

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

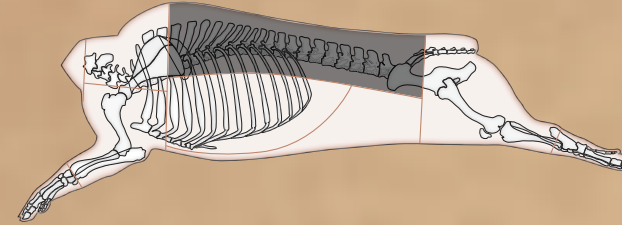
SHOULDER, PICNIC,  
BONELESS CPI#C315



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

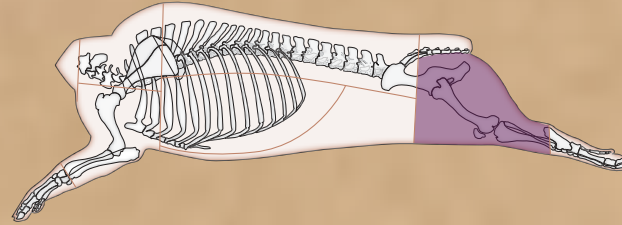
LOIN, SHORT CUT BACK, BONELESS,  
MAIN MUSCLE CPI#C211



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

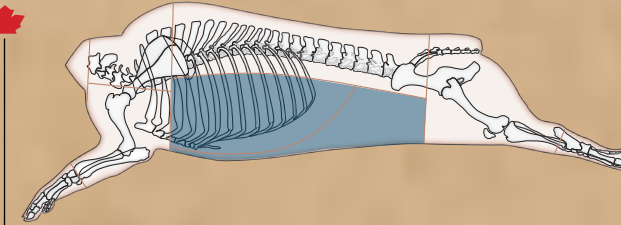
LEG (FRESH HAM), KNUCKLE,  
BONELESS CPI#C108



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

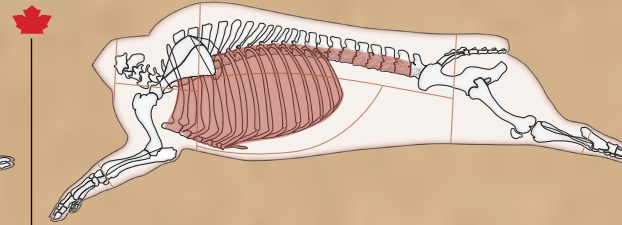


BELLY, SKINLESS,  
SQUARE CUT CPI#401

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



BRISKET BONE CPI#C821

SHOULDER, RIBLETS,  
BARBECUE STYLE CPI#C515



LOIN, BUTTON BONES  
CPI#C506

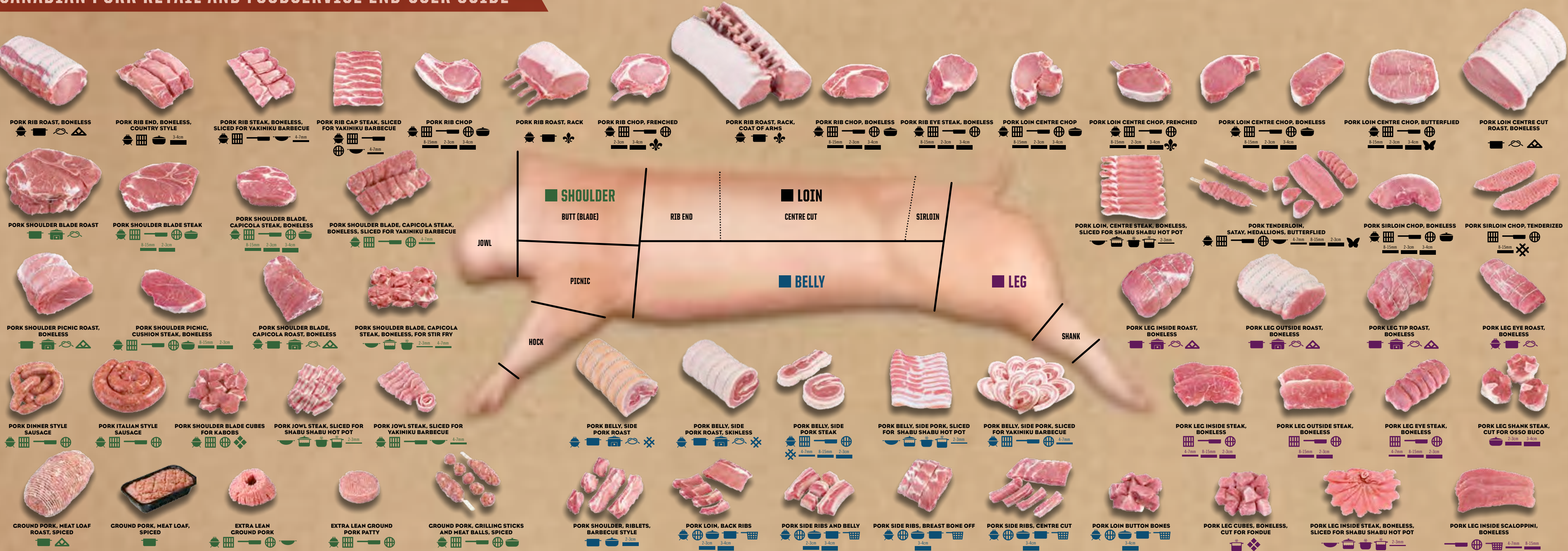
# CANADIAN PORK

## BUYERS' GUIDE RETAIL AND FOODSERVICE END-USER GUIDE





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

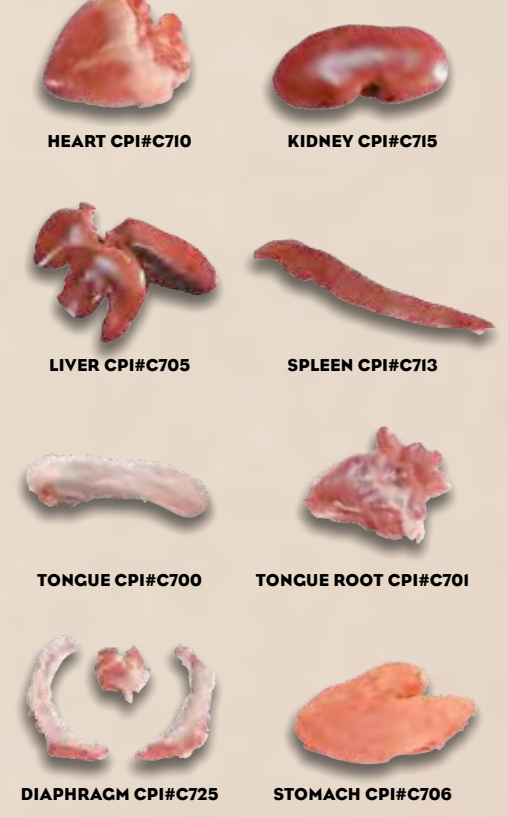
FABRICATION / CUTTING METHODS

- Frenched
- Butterflied
- String Tied
- Netted
- Score Cut
- Dice Cut 2x2cm
- Extra Thin Slice
- Thin Slice
- Medium Slice
- Thick Slice
- Extra Thick Slice

PORK SUNDRIES



PORK VARIETY MEATS



Agriculture and Agri-Food Canada



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