MEATS EVALUATION
and
TECHNOLOGY
CAREER DEVELOPMENT EVENT

RULES AND REGULATIONS
TEAM COMPETITION

ALABAMA FFA ASSOCIATION

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October 2024
Meats CDE

MEATS
CAREER DEVELOPMENT EVENT

PURPOSE

The Meats Evaluation and Technology CDE is designed to provide a competitive event for agriculture education students, develop employment skills in the meat animal industry, expand their knowledge of meat animal marketing and merchandising, develop broader analytical skills and critical thinking strategies, and develop an understanding of appropriate meat terminology. The event also develops the ability to evaluate meat animal products in order to optimize economic returns to producers and industry as well as meet the needs of the consumer.

ELIGIBILITY AND REGULATIONS

- For specific eligibility of participants, refer to the Contests and Awards Booklet.

- There will be a district level contest for this event. The top four teams in each district will proceed to the state level contest.

- If a cell phone or smart watch is seen or heard in the possession of a competitor, that individual student will be disqualified from competition and receive a score of zero.

- The teams competing in this event will be composed of a maximum of four members. The three highest scorers will make up the team score. No alternates will be allowed.

- Competitors must enter their **first and last name** as well as their **chapter number and name** on the scorecard or they will receive a score of zero. Judges will not attempt to figure out who the card belongs to.

- Scantrons cards that are incorrectly completed (i.e. Chapter numbers are not correctly shaded in, stray marks, etc.) Will not be scored thus receiving a score of zero.

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- Participants must come to the state event prepared to work in a cold storage facility. Dress appropriately. Long-sleeved shirts, pants and a jacket. Clean shoes, free of manure, mud/dirt, must be worn. The CDE environment will be 35-40 degrees Fahrenheit with (cooler) winds of 12 mph.
    - No measuring "gadgets or gimmicks" may be used during the event.
         Example (rib-eye grid)
    - NO jewelry of any kind may be worn, including earrings and watches during the state contest.
    - Each participant will bring 2 sharpened No. 2 pencils and a clip board free of notes, writings and or any ruler markings.
    - Note paper will be provide at the contest.
    - A non-programmable calculator can be used.
    - Charts for yield grading and quality grading will be provided.

DISCLAIMER

In the event that contests (CDE, LDE, TDE's) cannot be held in person, a virtual option may be conducted. Contest rules and guidelines are subject to change to meet the needs of a virtual experience.

DRESS CODE

Participants must wear closed toed shoes/boots (no sandals, crocs or slides) and long pants (jeans with no holes/ khakis/dress pants) or skirts (for religious reasons) that cover the knees if not in official dress. Leggings, jogging pants, yoga, lycra, are not permitted. Shirts should be long enough to be tucked in (no crop tops or midriff showing) and not contain vulgar or suggestive material or language. Contest where oral reasons are given should respect the professionalism of the event, and dress aligning with the profession is preferred. Official FFA Dress is an allowable form of dress for all events. **Consequences for not being in dress code will result in disqualification, and the participant will not be allowed to compete.**

ALTERNATE POLICY

For district level events, if a chapter brings alternates there will be no more than two alternates allowed per team. Alternates will use a copy of the scan form (not an original) for those events scored via judgingcard.com. If more than four official scan forms are turned in for a chapter in one event, the highest score(s) for that team will be disqualified and deleted until the chapter only has four team members in the scoring system. Alternates must not be in groups with official team members. Alternate participation will be based on venue size and space availability.

For state level events, alternates are not allowed.

DISTRICT EVENT

The district event will consist of the following classes/activities.

WRITTEN EXAMINATION (50 points)

A multiple-choice exam will be given. The objective exam is designed to determine team members understanding of the meat animal industry. The exam will consist of 50 multiple choice questions. (1 points each) Time 30 minutes.

RETAIL MEATS CUTS IDENTIFICATION (175 possible points)

Participants will identify 25 retail meats cuts found on the "Meats Identification Card." The official key (Retail Cuts Coding) is located at the end of this handbook. Only the cuts listed are eligible to be used in this event. Participants will be given one point for correct species identification, two points for correct primal cut identification, one point for correct cookery and three points for correct retail name. Answers will be recorded on a computerized scan form/sheet. Samples can be pictures or actual meat cuts. Time 30 minutes.

Clarification of Terms for Retail Identification

Chop: Smaller, flat cuts of meat, usually from the pork, veal or lamb rib, loin or shoulder, generally ranging from ½" to 1½" in thickness. A chop usually is of a size to be a single meal portion.

Slice: A section of meat, usually less than one inch thick, taken from the center or either side of center of the leg of pork, lamb or veal.

Steak: A flat cut of meat, larger than a chop, ranging from ¾" to 1½" of thickness cut from various parts of a beef carcass, or the shoulder of pork and veal. The size **of a steak** often is sufficient to provide more than one portion.

Roast (Meat Cut): Cuts of meat larger than steaks, chops or slices (usually two or more inches thick). This cut is intended to serve more than two people.

STATE EVENT

The state event will consist of the following classes/activities. However, the number and type of classes/activities included in the state event is subject to change dependent upon the availability of carcasses.

WRITTEN EXAMINATION (50 points)

A multiple-choice exam will be given. The objective exam is designed to determine team members understanding of the meat animal industry. The exam will consist of 50 multiple choice questions. (1 points each) Time 30 minutes

PLACING/EVALUATION CLASSES (50 points/class)

Four to six evaluation classes will be formatted as placing, keep/cull and/or value-based pricing. Class exhibits and formats will be as follows:

Carcasses (beef or pork)
- Backfat Recommendations for Placing Unribbed Pork Carcasses

Wholesale/subprimal cuts (beef, pork, lamb)

Retail cuts (beef, pork, lamb)

Processed meats (cured/smoked center ham slices, shank or rump portion of ham, boneless ham, sliced bacon, fresh pork sausage, smoked sausage)
- Reference: Guidelines for placing processed meats

Class will be comprised of four exhibits that must be ranked first to last.

QUESTIONS ON PLACING CLASSES (50 points)

A total of 10 questions will be asked covering 2 classes.

INDIVIDUAL KEEP/CULL CLASS (50 points/class)

Participants will be provided with a scenario that is an industry standard or situation. Participants will be given time to review the scenario and then time to evaluate the meat product and make a selection based on the provided information. Up to eight carcasses may be evaluated.

BEEF QUALITY AND YIELD GRADING (20 points per carcass/problem)

Participants will quality grade and yield grade up to six carcasses and/or complete beef quality and yield grading problems. (20 points per carcass).All information to solve the problems will be provided. (Total possible = 120 points per participant.)

Quality Grading: Participants may use the worksheet provided for Beef Grading. The participant should complete the section of answers for quality grading on the computerized scorecard. Ten points are awarded for each correct grade. Each will be scored for the applicable adjacent grade as follows: 10, 8, 5, 0. However, in the case of "B" Maturity, Select High and Select Low will be awarded zero points.

Yield Grading: Participants may use the worksheet provided for Beef Grading. Participant is to calculate the final "Yield Grade" to the nearest one-tenth of a grade.

Ten points are awarded for each correct grade. The participant should complete the section of answers for yield grading on the computerized scorecard.

Full points will be earned for 1/10th above or below official yield grade. A two-point deduction will be made for 2/10th – 5/10th above or below official yield grade. A five-point deduction for 6/10th – 9/10th above or below official yield grade. Zero points will be awarded for answers one yield grade above or below the official yield grade.

RETAIL MEATS CUTS IDENTIFICATION (210 possible points)

Participants will identify 30 retail meats cuts found on the "Meats Identification Card." The official key (Retail Cuts Coding) is located at the end of this handbook. Only the cuts listed are eligible to be used in this event. Participants will be given one point for correct species identification, two points for correct primal cut identification, one point for correct cookery and three points for correct retail name. Answers will be recorded on a computerized scan form/sheet. Time 30 minutes

Clarification of Terms for Retail Identification

Chop: Smaller, flat cuts of meat, usually from the pork, veal or lamb rib, loin or shoulder, generally ranging from ½" to 1½" in thickness. A chop usually is of a size to be a single meal portion.

Slice: A section of meat, usually less than one inch thick, taken from the center or either side of center of the leg of pork, lamb or veal.

Steak: A flat cut of meat, larger than a chop, ranging from ¾" to 1½" of thickness cut from various parts of a beef carcass, or the shoulder of pork and veal. The size of a steak often is sufficient to provide more than one portion.

Roast (Meat Cut): Cuts of meat larger than steaks, chops or slices (usually two or more inches thick). This cut is intended to serve more than two people.

SCORING

The district event will be divided in the following sections and scored as follows:

Individual Activities	Possible Maximum Points
Written exam	50
Retail meat cuts identification (35 cuts)	175
Total possible points per individual	225
Total maximum points possible per team (3 participants)	675

The state event will be divided in the following sections and scored as follows:

Individual Activities	Possible Maximum Points
Written exam	50
Retail meat cuts identification (30 cuts)	210
Beef quality and yield grading/problem solving	120
Placing/Evaluation Classes (four to six classes)	200–300
Ten questions (from two of the evaluation classes)	50
Individual Keep/Cull Class (up to eight carcasses)	50
Total possible points per individual	1130
Total maximum points possible per team (3 participants)	3390
The classes and activities in the state event are subject to change.	

TIEBREAKERS

If ties occur, the following events will be used to break the tie:

DISTRICT
Team Tie Breaker

- Top three individuals score from the team: (drop persons scores not used)
    1. Identification Retail Meat Cuts
    2. Exam Score

- Individual Tie Breaker
    1. Identification Retail Meat Cuts
    2. Exam Score

STATE
Team Tie Breaker

- Top three individuals score from the team: (drop persons scores not used)
    1. Identification Retail Meat Cuts
    2. Grading
    3. Class questions

- Individual Tie Breaker
    1. Identification Retail Meat Cuts
    2. Grading
    3. Class questions

REFERENCES

This list of references is not intended to be 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 the event preparation.

https://www.ffa.org/SiteCollectionDocuments/cde_meats_evaluation_and_technology_handbook.docx

Official reference book

Meat Science & Food Safety

Meat Evaluation Handbook, National Livestock and Meat Board, 444 North Michigan Avenue, Chicago, IL 60611

Preliminary Yield Grade Ruler: NASCO
Ft. Atkinson, Wisconsin 53538

Rib eye Grid AS-34, Iowa State University, Cooperative Extension
Service, Ames IA 60010

Yellow Pages, 1994 Edition, Watt Publishing Company, 122 S. Wesley
Ave., Mount Morris, ILL 61054 Phone 815-734-4171 Ext. 270

FFA Meat Judging Training Resources

Here are some practice websites if you have time to look at classes:
http://meat.tamu.edu/extension.html
http://aggiemeat.tamu.edu/judging/meatjudging.html
http://www.animal.ufl.edu/extension/meat/youth/judging-classes.shtml
http://www.meatscience.org/page.aspx?id=327
http://www.meatscience.org/page.aspx?id=7101
http://animalscience.tamu.edu/ansc/meatjudging/practicecontests.html
http://animalrange.montana.edu/courses/meat/meatjudging1.htm
http://www.ca.uky.edu/agripedia/agmania/meats/
http://www.ag.purdue.edu/counties/owen/Pages/MeatJudgingPage.aspx

National FFA Core Catalog – www.shop.FFA.org

Retail Meat Instructional Materials/Instructor Combo Pack

Retail Meat Team Combo Pack

Retail Meats Field Guide

Retail Meats Flash Cards

Meat Identification Tutorial CD-ROM

Meat Buyer's Guide

NAMP Meat Posters

Beef, Lamb, Pork and Veal Cut Charts

Meats Evaluation Scan Forms

FFA Learn-National FFA CDE Q&A's *www.FFA.org*

CEV Multimedia, 1020 SE Loop 289, Lubbock, TX 79404, (800) 922-9965

Retail Cuts Identification (DVD)

Meat Science and Food Safety (DVD) - written exam resource

Beef Myology - http://bovine.unl.edu

National Cattlemen's Beef Association, 9110 E. Nichols Ave. #300, Centennial, CO 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, WI 53538-0901, 1-800-558-9595

Preliminary Yield Grade Rulers (http://www.enasco.com/product/C02615N)

Beef and Pork Ribeye Grids

Example Meats Evaluation Websites of Classes and Materials

http://aggiemeat.tamu.edu/meat-identification-pictures

http://animalscience.unl.edu/ANSCExentensionMeatScienceLearningAids

Calculations for Formulation Problem

Batch size = 5,000 Lbs.

	Ingredient Name	Price/Lb.	Fat content	Desired fat%	Multiples	Proportion of batch	Lbs. of batch		Cost
Ingredient with most fat =	75% Trimmings	$1.28	25%	20%	4	0.44	2,200	Lbs.	$2,216
Ingredient with least fat =	Chuck Tender	$1.58	16%		5	0.56	2,800	Lbs.	$4,424
				Sum=	9		Total cost of batch =		$7,240
							Price per pound =		$1.45

Possible questions:		Amount of fat=	1,000	Lbs.					
		Amount of lean=	4,000	Lbs.					
		Percentage of fat =	20	%					
		Percentage of lean =	80	%					

Batch size = 5,000 Lbs

	Ingredient Name	Price/Lb.	Fat content	Desired fat%	Multiples	Proportion of batch	Lbs. of batch		Cost
Ingredient with most fat =	75% trimmings	$1.28	25%	20%	8	0.62	3,100	Lbs.	$3,968
Ingredient with least fat =	Ribeye Roll	$2.12	12%		5	0.38	1,900	Lbs.	$4,028
				Sum=	13		Total cost of batch =		$7,996
							Price per pound =		$1.60

Possible questions:		Amount of fat=	1,000	Lbs.					
		Amount of lean=	4,000	Lbs.					
		Percentage of fat =	20	%					
		Percentage of lean =	80	%					

Batch size =

	Ingredient Name	Price/Lb.	Fat content	Desired fat%	Multiples	Proportion of batch	Lbs. of batch		Cost
Ingredient with most fat =	75% Trimmings	$1.28	25%	20%	12	0.17	3550	Lbs.	$4,544
Ingredient with least fat =	Bull product	$1.74	8%		5	0.29	1,450	Lbs.	$2,523
				Sum=	17		Total cost of batch =		$7,067
							Price per pound =		$1.41

Possible questions:		Amount of fat=	1,000	Lbs.					
		Amount of lean=	4,000	Lbs.					
		Percentage of fat =	20	%					
		Percentage of lean =	80	%					

National Pork Board Backfat Recommendation

NOTE: Policy Statement-Backfat Recommendations for Placing Unribbed Pork Carcass Classes — The National Pork Board has published live and carcass specifications for the "ideal" market hog, known as Symbol III (National Pork Board, 2005).

Pork carcasses with less than 0.60 inches backfat have a higher incidence of bellies which are too thin for high quality bacon production and also tend to have unacceptably low marbling levels and less palatable pork. If this situation is presented in competition, students would be expected to evaluate the given carcass or carcasses against contemporaries within the class and rank accordingly.

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

Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
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
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

Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
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

Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
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

Species

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
01 American Style
02 Arm Picnic
03 Arm Roast
04 Arm Roast (Bnls)
05 Back Ribs
06 Blade Roast
07 Blade Boston
08 Bottom Round Roast (Bnls)
09 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

Chops
65 Arm Chop
66 Blade Chop
67 Blade Chop (Bnls)
68 Butterflied Chop (Bnls)
69 Country Style Ribs
70 Loin Chop
71 Rib Chop
72 Rib Chop (Frenched)
73 Sirloin Chop
74 Top Loin Chop
75 Top Loin Chop (Bnls)

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