TOMAHAWK STEAK
An on-the-bone rib or centre-cut steak, cut from the middle rib section of the loin with the entire rib bone left attached. The long bone is French-cut, providing an eye-pleasing presentation and impressive profile for any plate. Tomahawk steaks are well-marbled and deliver intense flavours when cooked as the flavour releases from both the huge bone and inter-muscular fat during roasting or grilling.

OTHER COMMON NAMES OR SIMILAR SPECIFICATIONS:
- Pork Loin Centre Chop / Frenched / Pork Loin / Rib Rack / 9 or 10 bone
- Pork Loin / Centre-Cut / Rib End (rack)

PRODUCT DESCRIPTION: CPI#C210 Pork Rib Rack, Frenched

P-TORO
Produced from the jowl. P-toro features a delicate and heavily marbled texture, perfect for almost any kind of preparation method. P-toro delivers a juicy and flavourful eating experience and can be utilized in a wide variety of applications due to its convenient portion size and consistent performance when prepared.

OTHER COMMON NAMES OR SIMILAR SPECIFICATIONS:
- Ton-toro / Trimmed Jowl Steak / Polished Jowl Steak / Half Moon Steak / Crescent Moon Steak / Carrilleras

PRODUCT DESCRIPTION: CPI# C622 Pork Jowl, Trimmed

THE SECRET CUT “SECRETO”
Produced from the rib-end portion of the pork loin and consists of trimmed rib cap muscles. This cut is characterized by finely marbled muscle qualities, resulting in intense flavour and juiciness.

OTHER COMMON NAMES OR SIMILAR SPECIFICATIONS:
- Loin, Rib Cap / BBQ Plate / False Loin / Saddle Steak / Small Deckle / Deckle Steak / Butter Steak

PRODUCT DESCRIPTION: CPI#C229 Pork Loin, Rib Cap

PRESA (CATCH OF THE HUNTER)
Produced from the shoulder blade (but) located under the blade bone. The presa is the very best part of the shoulder blade muscle complex with coarse marbling in abundance. This results in a particularly juicy and tender steak when prepared.

OTHER COMMON NAMES OR SIMILAR SPECIFICATIONS:
- Pork Shoulder Blade Steak / Under Blade Steak / Denver Steak / Sierra Steak / California Steak

PRODUCT DESCRIPTION: CPI#C133 Pork Shoulder Blade, Under Blade

KOREAN STYLE BBQ RIBS
Produced from the shoulder and consisting of the first 2 – 4 ribs and associated lean flap meat left intact over the ribs. The breastbone is removed. BBQ style ribs are an excellent alternative to back or side ribs because they offer a generous ratio of meat to bone. The quality of the upper plate meat left on the ribs is also exceptional, delivering a very different eating experience vs traditional side or back ribs because of the marbling content.

OTHER COMMON NAMES OR SIMILAR SPECIFICATIONS:
- Pork Shoulder, Riblet, BBQ Style / Meaty Riblets / Kabbi Ribs

PRODUCT DESCRIPTION: CPI#C115 Pork Shoulder Riblets, Barbecue Style

BONE-IN BELLY
Produced from the breast/belly portion of the pig. Traditionally the skin and ribs are removed to produce the pork belly and side ribs. Rib-in belly offers chefs an opportunity to present a flavourful product with a high proportion of marbled meat to bone featuring the skin (rind), which can be cooked off soft or roasted crisp.

OTHER COMMON NAMES OR SIMILAR SPECIFICATIONS:
- Pork Side Ribs and Belly / Meaty Spareribs / Crispy Pork Belly

PRODUCT DESCRIPTION: CPI#C410 Pork Belly, Rib In

OSSO BUCCO
Produced from the lower hind shank portion of the leg. Slow braised or oven roasted pork shank with or without the skin (rind) is a delicious alternative to this traditional dish. The hind shank offers a perfectly sized portion for both the commercial chef and home cook.

OTHER COMMON NAMES OR SIMILAR SPECIFICATIONS:
- Pork Leg Shank / Ham Hock / Knuckle / Schweinshaxe

PRODUCT DESCRIPTION: CPI#C120 Pork Leg, Hind Shank, Skinless

KATAROSU (SHOULDER LOIN)
Produced from the upper portion of the shoulder blade (but). The Katarosu connects the loin to the head, hence the name shoulder loin. This cut features a firm, textured complex of muscles and generous marbling which combine to deliver intense flavour and juiciness. The katarosu is also a favourite for Asian chefs because the natural cylindrical shape delivers excellent portion-cutting yields.

OTHER COMMON NAMES OR SIMILAR SPECIFICATIONS:
- Pork Shoulder Blade, Capicola / Collar Butt / Boneless Neck / CT Butt / Collar Trim Butt

PRODUCT DESCRIPTION: CPI#C330 Pork Shoulder Blade, Capicola

PLUMA (FEATHER STEAK)
A triangular shaped steak located alongside the rib end portion of a boneless pork loin. The pluma’s characteristic thin filet-style profile provides an excellent portion size for grilling, barbecuing or broiling. The pluma is very flavourful due to a balance of finely textured muscle and exquisite marbling characteristics.

OTHER COMMON NAMES OR SIMILAR SPECIFICATIONS:
- Chain Meat / Tiger Muscle / Over Loin Muscle / Fatther Loin / Butcher’s Steak

PRODUCT DESCRIPTION: CPI#C212 Pork Loin, Rib End, Chain Meat Strip

PLUMA (FEATHER STEAK)
A triangular shaped steak located alongside the rib end portion of a boneless pork loin. The pluma’s characteristic thin filet-style profile provides an excellent portion size for grilling, barbecuing or broiling. The pluma is very flavourful due to a balance of finely textured muscle and exquisite marbling characteristics.

OTHER COMMON NAMES OR SIMILAR SPECIFICATIONS:
- Chain Meat / Tiger Muscle / Over Loin Muscle / Fatther Loin / Butcher’s Steak

PRODUCT DESCRIPTION: CPI#C212 Pork Loin, Rib End, Chain Meat Strip
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This material has been made possible through Growing Forward 2, a federal-provincial-territorial initiative.