

**LIST OF IMPORTED PORK PRODUCTS WHICH WILL BE EXEMPT FROM FURTHER
PROCESSING ON ARRIVAL IN SOUTH AFRICA FROM THE UNITED STATES OF AMERICA
2017**

(TO BE USED FOR PORK IMPORTED ON THE CERTIFICATE FOR UNRESTRICTED SALE)

The products in this list, should fit the criteria under which it shall be certified (as per certificate for pork products for unrestricted sale clause number 9) and should be anatomically recognisable on arrival in South Africa.

PRODUCTS INDIVIDUALLY AGREED UPON

1. Bone-in or deboned meat free of lymph nodes and excessive connective tissue (must be certifiable and recognizable as such). The individual cuts and packaging will be specified on the import permit and health certificate.

Bone-in or deboned meat free of lymph nodes and excessive connective tissue (must be certifiable and recognizable as such)		
Description	Anatomical description	US reference number
Pork Leg, Short Shank, Trimmed, Boneless	All bones, cartilage, skin, flank muscle (<i>M. rectus abdominis</i>), <i>M. cutaneous trunci</i> , fat and lean above the aitch bone, shank meat, popliteal lymph gland and surrounding fat in excess of 6mm shall be removed. The loin end shall be exposed by a straight cut anterior to the quadriceps group. The cut shall not be less than 25mm and not more than 7.5cm from the anterior end of the femur pocket. Additionally, the shank shall be removed by a straight cut made at an approximate right angle to the length of the shank exposing the <i>M. gastrocnemius</i> .	402C
Pork Leg, Outside	This boneless item shall consist of the outside muscles (<i>M. biceps femoris</i> , <i>M. gluteus superficialis</i> and <i>M. semitendinosus</i>) from the leg. The inner shank (<i>M. gastrocnemius</i>) may remain; however, the "mouse" (<i>M. flexor digitorum superficialis</i>) shall be removed. The popliteal lymph gland and surrounding fat in excess of 6mm in-depth shall be removed.	402D
Pork Leg, Outside, Flat cut	The item shall consist of the <i>M. biceps femoris</i> and <i>M. gluteus superficialis</i> . The flat cut is separated from the eye (<i>M. semitendinosus</i>) and inner shank (<i>M. gastrocnemius</i>) by cutting through the natural seams.	402E
Pork Leg, Inside	This boneless item shall consist of the <i>M. semimembranosus</i> and related muscles of the inside portion of the leg, which are removed from the outside and tip portions of the leg along the natural seam. All bones, cartilage, exposed heavy (opaque) connective tissue, lean and fat overlying the aitch bone, and the <i>M. gracilis</i> membrane, shall be removed.	402F
Pork Leg, 3-Way, Boneless	This item shall consist of the inside (top), outside (bottom) and leg tip (knuckle) portions of the leg individually packaged and placed into the same container. Inside: This boneless item shall consist of the <i>M. semimembranosus</i> and related muscles of the inside portion of the leg, which are removed from the outside and tip portions of the leg along the natural seam. All bones, cartilage, exposed heavy (opaque) connective tissue, lean and fat overlying the aitch bone, and the <i>M. gracilis</i> membrane, shall be removed. Outside: The item shall consist of the <i>M. biceps femoris</i> and <i>M. gluteus superficialis</i> . The flat cut is separated from the eye (<i>M. semitendinosus</i>) and inner shank (<i>M. gastrocnemius</i>) by cutting through the natural seams. Tip: This item shall consist of the leg tip portion of the leg (<i>M. tensor fasciae latae</i> and quadriceps group).	402G
Pork Leg, Tip (Knuckle)	This item shall consist of the leg tip portion of the leg (<i>M. tensor fasciae latae</i> and quadriceps group).	402H

Bone-in or deboned meat free of lymph nodes and excessive connective tissue (must be certifiable and recognizable as such)		
Description	Anatomical description	US reference number
Pork Belly	The belly is prepared from the side after removal of the leg, shoulder, loin, fat back and spareribs. All bones and cartilage shall be removed. Practically all leaf fat shall be removed. The fat back shall be removed by a straight cut not more than 3.8cm from the outermost dorsal curvature of scribe line. The anterior (shoulder) and posterior (leg) ends of the belly shall be reasonably straight and parallel. No side of the belly shall be more than 5cm longer than its opposing side. The width of the flank muscle (<i>M. rectus abdominis</i>) shall be at least 25% of the width of the belly on the leg (sirloin) end. The fat on the ventral side of the belly, and adjacent to the flank, shall be trimmed to within 19mm from the lean. The area ventral to the scribe line shall be free of scores and "snowballs" (exposed areas of fat), which measure 19.4 square cm or more. The belly shall be free of enlarged, soft, porous, dark or seedy mammary tissue. The scribe line is not considered a score but shall be not more than 6mm in depth at any point.	408
Pork Belly, Skinless	The belly is prepared from the side after removal of the leg, shoulder, loin, fat back and spareribs. All bones and cartilage shall be removed. Practically all leaf fat shall be removed. The fat back shall be removed by a straight cut not more than 3.8cm from the outermost dorsal curvature of scribe line. The anterior (shoulder) and posterior (leg) ends of the belly shall be reasonably straight and parallel. No side of the belly shall be more than 5cm longer than its opposing side. The width of the flank muscle (<i>M. rectus abdominis</i>) shall be at least 25% of the width of the belly on the leg (sirloin) end. The fat on the ventral side of the belly, and adjacent to the flank, shall be trimmed to within 19mm from the lean. The area ventral to the scribe line shall be free of scores and "snowballs" (exposed areas of fat), which measure 19.4 square cm or more. The belly shall be free of enlarged, soft, porous, dark or seedy mammary tissue. The scribe line is not considered a score but shall be not more than 6mm in depth at any point. The skin is removed leaving a smooth skinned surface which is practically free of hair roots and scores.	409
Pork Loin, Whole, Boneless	All skin, bones, cartilage, the tenderloin, and lean and fat overlying the blade bone shall be removed. The leg end of the loin shall be exposed by a straight cut which shows no evidence of the quadriceps group or the <i>M. longissimus</i> . The sirloin may be removed immediately anterior to the hip bone pocket. In such cases, both the <i>M. longissimus</i> and <i>M. gluteus medius</i> shall be exposed on the leg end. On the shoulder end, the <i>M. longissimus</i> shall be equal to or larger than the combined areas of the <i>M. splenius</i> and <i>M. semispinalis capitis</i> . The belly shall be removed by a cut from a point ventral to, but not more than 5cm from the <i>M. longissimus</i> at the shoulder-end to a point on the leg-end, no more than 25mm ventral to the <i>M. longissimus</i> and/or <i>M. gluteus medius</i> (a slight dorsal curvature is acceptable). Surface fat shall not exceed 6mm in depth, except in the hip pocket which has no measurable fat requirement but shall be trimmed to the same contour as the rest of the trimmed surface.	413

Bone-in or deboned meat free of lymph nodes and excessive connective tissue (must be certifiable and recognizable as such)		
Description	Anatomical description	US reference number
Pork Loin, Roast, Boneless	All skin, bones, cartilage, the tenderloin, and lean and fat overlying the blade bone shall be removed. The leg end of the loin shall be exposed by a straight cut which shows no evidence of the quadriceps group or the <i>M. longissimus</i> . The sirloin may be removed immediately anterior to the hip bone pocket. In such cases, both the <i>M. longissimus</i> and <i>M. gluteus medius</i> shall be exposed on the leg end. On the shoulder end, the <i>M. longissimus</i> shall be equal to or larger than the combined areas of the <i>M. splenius</i> and <i>M. semispinalis capitis</i> . The belly shall be removed by a cut from a point ventral to, but not more than 5cm from the <i>M. longissimus</i> at the shoulder-end to a point on the leg-end, no more than 25mm ventral to the <i>M. longissimus</i> and/or <i>M. gluteus medius</i> (a slight dorsal curvature is acceptable). Surface fat shall not exceed 6mm in depth, except in the hip pocket which has no measurable fat requirement but shall be trimmed to the same contour as the rest of the trimmed surface. This shall be cut into two (2) pieces of approximately equal length.	413A
Pork Loin, Special, Boneless	All skin, bones, cartilage, the tenderloin, and lean and fat overlying the blade bone shall be removed. The leg end of the loin shall be exposed by a straight cut which shows no evidence of the quadriceps group or the <i>M. longissimus</i> . The sirloin may be removed immediately anterior to the hip bone pocket. In such cases, both the <i>M. longissimus</i> and <i>M. gluteus medius</i> shall be exposed on the leg end. On the shoulder end, the <i>M. longissimus</i> shall be equal to or larger than the combined areas of the <i>M. splenius</i> and <i>M. semispinalis capitis</i> . The belly shall be removed by a cut from a point ventral to, but not more than 5cm from the <i>M. longissimus</i> at the shoulder-end to a point on the leg-end, no more than 25mm ventral to the <i>M. longissimus</i> and/or <i>M. gluteus medius</i> (a slight dorsal curvature is acceptable). Surface fat shall not exceed 6mm in depth, except in the hip pocket which has no measurable fat requirement but shall be trimmed to the same contour as the rest of the trimmed surface. The entire <i>M. infraspinatus</i> , <i>M. supraspinatus</i> , <i>M. latissimus dorsi</i> and <i>M. trapezius</i> shall be removed. The belly shall be removed immediately ventral to the <i>M. longissimus</i> and <i>M. gluteus medius</i> . The <i>M. iliocostalis</i> and the <i>M. obliquus internus abdominis</i> shall be removed.	413B
Pork Sirloin, Boneless	All skin, bones, cartilage, the tenderloin, and lean and fat overlying the blade bone shall be removed. The leg end of the loin shall be exposed by a straight cut which shows no evidence of the quadriceps group or the <i>M. longissimus</i> . The sirloin may be removed immediately anterior to the hip bone pocket. In such cases, both the <i>M. longissimus</i> and <i>M. gluteus medius</i> shall be exposed on the leg end. On the shoulder end, the <i>M. longissimus</i> shall be equal to or larger than the combined areas of the <i>M. splenius</i> and <i>M. semispinalis capitis</i> . The belly shall be removed by a cut from a point ventral to, but not more than 5cm from the <i>M. longissimus</i> at the shoulder-end to a point on the leg-end, no more than 25mm ventral to the <i>M. longissimus</i> and/or <i>M. gluteus medius</i> (a slight dorsal curvature is acceptable). Surface fat shall not exceed 6mm in depth, except in the hip pocket which has no measurable fat requirement but shall be trimmed to the same contour as the rest of the trimmed surface. The sirloin is the portion of the full loin that remains after the center-cut loin is removed by a straight cut anterior to the hip bone and related cartilage.	413D

Bone-in or deboned meat free of lymph nodes and excessive connective tissue (must be certifiable and recognizable as such)		
Description	Anatomical description	US reference number
Pork Tenderloin	The tenderloin is removed intact and consists of the psoas major, psoas minor and iliacus only. The side muscle (<i>M. psoas minor</i>) shall be removed. The anterior portion (tail end) shall be trimmed so that the tail is not split more than 25mm. The tenderloin should be practically free of fat. All glandular and blood tissue should also be removed.	415
Pork Spareribs, St Louis Style (excl rib 1 &2)	Spareribs should contain at least 11 ribs (excl rib 1 and 2) and associated costal cartilages. The membranous portion of the diaphragm must be removed close to the lean. Any portion of the diaphragm not firmly attached should be removed close to the inside surface of the ribs. The lean shall not extend more than 5cm past the curvature of the last rib and costal cartilage. Heart fat on the inside surface of the ribs shall not exceed 6mm average depth. Leaf fat over the diaphragm and transverse abdominis shall be trimmed practically free. The sternum and the ventral portion of the costal cartilages shall be removed along with the flank portion. The breast shall be removed at a point which is dorsal to the curvature of the costal cartilages.	416A
Pork Spareribs, Breast Bone (Sternum) Off	Spareribs should contain at least 11 ribs (excl rib 1 and 2) and associated costal cartilages. The membranous portion of the diaphragm must be removed close to the lean. Any portion of the diaphragm not firmly attached should be removed close to the inside surface of the ribs. The lean shall not extend more than 5cm past the curvature of the last rib and costal cartilage. Heart fat on the inside surface of the ribs shall not exceed 6mm average depth. Leaf fat over the diaphragm and transverse abdominis shall be trimmed practically free. The sternum is removed.	416C
Pork Leg, Inside Cap	This item shall consist of the <i>M. gracilis</i> that is separated from the inside leg by cutting through the natural seams. The connective tissue shall be trimmed such that the muscle is clearly visible.	402J
Pork Loin, Loin Eye	This item will consist of the <i>M. longissimus</i> and <i>M. multifidus dorsi</i> . The connective tissue shall be trimmed such that the muscle is clearly visible.	413C
Pork Loin, Center-cut, Boneless	The tenderloin, all bones, cartilages, lymph nodes and skin shall be removed. On the blade end, the <i>M. longissimus</i> shall be approximately equal to or larger than the <i>M. spinalis dorsi</i> and the <i>M. rhomboideus</i> shall not be present. The sirloin is removed anterior to the hip bone cartilage exposing the <i>M. gluteus medius</i> . The belly shall be removed by a cut from a point ventral to, but not more than 3 inches from, the <i>M. longissimus</i> at the blade end to a point on the sirloin end ventral to, but not more than 3 inches from the <i>M. longissimus</i> . This item can also be referred to as a "Loin, Short-Cut".	414
Pork tenderloin, butt tender	All bones, cartilages, lymph nodes and skin shall be removed. It is removed from the pelvic bone and shall consist of the <i>M. psoas major</i> , <i>M. psoas minor</i> and <i>M. iliacus</i> .	415B
Pork backfat	Backfat or fat back is the layer of adipose tissue, subcutaneous fat, under the skin found on the loin. The skin should be completely removed. Thus subcutaneous fat sheets with all other tissues trimmed away.	410D
Pork front feet	The feet do not include the carpal joints. Fully cleaned and trimmed practically free of hair and hair roots.	420
Pork hind feet	The feet do not include the tarsal joints. Fully cleaned and trimmed practically free of hair and hair roots.	420A
Pork skin excluding mask	The outermost layer of the carcass. Skin is free of lymph nodes and connective tissue (recognisable sheets)	410F

Pork tail	The pork tail is removed so that only the caudal vertebrae remain. It is trimmed of excess fat and skin at the base. The tail should be cleaned and absolutely free of lymph nodes, hair and any foreign material.	4791
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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.