

4H and FFA  
Retail Cuts, Codes and Cookery Method  
New 2012



# Beef Brisket Corned Moist – BB89M



# Beef Brisket Flat Half, Bnls. Moist – BB15M



# Beef Brisket Whole, Bnls Moist – BB10M



# Beef Chuck 7-Bone Post Roast Moist – BC26M



# Beef Chuck Arm Pot-Roast

## Moist – BC03M



# Beef Chuck Arm Pot-Roast Bnls

## Moist - BC04M



# Beef Chuck Blade Roast

## Moist – BC06M





# Beef Chuck Eye Roast, Bnls – Dry/Moist – BC13D/M



# Beef Chuck Eye Steak, Bnls Dry – BC45D



# Beef Chuck Mock Tender Roast Moist – BC20M



# Beef Chuck Mock Tender Steak

## Moist – BC48M



# Beef Chuck Petite Dry – BC21D



# Beef Chuck Shoulder Post Roast Bnls Dry/Moist – BC29D/M



# Beef Chuck Top Blade Steak (Flat Iron) Dry – BC58D



# Beef Flank Flank Steak Dry/Moist – BD47DM





# Beef Loin Porterhouse Steak Dry – BF49D



# Beef Loin T-Bone Steak Dry – BF55D



# Beef Loin Tenderloin Roast Dry – BF34D



# Beef Loin Tenderloin Steak Dry – BF56D



# Beef Loin Top Loin Steak Dry – BF59D



# Beef Loin Top Loin Steak Bnls Dry – BF60D



# Beef Loin Top Sirloin Cap Steak, Bnls Dry – BF64D



# Beef Loin Top Sirloin Steak, Bnls Cap Off Dry – BF63D





# Beef Loin Top Sirloin Steak, Bnls Dry – BF62



# Beef Loin Tri Tip Roast Dry – BF40D



# Beef Plate Short Ribs

## Moist – BG28M



# Beef Plate Skirt Steak, Bnls Dry/Moist – BG54D/M



# Beef Rib Rib Roast

## Dry – BH22D



# Beef Rib Ribeye Roast, Bnls. Dry – BH13D



# Beef Ribeye Steak, Bnls Dry – BH45D



# Beef Ribeye Steak, Lip-On Dry – BH50D





# Beef Round Bottom Round Roast Dry/ Moist – BI08D/M



# Beef Round Bottom Round Rump Roast Dry/Moist – BI09D/M



# Beef Round Bottom Round Steak

## Moist – BI43M



# Beef Round Eye Round Roast Dry/Moist - BI14D/M



# Beef Round Eye Round Steak

## Dry/Moist – BI46D/M



# Beef Round Round Steak

## Moist – BI51M



# Beef Round Round Steak, Bnls. Moist – BI52M



# Beef Round Tip Roast – Cap Off Dry/Moist – BI36D/M





# Beef Round Tip Steak – Cap Off Dry – BI57D



# Beef Round Top Round Roast Dry – BI39D



# Beef Round Top Round Steak Dry – BI61D



# Beef Various Beef for Stew Moist – BN82M



# Beef Various Cubed Steak Dry/Moist – BN83D/M



# Beef Various Ground Beef Dry – BN84D



# Pork Ham/Leg Fresh Ham Center Slice Dry/Moist – PE44D/M



# Pork Ham/Leg Fresh Ham Rump Portion Dry/Moist – PE25D/M





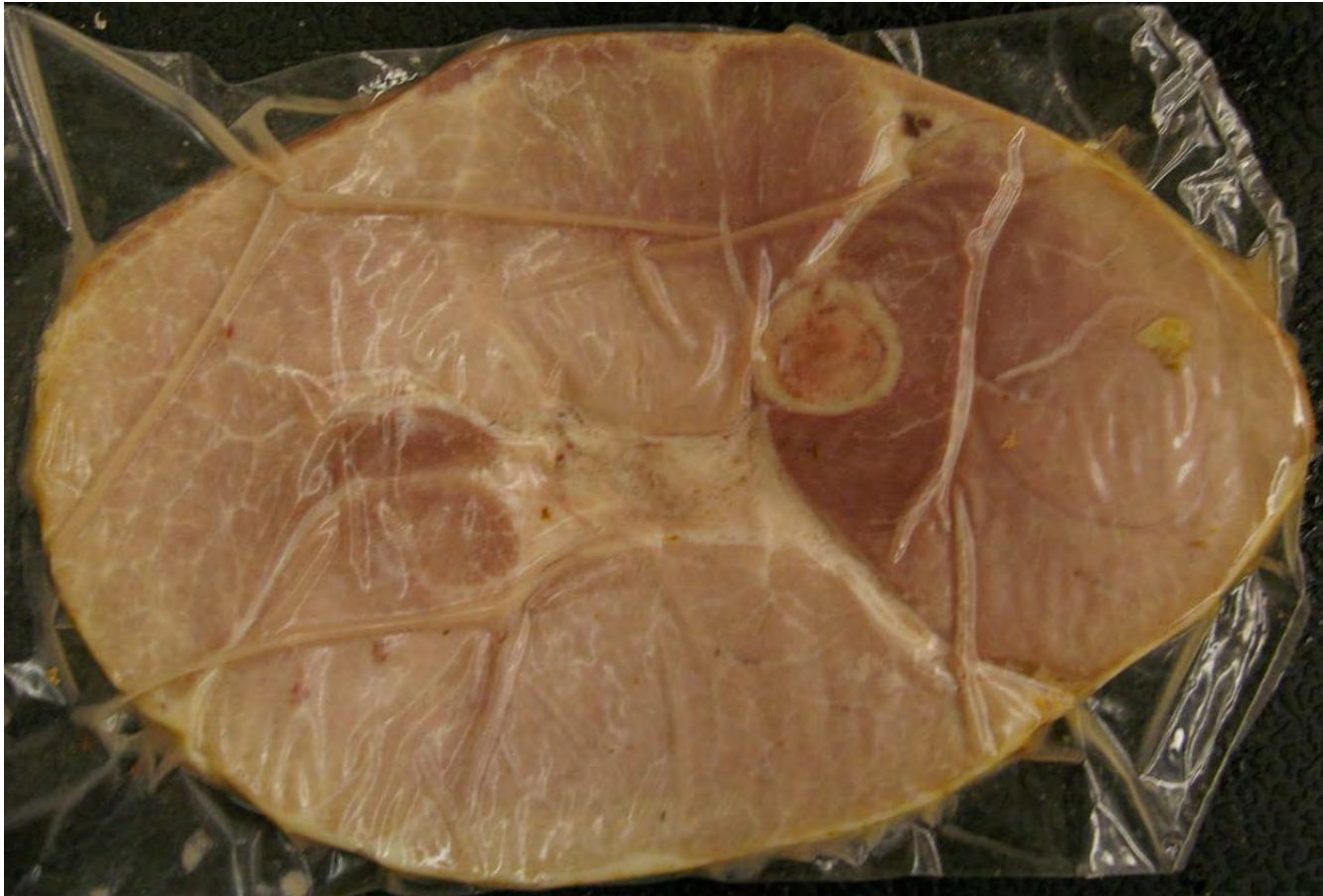
# Pork Ham/Leg Fresh Ham Shank Portion Dry/Moist – PE27D/M



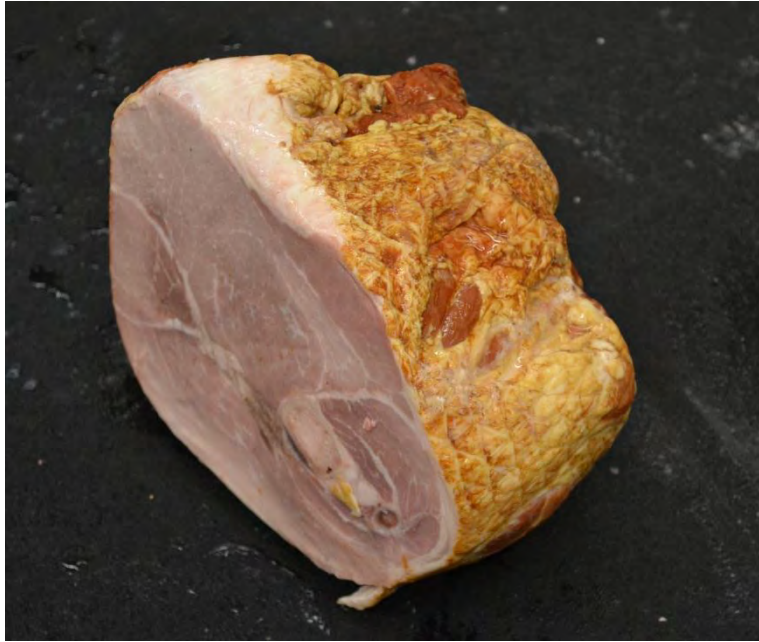
# Pork Ham/Leg Smoked Ham, Bnls. Dry – PE91D



# Pork Ham/Leg Smoked Ham, Center Slice Dry – PE90D



# Pork Ham/Leg, Smoked Ham Rump Portion PE96D



# Pork Ham/Leg Smoked Ham Shank Portion Dry – PE97D



# Pork Ham/Leg Tip Roast, Bnls. Dry – PE35D



# Pork Ham/Leg Top roast, Bnls PE38D



# Pork Loin Back Ribs

## Dry/Moist – PF05d/M





# Pork Loin Blade Chops Dry/Moist – PF66D/M



# Pork Loin Blade Chops, Bnls. Dry/Moist – Pf67d/M



# Pork Loin Blade Roast

## Dry/Moist – PF06D/M



# Pork Loin Butterflied Chops, Bnls. Dry – PF68D



# Pork Loin Center Loin Roast Dry – PF11D



# Pork Loin Center Rib Roast Dry – PF12D



# Pork Loin Country Style Ribs

## Dry/Moist – PF69D/m



# Pork Loin Loin Chops Dry – PF70D





# Pork Loin Rib Chops Dry – PF71D

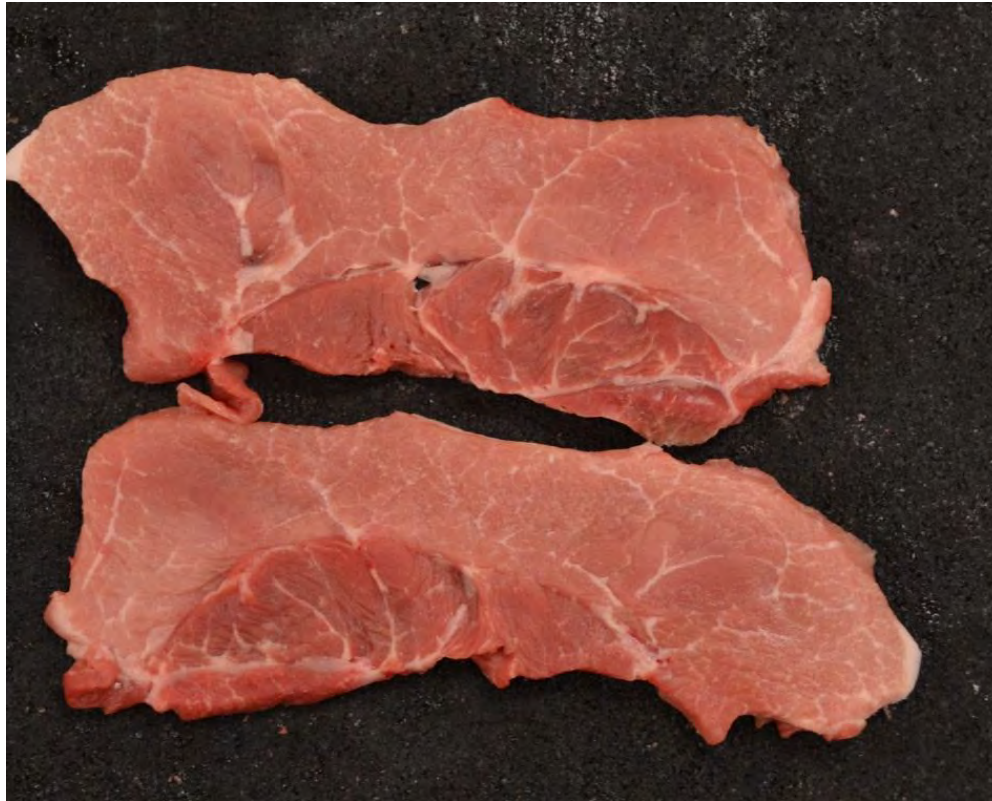


# Pork Loin Sirloin Chops Dry – PF73D



# Pork Loin Sirloin Cutlets

## Dry – PF53D

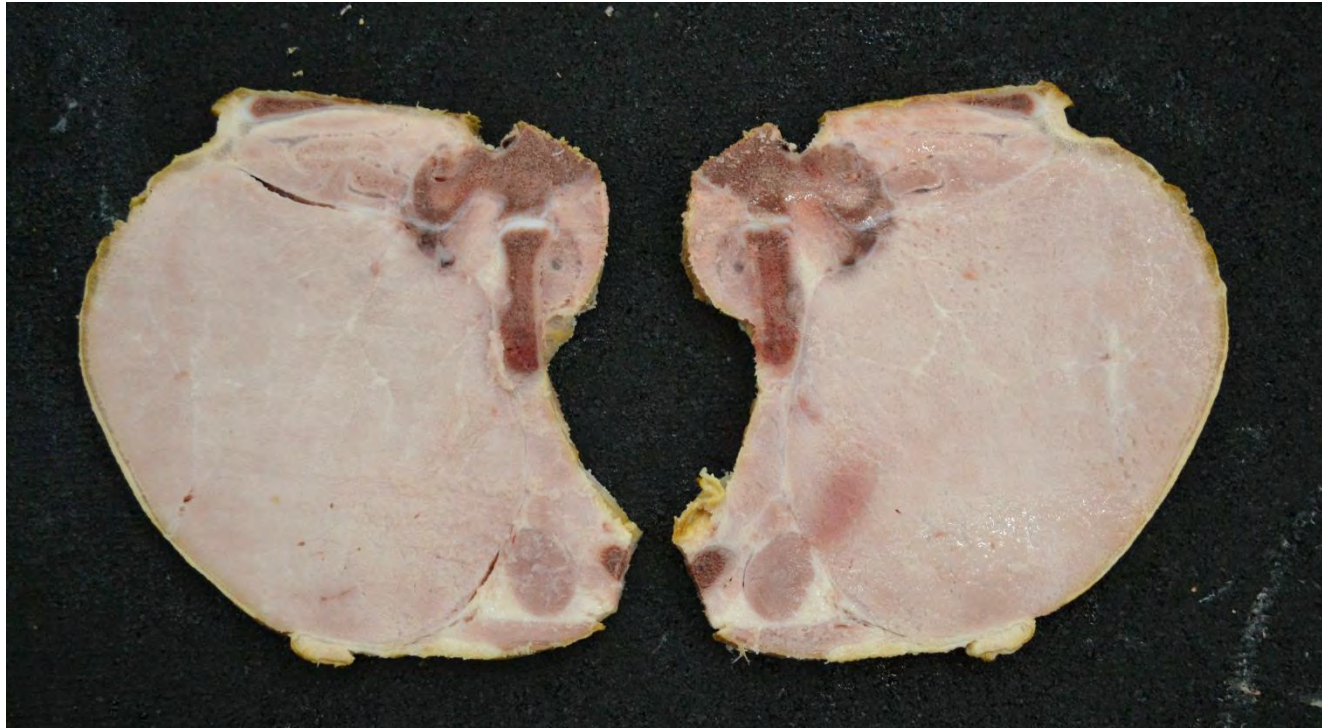


# Pork Loin Sirloin Roast

## Dry – PF30D



# Pork Loin Smoked Pork Loin Chop Dry – PF93D



# Pork Loin Smoked Pork Loin Rib Chop Dry – PF95D



# Pork Loin tenderloin, Whole Dry – PF34D



# Pork Loin Top Loin Chop Dry – PF74D





# Pork Loin Top Loin Chops, Bnls. Dry – PF75D



# Pork Loin Roast, Bnls Dry – PF37D



# Pork Shoulder Arm Picnic, Whole Dry/Moist – PJ02D/M



# Pork Shoulder Arm Roast

## Dry/Moist – PJ03D/M



# Pork Shoulder Arm Steak

## Dry/Moist - PJ41D/M



# Pork Shoulder Blade Boston Roast Dry/Moist – PJ07D/M



# Pork Shoulder Blade Steak

## Dry/Moist - PJ42D/M



# Pork Shoulder Smoked Picnic, Whole Dry/Moist – PJ94D/M





# Pork Side Slab Bacon Dry – PK98D



# Pork Side Sliced Bacon Dry – PK99D



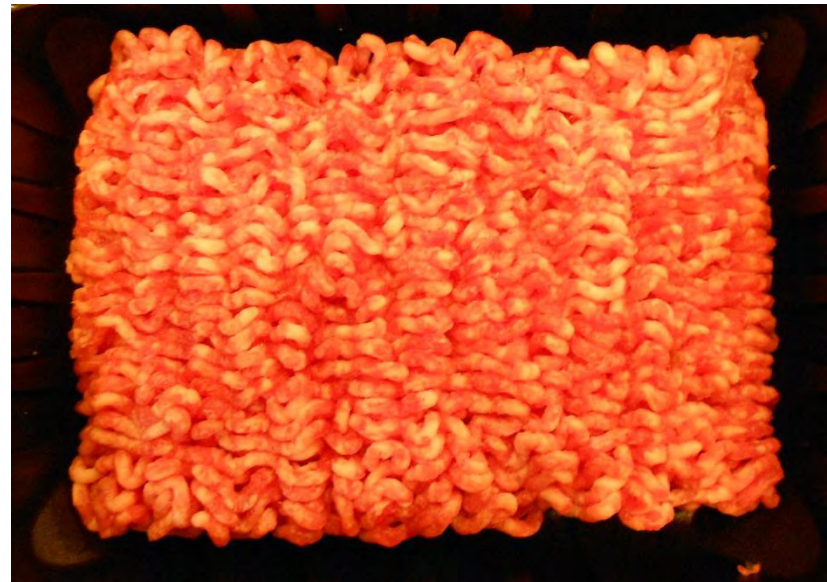
# Pork Side Fresh Side Moist – PK17M



# Pork Spareribs Pork Spareribs Dry/Moist – PL32D/M



# Pork Various Ground Pork Dry – PN85D



# Pork Various Hock Moist – PN83D/M



# Pork Various Pork Cubed Steak Dry/Moist – PN83D/M



# Pork Various Pork Sausage Links Dry – PN87D





# Pork Various Sausage Dry – PN88D



# Pork Various Smoked Pork Hocks

## Moist – PN92M



# Lamb Breast Ribs (Denver Style) Dry/Moist – LA24D/M



# Lamb Leg American Style Roast Dry – LE01D



# Lamb Leg Center Slice Dry - LE44D



# Lamb Leg Frenched Style Roast Dry – LE16D



# Lamb Leg Leg Roast, Bnls. Dry – LE18D



# Lamb Leg Sirloin Chops

## Dry – LE73D





# Lamb Leg Sirloin Half Dry – LE31D



# Lamb Loin Loin Chops Dry – LF70D



# Lamb Loin Loin Roast Dry LF19D



# Lamb Rib Rib Chops Dry – LH71D



# Lamb Rib Rib Chops Frenched Dry – LH23D



# Lamb Rib Rib Roast Dry – LH22D



# Lamb Rib Rib Roast, Frenched Dry – LH23D



# Lamb Shoulder Arm Chops

## Dry/Moist – LJ65D/M





# Lamb Shoulder Blade Chops Dry/Moist – LJ66D/M



# Lamb Shoulder Square Cut Dry/Moist – LJ33D/M



# Lamb Various Shank

## Moist – LN88M



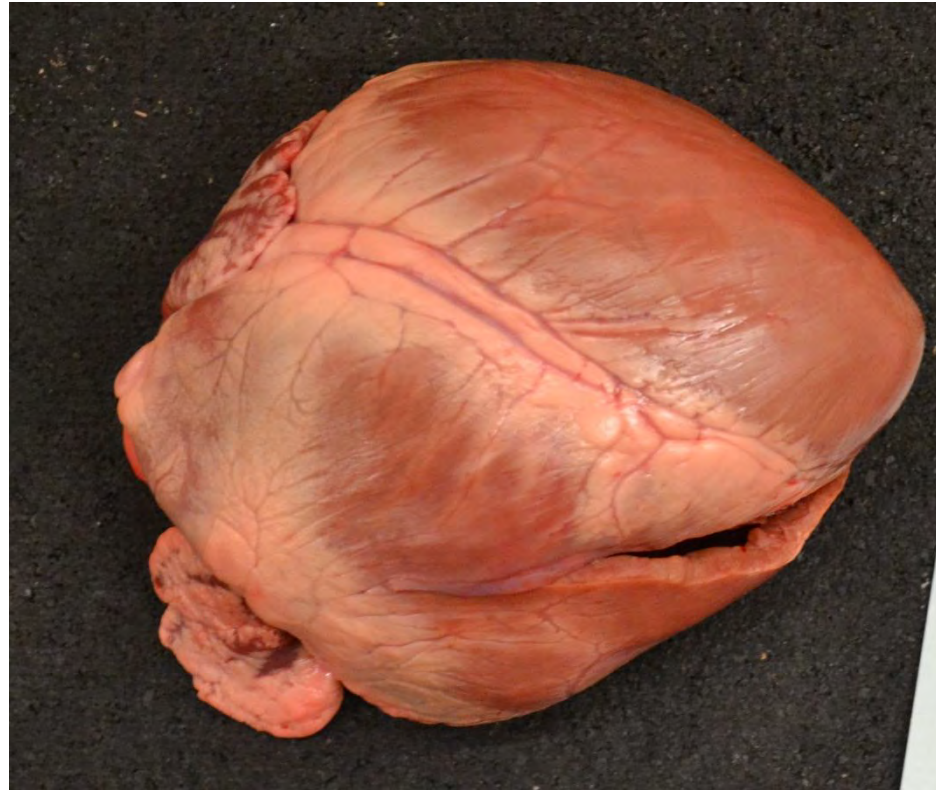
# Beef Variety Heart Dry/Moist – BM76D/M



# Lamb Variety Heart Dry/Moist – LM76D/M



# Pork Variety Heart Dry/Moist – PM76D/M



# Beef Variety Kidney Dry/Moist BM77D/M

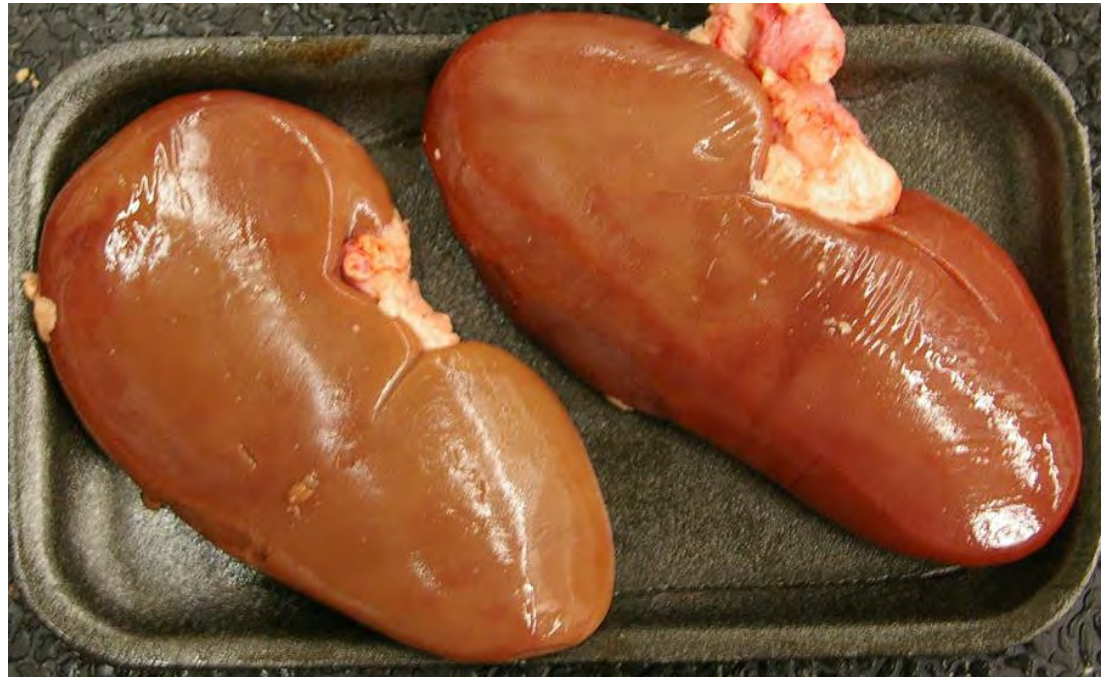


# Lamb Variety Kidney Dry/Moist LM77D/M

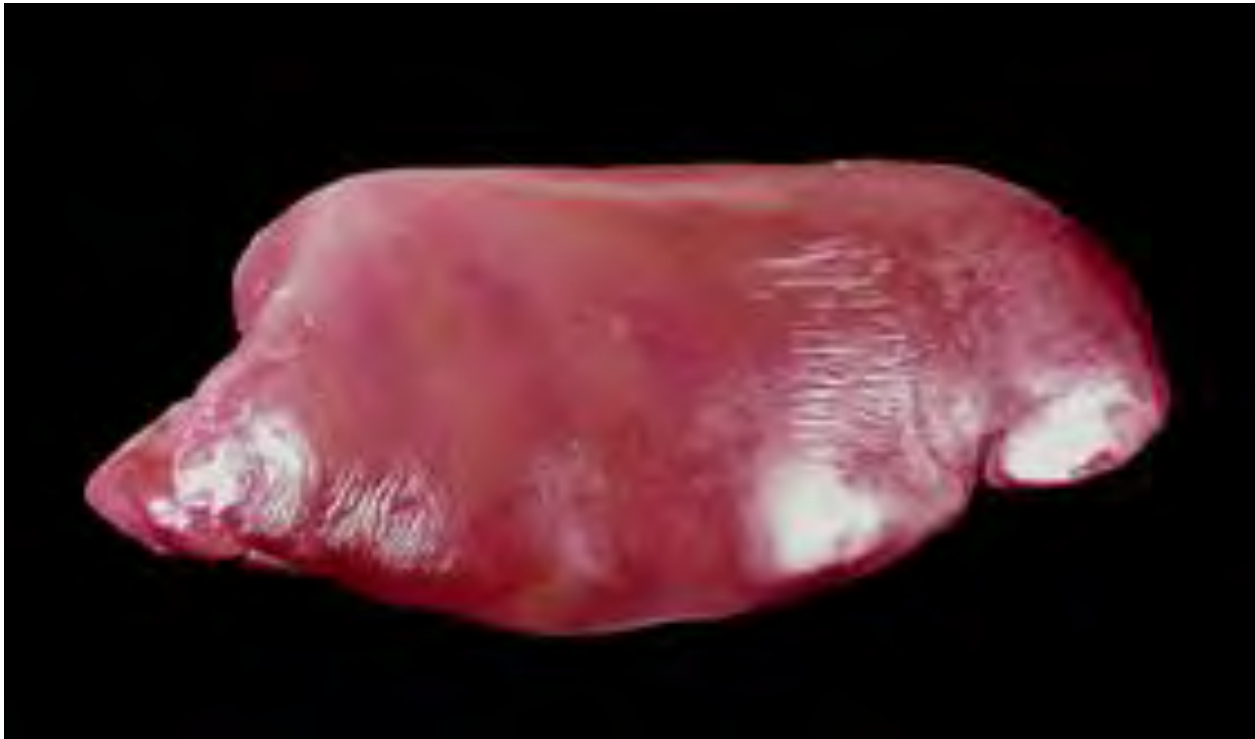




# Pork Variety Kidney Dry/Moist PM77D/M



# Beef Variety Liver Dry/Moist - BM76D/M



# Lamb Variety Liver Dry/Moist – LM78D/M



# Pork Variety Liver Dry/Moist – PM78D/M



# Beef Variety Oxtail Moist – BM79M



# Beef Variety Tongue Dry/Moist – BM80D/M



# Lamb Variety Tongue Dry/Moist – LM80D/M



# Pork Variety Tongue

## Dry/Moist – PM80D/M





# Beef Variety Tripe Moist – BM81M

