



## Cuts of Pork

The information below is an estimate of the quantity of each cut of pork from a market ready animal (260-280 pounds live). The number of each cut will vary based on the size of the animal and the thickness of the cut. This is intended to be used as a guideline only.

If some cuts are received, other cuts may not be available. The asteriks (\*) indicate such cuts.

\* There are two options for the fresh loin: Bone-in pork chops or boneless (butterfly) pork chops and baby back ribs.

\*\* There are two options for the belly: Fresh side meat or smoked bacon.

Smoked items: Cuts can be frozen fresh or smoked. Quantities are assuming all fresh or all smoked. (i.e.: there are approximately 50 pork chops total, not 50 fresh and 50 smoked)

Any cut not wanted, will be boned and ground for additional sausage.

### FRESH

	Size	Quantity
<b>Pork Roast</b>	2 inches thick	2
<b>Pork Steak</b>	1/2 inch thick	16
<b>Pork Chops</b>	3/4 inch thick *	50
<b>Country Style Ribs</b>	1 1/2 - 2 pounds	2
<b>Boneless Pork Chops</b>	3/4 inch thick *	30
<b>Baby Back Ribs</b>	3 pounds *	2
<b>Sir Loin Roast</b>	2 1/2 pounds	2
<b>Spare Ribs</b>	3 pounds	2
<b>Cutlets</b>	4 ounces	16
<b>Ham</b>	20-25 pounds	2
<b>Hocks</b>		4
<b>Side Meat/Bacon</b>	16-20 pounds **	
<b>Sausage</b>	35-40 pounds	

### SMOKED

	Size	Quantity
<b>Shoulder</b>	12-16 pounds	2
<b>Pork Chops</b>	3/4 inch thick	50
<b>Pork Loin</b>	10-12 pounds	2
<b>Ham</b>	20-25 pounds	2
<b>Hocks</b>		4
<b>Side Meat/Bacon</b>	16-20 pounds	

Cutting options for hams (fresh or smoked):

Leave whole

Cut in half

Slice into steaks

Slice center steaks, leaving ends for roast

Liver 1 Heart 1

Liver and Heart availability dependent on inspector approval.

# FOODSERVICE CUTS OF PORK



406 Pork Shoulder, Boston Butt, Bone In



406A Pork Shoulder, Boston Butt, Boneless



1406 Pork Boston Butt Steaks



407 Pork Shoulder Butt, Cellar Trimmed, Boneless



408 Pork Belly



416 Pork Spareribs



416A Pork Spareribs, St. Louis Style



417 Pork Shoulder Hocks (left)  
417A Pork Leg (Fresh Ham) Hocks (right)



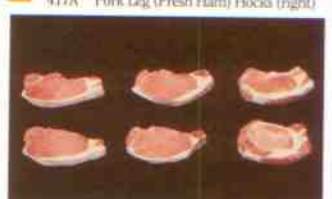
410 Pork Loin, Bone In



412 Pork Loin, Bone In, Center Cut, 8 Ribs



1412 Pork Loin Chops, Center Cut



1412B Pork Loin Chops, Center Cut, Boneless



413A Pork Loin, Boneless, Roast



414 Pork Loin, Canadian Back



415 Pork Tenderloin



422 Pork Loin, Back Ribs



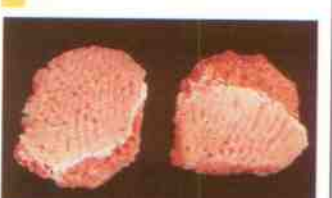
402A Pork Leg (Fresh Ham), Skinned, Short Shank



402B Pork Leg (Fresh Ham), Boneless

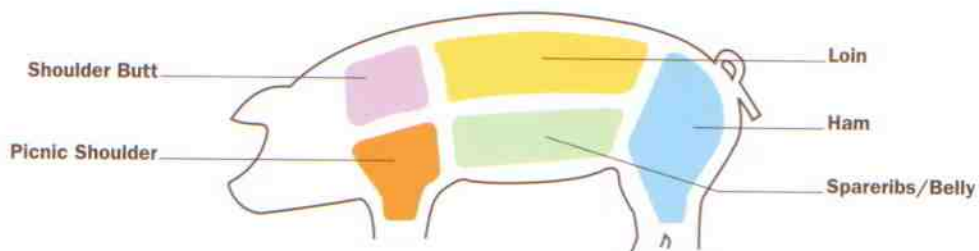


1495 Coarse Chopped Pork



1400 Pork Steak Cubed

The above cuts are a partial representation of NAMP/IMPS items. For further representation and explanation of all cuts see *The Meat Buyers Guide* by the North American Meat Processors Association.



NAMP/IMPS Number (North American Meat Processors Association/Institutional Meat Purchase Specifications)

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