

9550.1PFF forImprtdCuredPorkProds42490

OPI: IP/PDD
PART 1 OF 2

PROTEIN FAT-FREE (PFF) FOR IMPORTED CURED PORK PRODUCTS

I. PURPOSE

The purpose of this directive is to:

1. Transmit a Question-and-Answer Guide to the PFF regulations for imported cured pork products;
2. Provide a table for determining X Percent on retained-product labels when fat and PFF values are known;
3. Identify minimum PFF values;
4. Explain each digit of the product code; and
5. Identify PFF codes and pass/fail criteria for imported cured pork products.

II. (RESERVED)

III. (RESERVED)

IV. REFERENCES

MPI Regulations, Section 327.23.
Imported Cured Pork Products Guide for PFF Analysis Sampling Program.

V. ABBREVIATIONS

AIIS	Automated Import Information System
NLV	Nutrition Labeling Verification
PFF	Protein Fat-Free
QC	Quality Control

VI. QUESTIONS REGARDING THIS DIRECTIVE

Direct any questions regarding this directive to the Chief of the Inspection Assignment Branch, Program Development Division, International Programs, through normal channels.

Patricia Stolfa
Deputy Administrator
International Programs

ATTACHMENTS

- 1 - Question and Answer Guide - Imported Cured Pork Products
- 2 - Table to Determine X Percent on Retained Product Label When Fat and PFF are Known
- 3 - PFF for Cured Pork Products and Minimum PFF Value
- 4 - Product Codes for Protein-Fat-Free Products
- 5 - Import PFF Codes and Pass/Fail criteria

FSIS DIRECTIVE 9550.1 ATTACHMENT 1

I. DEFINITIONS

1. Question: What does Protein Fat-Free (PFF) mean?

Answer: PFF means the meat protein content expressed as a percentage of the non-fat portion of the finished product. This definition allows the control of all added ingredients by control of the meat protein in the non-fat portion of the cured pork product because anything added to the product dilutes the natural protein content. The PFF procedure reflects the presence of added ingredients, including water, and relates labeling claims to the percent of meat protein in the product on a fat-free basis.

2. Question: What is PFF "Cured Pork"?

Answer: PFF "Cured Pork" is made from any combination of hams, loins, shoulders, butts or picnics, in whole or in part, which is labeled (e.g., as a part of the product name, in the ingredients statement, qualifying statement, starburst, etc.) to indicate the presence of any of the above parts. These products, uncooked or heat treated, may be sectioned, chunked, diced or ground. The following cured pork products are not subject to the PFF regulations:

A. cured pork which is not labeled to indicate the presence of hams, loins, shoulders, butts, or picnics; and

B. cured pork made from pork parts such as bellies, jowls, hocks, ears, snouts, feet, knuckles, tails and fat back.

II. PRODUCTS NOT COVERED

3. Question: Are "canned, deviled ham, or ham loaf, and ham sausage" covered by the PFF regulation?

Answer: No. The only comminuted products covered by the PFF regulation are those labeled as ham patties, chapped ham, pressed ham, and spiced ham.

4. Question: Are country hams, country style hams, dry cured hams, and

country pork shoulders covered by the PFF regulation?

Answer: No. These products are covered under Section 319.106 of the regulations.

5. Question: Are bacon and miscellaneous cured pork products such as hocks, ears, snouts, feet, knuckles, tails, fat back and jowls covered by the PFF regulation?

Answer: No. These products are covered under Section 319.104 and Section 319.107 of the regulations. However, "Canadian Bacon," which is essentially a cured pork loin, must meet the PFF standards for loins.

6. Question: Does the name of the cured pork product affect the product's amenability to the PFF regulations?

Answer: Yes. If a fanciful name such as "Deli Roll" is used in lieu of the common and usual name, the product is not subject to the PFF regulations. However, these products are subject to Standards of Identity.

7. Question: Is "Cured Pork and Water Product, X Percent of Weight is Added Ingredient" covered by the PFF regulation?

Answer: No. However, this product is addressed in the regulation under Section 319.104 which states that each foreign establishment producing Cured Pork and Water Product must have a specific and approved QC Program under Section 318.4 and Section 318.19(e).

III. LABELING AND STANDARDS

8. Question: When are label applications stamped "Requires a QC Program?"

Answer: A QC Program for Nutritional Labeling Verification (NLV) procedures is required when a label makes a nutritional claim such as 97 Percent Fat Free, 3 Percent Fat. In addition, all label applications for cured pork products labeled "(X) Percent of weight is added ingredients" will be stamped with the QC stamp for Nutritional Labeling Verification.

9. Question: When are qualifying statements required?

Answer: Qualifying statements are needed on all products requiring terms such as "with natural juices," "water added," and "(X) Percent of weight is added ingredients."

10. Question: That portion of the labeled product name is considered the qualifying statement for marking purposes?

Answer: The qualifying statement of the product name is that portion of the name which is in addition to the common and usual name.

Example:

Common or Usual Name	Qualifying Statement
Ham with Natural Juices Ham Water Added	With Natural Juices Water Added
Ham and Water Product 20 Percent of Weight is Added Ingredients	20 Percent of Weight is Added Ingredients

11. Question: Are importer/brokers able to relabel a refused-entry product?

Answer: Yes. The importer/broker must present a written request to relabel a refused-entry product to the Import Field Office Supervisor. Upon approval, refused-entry product can be relabeled under FSIS supervision.

12. Question: How should canned, lithograph-labeled product be relabeled?

Answer: The method of relabeling should be proposed by the importer/broker for FSIS approval. For example, the product may be repackaged in consumer-size containers and relabeled per Section 317.12. On consumer size cans, FSIS permits pressure-sensitive stickers, if the adhesive is a type that will not permit the sticker to be removed.

13. Question: If a foreign establishment is manufacturing a water added product and the product fails to meet the standard for water added and can be relabeled as a "(Name of Product) and water product-X Percent of weight is added ingredients", how can the X Percent to be shown on the label be determined?

Answer: The method used to determine the X Percent to be shown on the label can be determined by use of the laboratory results and comparing these results to the chart in Attachment 2, "Table to Determine X Percent on Retained Product Label When Fat and PFF are Known". If the value of the Percent Fat and PFF is less than 20 Percent, the product must be labeled at 20 Percent. This is the lowest value allowed on an X-Percent label.

14. Question: Can "Ham and Water Product" be 50 Percent ham and 50 Percent other ingredients?

Answer: No. Policy memo 093 states that a ham-and-water product must be more than 50 Percent ham.

15. Question: Are the PFF values the same for all products?

Answer: All products which are labeled with the same common and usual name (including the qualifying statement) must comply with the same standard. For example, a "canned ham, water added," and a "smoked ham--water added," must comply with the same PFF standard. However, a canned ham with natural juices and a "canned ham--water added" will have different PFF values.

16. Question: What is the meaning of the term "cooked" which is used in the regulations?

Answer: The term "cooked" is used in the PFF regulation to refer to all processes where heat is applied to the product. For example, products labeled smoked, cooked, or fully cooked will be in the cooked category.

17. Question: If a product is heat-treated for the destruction of live trichinae, why is it considered cooked by this regulation?

Answer: When a product is heated, the heating process will have a concentrating effect on the protein. Therefore, products that are heat-treated are considered cooked for the purpose of this regulation and must meet the appropriate PFF standards.

18. Question: Is there any allowance made for the differences in protein content of fresh and PSE pork (pale, soft, and exudative), or frozen pork?

Answer: No.

19. Question: Can all products produced under PFF be "down-labeled" to an X Percent product?

Answer: No. Only products that were produced to meet the water added requirement may be "down-labeled" to an X-Percent product. Products such as ham or ham with natural juices may not be "down-labeled" to an X-Percent product.

20. Question: Is there an alternative to the size requirement for the qualifying statement labels for cured pork products?

Answer: Yes. An alternative to the 3/8-inch letter size requirement is that the qualifying statement must be at least 1/3 the size of the common and usual name in the same color and style print as the product name and on the same color background.

21. Question: Must products be labeled the full length of the product with a qualifying statement?

Answer: No.

22. Question: Since PFF accounts for all added substances in a cured pork product, is there any need to limit the use of liquid or solid sweeteners added to chopped ham?

Answer: No.

IV. SAMPLING

23. Question: Does an entire ham need to be taken as a sample?

Answer: A complete consumer-ready unit is necessary for sampling. If that is an entire ham, an entire ham will be used as the sample. Alternative sample preparation may be used at the importer/broker's request, provided the equipment necessary for preparing the sample is available at the establishment. This requires selecting a consumer-ready unit, comminuting the unit, mixing the comminuted sample and selecting a one pound unit of the comminuted sample, under the inspector's supervision.

24. Question: Can a center slice be used as the sample unit?

Answer: Yes, but only when a center slice is being sold as the consumer unit. Since the minimum sample size submitted to the laboratory is one pound, more than one center slice may be needed.

25. Question: Does the computer make a determination as to which product will be sampled?

Answer: Yes, based on the product code and product group.

26. Question: Is a Group Value maintained for ham patties?

Answer: Yes. Ham patties which are grouped with chopped ham, pressed ham and spiced ham will have a Group Value and a Product Value.

27. Question: Is a steam-cooked product placed in the same Group as water-cooked product?

Answer: Yes, if they are packaged in the same manner.

28. Question: Is a boneless cooked ham in an impervious casing a Group I product?

Answer: Yes. Any product which is imperviously encased is a Group I product no matter whether it is canned, in an impervious nylon casing, or in a plastic cook-in bag, boneless or bone-in. The "imperviously encased" is the key determinant.

29. Question: Does the inspector do any calculations associated with PFF compliance?

Answer: Although the computer calculates all needed information, the inspector should be able to detect problems with the results and make any needed calculations associated with PFF compliance.

30. Question: What does "like-PFF product" mean?

Answer: "Like-PFF product" is a combination of three product standards. The product must (1) be in the same group, (2) meet the same PFF standard, and (3) bear the same common and usual name.

V. REFLECTION

31. Question: What happens when the PFF level of a sample taken during normal monitoring procedures is equal to or less than the Absolute Minimum PFF requirements?

Answer: The lot which is represented by the sample shall be retained if still available or subject to detention if still in commerce; the country of origin shall be notified; and all subsequently presented lots of that cured pork product from the same foreign establishment shall be held under retention (tightened and hold), until the PFF has been determined and a disposition of the lot made.

32. Question: Can the results from one sample put the establishment into tightened and hold?

Answer: Yes, if that Sample PFF Value is equal to or below the Absolute Minimum PFF requirement.

33. Question: Are the five samples taken during retention (to determine the lot average PFF) analyzed for PFF independently or will they be a composite sample?

Answer: The samples are taken independently and analyzed. The five results are averaged.

34. Question: Is the variability among the five separate samples from the retained lot evaluated and used?

Answer: Yes. The average of the five samples is used for determining the disposition of the lot. The average must equal or exceed the minimum PFF standard value to release the lot. The samples are also used to return the establishment to normal monitoring procedures when: (1) the average PFF's of 5 samples each from 10 consecutive lots of the product under retention procedures is equal to or greater than the required minimum PFF Standards; and (2) none of the sample units out of 50 has been equal to or below the Absolute Minimum PFF.

35. Question: If a retained lot has been sampled and one of the five samples is below the Absolute Minimum, but the lot average equals the minimum PFF standard, can the lot be released?

Answer: Yes. If the average PFF of the 5 randomly selected samples from a retained lot is equal to or greater than the applicable minimum PFF required, the lot will be released. However, for an establishment to return to normal monitoring, none of the sample units out of 50 can be equal to or below the Absolute Minimum PFF.

36. Question: If canned ham is refused entry, can it be relabeled?

Answer: Yes. However, it can only be relabeled down to the category which matches the limits shown on the laboratory report form. If the

product was on tightened-and-hold, the value used to determine the proper category would be the average of the five individual laboratory samples.

VI. ADDED PROTEINS

37. Question: If 0.5 percent protein is added to a cured pork product, is 0.5 percent protein deducted from the total protein to obtain the meat protein used in calculating the PFF?

Answer: All non-meat proteins are deducted on a finished product basis.

38. Question: Is collagen or other proteinaceous material, used for any purpose such as an outer wrapping or coating, deducted as an added meat protein?

Answer: Yes.

39. Question: How does the import inspector identify protein additives such as gelatin, MSG, yeast, or seasonings?

Answer: The protein additives are identified by the preparation formula as stated on the label approval form. The import inspector reports this information to the laboratories.

40. Question: How is the protein content of an additive determined when the import inspector cannot determine the protein level of the additive from the label approach form?

Answer: The import inspector informs the laboratory of the quantity of the additive used and that the protein level is unknown. The laboratory deducts the highest amount of protein which is known to exist in the additive being used.

VII. LABORATORIES

41. Question: Are importers allowed to use accredited laboratories to conduct fat and protein analyses?

Answer: Yes, if the accredited laboratory is approved to do analyses for fat and protein.

42. Question: Do Import Field Offices receive results from the accredited labs?

Answer: Yes. The information flow between the Import Field Offices and accredited labs has not changed.

04/24/90

OPI: IP/PDD
PART 2 OF 2

PROTEIN FAT-FREE (PFF) FOR IMPORTED CURED PORK PRODUCTS
ATTACHMENTS (CON'T)

FSIS DIRECTIVE 9550.1
ATTACHMENT 2

TABLE TO DETERMINE X PERCENT OF RETAINED PRODUCT LABEL
WHEN FAT AND PFF VALUES ARE KNOWN

	PFF													
PERCENT	10.0	10.5	11.0	11.5	12.0	12.5	13.0	13.5	14.0	14.5	15.0	15.5	16.0	16.5
FAT UP TO	35	35	35	35	30	30	30	30	25	25	25	25	20	20
0.5	35	35	35	35	30	30	30	30	25	25	25	20	20	20
3.5	35	35	35	30	30	30	30	30	25	25	25	20	20	20
4.0	35	35	35	30	30	30	30	25	25	25	25	20	20	20
8.5	35	35	30	30	30	30	30	25	25	25	25	20	20	20
9.0	35	35	30	30	30	30	30	25	25	25	25	20	20	20
10.0	35	35	30	30	30	30	30	25	25	25	20	20	20	20
13.0	35	35	30	30	30	30	25	25	25	25	20	20	20	20
15.5	35	30	30	30	30	30	25	25	25	25	20	20	20	20*
16.5	35	30	30	30	30	25	25	25	25	25	20	20	20	20*
17.0	35	30	30	30	30	25	25	25	25	20	20	20	20	20*
20.5	30	30	30	30	30	25	25	25	25	20	20	20	20	20*
22.0	30	30	30	30	25	25	25	25	25	20	20	20	20	20*
22.5	30	30	30	30	25	25	25	25	25	20	20	20	20*	20*
25.0	30	30	30	30	25	25	25	25	20	20	20	20	20	20*
28.0	30	30	30	25	25	25	25	25	20	20	20	20	20	20*
28.5	30	30	30	25	25	25	25	20	20	20	20	20	20	20*
29.5	30	30	25	25	25	25	25	20	20	20	20	20	20	20*
32.0	30	30	25	25	25	25	25	20	20	20	20	20	20*	20*
32.5	30	25	25	25	25	25	25	20	20	20	20	20*	20*	20*
35.5	30	25	25	25	25	25	20	20	20	20	20	20	20*	20*
36.5	25	25	25	25	25	25	20	20	20	20	20	20*	20*	20*
40.5	25	25	25	25	25	20	20	20	20	20	20	20*	20*	20*
41.5	25	25	25	25	20	20	20	20	20	20	20	20*	20*	20*
43.5	25	25	25	25	20	20	20	20	20	20	20*	20*	20*	20*
45.0	25	25	25	20	20	20	20	20	20	20	20*	20*	20*	20*
45.5	25	25	25	20	20	20	20	20	20	20	20*	20*	20*	20*
46.5	25	25	25	20	20	20	20	20	20	20	20*	20*	20*	20*
49.0	25	25	20	20	20	20	20	20	20	20	20*	20*	20*	20*
50.0	25	20	20	20	20	20	20	20	20*	20*	20*	20*	20*	20*

* This indicates that the actual value determined is less than the value given, but 20 percent is the lowest value allowed on an X-percent label.

FSIS DIRECTIVE 9550.1
ATTACHMENT 3

PFF CURED PORK PRODUCTS

MINIMUM PFF VALUE	DESCRIPTION
20.5	Ham, Heat-Treated
18.5	Ham/Natural Juices, Heat-Treated
17.0	Ham/Water Added, Heat-Treated
20.5	Loin, Heat-Treated
18.5	Loin/Natural Juice Heat-Treated
17.0	Loin/Water Added, Heat-Treated
20.0	Shoulder, Heat-Treated
18.0	Shoulder/Natural Juices, Heat Treated
16.5	Shoulder/Water Added, Heat-Treated
20.0	Butt, Heat-Treated
18.0	Butt/Natural Juices, Heat-Treated
16.5	Butt/Water Added, Heat-Treated
20.0	Picnic, Heat-Treated
18.0	Picnic/Natural Juices, Heat-Treated
16.5	Picnic/Water Added, Heat-Treated
19.5	Spiced/Pressed/Chopped Ham, Heat Treated
17.5	Spiced/Pressed/Chopped Ham/Natural Juices, Heat-Treated
16.0	Spiced/Pressed Chopped Ham/Water Added, Heat-Treated
20.5	Ham Shanks, Heat-Treated
18.5	Ham Shanks/Natural Juices/Heat Treated
17.0	Ham Shanks/Water Added, Heat Treated
19.5	Patties, Heat-Treated
17.5	Patties/Natural Juices
16.0	Patties/Water Added
18.0	Ham,-Not Heat-Treated
18.0	Ham Shanks, Not Heat-Treated
18.0	Loin, Not Heat-Treated
17.5	Shoulder, Not Heat-Treated
17.5	Butt, Not Heat-Treated
17.5	Picnic, Not Heat-Treated

FSIS DIRECTIVE 9550.1
ATTACHMENT 4

PRODUCT CODES FOR PROTEIN FAT-FREE PRODUCTS
INFORMATION FOR INSPECTORS, DOCUMENT EXAMINERS,
BROKERS, AND IMPORTERS

Attached is a set of computer codes for the AIIS covering cured pork products. These codes were established by an amendment to the Code of Federal Regulations published in the Federal Register on March 12, 1985. For monitoring and retention procedures for PFF products, refer to the booklet "Imported Cured Pork Products - Guide for PFF - Protein Fat Free Analysis Sampling Program" and the "Imported PFF Codes and Pass/Fail Criteria" (Attachment 5).

The codes are a combination of domestic PFF product codes, and the existing AIIS codes with some modifications. The codes consist of six digits. The following explain the meaning of each digit or letter of the product code:

The first character of the product code identifies the species:

P = Pork

The second character identifies the PFF product group:

1 = Group I
2 = Group II
3 = Group III
4 = Group IV

The third and fourth characters identify the product name:

01 Ham
02 Ham with Natural Juices
03 Ham Water Added
04 Loin
05 Loin with Natural Juices
06 Loin Water Added
13 Shoulder
14 Shoulder with Natural Juices
15 Shoulder Water Added
16 Pressed, Spiced, Chopped Ham
17 Pressed, Spiced, Chopped Ham with Natural Juices
18 Pressed, Spiced, Chopped Ham Water Added
20 Pressed, Spiced, Chopped Ham with Natural Juices Water

Cooked

The fifth character denotes:

B = Bone-in Product
S = Shelf Stable Product
N = Perishable/Non-Shelf Stable Product

O = Not Applicable/none
F = Flexible Packaging

The sixth character identifies the following:

O = Weights under 10 lbs.
8 = Any weight range
S = Sliced Products

Explanation of abbreviation used with names of products:

AW = Added Water
NJ = Natural Juices
PC = Previous Container
SC = Smokehouse Cooked
WC = Water Cooked
BLS = Boneless
SS = Shelf Stable Products
NSS = Non-Shelf Stable Products
PFF = Protein Fat Free
ABS. MIN = Absolute Minimum PFF
STD DIFF = Standard Difference

The Standard Difference is equal to 3 standard deviations. The standard deviation for Group I and II equals 0.75 percent PFF. The standard deviation for Group III and IV equals 0.91 percent PFF.

The formula for figuring the PFF value is:

$$\text{PFF} = \frac{\text{Percent Meat Protein by Analysis} - \text{Percent Fat by Analysis}}{100} \times 100$$

Codes for products not covered in the following list can be obtained from Program Development Division, International Programs, FSIS, USDA, Washington, DC 20250. (Phone number (202) 447-8435).

FSIS DIRECTIVE 9550.1
ATTACHMENT 5

IMPORT PFF CODES AND PASS/FAIL CRITERIA

PRODUCT CODE	PRODUCT NAME	REQUIRED PFF	STD DIFF	ABS. MIN (Fail)
P101F8	HAM CANNED CURED FLEXIBLE PKG NSS	20.5	2.3	18.2
P101N8	HAM CANNED CURED NSS	20.5	2.3	18.2
P102F8	HAM CANNED CURED NJ FLEXIBLE PKG NSS	18.5	2.3	16.2

P102N8	HAM CANNED CURED NJ NSS	18.5	2.3	16.2
P103F8	HAM CANNED CURED AW FLEXIBLE PKG NSS	17.0	2.3	14.7
P103N8	HAM CANNED CURED AW NSS	17.0	2.3	14.7
P10150	HAM CANNED CURED SS	20.5	2.3	18.2
P10250	HAM CANNED CURED NJ SS	18.5	2.3	16.2
P10350	HAM CANNED CURED AW SS	17.0	2.3	14.7
P104F8	LOIN CANNED CURED FLEXIBLE PKG NSS	20.5	2.3	18.2
P104N8	LOIN CANNED BLS CURED NSS	20.5	2.3	18.2
P105F8	LOIN CANNED CURED NJ FLEXIBLE PKG NSS	18.5	2.3	16.2
P105N8	LOIN CANNED BLS CURED NJ NSS	18.5	2.3	16.2
P106F8	LOIN CANNED CURED AW FLEXIBLE PKG NSS	17.0	2.3	14.7
P106N8	LOIN CANNED BLS CURED AW NSS	17.0	2.3	14.7
P104SO	LOIN CANNED BLS CURED SS	20.5	2.3	18.2
P10550	LOIN CANNED BLS CURED NJ SS	18.5	2.3	16.2
P10650	LOIN CANNED BLS CURED AW SS	17.0	2.3	14.7
P113F8	SHOULDER CANNED CURED FLEX PKG NSS	20.0	2.3	17.7
P113N8	SHOULDER CANNED BLS CURED NSS	20.0	2.3	17.7
P114F8	SHOULDER CANNED CURED NJ FLEX PKG NSS	18.0	2.3	15.7
P114N8	SHOULDER CANNED BLS CURED NJ NSS	18.0	2.3	15.7
P115F8	SHOULDER CANNED CURED AW FLEX PKG NSS	16.5	2.3	14.2
P115N8	SHOULDER CANNED BLS CURED AW NSS	16.5	2.3	14.2
P11358	SHOULDER CANNED BLS CURED SS	20.0	2.3	17.7
P11458	SHOULDER CANNED BLS CURED NJ SS	18.0	2.3	15.7
P11558	SHOULDER CANNED BLS CURED AW SS	16.5	2.3	14.2
P116F8	CHOPPED HAM CANNED CURED FLEX PKG NSS	19.5	2.3	17.2
P116N8	CHOPPED HAM CANNED W RED NSS	19.5	2.3	17.2
P117F8	CHOPPED HAM CANNED CURED NJ FLEX PKG NSS	17.5	2.3	15.2
P117N8	CHOPPED HAM CANNED CURED NJ NSS	17.5	2.3	15.2
P118F8	CHOPPED HAM CANNED CURED AW FLEX PKG NSS	16.0	2.3	13.7
P118N8	CHOPPED HAM CANNED CURED AW NSS	16.0	2.3	13.7
P11650	CHOPPED HAM CANNED CURED SS	19.5	2.3	17.2
P11750	CHOPPED HAM CANNED CURED NJ SS	17.5	2.3	15.2
P11850	CHOPPED HAM CANNED CURED AW SS	16.0	2.3	13.7

IMPORT PFF CODES AND PASS/FAIL CRITERIA

PRODUCT CODE	PRODUCT NAME	REQUIRED PFF	STD. DIFF	ABS.MIN (FAIL)
P20100	HAM BLS CURED WC IN PC	20.5	2.3	18.2
P20200	HAM BLS CURED WC IN PC NJ	18.5	2.3	16.2
P20300	HAM BLS CURED WC IN PC AW	17.0	2.3	14.7
P20500	LOIN BLS WC IN PC NJ	18.5	2.3	16.2
P22000	PRESSED HAM CURED WC IN IC NJ	17.5	2.3	15.2
P30100	HAM BLS CURED SC	20.5	2.7	17.8
P30200	HAM BLS CURED SC NJ	18.5	2.7	15.8
P30205	HAM BLS CURED NJ SC SLICED	18.5	2.7	15.8
P30300	HAM BLS CURED AW SC	17.0	2.7	14.3
P3030S	HAM BLS CURED AW SC SLICED	17.0	2.7	14.3
P30108	HAM BLS CURED UNCOOKED PFF	18.0	2.7	15.3
P30400	LOIN BLS CURED SC	20.5	2.7	17.8

P30500 LOIN BLS CURED SC NJ	18.5	2.7	15.8
P30600 LOIN BLS CURED SC AW	17.0	2.7	14.3
P31000 BUTT BLS CURED SC	20.0	2.7	17.3
P31100 BUTT BLS CURED SC NJ	18.0	2.7	15.3
P31500 PICNIC BLS CURED SC AW	16.5	2.7	13.8
P401B0 HAM BONE-IN CURED SC	20.5	2.7	17.8
P402B0 HAM BONE-IN CURED SC NJ	18.5	2.7	15.8
P403B0 HAM BONE-IN CURED SC AW	17.0	2.7	14.3
P404B0 LOIN BONE-IN CURED SC	20.5	2.7	17.8
P405B0 LOIN BONE-IN CURED SC NJ	18.5	2.7	15.8
P406B0 LOIN BONE-IN CURED SC AW	17.0	2.7	14.3
P415B0 PICNIC BONE-IN CURED SC AW	16.5	2.7	13.8