

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

LETTER OF INTEREST
LETTRE D'INTÉRÊT

Title - Sujet Pork	
Solicitation No. - N° de l'invitation E6TOR-13RM32/A	Date 2014-01-24
Client Reference No. - N° de référence du client E6TOR-13RM32	GETS Ref. No. - N° de réf. de SEAG PW-\$TOR-033-6504
File No. - N° de dossier TOR-3-36253 (033)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2015-03-31	
Time Zone Fuseau horaire Eastern Standard Time EST	
F.O.B. - F.A.B. Plant-Usine: <input type="checkbox"/> Destination: <input type="checkbox"/> Other-Autre: <input type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Martin, Lesley	Buyer Id - Id de l'acheteur tor033
Telephone No. - N° de téléphone (905) 615-2076 ()	FAX No. - N° de FAX (905) 615-2060
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction:	

Comments - Commentaires

Instructions: See Herein

Instructions: Voir aux présentes

Vendor/Firm Name and Address
Raison sociale et adresse du
fournisseur/de l'entrepreneur

Delivery Required - Livraison exigée	Delivery Offered - Livraison proposée
Vendor/Firm Name and Address Raison sociale et adresse du fournisseur/de l'entrepreneur	
Telephone No. - N° de téléphone Facsimile No. - N° de télécopieur	
Name and title of person authorized to sign on behalf of Vendor/Firm (type or print) Nom et titre de la personne autorisée à signer au nom du fournisseur/ de l'entrepreneur (taper ou écrire en caractères d'imprimerie)	
Signature	Date

Issuing Office - Bureau de distribution
Public Works and Government Services Canada
Ontario Region
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5

Solicitation No. - N° de l'invitation

E6TOR-13RM32/A

Amd. No. - N° de la modif.

File No. - N° du dossier

TOR-3-36253

Buyer ID - Id de l'acheteur

tor033

CCC No./N° CCC - FMS No/ N° VME

Client Ref. No. - N° de réf. du client

E6TOR-13RM32

SEE ATTACHED DOCUMENT

FQS-4 Pork

Description: 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 [Canadian Food Inspection Agency - Meats Cuts Manual – Pork](#).

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 98.¹ 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.

Any cut of fresh/chilled and/or frozen pork procured in Canada must;

- come from a facility licensed and inspected by CFIA. A list of facilities licensed and inspected by CFIA can be found at [Canadian Food Inspection Agency - Food of Animal Origin - Federally Registered Meat Establishments](#),
- come from a facility that meets the criteria as outlined in [CFIA’s Meat Hygiene Manual of Procedures](#) and is a Canadian Federally Inspected processing plant ,
- meet all the requirements as outline in [Canadian Food and Drug Act and the Canadian Food and Drug Regulations](#),
- meet all the requirements as outlined in [Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#),
- come from a facility that meets HACCP System and Guidelines including it’s annex as outlined in the [Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#),
- comply with food packaging and labeling requirements specified by the [Food and Drugs Act and Regulations](#) and the [Consumer Packaging and Labeling Act](#), and the [Consumer Packaging and Labeling Regulations](#),
- be supplied in the weight ranges related to the weight of cut as follow:
 - pork cut number,
 - product name;
 - weight range,

¹ [Canadian Pork Cuts](#)

- shall meet the specification set out in table 1.0, 1.1 and 1.2 for the cut specified, unless otherwise indicated.

Any cut of fresh/chilled and/or frozen pork procured from countries other than Canada must:

- only be procured/supplied from countries that are permitted to export these pork products to Canada. CFIA's Meat and Poultry Products Manual of Procedures provides current information on Countries from which commercial importation of meat products is permitted, and
- come from a facility that meets HACCP criteria as outlined in the Annex to The Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS
- meet all requirements as outlined in Canadian Food and Drug Act and the Canadian Food and Drug Regulations, and the Canadian Food Inspection Agency and/or,
- 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,
- meet all the requirements as outlined in Code of Hygienic Practice for Meat - CODEX ALIMENTARIUS,
- meet all regulations as outlined in Meat Inspection Act and the Meat Inspection Regulations, 1990 and the Health of Animals Act and Regulations, and/or
- 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,
- meet all the requirements as outlined in Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS
- 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,
- comply with food packaging and labeling requirements specified by the Food and Drugs Act and Regulations and the Consumer Packaging and Labeling Act, and the Consumer Packaging and Labeling Regulations and
- shall meet the specification set out in table 1.0, 1.1 and 1.2 for the cut specified, unless otherwise indicated.

Packaging:

- Every package and/or container used for pork must:
 - be included in the CFIA - Reference Listing of Accepted Construction Materials, Packaging Materials and Non-Food Chemical Products.

- Every material use in packaging and/or wrapping pork product in a registered establishment shall:
 - protect the pork product sufficiently to prevent contamination,
 - be free from noxious substances,
 - not impart any undesirable substance to the pork product, either chemically or physically,
 - be sound in construction, clean and free from discolouration and objectionable odours, and
 - be durable and effective in regard to the manner it is used and will not tear if wet
 - be line for frozen pork products with:
 - moisture proof film or
 - 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,
- No material used in packaging or labeling used for pork product shall:
 - come into contact with the pork product; if the contact might prevent the pork product from conforming to the requirements to the Canadian Food and Drug Regulations
- 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:
 - to assure sufficient clearance between the product and the floor, taking into consideration the stretching factor during transport, and
 - to prevent excessive swinging during transport.
- 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, stockinets and/or paper or any other accepted material.
- Every fresh/chilled dressed pork carcass must :
 - be marked in accordance with the description outline in Food and Drug Regulations, Consumer Packaging and Labeling Regulations, and the Meat Inspection Regulations, 1990 ,
 - be marked with the following information:
 - 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, and

- Every shipping container and/or packages of a primal cut and/or a sub-primal cut of pork:
 - shall be marked in accordance as outline in [Food and Drug Regulations, Consumer Packaging and Labeling Regulations and the Meat Inspection Regulations, 1990](#).
 - shall include the following information:
 - the weights,
 - the cut number,
 - the product description (common name of the primal cut and/or a sub-primal cut of pork),
 - 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, and
 - all other requirements as specified in the [Livestock and Poultry Carcass Grading Regulations](#)
- Any Portion Controlled Pork Cut packaged into a container/box must correspond to the sub-primal cut of pork,
- Unwrapped pork cuts will not be accepted.

Storage and Distribution:

- Any dresses carcasses, primal cut and/or a sub-primal cut of fresh/chilled and/or frozen pork supplied shall:
 - be transported in a cleaned and sanitized (where applicable) transport vehicles and of suitable design, to prevent microbial, physical and chemical contamination of the pork product,
 - 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,
- be transported in a refrigerated vehicle equipped to hold the pork product's 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:
 - Pork requiring to be "Kept refrigerated":
 - shall be maintained at no higher than 4°C ,
 - shall not have been frozen at any time, and
 - 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,

- Pork requiring to be "Kept frozen" :
 - shall be maintained at a frozen state -18°C or lower and no higher than -24°C, and
 - shall not show evidence of defrosting and/or freezer deterioration
- 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
- not be carried in the same vehicles as other goods in a manner which may adversely affect pork quality.

FQS-4-01 Pork Cuts Specification ²

Canadian Pork is fabricated (processed) into the following cuts and shall be provided according to the specifications listed in Table 1.0, 1.1 and 1.2:

- Dressed Pork Carcass,
- Primal Cuts,
- Sub-Primal Cuts, and
- Portion Control Cuts.

Table 1.0

Pork Carcass Specification			
Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMF #)³	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMF) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMF specifications the most recent version of these references shall apply.
Dressed Pork Carcass		400	<i>Means a pork carcass from which the hair, and toenails, developed mammary glands or skin and head have been removed and the carcass has been eviscerated and split.</i>
Pork Side			<i>Means one (1) of the two (2) approximately equal portions of a Dressed Pork Carcass obtained by a straight cut from the tail to the neck along the median line</i>

² [CFIA - Meats Cuts Manual - Pork](#) , [Canadian Pork Cuts](#) , [Food Service Meat Manual 3rd Edition](#) , [Meat Inspection Regulations, 1990 - Schedule 1 Standards For Meat Products](#)

³ The Meat Buyer's Guide is based upon the latest in the series of IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's, AMS (Agricultural Marketing Services), etc. It is the authoritative manual to meat and poultry identification for the NAMF.

Table 1.1

Pork Primal Cuts Specification:		
Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)
<i>Leg (Ham)</i>	401	401
Loin	410	410
Pork Belly		408

General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.

Means that portion of the carcass which is separated from the **Loin and Belly** by a straight cut passing through the narrow part of the hip bone (shaft of the ilium). The leg primal is the hog's hind leg. The bone-in leg contains the pelvic bone, leg and hind shank bones. The leg, or "ham", contains large muscles with a relatively small amount of fat and connective tissue.

Means that portion of the carcass which is separated from the **Leg and Shoulder**, and from the **Belly** by a straight cut, which passes slightly below (ventral to) the fourth (4th) chine bone (thoracic vertebra) and tenderloin muscles (psoas major and minor). The loin runs from the shoulder to the leg. The rib-end adjoins the shoulder, followed by the centre-cut portion; the sirloin abuts the leg. The tenderloin and back ribs complete the loin primal.

Means that portion of the carcass which is separated from the **Shoulder, Leg and Loin**. The pork belly comprises the belly meat and side ribs.

Pork Primal Cuts Specification continued:		
Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)
<i>Pork Shoulder</i>	403	403
<i>Pork Shoulder, Picnic (NAMP)</i>		405
<i>Pork shoulder Boston Butt(NAMP)</i>		406

General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.

The shoulder primal is cut into halves; the blade portion, (closest to the loin) which is the half next to the loin, and the picnic, which is the half nearest the foot. The shoulder is normally broken into the blade portion (adjacent to the loin) and picnic (lower portion of the foreleg). Means that portion of the carcass which is separated from the **Loin and Belly** by a straight cut passing posterior to the second (2nd) thoracic vertebra and between the second (2nd) and third (3rd) rib

Prepared from cut number 403. The butt and jowl are excluded. See Meat Buyers Guide (NAMP) for more specifics.

Prepared from cut number 403. The picnic skin, neck, bones and related cartilage are excluded.

Table 1.2

Pork Sub-Primal Cuts Specification:

Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP#)	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
<i>Pork New York Shoulder</i>	404	404	<i>The shoulder is as described in Item No. 403, except the skin and fat on the outside of the shoulder shall be trimmed as described in Canadian Meat Council Manual and the Meat Buyers Guide (NAMP)</i>
Pork Picnic	405A	405	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 more than 25 mm (1 Inch) of the blade-bone neck in the picnic
Pork Butt Roast, Boneless	407	405A	Prepared from the pork shoulder butt with all bones removed. Surface fat, loose flesh and ragged edges are closely trimmed. Average fat covering is 6 mm (¼ Inch). May be tied or netted.
Pork Loin, Short Cut	412	412A	Prepared from Loin (cut 410) by removing the shoulder portion of the loin through the 5 th thoracic vertebrae, at right angles to the back-bone. The ham end is removed by a similar but immediately anterior to end of the hip bone. Tenderloin is removed.

Pork Sub-Primal Cuts Specification continued:

Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP#)	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
<i>Pork Boneless Back Trimmed (Regular)</i>	413	413	<i>Is that part of the regular loin that remains after removing the tenderloin and all bones and cartilage. Maximum 25 mm (1 Inch) of tail is to be left on the loin eye, fat to be trimmed to an average of 6 mm (¼ Inch), not exceeding 13 mm (½ Inch). Loose meat and fat are trimmed and the fat edges are suitably beveled.</i>
<i>Pork Loin Roast, Boneless</i>	413B	413B	<i>Prepared from the Loin (cut 410), trimmed with bones and tenderloin removed. Surface fat is trimmed to follow the natural shape of the underlying muscle. Average fat covering is 6 mm (¼ Inch) and does not exceed 10 mm (3/8 Inch). The loin is cut in half; the two halves are reversed and tied or netted with boned surfaces together.</i>
<i>Pork Boneless Back Trimmed (Short Cut)</i>	414	414	<i>Produced from a regular boneless back by removing ham and (buckeye) by a perpendicular cut, anterior to the tip of the hip bone cavity</i>
<i>Pork Tenderloin</i>	415	415	<i>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.</i>
<i>Pork Tenderloin, Special Trim</i>	415A	415A	<i>Prepared from regular tenderloin by removing side muscle and all surface fat.</i>

Pork Sub-Primal Cuts Specification continued:		
Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP#)
<i>Pork Side Ribs</i>	416	416
<i>Pork Back Ribs, Tail Off</i>	416A	
<i>Pork Leg Roast</i>	401A	
<i>Pork Leg Roast, Boneless</i>	1402R	402B

General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.

Prepared from the entire rib section and connecting meat. Portions of rib cartilage and split breast bone are included. All loose fat is removed; no broken ribs.

Consist of the strip of rib bones and connecting meat obtained when boning the entire Loin, Trimmed (cut 410). Button bones removed; no broken rib bones.

Prepared from a regular or primal ham (cut 401) which has been closely trimmed and well rounded at the aitch bone, the maximum fat thickness is 13 mm (½ Inch) at the butt end.

Prepared from the Leg Roast (cut 401A). All bones, skin and cartilage are removed. The shank meat is left on. Surface fat is trimmed. Average fat covering is 6 mm (¼ Inch) and does not exceed 10 mm (3/8 Inch). Available tied or netted

FQS 4-02 Portion Controlled Cuts

Portion Controlled Cuts are prepared from any sub-primal pork cuts and/or pork portioned cut and fabricated to specify ⁴

<u>Portion Controlled Cuts Specification:</u>			
Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)	General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply.
Pork Butt Chops		1407	Prepared from Butt Roast Boneless (cut 407), portioned parallel to the cut which separated the butt from the loin. Average fat cover is 6 mm (¼ Inch).
Pork Chops, Regular (Pork loin chops NAMP)	1410	1410	Prepared by cutting the entire Loin, (cut 410), trimmed end to end. Average fat covering is 6 mm (¼ Inch). Trimmed so as to follow the shape of the loin muscle
Pork Chops, Regular, Tender/loin Out	1410B		Prepared from the Loin, (cut 410), trimmed, with tenderloin and chine bone removed, cut end to end. Average fat covering is 6 mm (¼ Inch). Trimmed so as to follow the shape of the loin muscle.
Pork Chops, Centre Cut	1412	1412	Portioned end to end from a center cut loin. Surface fat is trimmed following the natural shape of the loin so as to produce chops with an average fat covering of 6 mm (¼ Inch).

⁴ Portion Standard outline in A-85-269-001/-001 – Food Services Direction and Guidance Manual Chapter 2 – Standards & Procedure - Annex C – Portion Size Standard.

Portion Controlled Cuts Specification: -continued		
Cut	Canadian Meat Council Specification #	Meat Buyers Guide (NAMP #)
<i>Pork Chops, Centre Cut, Tender-loin Out</i>	1412A	<i>General Description based on specifications outlined by the Canadian Meat Council, Meat Buyers Guide (NAMP) and CFIA's Meat Cuts Manual. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references- Canadian Meat Council, CFIA Meat Cuts Manual or the NAMP specifications the most recent version of these references shall apply. Prepared in a similar fashion to Chops, Center Cut (1412) with tenderloin removed and chine bone cut away.</i>
<i>Pork Chops, Boneless</i>	1413	<i>Prepared from a short cut boneless loin. All loose flesh and fat is trimmed away. The surface fat is trimmed to yield chops with an average fat cover of 6 mm (¼ Inch). May be butterflied. Thick boneless chops are sometimes referred to as Pork Steaks.</i>
<i>Pork Ground</i>	1496	<i>To be prepared from lean Pork trimmings which are free of large sinews, blood vessels, cartilage, skin and bones chips. Must not contain more than 30% fat as determined by chemical analysis.</i>
<i>Pork Diced</i>	1497	<i>Prepared from any boneless parts. Shank meat, cartilage, tendons and heavy ligaments removed. Chemical lean 85%. May be hand or machine diced into reasonably uniform cubes.</i>
<i>Pork Cutlet, Delicately, Pork Steak cubed (NAMP)</i>	C51	<i>Prepared from any boneless muscle free from cartilage, tendons and excessive fat. Two pieces may be knitted into one portion while delicating. Pork Steak cubed- Cubed steaks prepared from any portion of the carcass, except the shank or inner shank meat, that yield product that meets the end-item</i>

A-85-269-002/FP-Z01-CF Food Quality Specifications
 FQS-4 Pork

<i>Pork Schnitzel</i>			<i>requirements.</i> <i>Use inside and outside rounds.</i> <i>Carefully observe the direction of the grain, and cut across as far as possible.</i> <i>A 4oz (125g) piece will give a portion approximately 3" by 6" when pounded out to a thickness of 1/8" (1/4 cm).</i> <i>Canadian Pork Cuts</i>
Raw Weight			
250 g			
225 g			

Additional specifications for cuts of pork are available in the publication, *Meat Buyers Guide (NAMF) and CFIA's Meat Cuts Manual*

Applicable regulations and resources for Pork

Canadian Food Inspection Agency - Meats Cuts Manual – Pork.
Canadian Food Inspection Agency - Food of Animal Origin - Federally Registered Meat Establishments,
CFIA’s Meat Hygiene Manual of Procedures ,
Canadian Food and Drug Act and the Canadian Food and Drug Regulations,
Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS,
Consumer Packaging and Labeling Act, and the Consumer Packaging and Labeling Regulations,
CFIA’s Meat and Poultry Products Manual of Procedures,
USDA Standards for Grades of Pork Carcasses ,
Code of Hygienic Practice for Meat - CODEX ALIMENTARIUS,
Meat Inspection Act
Meat Inspection Regulations, 1990
Health of Animals Act and Regulations
CFIA - Reference Listing of Accepted Construction Materials, Packaging Materials and Non-Food Chemical Products
Livestock and Poultry Carcass Grading Regulations

Canadian Pork Story
Canadian Pork Council
Plant Protection Act and the Regulations made under that act,
Canadian Agricultural Products Standards Act
Canadian Environment Protection Act
Pest Control Products Act
Canadian Pork Cuts
Food Service Meat Manual 3rd Edition
Canadian Pork Council – New Pork Cut Names