

**DANISH LIST OF IMPORTED PORK WHICH ARE EXEMPT FROM FURTHER  
PROCESSING ON ARRIVAL IN SOUTH AFRICA**

**2016-02-26**

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

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

**LOWER RISK PRODUCTS NOT REQUIRING PRRS-RELATED CERTIFICATION**

<b>Product</b>	<b>Anatomical description</b>	<b>Reference number</b>
Pork Heart	The heart is a small muscular compact organ that is broader and less conical in appearance than hearts of other species. Attachments and fat should be trimmed close to the surface of the heart.	1
Pork Liver	The liver consists of four lobes of varying size marked with notches and indentations. The liver has a reddish-brown colour and the texture is more firm than other species. All ducts, blood vessels, lymph nodes and connective tissues should be trimmed even with the surface of the liver.	2
Pork Skins	Pork skins removed from cuts, with all other tissues trimmed away (excludes lymph nodes, excessive connective tissue and masks)	3
Pork Back Fat	Subcutaneous sheet fat from the pork loin primal cut (excluding lymph nodes and excessive connective tissue)	4
Pork Shoulder Fat	Subcutaneous sheet fat from the blade or picnic portions of the shoulder primal cut (excluding lymph nodes and excessive connective tissue)	5
Pork Cutting Fat	Subcutaneous fat from the leg, loin, belly or shoulder (excluding lymph nodes and excessive connective tissue)	6
Tail	Pig tails trimmed of lymph nodes and excessive connective tissue	7
Pork Ear, Square Cut	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 (excluding lymph nodes and excessive connective tissue)	8

## PRODUCTS INDIVIDUALLY AGREED UPON

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.

Product	Anatomical description	Reference number
Pork Leg (Fresh Ham), Skinless, Boneless	All bones, cartilage, skin, rectus abdominis, cutaneous trunci, fat and lean above the aitch bone, plus lymph nodes shall be removed. The tendinous ends of shanks shall be removed so that the cross-sectional cut exposes not less than 75% lean. The loin end shall be exposed by a straight cut anterior to the quadriceps femoris. The cut shall not be less than 25mm and not more than 7.5cm from the anterior end of the femur pocket.	9
Pork Leg (Fresh Ham), Outside Muscle	The outside muscle complex consists of the outside leg muscles (biceps femoris, gluteus superficialis and semitendinosus) from the leg. The gastrocnemius may remain; however the flexor digitorum superficialis shall be removed. The popliteal lymph gland and surrounding fat in excess of 6mm in-depth shall be removed.	10
Pork Leg (Fresh Ham), Inside Muscle	The inside leg muscle consists of the semimembranosus and related muscles of the inside portion of the leg, which are removed from the outside and knuckle portions of the leg along the natural seam. All bones, cartilage, exposed heavy connective tissue, lean and fat overlying the aitch bone, and the gracilis membrane, shall be removed.	11
Pork Leg (Fresh Ham), Knuckle	The leg knuckle or sirloin tip consists of the knuckle portion of the leg (the tensor fasciae latae and quadriceps group).	12
Pork Loin, 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 femoris nor the longissimus. The sirloin may be removed immediately anterior to the hip bone pocket. In such casis, both the longissimus and gluteus medius shall be exposed on the "leg" end. On the shoulder-end, the longissimus shall be equal to , or larger than the combined areas of the splenius and semispinalis capitis. The belly shall be removed by a cut from a point ventral to, but not more than 5cm from the longissimus at the shoulder-end to a point on the leg-end, no more than 25mm ventral to the longissimus and/or gluteus medius.	13
Pork Loin, Short-Cut Back, Boneless	The tenderloin, all bones and cartilage shall be removed. On the blade end, the longissimus shall be approximately equal to, or larger than, the spinalis dorsi; the rhomboideus shall not be present. The sirloin is rMOVED anterior to the hip bone cartilage, exposing the gluteus medius. The belly shall be removed by a cut from a point ventral to, but not more than 25mm from the longissimus at the blade end, to a point on the sirloin end ventral to, but not more than 25mm from the longissimus.	14

<b>Product</b>	<b>Anatomical description</b>	<b>Reference number</b>
Pork Loin, Short-Cut Back, Boneless	All bones, cartilage, tenderloin, plus lean and fat overlying the blade bone shall be removed. The shoulder and sirloin ends shall be removed by straight cuts approximately parallel to each other. On the shoulder end, the longissimus shall be equal to, or larger than, the combined areas of the splenius and semispinalis capitis, and the sirloin shall be removed immediately anterior to the hip cartilage. The belly side shall be removed immediately ventral to the longissimus.	15
Pork Loin, Short-Cut Back, Main Muscle, Boneless	All bones, cartilage, tenderloin, plus lean and fat overlying the blade bone shall be removed. The shoulder and sirloin ends shall be removed by straight cuts approximately parallel to each other. On the shoulder end, the longissimus shall be equal to, or larger than, the combined areas of the splenius and semispinalis capitis, and the sirloin shall be removed immediately anterior to the hip cartilage. The belly side shall be removed immediately ventral to the longissimus.	16
Pork Tenderloin	The tenderloin is removed intact and consists of the psoas major, psoas minor and iliacus only. The side strip muscle (psoas minor) 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.	17
Pork Sirloin, boneless	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. When a long-cut leg is produced, the sirloin piece remains intact on the leg with the light butt portion.	18
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 rectus abdominis shall be at least 25% 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 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 shall be not more than 6mm in depth at any point.	19
Pork Spare Ribs, Breast Bone off (Excl rib 1 and 2)	Spare ribs should contain at least 10 ribs 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. Excludes the first two ribs.	20
Pork Loin, Back Ribs (Excl rib 1 and rib 2)	The back ribs should consist of at least 8 ribs and related intercostals meat from the loin. The back rib sections shall be intact, and the thoracic vertebrae shall be removed.	21