



TECHNICAL SPECIFICATION

STANDARD REFERENCE SHEET · ENGLISH

Frozen pork

Frozen pork

Reference values from the existing The Brokers catalogue · English

Parameters published by the catalogue

PARAMETER	REFERENCE
Product	Frozen pork cuts
Origin stated	Brazil
Grade stated	A
Presentation	Frozen
Stated freezing process	BQF — Block Quick Frozen (source wording)
Storage and transport	-18 °C

Qualitative characteristics listed by the source

PARAMETER	REFERENCE
Freshness and cleanliness	Fresh and clean (as described by the source)
Odour	No unpleasant smell
Feathers or hair	No feathers or hair
Bruising	No bruising
Ammonia burns	No ammonia burns
Blood stains	No excessive blood stains

Presentation and packaging

PARAMETER	REFERENCE
Option 1	Boxes labelled in English and Chinese (per the page); package weight and presentation are not published.

Product cuts listed in the catalogue

PARAMETER	REFERENCE
Cut 01	Flat bones

REFERENCE NOTE

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PARAMETER	REFERENCE
Cut 02	Meat from the back bones
Cut 03	Neck bones
Cut 04	Femur bones
Cut 05	Tail
Cut 06	Tail bones
Cut 07	Knee bones
Cut 08	Humerus bones (cut in half)
Cut 09	Lunate bones (source term; confirm)
Cut 10	Shoulder-blade bones (45%–55% meat)
Cut 11	Belly bones ("piano bones")
Cut 12	Sternum bones
Cut 13	Back fat
Cut 14	Flare fat (source term; confirm)
Cut 15	Soft fat
Cut 16	Trimming fat
Cut 17	Pork trimmings (90/10, 85/15, 40/60)
Cut 18	Belly trimmings 50/50
Cut 19	Belly skin
Cut 20	Back skin
Cut 21	Leg skin
Cut 22	Loin ribs
Cut 23	Boneless rib cut from the sternum (source wording)
Cut 24	4D shoulder (source label)
Cut 25	Front hock
Cut 26	Shoulder bones with skin, feet off
Cut 27	4D boneless leg (source label)
Cut 28	Boneless cuts
Cut 29	Rear hock

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PARAMETER	REFERENCE
Cut 30	Vacuum collars (source term; confirm)
Cut 31	Boneless, skinless pork belly
Cut 32	B belly, bone-in and skin-on (source label)
Cut 33	Tongue
Cut 34	Skinless jowl
Cut 35	Ears
Cut 36	Mask (without ears and snout)
Cut 37	Snout meat
Cut 38	Head
Cut 39	Whole diaphragm
Cut 40	Hearts
Cut 41	Kidneys
Cut 42	Liver
Cut 43	Spleen
Cut 44	Throat meat
Cut 45	Aorta
Cut 46	Esophagus
Cut 47	Feet

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