

LIST OF LOWER RISK IMPORTED RAW FROZEN PORK CUTS WHICH WILL BE EXEMPT FROM FURTHER PROCESSING ON ARRIVAL IN SOUTH AFRICA FROM IRELAND

2015-05-11

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

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

LOWER RISK PRODUCTS NOT REQUIRING PRRS-RELATED CERTIFICATION

1. The following offal:

	Description	Anatomical description
1	Pork Heart	The heart is removed from the pericardium and the arteries and veins trimmed from the base of the heart.

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

	Description	Anatomical description
2	Pork Skins	Rind is skin derived from a carcass or side and consists of the skin which has been removed from any or all primal. Excludes mask.

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

	Description	Anatomical description
3	Subcutaneous Pork Fat	Cutting fat is prepared from the loin, belly, leg or shoulder and consists of subcutaneous fat, which has been removed by a whizard knife. Free from rind, lean and extraneous tissues. Should be recognisable sheets.

4. Tails

	Description	Anatomical description
4	Pork Tail	A tail is derived from a side by a cut through the slip joint to remove all the sacral and coccygeal vertebrae, the skin is retained. No glands present. Lymph nodes and excessive connective tissue are removed.

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
5	Pork belly	Boneless, rindless, single ribbed belly cut from the shoulder between the 4 th and 5 th rib. Rectangular cut. Fat to be bevelled on all sides down to the first meat layer. Soft fat at flank end to be removed. Fat corners to be well trimmed. Any fat under the soft bone area to be completely removed. No remaining nipples or glands, no bruises, no deep knife marks, no loose pieces of meat, soft bone or fat.
6	Pork loin	Boneless, Rindless. Split middle by cutting 3cm from dark muscle leaving sub muscle attached to the loin. Without oyster, belly strip, both shoulder and oyster end to be square cut. Separate the middle from the shoulder by cutting between ribs 4 and 5; this will leave no blade bone or cartilage present, cut at the oyster end at the edge of the oyster bone. Sheet rib the loin. Derind and defat to a max thickness of 7mm fat leaving the false lean on the loin. To be free of bone, soft bone, PSE, DFD, bruises and deep knife marks. Loose pieces of meat or fat to be trimmed off.
7	Pork Middle	Pork middle, separated from the oyster by a straight cut between the second and last lumbar vertebrae adjacent to the ileum bone. Split from the shoulder cutting between 3 rd and 4 th rib. Square cut and free of bone or gristle fragments. Sheet ribbed. Rind free of hair, clean and free of excessive bite marks. No bruises or blood spots. No damaged middles. Width: max 450mm.
8	Pork Tenderloin	A tenderloin consists of muscles lying along the ventral surface of the lumbar vertebrae and ilium. The side strap muscle is removed.
9	Pork Loin Ribs	Loin ribs are prepared from a bone-in loin and consists of the ribs (can vary from rib 4 to rib 15) and intercostals muscles only.
10	Pork Spare Ribs	Spare ribs are prepared from a bone-in belly by the removal of the ribs (can vary from rib 4 to rib 15) and attached intercostals muscles.
11	Pork Leg Meat, Boneless Silverside	Remove secondary shank meat. Remove all internal fat and glands/gristle from between salmon muscle and silverside muscle. Remove the heavy silver strap gristle 2cm from the shank end of the muscle. Membrane is skinned to ensure no bone chips remain.
12	Pork Leg Meat, Boneless Topside	Cap-on, remove dry pad meat, pizzle root (if present) and vein from under the muscle. Membrane skinned to ensure no bone chips remain.
13	Pork Leg Meat, Boneless Thick Flank	Seam-off muscle leaving butterfly piece attached to silverside. Totally without fat, blood vessels and thick membrane. After trimming thick flank one incision to be made internally to open out the muscle removing any internal fat and gristle ensuring the muscle is not cut in half. Membrane skinned.