

TRADEMARKED CUTS



AMERICA'S CUT™

Cut boneless pork loin into 1 1/4" to 1 1/2" steaks. Remove belly flange. Trim fat to less than 1/4". Cut chops from the true center of the loin—approximate rib break is between the 6th and 7th rib and 1" into the loin anterior to the hip joint. The only muscle that meets the raw material specification is the longissimus dorsi (single muscle). Cut chops 1 1/4" to 1 1/2" thick. External flange not to exceed 1/4" including the belly flange (tail).



CHEF'S PRIME™

Cut boneless loin shoulder end at 2nd to 3rd rib where longissimus dorsi (large loin eye) muscle is equal to or greater than the spinalis dorsi (upper small) muscle. Belly flange not to exceed 1/4". External fat not to exceed 1/4". Sell as roast, or cut into steaks and sell as Chef's Prime filets.



CHEF'S PRIME™ FILETS

Same as above, sliced into filets.