

**LIST OF IMPORTED PORK PRODUCTS WHICH WILL BE EXEMPT FROM FURTHER  
PROCESSING ON ARRIVAL IN SOUTH AFRICA FROM THE UNITED STATES OF AMERICA  
2018**

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

The products in this list, should fit the criteria under which it shall be certified (as per certificate for pork products for unrestricted sale clause number 9) and should be anatomically recognisable on arrival in South Africa.

**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.

<b>Bone-in or deboned meat free of lymph nodes and excessive connective tissue (must be certifiable and recognizable as such)</b>		
<b>Description</b>	<b>Anatomical description</b>	<b>US reference number</b>
Pork Leg, Short Shank, Trimmed, Boneless	All bones, cartilage, skin, flank muscle ( <i>M. rectus abdominis</i> ), <i>M. cutaneous trunci</i> , fat and lean above the aitch bone, shank meat, popliteal lymph gland and surrounding fat in excess of 6mm shall be removed. The loin end shall be exposed by a straight cut anterior to the quadriceps group. The cut shall not be less than 25mm and not more than 7.5cm from the anterior end of the femur pocket. Additionally, the shank shall be removed by a straight cut made at an approximate right angle to the length of the shank exposing the <i>M. gastrocnemius</i> .	402C
Pork Leg, Outside	This boneless item shall consist of the outside muscles ( <i>M. biceps femoris</i> , <i>M. gluteus superficialis</i> and <i>M. semitendinosus</i> ) from the leg. The inner shank ( <i>M. gastrocnemius</i> ) may remain; however, the "mouse" ( <i>M. flexor digitorum superficialis</i> ) shall be removed. The popliteal lymph gland and surrounding fat in excess of 6mm in-depth shall be removed.	402D
Pork Leg, Outside, Flat cut	The item shall consist of the <i>M. biceps femoris</i> and <i>M. gluteus superficialis</i> . The flat cut is separated from the eye ( <i>M. semitendinosus</i> ) and inner shank ( <i>M. gastrocnemius</i> ) by cutting through the natural seams.	402E
Pork Leg, Inside	This boneless item shall consist of the <i>M. semimembranosus</i> and related muscles of the inside portion of the leg, which are removed from the outside and tip portions of the leg along the natural seam. All bones, cartilage, exposed heavy (opaque) connective tissue, lean and fat overlying the aitch bone, and the <i>M. gracilis</i> membrane, shall be removed.	402F
Pork Leg, 3-Way, Boneless	This item shall consist of the inside (top), outside (bottom) and leg tip (knuckle) portions of the leg individually packaged and placed into the same container. Inside: This boneless item shall consist of the <i>M. semimembranosus</i> and related muscles of the inside portion of the leg, which are removed from the outside and tip portions of the leg along the natural seam. All bones, cartilage, exposed heavy (opaque) connective tissue, lean and fat overlying the aitch bone, and the <i>M. gracilis</i> membrane, shall be removed. Outside: The item shall consist of the <i>M. biceps femoris</i> and <i>M. gluteus superficialis</i> . The flat cut is separated from the eye ( <i>M. semitendinosus</i> ) and inner shank ( <i>M. gastrocnemius</i> ) by cutting through the natural seams. Tip: This item shall consist of the leg tip portion of the leg ( <i>M. tensor fasciae latae</i> and quadriceps group).	402G
Pork Leg, Tip (Knuckle)	This item shall consist of the leg tip portion of the leg ( <i>M. tensor fasciae latae</i> and quadriceps group).	402H

<b>Bone-in or deboned meat free of lymph nodes and excessive connective tissue (must be certifiable and recognizable as such)</b>		
<b>Description</b>	<b>Anatomical description</b>	<b>US reference number</b>
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 flank muscle ( <i>M. rectus abdominis</i> ) shall be at least 25% of the width of the belly on the leg (sirloin) 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 is not considered a score but shall be not more than 6mm in depth at any point.	408
Pork Belly, Skinless	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 flank muscle ( <i>M. rectus abdominis</i> ) shall be at least 25% of the width of the belly on the leg (sirloin) 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 is not considered a score but shall be not more than 6mm in depth at any point. The skin is removed leaving a smooth skinned surface which is practically free of hair roots and scores.	409
Pork Loin, Whole, 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 group or the <i>M. longissimus</i> . The sirloin may be removed immediately anterior to the hip bone pocket. In such cases, both the <i>M. longissimus</i> and <i>M. gluteus medius</i> shall be exposed on the leg end. On the shoulder end, the <i>M. longissimus</i> shall be equal to or larger than the combined areas of the <i>M. splenius</i> and <i>M. semispinalis capitis</i> . The belly shall be removed by a cut from a point ventral to, but not more than 5cm from the <i>M. longissimus</i> at the shoulder-end to a point on the leg-end, no more than 25mm ventral to the <i>M. longissimus</i> and/or <i>M. gluteus medius</i> (a slight dorsal curvature is acceptable). Surface fat shall not exceed 6mm in depth, except in the hip pocket which has no measurable fat requirement but shall be trimmed to the same contour as the rest of the trimmed surface.	413

<b>Bone-in or deboned meat free of lymph nodes and excessive connective tissue (must be certifiable and recognizable as such)</b>		
<b>Description</b>	<b>Anatomical description</b>	<b>US reference number</b>
Pork Loin, Roast, 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 group or the <i>M. longissimus</i> . The sirloin may be removed immediately anterior to the hip bone pocket. In such cases, both the <i>M. longissimus</i> and <i>M. gluteus medius</i> shall be exposed on the leg end. On the shoulder end, the <i>M. longissimus</i> shall be equal to or larger than the combined areas of the <i>M. splenius</i> and <i>M. semispinalis capitis</i> . The belly shall be removed by a cut from a point ventral to, but not more than 5cm from the <i>M. longissimus</i> at the shoulder-end to a point on the leg-end, no more than 25mm ventral to the <i>M. longissimus</i> and/or <i>M. gluteus medius</i> (a slight dorsal curvature is acceptable). Surface fat shall not exceed 6mm in depth, except in the hip pocket which has no measurable fat requirement but shall be trimmed to the same contour as the rest of the trimmed surface. This shall be cut into two (2) pieces of approximately equal length.	413A
Pork Loin, Special, 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 group or the <i>M. longissimus</i> . The sirloin may be removed immediately anterior to the hip bone pocket. In such cases, both the <i>M. longissimus</i> and <i>M. gluteus medius</i> shall be exposed on the leg end. On the shoulder end, the <i>M. longissimus</i> shall be equal to or larger than the combined areas of the <i>M. splenius</i> and <i>M. semispinalis capitis</i> . The belly shall be removed by a cut from a point ventral to, but not more than 5cm from the <i>M. longissimus</i> at the shoulder-end to a point on the leg-end, no more than 25mm ventral to the <i>M. longissimus</i> and/or <i>M. gluteus medius</i> (a slight dorsal curvature is acceptable). Surface fat shall not exceed 6mm in depth, except in the hip pocket which has no measurable fat requirement but shall be trimmed to the same contour as the rest of the trimmed surface. The entire <i>M. infraspinatus</i> , <i>M. supraspinatus</i> , <i>M. latissimus dorsi</i> and <i>M. trapezius</i> shall be removed. The belly shall be removed immediately ventral to the <i>M. longissimus</i> and <i>M. gluteus medius</i> . The <i>M. iliocostalis</i> and the <i>M. obliquus internus abdominis</i> shall be removed.	413B
Pork Sirloin, 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 group or the <i>M. longissimus</i> . The sirloin may be removed immediately anterior to the hip bone pocket. In such cases, both the <i>M. longissimus</i> and <i>M. gluteus medius</i> shall be exposed on the leg end. On the shoulder end, the <i>M. longissimus</i> shall be equal to or larger than the combined areas of the <i>M. splenius</i> and <i>M. semispinalis capitis</i> . The belly shall be removed by a cut from a point ventral to, but not more than 5cm from the <i>M. longissimus</i> at the shoulder-end to a point on the leg-end, no more than 25mm ventral to the <i>M. longissimus</i> and/or <i>M. gluteus medius</i> (a slight dorsal curvature is acceptable). Surface fat shall not exceed 6mm in depth, except in the hip pocket which has no measurable fat requirement but shall be trimmed to the same contour as the rest of the trimmed surface. 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.	413D

<b>Bone-in or deboned meat free of lymph nodes and excessive connective tissue (must be certifiable and recognizable as such)</b>		
<b>Description</b>	<b>Anatomical description</b>	<b>US reference number</b>
Pork Tenderloin	The tenderloin is removed intact and consists of the psoas major, psoas minor and iliacus only. The side muscle ( <i>M. psoas minor</i> ) 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.	415
Pork Spareribs, St Louis Style (excl rib 1 &2)	Spareribs should contain at least 11 ribs (excl rib 1 and 2) 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. The sternum and the ventral portion of the costal cartilages shall be removed along with the flank portion. The breast shall be removed at a point which is dorsal to the curvature of the costal cartilages.	416A
Pork Spareribs, Breast Bone (Sternum) Off	Spareribs should contain at least 11 ribs (excl rib 1 and 2) 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. The sternum is removed.	416C
Pork Leg, Inside Cap	This item shall consist of the <i>M. gracilis</i> that is separated from the inside leg by cutting through the natural seams. The connective tissue shall be trimmed such that the muscle is clearly visible.	402J
Pork Loin, Loin Eye	This item will consist of the <i>M. longissimus</i> and <i>M. multifidus dorsi</i> . The connective tissue shall be trimmed such that the muscle is clearly visible.	413C
Pork Loin, Center-cut, Boneless	The tenderloin, all bones, cartilages, lymph nodes and skin shall be removed. On the blade end, the <i>M. longissimus</i> shall be approximately equal to or larger than the <i>M. spinalis dorsi</i> and the <i>M. rhomboideus</i> shall not be present. The sirloin is removed anterior to the hip bone cartilage exposing the <i>M. gluteus medius</i> . The belly shall be removed by a cut from a point ventral to, but not more than 3 inches from, the <i>M. longissimus</i> at the blade end to a point on the sirloin end ventral to, but not more than 3 inches from the <i>M. longissimus</i> . This item can also be referred to as a "Loin, Short-Cut".	414
Pork tenderloin, butt tender	All bones, cartilages, lymph nodes and skin shall be removed. It is removed from the pelvic bone and shall consist of the <i>M. psoas major</i> , <i>M. psoas minor</i> and <i>M. iliacus</i> .	415B
Pork backfat	Backfat or fat back is the layer of adipose tissue, subcutaneous fat, under the skin found on the loin. The skin should be completely removed. Thus subcutaneous fat sheets with all other tissues trimmed away.	410D
Pork front feet	The feet do not include the carpal joints. Fully cleaned and trimmed practically free of hair and hair roots.	420
Pork hind feet	The feet do not include the tarsal joints. Fully cleaned and trimmed practically free of hair and hair roots.	420A
Pork skin excluding mask	The outermost layer of the carcass. Skin is free of lymph nodes and connective tissue (recognisable sheets)	410F

Pork tail	The pork tail is removed so that only the caudal vertebrae remain. It is trimmed of excess fat and skin at the base. The tail should be cleaned and absolutely free of lymph nodes, hair and any foreign material.	4791
Pork Cutting Fat	Subcutaneous fat may include fat trimmings from leg, loin, belly or shoulder (excluding lymph nodes and excessive connective tissue). All other tissue should be trimmed away and be free of skin. All edges must be reasonable squared and should be recognizable sheets.	410E
Pork Back Fat-Skin on	Back fat or fat back is the layer of adipose tissue, subcutaneous fat found on loin (excluding lymph nodes and excessive connective tissue). Back fat should be free of foreign material, all other tissues should be trimmed away, and the skin shall remain. Should be recognizable sheets.	410C