

US PORK ANNEX A – SPECIAL PROTOCOL

As agreed to between DAFF and the USDA in the Pork Side-Letter the following cuts can be imported for unrestricted sale, provided that the lymphatic and connective tissue of concern is removed in the United States prior to export.

Please note that at least three (3) randomly selected cartons will be defrosted per consignment for inspection at the relevant port of entry. Should any lymphatic tissue be noted on these cuts during inspection, the agreed import requirements will not have been complied with and the entire consignment will be rejected and either destroyed or returned to country of origin.

403 - Pork Shoulder - The shoulder is separated from the side by a straight cut, approximately perpendicular to the length of the side, posterior to, but not more than 1.0 inch (25 mm) from, the tip of the elbow and shall not expose the elbow. 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 removed. 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)

404 - Pork Shoulder, Skinned - The shoulder is as described in Item No. 403 except the skin and fat on the outside of the shoulder shall be trimmed. The skin shall be removed dorsal to a straight line parallel to the dorsal side which starts at a point that does not exceed 25 percent of the distance from the elbow joint to the dorsal side. The fat exposed by the removal of the skin shall be trimmed to not exceed ½-inch (13 mm) in depth at any point 1.5 inches (3.8 cm) or more from the edge of the skin collar. At least traces of the false lean shall be exposed.

403A - Pork Shoulder, Long Cut - This item is as described in Item No. 403, except that 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.²⁵

403B - Pork Shoulder, Outside - This item shall consist of the shank, humerus, and blade bone and associated outside muscles of the shoulder (Item No's. 403 or 403A). It may be prepared from the carcass prior to separation of the loin and belly by cutting through the breast flap and *M. pectorales superficialis* and following the natural seam to a point immediately medial to the blade cartilage. The shank shall be removed at or above the knee joint. The thick end (arm end) shall include the shank and humerus bones and overlying lean (*M. latissimus dorsi*, *M. triceps brachii group* (cushion), and minor muscles associated with the humerus). The thin end (blade end) shall consist of the blade bone and muscles overlying the blade bone (*M. supraspinatus*, *M. infraspinatus*, *M. latissimus dorsi* and may contain the *M. subscapularis* and *M. teres major*). All sides shall be trimmed following the natural curvature of the major muscles and the scapula. The purchaser may specify all skin to be removed.

403D - Pork Shoulder, Riblet - This item consists of the rib and breast bone (sternum) that are removed during the fabrication of Item 403, Pork Shoulder. The back bone (vertebrae and feather bones) shall be removed. This item shall have no less than 2 ribs.

405 - Pork Shoulder, Picnic - This item is prepared from Item No. 403. The butt shall be removed by a straight cut, dorsal to the shoulder joint, at an approximate right angle with the belly side. The jowl shall be removed by a straight cut approximately parallel with the belly side which is not more than 1.0 inch (25 mm) anterior from the half-moon muscle (*M. pectorales profundus*), measured on the butt side. The fat and skin shall be beveled to meet

the lean on the dorsal edge. The fat thickness, measured at the center of the butt side, shall not exceed 1.0 inch (2.5 cm).

405A - Pork Shoulder, Picnic, Boneless - This item is prepared from Item No. 405. All bones, cartilage, and skin shall be removed. The belly side of the picnic shall expose a cross-section of the cushion (*M. triceps brachii group*). The butt side shall expose a full cross-section of the *M. supraspinatus* with no more than a slight enlargement of tendons. The jowl shall be removed by a cut which is not more than 1.0 inch (25 mm) anterior from the half-moon muscle (*M. pectorales profundus*), measured on the butt side. The tendinous ends of the shank shall be removed to a point where a cross-sectional cut exposes at least 75 percent lean.

405B - Pork Shoulder, Picnic, Cushion, Boneless - This item shall consist of the *M. triceps brachii group* from Item No. 405A and shall be practically free of fat. Tendons shall be trimmed flush with the lean.

405C - Pork Shoulder, Pectoral Meat (IM) - This item will consist of the *M. pectorales profundus* that is removed from the shoulder by cutting through the natural seams.

Item No 405D - Pork Shoulder, Shoulder Tender - This item will consist of the *M. teres major* that is removed from the medial side of the outside shoulder. It is located immediately ventral to the blade bone and is removed by cutting along the natural seams from the adjacent muscles.

406 - Pork Shoulder, Butt, Bone-In - This item is as described in Item No. 403 except that the picnic is removed as described in Item No. 405. Skin, neck bones and related cartilage shall be removed. At least traces of false lean (*M. trapezius*) shall be exposed. When specified, the neck shall be removed by a straight cut approximately parallel to the loin side, immediately anterior to the half-moon muscle (*M. pectorales profundus*). This item may also be referred to as the "Boston Butt" or "Blade".

406A - Pork Shoulder, Butt, Boneless - This item is prepared from Item No. 406. All bones, cartilages, and skin shall be removed. The loin side of the butt shall expose the *M. longissimus* equal to or larger than the combined areas of the *M. splenius* and *M. semispinalis 27*

capitis. The picnic side shall expose a cross-section of the *M. supraspinatus* with no more than a slight enlargement of tendons. The jowl shall be removed by a straight cut, approximately parallel with the loin side, which is not more than 1.0 inch (25 mm) anterior to the half-moon muscle (*M. pectorales profundus*), measured on the picnic side. At least traces of false lean (*M. trapezius*) shall be exposed. The lean and fat overlying the blade shall remain firmly attached. When specified, the neck shall be removed by a straight cut approximately parallel to the loin side, immediately anterior to the half-moon muscle (*M. pectorales profundus*). Purchaser may specify that the boneless butt be netted or tied. This item may also be referred to as "Boston Butt, Boneless" or "Blade, Boneless".

406B - Pork Shoulder, Butt, Boneless, Special - This item is as described in Item No. 406A except the false lean (*M. trapezius*) shall be removed and the remaining roast shall be trimmed practically free of surface fat.

407 - Pork Shoulder, Butt, Cellar Trimmed, Boneless - The butt is as described in Item No. 406A except the lean and fat immediately overlying the blade shall be removed.

407A - Pork Shoulder, Collar Butt - This item is as described within Item No. 407, except a 'collar' (consisting of skin and back fat above the most dorsal point of where the blade bone and over lying lean had been removed) extends from the anterior end to the loin end. The collar shall be no less than 1.0 inches (26 mm) and no more than 2.0 inches (5 cm) in width.