

Specifications for Evaluating Smoked Chops

Description:

Bone-in, smoked pork chops could consist of loin chops or rib chops. The cured and smoked chops should be free of bruises or blood spots. Chops should exhibit a cured and smoked appearance. The lean meat should possess a fine, smooth texture with a uniform and bright, reddish-pink color. Excessive under-trimming or over-trimming of the chop for any reason is not desirable.

Evaluation:

Bone-in, smoked pork chops should be evaluated by the following criteria:

1. **Cutability:** Chops with a great area of exposed lean, little external fat, and a small amount of bone are desirable. For a smoked, cured chop, the chop should display acceptable muscling as evaluated by the size of the loin eye and tenderloin muscles. Subcutaneous/intramuscular fat should not be excessive. The size of the bone should be included in the evaluation, as a larger bone is less desirable.
2. **Color:** A uniform dark, reddish-pink cured color should be observed on all muscle surfaces. This cured color should be uniform throughout the entire chop with as little color variation as possible.
3. **Physical defects:** "Blood splashing" (specks or spots of blood), uncured spots, "two-toning," or "greening" should not be present on the exposed cut surface. The texture of the exposed cut surface should be smooth and fine. Coarse texture may be the result of using meat of carcasses from mature animals or from inadequate cooking. The cut surface should be firm and non-exudative.