

# VERIFIED CANADIAN PORK™



**CARCASS BREAKDOWN**

Scan for a video demonstrating how to break down a pork carcass. See where the cuts are located and how they are cut.

**COOKING METHODS**

Pot Roast	Pan Fry	Steam
Oven Roast	Broil	Hot Pot
Barbecue	Braise	Stir Fry
Grill	Poach	Deep Fry

**FABRICATION / CUTTING METHODS**

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

**PORK SUNDRIES**

**PORK SHOULDER**

**PORK LOIN**

**PORK LEG**

**PORK BELLY**

**PORK RIBS**

**PORK VARIETY MEATS**