

Pork products:
Pork front feet A grade, short cut
Pork hind feet A grade, short cut
Pork FF B grade
Pork HF B grade
Pork ears with shells
Pork ear flaps
Pork snouts
Pork cooked stomach (Pouch cut)
Pork raw stomach (Pouch cut)
Pork aorta
Pork spinal cord
Pork esophagus
Pork pizzles
Pork knee bone
Pork tails
Pork half heads FCL
Pork tail bone
Pork neckbone
Pork backbone
Pork moonbone
Pork femur bone
Pork humer bone

Pork Intestines

Pork cooked chitterling

Pork raw chitterling

Pork small casing with mucous

Pork rectum whole

Pork rectum cooked (35-45 cm)

Pork bung cap

Pork bung cap tips

Pork uterus

Pork primal cuts

Pork sides (EU class with jowls)

Ham 4D boneless

Shoulder 4D

Loin boneless

Belly grade Delli boneless

Belly grade A

Collar boneless

Pork half heads

Jowls straight cut skin on

Trimmings 80/20 (big)

Trimmings 50/50

Trimming 80/20 (head meat with cheeks)

Cutting fat

Back fat

Pork rind

Pork Sides chilled





The side without PORK SKINS



Shoulder 4D



HAM



NECK



BREAST with layers of FAT WITHOUT RIBS



Bold Pork trimming 50/50 FINE



Bold Pork trimming 80/20 MAJOR



Pork front feet A grade



Pork hind feet A grade



Pork FF B grade



Pork ears with shells



Pork ear flaps



Pork snouts



Pork cooked stomach



Pork raw stomach



Pork esophagus



Pork puzzles



Pork tails



Pork half heads



Pork neckbone



Pork backbone



Pork moonbone



Pork femur bone



Pork humer bone



Pork raw chitterling



Pork small casing with mucous



Pork rectum whole



