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

Table 1: Cutting diagram for shoulder

<table>
<thead>
<tr>
<th>Meat cut number</th>
<th>Meat cut subgroup</th>
<th>Bone status</th>
<th>Description of the cutting</th>
<th>Other given name</th>
<th>UNECE standard</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>1</td>
<td>0</td>
<td>Bone-in shoulder, with skin, with shank, with blade, with breast flap, without foot, without jowl, without riblet</td>
<td>round shoulder</td>
<td>ref.: 10.104</td>
</tr>
<tr>
<td>1</td>
<td>2</td>
<td>0</td>
<td>Bone-in shoulder, with skin, with shank, with blade, with breast flap, without foot, without jowl, without riblet</td>
<td>round shoulder</td>
<td>ref.: 10.106</td>
</tr>
<tr>
<td>1</td>
<td>3</td>
<td>0</td>
<td>Bone-in shoulder, with skin, with shank, with blade, with breast flap, without foot, without jowl, without riblet</td>
<td>round shoulder</td>
<td>ref.: 11.104</td>
</tr>
<tr>
<td>1</td>
<td>4</td>
<td>0</td>
<td>Bone-in shoulder, with skin, with shank, with blade, with breast flap, without foot, without jowl, without riblet</td>
<td>round shoulder</td>
<td>ref.: 11.105</td>
</tr>
<tr>
<td>1</td>
<td>5</td>
<td>0</td>
<td>Bone-in shoulder, with skin, with shank, with blade, with breast flap, without foot, without jowl, without riblet</td>
<td>round shoulder</td>
<td>ref.: 11.106</td>
</tr>
</tbody>
</table>

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.