



**Cutting and packaging
guidelines**

What's in a box

Due to the versatility of pork, we have a suggested list of suitable cuts. We anticipate that pork will be sold as 'half a pig' and this is reflected here.

Alternatively, you may want to sell cuts as opposed to the half pig so to use this, you can also market products by the 'ideal cook method'.

Cut selection

- We have listed a series of cutting suggestions for selling your pork
- Suggested cooking options for each cut type
- Looking at modern consumer trends, we have included cuts that reflect these demands, smaller joints, steaks, chops
- Sausages offer added value and ensure all trims are used to their optimum

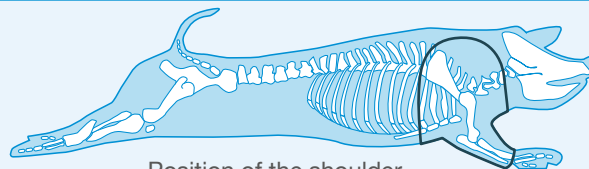


You can enclose a list of products included in the box for your customers.

Cut	Code	Fry/Grill	Stir-fry	Roast	Slow cook	Diced	Mince	Sausages
Leg	2003			✓	✓	✓		
Topside	3073	✓	✓	✓		✓		
Shoulder	2002			✓	✓	✓	✓	✓
Collar	2006			✓	✓	✓	✓	✓
Loin		✓		✓				
Chump	3016	✓	✓	✓		✓		
Belly							✓	✓
Fillet		✓	✓					



Carvery Shoulder Roast – boneless



Code: 2002



1 Shoulder – round.



2 Cut back the muscle covering the shoulder blade, starting at the side of the blade muscle.



3 Remove the shoulder blade, taking care not to cut into underlying muscles.



4 Cut through the brisket muscle and follow the contour ...



5 ... of the humerus.



6 Remove the humerus but leave the shank attached to the shoulder.

Carvery Shoulder Roast – boneless (continued)

Code: **2002**



7 Trim exposed shoulder muscles of excess fat. Maximum fat thickness 10 mm.



8 Remove excess gristle, especially the thickest part running through the feather muscle.



9 Remove excess rind, taking care not to roll it inside the joint.

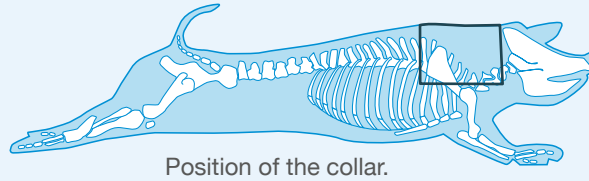


10 Secure with string or roasting bands at regular intervals.



11 Carvery shoulder.

Collar Joint – boneless



Code: **2006**



1 Boneless collar ...

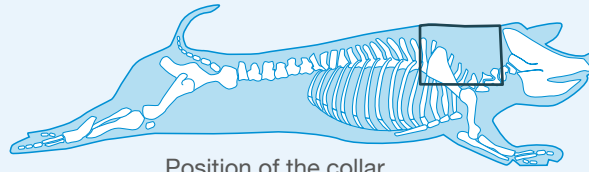


2 ... trimmed of excess fat and gristle. Secure joint with roasting bands or string.



3 Collar joint – boneless.

Collar Steaks



Code: **3001**



1 Boneless collar ...

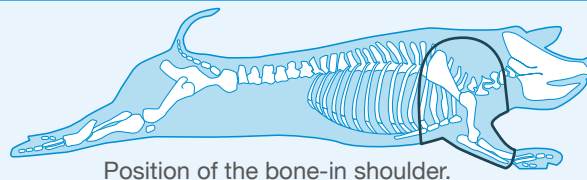


2 ... trimmed of excess fat and cut into 20 mm steaks.



3 Collar steaks.

Dice (shoulder muscles 95%VL)



Code: 4004



1 Shoulder – round.



2 Seam cut the brisket muscle and fold it back ...



3 ... to expose the humerus.



4 Follow the contours of the shoulder blade ...



5 ... and remove.



6 Remove the shank and ...

Dice (shoulder muscles 95%VL) (continued)

Code: 4004



7 ... humerus.



8 Remove the rind including excess fat.



9 Boneless, rindless shoulder of pork.



10 Cut between the feather and blade to split the shoulder in two.



11 Blade and brisket muscle.



12 LMC, feather and associated muscles.

Dice (shoulder muscles 95%VL) (continued)

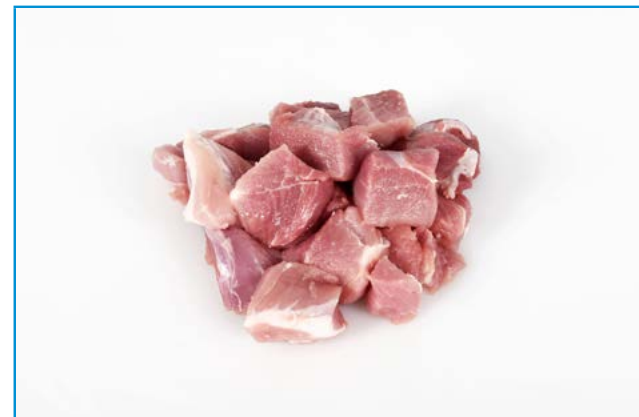
Code: **4004**



13 Trim both muscle blocks to 95% VL ...



14 ... and cut into 20 mm dice.



15 Dice (shoulder muscles 95% VL)

Mince 95%VL

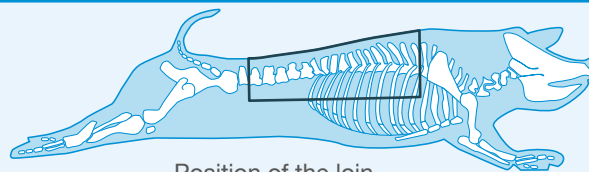
Mince to be prepared from pork cuts and trimmings, excluding head meat, rind and offal. Meat should be free of all bone, discoloured tissue, gristle, blood vessels and glands.

Code: **5001**



- 1 Mince cuts twice through a 5 mm plate.
Mince 95%VL.

Loin Joint – boneless and rindless



Position of the loin.

Code: **2005**



1 Loin – boneless, rindless.



2 Loin – boneless, rindless. Maximum fat level 10 mm.

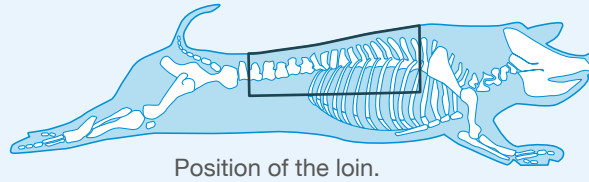


3 Roll the joint and secure at regular intervals with roasting bands or string.

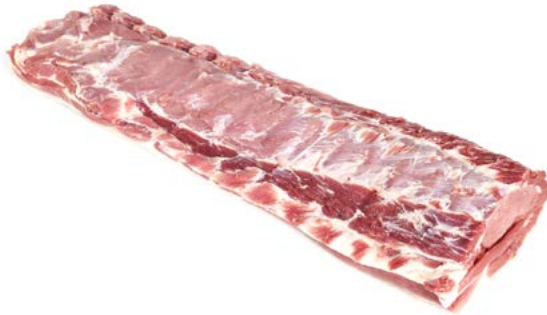


4 Loin Joint – boneless and rindless.

Loin Steaks – boneless



Code: **3004**



1 Loin of pork – boneless, rindless.

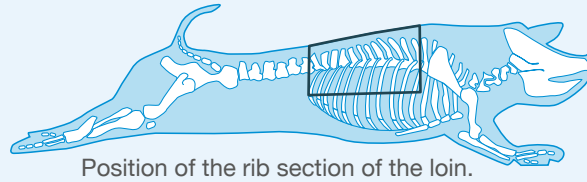


2 The loin is cut into steaks of 20 mm maximum thickness. Maximum fat thickness 8 mm. Tail of the loin not to exceed 25 mm.



3 Loin steak – boneless.

Spare Rib – loin



Code: **3019**



1 Loin of pork.



2 The ribs are sawn through at a point where they join the vertebrae.

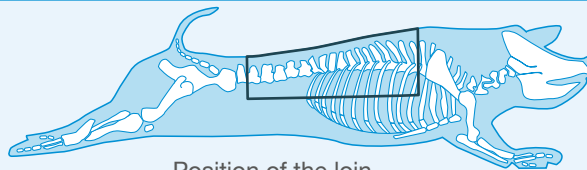


3 The ribs are removed from the loin by sheet boning.



4 Loin ribs.

Chops – Loin (part vertebrae removed)



Code: **3042**



1 Loin of pork without the fillet. Rind removed.

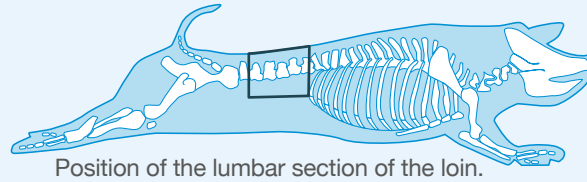


2 The top part of the vertebrae need to be removed.



3 Chop – loin (part vertebrae removed)

T-Bone Chops



Code: **3007**



1 Loin of pork without rind.



2 The rib section (Thoracic) of the loin needs to be removed.

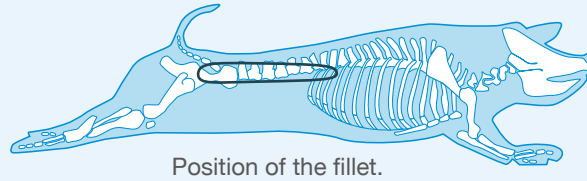


3 Cut the fillet section (Lumbar) between the vertebrae into T-bone chops.



4 T-bone chops.

Fillet – fully trimmed



Code: **2029**



1 Starting with the head of the fillet, following the contours of the backbone, loosen the fillet ...



2 ... and remove the fillet.



3 Fillet.

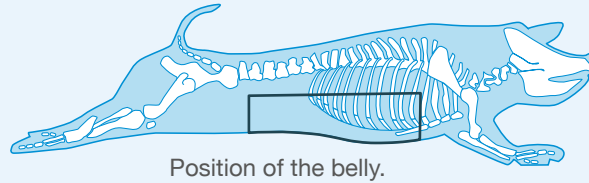


4 Remove chain, silver skin and fat.



5 Fillet – fully trimmed.

Belly Slices – mini



Code: **3024**



1 Bone-in belly.



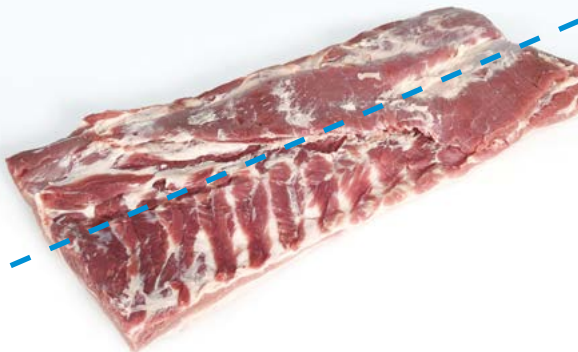
2 Remove rind from the belly. Maximum fat thickness not to exceed 10 mm.



3 Remove breast bone (sternum) and expose rib cartilage.



4 Remove ribs and cartilage by sheet boning.

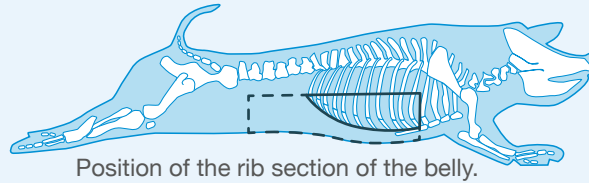


5 Cut the belly in half lengthways, as illustrated, and cut into 10 mm thick slices.



6 Belly slices – mini.

Spare Ribs – belly



Code: 3020



1 Rindless belly of pork.



2 Rindless belly of pork.



3 The breast bone is removed.



4 Sheet bone the ribs including the soft bones.

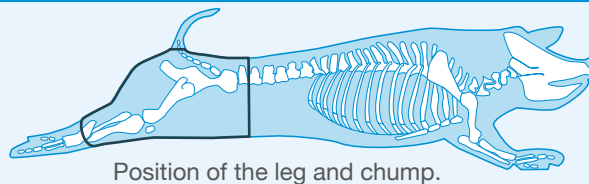


5 Spare rib – belly.



6 Spare rib – belly.

Carvery Leg Roast – boneless



Code: 2003



1 Leg and chump of pork.



2 Remove the lumbar vertebrae, hip and tail bones.



3 Remove the topside by following the natural seams between the topside and thick flank.



4 Remove remaining bones (femur, patella tibia and fibula).



5 Boneless leg of pork with topside removed.



6 Remove the shin muscles and ...



7 ... the head of the fillet.

Carvery Leg Roast – boneless (continued)

Code: **2003**



8 Remove the thick flank...



9 ... by following the natural seams.



10 Remove excess rind and ...



11 ... trim remainder of excess fat and gristle.

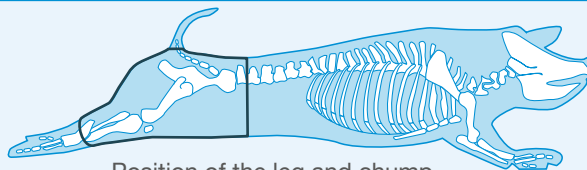


12 Roll joint and secure with string at regular intervals.



13 Carvery leg roast.

Mini Leg Joint with Crackling – boneless



Position of the leg and chump.

Code: 2036



1 Remove the thin muscle situated on top of the hip bone.



2 Remove the lumbar vertebrae, hip and tail bones.



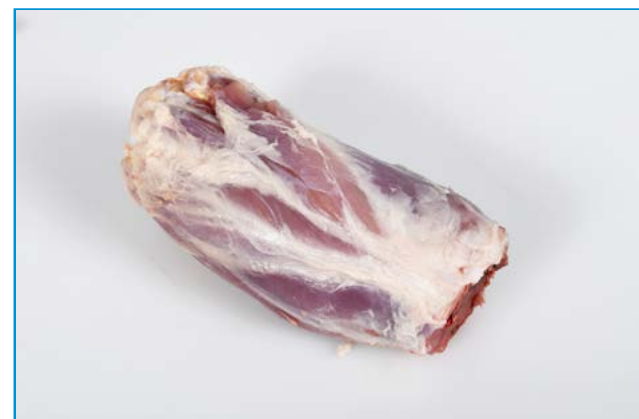
3 Peel back the layer of rind and fat from the topside.



4 Remove the topside by following the natural seams.



5 Remove the shank.



6 Shank – hindquarter.

Mini Leg Joint with Crackling – boneless (continued)

Code: 2036



7 Remove the femur.



8 Remove the patella.



9 Trim and remove ...



10 ... excess gristle and fat.



11 Follow the silverside gristle and ...



12 ... separate the silverside, salmon cut and heel muscle ...

Mini Leg Joint with Crackling – boneless (continued)

Code: 2036



13 ... from the rump and thick flank.



14 Remove excess fat, gristle and rind from ...



15 ... both muscle blocks.



16 Cut both muscles blocks.....



17lengthways into two.



18 Secure with roasting bands at regular intervals.

Mini Leg Joint with Crackling – boneless (continued)

Code: **2036**



19 Cut into required size mini joints.

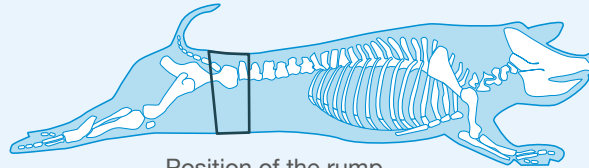


20 Mini leg joint with crackling – boneless.



21 Mini leg joint with crackling – boneless.

Rump Steak



Code: **3016**



1 The rump is removed from the silverside by a square cut.



2 Rump.



3 Remove excess fat and gristle including the small group of muscles that lie ...



4 ... under the tail bone, as illustrated.

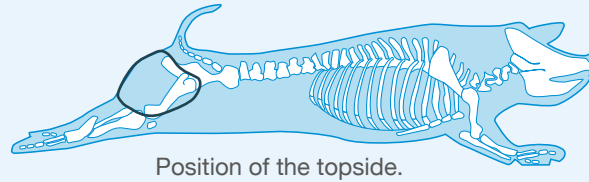


5 Cut rump across the grain into steaks of 25 mm thickness.



6 Rump steak.

Topside Steaks (15 mm thick)



Code: **3073**



1 Remove excess fat and gristle from the topside.



2 Trimmed topside of pork.

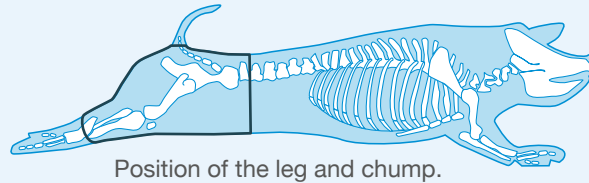


3 Cut into steaks maximum thickness 15 mm.



4 Topside steaks (15 mm thick).

Stir-fry (leg muscles 98% VL)



Code: 4003



1 Trimmed to 98% VL topside without the gracilis muscle ...



2 ... silverside, salmon cut ...



3 ... thick flank ...

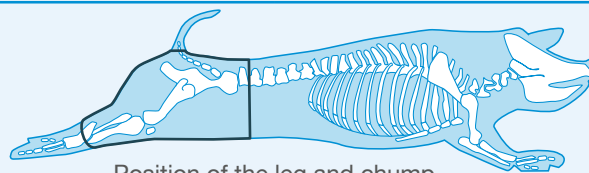


4 ... and rump muscles can be cut into Stir-fry strips.
Maximum size 1 cm x 1 cm x 6 cm



5 Stir-fry (leg muscles 98% VL).

Dice (leg muscles 98%VL)



Code: 4001



1 Trim top and ...



2 ... silverside ...



3 ... thick flank ...



4 ... and rump muscles to 98%VL and dice.



5 Dice (leg muscles 98% VL).

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