 (003)	<b>CCC No./N° CCC - FMS No./N° VME</b>
<b>Solicitation Closes - L'invitation prend fin</b> <b>at - à 02:00 PM</b> <b>on - le 2017-03-31</b>	
<b>Time Zone</b> Fuseau horaire Eastern Standard Time EST	
<b>F.O.B. - F.A.B.</b> <b>Plant-Usine:</b> <input type="checkbox"/> <b>Destination:</b> <input type="checkbox"/> <b>Other-Autre:</b> <input type="checkbox"/>	
<b>Address Enquiries to: - Adresser toutes questions à:</b> Escander, Lisa	<b>Buyer Id - Id de l'acheteur</b> tor003
<b>Telephone No. - N° de téléphone</b> (905) 615-2033 ( )	<b>FAX No. - N° de FAX</b> (905) 615-2060
<b>Destination - of Goods, Services, and Construction:</b> <b>Destination - des biens, services et construction:</b>	

**Instructions: See Herein**

**Instructions: Voir aux présentes**

<b>Delivery Required - Livraison exigée</b>	<b>Delivery Offered - Livraison proposée</b>
<b>Vendor/Firm Name and Address</b> <b>Raison sociale et adresse du fournisseur/de l'entrepreneur</b>	
<b>Telephone No. - N° de téléphone</b> <b>Facsimile No. - N° de télécopieur</b>	
<b>Name and title of person authorized to sign on behalf of Vendor/Firm</b> <b>(type or print)</b> <b>Nom et titre de la personne autorisée à signer au nom du fournisseur/</b> <b>de l'entrepreneur (taper ou écrire en caractères d'imprimerie)</b>	
<b>Signature</b>	<b>Date</b>

## FQS-4 – Pork

[FQS-4-01 - Pork Cuts Specification](#)

[FQS-4-02 - Portion Controlled Cuts](#)

[Applicable Regulations and Resources for \[Pork\]](#)

### Description

1. Pork meat shall be derived from dressed carcasses of porcine animals. It may be derived from male, female, ridgling or castrated animals as outlined in the [Canadian Food Inspection Agency \(CFIA\) – Pork – Meat Cuts Manual](#).
2. Canadian pork is graded at the processors level, using an ultrasonic system that measures back fat and loin eye thickness seven centimetres off the midline, between the third and fourth-last ribs. These measurements are based on a series of grids designed to reflect particular market needs. The settlement grid is also called “Grading Indices” and is used to predict lean-meat yield. Higher the indices, greater is the leanest pork marketability. A pig indexing at 105 is leaner than a pig grading at 98.<sup>1</sup> Pork is not graded with quality grades as it is generally produced from young animals that have been bred and fed to produce more uniformly tender meat. Appearance is an important guide in buying fresh pork. Cuts purchased should have a relatively small amount of fat over the outside and with meat that is firm and grayish pink in colour. Meat should have a small amount of marbling.
3. Any cut of fresh/chilled and/or frozen **pork** procured in Canada must:
  - a. come from a facility licensed and inspected by [CFIA](#). A list of facilities licensed and inspected by CFIA can be found at [Search the List of Federally Registered Meat Establishments and their Licensed Operators \(CFIA\)](#);
  - b. come from a facility that meets the criteria as outlined in the [Meat Hygiene Manual of Procedures - Canadian Food Inspection Agency \(CFIA\)](#) and is a Canadian Federally Inspected processing plant;
  - c. meet all the requirements as outlined in the [Food and Drug Regulations \(C.R.C., c. 870\)](#), and the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) ,
  - d. meet all the requirements as outlined in the [Codex Alimentarius - General Principles of Food Hygiene](#);
  - e. come from a facility that meets HACCP System and Guidelines including the Annex as outlined in the [Codex Alimentarius - General Principles of Food Hygiene](#);
  - f. comply with food packaging and labelling requirements specified by the [Food and Drug Regulations \(C.R.C., c. 870\)](#), the [Food and Drugs Act \(R.S.C., 1985, c.](#)

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<sup>1</sup> [Put Pork on Your Fork \[Canadian Pork Cuts\]](#).

- F-27), and the Consumer Packaging and Labelling Act (R.S.C., 1985, c. C-38), and Consumer Packaging and Labelling Regulations (C.R.C., c. 417);
- g. be supplied in the weight ranges related to the weight of cut as follows:
- (1) pork cut number;
  - (2) product name; and
  - (3) weight range.
- h. shall meet the specification set out in the tables within this document for the cut specified, unless otherwise indicated.
4. Any cut of fresh/chilled and/or frozen **pork** procured from countries other than Canada must:
- a. only be procured/supplied from countries that are permitted to export these pork products to Canada. The Canadian Food Inspection Agency (CFIA) - Meat and Poultry Products Manual of Procedures provides current information on Countries from which commercial importation of meat products is permitted; and
  - b. come from a facility that meets HACCP criteria as outlined in the Annex to the Codex Alimentarius - General Principles of Food Hygiene;
  - c. meet all requirements as outlined in the Food and Drug Regulations (C.R.C., c. 870), Food and Drugs Act (R.S.C., 1985, c. F-27), and the Canadian Food Inspection Agency (CFIA); and/or
  - d. meet all the requirements for U.S. No. 1 **Pork**, or the equivalent, as per the USDA Grades and Standards for Pork Carcasses; and /or
  - e. meet all the requirements as outlined in the Codex Alimentarius – Code of Hygienic Practice for Meat;
  - f. meet all regulations as outlined in the Meat Inspection Act (R.S.C., 1985, c. 25 (1st Supp.)) and the Meat Inspection Regulations, 1990 (SOR/90-288) and the Health of Animals Act (S.C. 1990, c. 21); and/or
  - g. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All **pork** shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements,
  - h. meet all the requirements as outlined in the Codex Alimentarius - General Principles of Food Hygiene;
  - i. be marked with the official inspection mark of the government of the country of origin, prescribed by the national legislation of that country, to indicate that the pork product has been prepared in an establishment operating in accordance with the national meat inspection legislation of that country;
  - j. comply with food packaging and labelling requirements specified by the Food and Drug Regulations (C.R.C., c. 870), the Food and Drugs Act (R.S.C., 1985, c.

*F-27*), and the *Consumer Packaging and Labelling Act (R.S.C., 1985, c. C-38)*, and *Consumer Packaging and Labelling Regulations (C.R.C., c. 417)*; and

- k. shall meet the specification set out in the tables (within this document) for the cut specified, unless otherwise indicated.

## Packaging

5. Every package and/or container used for **pork** must:
  - a. be included in the *Canadian Food Inspection Agency (CFIA) - Reference Listing of Accepted Construction Materials, Packaging Materials and Non-Food Chemical Products Database*.
6. Every material use in packaging and/or wrapping **pork** product in a registered establishment shall:
  - a. protect the pork product sufficiently to prevent contamination;
  - b. be free from noxious substances;
  - c. not impart any undesirable substance to the pork product, either chemically or physically;
  - d. be sound in construction, clean and free from discolouration and objectionable odours; and
  - e. be durable and effective in regard to the manner it is used and will not tear if wet; and
  - f. be lined for frozen pork products with:
    - (1) moisture proof film; or
    - (2) material that provide similar protection, so that each individually-wrapped pork product, must be capable of being removed without defrosting the remaining packages products; and
    - (3) that each layer of pork can be extracted separately.
7. No material used in packaging or labelling used for **pork** product shall:
  - a. come into contact with the pork product; if the contact might prevent the pork product from conforming to the requirements of the *Food and Drug Regulations (C.R.C., c. 870)*, and the *Food and Drugs Act (R.S.C., 1985, c. F-27)*.
8. Any suspended pork carcasses, sides and primal cuts may be delivered unwrapped if hung with equipment designed to preclude contamination. Special care must be taken:
  - a. to assure sufficient clearance between the product and the floor, taking into consideration the stretching factor during transport; and
  - b. to prevent excessive swinging during transport.

9. Any unsuspended pork sides and primal cuts such as shoulder, leg, loin and belly must be handled in such a manner as to prevent their contamination. They may be protected using good quality paper bags, stockinettes and/or paper or any other accepted material.
10. Every fresh/chilled dressed pork carcass must:
  - a. be marked in accordance with the description outlined in the *Food and Drug Regulations (C.R.C., c. 870)*, the *Consumer Packaging and Labelling Regulations (C.R.C., c. 417)*, and the *Meat Inspection Regulations, 1990 (SOR/90-288)*; and
  - b. be marked with the following information:
    - (1) health inspection crown symbol – oval with the word “CANADA”, including a number that identifies the plant number ensuring the primal cut and/or a sub-primal cut of pork was inspected in Canada for food safety, or equivalent; and
11. Every shipping container and/or packages of a primal cut and/or a sub-primal cut of pork:
  - a. shall be marked in accordance as outlined in the *Food and Drug Regulations (C.R.C., c. 870)*, the *Consumer Packaging and Labelling Regulations (C.R.C., c. 417)* and the *Meat Inspection Regulations, 1990 (SOR/90-288)*; and
  - b. shall include the following information:
    - (1) the weights;
    - (2) the cut number;
    - (3) the product description (common name of the primal cut and/or a sub-primal cut of pork);
    - (4) health inspection crown symbol – oval with the word “CANADA”, including a number that identifies the plant number ensuring the primal cut and/or a sub-primal cut of pork was inspected in Canada for food safety or equivalent; and
    - (5) all other requirements as specified in the *Livestock and Poultry Carcass Grading Regulations (SOR/92-541)*.
12. Any Portion Controlled Pork Cut packaged into a container/box must correspond to the sub-primal cut of pork.
13. Unwrapped pork cuts will not be accepted.

### Storage and Distribution

14. Any dresses carcasses, primal cut and/or a sub-primal cut of fresh/chilled and/or frozen **pork** supplied shall:
- a. be transported in cleaned and sanitized (where applicable) transport vehicles and of suitable design, to prevent microbial, physical and chemical contamination of the pork product;
  - b. be in a vehicle with the internal vehicles finishes be in a good state of repair and made of corrosion-resistant material which cannot affect the organoleptic character of fresh pork products or otherwise render them unwholesome. Internal of the vehicle must be smooth, impervious, and easy to clean and disinfect;
  - c. be transported in a refrigerated vehicle equipped to hold the pork product's at the appropriate temperature either fresh and/or frozen and that both of these temperature conditions be maintained throughout the whole period of transport to include:
  - d. **Pork** requiring to be “Kept refrigerated”:
    - (1) shall be maintained at no higher than 4°C;
    - (2) shall not have been frozen at any time; and
    - (3) shall not show evidence of off condition, including but not restricted to off odour, stickiness, gassiness, rancidity, sourness, dehydration, discolouration or mishandling, exception shall be made for the normal confinement odour and discolouration related to aging in vacuum packaging.
  - e. Pork requiring to be “Kept frozen”:
    - (1) shall be maintained at a frozen state -18°C or lower and no higher than -24°C; and
    - (2) shall not show evidence of defrosting and/or freezer deterioration.
  - f. not be carried in the same vehicles which are used for conveying live animals, controlled products as defined in the [\*Pest Control Products Act \(S.C. 2002, c. 28\)\*](#) or other substances that might adulterate the meat product; and
  - g. not be carried in the same vehicles as other goods in a manner which may adversely affect pork quality.

### FQS-4-01 - Pork Cuts Specification<sup>2</sup>

15. Canadian **Pork** is fabricated (processed) into the following cuts and shall be provided according to the specifications listed in the tables within this document:

- a. dressed pork carcass;
- b. primal cuts;
- c. sub-primal cuts; and
- d. portion control cuts.

#### FQS-4-01-01 - Table 1: Pork Carcass Specification

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #) <sup>3</sup>	General Description
			[based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]
Dressed Pork Carcass		400	Means a pork carcass from which the hair, and toenails, developed mammary glands or skin and head have been removed and the carcass has been eviscerated and split.
Pork Side			Means one (1) of the two (2) approximately equal portions of a Dressed Pork Carcass obtained by a straight cut from the tail to the neck along the median line.

<sup>2</sup> *Canadian Food Inspection Agency (CFIA) – Pork – Meat Cuts Manual, Put Pork on Your Fork [Canadian Pork Cuts], Food Service Meat Manual 3rd Edition*, and the *Meat Inspection Regulations, 1990 (SOR/90-288), Schedule I, Standards for Meat Products*.

<sup>3</sup> *The Meat Buyer's Guide* is based upon the latest in the series of IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's, AMS (Agricultural Marketing Services), etc. It is the authoritative manual to meat and poultry identification for the NAMP.

FQS-4-01-02 - Table 2: Pork Primal Cuts Specification

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #)	<b>General Description</b> [based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]
Leg (Ham)	401	401	Means that portion of the carcass which is separated from the <b>Loin</b> and <b>Belly</b> by a straight cut passing through the narrow part of the hip bone (shaft of the ilium). The leg primal is the hog's hind leg. The bone-in leg contains the pelvic bone, leg and hind shank bones. The leg or "ham" contains large muscles with a relatively small amount of fat and connective tissue.
Loin	410	410	Means that portion of the carcass which is separated from the <b>Leg</b> and <b>Shoulder</b> , and from the <b>Belly</b> by a straight cut, which passes slightly below (ventral to) the fourth (4 <sup>th</sup> ) chine bone (thoracic vertebra) and tenderloin muscles (psoas major and minor). The loin runs from the shoulder to the leg. The rib-end adjoins the shoulder, followed by the centre-cut portion; the sirloin abuts the leg. The tenderloin and back ribs complete the loin primal.
Pork Belly		408	Means that portion of the carcass which is separated from the <b>Shoulder</b> , <b>Leg</b> and <b>Loin</b> . The pork belly comprises the belly meat and side ribs.
Pork Shoulder	403	403	The shoulder primal is cut into halves; the blade portion, (closest to the loin) which is the half next to the loin, and the picnic, which is the half nearest the foot. The shoulder is normally broken into the blade portion (adjacent to the loin) and picnic (lower portion of the foreleg). Means that portion of the carcass which is separated from the <b>Loin</b> and <b>Belly</b> by a straight cut passing posterior to the



Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #)	<b>General Description</b> [based on specifications outlined by the CMC, <a href="#">The Meat Buyer's Guide</a> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]
			second (2nd) thoracic vertebra and between the second (2nd) and third (3rd) rib.
Pork Shoulder, Picnic (NAMP)		405	Prepared from cut number 403. The butt and jowl are excluded. Refer to <a href="#">The Meat Buyer's Guide</a> for more specifics.
Pork shoulder Boston Butt (NAMP)		406	Prepared from cut number 403. The picnic skin, neck, bones and related cartilage are excluded.

**FQS-4-01-03 - Table 3: Pork Sub-Primal Cuts Specification**

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP#)	<b>General Description</b> [based on specifications outlined by the CMC, <a href="#">The Meat Buyer's Guide</a> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]
Pork New York Shoulder	404	404	The shoulder is as described in Item No. 403, except the skin and fat on the outside of the shoulder shall be trimmed as described in the Canadian Meat Council Manual and <a href="#">The Meat Buyer's Guide</a> (NAMP).
Pork Picnic	405A	405	Prepared from the New York shoulder by separating the butt parallel to the back, bisecting the shoulder-blade socket, at right angles to the jowl cut. All ragged edges removed. There must be no more than 25 mm (1 inch) of the blade-bone neck in the picnic.
Pork Butt Roast, Boneless	407	405A	Prepared from the pork shoulder butt with all bones removed. Surface fat, loose flesh and ragged edges are closely

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP#)	<b>General Description</b> [based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]
			trimmed. Average fat covering is 6 mm (¼ inch). May be tied or netted.
Pork Loin, Short Cut	412	412A	Prepared from Loin (cut 410) by removing the shoulder portion of the loin through the 5 <sup>th</sup> thoracic vertebrae, at right angles to the back-bone. The ham end is removed by a similar but immediately anterior to end of the hip bone. Tenderloin is removed.
Pork Boneless Back Trimmed (Regular)	413	413	Is that part of the regular loin that remains after removing the tenderloin and all bones and cartilage. Maximum 25 mm (1 inch) of tail is to be left on the loin eye, fat to be trimmed to an average of 6 mm (¼ inch), not exceeding 13 mm (½ inch). Loose meat and fat are trimmed and the fat edges are suitably beveled.
Pork Loin Roast, Boneless	413B	413B	Prepared from the Loin (cut 410), trimmed with bones and tenderloin removed. Surface fat is trimmed to follow the natural shape of the underlying muscle. Average fat covering is 6 mm (¼ inch) and does not exceed 10 mm (3/8 inch). The loin is cut in half; the two halves are reversed and tied or netted with boned surfaces together.
Pork Boneless Back Trimmed (Short Cut)	414	414	Produced from a regular boneless back by removing ham and (buckeye) by a perpendicular cut, anterior to the tip of the hip bone cavity.
Pork Tenderloin	415	415	Prepared by removing the entire tenderloin muscle from the Loin, Trimmed (cut 410). All fat in excess of 6 mm (¼ inch), blood clots and glandular tissue removed.
Pork Tenderloin,	415A	415A	Prepared from regular tenderloin by removing side muscle and all surface fat.

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP#)	<b>General Description</b> [based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]
Special Trim			
Pork Side Ribs	416	416	Prepared from the entire rib section and connecting meat. Portions of rib cartilage and split breast bone are included. All loose fat is removed; no broken ribs.
Pork Back Ribs, Tail Off	416A		Consist of the strip of rib bones and connecting meat obtained when boning the entire Loin, Trimmed (cut 410). Button bones removed; no broken rib bones.
Pork Leg Roast	401A		Prepared from a regular or primal ham (cut 401) which has been closely trimmed and well-rounded at the cushion and butt ends. Within 75 mm (3 inch) of the aitch bone, the maximum fat thickness is 13 mm (½ inch) at the butt end.
Pork Leg Roast, Boneless	1402R	402B	Prepared from the Leg Roast (cut 401A). All bones, skin and cartilage are removed. The shank meat is left on. Surface fat is trimmed. Average fat covering is 6 mm (¼ inch) and does not exceed 10 mm (3/8 inch). Available tied or netted.

#### FQS-4-02 - Portion Controlled Cuts

16. Portion Controlled Cuts are prepared from any sub-primal pork cuts and/or pork portioned cut and fabricated to specify.<sup>4</sup>

<sup>4</sup> Portion Standard outlined in the *Food Services Manual [A-85-269-001/FP-001], Chapter 2 - Standards & Procedures, Annex C – Portion Size Standard.*

**FQS-4-02-01 – Table 1: Portion Controlled Cuts Specification**

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #)	<b>General Description</b> [based on specifications outlined by the CMC, <i>The Meat Buyer's Guide</i> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]
Pork Butt Chops		1407	Prepared from Butt Roast Boneless (cut 407), portioned parallel to the cut which separated the butt from the loin. Average fat cover is 6 mm (¼ inch).
Pork Chops, Regular (Pork loin chops NAMP)	1410	1410	Prepared by cutting the entire Loin, (cut 410), trimmed end to end. Average fat covering is 6 mm (¼ inch). Trimmed so as to follow the shape of the loin muscle.
Pork Chops, Regular, Tenderloin Out	1410B		Prepared from the Loin, (cut 410), trimmed, with tenderloin and chine bone removed, cut end to end. Average fat covering is 6 mm (¼ inch). Trimmed so as to follow the shape of the loin muscle.
Pork Chops, Centre Cut	1412	1412	Portioned end to end from a center cut loin. Surface fat is trimmed following the natural shape of the loin so as to produce chops with an average fat covering of 6 mm (¼ inch).
Pork Chops, Centre Cut, Tenderloin Out	1412A		Prepared in a similar fashion to Chops, Center Cut (1412) with tenderloin removed and chine bone cut away.
Pork Chops, Boneless	1413	1413	Prepared from a short cut boneless loin. All loose flesh and fat is trimmed away. The surface fat is trimmed to yield chops with an average fat cover of 6 mm (¼ inch). May be butterflied. Thick, boneless chops are sometimes referred to as Pork Steaks.
Pork, Ground	1496	496	To be prepared from lean Pork trimmings which are free of large sinews, blood vessels, cartilage, skin and bones chips.

Cut	Canadian Meat Council (CMC) Specification #	Meat Buyers Guide (NAMP #)	<b>General Description</b> [based on specifications outlined by the CMC, <a href="#">The Meat Buyer's Guide</a> (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references - CMC, CFIA Meat Cuts Manual or the NAMP specifications - the most recent version of these references shall apply.]
			Must not contain more than 30% fat as determined by chemical analysis.
Pork, Diced	1497	1495	Prepared from any boneless parts. Shank meat, cartilage, tendons and heavy ligaments removed. Chemical lean 85%. May be hand or machine diced into reasonably uniform cubes.
Pork Cutlet, Delicately, Pork Steak cubed (NAMP)	C51	1400	Prepared from any boneless muscle free from cartilage, tendons and excessive fat. Two pieces may be knitted into one portion while delicating. Pork Steak cubed- Cubed steaks prepared from any portion of the carcass, except the shank or inner shank meat, that yield product that meets the end-item requirements.
Pork Schnitzel			Use inside and outside rounds. Carefully observe the direction of the grain, and cut across as far as possible. A 4 oz. (125 g) piece will give a portion approximately 3" by 6" when pounded out to a thickness of 1/8" (1/4 cm.). <a href="#">Put Pork on Your Fork [Canadian Pork Cuts]</a> .

17. Additional specifications for cuts of **pork** are available in the publication [The Meat Buyer's Guide](#) (NAMP) and the [Canadian Food Inspection Agency \(CFIA\) – Pork – Meat Cuts Manual](#).

### **Applicable Regulations and Resources for [Pork]**

[Food and Drug Regulations \(C.R.C., c. 870\)](#)

[Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#)

[Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#)

[Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#)

[Canadian Food Inspection Agency \(CFIA\)](#)

[Canadian Food Inspection Agency \(CFIA\) - Reference Listing of Accepted Construction Materials, Packaging Materials and Non-Food Chemical Products Database](#)

[Canadian Environmental Protection Act, 1999 \(S.C. 1999, c. 33\)](#)

[Canadian Food Inspection Agency \(CFIA\) – Pork – Meat Cuts Manual](#)

[Canadian Food Inspection Agency \(CFIA\) - Meat and Poultry Products Manual of Procedures](#)

[Meat Hygiene Manual of Procedures - Canadian Food Inspection Agency \(CFIA\)](#)

[Put Pork on Your Fork \[Canadian Pork Cuts\]](#)

[Canadian Pork Council \(CPC\) - New Nomenclature Improves Pork Cut Names](#)

[Canadian Pork Council \(CPC\)](#)

[Canadian Pork International - The Canadian Pork Story](#)

[Codex Alimentarius - General Principles of Food Hygiene](#)

[Codex Alimentarius – Code of Hygienic Practice for Meat](#)

[Food Service Meat Manual 3rd Edition](#)

[Food Services Manual \[A-85-269-001/FP-001\], Chapter 2 - Standards & Procedures, Annex C – Portion Size Standard](#)

[Health of Animals Act \(S.C. 1990, c. 21\)](#)

[Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#)

[Meat Inspection Act \(R.S.C., 1985, c. 25 \(1st Supp.\)\)](#)

[Meat Inspection Regulations, 1990 \(SOR/90-288\)](#)

[Meat Inspection Regulations, 1990 \(SOR/90-288\), Schedule I, Standards for Meat Products](#)

[Pest Control Products Act \(S.C. 2002, c. 28\)](#)

[Plant Protection Act \(S.C. 1990, c. 22\)](#)

[Plant Protection Regulations \(SOR/95-212\)](#)

[Search the List of Federally Registered Meat Establishments and their Licensed Operators \(CFIA\)](#)

[The Meat Buyer's Guide Online](#)

[USDA Food Safety and Inspection Service \(FSIS\)](#)

USDA Grades and Standards for Pork Carcasses