

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)

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).
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3 Terms and Definitions

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

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carcass

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

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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 (Department of Agriculture, 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

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

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96 **4 Recommended Carcass Handling Prior to Fabrication**

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

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103 **5 Carcass Fabrication**

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105 The different carcass fabrication of native pork carcass is based on its size in
106 comparison with commercial breeds. Recommended cutting procedure should fit
107 the carcass characteristics of native pigs to yield the three wholesale or primal cuts
108 (Faylon & Bueno, 2018).

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111 **5.2 Primal and retail cuts**

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113 **5.2.1 Shoulder cut**

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115 **5.2.1.1** The shoulder cut should be separated by cutting between the 5th and 6th rib and
116 includes the foreshank. Cutting shall be near the 5th rib. This separation point
117 should prevent passing through the blade bone (Faylon & Bueno, 2018).

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119 **5.2.1.2** The retail cuts may include the (1) shoulder butt (*Paypay*) and (2) picnic (*Kasim*)
120 (as shown in Figure 1) that should be obtained through dividing the shoulder by
121 making a straight cut perpendicular to the rib at approximately ½ cm away from
122 the neck bone (Faylon & Bueno, 2018).

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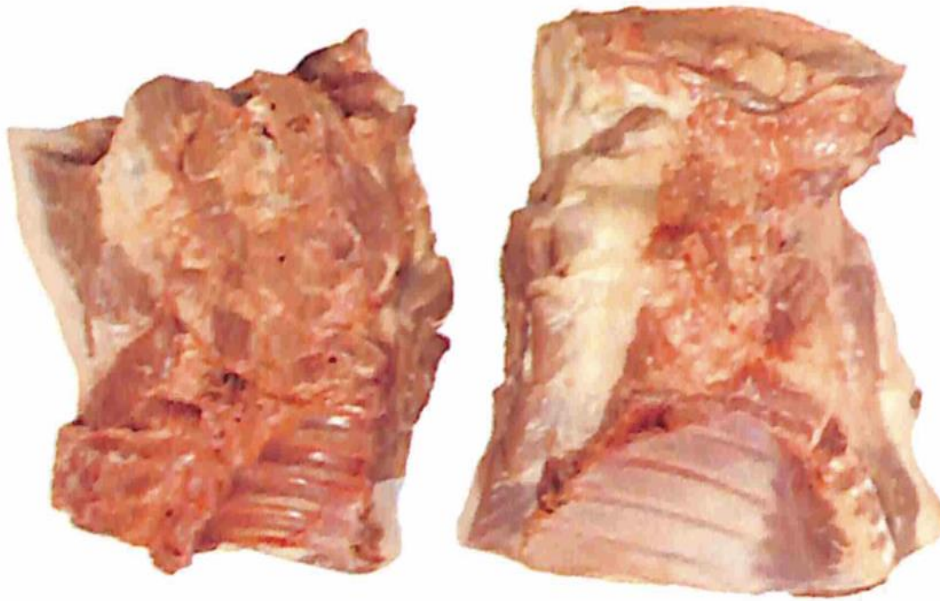


Figure 1. Shoulder cut

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5.2.2 Middle cut

5.2.2.1 The middle 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 cuts should be divided into three parts; the first two parts in the frontal area contain 5 ribs each, as shown in Figure 2 (Faylon & Bueno, 2018).



Figure 2. Middle cuts

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5.2.3 Ham cut (*Pigue*)

5.2.3.1 The leg or ham is the portion of the carcass separated from the middle cut. It is composed of thigh muscles, as shown in Figure 3.

5.2.3.2 The ham should be prepared by separating the hind leg by cutting through the tibia/fibula femur bone junction. Ham is 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 contains the pelvic bone, while the ham shank contains the majority of the femur.

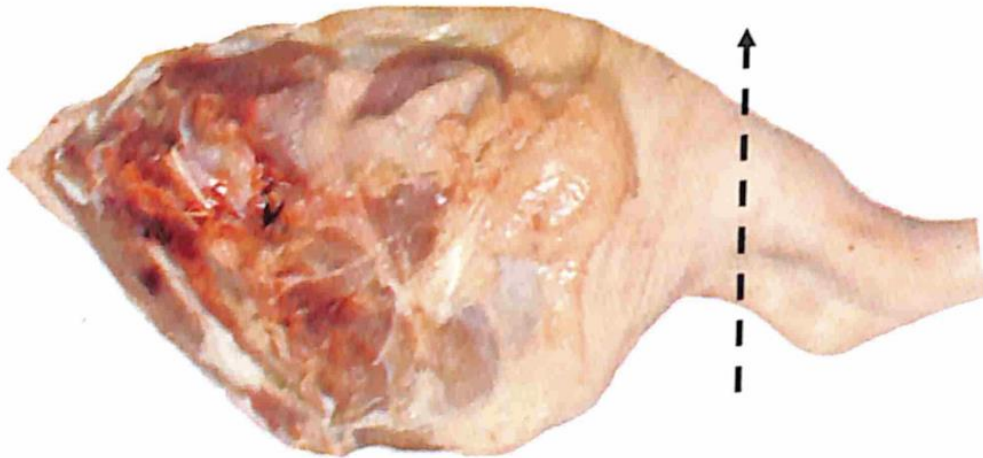


Figure 3. Ham cut (Pigue)

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5.3 Miscellaneous

Miscellaneous cuts includes 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).

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. Hindshank (*pata hulihan*) should be separated by cutting through the femur and tibio-fibula junction (Faylon & Bueno, 2018).

6 Edible Offals

6.1 Red Offals include the following organs:

- a) heart;
- b) liver, lungs (including esophagus and trachea);
- c) kidney; and
- d) spleen.

6.2 White offals include the following organs:

- 187 a) stomach;
188 b) intestines; and
189 c) mesentery and leaf fats
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192 **7 Contaminants**

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194 The native pork cuts and edible offals shall conform to contaminant limits and
195 levels based on the following PNS:
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198 a) Microbiological contaminants - limits set in PNS/BAFS 372:2023 (Primary and
199 postharvest food and feed — Product standard — Microbiological criteria);
200 b) Chemical contaminants - Maximum Levels (ML) set in PNS/BAFS 194:2022
201 (General standard for contaminants and toxins in food and feed); and
202 c) Veterinary drugs - Maximum Residue Limits (MRL) set in PNS/BAFS 48:2022
203 (Veterinary drug residues in food — Product standard — MRL).
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205 **8 Labeling**

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

- 209 a) PNS/BAFS 339:2022 cor. 01:2026 (Prepackaged fresh chilled and fresh
210 frozen meat — Product standard — Labeling);
211 b) PNS/BAFS 384:2024 (Packaged primary and postharvest foods — Product
212 standard — Labelling);
213 c) DA Administrative Order (AO) No. 5, series of 2012 (Rules and regulations
214 on hygienic handling of newly slaughtered meat in meat markets); and
215 d) DA AO No. 6, series of 2012 (Rules and regulations on hygienic handling of
216 chilled, frozen, and thawed meat in meat markets).
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272 and regulations on hygienic handling of newly slaughtered meat in meat markets.
273 (DA Administrative Order No. 5, series of 2012).

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