

Identifying Retail Cuts



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Fabrication Process...

SIDE



QUARTERS



PRIMALS

(wholesale cuts)



SUBPRIMALS



RETAIL CUTS



Identification Tips

- ① Primary factor for identification is BONE
- ② Secondary factor is MUSCLE

Muscle/Bone shape and size relationship












Bone:

- ① Most reliable key for identification
- ② Retail cut names are often derived from bones
- ③ Used as a guide to anatomical location



Identification Tips

Each of
the seven
categories
have an
associated
bone

Shoulder Arm Cuts	 Arm Bone
Shoulder Blade Cuts (Cross Sections of Blade Bone)	 Blade Bone (near neck)  Blade Bone (center cuts)  Blade Bone (near rib)
Rib.Cuts	 Back Bone and Rib Bone
Short Loin Cuts	 Back Bone (T-Shape) T-Bone
Hip (Sirloin) Cuts (Cross Sections of Hip Bone)	 Pin Bone (near Short Loin)  Flat Bone (Center cuts)  Wedge Bone† (near round)
Leg, or Round Cuts	 Leg or Round Bone
Breast, or Brisket Cuts	 Breast and Rib Bones

†On one side of a sirloin steak, this bone may be wedge shaped while on the other side the same bone may be round.



Identification Tips

Muscle:

- ① Number of muscles in cut
- ② Texture of Cut
- ③ Size: Beef > Pork > Lamb

Distinguishing Between Species:

Muscle Color:

Beef ---- Bright Cherry Red

Pork ----- Pinkish Red

Cured Pork ----- Pink

Lamb ----- Reddish Pink



Lamb Wholesale Cut Chart

Primals:

Leg

Loin

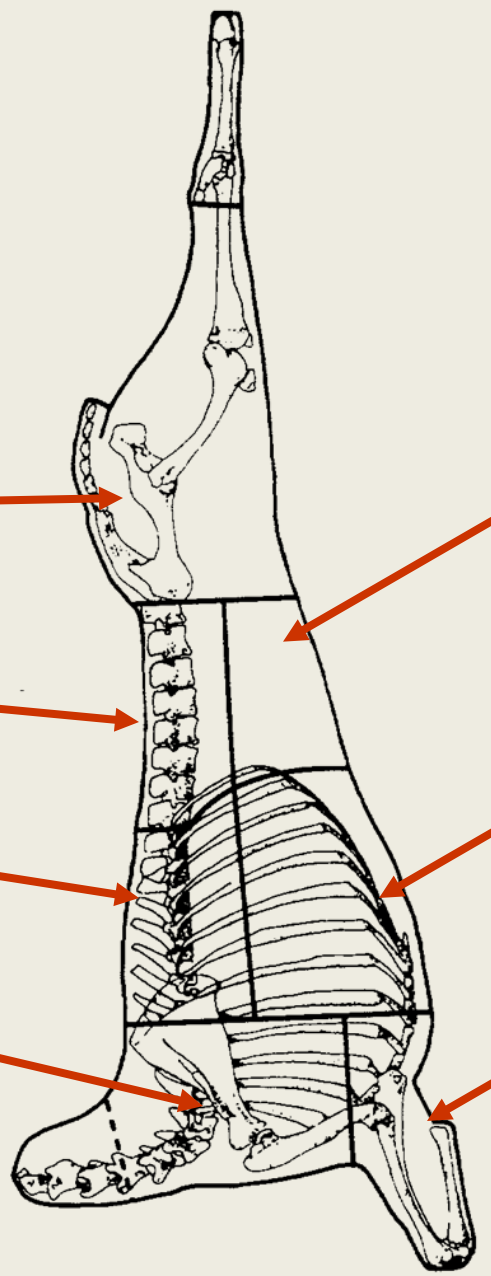
Rack

Shoulder

Flank

Breast

Foreshank



*Picture courtesy of the American
Meat Science Association*



Beef Wholesale Cut Chart

Primals:

Round

Loin

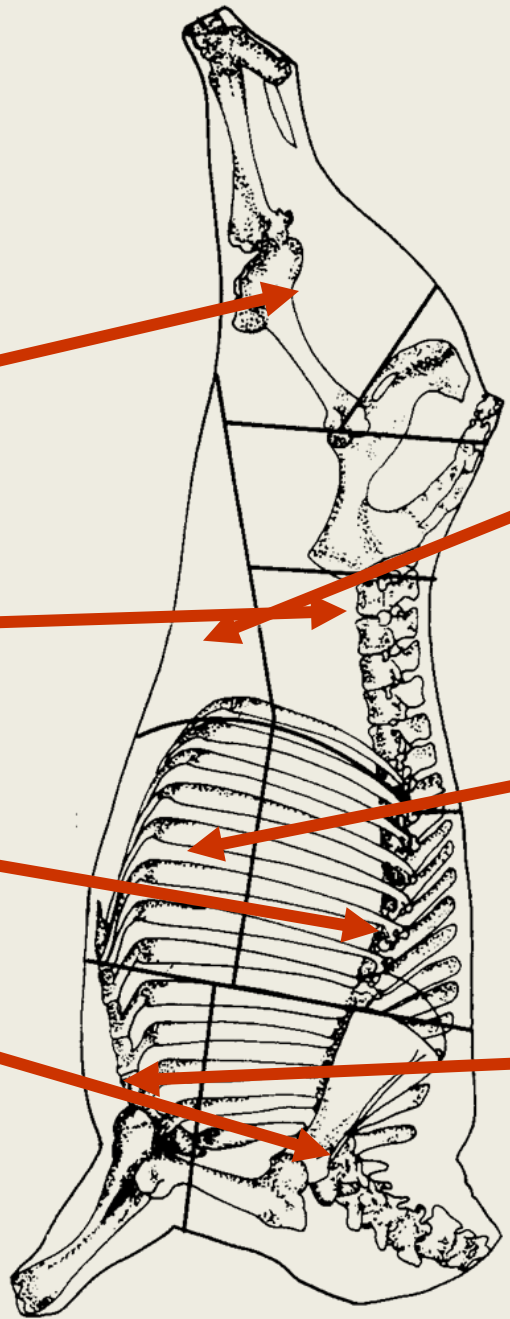
Rib

Chuck

Flank

Short Plate

Brisket



*Picture courtesy of the American
Meat Science Association*

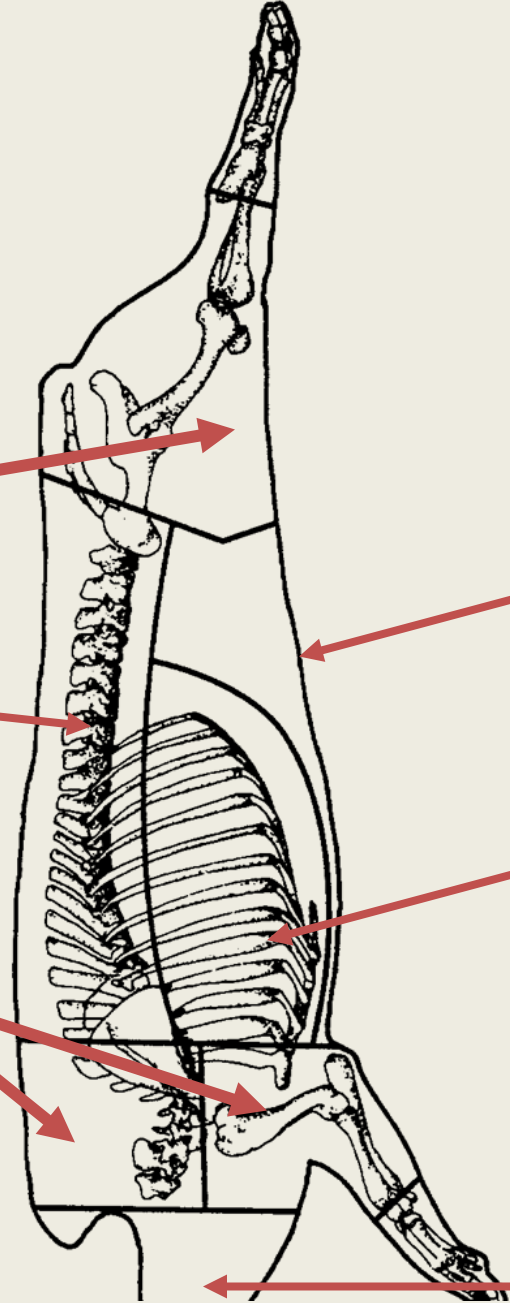


Pork Wholesale Cut Chart

Primals:

- Ham (Pork Leg)
- Loin
- Boston Butt
- Picnic Shoulder

- Belly
- Spareribs
- Jowl



Picture courtesy of the American Meat Science Association



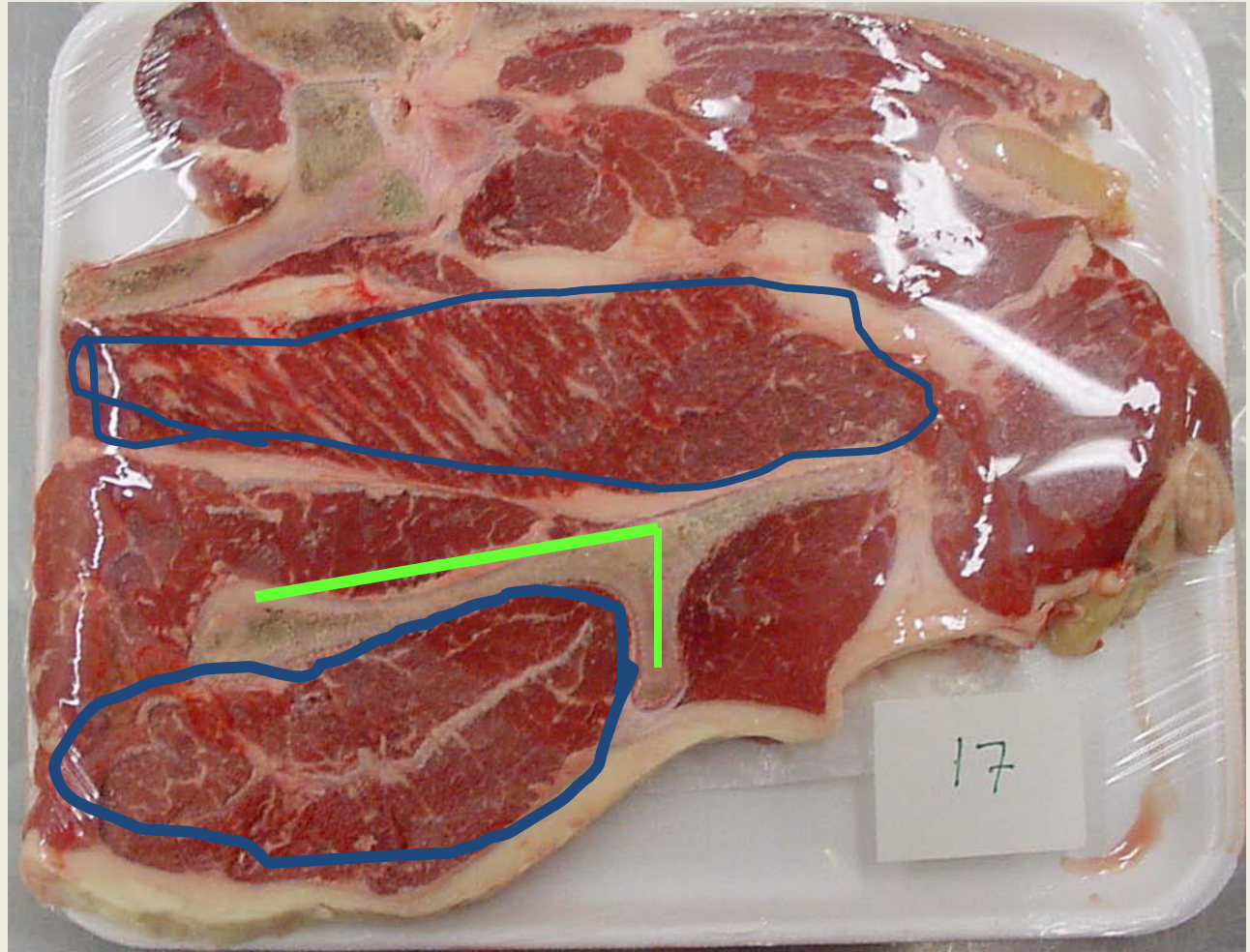
Beef Round Steak



4H B K 33 ST M



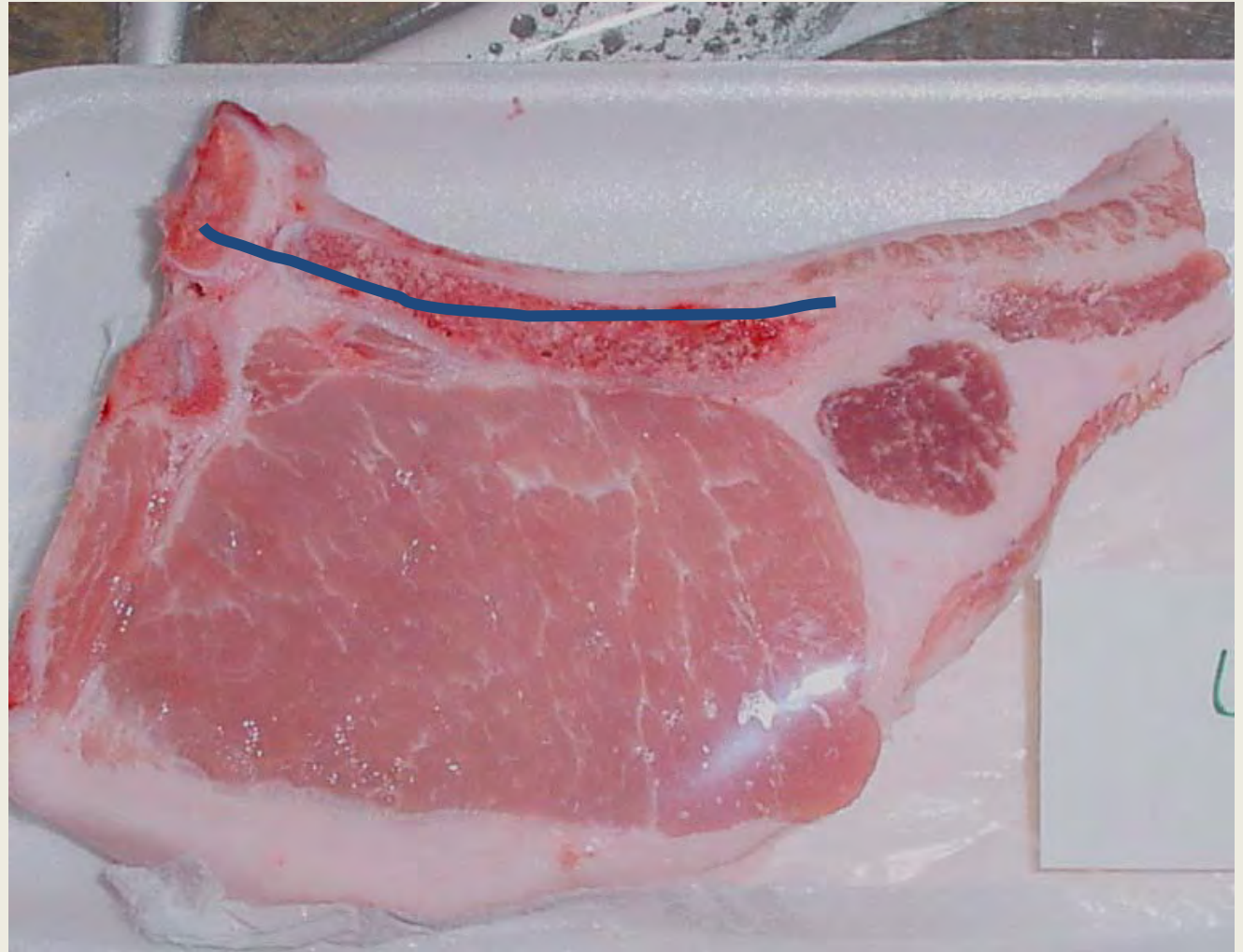
Beef Chuck 7-Bone



4H B C 35 ST D/M



Pork Rib Chop



4H PH 28 CH D



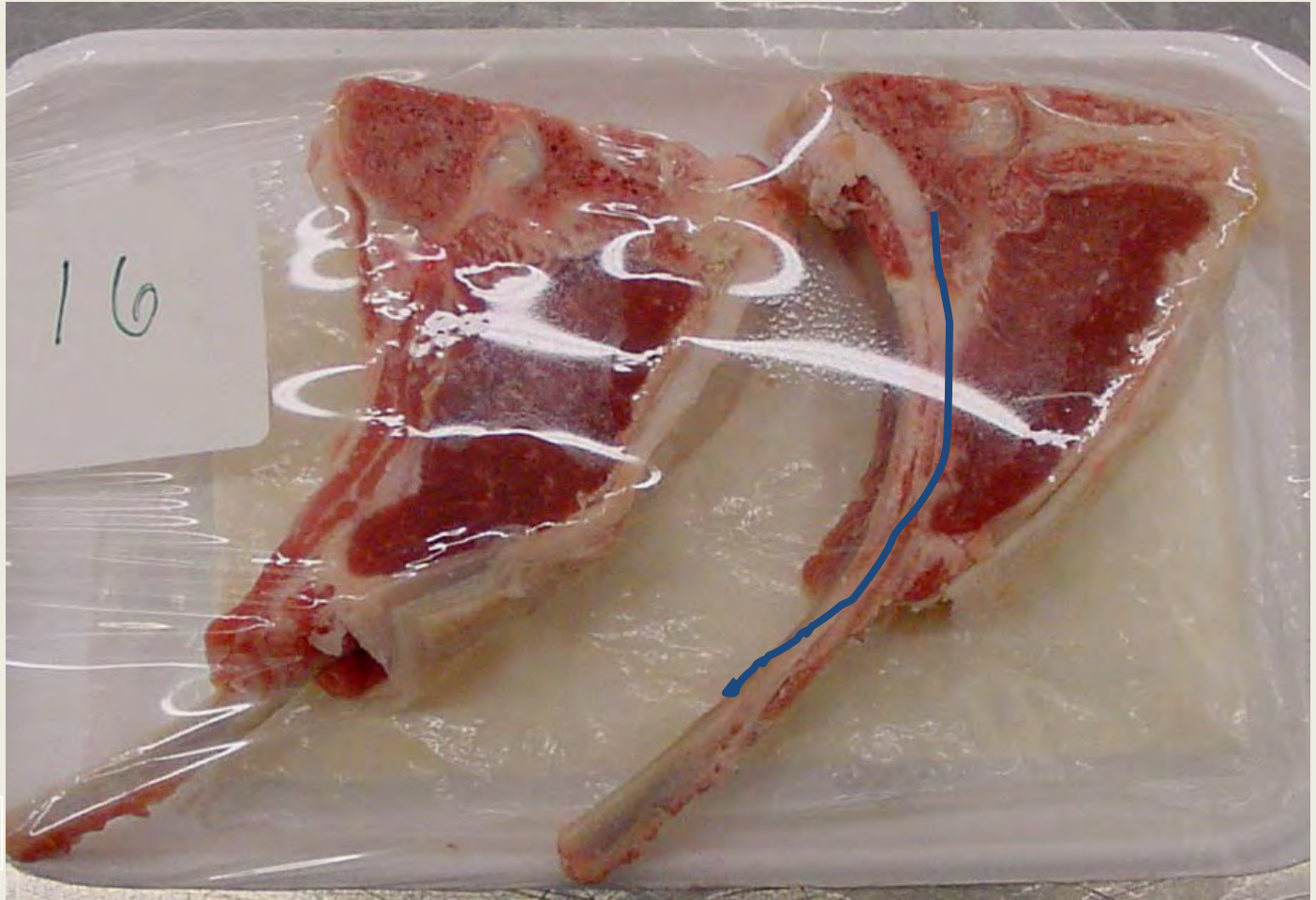
Pork Loin Blade Chop



4H B H 6 CH D/M



Lamb Rib Chops



4H LJ 28 CH D



Pork Baby Back Ribs



4H P O 89 __ D/M



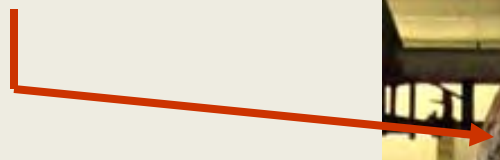
Beef Loin T-Bone Steak



4H B H 49 ST D



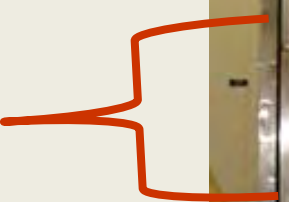
Round



Sirloin



Short Loin



Rib



Chuck



Knuckle



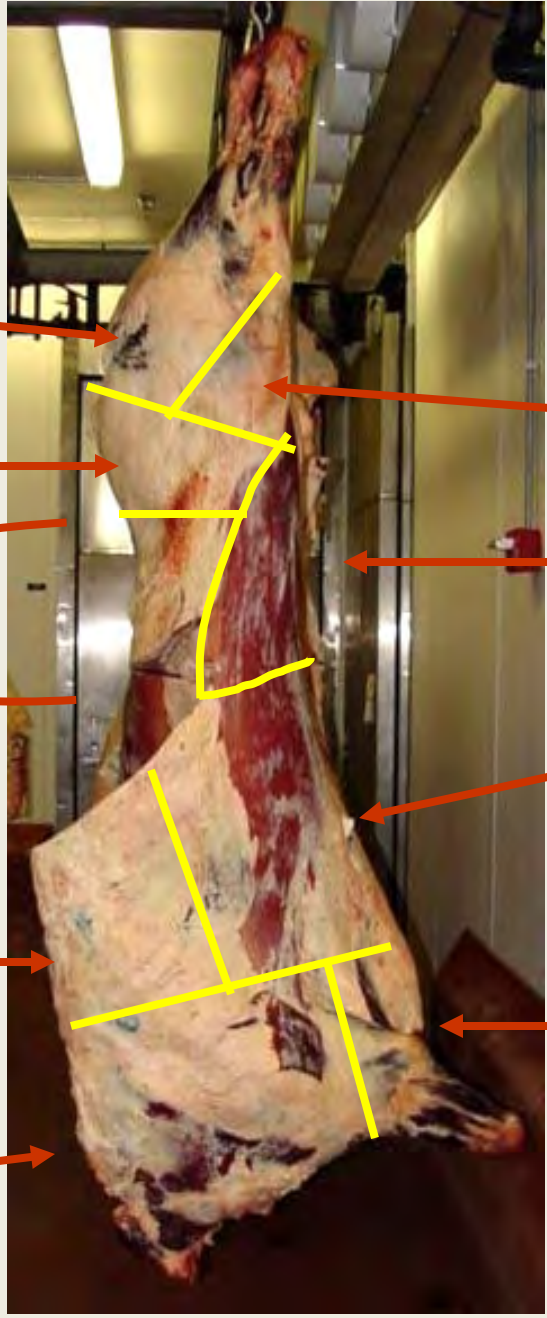
Flank



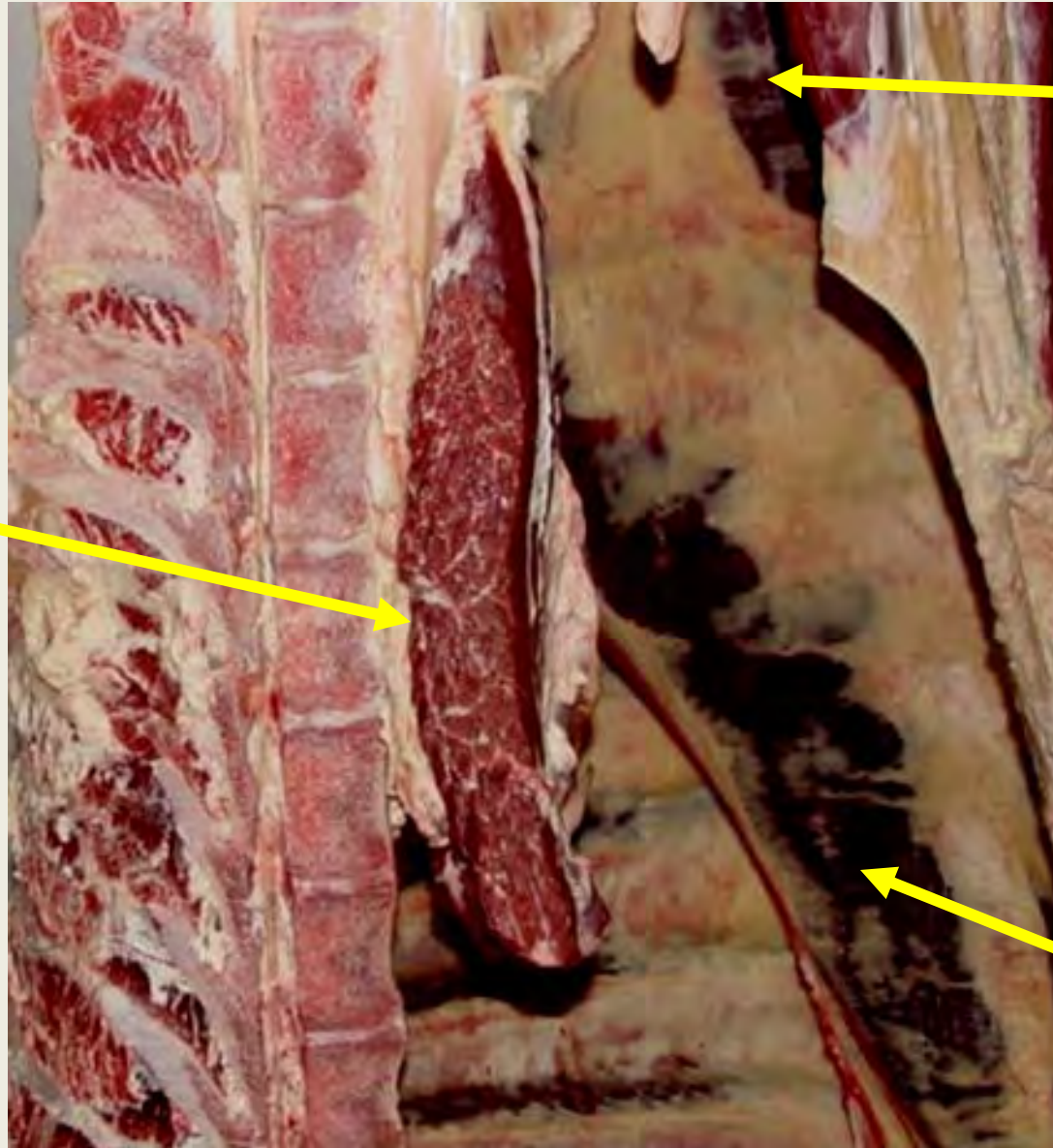
Plate



Brisket



**Hanging
Tender**



**Inside
Skirt**

**Outside
Skirt**





Plate



Inside Skirt



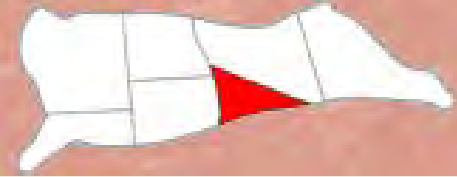
Outside Skirt



Short Ribs



Primal: Flank



Flank Steak



Primal:
Brisket/Foreshank



Beef Brisket Whole



Beef Brisket Point Half



Beef Brisket Flat



Beef Brisket Point



Primal: Loin



Porterhouse



T-Bone





Top Loin Steak
Boneless



Tenderloin
Steaks



Tenderloin
Roast



Primal: Loin



Tri Tip



Ball Tip



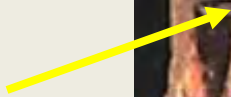
Flap







**Inside
Round**



**Outside
Round**



Primal:
Round



Top or Inside Round



Bottom Round





Primal:
Chuck



Square Cut Chuck

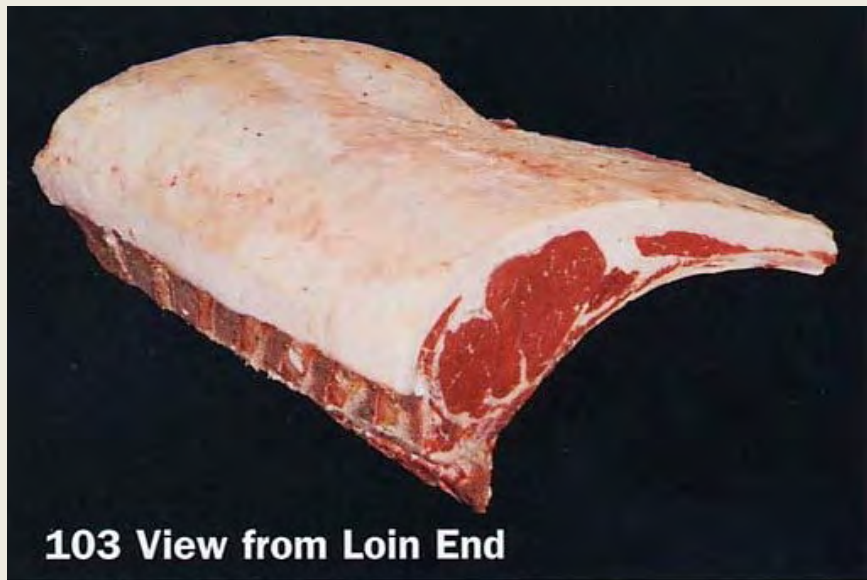


Shoulder Clod



Chuck Roll

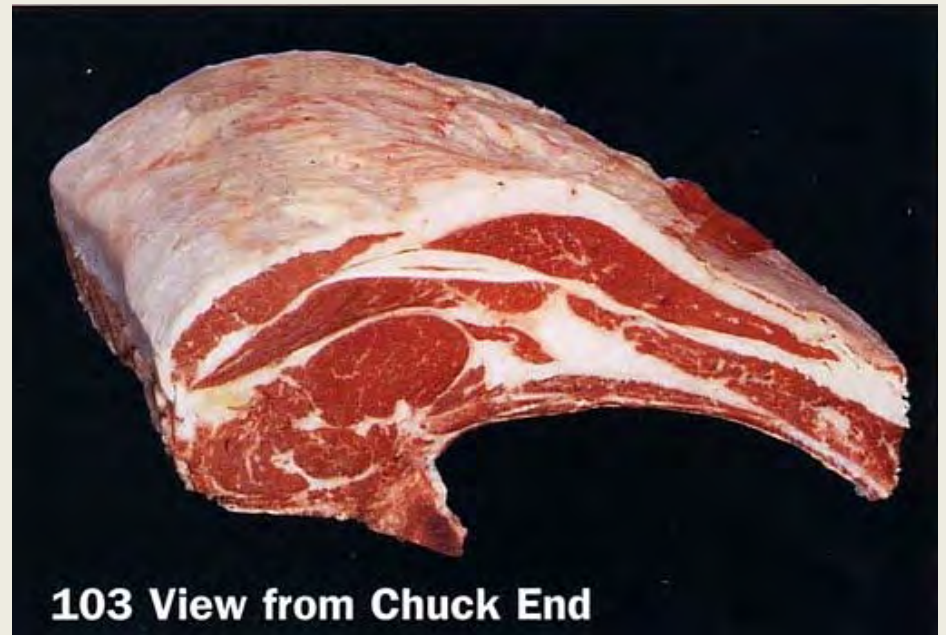




103 View from Loin End



Primal: Rib



103 View from Chuck End





107 View from Loin End

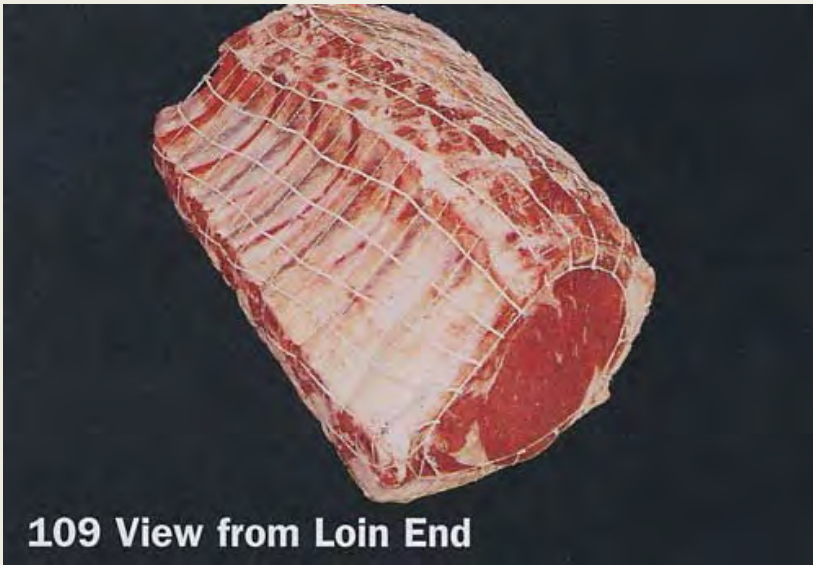


Primal: Rib

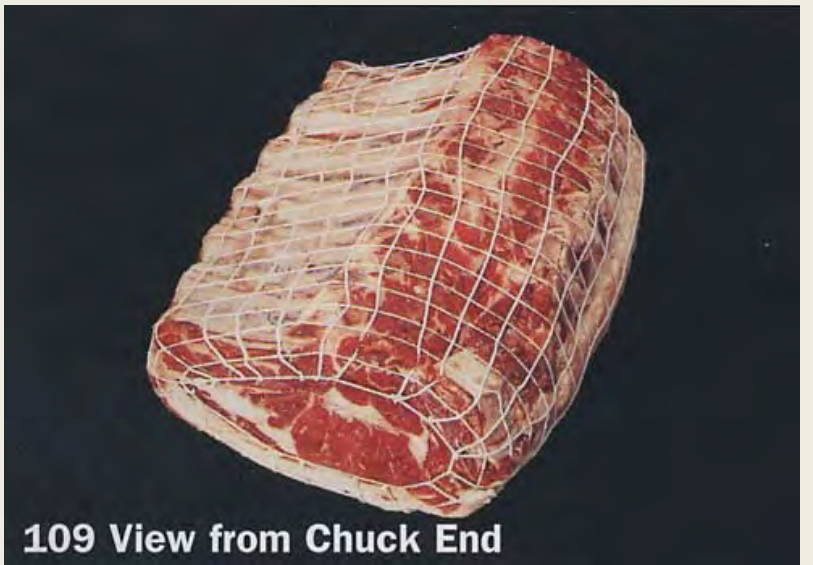


107 View from Chuck End

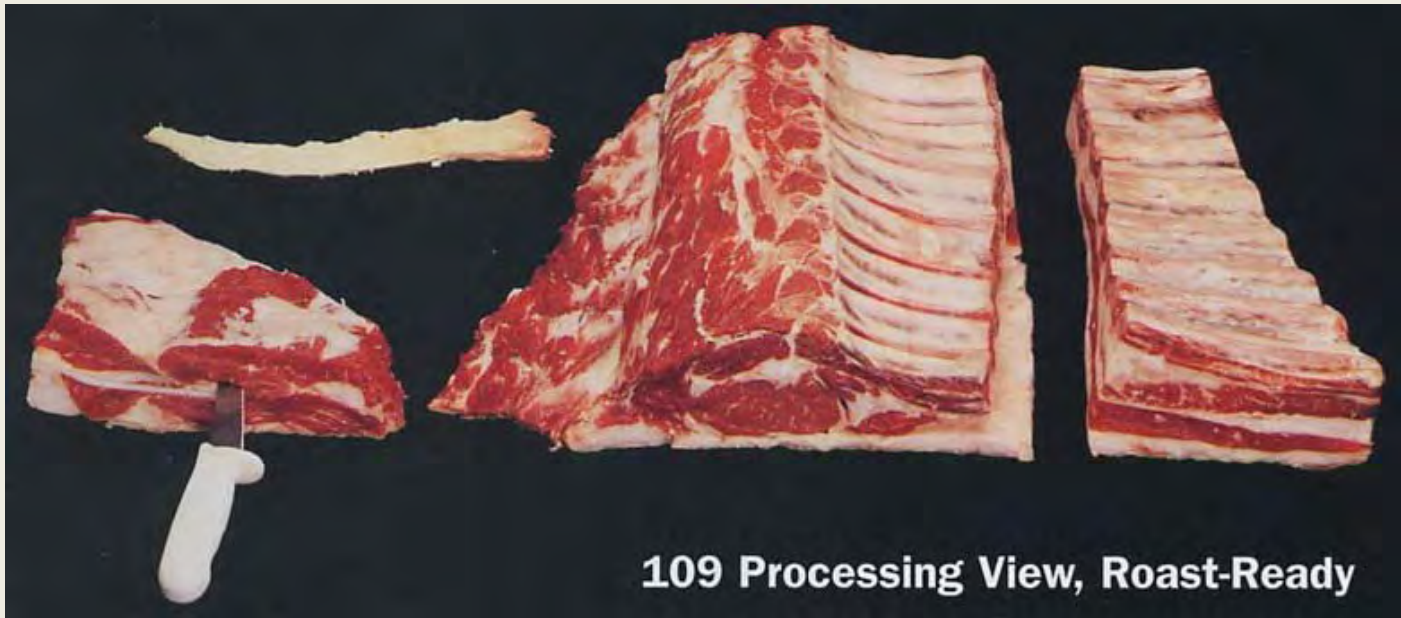




109 View from Loin End



109 View from Chuck End



109 Processing View, Roast-Ready



Export Rib 109E





112A



112



Beef Loin Top Loin Steak



4H:B H 54 St D
FFA: B 8 71



Pork Loin Chop



4H: P H 24 CH D
FFA: P 8 80



Pork Loin Blade Chop



4H: P H 6 CH D/M

FFA: P 8 76



Lamb Leg Center Slice



4H: L G 12 SL D
FFA: L 7 50



Beef Chuck Seven Bone Steak



4H: B C 35 ST D/M

FFA: B 3 59



Beef Round Eye Round Steak



4H: B K 16 ST D/M
FFA: B 11 52



Pork Loin Rib Chop



4H; P H 28 CH D
FFA: P 8 81



Beef Chuck Blade Steak



4H: B C 6 ST D/M
FFA: B 3 48



Lamb Rib Chop



4H: L J 28 CH D
FFA: L 10 81



Beef Loin Tenderloin Steaks



4H: B H 50 ST D
FFA: B 8 67



Beef Plate Short Ribs



4H B I 85 __ M
FFA B 9 33



Beef Chuck Mock Tender Steak



4H B C 25 ST M
FFA B 3 54



Pork Side Spare Ribs



4H P N 89 __ D/M
FFA P 15 38



Comparing Muscle Numbers





4H B C 25 ST M

4H B K 16 ST D/M

4H B H 50 ST D

