



Pork carcass

01 / Product perspective

COMPARE USABLE YIELD, NOT GROSS WEIGHT ALONE

Trim, bone, skin and fat change the usable yield of a meat purchase. Nutrition values refer to the edible raw comparator, not to a carton or a whole carcass. Trials should follow the buyer's own validated processing and food-safety procedures.

NUTRITION REFERENCE | PER 100 G EDIBLE PORTION

Reference food: Pork, fresh, composite of trimmed retail cuts (leg, loin, shoulder, and spareribs), separable lean and fat, raw

ENERGY

216 kcal

PROTEIN

18.9 g

FAT

14.9 g

CARBOHYDRATE

0.0 g

FIBRE

0.0 g

SATURATED FAT

5.3 g

IRON

0.9 mg

POTASSIUM

335.0 mg

USDA comparator, not a Brazilian lot certificate or finished-product nutrition label. Edible tissue excludes bones. The raw/dried state and trim shown in the reference description determine the comparison; cooking, refining and added ingredients may change it. Carcass composition and commercial weight are not edible-portion weight.

HOW TO USE THIS INFORMATION

Protein and fat should be evaluated with usable yield. Changes in trim, skin and cooking moisture can affect the per-100-g profile even within a named cut.

RESEARCH SOURCES

USDA FoodData Central, SR Legacy: FDC ID 167888.

[Open the nutrition reference](#)

[Open the product and latest enquiry](#)



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02 / Practical evaluation & sourcing

TRANSLATE THE APPLICATION INTO MEASURABLE ACCEPTANCE

For Pork carcass, compare samples under the same production conditions. Agree the measurement method and acceptance limits before using the result to assess a commercial shipment.

YOUR PRODUCT-SPECIFIC TRIAL BRIEF

01 / Whole or split presentation: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

02 / Carcass weight bands: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

03 / Skin and dressing requirements: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

04 / Offal inclusion and wrapping: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

YIELD DEFINITION

Bone and removable trim can distort price comparisons.

Request: Gross, net and edible-yield basis plus agreed trim tolerances.

THAW LOSS AND PORTIONING

Handling conditions influence recoverable product.

Request: A controlled thaw/portioning trial with the same method for each lot.

COLD-CHAIN INTEGRITY

Freezer storage preserves the product but is not a pathogen kill step.

Request: Agreed temperature limits, records and handling instructions.

PACKAGING BARRIER

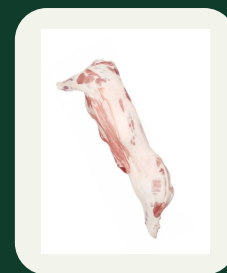
Poor seals and air exposure can impair frozen quality.

Request: Pack integrity, food-contact suitability and freezer-storage validation.

STORAGE AND DOCUMENT BASIS

Keep the frozen cold chain intact; freezing does not sterilise meat. Packing, shelf life and operating limits must follow the offered product's validated instructions.

Research reference: USDA FSIS - Freezing and Food Safety



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03 / Complete your purchasing brief

Fill in these fields, save a completed copy and email it as an attachment to info@saiagrobrazil.agr.br. For an immediate online enquiry, use the product link below.

YOUR NAME

COMPANY

BUSINESS EMAIL

PHONE / WHATSAPP

PRODUCT / GRADE

QUANTITY AND UNIT

PURCHASE FREQUENCY

DESTINATION COUNTRY

PORT / NAMED PLACE

PREFERRED TRADE TERM

SHIPMENT / RECEIVING PERIOD

PACKING PREFERENCE

YOUR INTENDED APPLICATION

TECHNICAL TARGETS / NUTRITION BASIS / REQUIRED ANALYSIS

INSPECTION / DOCUMENTS / LABELLING REQUIREMENTS

☐ I agree that SAI Agro Brazil may use these details to respond to my enquiry.

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Open product enquiry

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