

Profit from the pork forequarter

Adding value to the carcass and to your business



Contains
35 innovative
cuts from the
forequarter



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Increasing carcass value

Consumer demands and eating habits are always changing and, therefore, there is a constant need for new cuts and new product development.

By seam cutting the forequarter, using the bone structure and upgrading individual muscles into modern, consumer-friendly cuts for the retail and foodservice sectors, represents significant profit opportunities for your business.

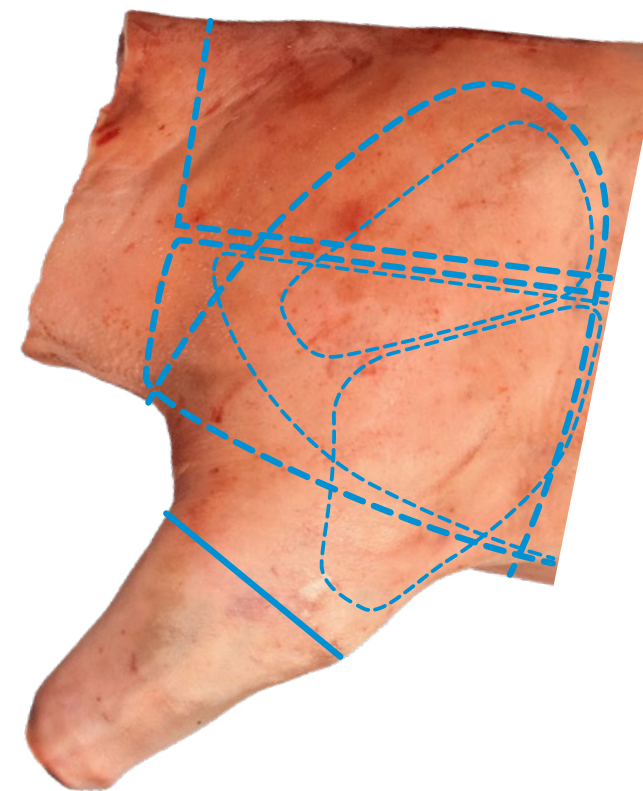
To stimulate new ideas, we have shown a range of different cuts.

Dick van Leeuwen

AHDB Business Development Manager
and Master Butcher



Removing the pork forequarter



1 Make a mark between the 4th and 5th rib in the centre of the rib cage.



2 Followed by a mark in the centre of the 5th thoracic vertebrae. Draw a straight line and ...




3 ... remove the fore end by cutting and sawing at a right angle.




4 Fore end of pork including the foot.

Forequarter cuts


Shoulder – round


 Code: 1005



Description: Removed from the forequarter with the collar muscles and brisket ribs removed.


Boston Butt (Neck End) – bone-in, rind on


 Code: 1029



Description: This cut contains the collar and blade bone part of the shoulder.


Boston Butt Joint (Neck End) – boneless and rindless


 Code: 2024



Description: This cut contains the collar and blade bone part of the shoulder and is deboned and rolled into a roasting joint.


Collar of pork – bone-in


 Code: 1007



Description: Bone-in pork collar, seam cut from the forequarter.


Forequarter – bone-in


 Code: 1003



Description: Bone-in forequarter.


Forequarter Ribs


 Code: 3071



Description: A 4-bone rib rack produced from the forequarter.


Brisket Rib Rack


 Code: 3069



Description: A meaty rib rack that includes the brisket muscle.


Brisket Ribs – individual


 Code: 3070



Description: Individual meaty ribs.


Shank – forequarter


 Code: 1032



Description: The shank is removed from the forequarter between the radius/ulna and humerus.


Shank – forequarter, rindless


 Code: 3079



Description: A bone-in and rindless shank, produced from the forequarter.

Shank Portions – forequarter, rindless

 Code: 3080



Description: Individual slices produced from the rindless forequarter shank.

 For full cutting specifications, visit ahdb.org.uk/mpg and enter the code into the ‘Cutting Specifications’ search.

Forequarter cuts

Carvery Shoulder Roast – boneless


Code: 2002



Description: Produced from a partly deboned round shoulder for easy carving, with the shank left on.

Shoulder Joint – boneless (Feather and LMC muscles)


Code: 2021



Description: Produced from the boneless round shoulder, which is seam cut and only the highly trimmed feather and LMC muscles are used for this roasting joint.

Shoulder – round


Code: 1005



Description: Removed from the forequarter, with the collar muscles and brisket ribs removed.

Steaks (LMC)


Code: 3064



Description: The LMC muscle is seam cut from the round shoulder and cut into steaks.

Brisket Muscle


Code: 1030



Description: The brisket muscle is removed by seam cutting from the round shoulder (Code: 1005).

Pork Henry – whole

Code: 2025




Description: Meaty shoulder blade of pork.

For full cutting specifications, visit ahdb.org.uk/mpg and enter the code into the ‘Cutting Specifications’ search.

Shoulder Joint – boneless (Brisket and Blade muscles)


Code: 2022



Description: Produced from the boneless round shoulder, which is seam cut and only the highly trimmed brisket and blade muscles are used for this roasting joint.

Pork Henry – portions


Code: 2026



Description: Meaty shoulder blade of pork cut into portions.

Dice (shoulder muscles 95%VL)

Code: 4004




Description: Produced from the round shoulder muscles, fully trimmed 95%VL and cut into dice.

Forequarter cuts

Collar Joint – boneless

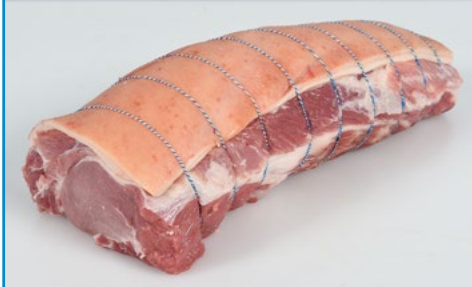
Code: 2006



Description: Trimmed boneless collar rolled into a roasting joint.

Collar Joint with crackling – boneless


Code: 2019



Description: Trimmed boneless collar with added rind for crackling and rolled into a roasting joint.

Collar of pork – bone-in


Code: 1007



Description: Bone-in pork collar, seam cut from the forequarter.

Mini Joint (350–450 g) – collar


Code: 2007



Description: Prepared from the collar. Weight range 350–450 g.

Mini Joint with crackling (350–450 g) – collar


Code: 2020



Description: Prepared from the collar with added rind for crackling. Weight range 350–450 g.

Chuck Eye Joint – collar


Code: 2023



Description: This joint is the continuation of the rib eye muscle, which runs into the collar.

Presa Steak (Denver Steak)


Code: 3072



Description: Prepared from a single muscle that is seam cut from a collar of pork. A well-known cut in Spain.

Chuck Spatchcock – collar


Code: 3065



Description: The Presa/Denver and the remaining rib eye muscles are removed from the collar. The remaining muscle is butterfly cut into a chuck spatchcock.

Derby Ribs – collar


Code: 3066



Description: Prepared from the collar bones with a minimum of 20 mm thick layer of meat and cut into 30 mm wide portions.

Derby Ribs – collar, boneless


Code: 3067



Description: Prepared from a boneless collar.

Derby Pavé – collar

Code: 3068



Description: Butterfly-cut, trimmed, boneless collar of pork.

For full cutting specifications, visit ahdb.org.uk/mpg and enter the code into the ‘Cutting Specifications’ search.

Forequarter cuts

Collar Steak

Code: 3001



Description: Boneless trimmed collar cut into steaks.

Thin Cut Collar Steaks (5–7 mm thick)


Code: 3003



Description: Prepared from a fully trimmed boneless collar of pork.

Chops – collar


Code: 3010



Description: Prepared from the bone-in collar. Thickness 20 mm.

Daubes – collar


Code: 3002



Description: A boneless collar cut lengthways into logs and then cut into required weight portions, secured with roasting bands.

Collar of pork – bone-in


Code: 1007



Description: Bone-in pork collar, seam cut from the forequarter.

Dice (collar 90%VL)

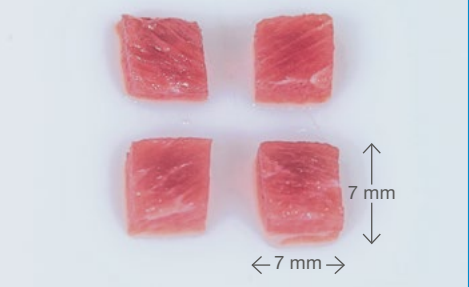
Code: 4005



Description: Produced from the collar, fully trimmed 90%VL and cut into dice.

‘Quick Cook’ Dice (collar 90%VL)

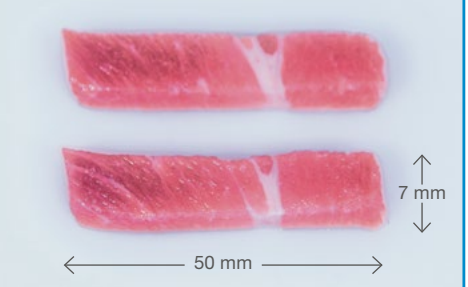
Code: 4006



Description: Produced from the collar, fully trimmed 90%VL and cut into 7 mm x 7 mm x 7 mm cubes.

‘Quick Cook’ Strips (collar 90%VL)

Code: 4002



Description: Produced from the collar, fully trimmed 90%VL and cut into 7 mm x 7 mm x 50 mm strips.

For full cutting specifications, visit ahdb.org.uk/mpg and enter the code into the ‘Cutting Specifications’ search.

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