



Assured Meat Processing Standard– Pork Module (PQ)



Pork Module		
	Standard	Guidance Notes
PQ1.1	<p>Abattoirs: Pigs slaughtered for Pork Quality Mark are from a farm registered with an approved farm assured scheme and are transported by recognised assured transport</p> <p>Cutting and Processing Units: Carcases must come from an approved assured abattoir</p>	<p><i>Acceptable Assurance Schemes:</i></p> <p><i>Farms:</i></p> <ul style="list-style-type: none"> • <i>Global Gap - Livestock and birds</i> • <i>Red Tractor Assurance for Farms – Pigs</i> • <i>QMS - Scotland</i> <p><i>Hauliers:</i></p> <ul style="list-style-type: none"> • <i>Red Tractor for Livestock and birds Transport Scheme</i> • <i>QMS – Livestock and birds Haulage</i> <p><i>Abattoirs:</i></p> <ul style="list-style-type: none"> • <i>AIMS Assured Meat Processing Scheme</i> • <i>Red Tractor Assurance Meat Processing Scheme</i> • <i>Global Food Standard (BRC) + AIMS Animal Welfare Module and Traceability Module</i> • <i>SALSA + AIMS Animal Welfare Module and Traceability Module</i> <p><i>International Food Standard (IFS) + AIMS Animal Welfare Module and Traceability Module</i></p>
PQ1.2	Carcases must be scalded, de-haired and singed/scraped to produce a firm, clean and undamaged rind surface	
PQ1.3	<p>Carcase specification</p> <ul style="list-style-type: none"> • Carcase must be clean and free from extraneous matter • Carcase must be free from blemish, bruising, hair, cuts and loose skin • P2 range maximum of 16mm • P1 and P3 range must be a maximum of 32mm 	<p><i>Carcases with a P2 or P1 + P3 in excess of the permitted maximum may be used to produce primals provided they are trimmed.</i></p> <p><i>Meat from gilt carcases in excess of 100kg may be used for manufactured products. For example sausages and pies. Pluck obtained from an assured source which does not meet the weight requirements may still be marketed as assured.</i></p> <p><i>As an alternative the use of a measured lean meat percentage of 52% would be treated as equivalent</i></p>



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	<ul style="list-style-type: none"> • Carcase must be of a maximum cold weight of 100kg 	
PQ1.4	The temperature of all incoming chilled or frozen pork raw material and products must be checked before accepting the delivery.	<i>Temperature must not exceed +5°C for fresh pork and -12°C for frozen pork. Any variation must be investigated and 'between pack' or 'product core' temperature checks carried out.</i>
PQ1.5	<p>All incoming raw material and pork products must be visually inspected before any cutting or further processing takes place.</p> <p>The microbial condition of the incoming pork must be monitored to a risk assessed schedule, to ensure compliance with the pork microbial specification and records kept</p>	<p><i>The microbiological condition of incoming chilled or frozen pork shall meet the following standard:</i></p> <p><i>Target Upper Limit</i> <i>Aerobic colony count (ACC) < 1 x 10⁶ cfu/g</i> <i>Enterobacteriaceae <1 x 10⁴ cfu/g</i></p> <p><i>Where microbiological results above these targets are found, there shall be evidence that these are subject to trend analysis and that corrective action has taken place.</i></p>
PQ1.6	<p>Pork products (including finished product) and trim must be stored at between -2°C and +5°C for fresh product and -12°C or below for frozen products.</p> <p>When pork and trim is defrosted the outer surface must not exceed +7°C during the defrosting period.</p> <p>Pre minced meat must be stored <2°C</p>	
PQ1.7	Unless frozen, chilled fresh pork must be further processed within 7 days of slaughter.	<i>The storage period may only be extended (by up to 3 days) if the carcasses or cuts are held in chill rooms which are not disturbed or it can be demonstrated through temperature monitoring that product temperature is not compromised. For vacuum packed, gas flushed and deep chilled products, further additional time can elapse given satisfactory documentary support.</i>
PQ1.8	Any meat to be frozen before processing must be placed into a freezer within 48 hours of receipt.	<i>A date of freezing must be applied to each unit. Frozen pork must not be stored for longer than 12 months and include a durability date.</i>
PQ1.9	Pork and trim must be used within a shelf life of kill + days.	<i>This shelf life may be extended by the use of vacuum or modified atmosphere packaging provided that there is shelf life verification to demonstrate that the quality of the raw material has been maintained.</i>
PQ1.10	<p>Pork specification:</p> <ul style="list-style-type: none"> • The fat must be firm and white • The muscle must be firm and of good colour 	



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	<ul style="list-style-type: none">• The muscle and fat must show no sign of bruising and blood splash• Pork must be clean, free of stickiness and any off-odour or other indication of poor quality.	
PQ1.11	All pork and trim must be labelled with a kill date. Primals packed in modified atmosphere packaging or vacuum packed must be labelled as such and a durability date or code shown.	
PQ1.12	<p>Primals and Cuts</p> <ul style="list-style-type: none">• product must be clean and free from loose pieces of meat glands and any other extraneous matter• Joints must be separated by clean cuts and be free from unnecessary cuts and slash marks• Rind if present must be free from blemish, bruising, hair, cuts, loose skin• There must be no evidence of PSE and DFD	