

What we supply

www.Premier-Pork.com
(866) 415-2776



Vacuumed Packed



Packed in Cases



Palletized and shrink-wrapped



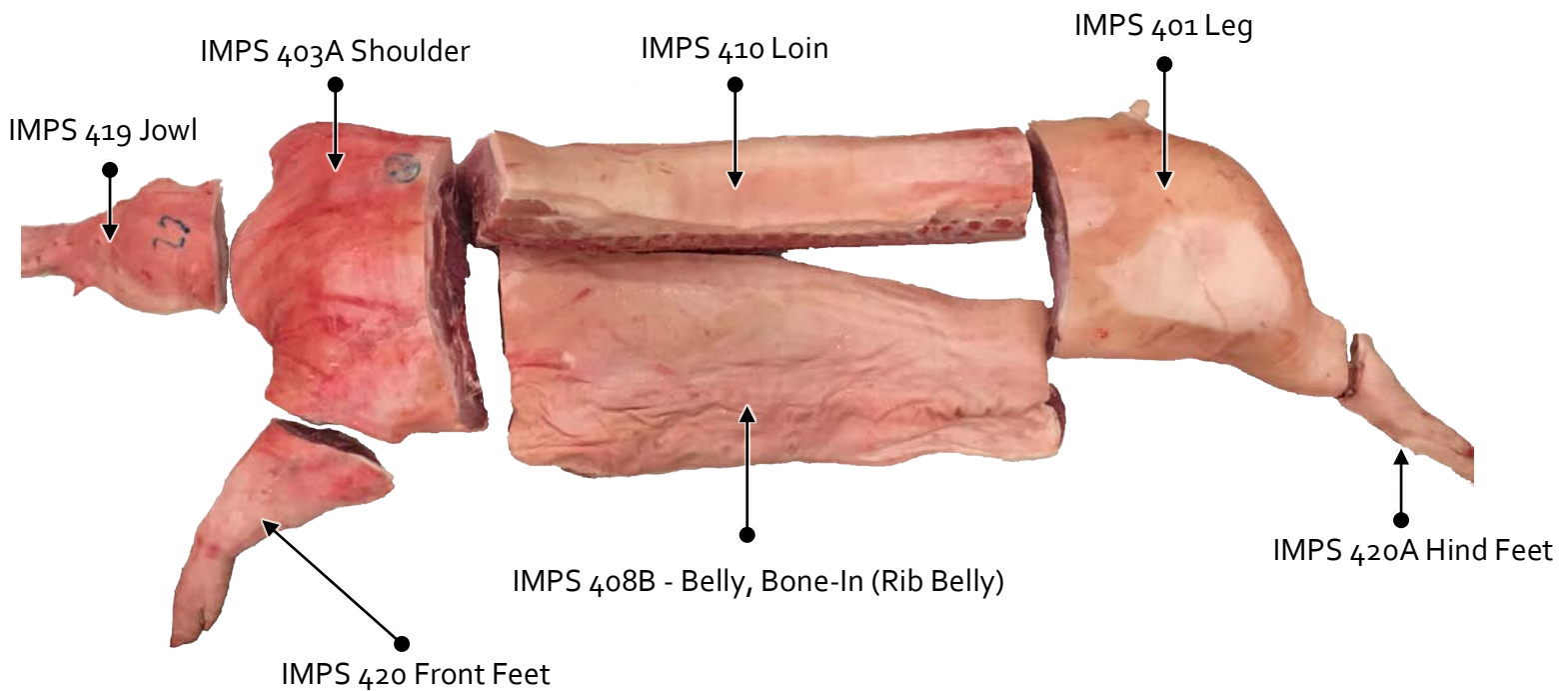
Premier Pork Product

Premier Pork Only Supplies Number 1 Pigs

IMPS No. 400 - Pork Carcass - 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.



The carcass can be further processed into industry standard primal cuts. The cutting follows the USDA Institutional Meat Purchase Specifications (IMPS) for fresh pork.

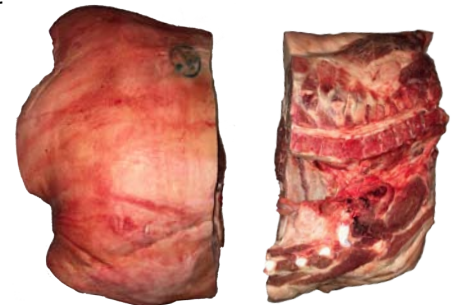


Description of the Primal Cuts

IMPS No. 401 - Pork Leg - 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 (*M. rectus abdominis*), *M. cutaneous trunci*, prefemoral lymph gland, and any other exposed lymph glands shall be removed. The skin and collar fat over the inside muscle (*M. semimembranosus*) 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.

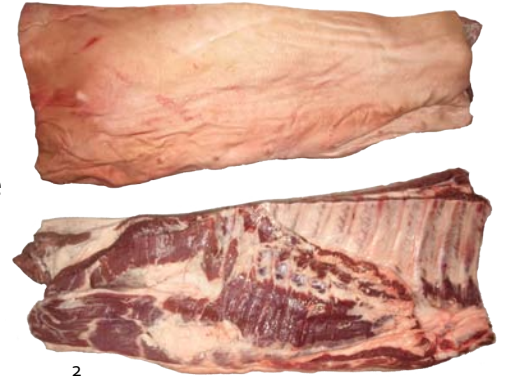


IMPS No. 403A - Pork Shoulder, Long Cut, Bone-In. The shoulder shall be separated from the carcass by a straight cut approximately perpendicular to the length of the carcass between the 4th and 6th ribs. The outer tip of the *M. subscapularis* shall not extend past the dorsal edge of the base of the 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 remain in tack. 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)



Description of the Primal Cut

IMPS No. 408B - Pork Belly, Bone-In (Rib Belly) - The belly is prepared from the side after removal of the leg, shoulder, loin, fat back. The spareribs are left intact. There shall be no less than 11 intact ribs, costal cartilages, and sternum. 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 (*M. rectus abdominis*) 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 $\frac{3}{4}$ -inch (19 mm) from the lean. The area ventral to the scribe line shall be free of scores and "snowballs" (exposed areas of fat) that measure 3.0 in² (19.4 cm²) 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 $\frac{1}{4}$ -inch (6 mm) in depth at any point.



IMPS No. 410 - Pork Loin - 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 *M. subscapularis* 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 *M. longissimus* on the shoulder end, to a point on the leg end ventral to but not more than $\frac{1}{2}$ -inch (13 mm) from the tenderloin. Surface fat shall be trimmed to an average of $\frac{1}{4}$ -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 (5.0 cm) 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 (*M. trapezius*) shall be exposed. Lumbar and pelvic fat shall be trimmed to $\frac{1}{2}$ -inch (13 mm) or less in depth. The tenderloin shall remain intact. The diaphragm and hanging tender shall be removed. The spinal cord groove shall be evident on at least 75 percent of the vertebrae.



Description of the Primal Cut

IMPS Item No. 420 - Pork Front Feet - The feet shall be removed at or above the upper knee joint of the front legs. The feet shall be trimmed practically free of hair and hair roots.



IMPS Item No. 420A - Pork Hind Feet - The feet shall be removed at or above the hock joint of the hind legs. The feet shall be trimmed practically free of hair and hair roots.



IMPS Item No. 419 - Pork Jowl - The jowl is removed from the shoulder as described in Item No. 403. Jowls shall be reasonably rectangular in shape and trimmed of loose tissue, bloody discoloration and other significant objectionable materials. The jowls shall have skin.



Packing

The carcass will be vacuum packed then placed in case labeled with individual total catch weights for each case. Cases will be palletized and shrink-wrapped and labeled identifying the pallets total net weight, packed date, plant establishment number, fresh or frozen, and expiration date. Additional information can be placed on the label.



Vacuumed Packed



Packed in Cases

Each of the primal parts is packed in cases of the same type with exception of the jowl and feet that are packed in the same case.

- IMPS 410 Loins
- IMPS 408B - Belly, Bone-In (Rib Belly)
- IMPS 403A Shoulder
- IMPS 401 Leg
- IMPS 419 Jowl, IMPS 420 Front Feet, IMPS 420A Hind Feet



Palletized and shrink-wrapped

Pallets can be loaded with a single type of meat (i.e. cases of Loins) or with all the cases mixed together (i.e. 10 Carcass of primal cut cases)

