

Indiana 4-H/FFA Meat Evaluation CDE

I. Objectives

The Meat Contest is a learning experience designed to train youth in the following ways:

- A. Identification and selection of quality meat cuts.
- B. Selection of the proper cooking method.
- C. Carcass evaluation with emphasis on utilization of this information in a herd improvement program.

II. Implementation and Program Schedule

State Contest – February 17 at Purdue University. Registration 8:30 am and contest starts at 9:30 am.

- a. **Registrations due: February 2, 2024 @ 6 PM**
- b. As long as space is available, each county and each school may register multiple teams.
- c. Individuals may compete in this CDE.
- d. A team consists of 4 members with the lowest team member's score being dropped.
- e. A plaque will be awarded to the top five 4-H, FFA, and Junior teams.
- f. A plaque will be awarded to the top five individuals in each of the three divisions.

III. General Conduct of Contest

- A. Contestants will move from class to class in separate groups during the contest. No two teammates will be in the same group.
- B. Group leaders will be provided for each group.
- C. Contestants will not be permitted to:
 1. Handle or touch cuts under any condition.
 2. Use any mechanical aid, such as a measuring device, light, etc.
 3. Talk to fellow contestants at any time during the contest.
 4. Monopolize any one exhibit for any unreasonable length of time.
 5. Separate themselves from the class on which their group is working.

IV. State FFA Meat Judging CDE

- A. **Written Exam (80 pts)**
 - a. 20 Questions
 - b. Exam will come from the resources listed later in this document.
 - c. Past exams on the National FFA website is the most ideal study material.
- B. **Meat Formulation (50 pts)**
 - a. Solution value is 10 pts
 - b. 8 multiple choice questions @ 5 pts each
- C. **Retail Meat Identification (210 pts)**
 - a. 30 cuts--Scored 1 for species, 2 for primal, 3 for retail and 1 for cookery.
- D. **Placing Classes (300 pts)**
 - a. 6 classes-- Classes will be a combination of carcasses, wholesale and retail cuts
 - b. No lamb carcasses
 - c. A beef carcass class may consist of a carcass pricing class.

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E. Beef Quality and Yield Grading (80 pts)

- a. Quality and yield grade 4 beef carcasses
 - i. Eight points will be awarded for each correct grade
 - ii. Each will be scored for the applicable adjacent grade: 8,6,4,0
- b. Yield Grading
 - i. A major change-Students will estimate to the nearest tenth
 - ii. Points value= 12,10,8,6,4,2

F. Questions (50 pts)

- a. Questions will be based on two of the placing classes
- b. 5 questions per class for a total of 10 questions valued at 5 pts each

Youth will have 5 minutes to study notes ahead of questions. Notes cannot be used when the questions are being asked.

G. Team Activity (50 pts)

- a. A scenario will be provided, and you will keep four and cull four.
- b. This will be done at the beginning of the contest and all team members will work together as team.
- c. Each person will get a maximum of 50 pts each.
 - Example- Ribeye Class- Your customer wants eating quality, and your objective is to select the 4 ribeye steaks to best meet your customer needs.

V. State 4-H Meat Judging CDE

A. Retail Meat Identification, 300 pts

- a. 30 cuts--Scored 2 for species, 3 for primal, 4 for retail and 1 for cookery.

B. Placing Classes, 300 pts

- 6 classes
- Classes will be a combination of carcasses, wholesale, and retail cuts.
- No lamb carcasses

C. Reasons, 150 pts

- a. Three sets of reasons - it could be of anyone of the six placing classes.

VI. State Junior Division

A. Retail Meat Identification (140 points)

- a. 20 Cuts- Scored 1 point for Species, 2 Point for Primal, 3 Points for Retail, and 1 Point for Cookery Method
- b. Modified Retail Cut List—See below for this list.

B. Placing Classes and Questions (240 Points)

- a. 4 Classes- 2 classes of retail cuts and 2 classes of primal cuts
- b. NO Carcasses
- c. 5 Questions per class- Each question worth 2 points.

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VII. Supplies for State Contest

A. The contest officials shall provide the following:

- score sheets
- Scantron sheets
- cooler frocks
- head cover

B. Contestants should bring the following:

- calculator
- clip board
- pencil
- heavy coats, warm clothing for cooler

VIII. Tie Breakers

Ties will be broken by using the scores first from Beef Quality and Yield Grading, second from Retail Meat Identification, and third from the written exam.

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Junior Division—Retail Meat Identification List

<u>Species</u>	<u>Primal</u>	<u>Retail</u>	<u>Cookery</u>
Beef	Chuck	Top Blade Steak (Flat Iron)	Dry
Beef	Flank	Flank Steak	Dry/Moist
Beef	Loin	Porterhouse Steak	Dry
Beef	Loin	T-Bone Steak	Dry
Beef	Loin	Top Loin Steak	Dry
Beef	Loin	Tenderloin Steak	Dry
Beef	Plate	Short Ribs	Moist
Beef	Rib	Rib Roast	Dry
Beef	Rib	Ribeye Steak, Boneless	Dry
Beef	Round	Round Steak, Boneless	Moist
Beef	Round	Bottom Round Roast	Dry/Moist
Beef	Round	Eye Round Steak	Dry/Moist
Beef	Round	Tip Roast- Cap Off	Dry/Moist
Beef	Round	Top Round Steak	Dry
Beef	Various	Cube Steak	Dry/Moist
Beef	Various	Beef for Stew	Moist
Beef	Various	Ground Beef	Dry
Beef	Variety	Heart	Dry/Moist
Beef	Variety	Kidney	Dry/Moist
Beef	Variety	Liver	Dry/Moist
Beef	Variety	Oxtail	Moist
Beef	Variety	Tongue	Dry/Moist
Pork	Ham/Leg	Pork Fresh Ham Center Slice	Dry/Moist
Pork	Ham/Leg	Pork Fresh Ham Shank Portion	Dry/Moist
Pork	Ham/Leg	Smoked Ham Center Slice	Dry
Pork	Loin	Blade Chops	Dry/Moist
Pork	Loin	Blade Roast	Dry/Moist
Pork	Loin	Center Rib Roast	Dry
Pork	Loin	Country Style Ribs	Dry/Moist
Pork	Loin	Smoked Loin Chops	Dry
Por	Loin	Loin Chops	Dry
Pork	Loin	Smoked Rib Chops	Dry
Pork	Loin	Rib Chops	Dry

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Pork	Loin	Butterflied Chop Boneless	Dry
Pork	Shoulder	Arm Roast	Dry/Moist
Pork	Shoulder	Blade Boston Roast	Dry/Moist
Pork	Shoulder	Blade Steak	Dry/Moist
Pork	Side/Belly	Fresh Side	Moist
Pork	Side/Belly	Slab Bacon	Dry
Pork	Side/Belly	Sliced Bacon	Dry
Pork	Spareribs	Pork Spareribs	Dry/Moist
Pork	Variety	Heart	Dry/Moist
Pork	Variety	Kidney	Dry/Moist
Pork	Variety	Liver	Dry/Moist
Pork	Variety	Tongue	Dry/Moist
Lamb	Loin	Loin Chops	Dry
Lamb	Rib	Rib Chops	Dry
Lamb	Rib	Rib Chops, Frenched	Dry
Lamb	Rib	Rib Roast	Dry
Lamb	Shoulder	Arm Chops	Dry/Moist
Lamb	Shoulder	Blade Chops	Dry/Moist
Lamb	Leg	Center Slice	Dry
Lamb	Variety	Heart	Dry/Moist
Lamb	Variety	Kidney	Dry/Moist
Lamb	Variety	Liver	Dry/Moist
Lamb	Variety	Tongue	Dry/Moist

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IX. Resources and Equipment

References

This list of references is not intended to be all-inclusive. Other sources may be utilized, and teachers are encouraged to make use of the very best instructional materials available. The following list contains references that may prove helpful during event preparation.

- National FFA Core Catalog, Shopffa.org
- o Retail Meat Desk Reference
- o Retail Meats Field Guide
- o Retail Meats Flashcards
- o Meat Identification Tutorial DVD
- o Meat Buyer's Guide
- National FFA CDE Q&A's, <https://www.ffa.org>
- North American Meat Institute, <https://www.meatbuyersguide.com>
- Meat Buyer's Guide
- NAMP Meat Posters
- Beef, Lamb, Pork and Veal Cut Charts
- CEV Multimedia, 1020 SE Loop 289, Lubbock, Texas 79404, (800) 922-9965, <https://www.icevonline.com/curriculum>
- Retail Cuts Identification (DVD)
- Meat Science and Food Safety (DVD) — written exam resource, updated June 2019, slide 3 will indicate the slides that were updated.
- Beef Myology, <http://bovine.unl.edu>
- National Cattlemen's Beef Association, 9110 E. Nichols Ave. #300, Centennial, Colo. 80112, (303) 694-0305/1-800-368-3138
- USDA Marbling Photographs
- Guide to Identifying Meat Cuts, <https://store.beef.org/>
- American Meat Science Association (AMSA), 2441 Village Green Place, Champaign, Illinois 61874, (800) 517-2672, <http://www.meatscience.org/students/meat-judging-program>
- Email: information@meatscience.org
- USDA Marbling Photographs
- Meat Evaluation Handbook
- Art Services, Inc., 3015 Earl Place, N.E., Washington, D.C., 20018, (202) 526-5607
- Beef Ribeye Grids
- NASCO, 901 Janesville Avenue, P.O. Box 901, Fort Atkinson, Wis. 53538-0901, 1-800-558-9595
- Preliminary Yield Grade Rulers (<https://www.enasco.com/p/USDA-PreliminaryCutability-Grade-Ruler%2BC02615N>)
- Beef and Pork Ribeye Grids
- Example Meats Evaluation Websites of Classes and Materials
- <http://aggiemeat.tamu.edu/meat-identification-pictures>
- <https://www1.unl.edu/search/?q=meat+identification+pictures&u=https%3A%2F%2Fanimalscience.unl.edu%2F>
- USDA Carcass Beef Grades and Standards
<https://www.ams.usda.gov/sites/default/files/media/CarcassBeefStandard.pdf>
- Announcement of Changes to the U.S. Beef Grade Standards,
<https://www.ams.usda.gov/content/usda-announces-changes-us-beef-gradestandard>

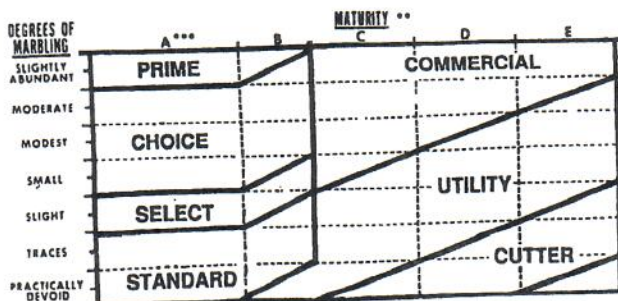
Beef Carcass Evaluation

ID	1	2	3	4
Carcass Weight (pounds)				
Maturity (A, B, C, D, or E)				
Ribeye Area (Square Inches)				
Fat Thickness (inches)				
% Kidney, Pelvic, and Heart Fat (1%-5%)				
Marbling				
Quality Grade				
Yield Grade: Fat Thickness=base YG				
Ribeye Adjustment				
KPH Adjustment				
Final Yield Grade				

1. Starting Yield Grade		2. Ribeye Adjustment		3. %KPH Adjustment	
Fat	Yield Grade	Weight	Ribeye	%KPH	YG Change
.1	2.2	550	10.4	1.5%	-4
.2	2.5	600	11.0	*2.5%	-2
.3	2.7	650	11.6	3.5%	0
.4	3.0	700	12.2	4.5%	+2
.5	3.2	750	12.8		
.6	3.5	800	13.4		
.7	3.7	850	14.0		
.8	4.0				
.9	4.2				
1.0	4.5				

*average for most carcasses

+1.0 = -.3 YG
-1.0 = +.3 YG



Retail Cuts Code Sheet with Cookery

Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
B	B	89	M	Beef	Brisket	Corned	Moist
B	B	15	M	Beef	Brisket	Flat Half, Bnls	Moist
B	B	10	M	Beef	Brisket	Whole, Bnls	Moist
B	C	26	M	Beef	Chuck	7-bone Pot-roast	Moist
B	C	03	M	Beef	Chuck	Arm Pot-Roast	Moist
B	C	04	M	Beef	Chuck	Arm Pot-Roast, Bnls	Moist
B	C	06	M	Beef	Chuck	Blade Roast	Moist
B	C	13	D/M	Beef	Chuck	Eye Roast, Bnls	Dry/Moist
B	C	45	D	Beef	Chuck	Eye steak, Bnls	Dry
B	C	20	M	Beef	Chuck	Mock Tender Roast	Moist
B	C	48	M	Beef	Chuck	Mock Tender Steak	Moist
B	C	21	D	Beef	Chuck	Petite Tender	Dry
B	C	29	D/M	Beef	Chuck	Shoulder Pot Roast (Bnls)	Dry/Moist
B	C	58	D	Beef	Chuck	Top Blade Steak (Flat Iron)	Dry
B	D	47	D/M	Beef	Flank	Flank Steak	Dry/Moist
B	F	49	D	Beef	Loin	Porter House Steak	Dry
B	F	55	D	Beef	Loin	T-bone Steak	Dry
B	F	34	D	Beef	Loin	Tenderloin Roast	Dry
B	F	56	D	Beef	Loin	Tenderloin Steak	Dry
B	F	59	D	Beef	Loin	Top Loin Steak	Dry
B	F	60	D	Beef	Loin	Top Loin Steak, Bnls	Dry
B	F	64	D	Beef	Loin	Top Sirloin Cap Steak, Bnls	Dry
B	F	63	D	Beef	Loin	Top Sirloin Steak, Bnls Cap Off	Dry
B	F	62	D	Beef	Loin	Top Sirloin Steak, Bnls	Dry
B	F	40	D	Beef	Loin	Tri Tip Roast	Dry
B	G	28	M	Beef	Plate	Short Ribs	Moist
B	G	54	D/M	Beef	Plate	Skirt steak, Bnls	D/M
B	H	22	D	Beef	Rib	Rib Roast	Dry
B	H	13	D	Beef	Rib	Ribeye Roast, Bnls	Dry
B	H	45	D	Beef	Rib	Ribeye Steak, Bnls	Dry
B	H	50	D	Beef	Rib	Ribeye Steak, Lip-On	Dry
B	I	08	D/M	Beef	Round	Bottom Round Roast	Dry/Moist
B	I	09	D/M	Beef	Round	Bottom Round Rump Roast	Dry/Moist
B	I	43	M	Beef	Round	Bottom Round Steak	Moist
B	I	14	D/M	Beef	Round	Eye Round Roast	Dry/Moist
B	I	46	D/M	Beef	Round	Eye Round Steak	Dry/Moist
B	I	51	M	Beef	Round	Round Steak	Moist
B	I	52	M	Beef	Round	Round Steak, Bnls	Moist
B	I	36	D/M	Beef	Round	Tip Roast – Cap Off	Dry/Moist
B	I	57	D	Beef	Round	Tip Steak – Cap Off	Dry
B	I	39	D	Beef	Round	Top Round Roast	Dry
B	I	61	D	Beef	Round	Top Round Steak	Dry
B	N	82	M	Beef	Various	Beef for Stew	Moist
B	N	83	D/M	Beef	Various	Cubed Steak	Dry/Moist
B	N	84	D	Beef	Various	Ground Beef	Dry
P	E	44	D/M	Pork	Ham/Leg	Pork Fresh Ham Center Slice	Dry/Moist
P	E	25	D/M	Pork	Ham/Leg	Pork Fresh ham Rump Portion	Dry/Moist
P	E	27	D/M	Pork	Ham/Leg	Pork Fresh ham Shank Portion	Dry/Moist
P	E	91	D	Pork	Ham/Leg	Smoked Ham, Bnls	Dry
P	E	90	D	Pork	Ham/Leg	Smoked Ham, Center Slice	Dry
P	E	96	D	Pork	Ham/Leg	Smoked Ham, Rump Portion	Dry
P	E	97	D	Pork	Ham/Leg	Smoked Ham, Shank Portion	Dry
P	E	35	D	Pork	Ham/Leg	Tip Roast, Bnls	Dry
P	E	38	D	Pork	Ham/Leg	Top Roast, Bnls	Dry
P	F	05	D/M	Pork	Loin	Back Ribs	Dry/Moist
P	F	66	D/M	Pork	Loin	Blade Chops	Dry/Moist
P	F	67	D/M	Pork	Loin	Blade Chops, Bnls	Dry/Moist
P	F	06	D/M	Pork	Loin	Blade Roast	Dry/Moist
P	F	68	D	Pork	Loin	Butterflied Chops Bnls	Dry
P	F	11	D	Pork	Loin	Center Loin Roast	Dry
P	F	12	D	Pork	Loin	Center Rib Roast	Dry
P	F	70	D	Pork	Loin	Loin Chops	Dry
P	F	71	D	Pork	Loin	Rib Chops	Dry

Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
P	F	73	D	Pork	Loin	Sirloin Chops	Dry
P	F	53	D	Pork	Loin	Sirloin Cutlets	Dry
P	F	30	D	Pork	Loin	Sirloin Roast	Dry
P	F	93	D	Pork	Loin	Smoked Pork Loin Chop	Dry
P	F	95	D	Pork	Loin	Smoked Pork Loin Rib Chop	Dry
P	F	34	D	Pork	Loin	Tenderloin, Whole	Dry
P	F	74	D	Pork	Loin	Top Loin Chops	Dry
P	F	75	D	Pork	Loin	Top Loin Chops, Bnls	Dry
P	F	37	D	Pork	Loin	Top Loin Roast, Bnls	Dry
P	J	02	D/M	Pork	Shoulder	Arm Picnic, Whole	Dry/Moist
P	J	03	D/M	Pork	Shoulder	Arm Roast	Dry/Moist
P	J	41	D/M	Pork	Shoulder	Arm Steak	Dry/Moist
P	J	07	D/M	Pork	Shoulder	Blade Boston Roast	Dry/Moist
P	J	42	D/M	Pork	Shoulder	Blade Steak	Dry/Moist
P	J	94	D/M	Pork	Shoulder	Smoked Picnic, Whole	Dry/Moist
P	K	98	D	Pork	Side	Slab Bacon	Dry
P	K	99	D	Pork	Side	Sliced Bacon	Dry
P	K	17	M	Pork	Side/Belly	Fresh Side	Moist
P	L	32	D/M	Pork	Spareribs	Pork Spareribs	Dry/Moist
P	N	85	D	Pork	Various	Ground Pork	Dry
P	N	86	M	Pork	Various	Hock	Moist
P	N	83	D/M	Pork	Various	Pork Cubed steak	Dry/Moist
P	N	87	D	Pork	Various	Pork Sausage Links	Dry
P	N	87	D	Pork	Various	Sausage	Dry
P	N	92	M	Pork	Various	Smoked Pork Hock	Moist
P	N	69	D/M	Pork	Various	Country Style Ribs	Dry/Moist
L	A	24	D/M	Lamb	Breast	Ribs (Denver Style)	Dry/Moist
L	E	01	D	Lamb	Leg	American Style Roast	Dry
L	E	44	D	Lamb	Leg	Center Slice	Dry
L	E	16	D	Lamb	Leg	Frenched Style Roast	Dry
L	E	18	D	Lamb	Leg	Leg Roast, Bnls	Dry
L	E	73	D	Lamb	Leg	Sirloin Chops	Dry
L	E	31	D	Lamb	Leg	Sirloin Half	Dry
L	F	70	D	Lamb	Loin	Loin Chops	Dry
L	F	19	D	Lamb	Loin	Loin Roast	Dry
L	H	71	D	Lamb	Rib	Rib Chops	Dry
L	H	72	D	Lamb	Rib	Rib Chops Frenched	Dry
L	H	22	D	Lamb	Rib	Rib Roast	Dry
L	H	23	D	Lamb	Rib	Rib Roast, Frenched	Dry
L	J	65	D/M	Lamb	Shoulder	Arm Chops	Dry/Moist
L	J	66	D/M	Lamb	Shoulder	Blade Chops	Dry/Moist
L	J	33	D/M	Lamb	Shoulder	Square Cut	Dry/Moist
L	N	88	M	Lamb	Various	Shank	Moist
B	M	76	D/M	Beef	Variety	Heart	Dry/Moist
L	M	76	D/M	Lamb	Variety	Heart	Dry/Moist
P	M	76	D/M	Pork	Variety	Heart	Dry/Moist
B	M	77	D/M	Beef	Variety	Kidney	Dry/Moist
L	M	77	D/M	Lamb	Variety	Kidney	Dry/Moist
P	M	77	D/M	Pork	Variety	Kidney	Dry/Moist
B	M	78	D/M	Beef	Variety	Liver	Dry/Moist
L	M	78	D/M	Lamb	Variety	Liver	Dry/Moist
P	M	78	D/M	Pork	Variety	Liver	Dry/Moist
B	M	79	M	Beef	Variety	Oxtail	Moist
B	M	80	D/M	Beef	Variety	Tongue	Dry/Moist
L	M	80	D/M	Lamb	Variety	Tongue	Dry/Moist
P	M	80	D/M	Pork	Variety	Tongue	Dry/Moist
B	M	81	M	Beef	Variety	Tripe	Moist

American Royal National 4-H Retail Meat Identification Codes

Beef Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
Brisket	Corned	Moist	B	B	89	M
	Flat Half, Bnls	Moist	B	B	15	M
	Whole, Bnls	Moist	B	B	10	M
Chuck	7-bone Pot-Roast	Moist	B	C	26	M
	Arm Pot-Roast	Moist	B	C	03	M
	Arm Pot-Roast, Bnls	Moist	B	C	04	M
	Blade Roast	Moist	B	C	06	M
	Eye Roast, Bnls	Dry/Moist	B	C	13	D/M
	Eye Steak, Bnls	Dry	B	C	45	D
	Mock Tender Roast	Moist	B	C	20	M
	Mock Tender Steak	Moist	B	C	48	M
	Petite Tender	Dry	B	C	21	D
	Shoulder Pot Roast (Bnls)	Dry/Moist	B	C	29	D/M
	Top Blade Steak (Flat Iron)	Dry	B	C	58	D
Flank	Flank Steak	Dry/Moist	B	D	47	D/M
Loin	Porterhouse Steak	Dry	B	F	49	D
	T-bone Steak	Dry	B	F	55	D
	Tenderloin Roast	Dry	B	F	34	D
	Tenderloin Steak	Dry	B	F	56	D
	Top Loin Steak	Dry	B	F	59	D
	Top Loin Steak, Bnls	Dry	B	F	60	D
	Top Sirloin Cap Steak, Bnls	Dry	B	F	64	D
	Top Sirloin Steak, Bnls Cap Off	Dry	B	F	63	D
	Top Sirloin Steak, Bnls	Dry	B	F	62	D
	Tri Tip Roast	Dry	B	F	40	D
Plate	Short Ribs	Moist	B	G	28	M
	Skirt Steak, Bnls	D/M	B	G	54	D/M
Rib	Rib Roast	Dry	B	H	22	D
	Ribeye Roast, Bnls	Dry	B	H	13	D
	Ribeye Steak, Bnls	Dry	B	H	45	D
	Ribeye Steak, Lip-On	Dry	B	H	50	D
Round	Bottom Round Roast	Dry/Moist	B	I	08	D/M
	Bottom Round Rump Roast	Dry/Moist	B	I	09	D/M
	Bottom Round Steak	Moist	B	I	43	M
	Eye Round Roast	Dry/Moist	B	I	14	D/M
	Eye Round Steak	Dry/Moist	B	I	46	D/M
	Round Steak	Moist	B	I	51	M
	Round Steak, Bnls	Moist	B	I	52	M
	Tip Roast - Cap Off	Dry/Moist	B	I	36	D/M
	Tip Steak - Cap Off	Dry	B	I	57	D
	Top Round Roast	Dry	B	I	39	D
Top Round Steak	Dry	B	I	61	D	
Various	Beef for Stew	Moist	B	N	82	M
	Cubed Steak	Dry/Moist	B	N	83	D/M
	Ground Beef	Dry	B	N	84	D

Variety Meats	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
	Heart	Dry/Moist	B	M	76	D/M
	Heart	Dry/Moist	L	M	76	D/M
	Heart	Dry/Moist	P	M	76	D/M
	Kidney	Dry/Moist	B	M	77	D/M
	Kidney	Dry/Moist	L	M	77	D/M
	Kidney	Dry/Moist	P	M	77	D/M
	Liver	Dry/Moist	B	M	78	D/M
	Liver	Dry/Moist	L	M	78	D/M
	Liver	Dry/Moist	P	M	78	D/M
	Oxtail	Moist	B	M	79	M
	Tongue	Dry/Moist	B	M	80	D/M
	Tongue	Dry/Moist	L	M	80	D/M
	Tongue	Dry/Moist	P	M	80	D/M
	Tripe	Moist	B	M	81	M

Pork Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery	
Ham/Leg	Pork Fresh Ham Center Slice	Dry/Moist	P	E	44	D/M	
	Pork Fresh Ham Rump Portion	Dry/Moist	P	E	25	D/M	
	Pork Fresh Ham Shank Portion	Dry/Moist	P	E	27	D/M	
	Smoked Ham, Bnls	Dry	P	E	91	D	
	Smoked Ham, Center Slice	Dry	P	E	90	D	
	Smoked Ham, Rump Portion	Dry	P	E	96	D	
	Smoked Ham, Shank Portion	Dry	P	E	97	D	
	Tip Roast, Bnls	Dry	P	E	35	D	
	Top Roast, Bnls	Dry	P	E	38	D	
	Loin	Back Ribs	Dry/Moist	P	F	05	D/M
		Blade Chops	Dry/Moist	P	F	66	D/M
Blade Chops, Bnls		Dry/Moist	P	F	67	D/M	
Blade Roast		Dry/Moist	P	F	06	D/M	
Butterflied Chops Bnls		Dry	P	F	68	D	
Center Loin Roast		Dry	P	F	11	D	
Center Rib Roast		Dry	P	F	12	D	
Loin Chops		Dry	P	F	70	D	
Rib Chops		Dry	P	F	71	D	
Sirloin Chops		Dry	P	F	73	D	
Sirloin Cutlets		Dry	P	F	53	D	
Sirloin Roast		Dry	P	F	30	D	
Smoked Pork Loin Chop		Dry	P	F	93	D	
Smoked Pork Loin Rib Chop		Dry	P	F	95	D	
Tenderloin, Whole	Dry	P	F	34	D		
Top Loin Chops	Dry	P	F	74	D		
Top Loin Chops, Bnls	Dry	P	F	75	D		
Top Loin Roast, Bnls	Dry	P	F	37	D		
Shoulder	Arm Picnic, Whole	Dry/Moist	P	J	02	D/M	
	Arm Roast	Dry/Moist	P	J	03	D/M	
	Arm Steak	Dry/Moist	P	J	41	D/M	
	Blade Boston Roast	Dry/Moist	P	J	07	D/M	
	Blade Steak	Dry/Moist	P	J	42	D/M	
Side/Belly	Smoked Picnic, Whole	Dry/Moist	P	J	94	D/M	
	Slab Bacon	Dry	P	K	98	D	
	Sliced Bacon	Dry	P	K	99	D	
Spareribs	Fresh Side	Moist	P	K	17	M	
	Pork Spareribs	Dry/Moist	P	L	32	D/M	
Various	Country Style Ribs	Dry/Moist	P	N	69	D/M	
	Ground Pork	Dry	P	N	85	D	
	Hock	Moist	P	N	86	M	
	Pork Cubed Steak	Dry/Moist	P	N	83	D/M	
	Pork Sausage Links	Dry	P	N	87	D	
	Sausage	Dry	P	N	87	D	
	Smoked Pork Hock	Moist	P	N	92	M	

Lamb Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
Breast	Ribs (Denver Style)	Dry/Moist	L	A	24	D/M
	American Style Roast	Dry	L	E	01	D
Leg	Center Slice	Dry	L	E	44	D
	Frenched Style Roast	Dry	L	E	16	D
	Leg Roast, Bnls	Dry	L	E	18	D
	Sirloin Chops	Dry	L	E	73	D
Loin	Sirloin Half	Dry	L	E	31	D
	Loin Chops	Dry	L	F	70	D
	Loin Roast	Dry	L	F	19	D
Rib	Rib Chops	Dry	L	H	71	D
	Rib Chops Frenched	Dry	L	H	72	D
	Rib Roast	Dry	L	H	22	D
	Rib Roast, Frenched	Dry	L	H	23	D
Shoulder	Arm Chops	Dry/Moist	L	J	65	D/M
	Blade Chops	Dry/Moist	L	J	66	D/M
	Square Cut	Dry/Moist	L	J	33	D/M
Various	Shank	Moist	L	N	88	M