

Meats Evaluation Identification

Species: 1 point

B-Beef P-Pork L-Lamb

Primal Cuts: 2 points

,01 Breast	,04 Flank	,07 Leg	10 Rib	14 Side "Belly"
,02 Brisket	,05 Ham/Leg	,08 Loin	11 Round	15 Spareribs
,03 Chuck	,06 Jowl	,09 Plate	12 Shank	16 Variety Meats
			13 Shoulder	17 Various Meats

Retail Names: 4 points

Roast/Pot Roasts

- ,001 American Style
- ,002 Arm Picnic
- ,003 Arm Roast
- ,004 Arm Pot Roast (Bnls)
- ,005 Back Ribs
- ,006 Blade
- ,007 Blade Boston
- ,008 Bottom Round (Bnls)
- ,009 Bottom Round Rump (Bnls)
- ,010 Breast
- ,011 Brisket, Whole (Bnls)
- ,012 Center Loin
- ,013 Center Rib
- ,014 Chuck Eye Roast
- ,015 Country Style Ribs
- ,016 Cross Cuts
- ,017 Cross Cuts (Bnls)
- ,018 Eye
- ,019 Eye Round
- ,020 Flat Half (Bnls)
- ,021 Frenched Style
- ,022 Fresh Side
- ,023 Heel of Round
- ,024 Large End
- ,025 Loin
- ,026 Mock Tender
- ,027 Point Half (Bnls)

- ,028 Rib
- ,029 Riblets
- ,030 Rump Portion
- ,031 Seven (7) Bone
- ,032 Shank Portion
- ,033 Short Ribs
- ,034 Shoulder (Bnls)
- ,035 Sirloin
- ,036 Sirloin Half
- ,037 Small End
- ,038 Spareribs
- ,039 Square Cut (Whole)
- ,040 Tenderloin (Whole)
- ,041 Tip
- ,042 Tip, Cap Off
- ,043 Top Loin (Bnls)
- ,044 Top Loin Db. (Bnls)
- ,045 Top Round

Steaks

- ,046 Arm
- ,047 Arm (Bnls)
- ,048 Blade
- ,049 Bottom Round
- ,050 Center Slice
- ,051 Eye
- ,052 Eye Round
- ,053 Flank
- ,054 Mock Tender
- ,055 Neck Slice
- ,056 Porterhouse
- ,057 Round
- ,058 Round (Bnls)
- ,059 Seven (7) Bone
- ,060 Sirloin
- ,061 Sirloin (Bnls)
- ,062 Sirloin Cutlets
- ,063 Skirt (Bnls)
- ,064 Small End
- ,065 Small End (Bnls)
- ,066 T-Bone
- ,067 Tenderloin
- ,068 Tip
- ,069 Tip, Cap Off
- ,070 Top Blade (Bnls)
- ,071 Top Loin
- ,072 Top Loin (Bnls)
- ,073 Top Round
- ,074 Top Sirloin (Bnls)

Chops

- ,075 Arm
- ,076 Blade
- ,077 Blade (Bnls)
- ,078 Butterfly (Bnls)
- ,079 Double
- ,080 Loin
- ,081 Rib
- ,082 Rib (Frenched)
- ,083 Sirloin
- ,084 Top Loin
- ,085 Top Loin (Bnls)

Variety Meats

- ,087 Heart
- ,088 Kidney
- ,089 Liver
- ,090 Oxtail
- ,091 Sweetbread
- ,092 Tongue
- ,093 Tripe

Various Meats

- ,094 Bef for stew
- ,095 Cube Steak
- ,096 Ground Beef
- ,097 Ground Pork
- ,098 Hocks
- ,099 Sausage
- ,100 Sausage Links

Smoked/Cured Meats

- 101 Back Ribs
- 102 Brisket, Corned
- 103 Canadian Bacon
- 104 Centr Slice
- 105 Ham (Bnls)
- 106 Ham (Whole)
- 107 Hocks
- 108 Jowl
- 109 Loin Chop
- 110 Picnic (Whole)
- 111 Rib Chop
- 112 Rump Portion
- 113 Shank Portion
- 114 Slab Bacon
- 115 Sliced Bacon
- 116 Spareribs

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