

1 Scope

This Standard covers fresh, fresh chilled, or fresh frozen native pork cuts and edible offals intended for markets, direct human consumption, or for further processing. It covers provisions on food safety and specification requirements of native pork cuts.

2 Normative References

The following documents are referred to in the text in such a way that some or all their contents constitute the requirements of this document. The latest edition of the referenced documents (including any amendments) applies:

Bureau of Agriculture and Fisheries Standards (BAFS)-Department of Agriculture (DA). (2015). Meat — Code of Hygienic Practices (PNS/BAFS 168:2015)

BAFS-DA. (2022). General standard for contaminants and toxins in food and feed (PNS/BAFS 194:2022)

BAFS-DA. (2022). Prepackaged fresh chilled and fresh frozen meat — Product standard — Labeling (PNS/BAFS 339:2022)

BAFS-DA. (2022). Veterinary drug residues in food — Product standard — Maximum Residue Limit (MRL) (PNS/BAFS 48:2022)

BAFS-DA. (2023). Primary and postharvest food and feed — Product standard — Microbiological criteria (PNS/BAFS 372:2023)

BAFS-DA. (2024). Packaged primary and postharvest foods — Product standard — Labelling (PNS/BAFS 384:2024)

DA. (2010). General guidelines on labeling of meat and meat products.
Administrative Order (AO) No. 24, series of 2010.
<https://www.nmis.gov.ph/images/pdf/ao-24-2010.pdf>

National Meat Inspection Service (NMIS)-Department of Agriculture (DA). (2008). Memorandum Circular (MC) No. 09, series of 2008 (Guidelines on the assessment of microbiological quality of fresh, chilled, and frozen meat) <https://nmis.gov.ph/images/pdf/mc-09-2008-05.pdf>

National Meat Inspection Service (NMIS)-Department of Agriculture (DA). (2012). Rules and regulations on hygienic handling of chilled, frozen, and

thawed meat in meat markets. (DA Administrative Order No. 6, series of 2012). <https://nmis.gov.ph/images/pdf/ao-06-2012.pdf>

NMIS–DA. (2012). Rules and regulations on hygienic handling of newly slaughtered meat in meat markets. (DA Administrative Order No. 5, series of 2012). <https://nmis.gov.ph/images/pdf/ao-05-2012.pdf>

3 Terms and Definitions

For the purpose of this Standard, the following definition shall apply:

3.1

carcass

body of pig after bleeding and dressing (BAFS-DA, 2021)

3.2

competent authority

government authority or official body authorized by the government that is responsible for the setting of regulatory food safety requirements and/or for the organization of official controls, including enforcement (Codex Alimentarius Commission [CAC], 2022) In the context of the DA, it refers to the bureau or agency mandated by law with responsibility and competence for ensuring and supervising the implementation of Sanitary and Phytosanitary (SPS) measures regulations, or standards (BAFS-DA, 2022)

3.3

contaminant

any substance not intentionally added to food, which is present in such food as a result of the production (including operations carried out in crop husbandry, animal husbandry and veterinary medicine), manufacture, processing, preparation, treatment, packaging, transport or holding of such food or as a result of environmental contamination. The term does not include insect fragments, rodent hairs and other extraneous matter (CAC, 2025, *modified*)

3.4

fabrication

any means of cutting and/or altering the physical characteristics of carcass or meat into standards cut but not its chemical composition for the purpose of satisfying customer's specification and/or for further production requirements (DA, 2004, *modified*)

3.5**labeling**

any written, printed, or graphic matter that is present on the label, accompanies the food, or is displayed near the food, including that for the purpose of promoting its sale or disposal (CAC, 2024)

3.6**native pig**

unique genetic resource composed of multiple domesticated *Sus scrofa* lineages and interspecific hybrids (Banayo et al., 2023). It is also known as "domesticated wild boar" with a characteristic of small body and color ranges from red to brown, spotted white and black (Faylon & Bueno, 2018)

4 Recommended Carcass Handling Prior to Fabrication

The hygienic practices of handling carcasses and cuts of native pork shall conform with the applicable clauses of PNS/BAFS 168:2015 (Meat — Code of Hygienic Practices).

5 Carcass Fabrication

The difference in the carcass fabrication of native pork carcass is based on its size in comparison with commercial breeds. Recommended cutting procedures should fit the carcass characteristics of native pigs to yield the three wholesale or primal cuts, as shown in Figure 1 (Faylon & Bueno, 2018). The data on slaughter and carcass of native pigs is shown in Annex A (Native pig slaughter and carcass data)

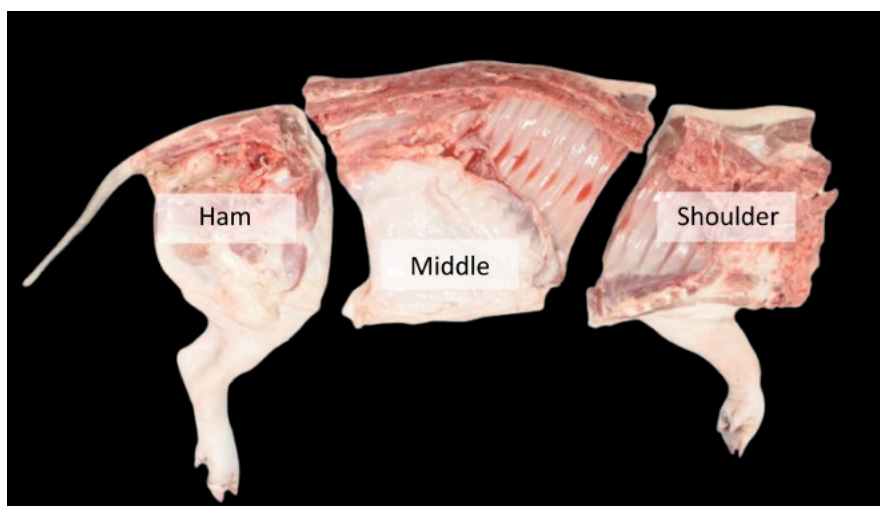


Figure 1. Three primal cuts**5.2 Primal and retail cuts****5.2.1 Shoulder cut**

5.2.1.1 The shoulder cut should be separated by cutting between the 5th and 6th rib and includes the foreshank. Cutting shall be near the 5th rib. This separation point should prevent passing through the blade bone (Faylon & Bueno, 2018).

5.2.1.2 The retail cuts may include the (1) shoulder butt (*Paypay*), as shown in Figure 2.A and (2) picnic (*Kasim*), as shown in Figure 2.B that should be obtained through dividing the shoulder by making a straight cut perpendicular to the rib at approximately ½ cm away from the neck bone (Faylon & Bueno, 2018).

**Figure 2.A.** Shoulder butt**Figure 2.B.** Picnic**5.2.2 Middle cut**

5.2.2.1 The middle cut should be separated from the ham cut (*pigue*) by cutting between the last lumbar and 1st sacral vertebra. It shall be made up of the loin and the belly, including the tenderloin and diaphragm muscles with the leaf fat excluded.

5.2.2.2 The middle cut should be divided into three parts; the first two parts in the frontal area contain 5 ribs each, as shown in Figure 3 (Faylon & Bueno, 2018).



Figure 3. Middle cuts

5.2.3 Ham cut (*Pigue*)

5.2.3.1 The leg or ham should be the portion of the carcass separated from the middle cut. It should be composed of thigh muscles, as shown in Figure 4.

5.2.3.2 The ham should be prepared by separating the hind leg by cutting through the tibia/fibula femur bone junction. Ham should be further divided into ham butt and ham shank by making a cut about one inch away but below to the length of the symphysis pubis and perpendicular to the femur (Faylon & Bueno, 2018). The ham butt should contain the pelvic bone, while the ham shank should contain the majority of the femur.

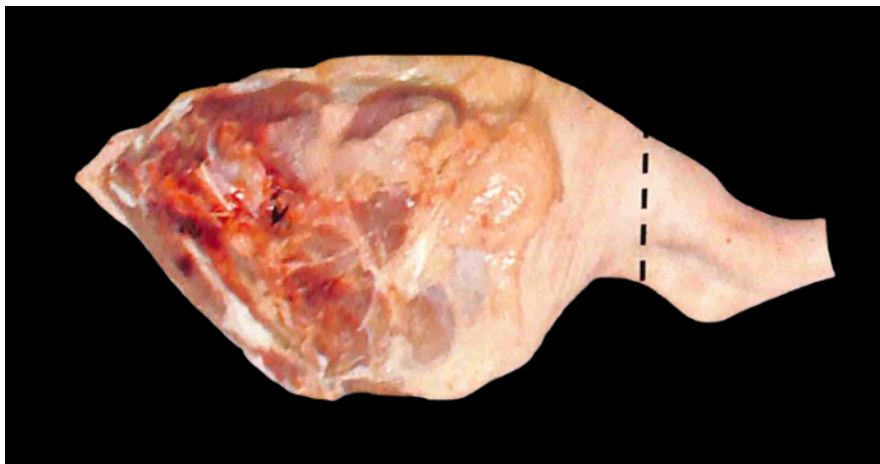


Figure 4. Ham cut (*Pigue*)

5.3 Miscellaneous

Miscellaneous cuts may include those parts that are not covered under primal and retail cuts:

5.3.1 Head

A head should be derived by cutting through the base of the ear going to the vertebral column in a straight line separating the head from the carcass at the atlas joint (atlanto-occipital joint), as shown in Figure 5.



Figure 5. Whole head

5.3.2 Shank (*pata*)

Foreshank (*pata unahan*) should be separated by making the cut through the natural separation point between humerus and radio-ulna bones, as shown in Figure 6.A. Hindshank (*pata hulihan*) should be separated by cutting through the femur and tibio-fibula junction, as shown in Figure 6.B (Faylon & Bueno, 2018).

**Figure 6.A.** Foreshank (*pata unahan*)**Figure 6.B.** Hindshank (*pata hulihan*)

6 Edible Offals

Edible offals of native pork shall be composed of the following:

6.1 Red Offals

Red offals may include the following organs:

6.1.1 Heart

The heart is a small muscular compact organ that is broader and less conical in appearance than the hearts of other species (Canadian Pork International [CPI], 2011). The fat is soft and white to whitish cream in color. The heart is removed from the pericardium. The arteries and veins are trimmed from the base of the heart

6.1.2 Liver

The liver is reddish-brown in color and has a firmer texture than the livers of other species (CPI, 2011). The liver consists of four lobes of varying sizes marked with notches and indentations (CPI, 2011). All ducts, blood vessels, lymph nodes, gallbladder, and connective tissues should be evenly trimmed with the surface of the liver (CPI, 2011).

6.1.3 Lungs (including esophagus and trachea)

The lungs are a pair of respiratory organs situated in a thoracic region, which consist of several connected lobes – the right lung, which consists of the upper,

middle, caudal, and accessory lobes and the left lung, which consists of the upper and caudal lobes. (Lil Bassi et al., 2014; Judge et al., 2014). It is pinkish in color (Lopez & Martinson, 2017) and has a spongy texture (Yaeger & Van Alstine, 2019). The lungs are usually separate from the carcass along with the esophagus and trachea.

6.1.4 Kidney

The kidney is a bean-shaped, smooth, firm, reddish-brown organ with a depression at the point of attachment to the blood vessels, pizzle cord, and ureter. These attachments and fat should be trimmed close to the surface of the kidney. The kidney fibrous capsule is removed.

6.1.5 Spleen

The spleen is flattened dark red elongated strap like organ with a slight curvature that narrows and tapers at one end and the size can vary greatly (CPI, 2011). The spleen is attached to the stomach and is prepared by trimming off the splenic blood vessels (Australian Pork Corporation [APC], 1995).

6.2 White offals

White offals may include the following organs:

6.2.1 Stomach

A stomach is an organ that connects the esophagus to the small intestine which should be opened and rinsed clean of any paunch content leaving the brown/black mucous membrane intact (APC, 1995).

6.2.2 Intestines

The intestines have two parts - small and large intestines. The small intestine is an organ that connects the stomach to the large intestine. It is very moist and has a tubular shape. It may include mesentery or flower fat. The large intestine is an organ that connects the small intestine and the rectum. It is very moist and tubular in shape when harvested. The rectum (bung) is the terminal part of the large intestine. It is more bulbous in shape, wider and has more membrane covering than is found on the large intestine. The large intestine is usually referred to as chitterlings in pork (CPI, 2011).

6.2.3 Mesentery and leaf fats

The mesentery and leaf fats are thick layers of fats lining the internal abdominal wall (JICA, n.d).

7 Contaminants

The native pork cuts and edible offals shall conform to contaminant limits and levels based on the following PNS and regulations:

- a) Microbiological contaminants - limits set in PNS/BAFS 372:2023 (Primary and postharvest food and feed — Product standard — Microbiological criteria);
- b) Chemical contaminants - Maximum Levels (ML) set in PNS/BAFS 194:2022 (General standard for contaminants and toxins in food and feed); and
- c) Veterinary drugs - Maximum Residue Limits (MRL) set in PNS/BAFS 48:2022 (Veterinary drug residues in food — Product standard — MRL);
- d) DA-NMIS MC No. 09, series of 2008 (Guidelines on the assessment of microbiological quality of fresh, chilled, and frozen meat);
- e) DA Administrative Order (AO) No. 5, series of 2012 (Rules and regulations on hygienic handling of newly slaughtered meat in meat markets); and
- f) DA AO No. 6, series of 2012 (Rules and regulations on hygienic handling of chilled, frozen, and thawed meat in meat markets).

8 Labeling

Where applicable, labeling of native pork cuts and edible offals shall meet the requirements of the following standards and regulation:

- a) PNS/BAFS 339:2022 cor. 01:2026 (Prepackaged fresh chilled and fresh frozen meat — Product standard — Labeling);
- b) PNS/BAFS 384:2024 (Packaged primary and postharvest foods — Product standard — Labelling); and
- c) DA AO No. 24, series of 2010 (General guidelines on labeling of meat and meat products).

Annex A
(Informative)**Native Pig Slaughter and Carcass Data**
(Faylon & Bueno, 2018)

Parameters	
Average live weight, kg	28.90
Dressing percent, %	71.63
Back fat thickness, cm	
1 st rib	2.42
Last rib	0.78
Last lumbar vertebrae	0.72
Average	1.31
Internal Organs (Edible Offals)	Percent live weight
Heart	0.38
Lungs	1.12
Liver	2.41
Kidney	0.34
Blood	2.70
Spleen	0.14
Reproductive Tract	1.10
Fat (Caul)	1.65
Stomach	2.45
Small intestine	2.91
Large intestine	5.33

Primal Cuts	Percent chilled carcass weight
Ham	20.73
Middle	25.41
Shoulder	27.72
Hind leg	2.84
Fore leg	3.49
Head	15.83
Tail	3.97
Total, %	99.99

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