

B Beef P Pork L Lamb

Primal Cuts

- A Breast
- B Brisket
- C Chuck
- D Flank
- E Ham or Leg
- F Loin
- G Plate
- H Rib or Rack
- I Round
- J Shoulder
- K Side (Belly)
- L Spareribs
- M Variety Meats
- N Various Meats

Retail Cuts

Roasts/Pot Roasts

- 1 American Style
- 2 Arm Picnic
- 3 Arm Roast
- 4 Arm Roast (Bnls)
- 5 Back Ribs
- 6 Blade Roast
- 7 Blade Boston
- 8 Bottom Round Roast (Bnls)
- 9 Bottom Round Rump Roast (Bnls)
- 10 Brisket, Whole (Bnls)
- 11 Center Loin Roast
- 12 Center Rib Roast
- 13 Eye Roast (Bnls)
- 14 Eye Round Roast
- 15 Flat Half (Bnls)
- 16 Frenched Style
- 17 Fresh Side
- 18 Leg Roast (Bnls)
- 19 Loin Roast
- 20 Mock Tender Roast
- 21 Petite Tender
- 22 Rib Roast
- 23 Rib Roast (Frenched)
- 24 Ribs (Denver Style)
- 25 Rump Portion
- 26 Seven (7) Bone Roast
- 27 Shank Portion
- 28 Short Ribs
- 29 Shoulder Roast (Bnls)
- 30 Sirloin Roast
- 31 Sirloin Half
- 32 Spareribs
- 33 Square Cut (Whole)
- 34 Tenderloin (Whole)
- 35 Tip Roast (Bnls)
- 36 Tip, Cap Off Roast
- 37 Top Loin Roast (Bnls)
- 38 Top Roast (Bnls)
- 39 Top Round Roast
- 40 Tri-Tip Roast

Variety Meats

- 76 Heart
- 77 Kidney
- 78 Liver
- 79 Oxtail
- 80 Tongue
- 81 Tripe

Various Meats

- 82 Beef for Stew
- 83 Cubed Steak
- 84 Ground Beef
- 85 Ground Pork
- 86 Hocks
- 87 Sausage Link/Pattie
- 88 Shank

Smoked/Cured

- 89 Brisket, Corned
- 90 Center Slice
- 91 Ham (Bnls)
- 92 Hocks
- 93 Loin Chop
- 94 Picnic (Whole)
- 95 Rib Chop
- 96 Rump Portion
- 97 Shank Portion
- 98 Slab Bacon
- 99 Sliced Bacon

Steaks

- 41 Arm Steak
- 42 Blade Steak
- 43 Bottom Round Steak
- 44 Center Slice
- 45 Eye Steak (Bnls)
- 46 Eye Round Steak
- 47 Flank Steak
- 48 Mock Tender Steak
- 49 Porterhouse Steak
- 50 Ribeye, Lip-On Steak
- 51 Round Steak
- 52 Round Steak (Bnls)
- 53 Sirloin Cutlets
- 54 Skirt Steak (Bnls)
- 55 T-Bone Steak
- 56 Tenderloin Steak
- 57 Tip, Cap Off Steak
- 58 Top Blade (Bnls) Flat Iron Steak
- 59 Top Loin Steak
- 60 Top Loin (Bnls) Steak
- 61 Top Round Steak
- 62 Top Sirloin Steak (Bnls)
- 63 Top Sirloin Cap Off Steak (Bnls)
- 64 Top Sirloin Cap Steak (Bnls)

Cookery Methods

- D Dry Heat
- M Moist Heat
- D/M Dry or Moist Heat

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