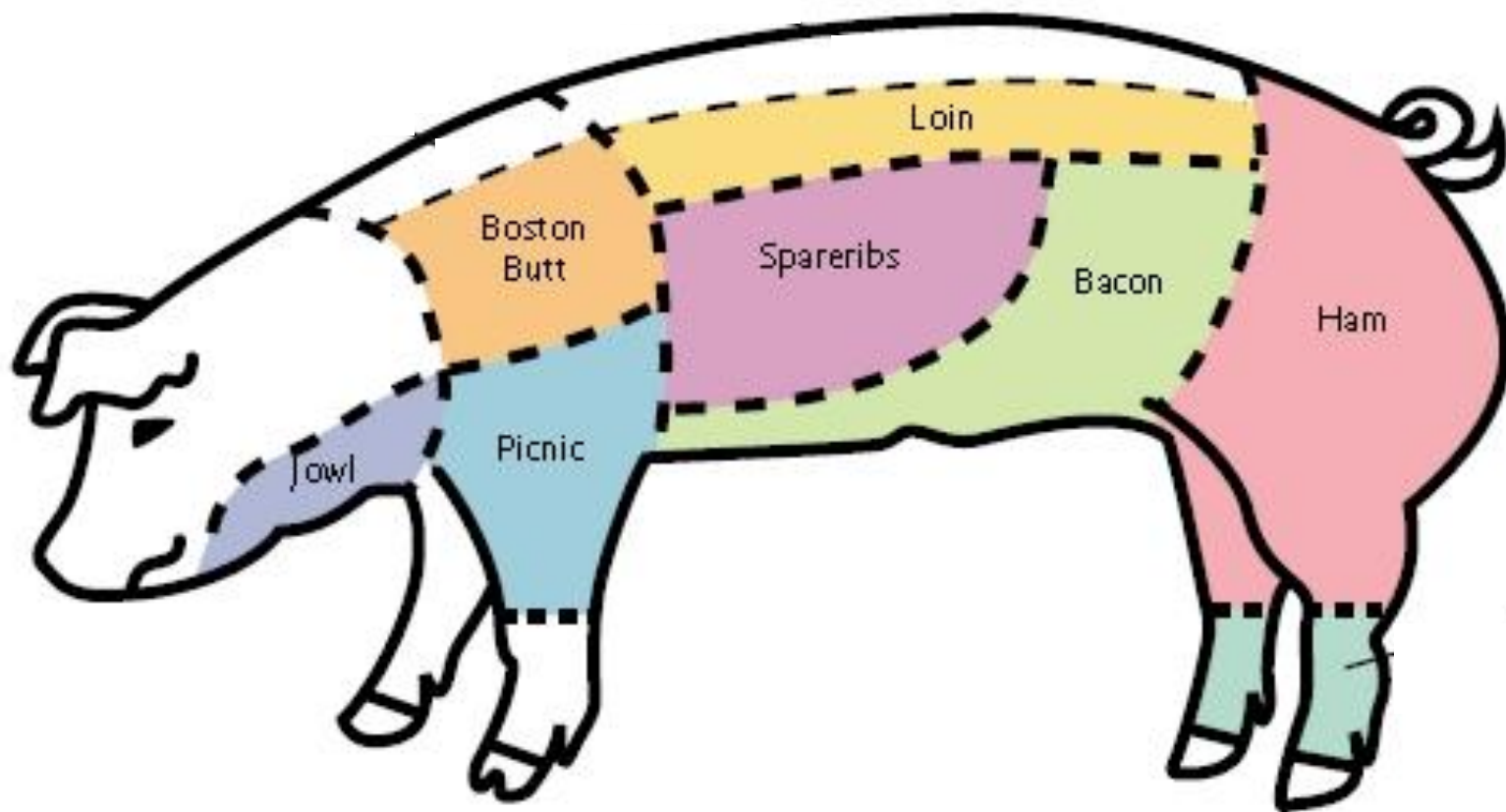


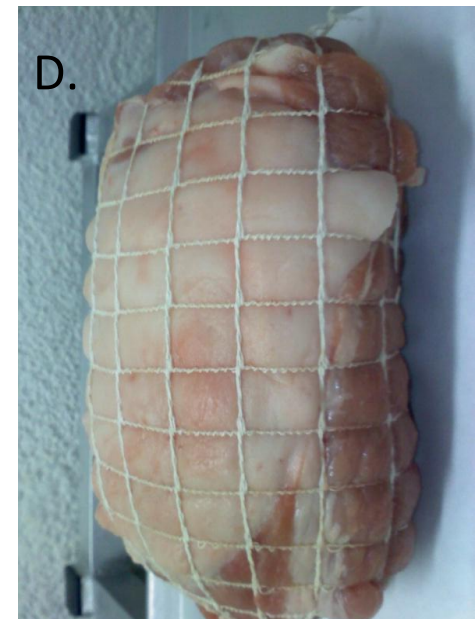
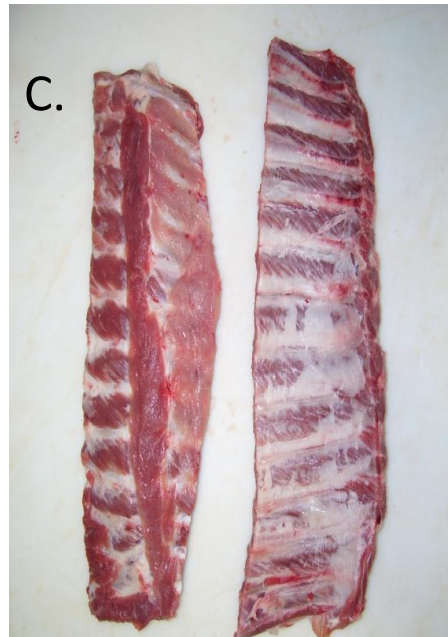
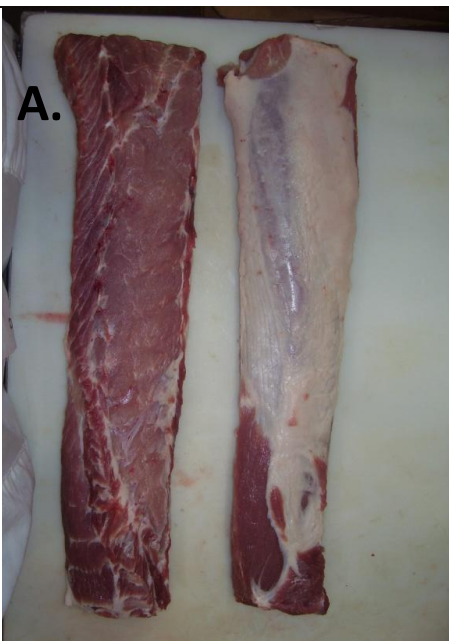


WHOLESALE CUTS OF PORK



LOIN CUTS

Pork loins are wholesale cuts located between the leg (ham) and shoulder. Bone-in cuts weigh approximately 17 to 22 pounds. The loin is the tenderest part of the pig. Loin cuts are fairly lean. There are four sections of a Whole Bone-in Loin that are separated out and sold as separate cuts of meats and a couple of other products that come from this section.



A. Boneless Center Cut Loins – The boneless loin is generally sold as a center cut or a half loin. This boneless loin was 23 inches long, 6-1/2 inches wide, 2-1/2 inches thick. Boneless Center Cut Loins average 8 pounds. The America Cut Chops are also cut from the Boneless Center Cut Loin.

B. Whole Tenderloins – Are the most tender and flavorful part of the meat. The tenderloin averages 14 inches long, 2 inches wide at the widest point and 1-1/2 inches thick and has an average weight of 1 pound.

C. Loin Back Ribs - Are the rib part of the loin after the meaty boneless loin has been removed. A slab of baby backs will contain anywhere from 8 to 14 rib bones and can weigh up to 2 lbs. Meaty Back Ribs will weigh up to 3 lbs.

D. Sirloin Roast - Pork loin sirloin roast contains hip bone and backbone. The largest muscle is the eye of loin, separated from the smaller tenderloin muscles by finger bones. Boneless Sirloin Roast have the hip and backbone removed.

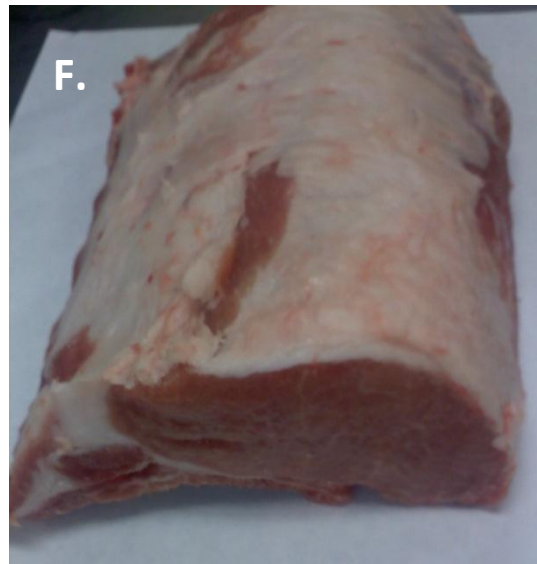
E. Country-style ribs are cut from the sirloin or rib end of the pork loin. The meatiest variety of ribs, country-style ribs are sold either as “slabs” or in individual servings.

F & G. Rib Racks – These racks contain the Boneless Center Cut Loin and the Baby Back Ribs. They are ordered by the number of bones that it contains. You can also order them Frenched (G). Frenched is when the meat between the bones has been removed.

E.



F.



G.



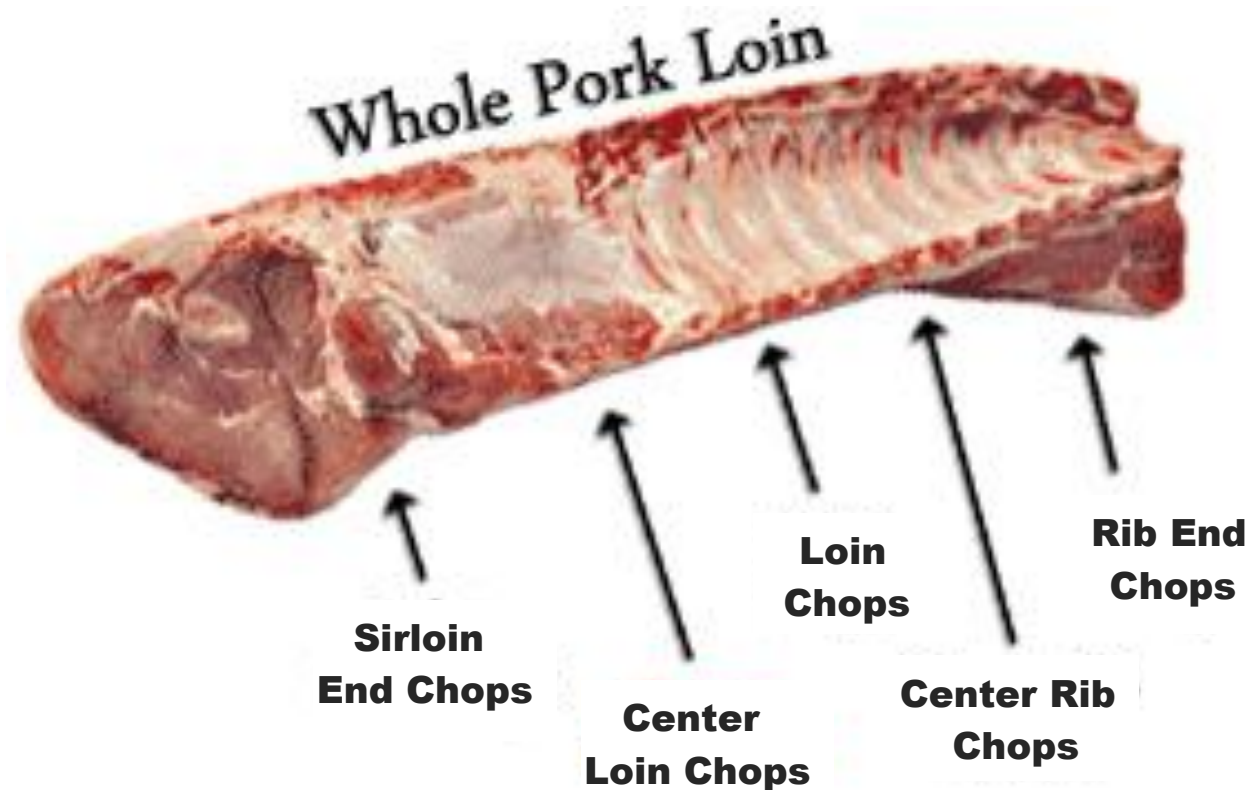
IOWA FARM FAMILIES

LOIN PRODUCTS AVAILABLE

Product <u>code</u>	<u>Description</u>	# per <u>case</u>	# per <u>Pkg</u>	Pkgs. per <u>case</u>
123311	Boneless Sirloin Roast	20	3	8
123501	Baby Back Ribs	10	1.75	6
123502	Country Style Ribs	20	2	10
123503	Meaty Back Ribs	18	3	6
231501	PH Baby Back Ribs	10	1.75	6
123710	Whole Pork Tenderloin	10	1	10
123720	10 Rib rack Chine Off	27	9	3
123721	10 Rib Rack Chine Off Frenched	22	7	3
123722	Bone In CC Loin-Tender Out	30	15	2
123723	8 Rib Rack Chime Off	14	7	2
123724	8 Rib Rack Chine Off Frenched	18	6	3
231721	Boneless CC Loin	18	6	3
231731	Whole Bone-In Loin	40	20	2

PORK CHOPS

There are three major chops that are 'merchandised' from the whole pork loin: 1) *rib* end chops, 2) *loin* chops and 3) *sirloin* chops. There are a number of different sub-chops that are labeled different ways and one can get very specific about a given chop's 'official' name, depending on the exact location of the pork loin it was produced from.



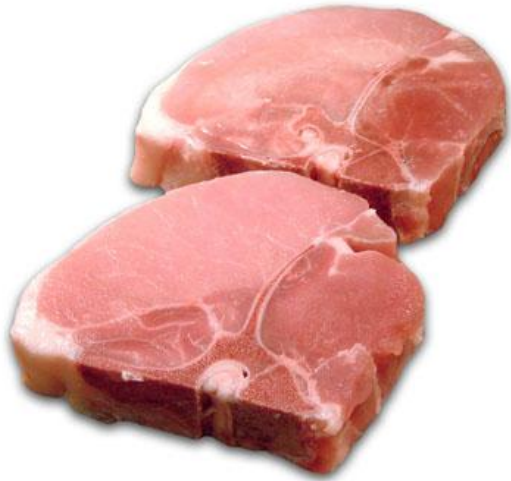
Bone In or Boneless

BONE-IN

- Majority of the Bone in chops are cut from the Center, Loin and Center Rib Chop area.
- Pork Loin Center Cut Chop should have the presence of tenderloin meat.
- Bone-in chops have a bit more flavorful meat, particularly near the bone.
- Pork chops with a bone in can be "frenched", where the meat is cut away to expose the tip of the bone.

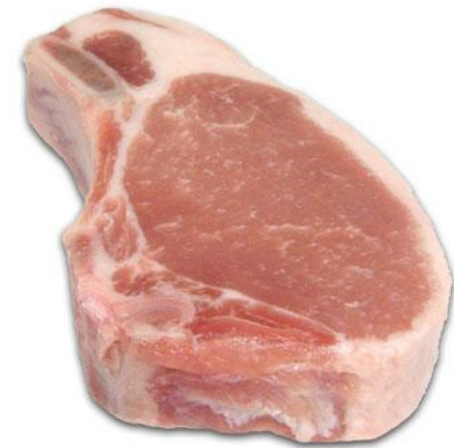
BONELESS

- Boneless chops can be cut from any portion of the loin. City Cut Chops are cut from the loin end with the back ribs removed.
- Boneless pork chops are leaner.
- Boneless chops can be butterflied or used to make a stuffed chop.



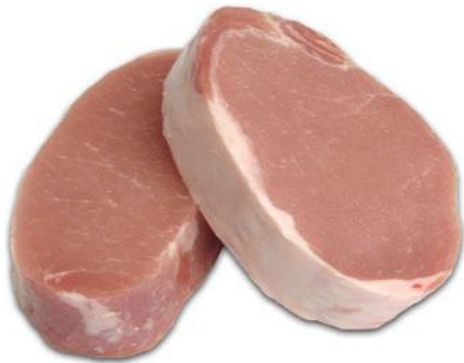
Iowa Cut Chops

Have both the Boneless Center Cut loin and the Tenderloin in with a “T” shaped bone present.



Center Cut Chops

An exceptional cut of pork which is consistently leaner, superior tasting, and tender.



Boneless America Cut Chop

This popular cut of pork is very versatile, lean and fine-textured, making it a wise menu choice. Options for presentation are endless.



Boneless City Cut Chops

Tender, juicy chops bursting with flavor.

IOWA FARM FAMILIES

CHOPS AVAILABLE

<u>Product code</u>	<u>Description</u>	# per <u>case</u>	# per <u>Pkg</u>	Pkgs. per <u>case</u>
BONE IN CHOPS				
123601	6 oz. Center Cut Chops	11.5	0.75	15
123604	8 oz Center Cut Chops	10	1	10
123605	10 oz Center Cut Chops	10	1.25	8
123606	12 oz Center Cut Chops	10.5	1.5	6
123607	14 oz French Cut Chops	10.5	0.85	12
123608	14 oz Iowa Chops	10.5	1.75	6
123611	4oz Center Cut Chop-Bk	10	10	1
123612	12oz Iowa Chop	10.5	1.5	7
321609	Smoked B-n Chops	10	0.95	24
BONELESS CHOPS				
123600	8 oz. Chop-City Cut	10	1	10
123602	8 oz. America's Chops	10	1	10
123603	8 oz. America's Chops-Bk	20	20	1
123610	6 oz. Boneless Chop	10	0.75	15

BACON

CUTS

BELLY/BACON

Pork bellies refer to the cut of pork meat obtained from the underside of a hog carcass. Pork belly is what is cured and smoked for bacon. A variety of Bacon flavors are available including hickory, apple wood, maple, and pepper.



SKINLESS BELLY



LAYOUT BACON

IOWA FARM FAMILIES

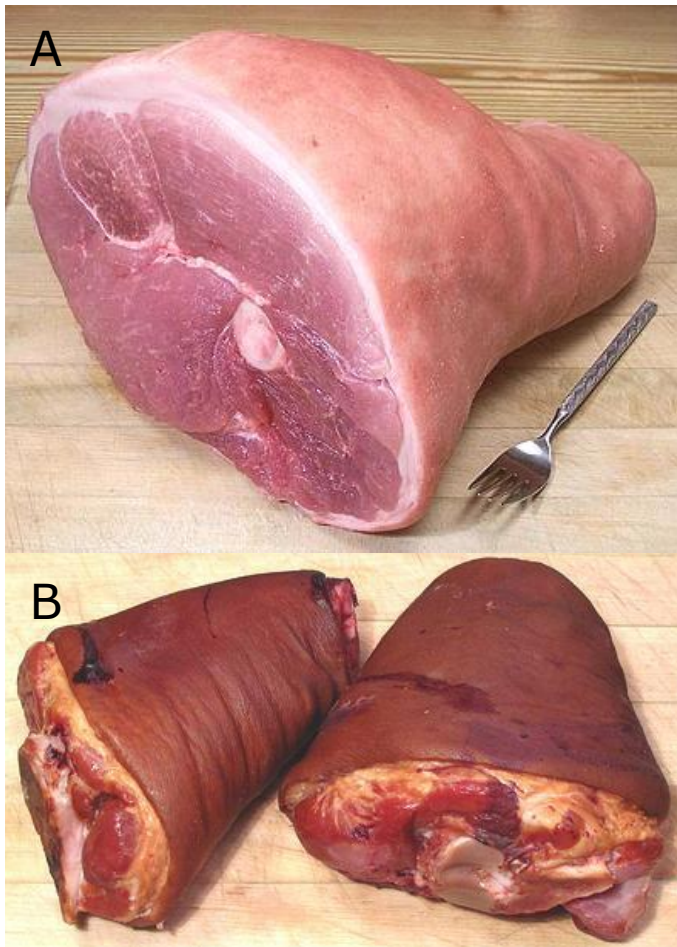
BACON AVAILABLE

<u>Product code</u>	<u>Description</u>	<u># per case</u>	<u># per Pkg</u>	<u>Pkgs. per case</u>	<u>users</u>
321911	1# Hickory	22	1	22	Retail
321912	2# Hickory	24	2	12	Retail
321913	Hickory	15	15	Bulk	Foodservice
321914	Layout Hickory	15	15	Bulk	Foodservice
321921	1# Maple	22	1	22	Retail
321922	2# Maple	24	2	12	Retail
321923	Maple	15	15	Bulk	Foodservice
321924	Layout Maple	15	15	Bulk	Foodservice
321931	1# Pepper	22	1	22	Retail
321932	2# Pepper	24	2	12	Retail
321933	Pepper	15	15	Bulk	Foodservice
321934	Layout Pepper	15	15	Bulk	Foodservice
321935	Pepper	15	5	3	Foodservice
321941	1# Applewood	22	1	22	Retail
321943	Applewood	15	15	Bulk	Foodservice
321944	Layout Applewood	15	15	Bulk	Foodservice
321945	Applewood	15	5	3	Foodservice
321947	Applewood Slab	60	10	6	Foodservice

HAM CUTS

The largest use for this cut is production of cured hams. Fresh hams are rare in major supermarkets due to size, but can be found in various ethnic markets. Fresh hams can weigh on average 13 ½ pounds.

In curing, sodium nitrite, salt, and sugar are mixed with water to form a "brine" or curing solution. This solution is then pumped into the ham for uniform distribution of the brine. After several days of curing, the product is washed free of excess brine, cooked, and sometimes smoked. This process is known as a commercial cure.



A. Pork leg (fresh ham) - Shank portion is the lower portion of the leg. It contains shank bone and part of the femur bone. Skin covers the shank and a small portion of the outside muscle.

B. Pork Hocks - Are cut from picnic shoulder and are similar to pork shank cross cuts. They contain two round shank bones exposed at both ends.

Ham Hocks are simply pork hocks that have been salt cured and smoked fairly heavily. Ham hocks vary greatly in size depending on how they are cut.

C. Boneless Pit Ham -The term PIT actually stands for "Partially Internally Trimmed". It is typically a teardrop shaped ham with most of the external fat and inter muscular fat trimmed.

D. Osso Bucco - Is Italian for "bone with a hole" (*Osso* bone, *Bucco* hole), a reference to the marrow hole at the center of the cross-cut shank.

Gluten Free Bacon and Ham

What is GLUTEN?

Gluten is a protein found in grains including wheat, rye, oats and barley. Patients with Celiac disease are sensitive to gluten.

Iowa Farm Families Bacon and Hams are certified gluten free.

IOWA FARM FAMILIES

HAMS AVAILABLE

Product <u>code</u>	<u>Description</u>	# per <u>case</u>	# per <u>Pkg</u>	Pkgs. per <u>case</u>
321811	Boneless Whole Pit	30	10	3
321812	Boneless 1/2 Pit	30	5	6
321813	Boneless 1/4 Pit	36	3	12
321814	Mini Bone-in	24	2	12
321831	BRT Roasts	20	10	2
C-321505	Osso Bucco	15	1.25	1

**BOSTON
BUTTS**

Pork butt is cut from the shoulder. It is sold bone-in or boneless.

A. The whole pork butt is a rectangular roast weighing 6-10 pounds and containing a portion of the shoulder blade bone.

B. Boneless pork butts are sometimes tied with kitchen twine or netted by the butcher to give them a more compact shape and to make handling easier

Pork butt is also known by the following names, or some combination thereof:

- Boston shoulder roast
- Boston roast
- Boston butt
- Shoulder butt
- Shoulder blade roast



IOWA FARM FAMILIES BUTTS AVAILABLE

Product		# per	# per	Pkgs. per
<u>code</u>	<u>Description</u>	<u>case</u>	<u>Pkg</u>	<u>case</u>
231011	Bone In Butts	30	15	2
231012	Boneless Butts	30	15	2

SPARE RIBS

A. Spares are cut from the ends of baby backs, further down the side of the hog. They run all the way down to the breast bone which is why they are also referred to as side ribs.

USDA says a slab must have at least 11 bones. There is usually more bone than meat in a slab of spares with more of the meat between the bones and less on top of them than the baby back ribs. The bones are straighter and flatter than baby backs, and the meat has more marbling giving extra tenderness and flavor to the prepared meat.

B. St. Louis cut ribs are Spareribs without the rib tips (in the picture below, they are along the bottom), and what remains is a flat rectangular slab called the St. Louis cut (in the picture below, the SLC is at the top)



IOWA FARM FAMILIES

RIBS AVAILABLE

<u>Product</u> <u>code</u>	<u>Description</u>	<u>#</u> <u>per</u> <u>case</u>	<u>#</u> <u>per</u> <u>Pkg</u>	<u>Pkgs.</u> <u>per</u> <u>case</u>
231503	St. Louis Ribs	30	3	10
C-321505	Spare Ribs	30	1	10

IOWA FARM FAMILIES

OTHER PRODUCTS AVAILABLE

Product <u>code</u>	<u>Description</u>	# per <u>case</u>	# per <u>Pkg</u>	Pkgs. per <u>case</u>
123401	Ground Pork(1# bags)	10	1	10
123402	Ground Pork(5# bags)	25	5	5
123411	Ground Sausage(1# bags)	10	1	10
123412	Ground Sausage(5# bag)	25	5	5
123251	Tailgates Patties Bk. 30 ct.	10	10	1
123252	Tailgates Patties- Retail	24	2	12