


















**LIST OF PORK PRODUCTS/CUTS WHICH ARE EXEMPT FROM FURTHER PROCESSING ON ARRIVAL IN  
THE REPUBLIC OF SOUTH AFRICA (IE CAN BE ON UNRESTRICTED SALE)**

|  <b>LOWER RISK PORK PRODUCTS NOT REQUIRING PRRS RELATED CERTIFICATION (MAY 2013)</b> |                      |  |   |
|---|----------------------|--|---|
| <b>Product/Cut</b>  | <b>MLC/BPEX Code</b> | <b>Picture</b>   | <b>Comment/Description</b>  |
| Pork tail   | 93120                |     | The tail is separated from the carcass at the first sacral vertebra.  |
| Pork ears, excluding root   | 93931                |    | Square cut, with the lobe and root off, leaving only the funnel like upper portion.                           |
| Pork trotters (hind and fore)   | 93141 & 93142        |  | Fully cleaned, dehaired and dehooved. The feet do not include the carpal/tarsal joints.                       |
| Pork heart  | 93200                |  | Crown-on but all blood pipes are removed.   |
| Pork liver  | 93300                |   | Gall bladder and all extraneous tissues are removed   |
| Pork rind, excluding mask   | 51101                |  | Connective tissue and lymph nodes are trimmed off, leaving the rind.  |
| Pork subcutaneous fat from pork back, shoulder, loin, leg, and belly.   | 52100                |   | External, subcutaneous fat from the shoulder, loin, belly and leg, free from rind, lean and extraneous tissue |

|  |       |   |  |
|--|-------|---|--|
|  |       |   |  |
|  <b>PORK PRODUCTS / CUTS FOR WHICH AGREEMENT HAS BEEN OBTAINED, BASED ON THE CORRESPONDING DESCRIPTION (MAY 2013)</b> |       |   |  |
| Pork belly skinless, bone-in, square cut   | 51304 |    | The pork belly is removed from the loin by a cut typically 5 cm from the eye muscle and by perpendicular cuts from the leg and shoulder. The belly is presented fully derinded, free from mammary tissue, extraneous tissues including lymph nodes and exposed internal fat. The cut is presented square with the mammary strip and breast bone taken off. |
| Pork belly boneless square cut and streaky bacon   | 51311 |  | As above with breast bone, rib sheet, cartilages and extraneous tissues including lymph nodes taken off. The cut is presented square with the mammary strip taken off. The belly may be presented cured as streaky bacon.  |
| Pork belly rib, excluding ribs 1 and 2.  | 51310 |  | The 11-rib sheet including intercostal meat is taken from the loin side of the belly excluding breast bone, leaf fat, ventral cartilage and underlying lean and fat  |
| Pork leg boneless, gammon  | 51213 |  | The leg is separated from the pork side by a straight cut perpendicular to the back line, 4-9 cm from the anterior edge of the aitch bone. All bones, cartilages, internal fat, fat and lean around the aitch bones, shank, belly skirts and lymph nodes are removed. The loin end is exposed by a straight cut anterior to the                            |

|  |       |   |   |
|--|-------|---|---|
|  |       |   | <p><i>quadriceps femoris</i>. The leg consists of the outside muscle group (<i>biceps femoris</i>, <i>gluteus superficialis</i> and <i>semitendinosus</i>), the inside muscle group (<i>semimembraneous</i> and related muscles on the inside) and the leg knuckle or sirloin tip (the <i>tensor fasciae latae</i> and the <i>quadriceps</i> group)</p> <p>The product may be presented cured as gammon.</p>                                  |
| Pork loin boneless, back bacon         | 51110 |   | <p>The loin is separated from the belly typically 5 cm from the eye muscle, oyster off and from the shoulder and leg/chump by straight cuts perpendicular to the back line. Bones, cartilages and tenderloin are removed leaving the internal and vertebral side of the eye muscle (<i>longissimus</i>) fully naked but leaving the back fat cover trimmed to individual specification. The product may be presented cured as back bacon.</p> |
| Pork tenderloin                        | 51111 |  | <p>The tenderloin includes muscles <i>psaos major</i>, <i>psaos minor</i> and <i>iliacus</i> and attached aponevroses, with all external fats and other external tissues fully trimmed off.</p>   |
| Pork loin ribs, excluding ribs 1 and 2 | 51107 |  | <p>The sheet consists of at least 8 ribs including intercostal meat taken from the loin by a cut parallel to the eye muscle up to and excluding the vertebral column (chine).</p>   |