

Retail Pork Cuts

INFORMATION

July, 2004

To: All Meat Processors, Wholesalers and Retailers and their Associations
All Consumer Associations

Re: Retail Pork Cuts

The purpose of this letter is to announce changes to the retail pork cut nomenclature system which has been in place since 1977.

On October 25, 1977 the establishment of a uniform meat cut nomenclature system was announced by Consumer and Corporate Affairs Canada (CCAC) with the publication in [CCAC Communiqué No. 16](#) (<http://www.inspection.gc.ca/english/fssa/labeti/retdet/bulletins/bulletinse.shtml>) of a list of specific names for retail cuts of beef, pork, veal, lamb and poultry.

These common name requirements are now administered by the Canadian Food Inspection Agency (CFIA) and are described in the [CFIA Meat Cuts Manual](#). (www.inspection.gc.ca/english/bureau/mcmancv/mcmancve.shtml)

This meat cut nomenclature system provides a level playing field for industry and protects consumers from the proliferation, and occasional misuse, of product names by requiring that retail meat cuts be identified in a meaningful and uniform way.

An industry committee has completed a review of pork cuts currently offered for retail sale and has concluded that a number of changes to the common name requirements are needed to facilitate the declaration of appropriate product descriptions using retail labelling equipment.

The new names for retail pork cuts described in Annex 1 (attached), have been developed in cooperation with meat processors and retailers and their associations, and with consumer associations. These changes to the pork cut nomenclature system will not require any change in cutting methods.

An information package has been developed and will be distributed by industry associations to their members. Your cooperation in using this information to achieve an early transition to the full use of these new names is appreciated.

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Canadian Food Inspection Agency

Annex I

Pork Cut Nomenclature

Wholesale Cuts	Retail Cuts	
	Previous Name	New Name
Shoulder	Foot	no change
	Hock	no change
	Jowl	no change
	Neck Bones	no change
	Riblets	no change
	Picnic Shoulder or Shoulder Arm	Shoulder Picnic
	Picnic Shoulder Shank Portion	Shoulder Picnic Shank Portion
	Picnic Shoulder Butt Portion	Shoulder Picnic Blade Portion
	Shoulder Butt or Shoulder Blade	Shoulder Blade
Belly	Side	no change
	Side Ribs	no change
	Breast Bones	no change
	Side Ribs Breast Bone Removed	Side Ribs Breast Bone Off
	Side Ribs Centre Cut	no change
	Side Ribs Centre Cut Removed	Side Ribs Centre Off
Loin	Tenderloin	no change
	Back Ribs	no change

	Button Bones	Button Bones
	Loin Tenderloin Portion, or Loin Tenderloin End	Sirloin
	Loin Centre Cut	Loin Centre
	Loin Rib Portion, or Loin Rib End	Rib Chop Rib Roast
	Loin Tenderloin Half	Loin Sirloin Half
	Loin Rib Half	Loin Rib Half
Leg	Leg Shank Portion, or Leg Shank End	Leg Shank Portion
	Leg Centre Cut	Leg Centre
	Leg Butt Portion, or Leg Butt End	Leg Butt Portion
	Leg Inside	Leg Inside
	Leg Outside	Leg Outside
	Leg Eye	Leg Eye
	Leg Tip	Leg Tip
	Shank	no change
	Foot	no change