



Seven common cuts of pork are, on average, 16% leaner than 20 years ago.

The pork industry has responded to the consumer's desire for lean pork products. Through efforts in feeding and management practices by pork producers, seven of the most common cuts of pork have, on average, 16% less fat and 27% less saturated fat than 20 years ago.



 Saturated Fat  Total Fat

Based on 3-ounce cooked servings (roasted or broiled), visible fat and skin trimmed after cooking.

Reference: U.S. Department of Agriculture, Agriculture Research Service, 2006.

Lean: Less than 10 grams total fat, 4.5 grams saturated fat and 95 milligrams cholesterol per serving.

Extra Lean: Less than 5 grams total fat, 2 grams saturated fat and 95 milligrams cholesterol per serving.

"Loin" = Lean

When shopping, make sure to look for lean cuts of pork with the word "loin" on the label, such as pork tenderloin or loin chop.

Cooking Today's Pork

Chops (¾ inch thick)	Sauté or grill for 8 to 10 minutes.
Thick Chop (1½ inch thick)	Sauté or grill for 12 to 16 minutes.
Loin Roast	Roast in 350° F oven or grill over indirect heat for 20 minutes per pound (until 150° F on meat thermometer). Allow roast to rest 10 minutes before carving (temperature will continue to rise).
Tenderloin	Roast at 425° F for 20 to 30 minutes. Grill for 15 to 25 minutes.
Ground Pork Patties	Cook until 160° on an instant-read thermometer.

Do not overcook lean pork. Cook until 160° F internal temperature for juicy, tender pork. Pork cooked to 160° F will be slightly pink inside. For ground, 160° will be cooked through with no pink.

Nutrient Composition

Pork packs nutrients in every lean serving. A 3-ounce portion of pork tenderloin, for example, is an "excellent" source of protein, thiamin, vitamin B6, phosphorous and niacin, and a "good" source of potassium, riboflavin and zinc, yet contributes only 6 percent of calories to a 2,000-calorie diet. Fresh pork is naturally low in sodium.

Keeping Your Pork Meals Lean

- Trim any visible fat before cooking.
- Practice portion control: 3 ounces is about the size of a deck of cards.
- Use low-fat preparation techniques: broil, grill, roast on a rack, or stir-fry in minimal fat.
- Marinate lean pork cuts for extra flavor.
- Use non-fat, low sodium herbs and spices to season instead of high-fat sauces.

For recipes:

www.TheOtherWhiteMeat.com



©2006, 2010 National Pork Board, Des Moines, IA USA

This message funded by America's Pork Checkoff program. 03179 07-06