

List of imported pork products which will be exempt from further processing on arrival in South Africa from France:

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

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The products on this list, should fit the criteria under which it shall be certified (as per proposed certificate for pork products for unrestricted sale number 7 a, b and c) and should be anatomically recognisable on arrival in South Africa.

LOWER RISK PRODUCTS NOT REQUIRING PRRS-RELATED CERTIFICATION

1. The following offal: heart, liver (recognizable as hearts and liver)

Cuts	Anatomical description	Ref in French pork cuts catalogue
Pork Heart	Attachments and fat should be trimmed close to the surface of the heart.	523
Pork Liver	All ducts, blood vessels, lymph nodes and connective tissues should be trimmed even with the surface of the liver.	522

2. Skins, excluding lymph nodes, excessive connective tissue and masks

Cuts	Anatomical description	Ref in French pork cuts catalogue
Back rind	Pork skins removed from cuts, with all other tissues trimmed away.	278
Leg rind	Pork skins removed from cuts, with all other tissues trimmed away.	341
Belly rind	Pork skins removed from cuts, with all other tissues trimmed away.	472
Mixed rind	Pork skins removed from cuts, with all other tissues trimmed away, excluding masks.	509

3. Subcutaneous fat, excluding lymph nodes and excessive connective tissue

Cuts	Anatomical description	Ref in French pork cuts catalogue
Back Fat rind on	Back fat is prepared from the fatty portion of the back after removal of the loin, skins shall remains. Back fat shall be relatively thick and the thickness shall be relatively uniform throughout. All edges must be reasonably squared. All other tissues should be trimmed away. Should be recognisable sheets.	276

Back Fat rind off	Back fat is prepared from the fatty portion of the back after removal of the loin, and skins.. Back fat shall be relatively thick and the thickness shall be relatively uniform throughout. All edges must be reasonably squared. All other tissues should be trimmed away. Should be recognisable sheets.	277
Leg fat	Obtained from the leg by the removal of subcutaneous fat and the skin. The leg fat must be free of lymph glands and all other tissues. Should be recognisable sheets	340

4. Trotters or feet, excluding the carpal and tarsal joint

5. Tails

Cuts	Anatomical description	Ref in French pork cuts catalogue
Tail butt	Prepared from entire tail (342) by a cut at the 5th caudal vertebrae joint, trimmed of lymph nodes and excessive connective tissue	343

6. Ears, excluding lymph nodes and excessive connective tissue

Cuts	Anatomical description	Ref in French pork cuts catalogue
Ear flap	The ear flap is prepared from the entire ear (564) by a cut at the beginning of the external ear canal. The external ear of the pig is a cartilaginous skin covered structure that appears somewhat funnel shaped. A single ear with the lobe-off that is trimmed across the lobe area by a straight cut to remove all but the funnel like upper portion.	563

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)		
Cuts	Anatomical description	Ref in French pork cuts catalogue
Belly, , soft fat fully removed	Prepared from the middle (250) by the removal of the loin with collar off and oyster off (200). The skin is retained. Practically all leaf fat shall be removed. The anterior (shoulder) and the posterior (leg) ends of the belly shall be	402

	reasonably straight and parallel. The width of the flank muscle (M. rectus abdominis) shall be at least 25 per cent of the width of the belly on the leg end. The fat on the ventral side of the belly and adjacent to the flank shall be trimmed to within 2 cm from the lean. The belly shall be free of enlarged, soft, porous, dark, or seedy mammary tissue. The cut shall exclude ribs number 1 and 2, as well as the sternum and vertebrae in its entirety.	
Belly, , square cut	Prepared from the middle (250) by the removal of the loin with collar off and oyster off (200). The skin is retained. Practically all leaf fat shall be removed. The anterior (shoulder) and the posterior (leg) ends of the belly shall be reasonably straight and parallel. The width of the flank muscle (M. rectus abdominis) shall be at least 25 per cent of the width of the belly on the leg end. The fat on the ventral side of the belly and adjacent to the flank shall be trimmed to within 2 cm from the lean. The posterior end of the belly is removed to get a 50 cm long cut. The belly shall be free of enlarged, soft, porous, dark, or seedy mammary tissue. The cut shall exclude ribs number 1 and 2, as well as the sternum and vertebrae in its entirety.	403
Belly, , without spare ribs	Prepared from the middle (250) by the removal of the loin with collar off and oyster off (200). The skin is retained. Practically all leaf fat shall be removed. The anterior (shoulder) and the posterior (leg) ends of the belly shall be reasonably straight and parallel. The width of the flank muscle (M. rectus abdominis) shall be at least 25 per cent of the width of the belly on the leg end. The fat on the ventral side of the belly and adjacent to the flank shall be trimmed to within 2 cm from the lean. The belly shall be free of enlarged, soft, porous, dark, or seedy mammary tissue. The cut shall exclude the sternum and vertebrae in its entirety. The skin and the spare ribs (460) are removed	405
Spare ribs	Obtained from belly deli grade with soft fat off or fully removed (401-402) by the removal of costal bones in a single piece containing intercostal muscles and cartilages. The spareribs shall consist of at least eight ribs. The cut shall exclude ribs number 1 and 2, as well as the sternum and vertebrae in its entirety.	460
Spareribs St Louis style	Obtained from belly deli grade with soft fat off or fully removed (401-402) by the removal of costal bones in a single piece containing intercostal muscles and cartilages. The spareribs shall consist of at least eight ribs. The cut shall exclude ribs number 1 and 2, as well as the sternum and vertebrae in its entirety. The costal cartilages are removed with a cut parallel to the dorsal side of the spareribs.	461
Boneless loin, chains on, false lean on	Prepared from the Loin, bone in, collar off, oyster off, tenderloin off (201, 203, 205) by the removal of bones. The skin, tenderloin, all bones and cartilage shall be removed. The M. iliocostalis thoracis, M. serratus dorsalis cranialis and M. serratus dorsalis caudalis is left in place. The back fat is removed The M. latissimus dorsi and M. trapezius is left in place.	210
Boneless loin, chains on, false lean off	Prepared from the Loin, bone in, collar off, oyster off, tenderloin off (201, 203, 205) by the removal of bones. The skin, tenderloin, all bones and cartilage shall be removed. The M. iliocostalis thoracis, M. serratus dorsalis cranialis and M. serratus dorsalis caudalis is left in place. The back fat is removed The M. latissimus dorsi and M. trapezius is removed.	211
Boneless loin, half chain	Prepared from the Loin, bone in, collar off, oyster off, tenderloin off (201, 203, 205) by the removal of bones. The skin, tenderloin, all bones and cartilage shall be removed. The M. iliocostalis thoracis, M. serratus dorsalis cranialis and M. serratus dorsalis caudalis is partially removed. The back fat may be removed. The M. latissimus dorsi and M. trapezius is left in place.	212
Boneless loin, half chain, false lean off	Prepared from the Loin, bone in, collar off, oyster off, tenderloin off (201, 203, 205) by the removal of bones. The skin, tenderloin, all bones and cartilage shall be removed. The M. iliocostalis thoracis, M. serratus dorsalis cranialis and M. serratus dorsalis caudalis is partially removed. The back fat may be removed The M. latissimus dorsi and M. trapezius is	213

	removed.	
Backs, boneless (Boneless loin wide cut)	Prepared from the Loin, bone in, collar off, oyster off, tenderloin off (201, 203, 205) by the removal of bones. The skin, tenderloin, all bones and cartilage shall be removed. The M. iliocostalis thoracis, M. serratus dorsalis cranialis and M. serratus dorsalis caudalis is partially removed. The back fat is left in place with 8 to 10 mm thickness. The M. latissimus dorsi and M. trapezius is left in place.	214
Backs, false lean off (Boneless loin wide cut)	Prepared from the Loin, bone in, collar off, oyster off, tenderloin off (201, 203, 205) by the removal of bones. The skin, tenderloin, all bones and cartilage shall be removed. The M. iliocostalis thoracis, M. serratus dorsalis cranialis and M. serratus dorsalis caudalis is partially removed. The back fat is left in place with 8 to 10 mm thickness. The M. latissimus dorsi and M. trapezius is removed.	215
Eye loin	Prepared from the Loin, bone in, collar off, oyster off, tenderloin off (201, 203, 205) by the removal of bones. The skin, tenderloin, all bones and cartilage shall be removed. The M. iliocostalis thoracis, M. serratus dorsalis cranialis and M. serratus dorsalis caudalis is totally removed. The back fat is removed.	216
Tenderloin	Tenderloin consists of the M. psoas major and M. iliacus, which are along the ventral surface of the lumbar vertebrae and lateral surface of the ilium. The M. psoas minor may be left in place (220) or removed (221). The tenderloin shall be practically free of surface fat. All bony, glandular and blood tissue should also be removed	220-221
Tenderloin butts	Prepared from the tenderloin by a straight cut perpendicular to the loin axis performed at the joint level of the 4th and 5th sacral vertebrae. Tenderloin consists of the M. psoas major and M. iliacus, which are along the ventral surface of the lumbar vertebrae and lateral surface of the ilium. The M. psoas minor may be left in place (220) or removed (221). The tenderloin shall be practically free of surface fat. All bony, glandular and blood tissue should also be removed.	222
Oyster deboned, denerved	Sirloin (rump) is prepared from a leg long cut (item 4013). The sirloin is removed by a cut across the leg at a specified distance from the acetabulum. The tenderloin, skin, subcutaneous fat, intermuscular fat, connective tissue and bones are removed.	232
Loin ribs	Prepared from a bone-in loin (200, 201, 202, 203, 204, 205) by the removal of all bones and cartilage. The loin ribs shall consist of at least eight ribs and related intercostal meat. The back rib sections shall be intact, and the bodies of the thoracic vertebrae shall be removed. The cut shall exclude ribs number 1 and 2, as well as the sternum.	240-241

2. Consumer ready cuts (as agreed upon). The individual cuts and packaging will be specified on the import permit and health certificate