

PORK SHOULDER



SHOULDER, BLADE (BUTT)
CPI#C320

SHOULDER, PICNIC,
HOCK-ON CPI#C310



SHOULDER, BLADE (BUTT),
BONELESS CPI#C325

SHOULDER PICNIC, BONELESS,
GLOVE CUT STYLE CPI#C316



SHOULDER, BLADE (BUTT),
CAPICOLA, BONELESS CPI#C330

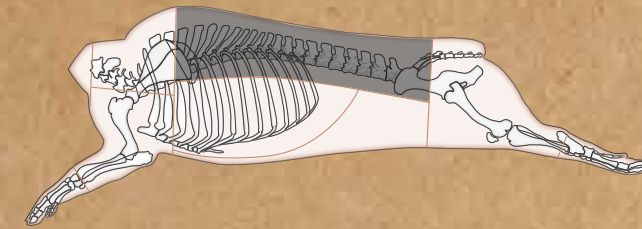
SHOULDER, PICNIC,
BONELESS CPI#C315



SHOULDER, PICNIC,
PECTORAL MEAT CPI#C346

FRONT SHANK MEAT,
BONELESS CPI#C319

SHOULDER, PICNIC, CUSHION,
BONELESS CPI#C345



PORK LOIN



LOIN, BONE-IN CPI#C200

LOIN, BONELESS CPI#C201



LOIN, RIB RACK, NINE BONE,
FRENCHED CPI#C210

LOIN, SHORT CUT BACK,
BONELESS CPI#205



LOIN, SHORT CUT BACK, BONELESS, FALSE LEAN AND BELLY
STRIP REMOVED CPI#C209

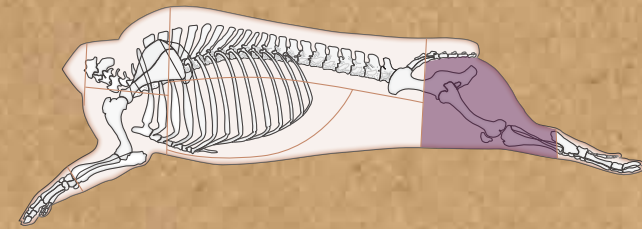
LOIN, SHORT CUT BACK, BONELESS,
MAIN MUSCLE CPI#C211



LOIN, TENDERLOIN
CPI#C227

LOIN, RIB CAP (FALSE LEAN)
CPI # 229

LOIN, SIRLOIN
CPI#C235



PORK LEG



LEG (FRESH HAM) CPI#C100

LEG (FRESH HAM), FLANK REMOVED CPI#C101



LEG (FRESH HAM), BONELESS,
SKINLESS CPI#C105

LEG (FRESH HAM), BONELESS, FOUR PIECE
(INSIDE, OUTSIDE, KNUCKLE, LIGHT BUTT) CPI#110



LEG (FRESH HAM), INSIDE,
BONELESS CPI#C107

LEG (FRESH HAM), OUTSIDE,
BONELESS CPI#C106

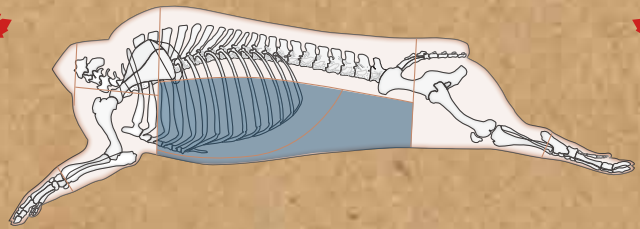
LEG (FRESH HAM), KNUCKLE,
BONELESS CPI#C108



LEG (FRESH HAM), INSIDE SHANK MEAT,
BONELESS CPI#C119

LEG (FRESH HAM), HIND SHANK,
SKINLESS CPI#C120

LEG (FRESH HAM), OUTSIDE SHANK MEAT,
BONELESS CPI#C118



PORK BELLY



BELLY, RIB IN CPI#C410



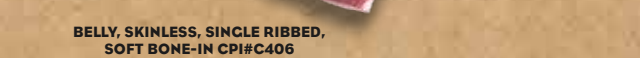
BELLY, SKINLESS CPI#400



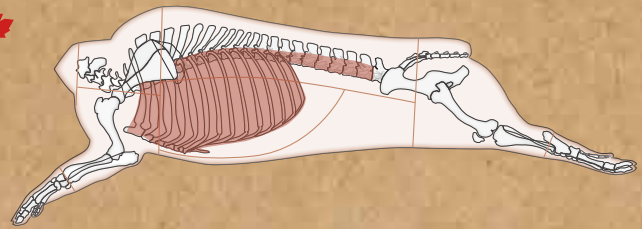
BELLY, SKINLESS,
SQUARE CUT CPI#401



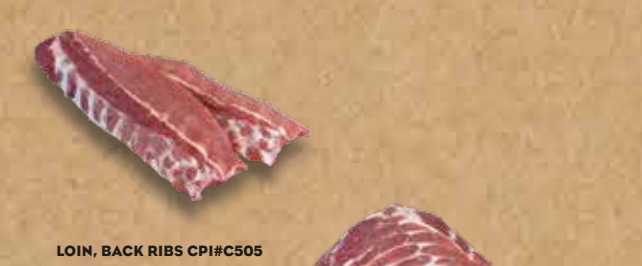
BELLY, SKINLESS,
SINGLE RIBBED CPI#C405



BELLY, SKINLESS, SINGLE RIBBED,
SOFT BONE-IN CPI#C406



PORK RIBS



LOIN, BACK RIBS CPI#C505



BELLY, SIDE RIBS CPI#C500



BELLY, SIDE RIBS, BREAST BONE
REMOVED CPI#C501



BELLY, SIDE RIBS, CENTRE CUT
CPI#C502



SHOULDER, RIBLETS,
BARBECUE STYLE CPI#C515

LOIN, BUTTON BONES
CPI#C506

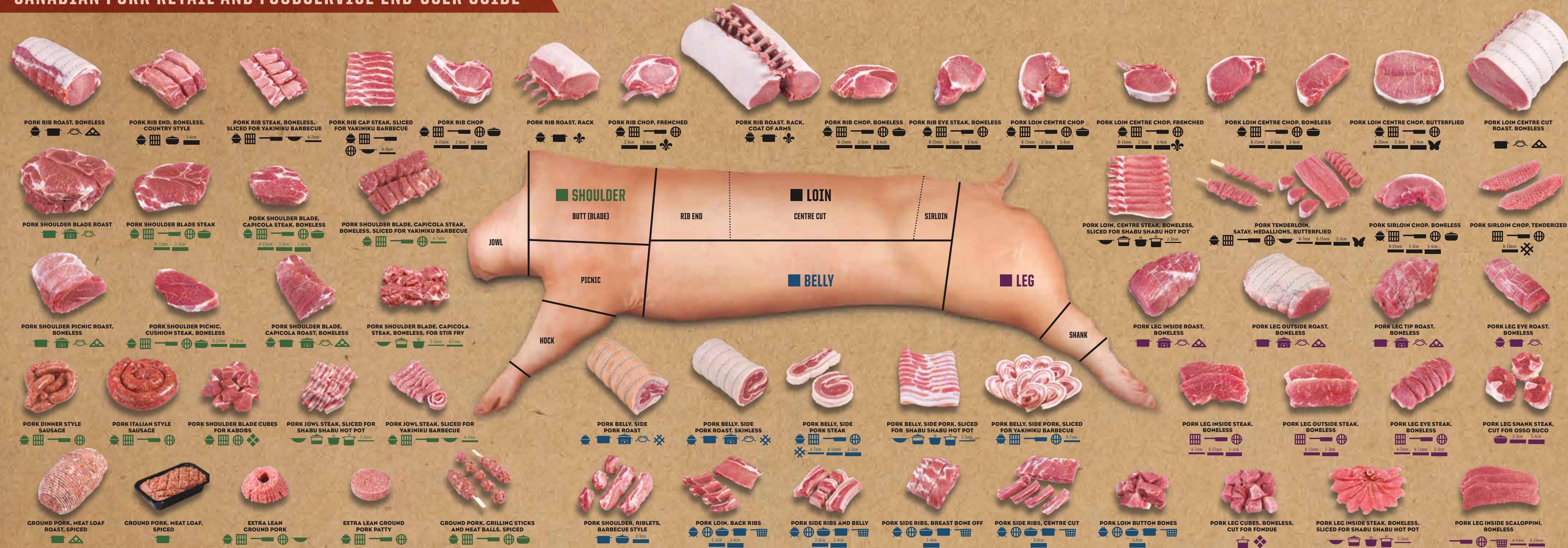
CANADIAN PORK

BUYERS' GUIDE RETAIL AND FOODSERVICE END-USER GUIDE



WWW.VERIFIEDCANADIANPORK.COM

CANADIAN PORK RETAIL AND FOODSERVICE END-USER GUIDE



COOKING METHODS

- Pot Roast
- Oven Roast
- Barbecue
- Grill
- Pan Fry
- Broil
- Braise
- Poach
- Steam
- Hot Pot
- Stir Fry
- Deep Fry

FABRICATION / CUTTING METHODS

- Frenched
- Butterflied
- String Tied
- Netted
- Score Cut
- Dice Cut 2x2cm
- Extra Thin Slice (2-3mm)
- Thin Slice (4-7mm)
- Medium Slice (8-15mm)
- Thick Slice (2-3cm)
- Extra Thick Slice (3-4cm)

PORK SUNDRIES



PORK VARIETY MEATS

