



Meat Identification Card

Select Species, Primal Cut, and Retail Name from the listing below and fill in the column blanks beside the cut number. The score column is for tabulator use only.

EXAMPLE: Beef Round Rump Roast (Bnls)

Species — 1 point

B — Beef P — Pork L — Lamb

Primal Cuts — 2 points

- | | | |
|------------|-----------------|----------------------------|
| A. Brisket | H. Plate | N. Jowl |
| B. Chuck | I. Rib | O. Variety Meats |
| C. Flank | J. Round | P. Various* |
| D. Breast | K. Shank | |
| E. Ham | L. Shoulder | * From various primal cuts |
| F. Leg | M. Side (Belly) | ** (Bnls)=Boneless |
| G. Loin | | |

Retail Trade Names — 3 points

Roasts/Other Cuts

1. American Style
2. Arm
3. Arm (Bnls)
4. Arm Picnic
5. Back Ribs
6. Blade
7. Blade Boston
8. Bottom Round
9. Breast
10. Brisket (Whole, Bnls)
11. Country-Style Ribs
12. Cross-Cut
13. Cross-Cut (Bnls)
14. Eye
15. Eye (Bnls)
16. Eye Round
17. Flat Half (Bnls)
18. French Style
19. Fresh Side (Sliced)
20. Heel of Round
21. Hocks
22. Loin
23. Mock Tender
24. Point Half (Bnls)
25. Rib-Large End
26. Rib-Small End
27. Rib-Small End (Bnls)
28. Riblets
29. Rib
30. Rump (Bnls)
31. Rump Portion
32. Seven-Bone
33. Shank
34. Shank Portion
35. Short Ribs
36. Shoulder (Bnls)
37. Sirloin
38. Sirloin Cutlet
39. Sirloin Portion
40. Spareribs

41. Square-Cut (Whole)
42. Tenderloin (Whole)
43. Tip
44. Tip, Cap Off
45. Top Loin (Bnls, Double)
46. Top Round

Steaks

47. Arm
48. Arm (Bnls)
49. Blade
50. Bottom Round
51. Center Slice
52. Eye
53. Eye Round
54. Flank
55. Mock Tender
56. Porterhouse
57. Rib-Small End
58. Rib-Small End (Bnls)
59. Round
60. Round (Bnls)
61. Seven-Bone
62. Sirloin (Bnls)
63. Sirloin, Flat Bone
64. Sirloin, Pin Bone
65. Sirloin, Round Bone
66. Sirloin, Shell
67. Sirloin, Wedge Bone
68. Skirt (Bnls)
69. T-Bone
70. Tenderloin
71. Tip
72. Tip, Cap Off
73. Top Loin
74. Top Loin (Bnls)
75. Top Round
76. Top Sirloin (Bnls)

Chops

77. Arm
78. Blade

79. Butterfly
80. Loin
81. Loin Double
82. Loin Double (Bnls)
83. Neck Slice
84. Rib
85. Sirloin
86. Top Loin
87. Top Loin (Bnls)

Variety Meats

88. Heart
89. Kidney
90. Liver
91. Oxtail
92. Tongue
93. Tripe

Processed Cuts

94. Beef for Stew
95. Corned (Bnls)
96. Cubed Steak
97. Ground Beef
98. Ground Pork
99. Ground Sausage
100. Sausage Links

Smoked/Cured

101. Canadian Style Bacon
102. Center Slice
103. Ham (Whole)
104. Hocks
105. Jowl
106. Loin Chop
107. Picnic
108. Rib Chop
109. Rump Portion
110. Shank Portion
111. Slab Bacon
112. Sliced Bacon

Cut No.	Species	Primal	Retail Name	Score
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