



**RETURN BIDS TO:  
RETOURNER LES SOUMISSIONS À:**

**Bid Receiving  
PWGSC  
33 City Centre Drive  
Suite 480  
Mississauga  
Ontario  
L5B 2N5  
Bid Fax: (905) 615-2095**

**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  
fournisseur/de l'entrepreneur**

**Issuing Office - Bureau de distribution**  
Public Works and Government Services Canada  
Ontario Region  
33 City Centre Drive  
Suite 480  
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> 004
<b>Client Reference No. - N° de référence du client</b> E6TOR-13RM32	<b>Date</b> 2017-03-31
<b>GETS Reference No. - N° de référence de SEAG</b> PW-\$TOR-033-6504	
<b>File No. - N° de dossier</b> TOR-3-36253 (224)	<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 2018-03-30</b>	
<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> Juan, Peggy	<b>Buyer Id - Id de l'acheteur</b> tor224
<b>Telephone No. - N° de téléphone</b> (905) 615-2033 ( )	<b>FAX No. - N° de FAX</b> (905) 615-2023
<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/ de l'entrepreneur (taper ou écrire en caractères d'imprimerie)</b>	
<b>Signature</b>	<b>Date</b>

Solicitation No. - N° de l'invitation  
E6TOR-13RM32/A  
Client Ref. No. - N° de réf. du client  
E6TOR-13RM32

Amd. No. - N° de la modif.  
004  
File No. - N° du dossier

Buyer ID – Id de l'acheteur  
tor224  
CCC No./N° CCC – FMS No/N° VME

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Amendment No.004 is being raised to distribute the updated food quality specification, to extend the closing date of this letter of interest and to amend the contact information.

Delete: Solicitation Closes - L'invitation prend fin  
at – à 02 :00 PM  
on – le 2017-03-31

Insert : Solicitation Closes - L'invitation prend fin  
at – à 02 :00 PM  
on – le 2018-03-30

**Refer to the attached document.**

Any items listed in this Food Quality Specification that are **bolded and in brown** are part of the current **National Standard Cycle Menu (NSCM) Standing Offer**. Other items that are not on the NSCM but are on the Standing Offer **may not be listed in brown**.

## FQS-4 – Pork

[FQS-04-01 - Pork Cuts Specification](#)

[FQS-04-02 - Portion Controlled Cuts](#)

[FQS-04-03- Further Processed/By-Products](#)

[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 outline in the [Canadian Food Inspection Agency \(CFIA\) – Meat Cuts Manual – Pork](#) and the [Canadian Food Inspection Agency \(CFIA\) - Wholesale Meat Specifications Document – Pork](#).
2. Canadian pork is graded at the processors level, using an ultrasonic system that measures back fat and loin eye thickness seven centimeters 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 pork leanest marketability. A pig indexing at 105 is leanest 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 [Meat Hygiene Manual of Procedures - Canadian Food Inspection Agency \(CFIA\)](#) and is a Canadian Federally Inspected processing plant;
  - c. meet all the requirements as outline in [Food and Drug Regulations \(C.R.C., c. 870\)](#), and [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#);
  - d. meet all the requirements as outlined in [Codex Alimentarius - General Principles of Food Hygiene](#);

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<sup>1</sup> [Canadian Pork Cuts](#)

- 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 labeling requirements specified by the [\*Food and Drug Regulations \(C.R.C., c. 870\)\*](#), [\*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 \(C.R.C., c. 417\)\*](#);
  - g. be supplied in the weight ranges related to the weight of cut as follow:
    - (1) pork cut number;
    - (2) product name; and
    - (3) weight range.
  - h. shall meet the specification set out in 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 Hygiene 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 outline in [\*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\*](#) and/or,
  - d. meet all the requirements for U.S. No. 1 pork, or the equivalent, as per the [\*USDA Standards for Grades of 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 [\*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 [\*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 labeling 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
  - f. be line for frozen pork products with:
    - (1) moisture proof film or
    - (2) material that provide similar protection, so:
      - that each individual wrapped pork product, must be capable of being removed without defrosting the remaining packages products, and
      - that each layer of pork can be extracted separately,
7. No material used in packaging or labeling 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)*, 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 outline in the [Food and Drug Regulations \(C.R.C., c. 870\)](#), the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#), and [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 outline 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 a cleaned and sanitize (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 products 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 odor, stickiness, gassiness, rancidity, sourness, dehydration, discoloration or mishandling, exception shall be made for the normal confinement odor and discoloration 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](#) 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-04-01 - 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-04-01-01-Table - Pork Carcass Specification**

<i>Cut</i>	<i>CMC#<sup>3</sup></i>	<i>CFIA #<sup>45</sup></i>	<i>NAMI #<sup>6</sup></i>	<i>Description</i>
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<sup>2</sup> [CFIA – Wholesale Meat Specifications Document - Pork](#) , [Canadian Pork Cuts](#) , Canadian Meat Council [Food Service Meat Manual 3<sup>rd</sup> Edition](#), [Meat Inspection Regulations, 1990 - Schedule 1 Standards For Meat Products](#)

<sup>3</sup> The Canadian Meat Council (CMC) is the national association of federally inspected meat processors. The CMC Meat Manual, 3<sup>rd</sup> edition Rev (2000) includes all common and popular meat cuts used in the food services industry. The specifications are compatible with those of the Canadian Government Specification Board (CGSB). With few exceptions, the item and cut name are equivalent to those used by the North American Meat Institute (NAMI). The code numbers beginning with a “C” are for items unique to CMC’s publications.

<sup>4</sup>The Canadian Food Inspection Agency's (CFIA) Wholesale Meat Specifications Document (WMSD) has been developed as a result of a thorough review of the current wholesale meat-cut nomenclature. The CFIA administers the *Meat Inspection Act* and *Meat Inspection Regulations*, the *Food and Drugs Act* and the *Food and Drug Regulations*, and the *Consumer Packaging and Labelling Act* and *Consumer Packaging and Labelling Regulations*, which require that meat cuts, organs and other carcass parts be identified on labels with proper common names.

The information about the meat cut names and their specifications and item numbers contained in the CFIA document is identical to that found in the Institutional Purchase Specifications (IMPS) documents developed and maintained by the United States Department of Agriculture's Agricultural Marketing Services (USDA-AMS) and the Meat Buyer's Guide, which is developed and maintained by the North American Meat Institute (NAMI).

<sup>5</sup>This description is based on specifications outlined by the Canadian Meat Council's *Food Services Meat Manual*, CFIA's *Wholesale Meat Specifications Document* (on line) and NAMI's *Meat Buyers Guide 8th Edition*. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references exist, the CFIA references shall apply.

<sup>6</sup> The North American Meat Institute (NAMI) formerly NAMP's *Meat Buyers Guide* 8th edition is produced by NAMI and is based on IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture’s AMS (Agricultural Marketing Services)).

<b>Dressed Pork Carcasses</b>		400	400	The carcass shall be dressed "packer style"; i.e., without the head and kidneys and practically free of internal fat. There shall not be any objectionable scores on the outside of the carcass and, unless otherwise specified, the carcass shall be skin on. Mutilated feet must be removed at the hock or upper knee joint (as applicable). Carcasses with a "stuck" shoulder are not acceptable. The membranous portion of the diaphragm must be removed close to the lean, although the lean portion (and the membrane surrounding the lean portion) may remain, if firmly attached to the carcass. The jowl may remain intact with each carcass side, except that minor trimming is acceptable for removal of bloody portions and ragged edges. However, excessively trimmed or mutilated jowls shall be removed by a reasonably straight cut perpendicular to the length of the carcass and is not more than 1.0 inch (25 mm) anterior to the ear dip. The carcasses shall be split into reasonably uniform sides by cutting lengthwise through the backbone so that the major muscles of the loin and shoulder are not scored and such that the spinal cord groove is evident on at least 75 percent of both sides of the back bone.
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**FQS-04-01-02-Table - Pork Primal Cuts Specification**

<i>Cut</i>	<i>CMC #<sup>78</sup></i>	<i>CFIA #</i>	<i>NAMI #</i>	<i>Description<sup>9</sup></i>
<b>Leg (Fresh Ham)</b>	401	401	401	The leg is separated from the side by a straight cut approximately perpendicular to a line parallel to the shank bones. The cut passes through a point which is not less than 1.5 inches (3.8 cm) from the anterior edge of the aitch bone. The foot shall be removed at or slightly above the hock joint. The tail, vertebrae, flank muscle ( <i>M. rectus abdominis</i> ), <i>M. cutaneous trunci</i> , prefemoral

<sup>7</sup> The Canadian Meat Council (CMC) is the national association of federally inspected meat processors. The CMC Meat Manual, 3<sup>rd</sup> edition Rev (2000) includes all common and popular meat cuts used in the food services industry. The specifications are compatible with those of the Canadian Government Specification Board (CGSB). With few exceptions, the item and cut name are equivalent to those used by the North American Meat Institute (NAMI). The code numbers beginning with a "C" are for items unique to CMC's publications.

<sup>8</sup> The Canadian Food Inspection Agency's (CFIA) Wholesale Meat Specifications Document (WMSD) has been developed as a result of a thorough review of the current wholesale meat-cut nomenclature. The CFIA administers the *Meat Inspection Act* and *Meat Inspection Regulations*, the *Food and Drugs Act* and the *Food and Drug Regulations*, and the *Consumer Packaging and Labelling Act* and *Consumer Packaging and Labelling Regulations*, which require that meat cuts, organs and other carcass parts be identified on labels with proper common names. The information about the meat cut names and their specifications and item numbers contained in the CFIA document is identical to that found in the Institutional Purchase Specifications (IMPS) documents developed and maintained by the United States Department of Agriculture's Agricultural Marketing Services (USDA-AMS) and the Meat Buyer's Guide, which is developed and maintained by the North American Meat Institute (NAMI).

<sup>9</sup> This description is based on specifications outlined by the Canadian Meat Council's *Food Services Meat Manual*, CFIA's *Wholesale Meat Specifications Document* (on line) and NAMI's *Meat Buyers Guide 8th Edition*. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references exist, the CFIA references shall apply.

				<p>lymph gland, and any other exposed lymph glands shall be removed. The skin and collar fat over the inside muscle (<i>M. semimembranosus</i>) shall be smooth and well-rounded such that the innermost curvature of the skin is trimmed back at least half the distance from the stifle joint to the posterior edge of the aitch bone. The skin overlying the medial side of the quadriceps group shall be removed and fat overlying the quadriceps group and pelvic area shall be removed close to the lean. The fat thickness beneath the leg face measured at the skin edge and directly under the bone shall not exceed that indicated in the following schedule:</p> <p style="text-align: center;"><b>Weight Range</b>  <b>Maximum Fat Thickness</b>  17-20 lbs (7.7-9.1 kg)  1-1/2 in (3.8 cm)  20-28 lbs (9.1-12.7 kg)  1 ¾ in (4.3 cm)  28 lbs (12.7 kg)  2.0 in (5.0 cm)</p>
<b>Loin</b>	410	410	410	<p>The loin is that portion of the side remaining after removal of the shoulder, leg, belly, and fat back leaving a portion of the blade bone, its overlying lean and fat, not less than two (2) sacral, but no caudal vertebrae on the loin. The shoulder and leg shall be separated from the loin by straight cuts which are reasonably perpendicular to the split surface of the backbone. The outer tip of the <i>M. Subscapularis</i> shall not extend past the center of the base of the medial ridge of the blade bone. The belly side shall be removed by a straight cut (a slight dorsal curvature is acceptable) which extends from a point which is ventral to but not more than 3.0 inches (7.5 cm) from the <i>M. Longissimus</i> on the shoulder end, to a point on the leg end ventral to but not more than ½-inch (13 mm) from the tenderloin. Surface fat shall be trimmed to an average of ¼-inch (6 mm) in depth or less except in the hip bone area. The hip bone area is defined as the area contained within two (2) parallel lines, 2.0 inches (5.0cm) on either side of the anterior end of the hip bone and associated cartilage. Fat in the hip bone area shall be trimmed to the same contour as the rest of the trimmed fat surface of the loin. At least 2.0 inches (5.0 cm) of the false lean (<i>M. trapezius</i>) shall be exposed. Lumbar and pelvic fat shall be trimmed to ½-inch (13 mm) or less in depth. The tenderloin shall remain intact. The diaphragm and hanging tender shall</p>

				be removed. The spinal cord groove shall be evident on at least 75 percent of the vertebrae
<b>Pork Shoulder</b>	403 N/A	403	403	The shoulder is separated from the side by a straight cut, approximately perpendicular to the length of the side, posterior to, but not more than 1.0 inch (25 mm) from, the tip of the elbow and shall not expose the elbow. The outer tip of the <i>M. Subscapularis</i> shall not extend past the dorsal edge of the base of the medial ridge of the blade bone. The foot shall be removed at or slightly above to the upper knee joint by a straight cut approximately perpendicular to the shank bones. The jowl shall be removed by a straight cut approximately parallel with the loin side which is anterior to, but not more than 1.0 inch (25 mm) from the innermost curvature of the ear dip. The neck bones, ribs, breast bones, and associated cartilage, and breast flap (through the major crease) shall be removed. The fat and skin shall be beveled to meet the lean on the dorsal edge. The exterior fat thickness at the dorsal skin edge, measured at the center of the cut, shall not exceed 1.5 inches (3.8 cm)
<b>Pork Shoulder, Picnic</b>	405A	405	405	This item is prepared from Item No. 403. The butt shall be removed by a straight cut, dorsal to the shoulder joint, at an approximate right angle with the belly side. The jowl shall be removed by a straight cut approximately parallel with the belly side which is not more than 1.0 inch (25 mm) anterior from the half-moon muscle ( <i>M. pectorales profundus</i> ), measured on the butt side. The fat and skin shall be beveled to meet the lean on the dorsal edge. The fat thickness, measured at the center of the butt side, shall not exceed 1.0 inch (2.5 cm). <b>Option 1:</b> All skin is removed. <b>Option 2:</b> The shank shall be removed by a cut passing through a point at or above the elbow joint.
<b>Pork shoulder Boston Butt</b>		406	406	This item is as described in Item No. 403 except that the picnic is removed as described in Item No. 405. Skin, neck bones and related cartilage shall be removed. At least traces of false lean ( <i>M. trapezius</i> ) shall be exposed. When specified, the neck shall be removed by a straight cut approximately parallel to the loin side, immediately anterior to the half-moon muscle ( <i>M. pectorales profundus</i> ). This item may also be referred to as the "Boston Butt" or "Blade".

**FQS-04-01-03-Table - Pork Sub-Primal Cuts Specification**

<i>Cut</i>	<i>CMC #<sup>10</sup></i>	<i>CFIA #<sup>11 12</sup></i>	<i>NAMI #</i>	<i>Description<sup>13</sup></i>
<b>Pork New York Shoulder, Skinned (New York)</b>	404	404	N/A	The shoulder is as described in Item No. 403 except the skin and fat on the outside of the shoulder shall be trimmed. The skin shall be removed dorsal to a straight line parallel to the dorsal side which starts at a point that does not exceed 25 percent of the distance from the elbow joint to the dorsal side. The fat exposed by the removal of the skin shall be trimmed to not exceed ½-inch (13 mm) in depth at any point 1.5 inches (3.8 cm) or more from the edge of the skin collar. At least traces of the false lean shall be exposed.
<b>Pork Shoulder Picnic</b>	405A	405	405	This item is prepared from Item No. 403. The butt shall be removed by a straight cut, dorsal to the shoulder joint, at an approximate right angle with the belly side. The jowl shall be removed by a straight cut approximately parallel with the belly side which is not more than 1.0 inch (25 mm) anterior from the half-moon muscle ( <i>M. pectorales profundus</i> ), measured on the butt side. The fat and skin shall be beveled to meet the lean on the dorsal edge. The fat thickness, measured at the center of the butt side, shall not exceed 1.0 inch (2.5cm). <b>Option 1:</b> All skin is removed. <b>Option 2:</b> The shank shall be removed by a cut passing through a point at or above the elbow joint.  <del>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</del>

<sup>10</sup> The Canadian Meat Council (CMC) is the national association of federally inspected meat processors. The CMC Meat Manual, 3<sup>rd</sup> edition Rev (2000) includes all common and popular meat cuts used in the food services industry. The specifications are compatible with those of the Canadian Government Specification Board (CGSB). With few exceptions, the item and cut name are equivalent to those used by the North American Meat Institute (NAMI). The code numbers beginning with a “C” are for items unique to CMC’s publications

<sup>11</sup> The Canadian Food Inspection Agency’s (CFIA) Wholesale Meat Specifications Document (WMSD) has been developed as a result of a thorough review of the current wholesale meat-cut nomenclature. The CFIA administers the *Meat Inspection Act* and *Meat Inspection Regulations*, the *Food and Drugs Act* and the *Food and Drug Regulations*, and the *Consumer Packaging and Labelling Act* and *Consumer Packaging and Labelling Regulations*, which require that meat cuts, organs and other carcass parts be identified on labels with proper common names.

The information about the meat cut names and their specifications and item numbers contained in the CFIA document is identical to that found in the Institutional Purchase Specifications (IMPS) documents developed and maintained by the United States Department of Agriculture’s Agricultural Marketing Services (USDA-AMS) and the Meat Buyer’s Guide, which is developed and maintained by the North American Meat Institute (NAMI).

<sup>12</sup> The North American Meat Institute (NAMI) formerly NAMP’s *Meat Buyers Guide* 8th edition is produced by NAMI and is based on IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture’s AMS (Agricultural Marketing Services)).

<sup>13</sup> This description is based on specifications outlined by the Canadian Meat Council’s *Food Services Meat Manual*, CFIA’s *Wholesale Meat Specifications Document* (on line) and NAMI’s *Meat Buyers Guide 8th Edition*. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references exist, the CFIA references shall apply.

				<del>more than 25 mm (1 Inch) of the blade bone neck in the picnic</del>
<b>Pork Shoulder, Picnic, Boneless</b>		405A	405A	This item is prepared from Item No. 405. All bones, cartilage, and skin shall be removed. The belly side of the picnic shall expose a cross-section of the cushion ( <i>M. triceps brachii</i> group). The butt side shall expose a full cross-section of the <i>M. Supraspinatus</i> with no more than a slight enlargement of tendons. The jowl shall be removed by a cut which is not more than 1.0 inch (25 mm) anterior from the half-moon muscle ( <i>M. pectorales profundus</i> ), measured on the butt side. The tendinous ends of the shank shall be removed to a point where a cross-sectional cut exposes at least 75 percent lean. <b>Option 1:</b> The skin shall remain. <b>Option 2:</b> The shank meat shall be removed.
<b>Pork Shoulder Butt Roast, Boneless</b>	407	406A	405A 406A	This item is prepared from Item No. 406. All bones, cartilages, and skin shall be removed. The loin side of the butt shall expose the <i>M. Longissimus</i> equal to or larger than the combined areas of the <i>M. Splenius</i> and <i>M. semispinalis capitis</i> . The picnic side shall expose a cross-section of the <i>M. Supraspinatus</i> with no more than a slight enlargement of tendons. The jowl shall be removed by a straight cut, approximately parallel with the loin side, which is not more than 1.0 inch (25 mm) anterior to the half-moon muscle ( <i>M. pectorales profundus</i> ), measured on the picnic side. At least traces of false lean ( <i>M. trapezius</i> ) shall be exposed. The lean and fat overlying the blade shall remain firmly attached. When specified, the neck shall be removed by a straight cut approximately parallel to the loin side, immediately anterior to the half-moon muscle ( <i>M. pectorales profundus</i> ). Purchaser may specify that the boneless butt be netted or tied.
<b>Pork Shoulder, Butt, Cellar Trimmed, Boneless</b>		407	407	The butt is as described in Item No. 406A except the lean and fat immediately overlying the blade shall be removed.
<b>Pork Belly</b>	N/A	408	408	The belly is prepared from the side after removal of the leg, shoulder, loin, fat back, and spareribs. All bones and cartilages shall be removed. Practically all leaf fat shall be removed. The fat back shall be removed by a straight cut not more than 1.5 inches

				(3.8 cm) from the outermost dorsal curvature of scribe line. The anterior (shoulder) and posterior (leg) ends of the belly shall be reasonably straight and parallel. No side of the belly shall be more than 2.0 inches (5.0 cm) longer than its opposing side. The width of the flank muscle ( <i>M. rectus abdominis</i> ) shall be at least 25 percent of the width of the belly on the leg (sirloin) end. The fat on the ventral side of the belly and adjacent to the flank shall be trimmed to within ¾-inch (19 mm) from the lean. The area ventral to the scribe line shall be free of scores and "snowballs" (exposed areas of fat) which measure 3.0 in <sup>2</sup> (19.4 cm <sup>2</sup> ) or more. The belly shall be free of enlarged, soft, porous, dark, or seedy mammary tissue. The scribe line is not considered a score but shall be not more than ¼-inch (6 mm) in depth at any point.
<b>Pork Loin, Short Cut / 414 Center-Cut, 8 Ribs, Bone-In</b>	412	412	412A	This item is prepared from Item No. 410. The blade and the sirloin portions are removed by straight cuts made approximately perpendicular to the split surface of the backbone and the length of the loin. The sirloin is removed anterior to the hip bone and associated cartilage exposing the <i>M. gluteus medius</i> . The blade portion shall be removed to leave not more than eight (8) ribs present. Floating rib(s) which do not show a cross-section at the belly side are exempt. The belly shall be removed by a straight cut (a slight dorsal curvature is acceptable) from a point that is ventral to, but not more than 4.0 inches (10.0 cm) from, the <i>M. Longissimus</i> at the blade end to a point on the sirloin end which is ventral to, but not more than 3.0 inches (7.5 cm) from the <i>M. longissimus</i> . Surface fat shall be trimmed to an average of ¼-inch (6 mm) in depth. Lumbar fat shall be trimmed to not exceed ½-inch (13 mm) in depth. The tenderloin shall remain intact. The spinal cord groove shall be evident on at least 75 percent of the vertebrae.
<b>Pork Loin, Boneless/Center-Cut, 8 Ribs, Boneless</b>		412B	N/A	Prepared from Loin (cut 412) by removing tenderloin and all bones and cartilage. On blade end, the longissimus shall be at least twice as large as the spinalis dorsi. Sirloin is eliminated anterior to hip bone cartilage and shall expose the gluteus medius. Belly shall be excluded by a cut ventral to but not more than 10 cm (4 inches) from the longissimus at the blade end to a point on the sirloin

				end ventral to but not more than 7.5 cm (3 inches) from the longissimus.
<b>Pork Loin, Center-Cut, 11 Ribs, Bone-In</b>		412C	412C	This item is prepared from Item No. 410. The blade and the sirloin portions are removed by straight cuts made approximately perpendicular to the split surface of the backbone and the length of the loin. The sirloin is removed anterior to the hip bone and associated cartilage exposing the <i>M. gluteus medius</i> . The blade portion shall be removed to leave no more than 11 ribs present. Floating rib(s) which do not show a cross-section at the belly side are exempt. The belly shall be removed by a straight cut from a point that is ventral to, but not more than 3.0 inches (7.5 cm) from, the <i>M. Longissimus</i> at the blade end to a point on the sirloin end ventral to, but not more than 3.0 inches (7.5 cm) from, the <i>M. longissimus</i> (a slight dorsal curvature is acceptable). The blade bone, related cartilage, and overlying lean and fat shall be removed. Lumbar fat shall be trimmed to not exceed ½-inch (13 mm) in depth. The tenderloin shall remain intact. The spinal groove shall be evident on at least 75 percent of the vertebrae.
<b>Pork Loin, Whole, Boneless/Back Trimmed, Regular</b>	413	413	413	This item is prepared from Item No. 410. All skin, bones, cartilages, the tenderloin, and lean and fat overlying the blade bone shall be removed. The leg end of the loin shall be exposed by a straight cut which shows no evidence of the quadriceps group or the <i>M. longissimus</i> . The sirloin may be removed immediately anterior to the hip bone pocket. In such cases, both the <i>M. Longissimus</i> and <i>M. gluteus medius</i> shall be exposed on the leg end. On the shoulder end, the <i>M. Longissimus</i> shall be equal to or larger than the combined areas of the <i>M. Splenius</i> and <i>M. semispinalis capitis</i> . The belly shall be removed by a cut from a point ventral to but not more than 2.0 inches (5.0 cm) from the <i>M. Longissimus</i> at the shoulder end to a point on the leg end, no more than 1.0 inch (25 mm), ventral to the <i>M. Longissimus</i> and/or <i>M. gluteus medius</i> (a slight dorsal curvature is acceptable). Surface fat shall not exceed ¼-inch (6 mm) in depth, except in the hip pocket which has no measurable fat requirement but shall be trimmed to the same contour as the rest of the trimmed fat surface. The hip bone area is defined as the area contained

				<p>within two (2) parallel lines, 1.0 inch (25 mm) on either side of the hip pocket area. To facilitate packaging, this item may be "butterflied" perpendicular to the length of the loin. This item may also be referred to as the "Loin, Long Cut".</p> <p><b>Option:</b> The sirloin is removed by a straight cut immediately anterior to the hip cartilage. When prepared this way, and PSO (Purchaser Specified Option) 3 (belly strap off), the item may also be referred to as "Loin, Short-Cut Back, Main Muscle" or "Loin, Canadian Back".</p>
<b>Pork Loin Roast, Boneless</b>	413B	413A	413B 413A	<p>The loin is prepared as described in Item No. 413 except that the boneless loin shall be cut into two (2) pieces of approximately equal length. The pieces shall be positioned with the boned surfaces together, such that the blade and sirloin ends are not on the same end. The pieces shall be trimmed so that one piece of the boneless loin will not extend more than 1.0 inch (25 mm) in total length past its opposing piece. The boneless loin shall be netted or tied.</p>
<b>Pork Boneless Back Trimmed (Short Cut) Pork Loin, Center-Cut, 11 Ribs, Boneless</b>	414	414	414	<p>This item is prepared from Item No. 412C. The tenderloin, all bones and cartilages shall be removed. On the blade end, the <i>M. Longissimus</i> shall be approximately equal to or larger than the <i>M. spinalis dorsi</i> and the <i>M. Rhomboideus</i> shall not be present. The sirloin is removed anterior to the hip bone cartilage exposing the <i>M. gluteus medius</i>. The belly shall be removed by a cut from a point ventral to, but not more than 3.0 inches (7.5 cm) from, the <i>M. longissimus</i> at the blade end to a point on the sirloin end ventral to, but not more than 3.0 inches (7.5 cm) from the <i>M. longissimus</i>. To facilitate packaging, this item may be "butterflied" perpendicular to the length of the loin. This item can also be referred to as a Loin, Short-Cut.</p>
<b>Pork Tenderloin</b>	<b>415</b>	<b>415</b>	<b>415</b>	<p>This item is prepared from Item No. 410. The tenderloin shall be removed intact The side muscle (<i>M. psoas minor</i>) shall be removed. The anterior portion (tail end) shall be trimmed so that the tail is not split more than 1.0 inch (25 mm). The tenderloin shall be practically free of fat.</p> <p><b>Option 1:</b> The side muscle (<i>M. psoas minor</i>) shall remain attached.</p> <p><b>Option 2:</b> The thick (posterior) end is removed anterior to the <i>M. illiacus</i>. The side muscle is</p>

				removed so that only the <i>M. psoas major</i> remains. 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.
<b>Pork Tenderloin, Special Trim</b>	415A	N/A	415A	Prepared from regular tenderloin by removing side muscle and all surface fat.
<b>Pork Side/ Spare Ribs</b>	416	416	416	Spareribs shall contain at least 11 ribs and associated costal cartilages and may include portions of the sternum and diaphragm. The membranous portion of the diaphragm must be removed close to the lean. Any portion of the diaphragm not firmly attached shall be removed close to the inside surface of the ribs. The lean shall not extend more than 2.0 inches (5.0 cm) past the curvature of the last rib and costal cartilage. Heart fat on the inside surface of the ribs shall not exceed ¼-inch (6 mm) average depth. Leaf fat shall be trimmed practically free from the diaphragm and <i>M. transverse abdominis</i> . This item may also be referred to as "Side Ribs". Purchaser may specify number of ribs.
<b>Pork Back Ribs, Tail Off/Spareribs, St. Louis Style</b>	416A	416A	416A	The spareribs shall be as described in Item No. 416 except the sternum and the ventral portion of the costal cartilages shall be removed along with the flank portion. The breast shall be removed at a point which is dorsal to the curvature of the costal cartilages. When specified, the diaphragm shall be removed, and the spareribs shall be separated into two approximate equal portions by a lengthwise cut. This item may also be referred to as "Side Ribs, Center-Cut".
<b>Pork Leg Roast/ (Fresh Ham) Short Shank</b>	401A	401A	401A	This item is as described in Item No. 401 except the shank shall be removed by a straight cut made at an approximate right angle to the shank bones exposing a cross section of the <i>M. Gastrocnemius</i> .
<b>Pork Leg Roast, Boneless</b>	1402R	402B	402B	This item is prepared from Item No. 401. All bones, cartilages, skin, flank muscle ( <i>M. rectus abdominis</i> ), <i>M. cutaneous trunci</i> , fat and lean above the aitch bone, shank meat and exposed lymph glands shall be removed. The loin end shall be exposed by a straight cut anterior to the quadriceps group. The cut shall not be less than 1.0 inch (25 mm) and not more than 3.0 inches (7.5 cm) from the anterior end of the femur pocket. Purchaser may

				request this item be netted or tied. <b>Option:</b> Shank meat which is firmly attached may remain and shall be folded into the femur cavity. The tendinous ends shall be excluded.
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**FQS-04-02 - 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>14</sup>

**FQS-04-02-01-Table - Portion Controlled Cuts Specification**

<i>Cut</i>	<i>CMC#<sup>15</sup></i>	<i>CFIA #<sup>1617</sup></i>	<i>NAMI #</i>	<i>Description<sup>18</sup></i>
<b>Pork Butt Chops/Shoulder Butt Steaks, Boneless</b>		1407	1407	The steaks are prepared from Item No. 407. The slicing of steaks shall start on the loin side of the butt. This item is also referred to a "Boston Butt Steaks, Boneless" or "Blade Steaks, Boneless".
<b>Pork Chops, Regular/(Pork Loin Chops NAMP)</b>	1410	1410	1410	The chops are prepared from all suitable lean from Item No. 410 and will include blade, rib, t-bone, porter house, and sirloin chops. Misshapen chops associated with the hip bone pocket shall be excluded. Unless otherwise specified, the tail length (distance from the <i>M. longissimus dorsi</i> ) shall not exceed 1.0 inch (2.5 cm). Other tail length options: are 3 inches (7.5 cm) (recommended for frenched chops, see PSO - 5), 2 inches (5.0 cm) and No tail (trimmed to meet specified fat trim). <b>Pockets</b> - When specified by the purchaser for applicable pork loin chops in the 1410 and 1413

<sup>14</sup> Portion Standard *outline in A-85-269-001/-001 – Food Services Direction and Guidance Manual Chapter 2 – Standards & Procedure - Annex C – Portion Size Standard.*

<sup>15</sup> The Canadian Meat Council (CMC) is the national association of federally inspected meat processors. The CMC Meat Manual, 3<sup>rd</sup> edition Rev (2000) includes all common and popular meat cuts used in the food services industry. The specifications are compatible with those of the Canadian Government Specification Board (CGSB). With few exceptions, the item and cut name are equivalent to those used by the North American Meat Institute (NAMI). The code numbers beginning with a “C” are for items unique to CMC’s publications.

<sup>16</sup> The Canadian Food Inspection Agency's (CFIA) Wholesale Meat Specifications Document (WMSD) has been developed as a result of a thorough review of the current wholesale meat-cut nomenclature. The CFIA administers the *Meat Inspection Act* and *Meat Inspection Regulations*, the *Food and Drugs Act* and the *Food and Drug Regulations*, and the *Consumer Packaging and Labelling Act* and *Consumer Packaging and Labelling Regulations*, which require that meat cuts, organs and other carcass parts be identified on labels with proper common names.

The information about the meat cut names and their specifications and item numbers contained in the CFIA document is identical to that found in the Institutional Purchase Specifications (IMPS) documents developed and maintained by the United States Department of Agriculture's Agricultural Marketing Services (USDA-AMS) and the Meat Buyer's Guide, which is developed and maintained by the North American Meat Institute (NAMI).

<sup>17</sup> The North American Meat Institute (NAMI) formerly NAMP's *Meat Buyers Guide* 8th edition is produced by NAMI and is based on IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's AMS (Agricultural Marketing Services)).

<sup>18</sup>This description is based on specifications outlined by the Canadian Meat Council's *Food Services Meat Manual*, CFIA's *Wholesale Meat Specifications Document* (on line) and NAMI's *Meat Buyers Guide 8th Edition*. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references exist, the CFIA references shall apply.

			<p>series, the pocket shall be made by a cut into the <i>M. Longissimus</i> leaving no less than ¼-inch (6 mm) and not more than ½-inch (13 mm) of intact lean from the edge to the innermost point of the pocket. The cut shall not puncture either surface containing the cross-section of the <i>M. longissimus</i>.</p> <p>The purchaser may specify chops that are derived from specific portions of the pork loin by using the Purchaser Specified Options for Pork Loin Chops listed below:</p> <p><b>Option 1:</b> Center-Cut Chops - Chops shall be derived from any pork loin item after the removal of the blade and sirloin portions of the loin and will include both Ribeye and T-bone chops as described within PSO's 3 and 4 below.</p> <p><b>Option 2:</b> Porter House Chops - These chops are derived from the portion of the pork loin that is anterior to the hip bone/cartilage and shall have the <i>M. psoas major</i> exposed on both sides of the chop. When measured parallel to the back bone, the width of the <i>M. psoas major</i> shall be at least 0.5 inch on both sides of the chop.</p> <p><b>Option 3:</b> T-Bone Chops - These Chops are the same as the Porter House Chops except that the any portion of the tenderloin (<i>M. psoas minor</i> and/or <i>M. psoas major</i>) shall be expose on at least one side of the chop.</p> <p><b>Option 4:</b> Ribeye Chops - These chops are derived from item number 412G or the rib portion of any bone-in 8, 9, 10, or 11 rib Center-Cut Pork Loin. Each chop shall consist of at least one rib.</p> <p><b>Option 5:</b> Ribeye Chops, Frenched - The purchaser may specify that the rib chops be frenched by removing the intercostal meat and lean and fat over and around the rib bones ventral to the <i>M. longissimus dorsi</i>. Unless otherwise specified, the chops shall be made from Ribeye Chops with a tail length of 3.0 inches (7.5 cm). The exposed portion of the ribs shall not exceed one half the distance between the end of the rib bone and the <i>M. longissimus dorsi</i>.</p> <p><b>Option 6:</b> NY Chops - These chops are derived the lumbar region of any center-cut pork loin. The tenderloin and protruding edge of the chine bone shall be removed.</p>
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				<p><b>Option 7:</b> Blade Chops - These chops are derived from the blade end of the pork loin and shall include the blade bone/cartilage.</p> <p><b>Option 8:</b> Sirloin Chops - These chops are derived from the sirloin and shall include the suitable lean associated with the hip (pelvic) bone.</p> <p><b>Option 9:</b> End Chops - These chops are derived from the blade and/or the sirloin portions of any bone in pork loin.</p>
<b>Pork Chops, Centre Cut</b>	1412	1410 Option 1	1410 Option 1	<p><b>See 1410 above for complete description/Option 1:</b> Center-Cut Chops - Chops shall be derived from any pork loin item after the removal of the blade and sirloin portions of the loin and will include both Ribeye and T-bone chops as described within PSOs 3 and 4 below.</p>
<b>Pork Chops, Centre Cut, Tenderloin Out</b>	1412A	1410 Option 1	1412E	<p><b>See 1410 see above for complete description/Option 1:</b> Center-Cut Chops - Chops shall be derived from any pork loin item after the removal of the blade and sirloin portions of the loin and will include both Ribeye and T-bone chops as described within PSOs 3 and 4 below.</p>
<b>Pork Loin Chops, Boneless</b>	1413	1413	1413	<p>The boneless loin chops are prepared from all suitable lean from Item No. 413 and will include blade, center-cut, and sirloin chops. Misshapen chops associated with the hip bone pocket shall be excluded. Unless otherwise specified, the tail length (distance from the <i>M. longissimus dorsi</i>) shall not exceed 1.0 inch (2.5 cm). Other tail length options: are 3 inches (7.5 cm) (recommended for frenched chops, see PSO - 5), 2 inches (5.0 cm) and No tail (trimmed to meet specified fat trim).</p> <p>The purchaser may specify chops that are derived from specific portions of the boneless pork loin by using the Purchaser Specified Options for Pork Loin Chops, Boneless listed below:</p> <p><b>Option 1: Center-Cut Chops, Boneless - Chops shall be derived from the center portion (blade and sirloin removed) of item No.413. The center cut chops include both the Rib eye chops and New York chops, as described in PSO's 2 and 3 below.</b></p> <p><b>Option 2:</b> Ribeye Chops, Boneless - The boneless ribeye chops shall be derived from the rib portion of the Item No. 414 and shall consist</p>

				<p>of the <i>M. longissimus dorsi</i> and <i>M. spinalis dorsi</i>. The <i>longissimus</i> shall appear equal or larger than the <i>M. spinalis dorsi</i>.</p> <p><b>Option 3:</b> New York Chops, Boneless - The boneless New York Chops shall be derived from the lumbar region of the Item No.412E. The <i>M. spinalis dorsi</i> shall not be present.</p> <p><b>Option 4:</b> Blade Chops, Boneless - This item shall be derived from the boneless blade portion of Item No. 413.</p> <p><b>Option 5:</b> Sirloin Chops, Boneless - This item shall be derived from the boneless sirloin. The boneless chops shall include the <i>M. gluteus medius</i>.</p> <p><b>Option 6:</b> Loin End Chops, Boneless - This item shall include all suitable lean from the boneless blade and sirloin portions of Item No. 413.</p>
<b>Pork Chops, Centre Cut, Boneless</b>	1413	1413 Option 1	1412B	<p><b>See 1413 see above for complete description/Option 1:</b> Center-Cut Chops, Boneless - Chops shall be derived from the center portion (blade and sirloin removed) of item No.413. The center cut chops include both the Rib eye chops and New York chops, as described in PSO's 2 and 3 below.</p>
<b>Pork, Ground</b>	1496	496	496	<p>Unless otherwise specified, ground pork may be prepared from any portion of the carcass (Item No.400). The meat shall be free of bones, cartilages, skin, seedy mammary tissue, heavy exposed tendons, exposed heavy (opaque) connective tissue, prefemoral, popliteal, prescapular lymph glands specifically and other exposed lymph glands shall be removed. The tendinous ends of shanks shall be removed so that a cross-sectional cut exposes at least 75 percent lean. Meat from automatic deboning machines is acceptable provided it is ground on the same day as deboning.</p> <p>Ground pork may be derived from boneless meat which has been previously frozen and stockpiled. The purchaser may specify the maximum amount of previously frozen boneless meat that can be mixed with fresh chilled meat prior to final grinding.</p> <p>When specified by the purchaser, "lean finely textured pork" may be combined with boneless pork meeting the above material requirements</p>

			<p>provided it does not exceed 20 percent by weight of the combined finished product. "Lean finely textured pork" shall be produced and labeled in accordance with FSIS regulations.</p> <p>Grinding equipment shall have sharp knives and plates. Unless otherwise specified, the boneless meat shall be ground at least once through a plate having holes not larger than 1.0 inch (25 mm) in diameter. Alternatively, boneless pork may be chopped or machine cut by any method provided the texture and appearance of the product after final grinding is typical of ground pork prepared by grinding only. Unless otherwise specified, final grinding shall be through a plate having holes 3/16-inch (5 mm) in diameter. Pork may be thoroughly blended at least once prior to final grinding. However, the ground pork shall not be mixed after final grinding. Initial reduction in size, blending, final grinding and packaging shall be a continuous sequence.</p> <p>The purchaser may specify the use of a bone collector/extruder system on the final grind (3/16-inch (5 mm) or smaller plate) to remove objectionable materials (bone, cartilage, connective tissue, etc.). Objectionable material removed during final grinding may not be reintroduced into the finished product. For certification purposes, the purchaser may waive examination for trimming defects provided</p> <ol style="list-style-type: none"> <li>(1) the use of a bone collector/extruder system is specified and</li> <li>(2) the producer assures that the other objectionable materials listed in the material requirements are removed.</li> </ol> <p>When coarse ground pork is specified, boneless meat shall be ground once through a plate having holes no larger than 1.0 inch (25 mm) and no smaller than 5/8-inch (16 mm) in diameter. Alternatively, the boneless meat may be ground twice, with the smallest plate having holes no larger than 1.0 inch (25 mm) and no smaller than 3/4-inch (19 mm) in diameter. Coarse ground meat may be blended after grinding or between grinds to assure uniformity of fat content. The term "coarse ground" shall appear on the product label. Unless otherwise specified, fat content shall not</p>
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				exceed 22 percent. Purchaser, however, may specify any fat content provided it does not exceed 30 percent.
<b>Pork Diced/Coarse Chopped</b>	1497	435	1495	Diced pork shall be prepared from any portion of the carcass (Item No. 400) which yields product that meets the end item requirements. Unless otherwise specified, inner shank (heel portion of the leg), shank meat and jowls shall be excluded. Dices shall be free of bones, cartilages, skin, heavy connective tissue, seedy mammary tissue, and lymph glands. When inner shank is allowed by the purchaser, the <i>M. flexor digitorum superficialis</i> ("mouse" muscle) shall be removed from the <i>M. gastrocnemius</i> through the natural seams. To facilitate dicing, meat may be frozen and/or tempered, one time only. The meat shall be either hand diced or mechanically diced (grinding is not permitted). Unless otherwise specified, at least 75 percent, by weight, of the resulting dices shall be of a size equivalent to not less than a ¾-inch (19 mm) cube or not more than a 1.5 inches (3.8 cm) cube, and no individual surface shall be more than 2.5 inches (6.3 cm) in length. The surface and/or seam fat shall not exceed ¼-inch (6 mm) thickness at any point. The purchaser may further specify fat limitation in terms of fat content percentage (refer to <a href="#">Section 3.3 Fat Limitations</a> ).
<b>Pork Steak cubed</b>		1400	1400	Cubed steaks shall be prepared from any portion of the carcass which yields product that meets the end item requirements. However, shank and inner shank meat shall be excluded. Unless otherwise specified, the steaks shall be cubed (while in the fresh chilled state) twice at approximate right angles. Knitting of two or more pieces and folding the meat when cubing is permissible. After cubing, surface and seam fat shall not exceed 15 percent of the total area on either side of the steak. Individual steaks shall remain intact when suspended ½-inch (13 mm) from the outer edge. The steaks shall be free of heavy connective tissue, bones, cartilages, and lymph glands.
<b>Pork Cutlet, Delicated, Pork Steak cubed (NAMP)</b>	C51	1402	<del>1400</del> 1402	Cutlets shall be prepared from any combination of lean from the leg, loin, sirloin, or shoulder sections (excluding shank and inner shank meat) of the carcass which yields product that meets the

			end item requirements. The cutlets shall be free of heavy (opaque) connective tissue, bones, cartilages, and lymph glands. When specified, the raw materials shall be mechanically tenderized by using the multiple probe method (pinning) not more than one time. Pressing, knitting, or folding two pieces of meat together is not permissible. Surface and seam fat shall not exceed an average of 1/8-inch (3 mm) in thickness and the thickness at any one point shall not exceed 1/4-inch (6 mm). Surface fat, measuring 0.1 inch (2 mm) or more in thickness, shall not exceed 50 percent of the circumference of the cutlet. Individual cutlets shall remain intact when suspended 1/2-inch (13 mm) from the outer edge. Alternatively, the purchaser may specify surface and seam fat limitations in terms of maximum surface area percentage. Both surface and seam fat of the total cut surface on either side of the cutlet shall not exceed the percentage specified by the purchaser.
			<b>Raw Weight</b>
			250 g
			225 g

FQS-04-03- Further Processed/By-Products

<i>Further Processed/By-Products</i>	<i>CMC # #</i>	<i>CFIA #</i>	<i>NAMI #</i>	<i>Description</i>
<b>Ham, chunked and formed, (Cured), Fully cooked</b>	N/A	N/A	511	Prepared from any portion of a ham that will meet the end-item description for this products. Shank meat may only be used if it is ground and chopped and used as a binder. The ham itself shall be free from bones, cartilage, skin, heavy connective tissue, air or gelatin pockets and lymph glands. Cross section cut shows a definition of various muscle groups as you would expect to see. Available in either artificial casing or can. If supplied canned, ham shall be fully enclosed in polyethylene liner. Unless otherwise specified, it shall be Pullman- style. Ham supplied must be extra-lean, containing 5% or less fat.

17. Additional specifications for cuts of **pork** are available in the publications - [North America Meat Institute \(NAMI\) - Meat Buyers Guide \(NAMP\)](#) and the [Canadian Food Inspection Agency – \(CFIA\) ~~Meat Cuts Manual~~ Wholesale Meat Specifications Document - Pork.](#)

**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 \(CFIA\) - Meats Cuts Manual – Pork](#)

[Canadian Food Inspection Agency \(CFIA\) - Wholesale Meat Specifications Document - Pork](#)

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

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

[Canadian Food Inspection Agency \(CFIA\) - Search the List of Federally Registered Meat Establishments and their Licensed Operators](#)

[Canadian Pork Council \(CPC\) - Put Pork on Your Fork – \[Canadian Pork Cuts\]](#)

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

[Canadian Pork Council](#)

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

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

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

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

[Food Services Manual \[A-85-269-001\], 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)*

*North American Meat Institute (NAMI) -the Meat Buyers Guide Online*

*Pest Control Products Act (S.C. 2002, c. 28)*

*Plant Protection Act (S.C. 1990, c. 22)*

*Plant Protection Regulations (SOR/95-212)*

*USDA Food Safety and Inspection Service (FSIS)*

*USDA Standards for Grades of Pork Carcasses*