

# Retail Identification

2008  
Judging Clinic

Larry Eubanks

# Beef Rib Eye Steak



# Beef Loin Porterhouse Steak





### **Beef Loin Porterhouse Steakhouse**

A Porterhouse Steak has a tender loin greater than 1.5 inches. A T-bone has a tenderloin less than 1.5 inches. Some Porterhouses Steaks have a vein muscle. [Clinic for clarification.](#)

# Beef Plate Beef for Stew



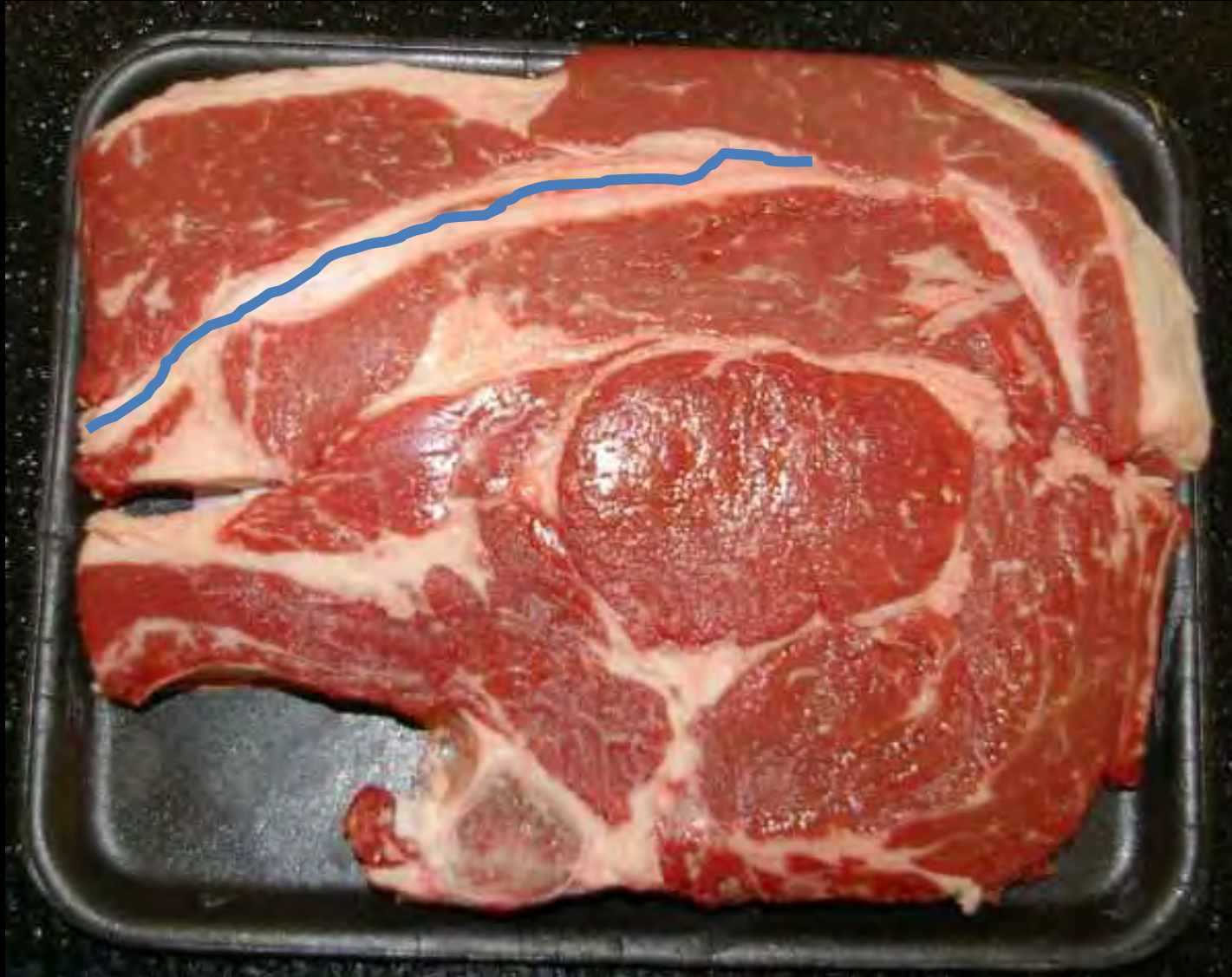
# Beef Rib Roast Large in





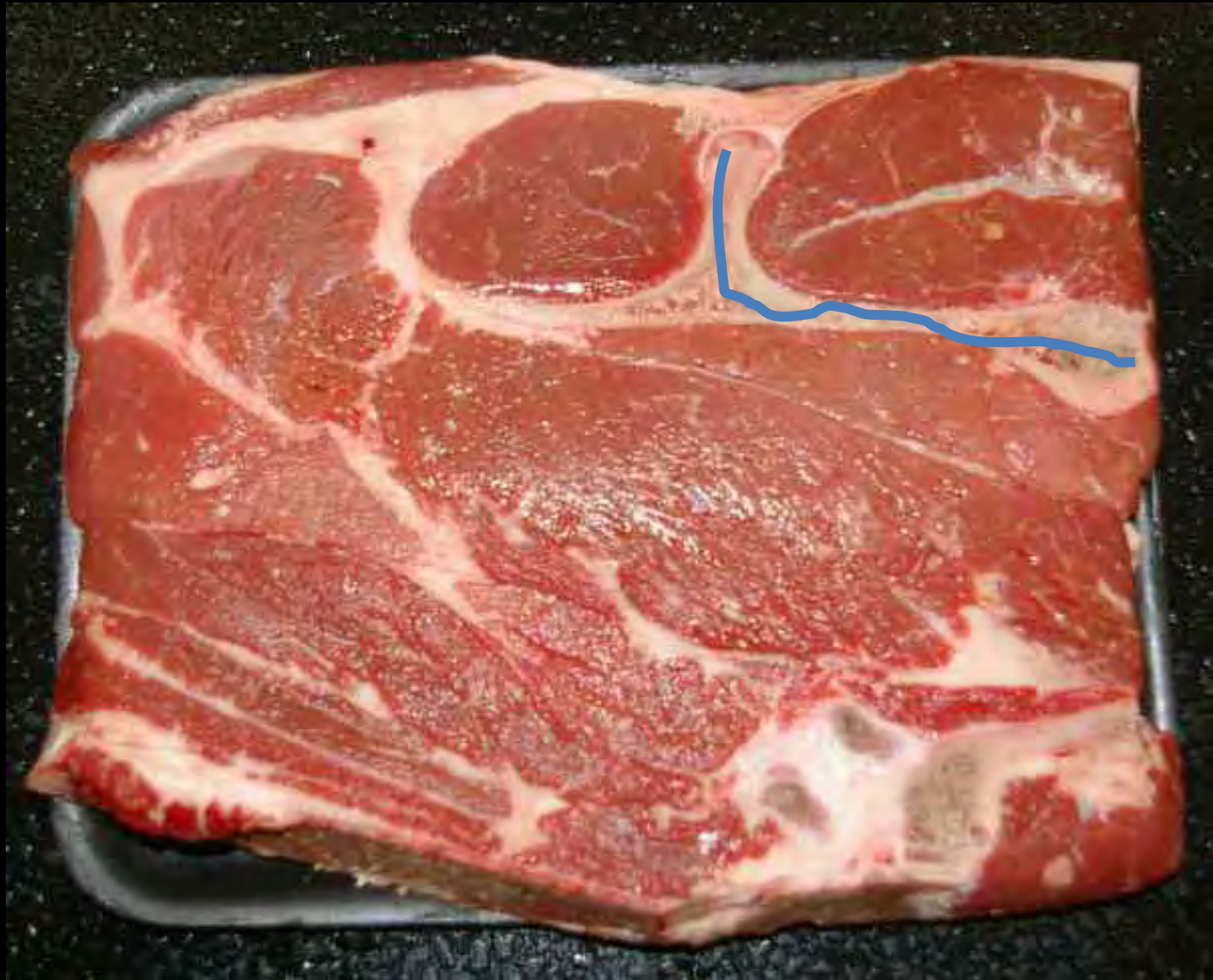
**Relative Size and color of Beef, Pork and Lamb**

# Beef Chuck Blade Steak





# Beef Chuck 7 Bone Steak



# Beef Brisket Flat Half



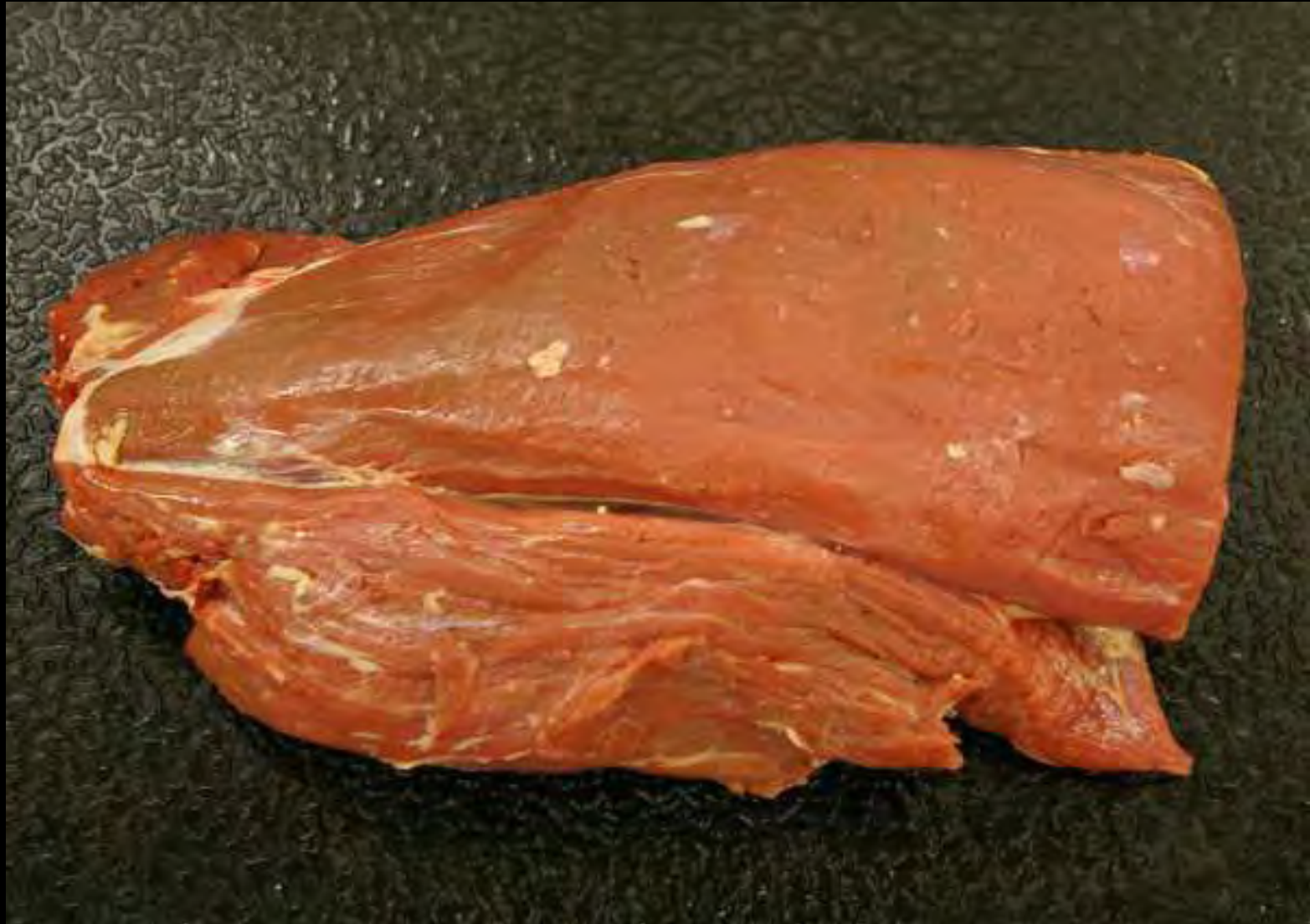
# Beef Variety Tongue



# Beef Round Bottom Round Steak



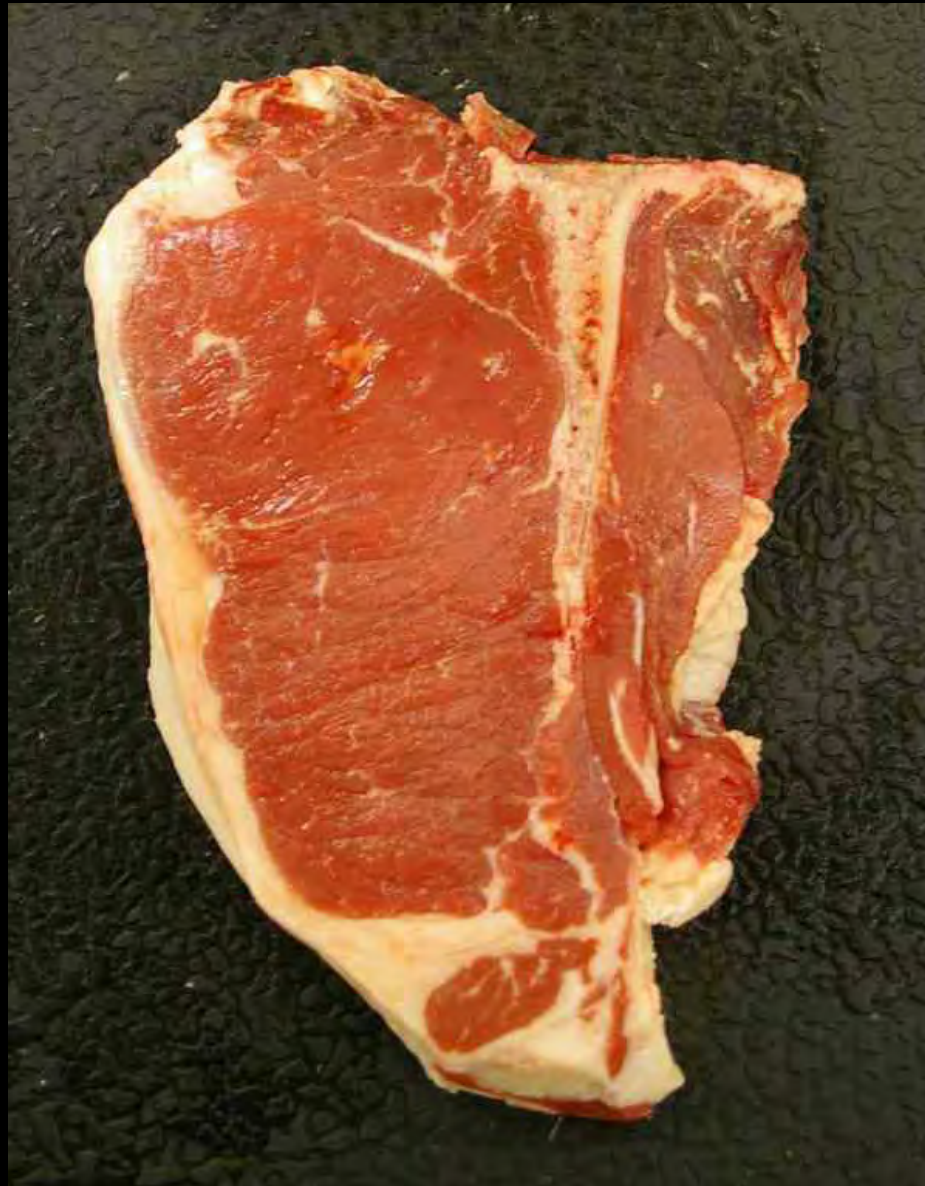
# Beef Loin Tenderloin Roast



# Beef Round Top Round Steak



# Beef Loin T-Bone Steak



# Beef Round Bottom Round Roast





# Beef Variety Oxtail



# Beef Round Tip Roast Cap Off



# Beef Round Eye Round Roast



# Beef Round Top Round Roast



# Beef Round Tip Steak Cap On



# Beef Round Eye Round Steak



# Beef Chuck Mock Tender Steak



# Beef Loin Tenderloin Steak







## Comparison of Eye Round , Tenderloin and Mock Tender Steaks

Eye Round very coarse texture lean. Oft en has subcutaneous fat on one side. [View enlargement](#)

Tenderloin very smooth texture. [View enlargement](#)

Mock Tender has a line of connective tissue in the muscle. [View enlargement](#)

# Beef Chuck Blade Steak



# Pork Loin Center Loin Roast



# Beef Plate Flank Steak



# Beef Loin Top Sirloin Steak Boneless



# Beef Various Cube Steak



# Beef Loin Top Loin Steak



# Beef Loin Top Loin Steak Boneless





# Beef Rib Steak Small End



# Beef Rib Steak Small End Boneless



# Beef Flank Steak



# Beef Round Tip Steak Cap Off



# Beef Brisket Point Half



# Beef Rib Eye Roast



# Pork Loin Canadian Style Bacon



# Lamb Shoulder Arm Chop





# Lamb Shoulder Blade Chop



# Lamb Loin Chop



# Pork Loin Tenderloin Roast



# Pork Loin Top Loin Roast Boneless



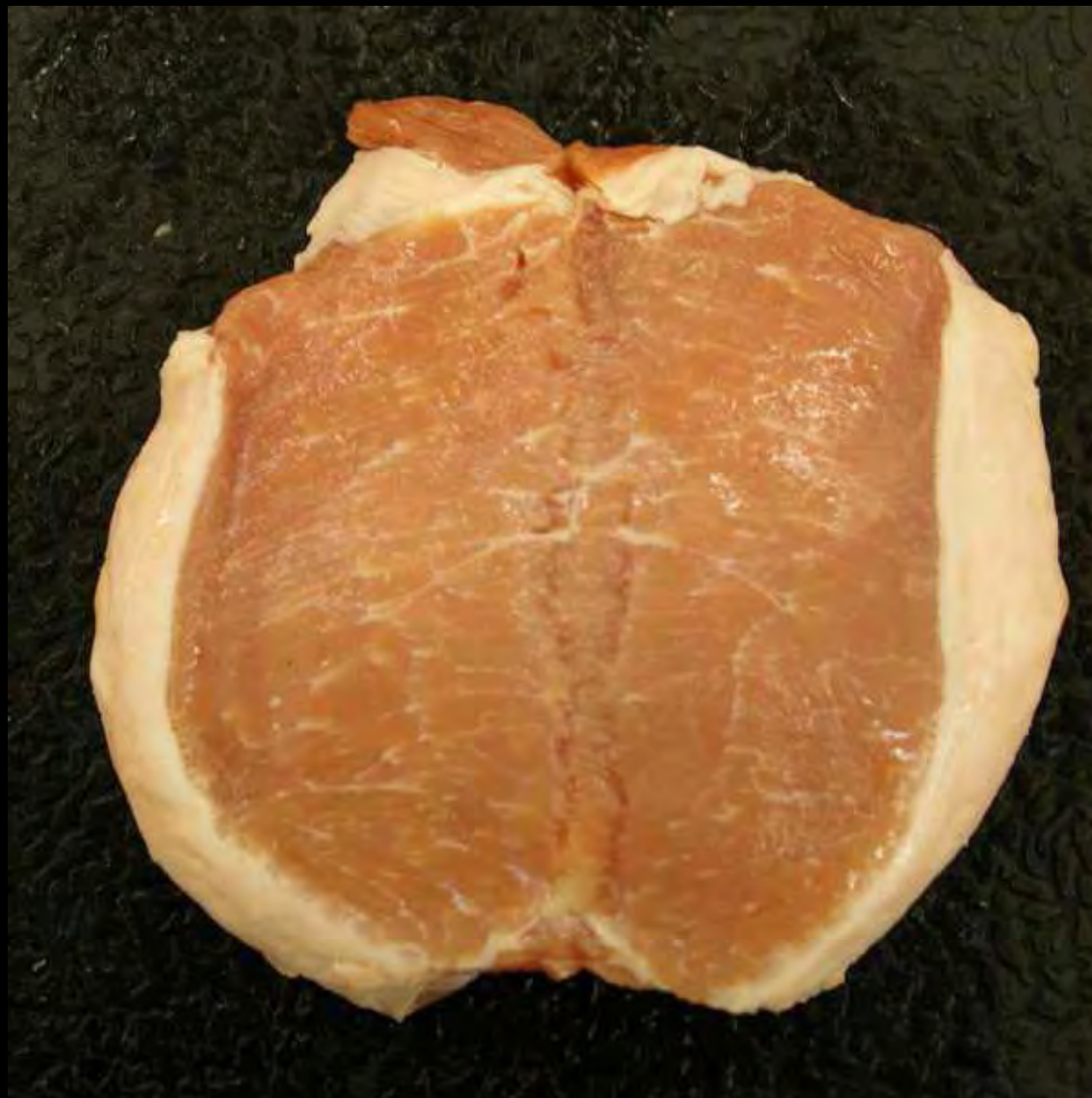
# Pork Loin Blade Chop



# Pork Loin Top Loin Chop Boneless



# Pork Loin Double Chop Boneless



# Pork Side Spareribs





# Pork Shoulder Blade Steak



## Comparison of Pork Blade Steak and Blade Chop



The blade steak has the rib and chine bone removed. [Click for classification](#). Both will have the blade bone present.

# Pork Shoulder Blade Boston Roast



# Pork Loin Chop



# Pork Loin Sirloin Roast



# Pork Loin Back Ribs



# Pork Various Smoked Hocks



# Pork Loin Top Loin Chop





# Pork Loin Sirloin Cutlet



# Pork Loin Sirloin Chop



# Beef Variety Sweetbreads



# Pork Various Link Sausage



# Pork Various Smoked Sausage

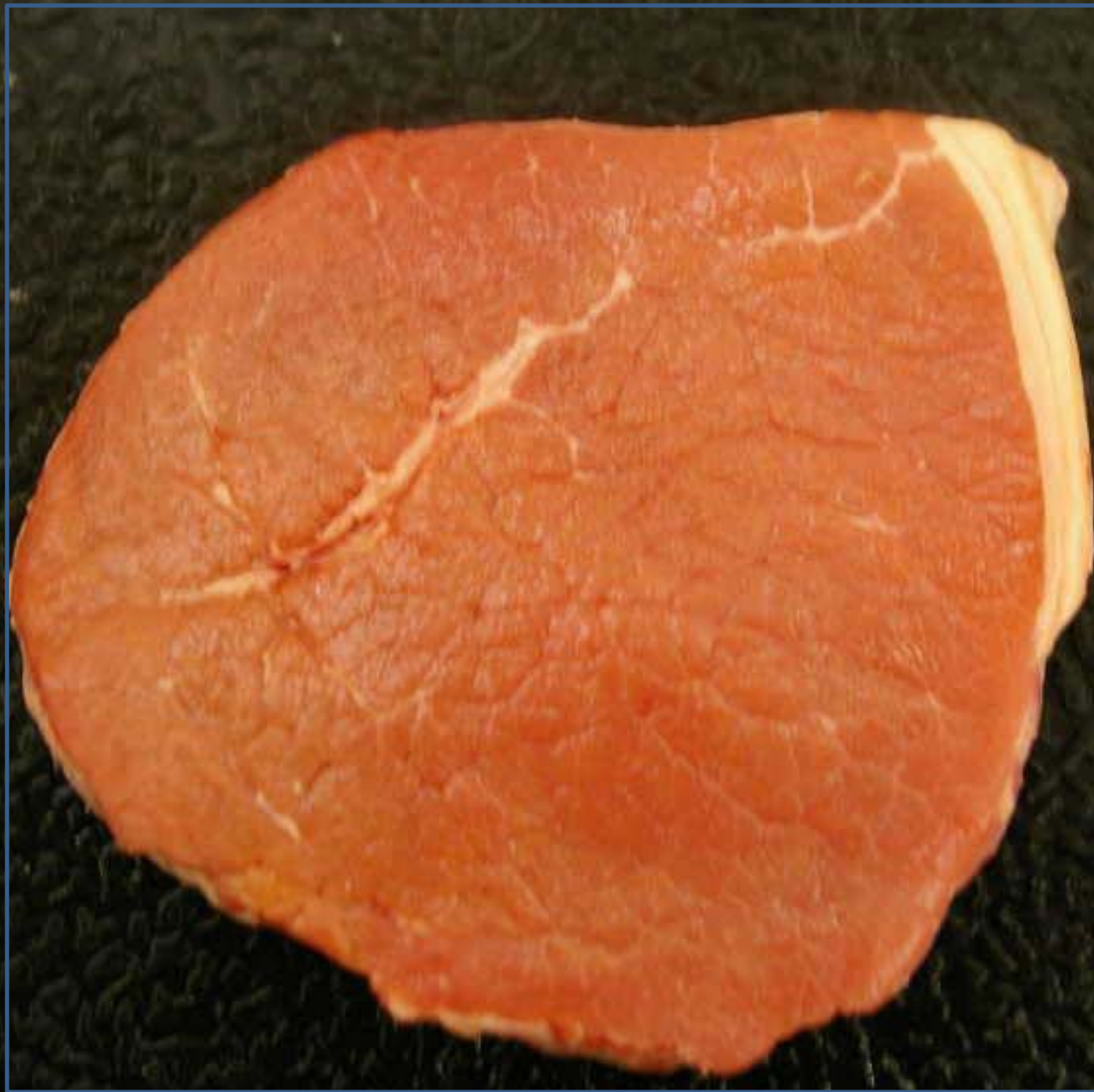


# Beef Variety Tripe



# Eye of Round

Click on Picture  
To return



Tenderloin

Click on Picture  
to return





# Mock Tender



Click on Picture  
to return