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Japanese Pork

Safe, high quality Japanese pork

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1-2-1 Kasumigaseki, Chiyoda-ku, Tokyo, Japan 100-8959 TEL : 03-3502-8111

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Guide Book Contact: Ministry of Agriculture, Forestry and Fisheries, Agricultural Production Bureau, Livestock Industry Department, Meat and Egg Division TEL: 03-3502-8473

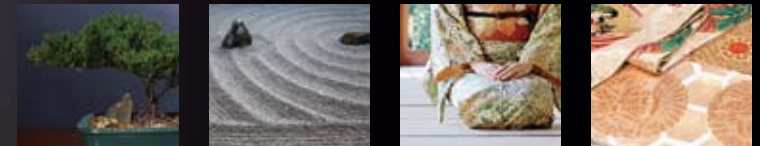
Taking delicious flavor to the extreme, we are proud to present you with Japanese pork

Of the finest texture, spectacular color and blessed with highly aromatic fats, Japanese pork is the answer to a superior taste we all crave. So seize this opportunity to enjoy the incredibly flavorsome pork that the fastidious Japanese consumer insists upon in your homeland too - a taste bound to change your notion of pork forever.



Enjoy the inherent taste of pork fostered in the culinary customs of Japan

Perhaps the most popular of pork dishes in Japan is *tonkatsu* or deep-fried pork cutlets in English. A battered pork cutlet perfectly prepared to a beautiful brown, *tonkatsu* boasts magnificent tenderness, sweet-tasting fats, and perhaps most notable of all, a succulent inner flavor. On account of its simplicity, the natural taste of pork renders the reason behind the great taste achieved. Including *nibuta* (poached and marinated pork), *yakibuta* (barbecued pork) and tangy *shogayaki* (gingered pork) prepared with ginger and soy sauce, Japan, along with its long history, has given birth to a fantastic array of pork dishes honoring the inherent taste of pork meat. Japanese farmers have ultimately produced a high quality, highly aromatic food blessed with fine texture, sweet-tasting fats and a rich, full flavor to meet the needs of Japanese food culture. We now wish to provide the world with this great tasting meat.



Japanese pork - the ultimate in top-grade quality

Highly refined, Japanese culture is characterized for paying great attention to creation. As such, Japan has astonished the world with a myriad of uniquely Japanese accomplishments in architecture and art. It can be said that such has been attained through the acute sensibilities of the Japanese people and an innate Japanese spirit that pursues betterment. Today, the Japanese apply this psyche to the world of food as well. And with the fantastic eating quality of Japanese pork, the meat proves to be extremely popular as a table meat that directly delivers great taste. As pork with a difference, suited to upscale restaurants and fine dining, this meat provides a culinary world of infinite possibility.



Bred in beautiful Japan by the people of Japan

A delicate species, Japanese pigs are raised with tender loving care amidst Japan's beautiful landscape over the four seasons. And while paying strict attention to feeding, development and health management, a united effort is made to ensure safe, high quality meat production.



Raised with human compassion in relaxed environments and rich landscapes

Japanese pigs are bred to good health in comfortable, clean breeding environments amidst abundant, natural landscapes over the seasons. On account of pigs being very delicate animals favoring cleanliness over everything else, pig farmers must diligently attend to pen management at all times and are extremely fastidious in the selection and composition of feed so to produce the best quality meat possible. For instance, in addition to typical feed with the likes of corn, soybean, wheat and sweet potatoes, farmsteads adopt unique methods such as feeding the animals with local specialties produced in their farming region. In effect, the time, effort, love and skill applied to pigs in Japan has produced a flavor unlike anywhere else in the world. One might say that Japanese pork is the epitome of “distinguished mastery” .

An inspection system ensuring safe pork from farm to fork

In order to produce safe pork, Japan has established an elaborate inspection system that probes all processes from farm to fork. Inspectors from prefectural livestock hygiene service centers periodically visit breeding farms to check the health of pigs. In addition, inspections are implemented at slaughterhouses before slaughtering and only those which pass are permitted for slaughtering . Incorporating a variety of inspections after the slaughtering stage, including visceral and carcass inspections, only those which pass all tests are distributed for human consumption. And following these implementations right up until the product reaches the consumer, stringent checks and safety management including hygiene and temperature control are conducted at meat packing plants.

Japanese cuisine, the ultimate in luxury

"Meigaraton" - Japan's very own brand pork

Japanese pork comes in a broad assortment of flavors. Breeds assuming premium grade status are known as *meigaraton* or brand pork; varieties perfected by embracing the various climates of Japan. So why not seize this amazing opportunity to savor a magnificent taste developed for world famous Japanese cuisine.

Pursuit of infinite pork flavors

Japanese pork is the result of cross breeding based on studies that have focused on the traits of various breeds in order to satisfy consumer needs and produce paramount quality, taste, tenderness and aroma. The most common variety, which is blessed with fantastic meat qualities is "*sangenkozatsuton*" roughly translated as "three breed hybrid". Japan also boasts the "*meigaraton*" brand allocated to breeds that incorporate unique techniques specific to each particular region of the country. Presenting a range of pork meat with highly varying characteristics, the incorporation of the *meigaraton* brand has expanded the selection of Japanese pork on the market.

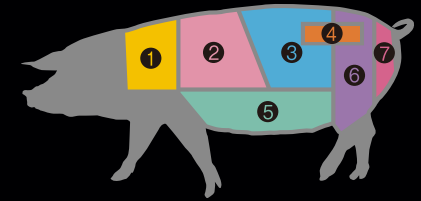
The pride of local produce - pork perfected with human effort and loving care

Through adopting individual breeding methods painstakingly developed through various forms of trial and error testing on each breed, experts across Japan produced species known today as *meigaraton*. For instance, various measures have been arranged for animal feed during fattening periods - the most vulnerable time for flavor and aroma to be compromised. This ultimately achieves the tender, fine texture, superb quality, and lest we forget, succulently sweet, highly aromatic fats that the *meigaraton* brand is so famous for. As a matter of fact, this is a range that has greatly impressed the highly fastidious Japanese consumer, consumers who in effect brought about exquisite foods such as world renowned *sushi* and *tempura*. We hope that you can also experience the superior flavor of the *meigaraton* brand.



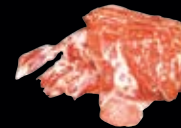
Various pork cuts – the more you know, the more you create

Japanese Pork 



Selecting the best cut for cooking

Noted for its superior tenderness, succulence and thick, rich flavor, Japanese pork boasts a range of great cuts including the loin, boston butt, tenderloin, shoulder, belly and ham. Draw out the ultimate flavor pork has to offer by selecting the best possible cut for cookery including deep-fried, stewed or grilled cuisines.



1 Shoulder

A fleshy, lean portion with dark coloring, this cut is somewhat grainy; however, due to a moderate amount of fat content, the shoulder produces a lovely, rich flavor when cut into cubes or sliced for stewing, etc. Shoulder is perfect for a variety of dishes including stews and pork beans.



2 Boston Butt

This cut emanates the true taste of pork boasting fantastic taste and fine texture with lean meat and fat nicely distributed throughout the portion. Ideal for almost anything, boston butt is great for *yakbuta* (barbecued pork) or roast pork when prepared whole, or *shogayaki* (gingered pork) and *shabushabu* when thinly-sliced.



3 Loin

Boasting highly-flavorsome fat content, this finely-textured cut is very tender. Superb for cooking whole as *yakibuta* (barbecued pork) or roast pork, or otherwise slicing thick for *tonkatsu* (deep-fried pork cutlets) or sautéed dishes.



4 Tenderloin

Finely-textured, this is the tenderest pork cut boasting the highest quality. Because of its extreme leanness, tenderloin is ideal for oil-based cooking including sautés, stir-fries and deep-fried cuisine such as *hirekatsu* (deep-fried tenderloin).



6 Belly

Also known as "*sanmainiku*" or "three layer meat" in English, this cut is layered in lean meat and fat content with a good balance of fat and muscle layering throughout. Blessed with fantastic flavor, this cut is ideal for stews, *butakakuni* (braised pork) and other boiled dishes, as well as stir-fries and *nimono* (simmered foods) when sliced



6 Ham (Ham Inside /Ham Knuckle)

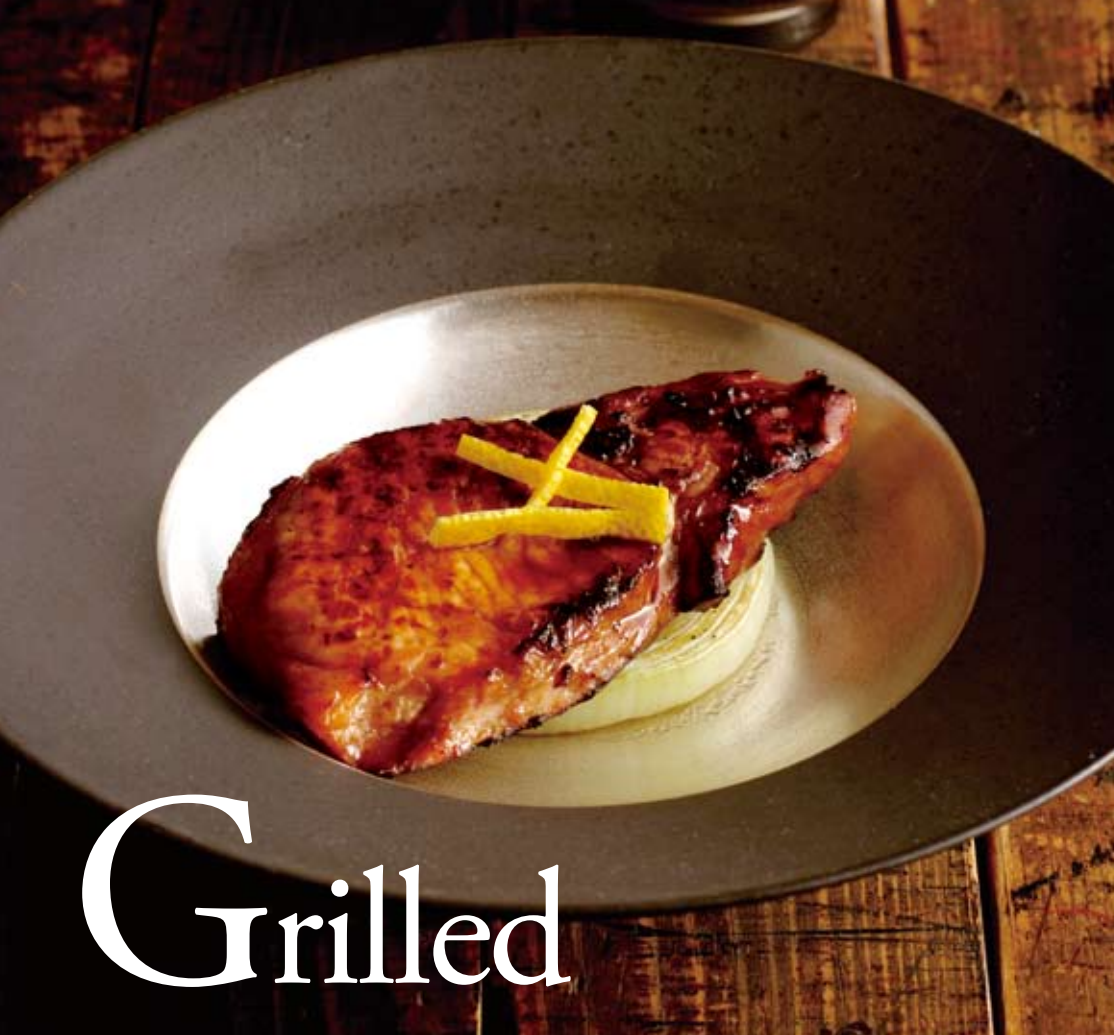
With fine texture and little fat content, this cut is tender and noted for its leanness. Made up of the "ham inside" and "ham knuckle" portions, ham is great for dishes that embrace the taste of meat and perfect for *yakibuta* (barbecued pork) or roast pork prepared whole.



7 Ham Outside

The ham outside is moderately grainy and of a somewhat dark color. Perfect for almost any type of cooking, this portion can be cut into small pieces or thinly sliced and used in sautés, *shabushabu* and so forth.

*Ham and ham outside photos courtesy of Japan Meat Information Service Center



Grilled

Pork teriyaki

Marbled Japanese pork is perfect for salty-sweet *teriyaki*. Fragrant vegetables like onions make an excellent accompaniment.

Recommended cuts

Boston Butt **Loin**

Ingredients

- 2 cm thick slices of pork loins
- Marinade
- 50ml each of soy sauce, *sake* for cooking and *mirin* (sweet rice wine)
- Sauce
- 120ml each of soy sauce and *sake*
 - 60g of sugar

Directions

1. Cut slices into the sinews and fat.
2. Immerse in marinade for 10 – 15 minutes.
3. Grill, thoroughly browning on all sides while basting with sauce about 3 times.

Volume conversions : 1cm=0.39 inches /100g=3.5 oz/1kg=35 oz/1 teaspoon=0.01pt/1 tablespoon= 0.03pt/100°Celsius= 212°Fahrenheit



Steam

Steamed marinated pork

The flavor of herbs and olive oil brings out the delicious taste of Japanese pork. This delicate dish is well suited to the flavor of high quality pork.

Recommended cuts

Boston Butt

Ingredients

- 4 140g pieces of thinly sliced pork (Boston Butt)
- 1 ½ teaspoon salt
- Pinch of pepper
- 2 cloves of garlic thinly sliced
- Fresh herbs (thyme, rosemary)
- onion, carrot, celery, etc.
- 100ml white wine
- 100ml olive oil

Directions

1. Marinate pork. Make slices into sinews of pork and tenderize, then sprinkle with salt and pepper. Place in a heat resistant container. Top with garlic, herbs, onions chopped into appropriate sized pieces, carrots, celery, etc. Pour white wine and olive oil over and mix. Marinate in a refrigerator for 30 minutes or more.
2. Put ingredients from step 1 in a steamer and steam over high heat for 8-10 minutes.



Simmer

Shabushabu of julienned vegetables and thinly sliced pork

Recommended cuts

Boston Butt **Loin** **Belly**
Ham Outside

“Pork *shabushabu*” is one of the most popular dishes in Japan. Dipping pork in hot water reduces fat. Eat it with plenty of vegetables for a healthy meal.

Ingredients

400g thinly sliced pork for *shabushabu*
(Belly, Boston Butt, etc.)
1 liter of soup
(fish stock or other such as consommé or chicken stock)
Carrots, celery, watercress, green onions, etc.
Use the following ingredients to create a sauce to taste :
salt, soy sauce, olive oil, lemon juice, etc.

Directions

1. Julienne vegetables. You may also slice thinly using a peeler.
2. Pour soup into a pot, warm, and add vegetables. When vegetables are cooked through, spread out one piece of pork at a time and dip in soup. When pork is cooked through, remove from soup wrapped around vegetables. Dip in your choice of sauce and enjoy.



Fried

Bone-in hotpot

Recommended cuts

Belly

Ribs are delicious just marinated and fried, but put them in soup and the delicious taste of Japanese pork will permeate for a dish with a deep, rich flavor.

Ingredients

400g pork spare ribs
Seasoning A
45ml soy sauce
45ml Chinese rice wine
2 teaspoons curry powder
a pinch of salt and pepper
1 clove garlic, 1 knob ginger
Potato starch
Frying oil
800ml Chinese soup
Daikon radish, celery, etc.

Directions

1. Slice the garlic and ginger. Chop *daikon* radish and celery into bite-sized pieces.
2. Put seasoning A in a bowl and immerse spare ribs for 10 minutes.
3. Remove spare ribs from step 2, sprinkle with potato starch and fry in 180°C oil until meat is cooked through.
4. Bring soup to a boil in a pot. Add the vegetables cut into small pieces to the soup and simmer until cooked through. Add spare ribs from step 3 and season with a pinch of salt.