

Retail Cut Identification Key

Species, Primal Cut and Retail Name Coding

Primal Cut (Wholesale Cut)	Retail Name	Species Code	Primal Code	Retail Name Code
BEEF				
Round	Bottom Round Steak	B	10	8
	Bottom Round Roast	B	10	7
	Eye Round Roast - - - - -	B - - - - -	10 - - - - -	11
	Eye Round Steak	B	10	12
	Top Round Roast	B	10	34
	Tip Steak - - - - -	B - - - - -	10 - - - - -	29
	Tip Steak (cap off)	B	10	30
	Top Round Steak	B	10	35
Loin	Porterhouse Steak	B	7	18
	T-Bone Steak	B	7	27
	Tenderloin Steak - - - - -	B - - - - -	7 - - - - -	28
	Top Loin Steak (bnls)	B	7	33
	Top Loin Steak	B	7	32
	Top Sirloin Steak (bnls)	B	7	36
Flank	Flank Steak	B	4	13
Rib	Rib Steak (small end, bnls)	B	9	20
	Ribeye Steak	B	9	19
	Rib Roast (large end) - - - - -	B - - - - -	9 - - - - -	21
	Rib Roast (small end)	B	9	22
	Rib Steak (small end)	B	9	23
Chuck	Arm Roast	B	3	1
	Arm Steak	B	3	2
	Blade Roast - - - - -	B - - - - -	3 - - - - -	5
	Blade Steak	B	3	6
	Mock Tender Roast	B	3	16
	Top Blade Steak (bnls)	B	3	31
Plate	Short Ribs	B	8	25
Brisket and Shank	Brisket (corned)	B	1	4
	Brisket (fresh, flat half)	B	1	9
	Shank Cross Cut	B	1	24
Various Cuts	Beef for Stew	B	13	3
	Cubed Steak	B	13	10
	Ground Beef	B	13	14

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PORK (Fresh)				
Loin	Back Ribs	P	7	39
	Blade Chop- - - - -	P- - - - -	7- - - - -	40
	Center Loin Roast	P	7	43
	Center Rib Roast	P	7	44
	Country Style Ribs - - - - -	P - - - - -	7 - - - - -	45
	Loin Chop	P	7	50
	Rib Chop	P	7	51
	Sirloin Chop - - - - -	P - - - - -	7 - - - - -	52
	Sirloin Cutlet (bnls)	P	7	53
	Sirloin Roast	P	7	54
	Tenderloin Roast - - - - -	P - - - - -	7 - - - - -	56
Top Loin Chop (bnls)	P	7	57	
Spareribs	Spareribs	P	12	55
Shoulder	Arm Steak	P	11	38
	Blade, (Boston) Roast	P	11	41
	Blade Steak	P	11	42
Various Cuts	Cube Steak	P	13	46
	Fresh Sausage Links	P	13	47
	Ground Pork	P	13	48
PORK				
(Smoked and Cured)	Canadian Style Bacon	P	7	59
	Sliced Bacon	P	12	64
	Smoked Ham - boneless - - - - -	P - - - - -	5 - - - - -	60
	Smoked Ham-Center Slice	P	5	61
	Smoked Ham-Rump Portion	P	5	62
	Smoked Ham-Shank Portion- - - - -	P - - - - -	5 - - - - -	63
	Smoked Hocks	P	11	65
	Smoked Loin Chops	P	7	66
	Smoked Picnic (whole) - - - - -	P - - - - -	11 - - - - -	67
	Smoked Rib Chops	P	7	68

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LAMB				
Leg	Center Slice	L	6	71
	Lamb Leg-American Style Leg	L	6	73
	Lamb Leg-Frenched Style Leg	L-----6-----	6	74
	Sirloin Chop	L	6	83
Loin	Loin Chop	L	7	75
	Loin Roast	L	7	76
Rib	Rib Chop	L	9	78
	Rib Roast	L	9	80
Shoulder	Arm Chop	L	11	69
	Blade Chop	L	11	70
	Neck Slice-----	L-----	11-----	77
	Shoulder Roast (bnls)	L	11	82
Breast and Shank	Riblets	L	2	79
	Shank	L	2	81
Variety Meats				
	Kidney, Beef	B	14	15
	Kidney, Pork	P	14	49
	Kidney, Lamb-----	L-----	14-----	72
	Oxtail, Beef	B	14	17
	Sweetbreads (Beef Thymus)	B	14	26
	Tongue, Lamb-----	L-----	14-----	84
	Tongue, Pork	P	14	58
	Tripe, Beef	B	14	37