

Cuts specifications index

Bone-In	
4080	Belly
4001	Carcase
4059	Collar butt
4172	Hock leg
4170	Hock Shoulder
4012	Leg ham trim
4011	Leg square cut
4101	Loin
4161	Loin back ribs (also known as American style ribs)
4070	Middle
4111	Rib loin
4130	Rump
4056	Shoulder blade
4049	Shoulder picnic
4029	Shoulder square cut
4000	Side
4175	Trotter (forequarter)
4176	Trotter (hindquarter)

Fancy meat	
7549	Head (split)
7540	Heart
7530	Kidney
7520	Liver
7570	Maw (scalded)
7560	Maw (unscalded)
7510	Tail
7515	Testes
7500	Tongue (short cut)
7501	Tongue (swiss cut)

Boneless	
4332	Belly
4240	Collar butt (scotch fillet)
4361	Eye of loin
4290	Inside (topside)
4350	Jowl
4351	Jowl meat
4310	Knuckle (round)
4286	Leg set (4 piece)
4343	Loin
4320	Middle
4300	Outside
4305	Rump
4250	Shoulder blade
4230	Shoulder picnic
4301	Silverside
4280	Tenderloin

Variety items	
7680	Back bone
7685	Back fat
7682	Brisket bone
7683	Chitterlings
7688	Cutting fat
7692	Ear
7681	Neck bone
7690	Rind

Manufacturing	
4460	Hock meat
4490	Mechanically seperated pigmeat
4470	Trimmings