

Definition of standards for anatomical specifications of French cuts of pork meat

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Introduction and objectives

The proportion of carcasses cut into the French pork slaughterhouses is now very important and is still increasing. To assess the cuts flows it is needed to have standards of pork cuts. This would avoid any confusion when describing all the specific meat cuts that could be recorded in the French market.

Moreover, these standards could be helpful to re-normalize a French industrial cutting for grading and marketing carcasses based on the quality of the cuts.

Materials and methods

- Based on a large french survey (16 slaughterhouses)
- 4 diagrams, corresponding to the four main cuts
- diagrams were logically constructed from raw primary cuts to deboned, defatted and trimmed cuts
- Diagrams can be used as a tool to identify a specific meat cut with an identification number and its dedicated data sheet.
- 269 data sheets with anatomical description and standardized pictures

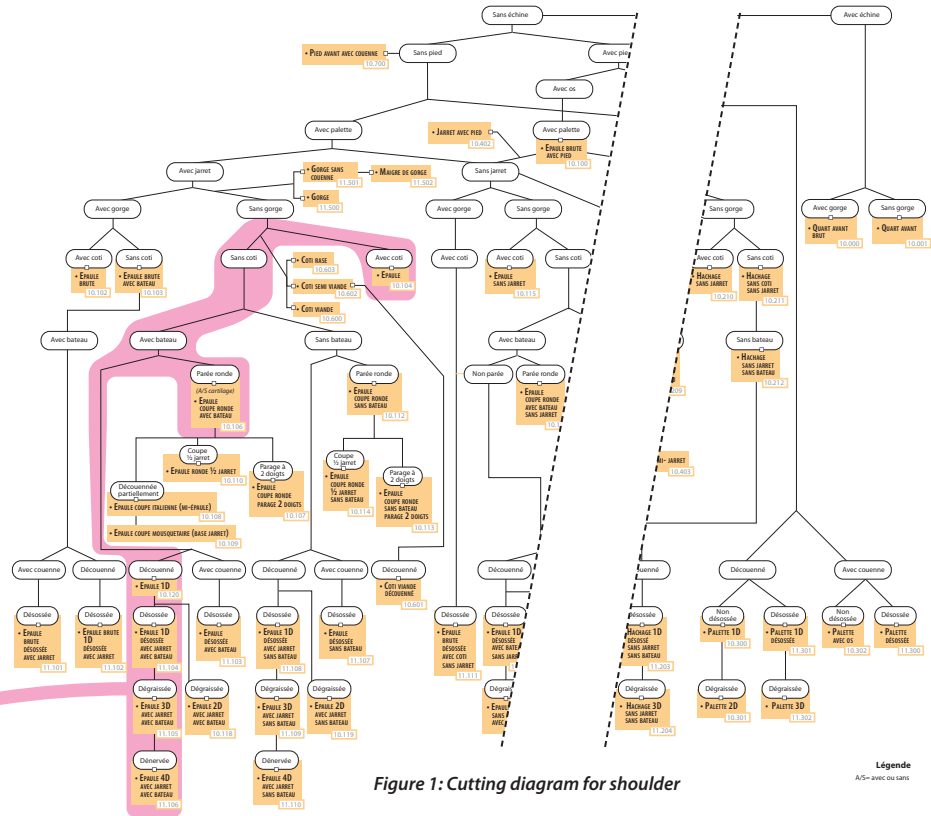


Figure 1: Cutting diagram for shoulder

ref. 10.104 - Shoulder without jowl

riblet removed

ref. 10.106 - Shoulder with breast flap

skin removed

ref. 10.120 - Shoulder without skin

deboned

ref. 11.104 - Shoulder deboned without skin

defatted

ref. 11.105 - Shoulder deboned defatted without skin

connective tissue removed

ref. 11.106 - Shoulder deboned defatted trimmed without skin

10.120

Meat cut number

Major piece number

- 1 = shoulder
- 2 = loin
- 3 = ham
- 4 = belly

Bone status
 0 = bone-in
 1 = deboned

Meat cut subgroup

- 1 = full shoulder
- 2 = blade
- 3 = shoulder lower half

Shoulder with breast flap ref.: 10.106	Short description: Bone-in shoulder, with skin, withshank, with blade, with breast flap, without foot, without jowl, without riblet. (the presence/absence of the cartilage has to be mentioned).
UNECE standard ref.: 4044	Other given name: round cut shoulder
FrenchPorkCuts.com ref.: 123	Description of the cutting: obtained from the soulder without jowl (10.104) by removing the riblet (10.603) with a cut practiced between the group of the pectoralis profundus ascendens + pectoralis transversus, and the group of serratus ventralis + scapulus dorsalis + scapulus ventralis + intercostales externis. The skin and the subcutaneous fat is removed following the natural curve of the dorsal part of the <i>Scapulum</i> .
Bone description	• Bones from arm and forearm: scapulum, humerus, radius, ulna
Muscle description Less than 30% 30% 50% 70% 100%	• Same as the shoulder without jowl (10.104) • Except the removal of some muscles from the thorax: rectus thoracis, sternothyroideus, sternohyoideus, sternocephalicus, omohyoideus, transversus thoracis, intercostales externis, serratus ventralis, scapulus ventralis, scapulus dorsalis, cutaneus trunci, obliquus externus abdominis, • Except the reduction of the proportion of some muscles from the thorax: pectoralis descendens, pectoralis transversus,

Conclusions

The aim of this work was to develop new standards to describe the exhaustive list of pork cuts that could be found in the French market. With a total of 269 data sheets including anatomical specifications and standardized pictures, that are logically linked together in four diagrams, these standards can be used as a tool to described with any doubt most of the pork cuts.

