

**MONTEBELLO PREMIUM PORK  
BRAND NAME SPECIFICATION – JUNE 2002**

**for certification by the  
UNITED STATES DEPARTMENT OF AGRICULTURE  
Agricultural Marketing Service  
Livestock and Seed Program  
Washington, D.C. 20250**

**SCOPE**

This specification is for certification by an AMS agent of products marketed as Montebello Premium Pork.

**REQUIRED DOCUMENTS**

1. Certificate of Origin (See attached example.)

**PROGRAM REQUIREMENTS**

**1. CERTIFICATION REQUIREMENTS**

These requirements are for certification by an AMS agent of pork carcasses which show no evidence of: a) internal hemorrhages, b) bruising, c) broken bones, and d) meet the following set of requirements:

- 1) Puerto Rican origin, and
- 2) USDA Grade No. 1 (intact males meeting quality, muscling and last rib backfat thickness requirements of USDA No. 1 pork carcasses are eligible for certification.)

**2. OTHER SPECIAL REQUIREMENTS**

The required documents shall be reviewed by plant employees to ensure completion and appropriate signatures are in place. Montebello Meat Processing Inc. will file and make these documents available for AMS-agent review for at least 1 year from the date of fabrication.

**QUALITY ASSURANCE**

Certificate of Origin. At the time of slaughter, a certificate of origin must accompany all hogs for the Montebello Premium Pork program. The affidavit shall be reviewed by an AMS agent prior to carcass certification and maintained in company files as prescribed above.

Carcass Identification. Carcasses to be examined for compliance with the requirements of this specification shall be identified as prescribed in current Meat Grading and Certification (MGC) Branch instructions. A designated plant employee shall notify the AMS agent of the lot of hogs intended for the program and the time available for identification. The MGCB agents shall examine the hogs on a stationary basis as offered by Montebello Meat Processing representatives.

Carcass Certification. Carcasses properly identified as prescribed above shall be examined by the AMS agent for compliance with all PROGRAM REQUIREMENTS, and identified as agreed to by the AMS agent, FSIS inspectors, and the company. Non-certified carcasses shall be segregated and processing procedures implemented to assure that only products from “certified” carcasses are labeled and marketed as “Montebello Premium Pork.”

Montebello Meat Processing Responsibilities. The costs of all certification services performed by the AMS agent involving examinations, supervision, official documentation, and related services shall be borne by the person, group, or plant requesting the service. Montebello Meat Processing representatives must notify the AMS agent of any program changes prior to implementation. Changes, which the AMS agent determines to be significant, must be forwarded to the Standardization Branch for approval prior to implementation.