

2010  
Retail ID

# Beef Chuck Blade Roast

## Moist B C 06 M



# Beef Round Bottom Round Roast Dry/Moist B I 08 D/M





# Beef Brisket Flat Half, Bnls Moist B B 15 M



# Beef Round Bottom Round Steak

## Moist B | 43 M





# Beef Round Eye Round Steak

Dry/Moist B I 46 D/M



# Beef Chuck Mock Tender Roast

## Moist B C 20 M





# Beef Loin Porterhouse Steak

## Dry B F 49 D





# Beef Rib Ribeye Steak, Lip On Dry B H 50 D



# Beef for Stew

## Moist B N 82 M





# Beef Round Tip Steak Cap Off Dry B I 57 D



# Beef Tongue

Dry/Moist B M 80 D/M





# Beef Loin Top Loin Steak, Bnls Dry B F 60 D



# Beef Loin Top Loin Steak Dry B F 59 D





# Beef Round Top Round Steak Dry B I 61 D



# Beef Loin Top Sirloin Steak, Bnls Dry B F 62 D





# Pork Loin Back Ribs

Dry/Moist P F 05 D/M



# Beef Round Eye Round Roast

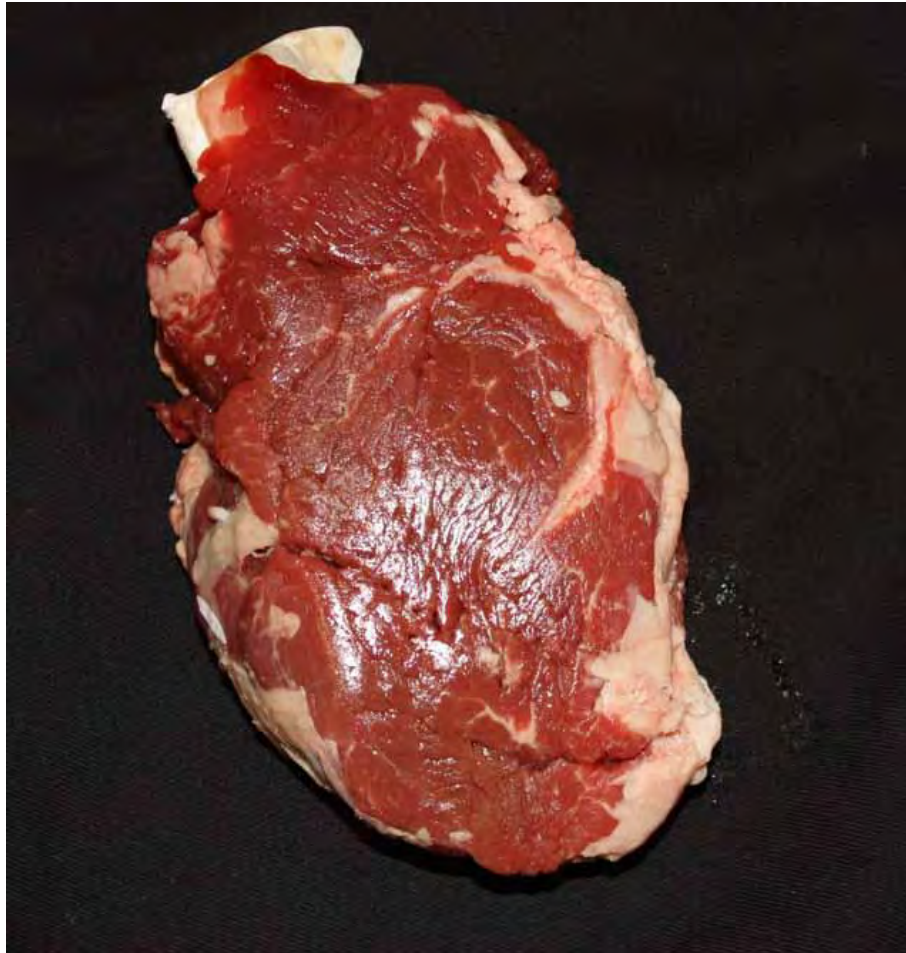
## Dry/Moist B I 14 D/M





# Beef Loin Tenderloin Steak

## Dry B F 56 D



# Pork Tongue

Dry/Moist P M 80 D/M





# Lamb Shoulder Arm Chops

Dry/Moist L J 65 D/M



# Lamb Leg Center Slice

## Dry L E 44 D





# Lamb Loin Chops

## Dry L F 70 D



# Lamb Rib Chops

## Dry L H 71 D





# Lamb Shoulder Square Cut

## Dry/Moist L J 33 D/M



# Lamb Rib Roast

## Dry L H 22 D





# Lamb Shank

## Moist L N 88 M



# Pork Loin Butterflied Chops Bnls

## Dry P F 68 D





# Pork Loin Center Loin Roast

## Dry P F 11 D



# Pork Hock

## Moist P N 86 M





# Pork Loin Blade Chops

Dry/Moist P F 66 D/M



# Pork Loin Country Style Ribs

Dry/Moist P F 69 D/M





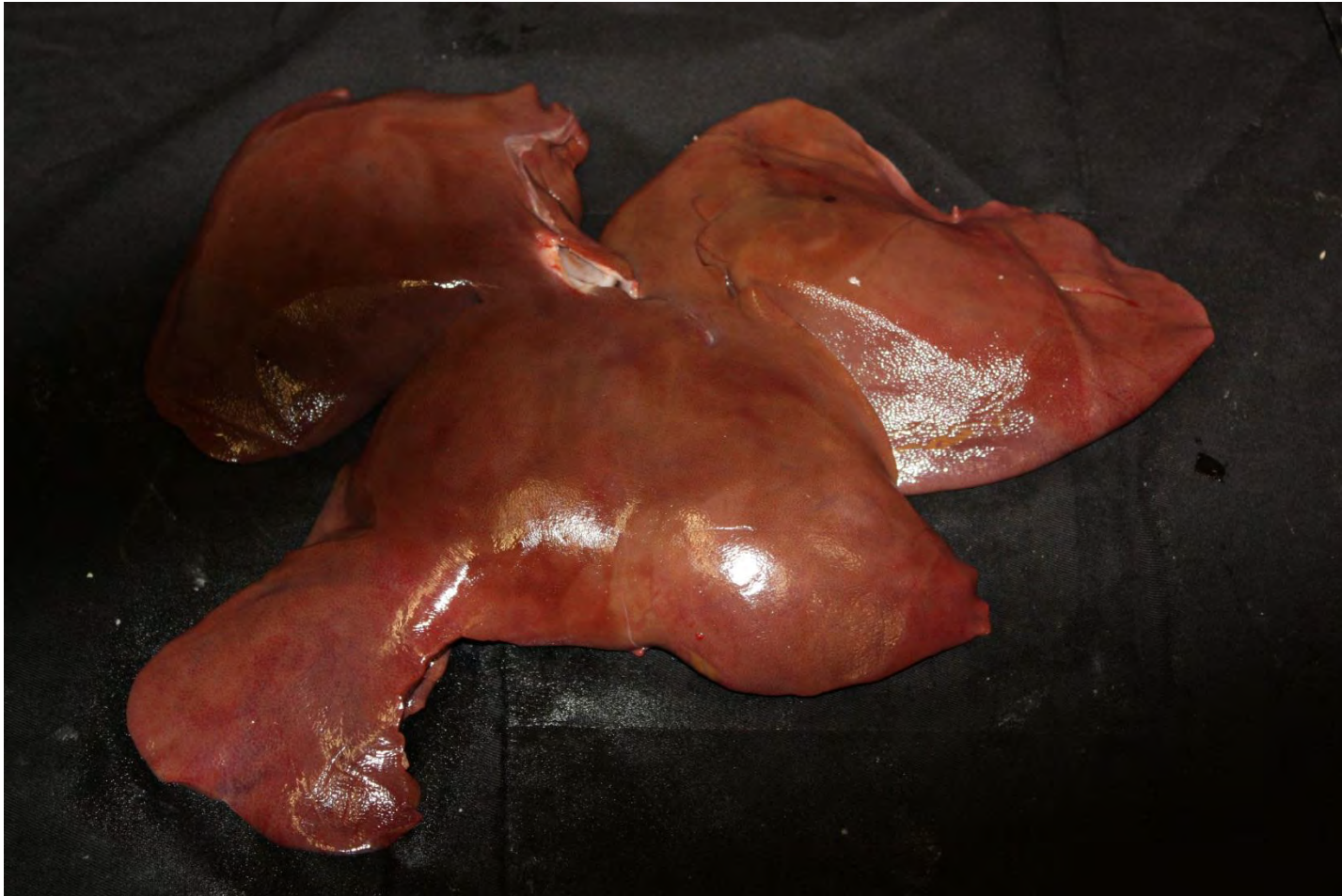
# Pork Cubed Steak

## Dry/Moist P N 83 D/M



# Pork Liver

Dry/Moist P M 78 D/M





# Pork Loin Chops

## Dry P F 70 D





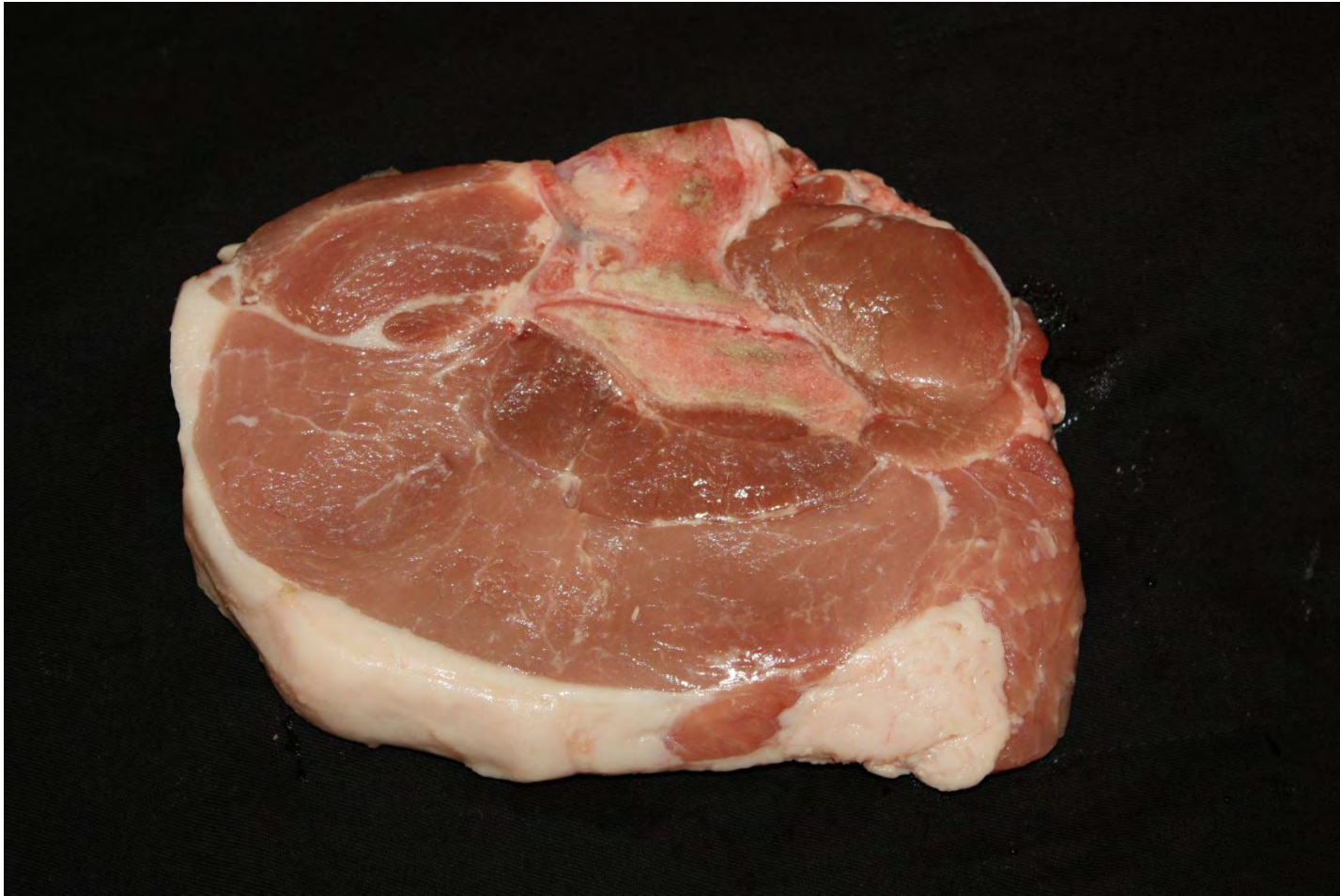
# Pork Loin Rib Chops

## Dry P F 71 D



# Pork Loin Sirloin Chops

## Dry P F 73 D





# Pork Loin Tenderloin, Whole

## Dry P F 34 D





# Pork Loin Top Loin Chops, Bnls Dry P F 75 D

