

	Nikuya Meats Ltd.					
	American Kurobuta Pork					
Specifications						
Cut name	Black Label Product Code	Avg. Pounds per box	Pieces per bag	Bags per box	Box Size	Specification
Loin Cuts						
Tenderloin	21406	10	2	5	S	Peeled
Boneless Loin - 1/3 Cut	21437	15	1	8	S	1/4 inch average fat cover.
Boneless Loin - Center Cut	21413	16	1	2	S	1/4 inch average fat cover. Sirloin removed. No lip.
Bone In Loin - Center Cut	21428	54	1	4	L	1/4 inch average fat cover. Sirloin removed. No lip.
Bone In Loin - Shortloin	21418	18	1	4	L	1/4 inch average fat cover, Tenderloin attached, Chine bone attached.
Rack of Pork	21431	32	1	4	L	1/4 inch average fat cover. Natural length. Chine bone off.
Roasting Cuts						
Boneless Sirloin	21439	10	2	4	S	Peeled
Collar	21430	25	1	6	L	1.5 inch tail from collar eye. Fat cover 3 inches wide and 1/2 thick
Steamship of Pork	21417	26	1	2	L	Frenched Handle, Rump off
Rollout Leg	21409	52	1	4	D	1/2 inch fat cover
Bone In Pork Hind Shank	21415	15	11	1	S	
Japanese Shoulder	21425	33	1	4	D	Separated at 4th and 5th rib. 1/4 inch average trim.
Ribs						
Baby Back Ribs	21438	24	1	8	S	10 Rib Rack
Bone In Short Ribs	21440	11	2	12	S	Peeled.
Bellies						
Single Rib Belly	21400	16	1	2	D	1/2 inch fat cover. 9.5 inches wide. Flank end in tact. Rib fingers attached
Jowls	21426	9	4	8	S	De-nuded
Cheeks	21471	30	5 lbs	6	L	Single Lobe Center Cut Cheek
Hams						
Bone In Ham	21491	45	1	2	D	Full bone in ham, shank on
Bone In Ham 1/2 Cut	21496	45	1	6	D	Full bone in ham, shank on, cut in 1/2 length wise
Boneless Deli Ham	21490	40	1	6	D	Knuckle off, shank off, bone connective tissue removed.
Boneless Deli Ham 1/2 Cut	21492	40	1	8	D	Knuckle off, shank off, bone connective tissue removed, 1/2 cut

Subject to Availability. Terms and Conditions may apply. Specifications subject to change without notice.