

RETAIL CUT IDENTIFICATION

- FFA and Senior 4-H -

Contestant No. _____

Name _____

County/Chapter _____

Retail Name Codes

	Primal	Retail
Specie	Cut	Name
(1 pt)	(2 pts)	(3 pts)
1.	___	___
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Beef

1. Arm Roast
2. Arm Steak
3. Beef for Stew
4. Brisket (corned)
5. Blade Roast
6. Blade Steak
7. Bottom Round Roast
8. Bottom Round Steak
9. Brisket (fresh, flat half)
10. Cubed Steak
11. Eye Round Roast
12. Eye Round Steak
13. Flank Steak
14. Ground Beef
15. Kidney
16. Mock Tender Roast
17. Oxtail
18. Porterhouse Steak
19. Ribeye Steak
20. Rib Steak (small end, bnls)
21. Rib Roast (large end)
22. Rib Roast (small end)
23. Rib Steak (small end)
24. Shank Cross Cut
25. Short Ribs
26. Sweetbreads
27. T-Bone Steak
28. Tenderloin Steak
29. Tip Steak
30. Tip Steak (cap off)
31. Top Blade Steak (bnls)
32. Top Loin Steak
33. Top Loin Steak (bnls)
34. Top Round Roast
35. Top Round Steak

36. Top Sirloin Steak (bnls)

37. Tripe

Pork

38. Arm Steak
39. Back Ribs
40. Blade Chop
41. Blade (Boston) Roast
42. Blade Steak
43. Center Loin Roast
44. Center Rib Roast
45. Country Style Ribs
46. Cube Steak
47. Fresh Sausage Links
48. Ground Pork
49. Kidney
50. Loin Chop
51. Rib Chop
52. Sirloin Chop
53. Sirloin Cutlet (bnls)
54. Sirloin Roast
55. Spareribs
56. Tenderloin Roast
57. Top Loin Chop (bnls)
58. Tongue

Smoked Pork Products

59. Canadian Style Bacon
60. Ham - Boneless
61. Ham - Center Slice
62. Ham - Rump Portion
63. Ham - Shank Portion
64. Sliced Bacon
65. Smoked Hocks
66. Smoked Loin Chops
67. Smoked Picnic
68. Smoked Rib Chops

Lamb

69. Arm Chop
70. Blade Chop
71. Center Slice
72. Kidney
73. Leg - American Style
74. Leg - Frenched Style
75. Loin Chop
76. Loin Roast
77. Neck Slice
78. Rib Chop
79. Riblets
80. Rib Roast
81. Shank
82. Shoulder Roast (bnls)
83. Sirloin Chop
84. Tongue

Primal Cut Codes

1. Brisket & Shank
2. Breast & Shank
3. Chuck
4. Flank
5. Ham
6. Leg
7. Loin
8. Plate
9. Rib
10. Round
11. Shoulder
12. Spareribs or Side
13. Various Cuts
14. Variety Meats

Species Code

- B = Beef**
P = Pork
L = Lamb