# Purchasing Guide For Pig Offal and Pork Variety Meats





购买指南 猪内脏和猪杂肉











### The British Pork Sector

The British pork sector is highly specialised and concentrated in a small number of professional producers. It is unsubsidised and completely market-focused, producing high quality pork and processed pork products for increasingly sophisticated consumers. British breeding stock is a world leader.

Our island status helps to protect the health advantage of our pigs. Great Britain has a deserved reputation for high standards of animal welfare and food safety.

More than 95% of all pork produced in Britain adheres to the whole chain Red Tractor farm assurance scheme to the internationally recognised EN45011 standard.

The feeding of meat and bone meal was banned in 1996 and swill feed was banned in 2001. British pigs are produced at the lower end of the European weight range with an average weight of 78kg. They are very lean with an average back fat of 11mm for an average meat content of 60%.

### **KEY FACTS**

Number of sows	404,000		
Number of pigs slaughtered per year	9,500,000		
Pork production	800,000 tonnes		
Pork exports (including offal)	235,000 tonnes		

More information on exports, cuts and standards are available to download from:

www.eblex-bpex-export.org.uk and www.bpex.org.uk

# 英国的猪肉产业

在英国,猪肉产业由为数不多的专业生产商掌控,专业化程度极高。该产业不受政府补助,完全以市场为导向,提供高质量的猪肉及其加工产品以满足消费者越来越精细的口味。英国拥有世界一流的种畜。

我们的海岛环境有利于生猪的健康养殖。英国一向以高水平的动物健康和食品安全享誉世界。

产自英国的猪肉,95%以上均按照国际公认的 EN45011标准生产,整个生产链严格遵循红色拖拉 机农场保证计划(Red Tractor Farm Assurance Scheme)。

英国于1996年禁止采用肉类及骨粉类饲料饲养牲畜,并在2001宣布禁止使用泔水类饲料。英国生猪的平均重量为78千克,在欧洲生猪的重量范围中属于较轻的。英国生猪较瘦,背部脂肪的平均厚度为11毫米,平均含肉量为60%。

### 重要数据

母猪数量	404000
每年生猪屠宰数量	9500000
猪肉产量	800000 公吨
猪肉出口量(包括猪内脏)	235000公吨

欲了解更多有关猪肉出口、切割及标准的资料,请在 以下网站下载:

www.eblex-bpex-export.org.uk 和www.bpex.org.uk

# Pig Offal and Variety Meats

Red Tractor pork, as well as Red Tractor offal and variety meats from the carcase, come with the guarantee of high safety, welfare, quality and control due to an independently audited farm assurance programme.

Feed and pig productions are monitored and the products are subject to strict veterinary controls at abattoirs, cutting plants and cold stores, with full traceability between the different stages of the food chain.

Our exporters have built a strong reputation for quality, presentation and service for more than 110 products from the pig. In terms of logistics, exporters have built a significant trade to the Far East based on delivering what local, discerning consumers want, just in time.

Products are available in standard 20kg lined boxes or for specific items in 10kg boxes in full or mixed containers. However, our exporters pride themselves on their flexibility in adjusting to customer requirements in terms of product presentation and packaging.

## 猪内脏和猪杂肉

红色拖拉机计划是一个独立审核的体系,符合该计划 的猪肉、猪内脏及猪杂肉在安全、健康和质控方面均 有保障。

生猪的饲养和生产均在监控下进行;无论在屠宰场、切割间还是冷冻仓库,猪肉产品都受到兽医的严格监控。食品生产链的任何环节间均具有完整的可追溯性。

英国的猪肉出口商在110多种猪肉产品的质量、外观和服务方面都享有良好的声誉。在物流方面,出口商已与远东地区建立了重要的贸易关系,旨在及时将产品送至精明的当地消费者手中。

产品以整装或拼装集装箱的方式运送,既可包装在容量为20千克的标准内衬盒中,也可将特定的产品包装在容量为10千克的盒子里。当然,若消费者有特别要求,英国的出口商还可以灵活地调整产品的外观和包装,我们对此一向引以为豪。



Hind shank / Hock	Patella	Fore shank / Hock	Back rind	Soft bone	Femur	Humerus	Neck bone
后腿肉	膝盖骨	前腿肉	背皮	软骨	大腿骨	肱骨	颈骨
MLC Code: 51202	MLC Code: 51203	MLC Code: 51402	MLC Code: 51101	MLC Code: 51223	MLC Code: 51211	MLC Code: 51411	MLC Code: 51451
				Mary Charles			
Loin bone	Rib sheet (belly)	Rib, single (belly)	Riblet	Scapular cartilage (half-moon cartilage)	Brain	Chitterlings / large intestine	Runner / small intestine
腰脊骨	肋排 (腹部)	单根肋骨 (腹部)	肋条	肩胛软骨(半月形软骨)	猪脑	大肠	小肠
MLC Code: 51111	MLC Code: 51130	MLC Code: 51135	MLC Code: 51370	MLC Code: 51432	MLC Code: 93100	MLC Code: 93110	MLC Code: 93111
Breast bone	Button bone	Chump end bone	Fin bone	Weasand	Weasand flat (split)	Bung / rectum	Tail
胸骨	钮骨	腰尾骨	翅骨	食管	切开的食管	直肠	猪尾
MLC Code: 51321	MLC Code: 51322	MLC Code: 51221	MLC Code: 51222	MLC Code: 93112	MLC Code: 93112b	MLC Code: 93113	MLC Code: 93120

- COMMERCENTURY

Uterus	Bladder	Testicle	Pizzle	Liver	Kidneys	Tongue (Swiss cut)	Melt / spleen
子宫	膀胱	睾丸	猪鞭	FF	肾	舌(瑞士切割)	脾
MLC Code: 93130	MLC Code: 93131	MLC Code: 93132	MLC Code: 93133	MLC Code: 93300	MLC Code: 93400	MLC Code: 93500	MLC Code: 93600
Front trotter	Back trotter	Skirt	Heart (whole)	Maw	Caul fat	Leaf fat	Head, whole
前蹄	后蹄	裙边肉	心 (整个)	胃	网油	板油	猪头,整只
MLC Code: 93141	MLC Code: 93142	MLC Code: 93151	MLC Code: 93200	MLC Code: 93700	MLC Code: 93801	MLC Code: 93802	MLC Code: 93900a
					4000		
Aorta	Lights	Trachea	Larynx	Head, split, brain off, ear on	Head, split, brain off, ear off	Mask	Snout
黄喉	肺	气管	喉	猪头(切开、去脑、留耳)	猪头(切开、去脑、去耳)	猪脸皮	猪鼻
MLC Code: 93210	MLC Code: 93220	MLC Code: 93230	MLC Code: 93240	MLC Code: 93900b	MLC Code: 93901	MLC Code: 93910	MLC Code: 93920

Ear flap

耳片

MLC Code: 93931



Ear root

耳根

MLC Code: 93932



Cheek

脸颊肉

MLC Code: 93940





BPEX's Export Department ensures that trade development opportunities in export markets are identified and nurtured through the provision of market information, advice and support to exporters. BPEX also aims to facilitate trade by securing access to non-EU markets and to ensure that appropriate protocols and certification are in place to allow trade to take place.

BPEX (英国养猪协会)的出口部门向出口商提供市场信息、建议及支援服务,以期在出口市场为他们创造更多的贸易机会。为促进贸易,BPEX还努力获取欧盟以外的市场准入,使相关的协议和认证体系确保贸易的正常进行

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