

Retail Cut Identification



Species Judged

Beef

Color:
Bright Cherry Red



Pork

Color:
Pinkish Gray



Lamb

Color:
Brick Red














Identification Tips

1. Primary factor for identification is **BONE**
 - a) Most reliable key for identification
 - b) Retail cut names are often derived from bones
 - c) Used as a guide to anatomical location

2. Secondary factor is **MUSCLE**
 - a) Number of muscles in a cut
 - b) Texture of cut
 - c) Size of muscle
 - i. Beef > Pork > Lamb

Identification Tips

Each of the seven categories have an associate bone

Shoulder Arm Cuts	 Arm Bone
Shoulder Blade Cuts (Cross Sections of Blade Bone)	 Blade Bone (near neck)  Blade Bone (center cuts)  Blade Bone (near rib)
Rib Cuts	 Back Bone and Rib Bone
Short Loin Cuts	 Back Bone (T-Shape) T-Bone
Hip (Sirloin) Cuts (Cross Sections of Hip Bone)	 Pin Bone (near Short Loin)  Flat Bone (Center cuts)  Wedge Bone† (near round)
Leg or Round Cuts	 Leg or Round Bone
Breast, or Brisket Cuts	 Breast and Rib Bones

†On one side of a sirloin steak, this bone may be wedge shaped while on the other side the same bone may be round.

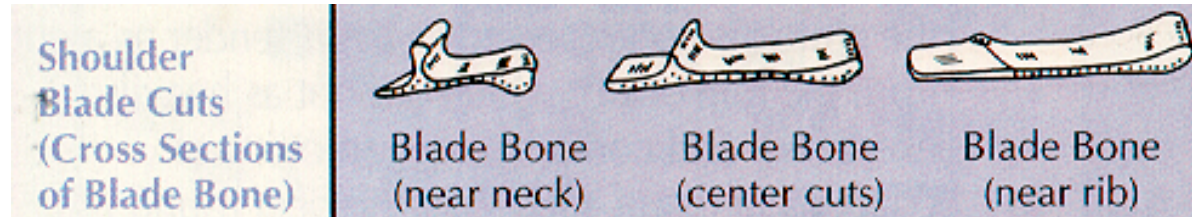
Picture courtesy of the American Meat Science Association

Identification Tips

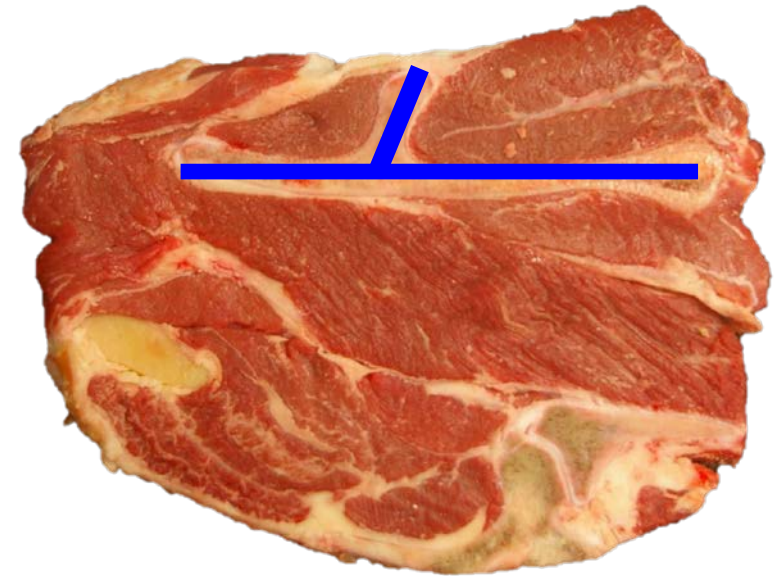


Round Bone, Round Muscle

Identification Tips

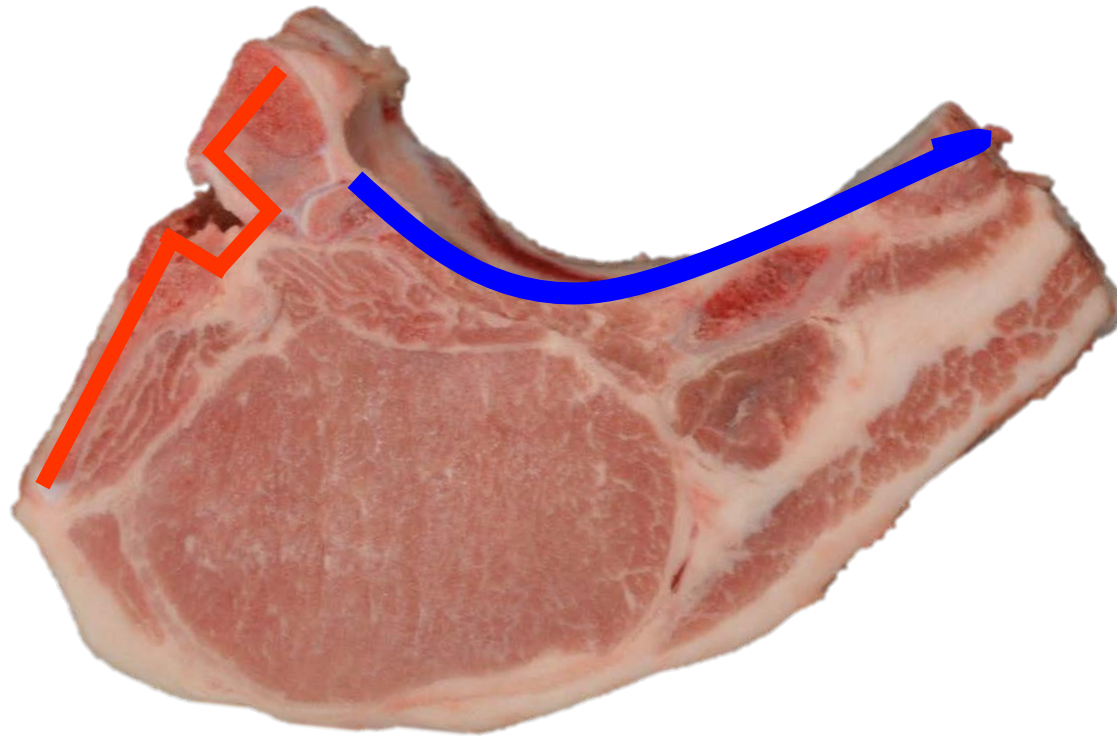


Long and flat
Blade Bone



Can have a "7" shape
Seven Bone (Beef Only)

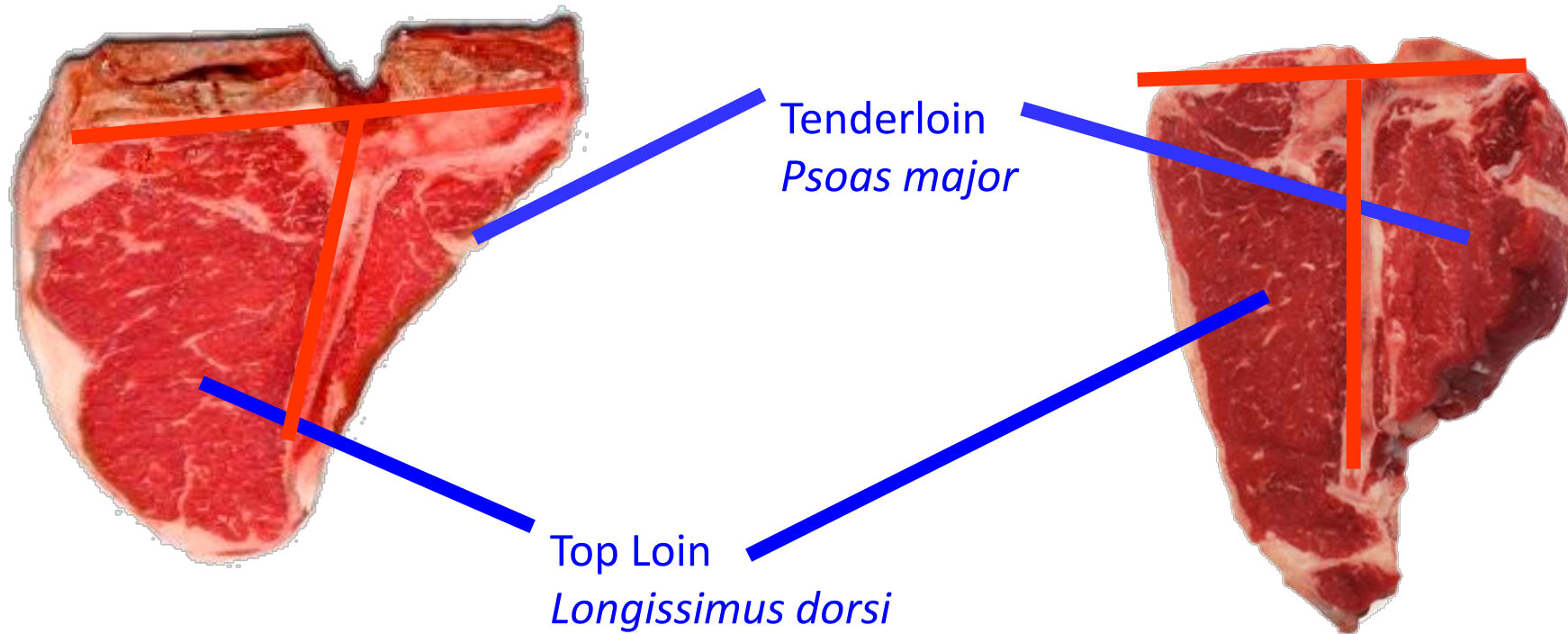
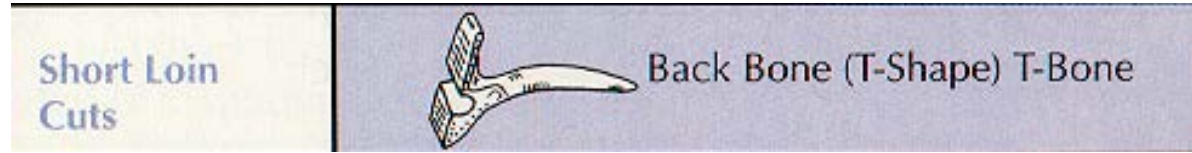
Identification Tips



Has Back Bone (Vertebrae)

Has curved shape

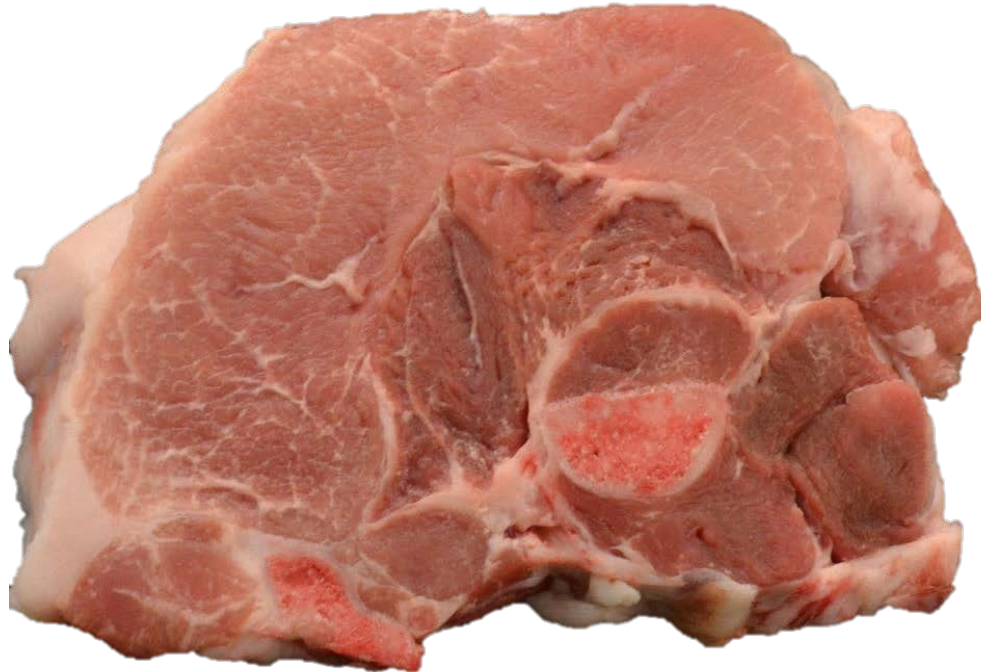
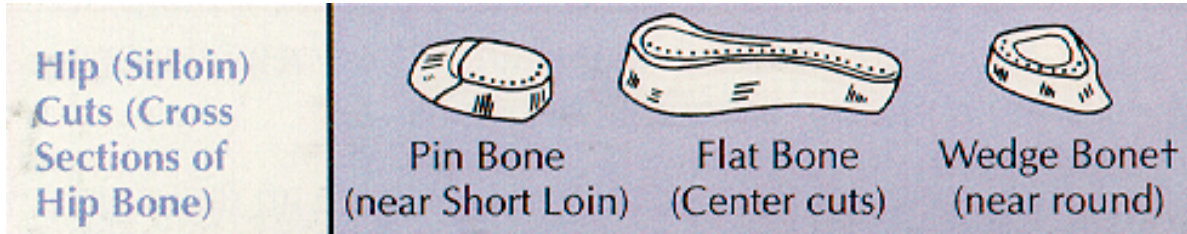
Identification Tips



Has Back Bone (Vertebrae) & Transverse Process (T in a T-bone)

Toploin and Tenderloin Muscles

Identification Tips

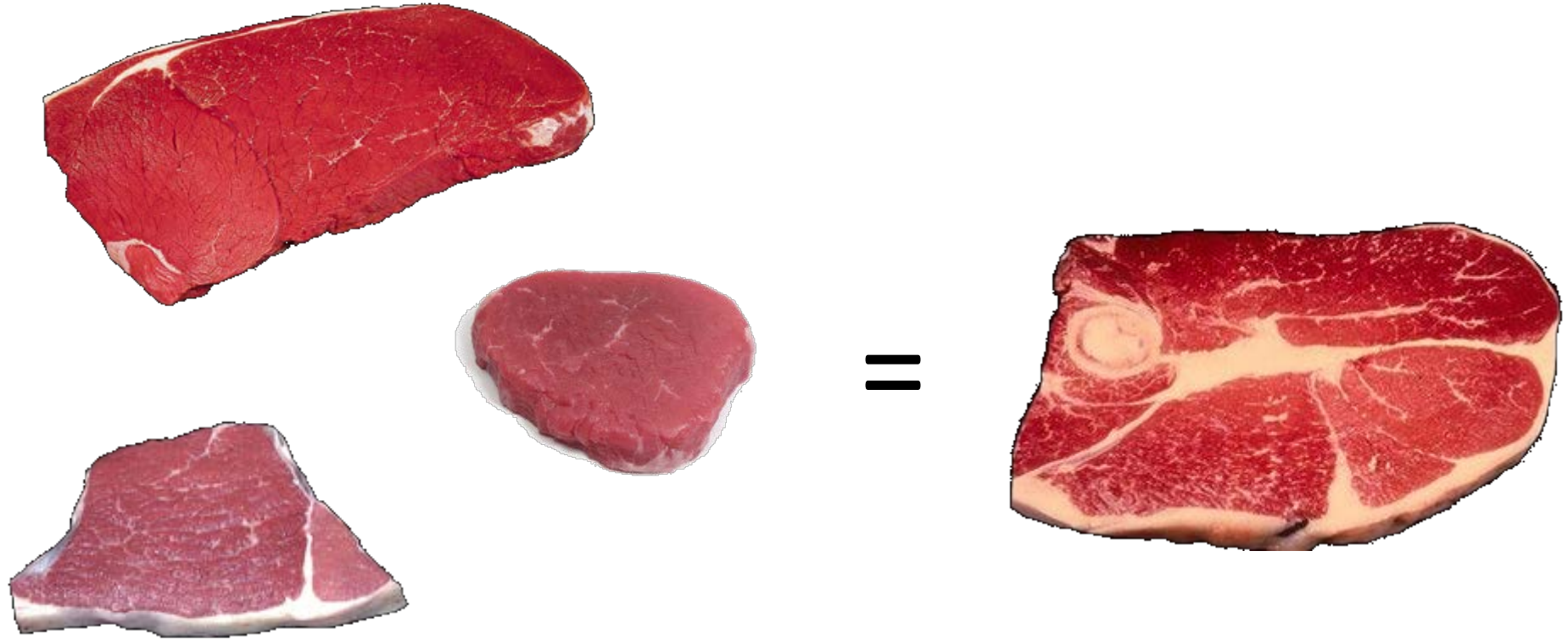


Bone can be different shapes



Has a two-toned
color in Pork

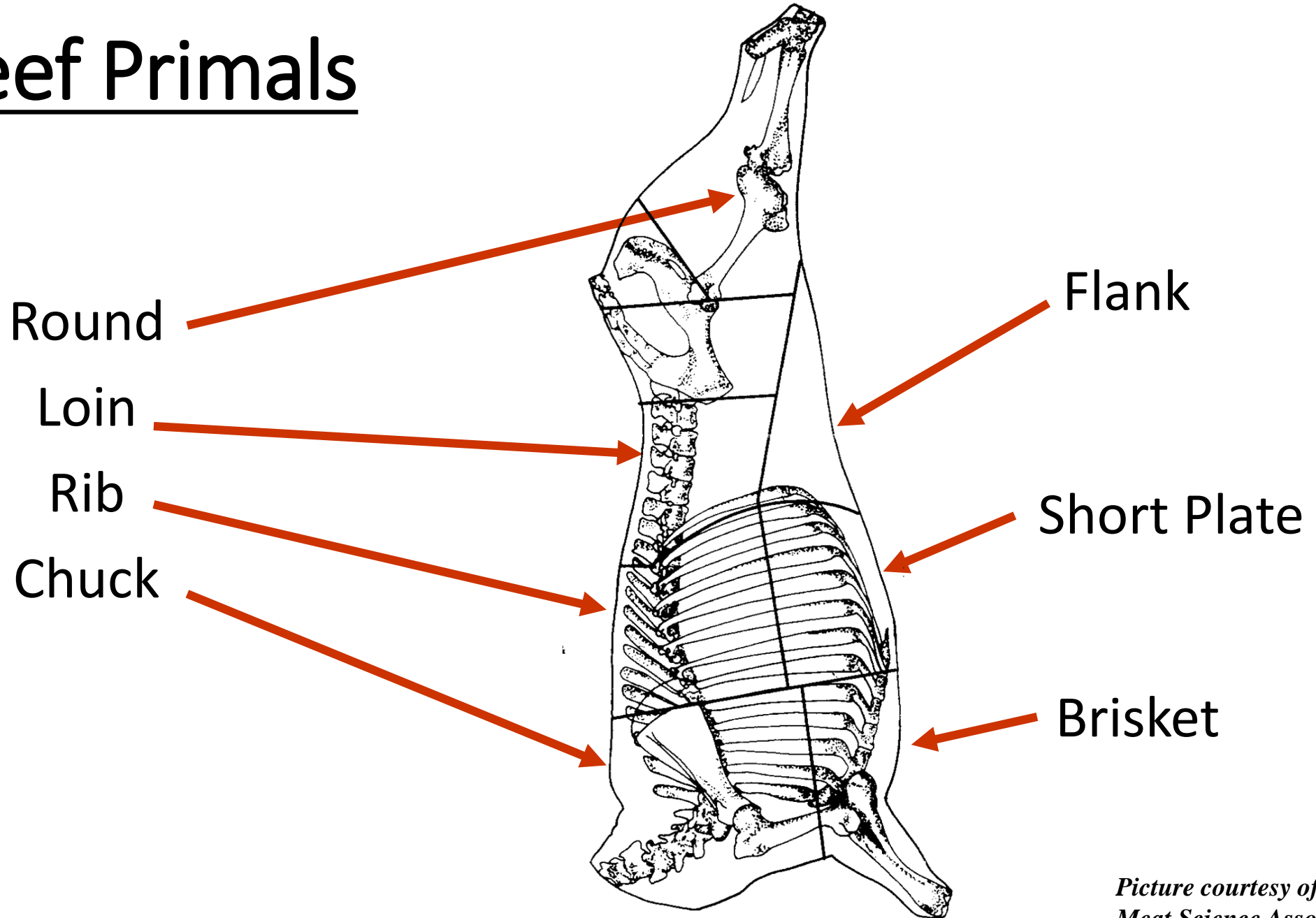
Identification Tips



Round leg bone

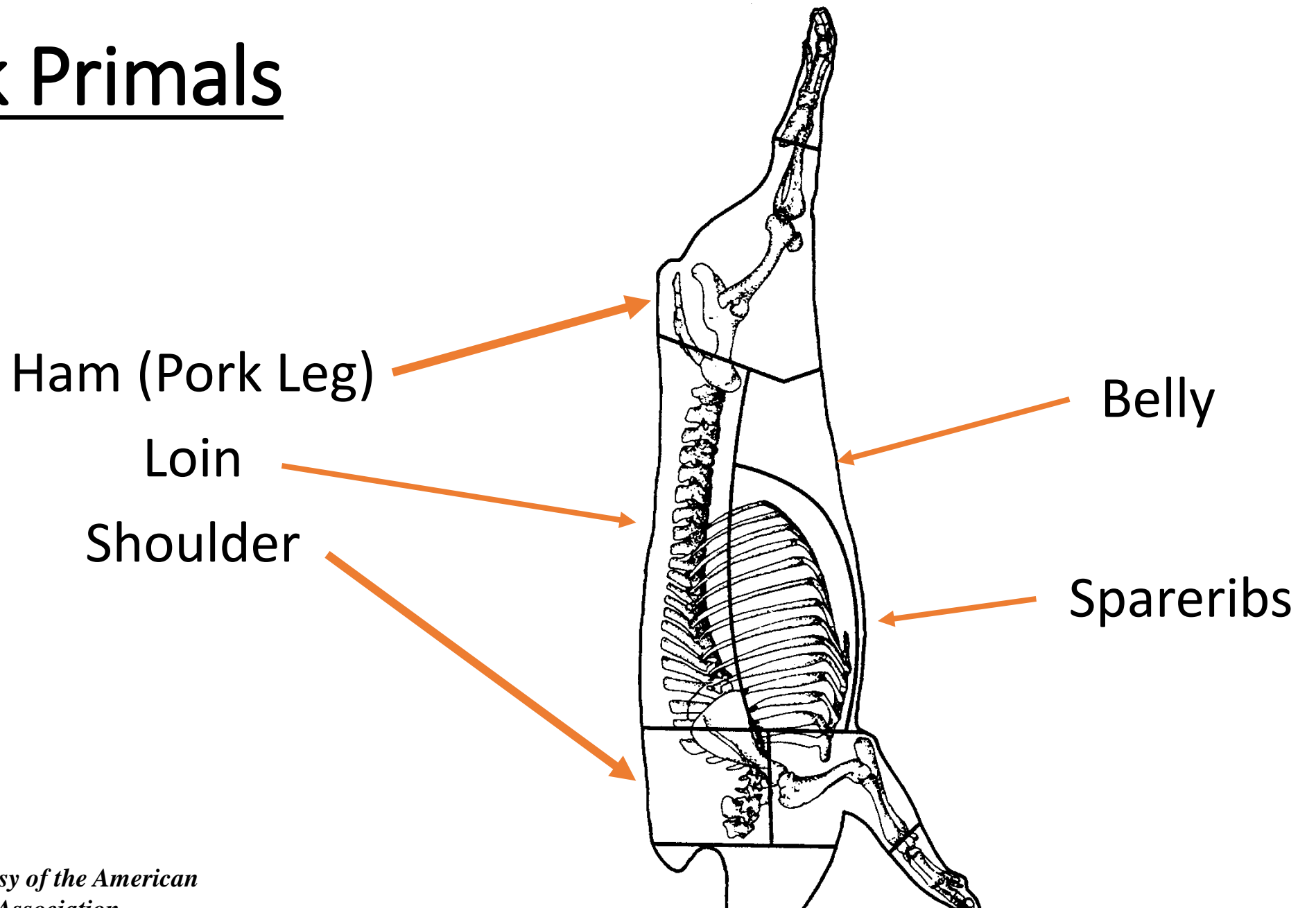
Large muscles have a rough texture

Beef Primals



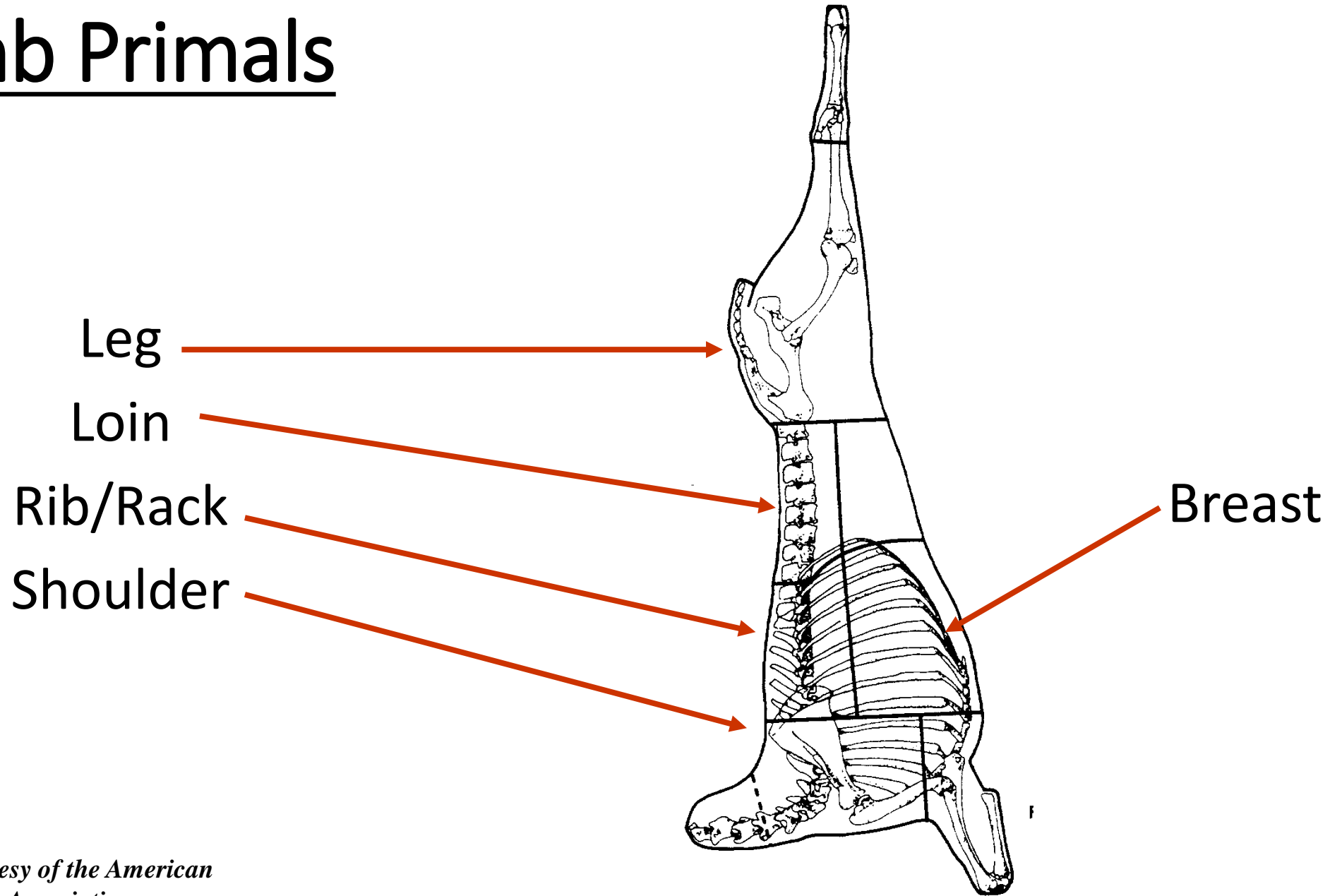
Picture courtesy of the American Meat Science Association

Pork Primals



Picture courtesy of the American Meat Science Association

Lamb Primals



*Picture courtesy of the American
Meat Science Association*

Cuts Beginning Meat Judges
Need to Know

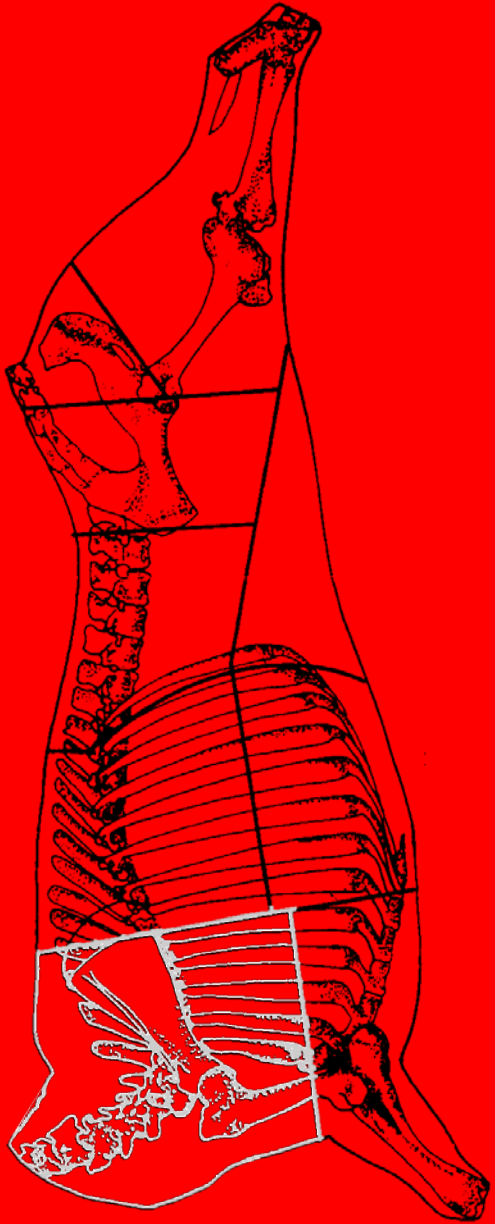
BEEF

Beef Chuck

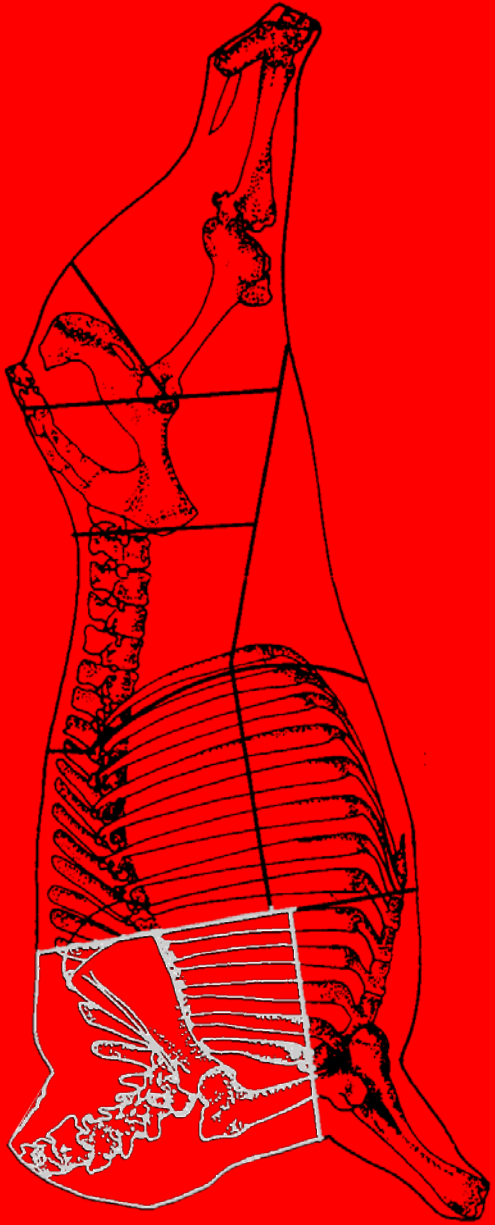
7-Bone Pot-Roast

Arm Pot Roast

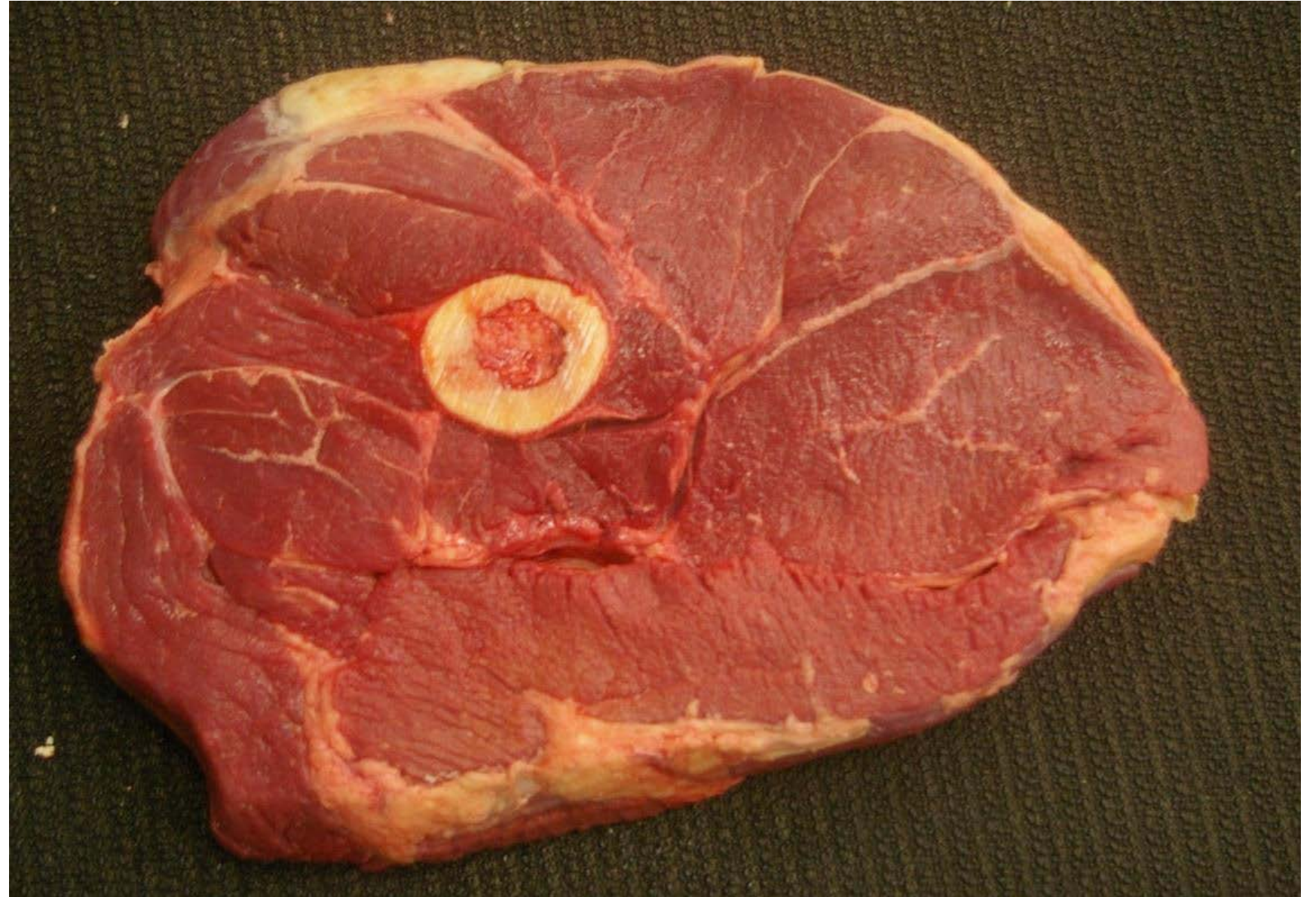
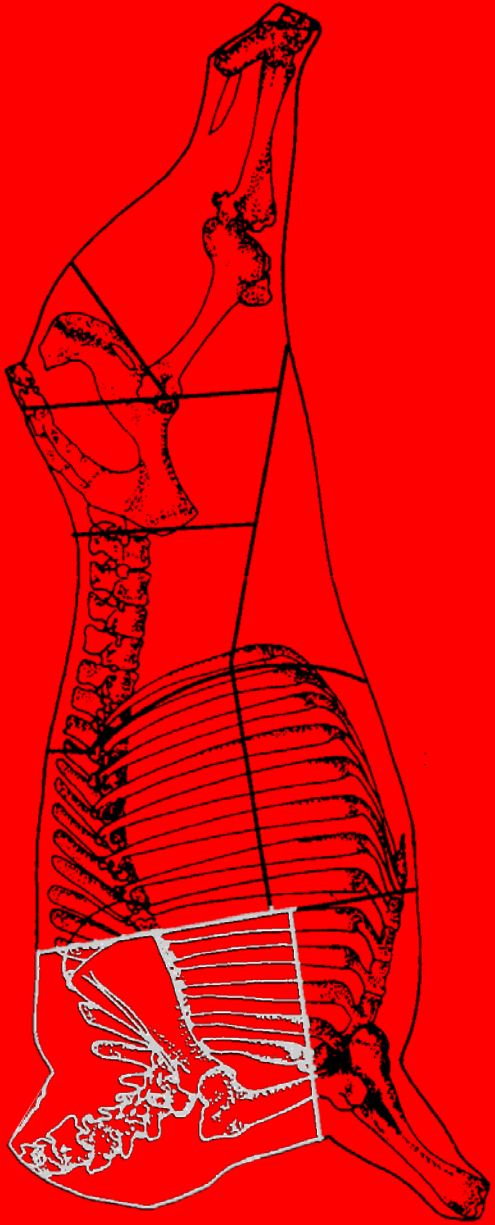
Blade Roast



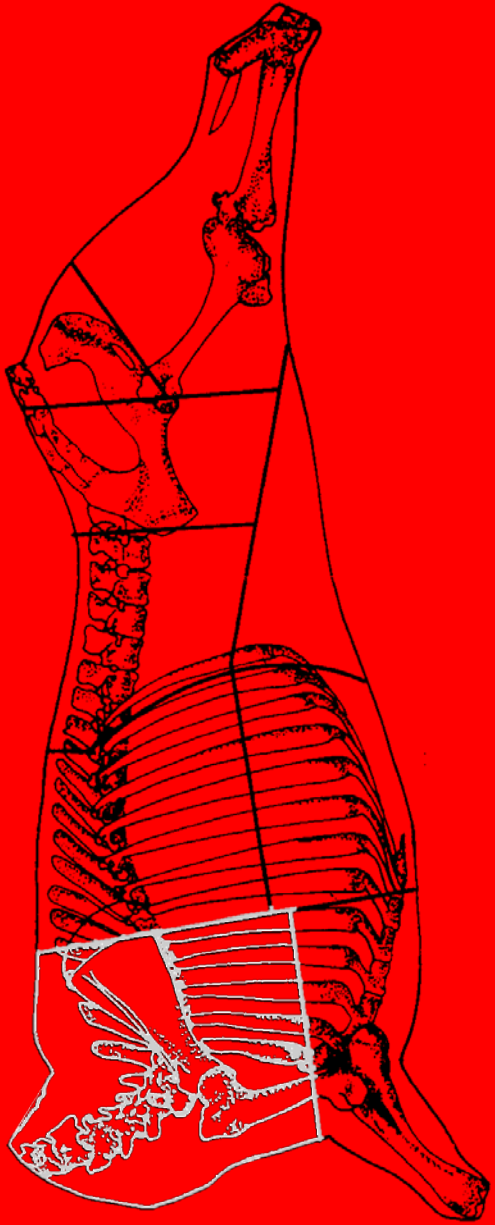
Beef, Chuck, 7-Bone Pot-Roast, Moist



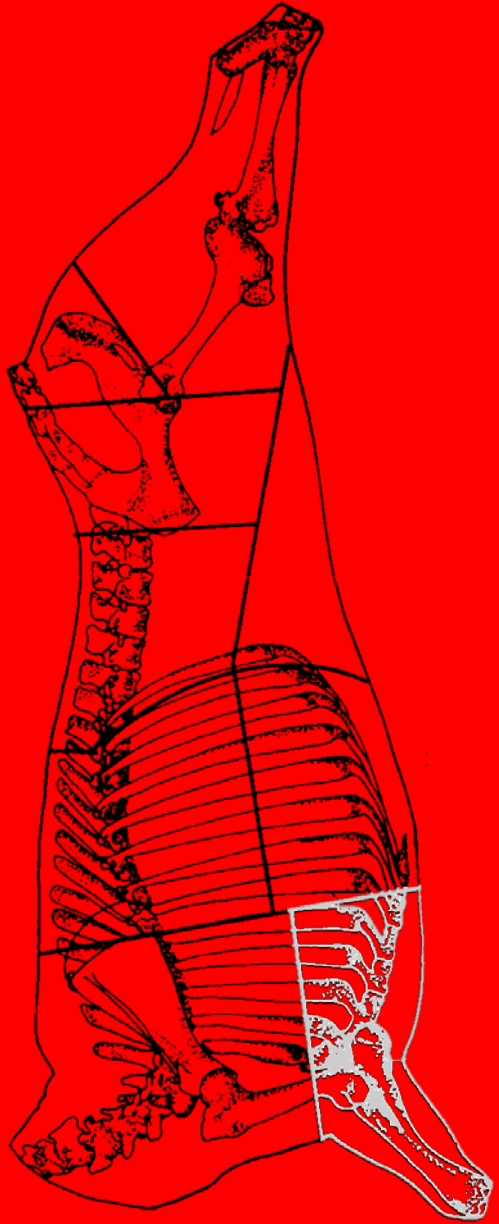
Beef, Chuck, Arm Pot-Roast, Moist



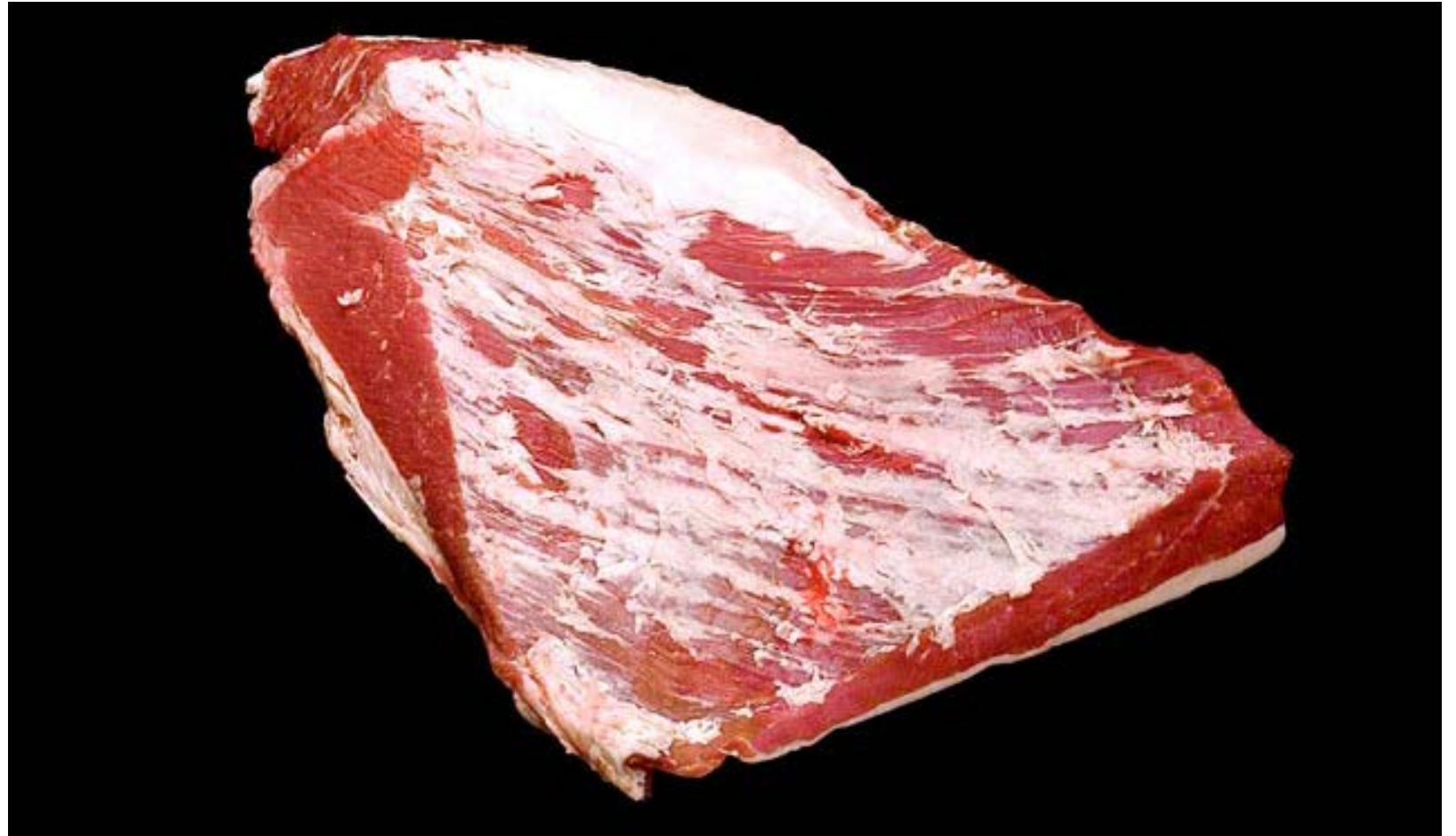
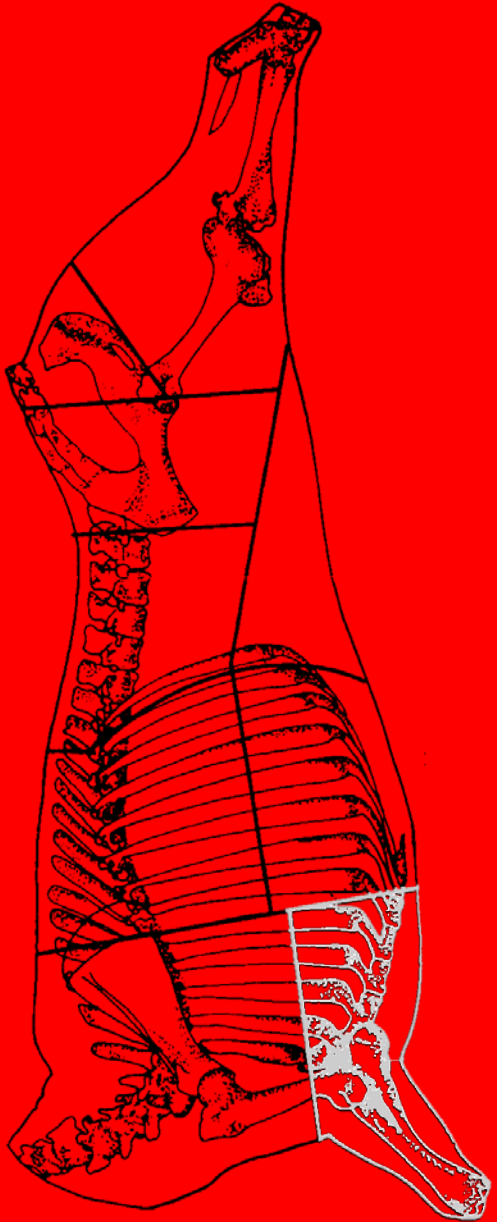
Beef, Chuck, Blade Roast, Moist



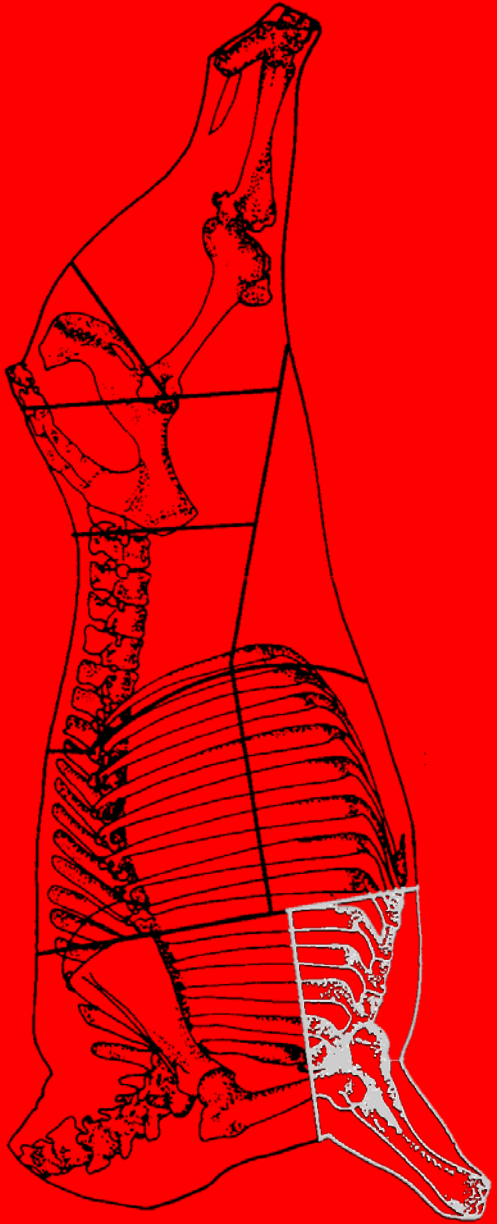
Beef Brisket
Whole, Bnls
Flat Half, Bnls

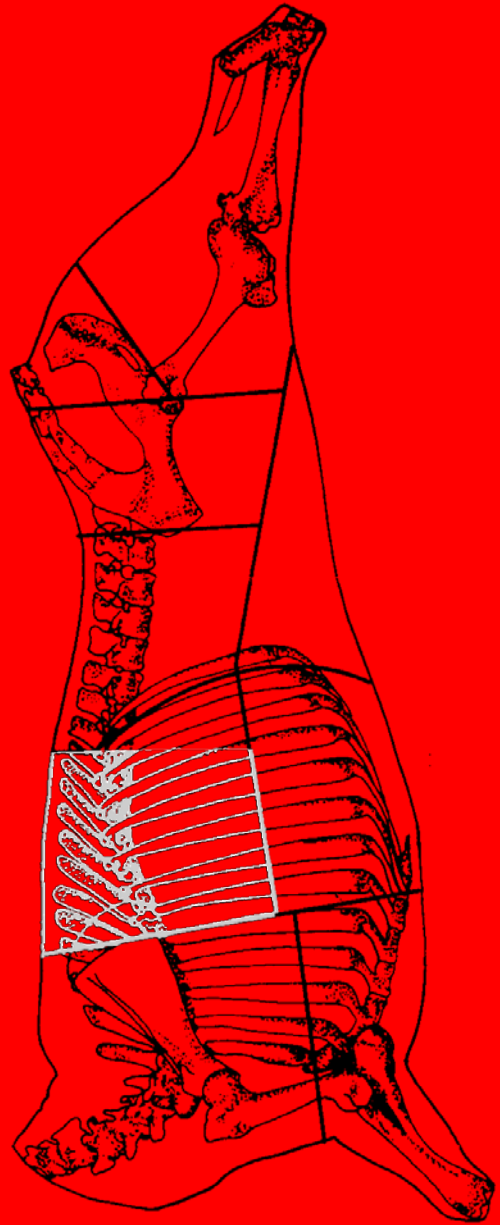


Beef Brisket, Whole, Bnls, Moist



Beef Brisket, Flat Half, Bnls, Moist





Beef Rib

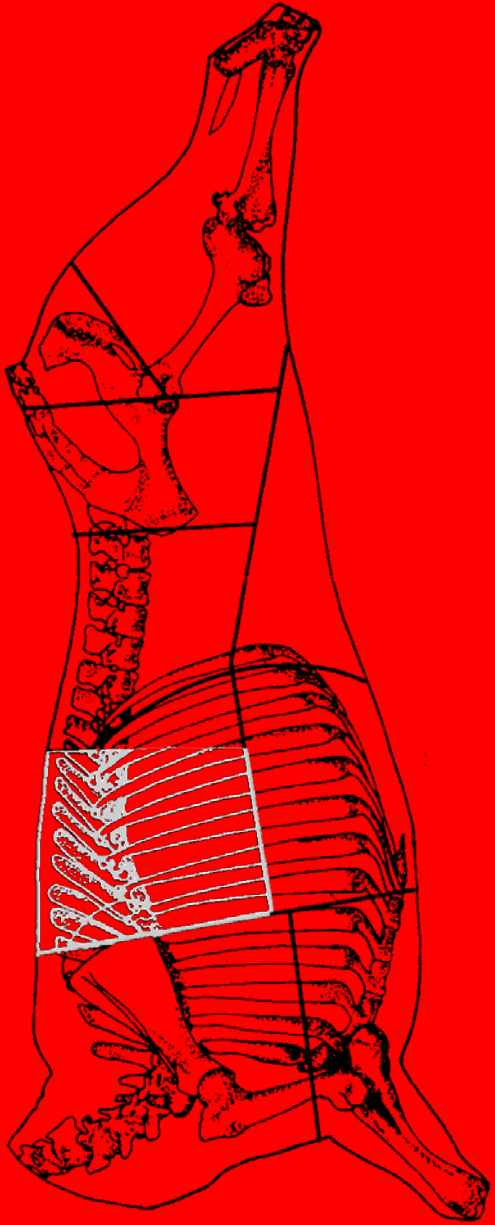
Ribeye Steak, Lip-on

Rib Roast

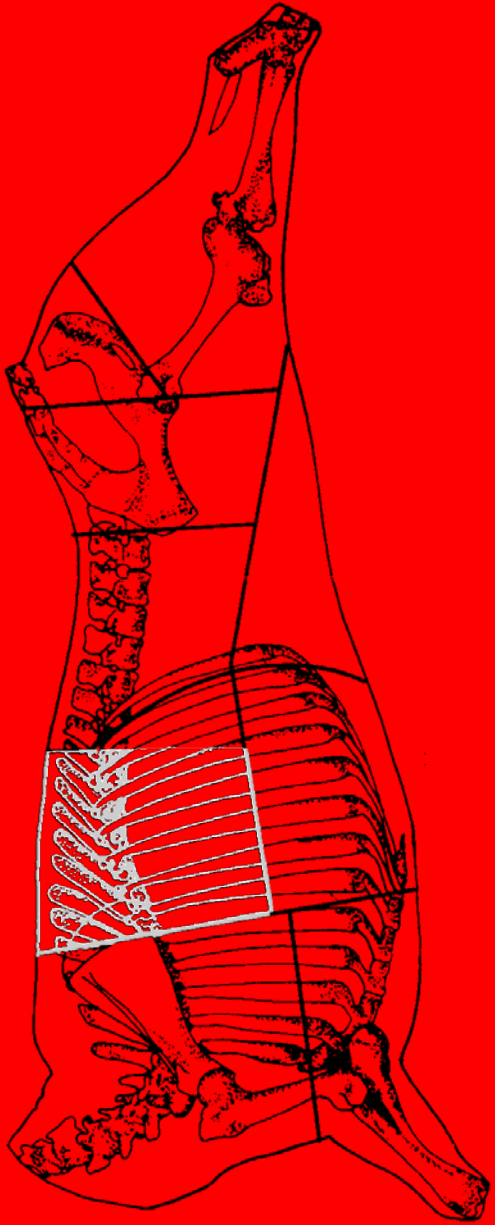
Eye Steak, Bnls

Eye Roast, Bnls

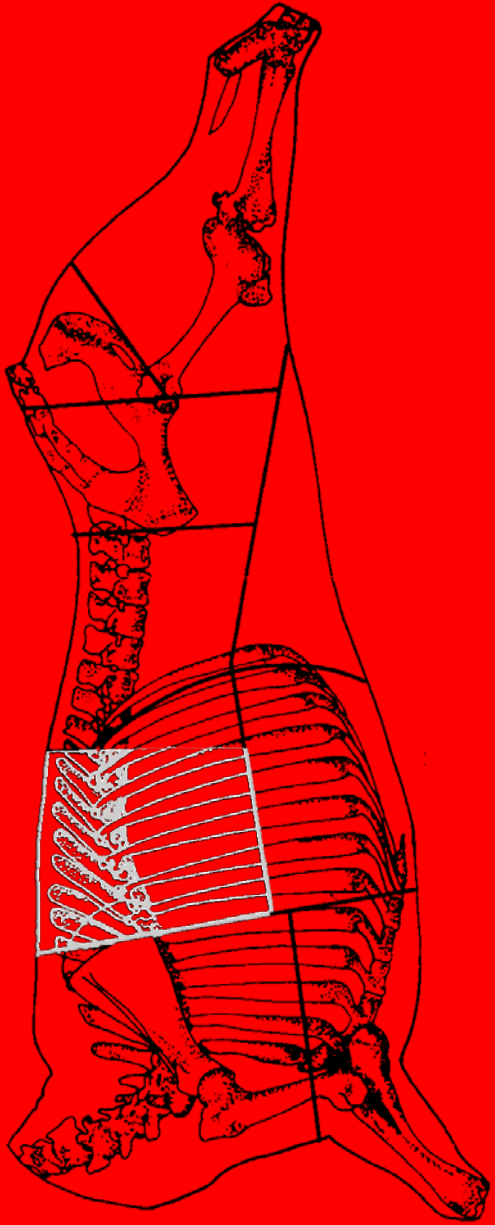
Beef, Rib, Ribeye Steak, Lip-on, Dry



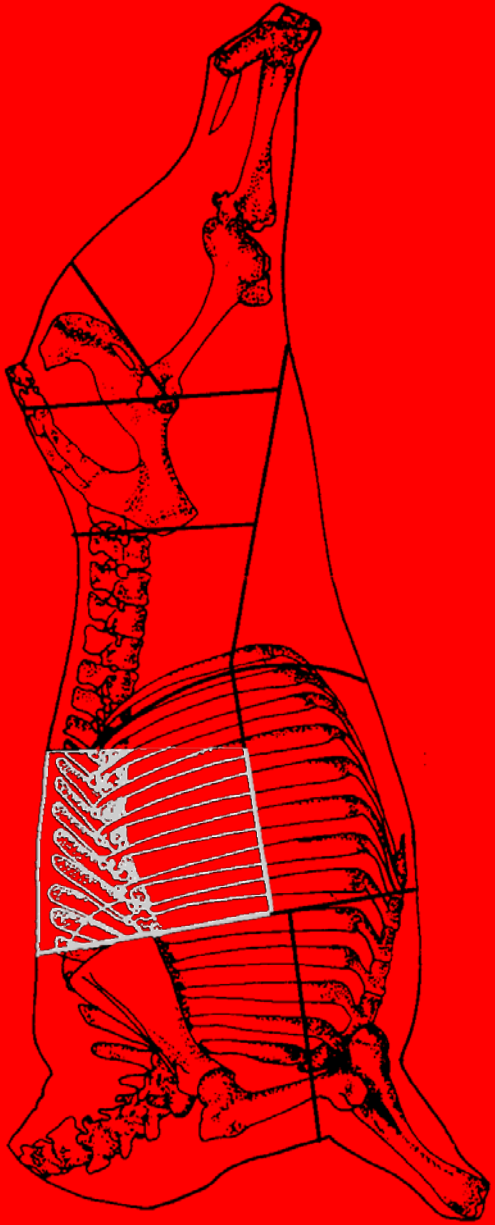
Beef, Rib, Rib Roast, Dry



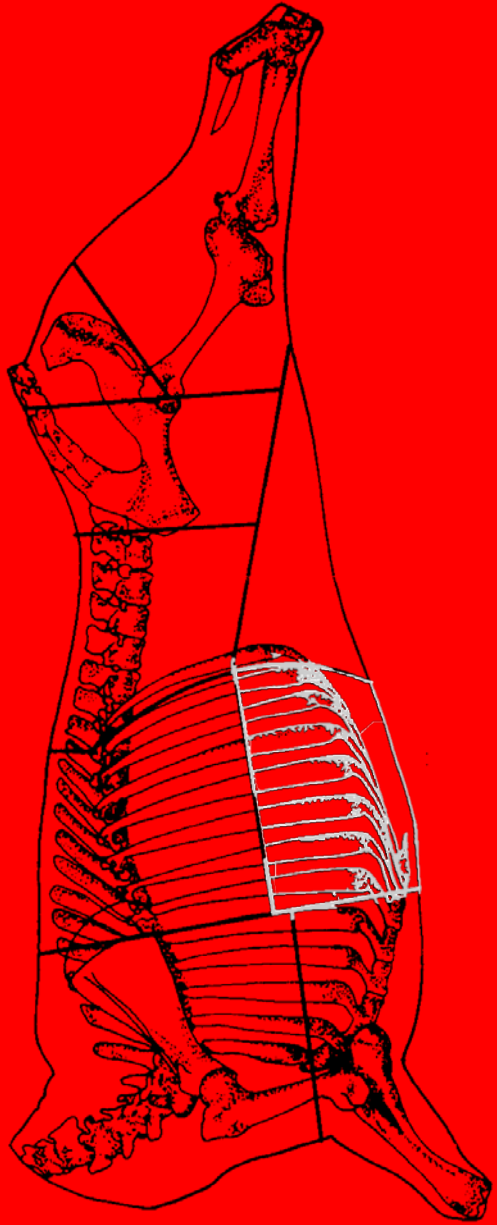
Beef, Rib, Eye Steak, Bnls, Dry



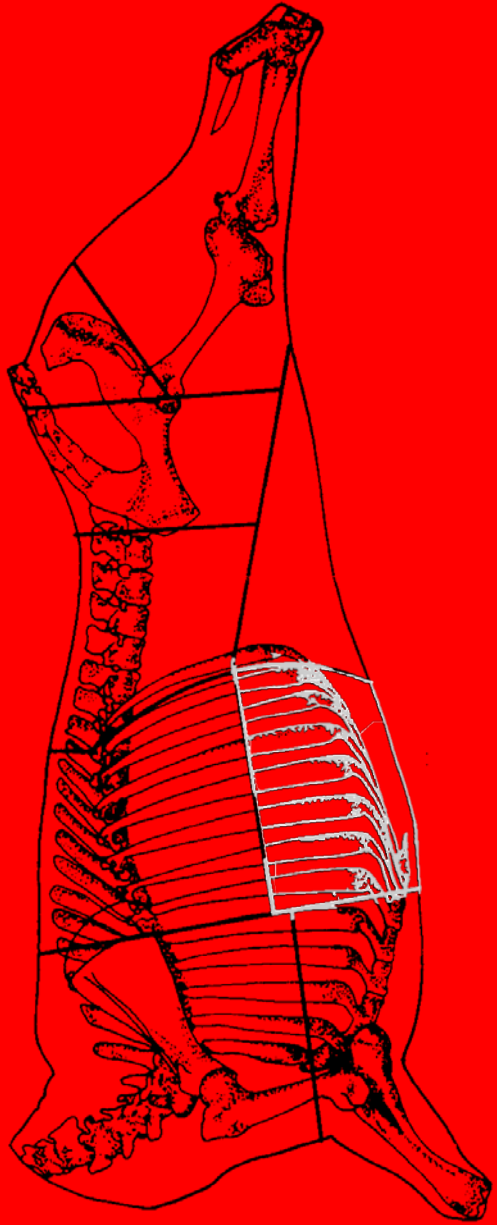
Beef, Rib, Eye Roast, Bnls, Dry



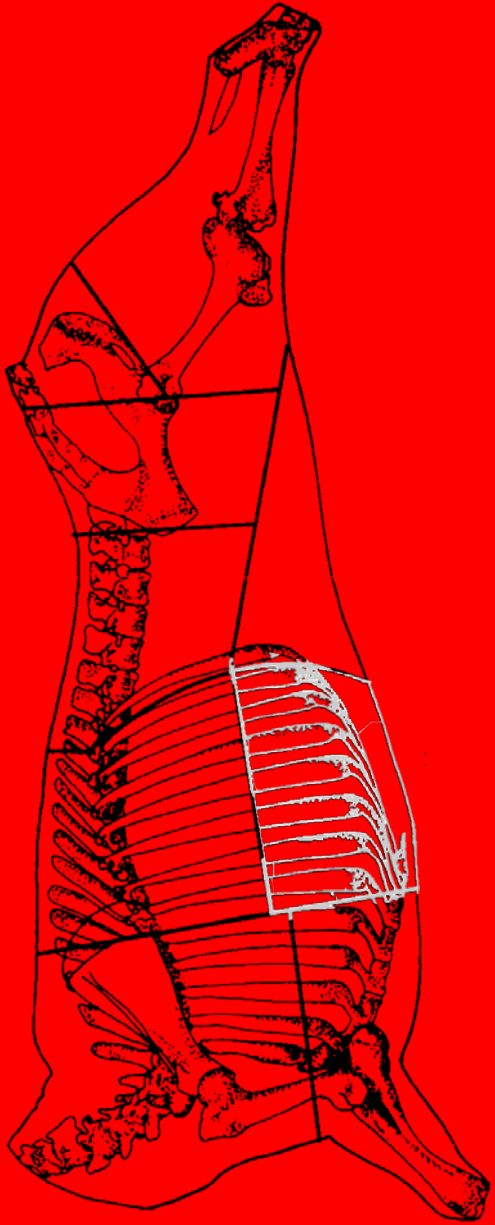
Beef Plate
Short Ribs
Skirt Steak, Bnls

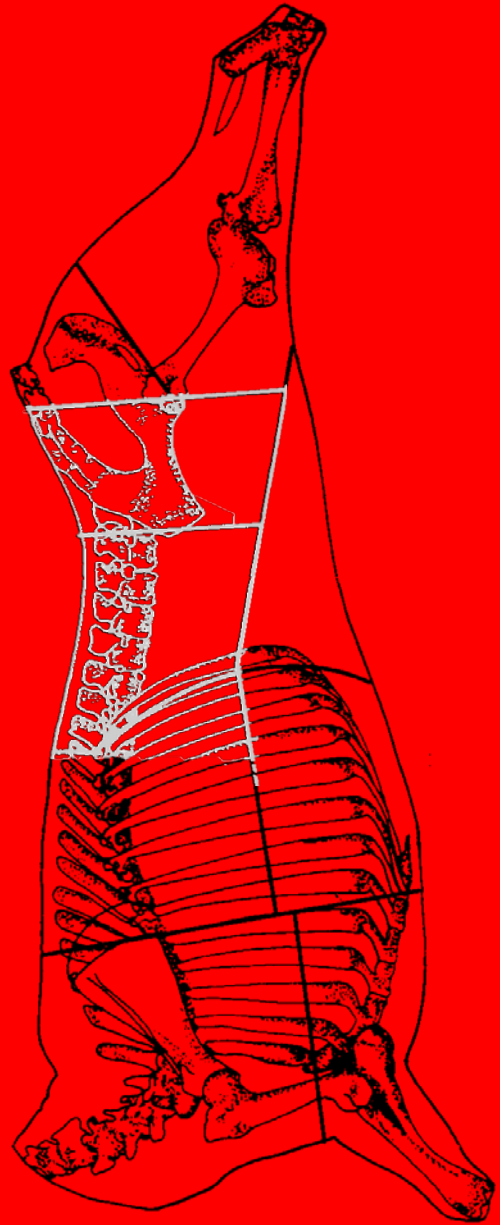


Beef, Plate, Skirt Steak, Bnls, D/M



Beef, Plate, Short Ribs, Moist





Beef Loin

T-Bone Steak

Porterhouse Steak

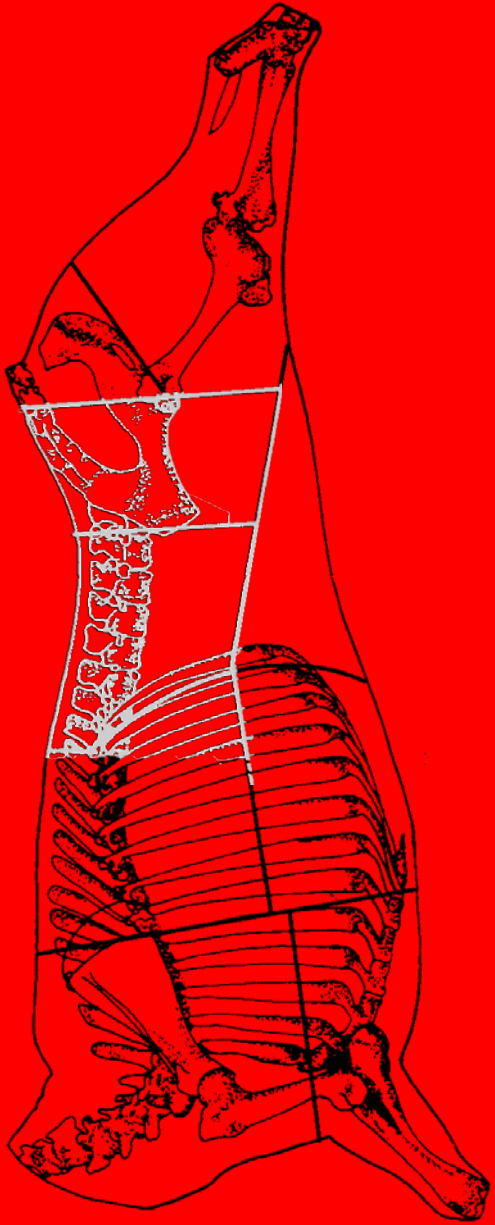
Top Loin Steak

Top Loin Steak, Bnls

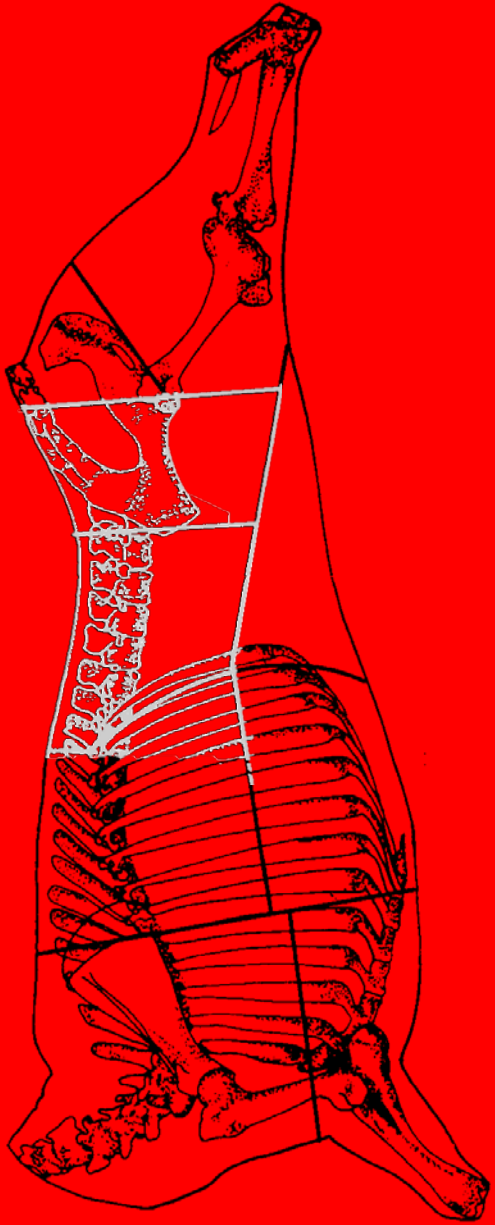
Tenderloin Steak

Tenderloin Roast

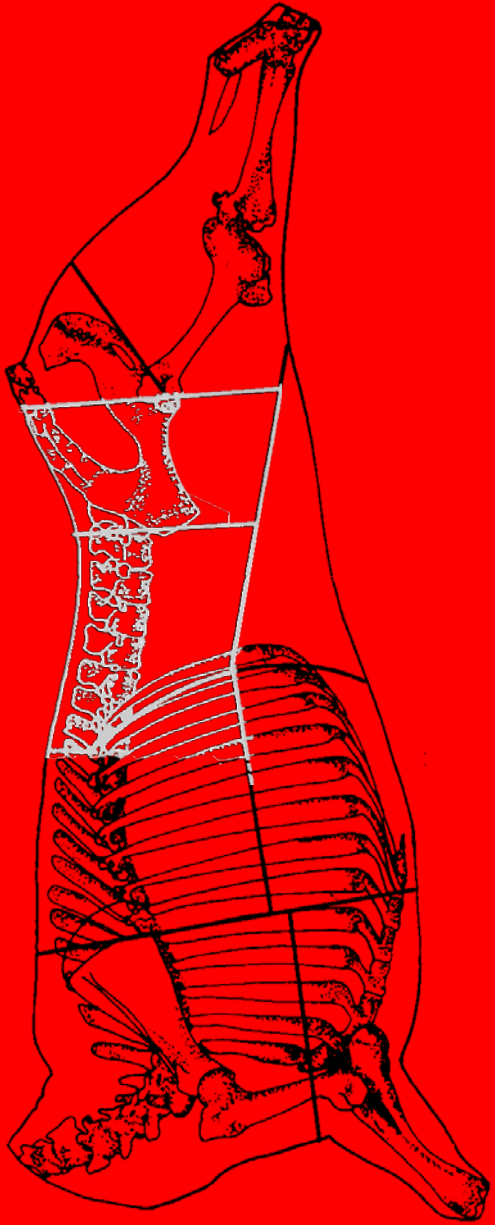
Beef, Loin, T-Bone Steak, Dry



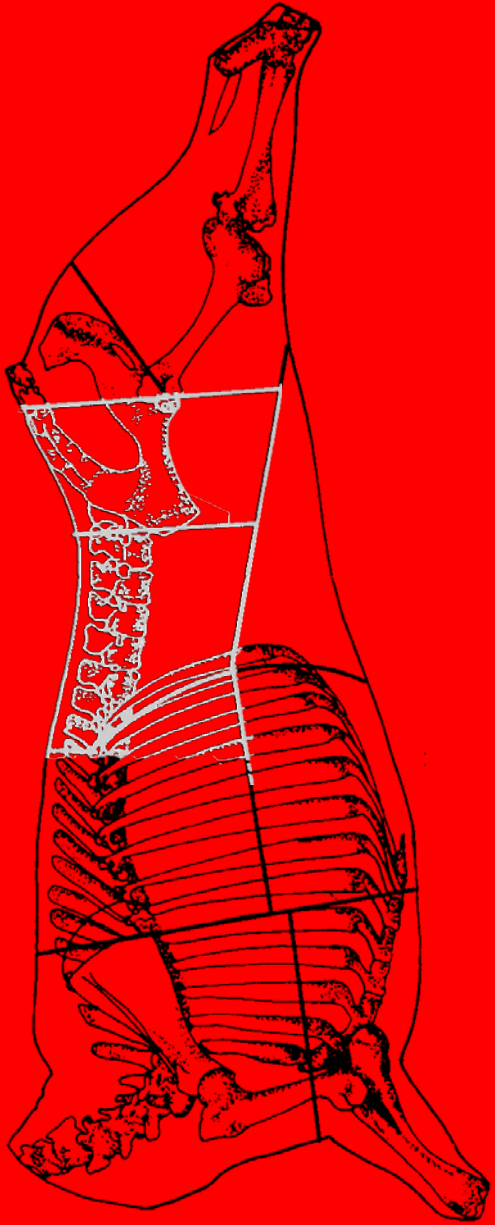
Beef, Loin, Porterhouse Steak, Dry



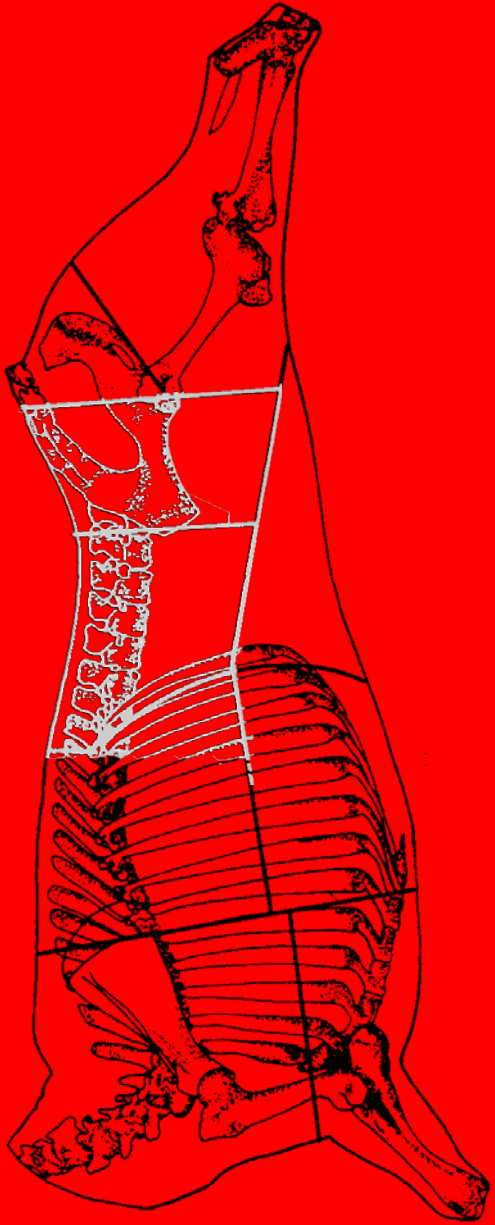
Beef, Loin, Top Loin Steak, Dry



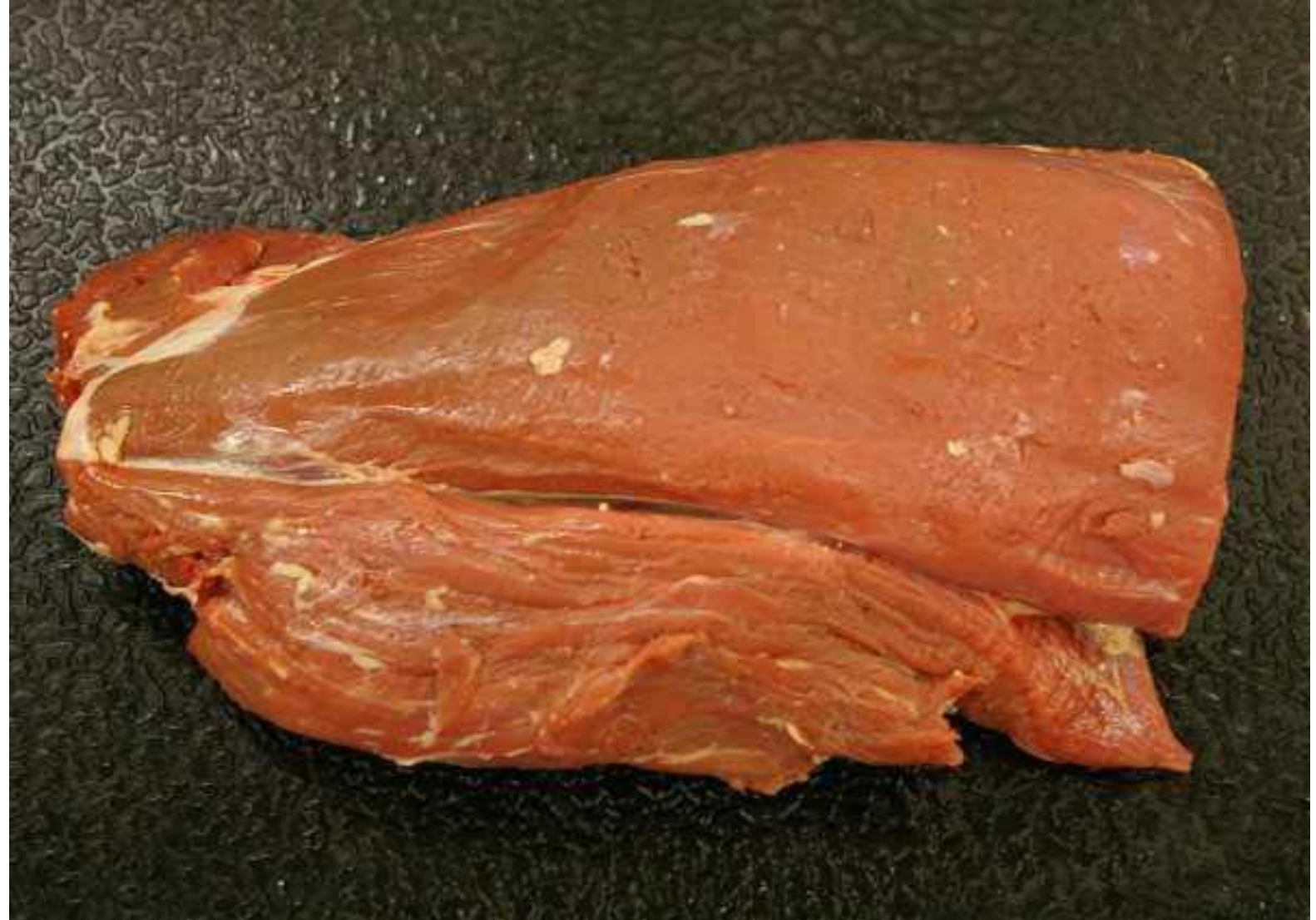
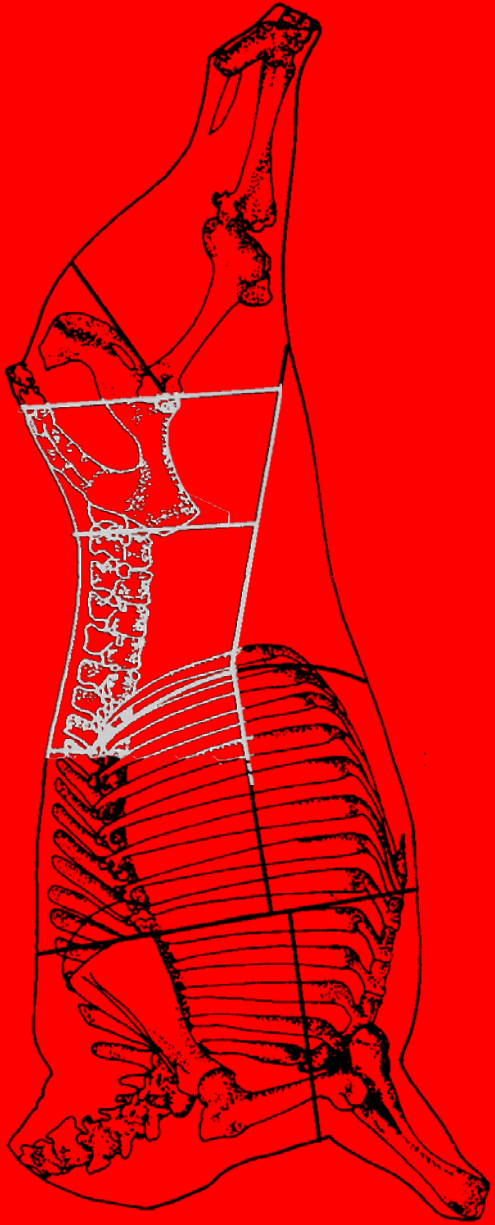
Beef, Loin, Top Loin Steak, Bnls, Dry



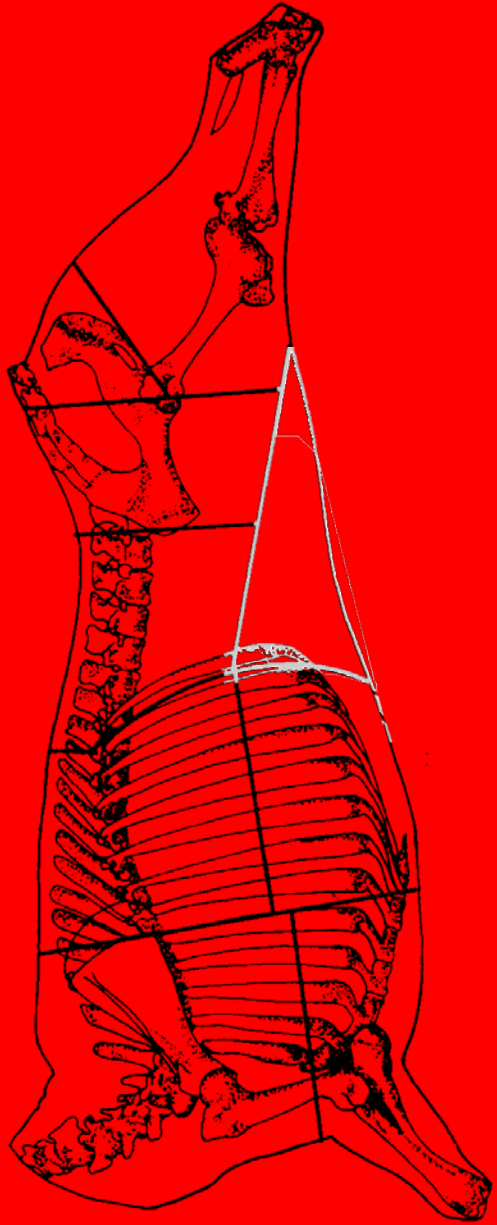
Beef, Loin, Tenderloin Steak, Dry



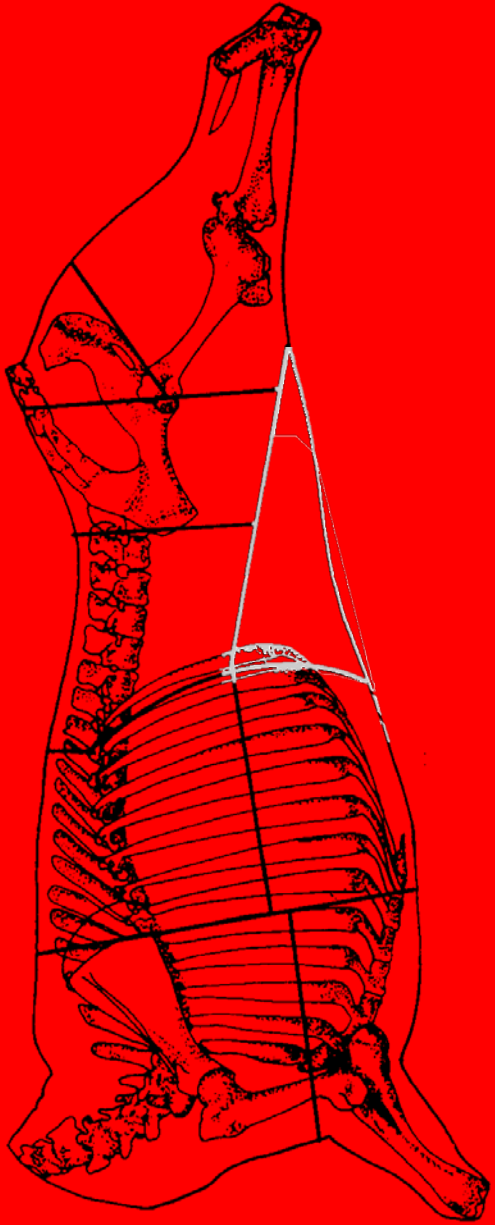
Beef, Loin, Tenderloin Roast, Dry

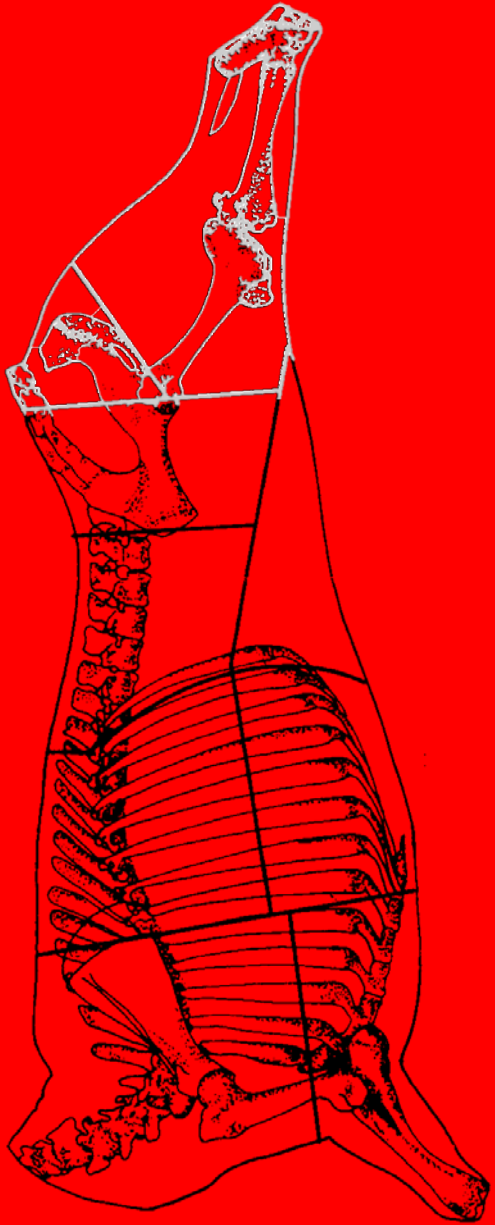


Beef Flank Flank Steak



Flank Steak





Beef Round

Top Round Steak

Top Round Roast

Bottom Round Steak

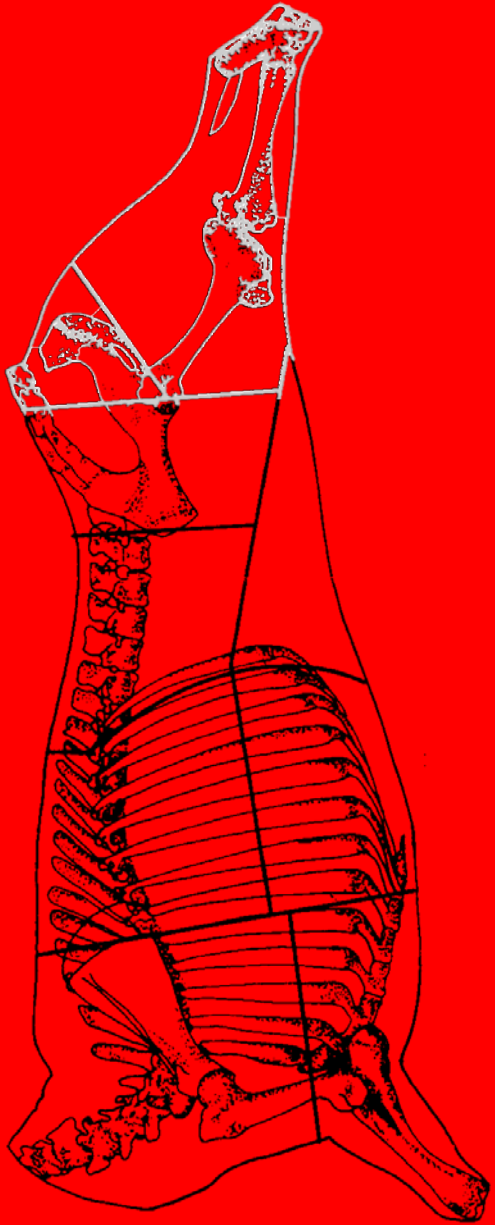
Bottom Round Roast

Eye Round Steak

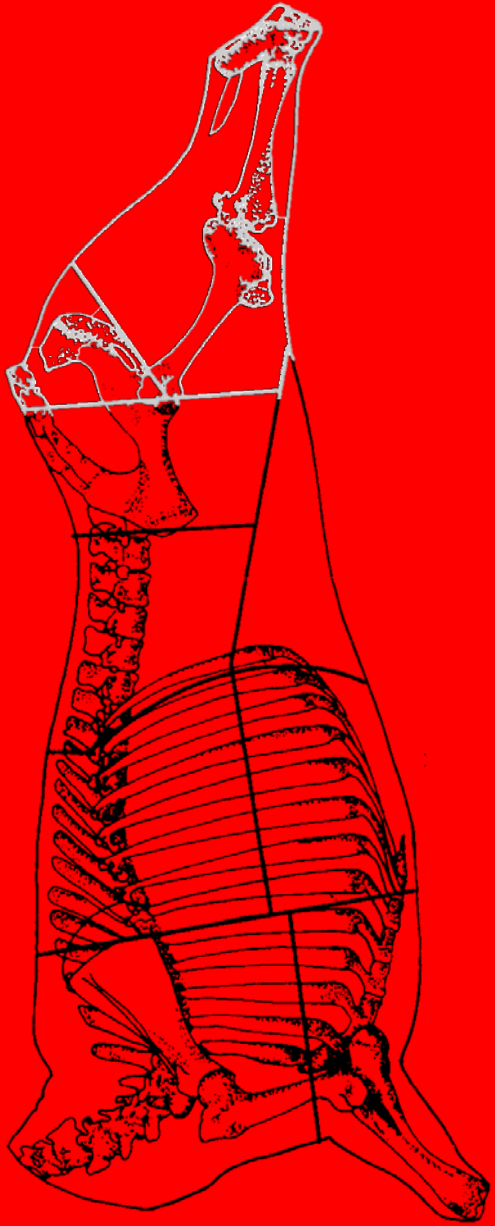
Eye Round Roast

Round Steak

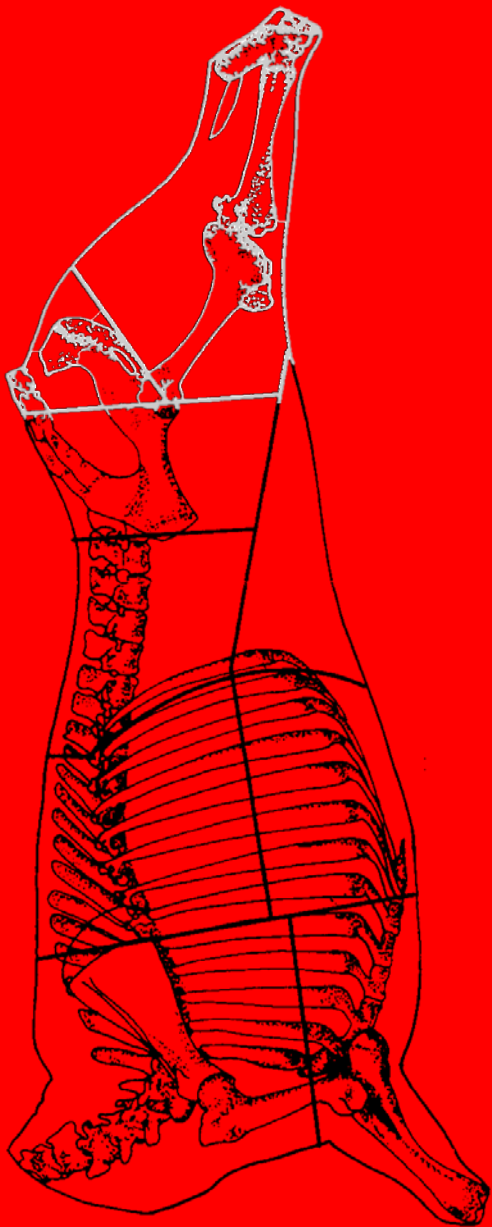
Beef, Round, Top Round Steak, Dry



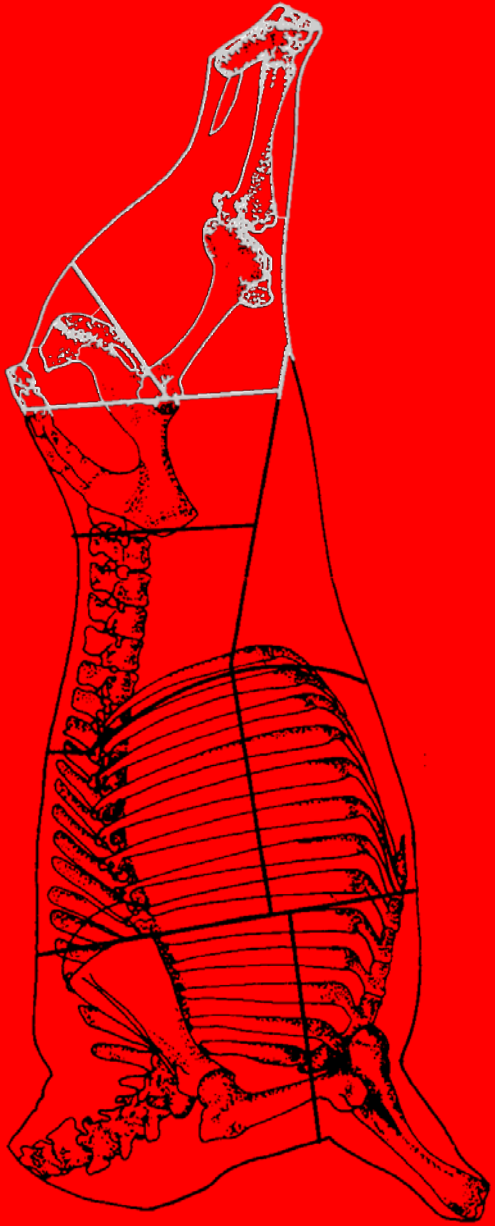
Beef, Round, Top Round Roast, Dry



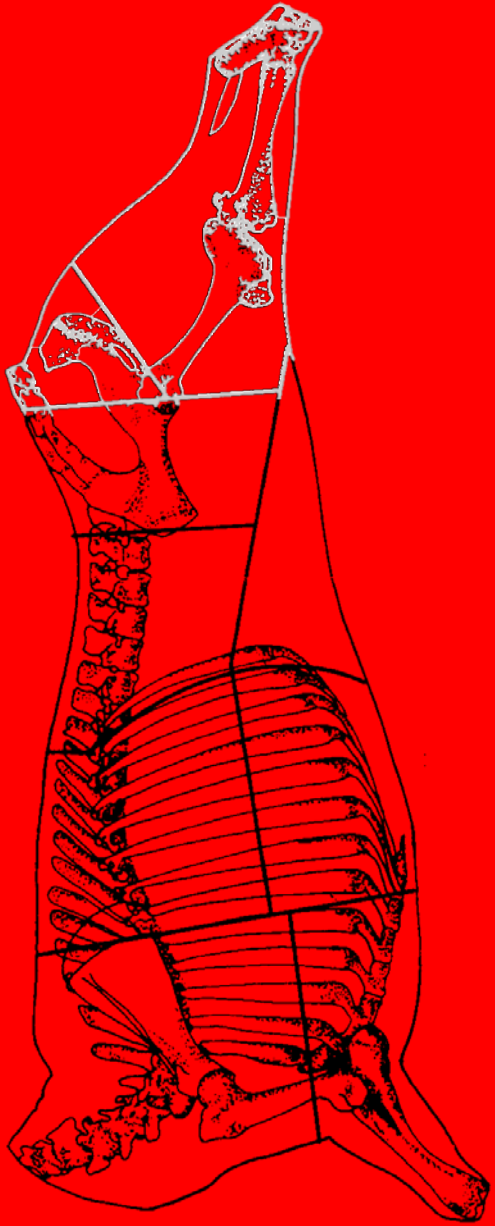
Beef, Round, Bottom Round Steak, Moist



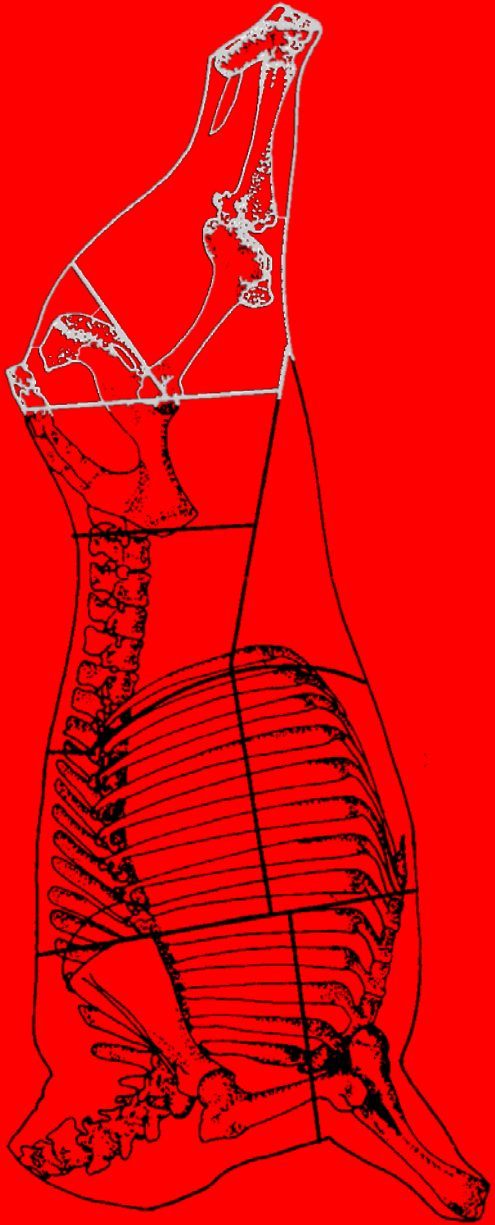
Beef, Round, Bottom Round Roast, D/M



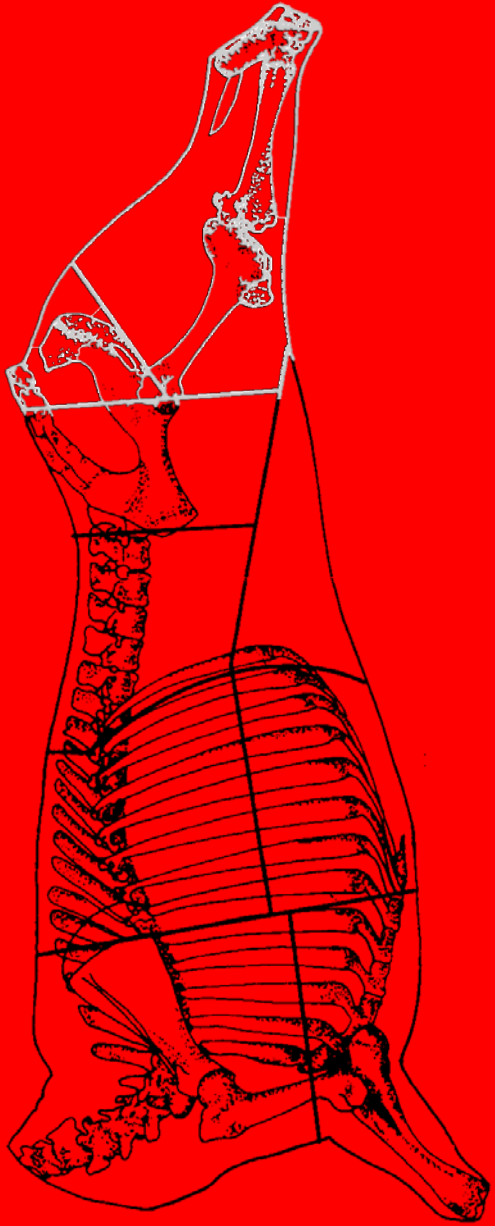
Beef, Round, Eye Round Steak, D/M



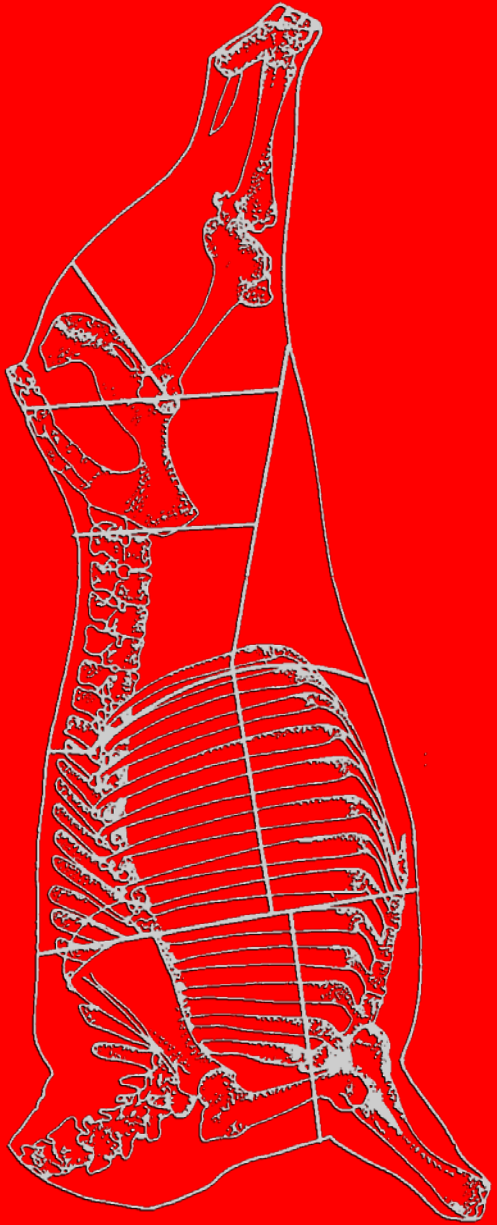
Beef, Round, Eye Round Roast, D/M



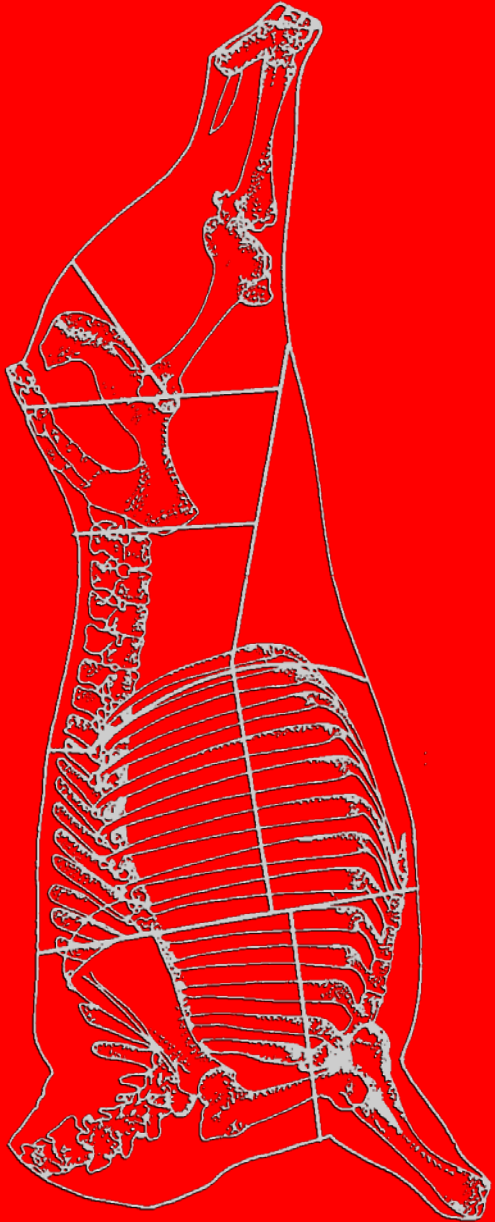
Beef, Round, Round Steak, Moist



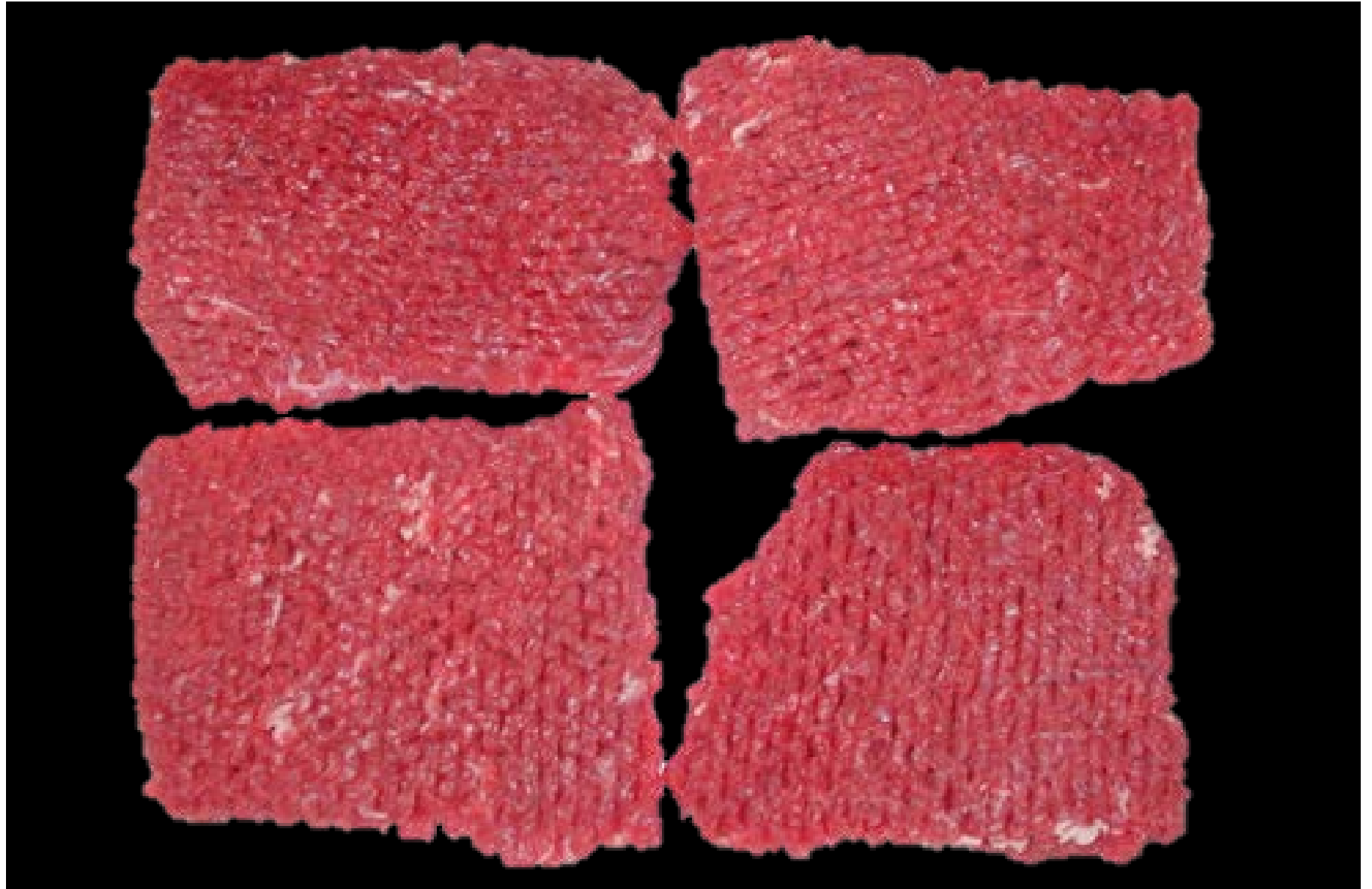
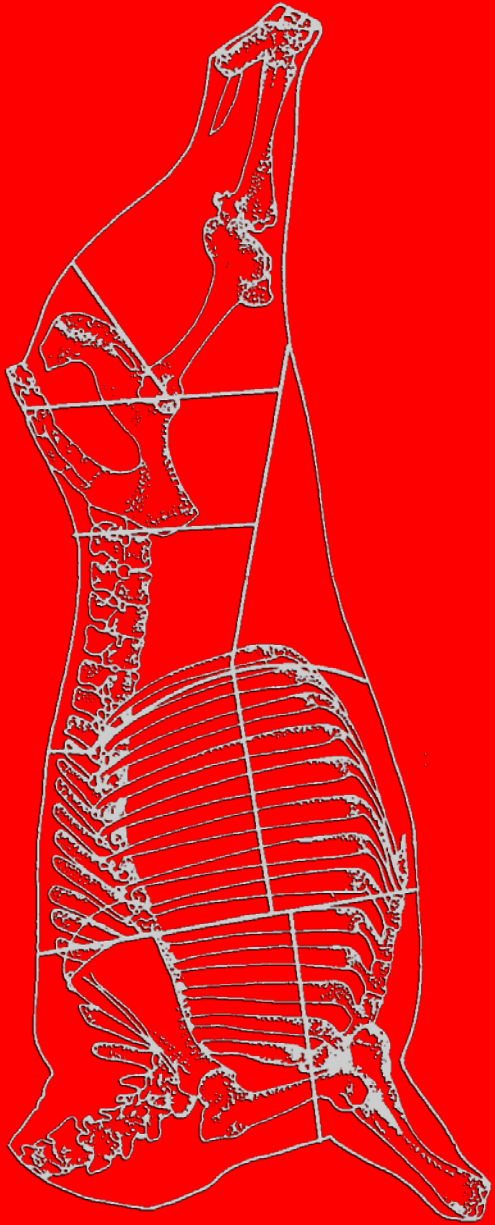
Beef Various
Ground Beef
Cubed Steak
Beef for Stew



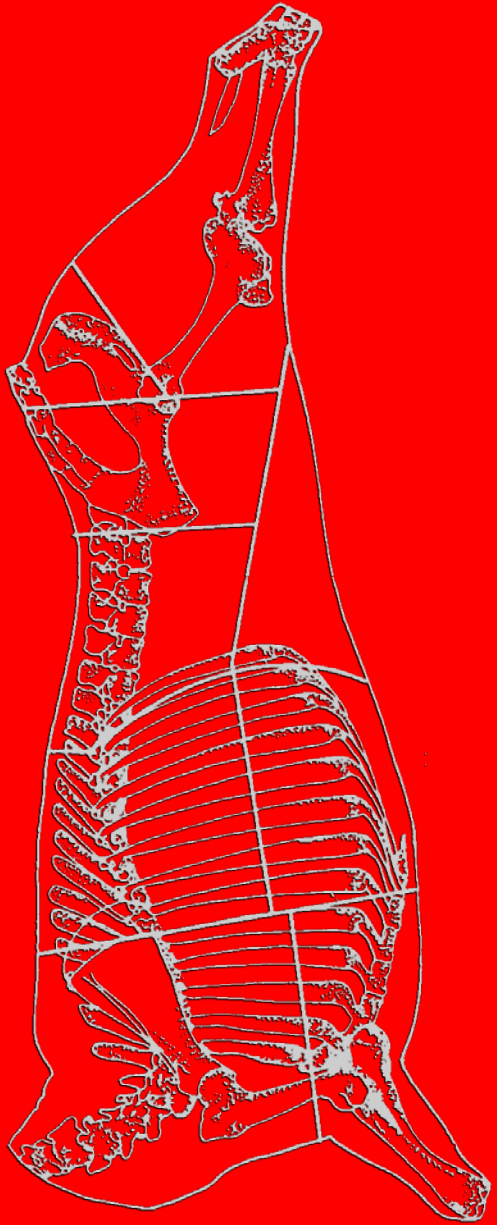
Beef, Various, Ground Beef, Dry



Beef, Various, Cubed Steak, D/M



Beef, Various, Beef for Stew, Moist



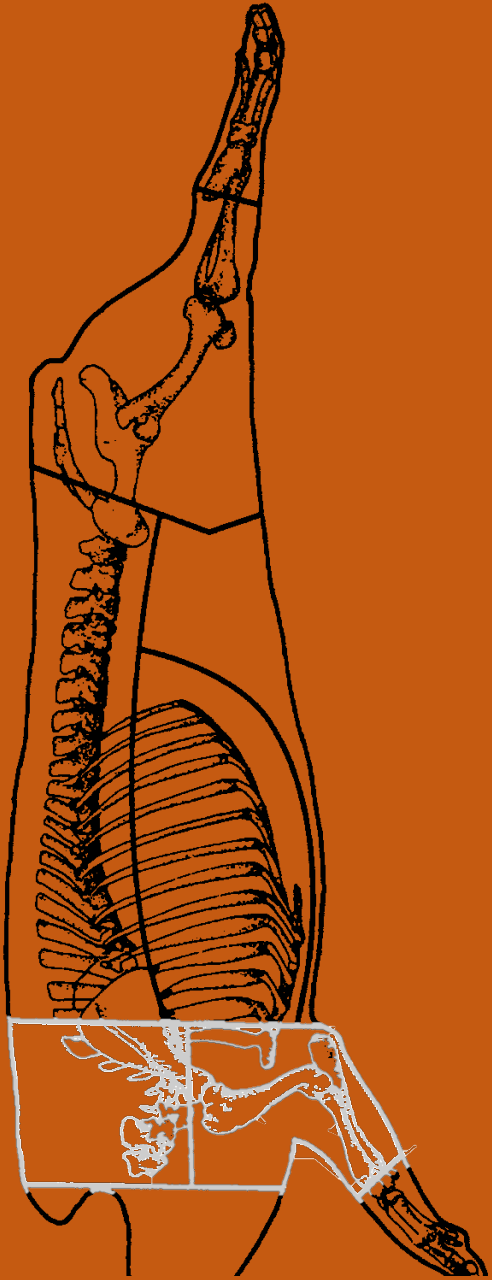
Cuts Beginning Meat Judgers

Need to Know

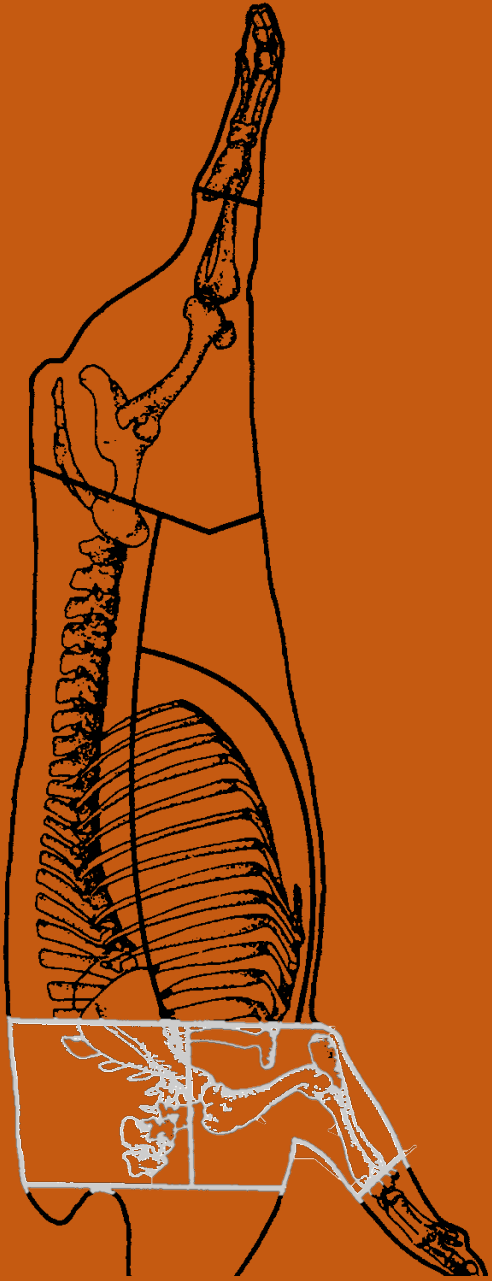
PORK

Pork Shoulder

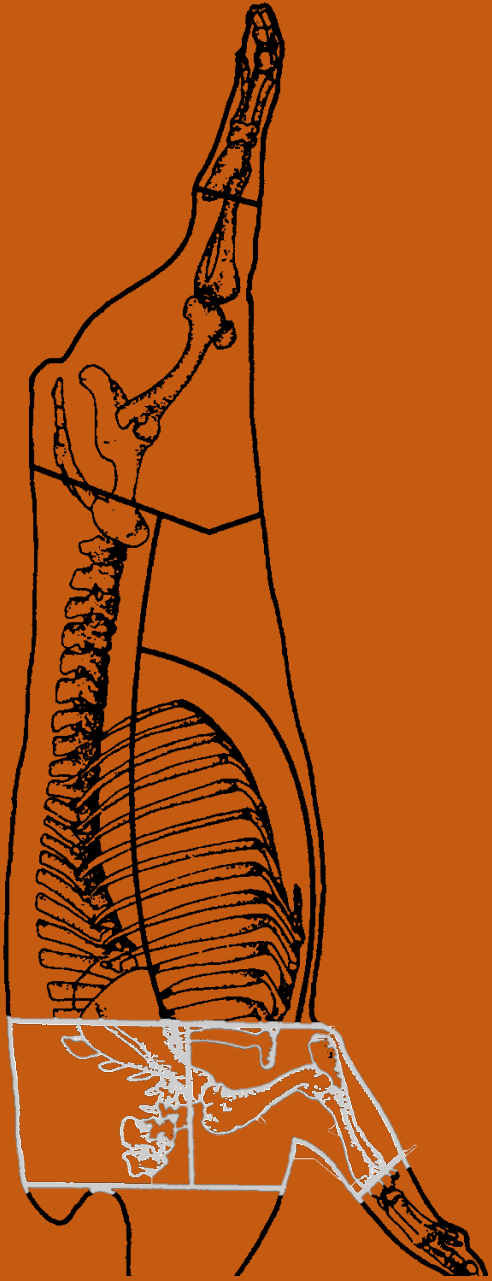
**Arm Picnic, Whole
Blade Boston Roast
Blade Steak**



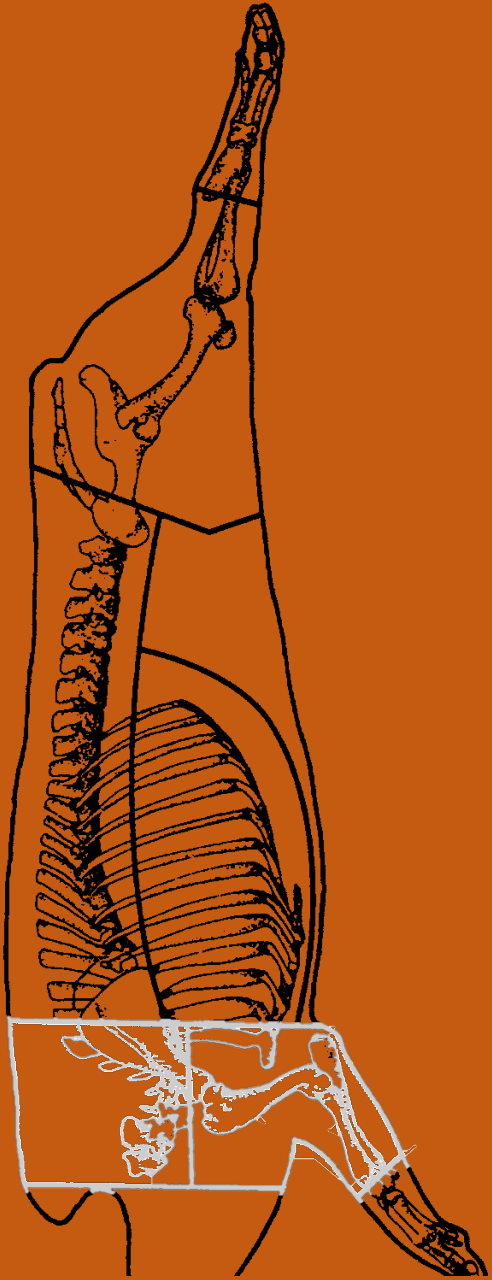
Pork, Shoulder, Arm Picnic, Whole, D/M

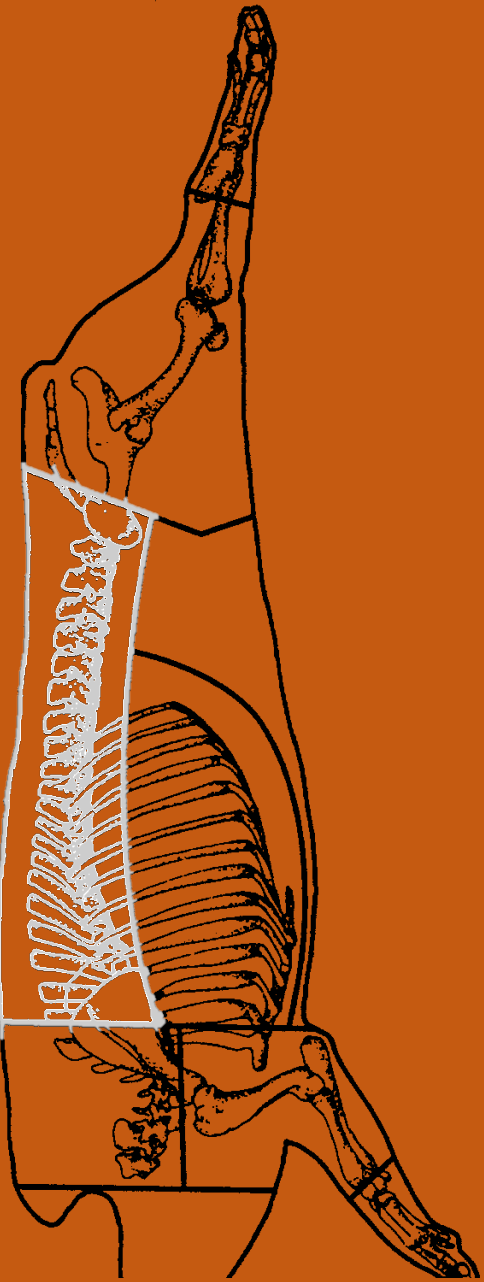


Pork, Shoulder, Blade Boston Roast, D/M



Pork, Shoulder, Blade Steak, D/M





Pork Loin

Blade Chop

Back Ribs

Butterflied Chop, Bnls

Rib Chop

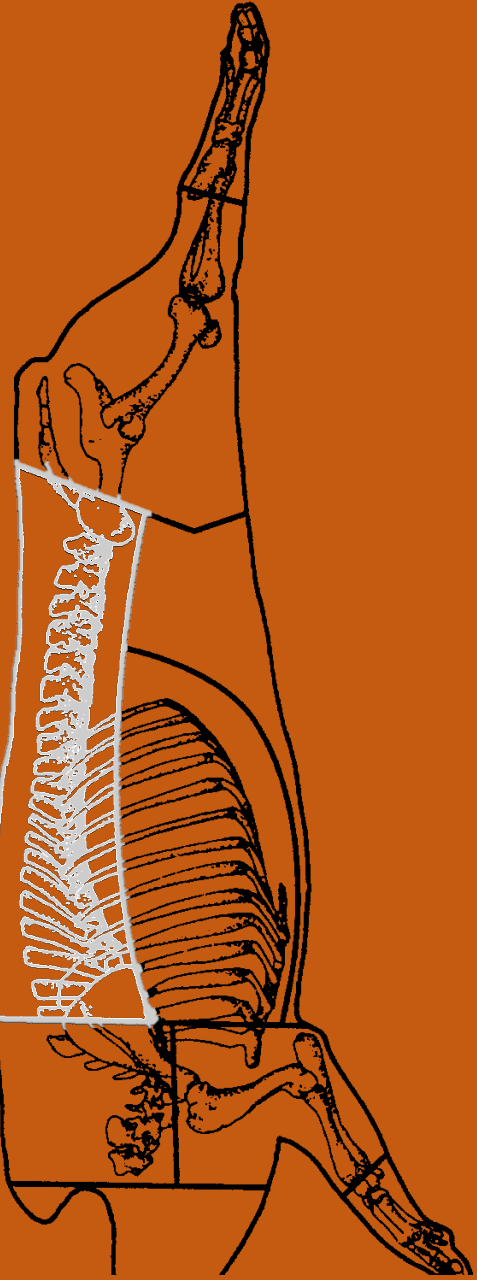
Loin Chop

Top Loin Chop

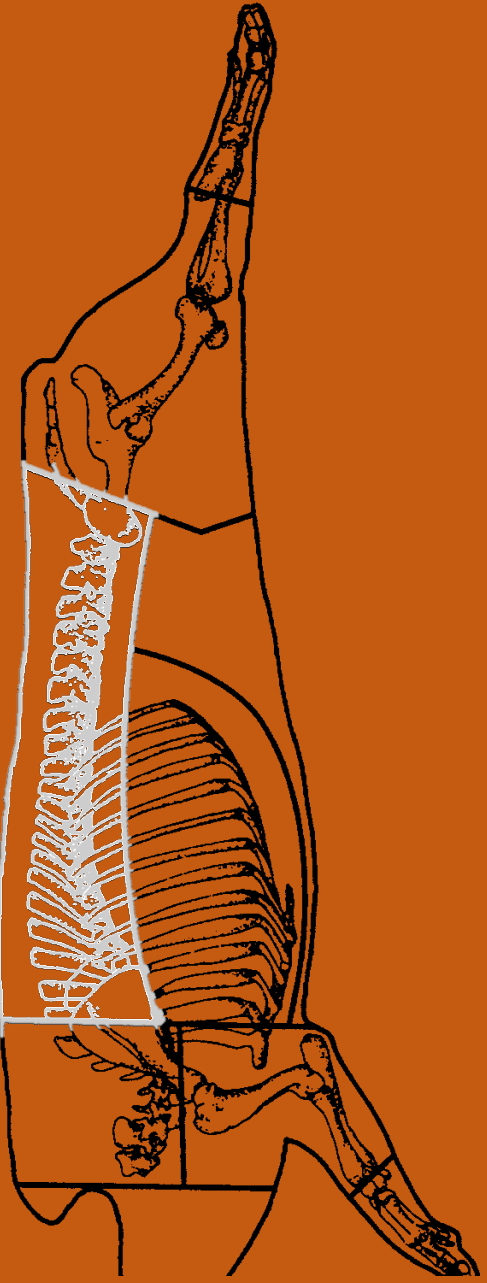
Top Loin Chop, Bnls

Sirloin Chop

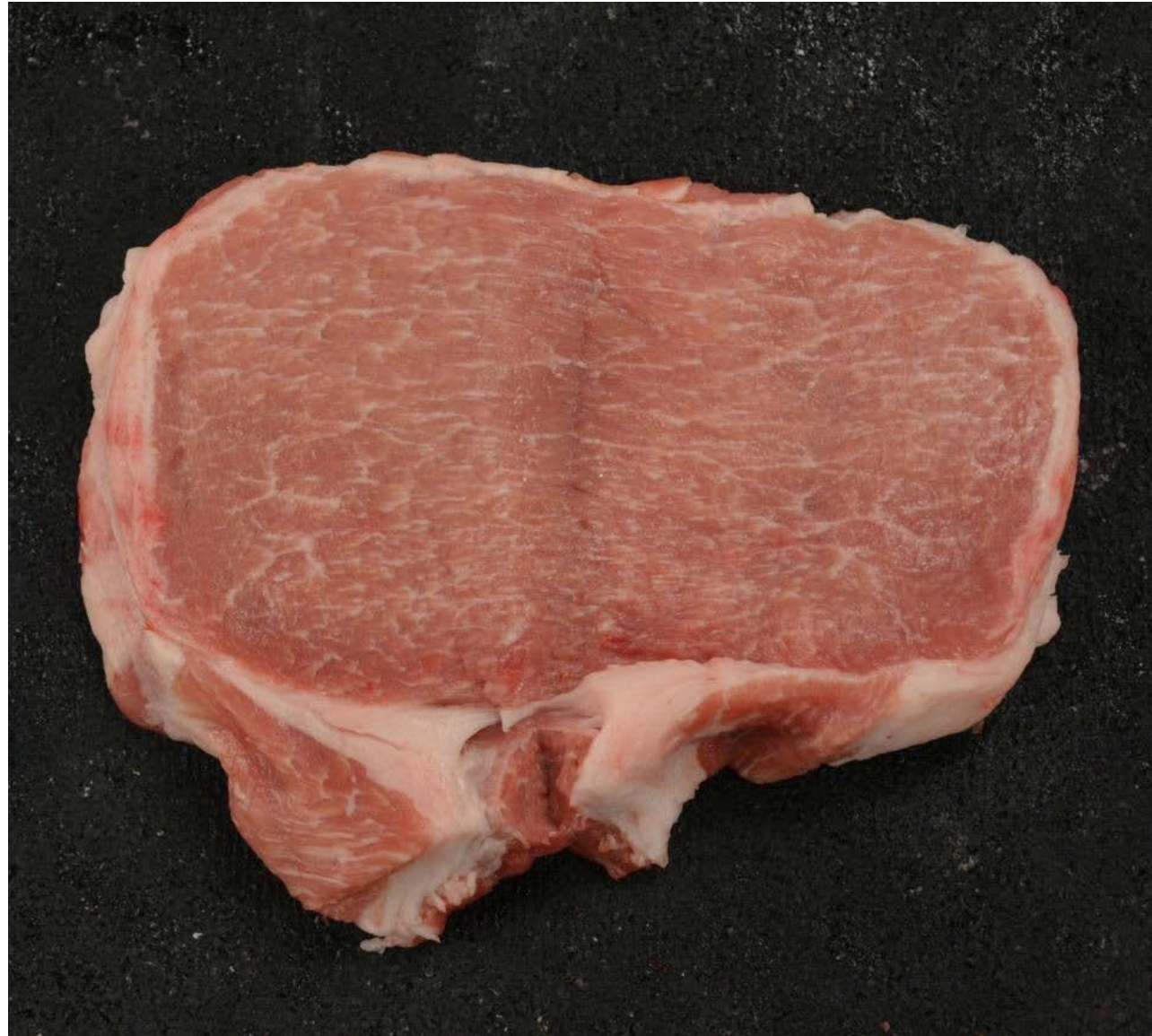
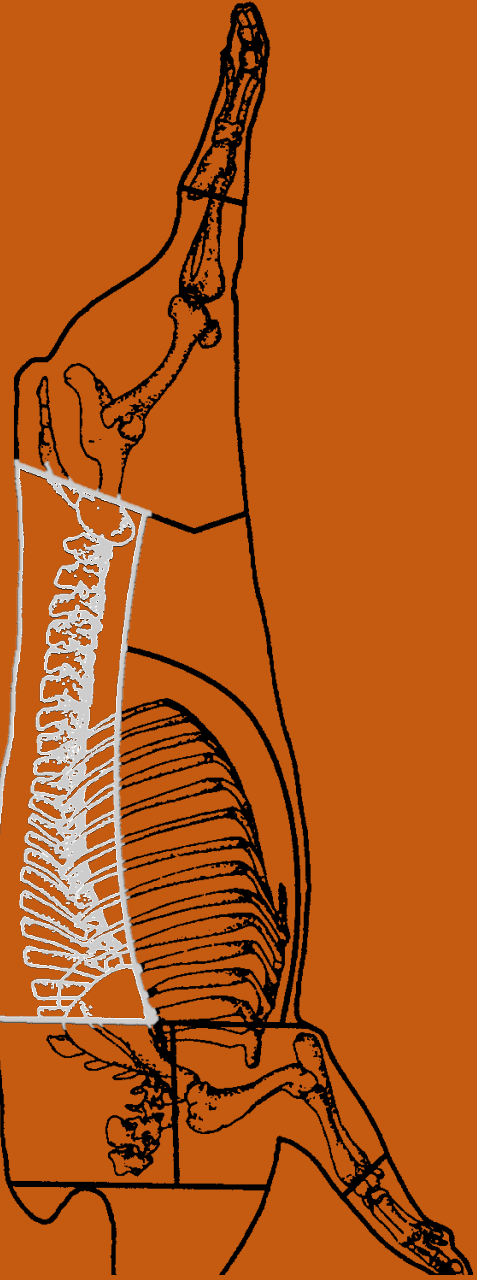
Pork, Loin, Blade Chop, D/M



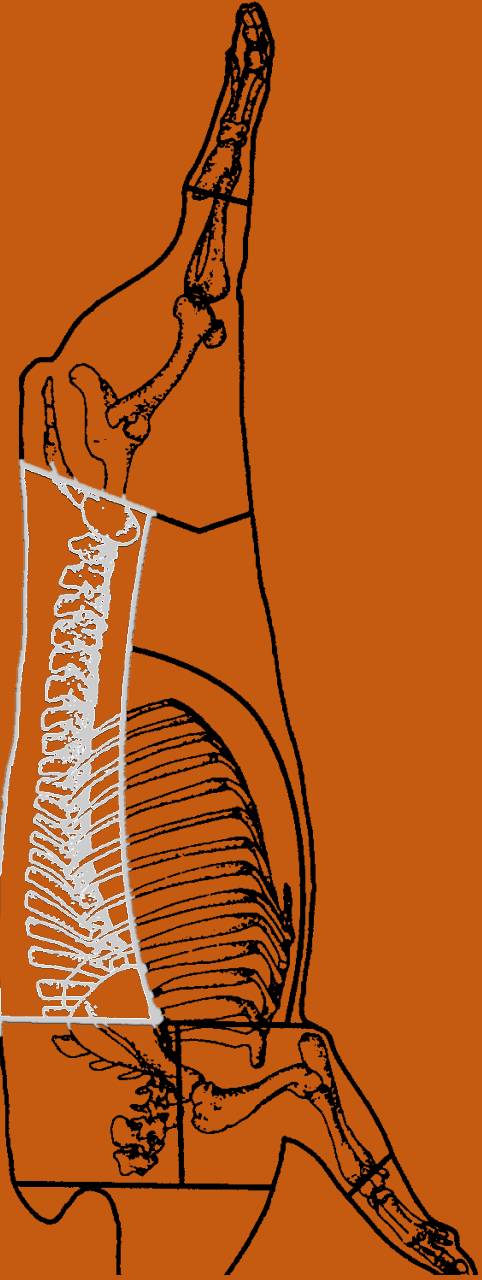
Pork, Loin, Back Ribs, D/M



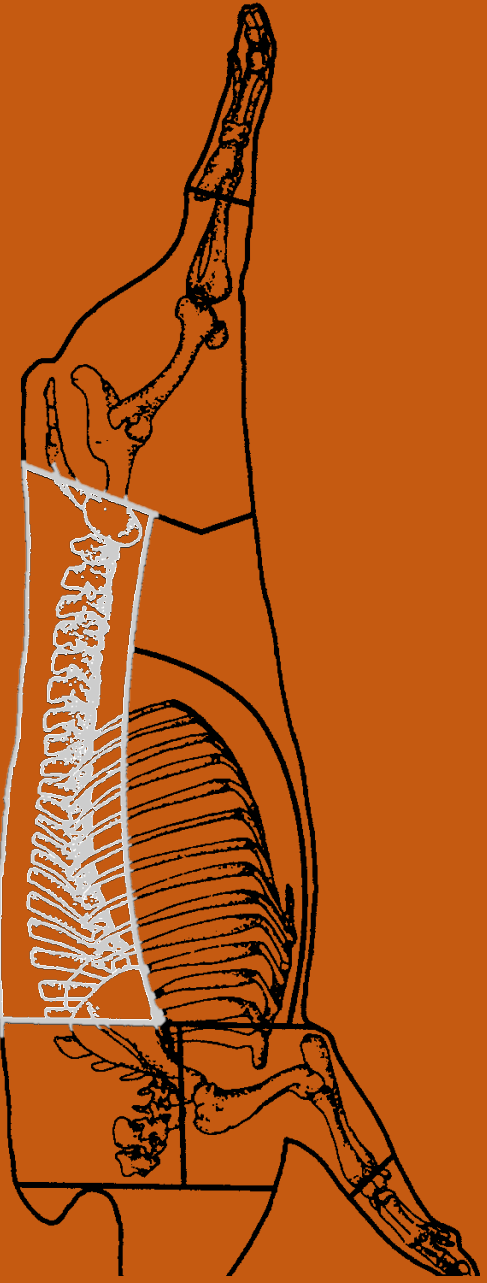
Pork, Loin, Butterflied Chop, Bnls, Dry



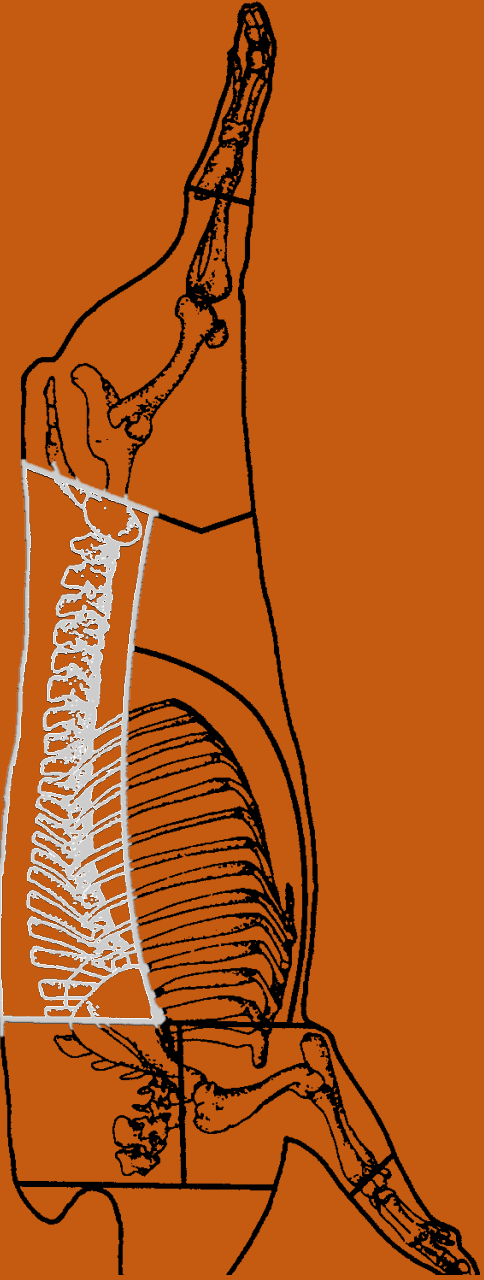
Pork, Loin, Rib Chop, Dry



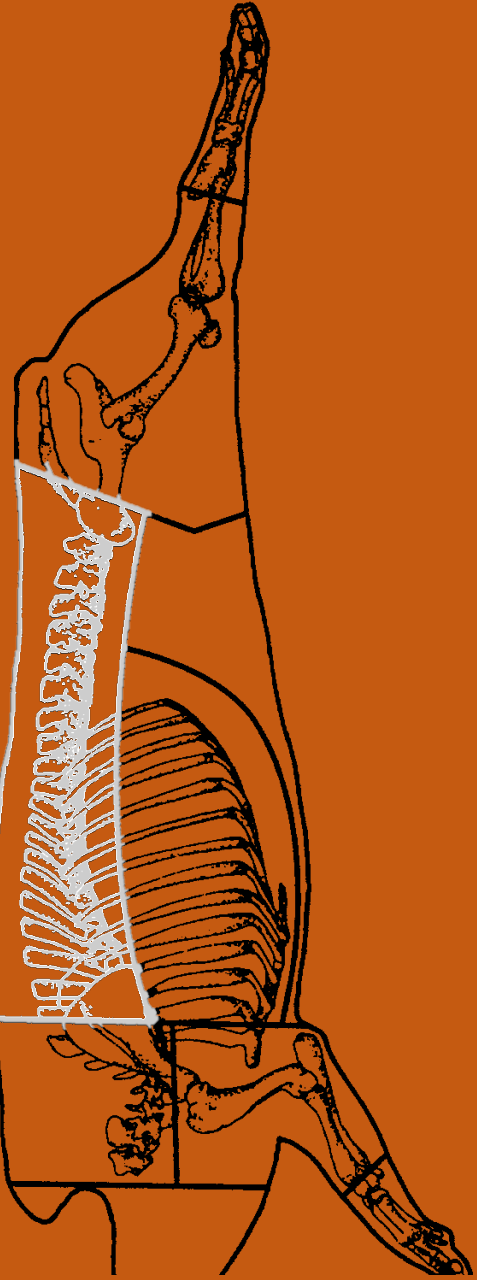
Pork, Loin, Loin Chop, Dry



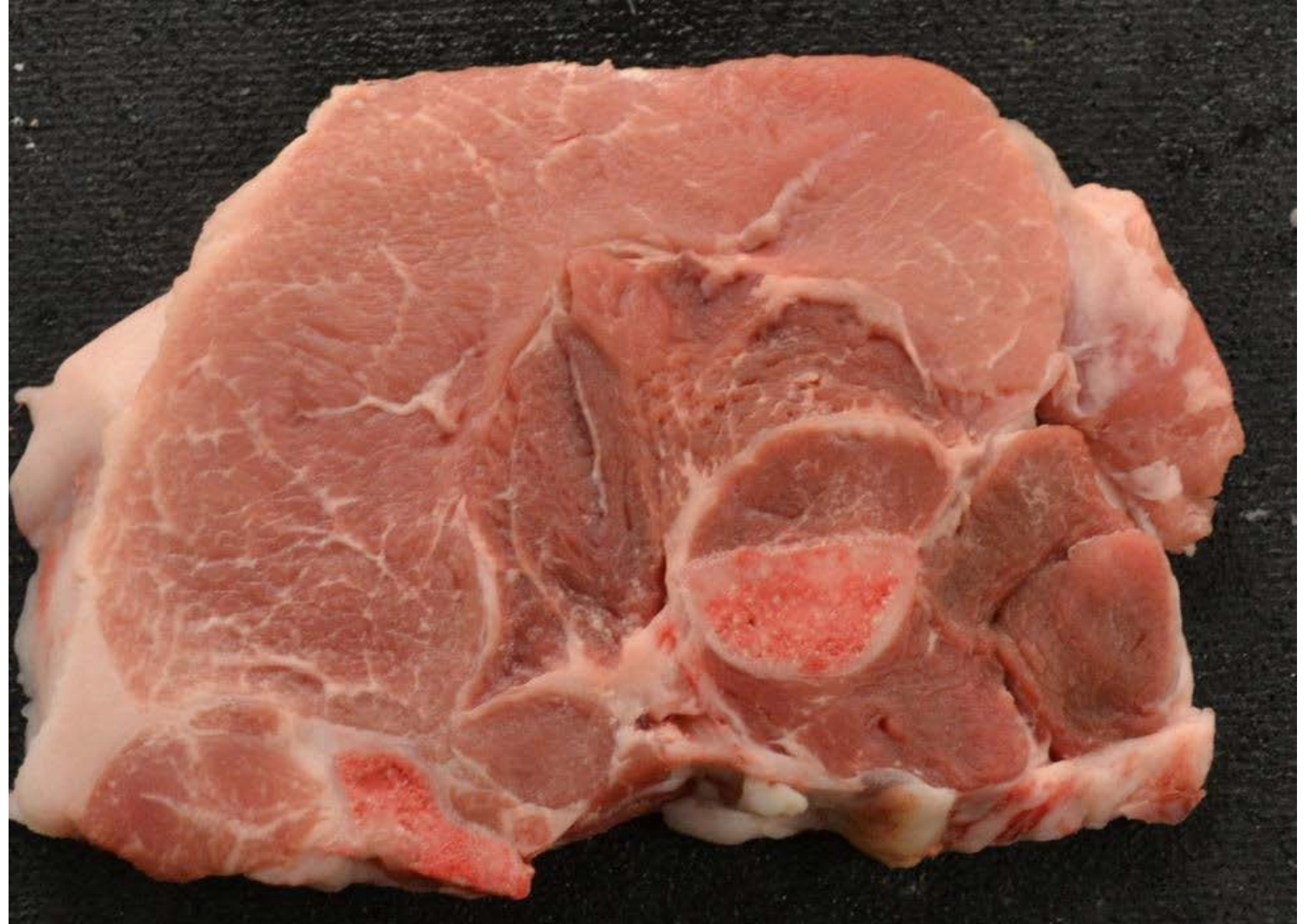
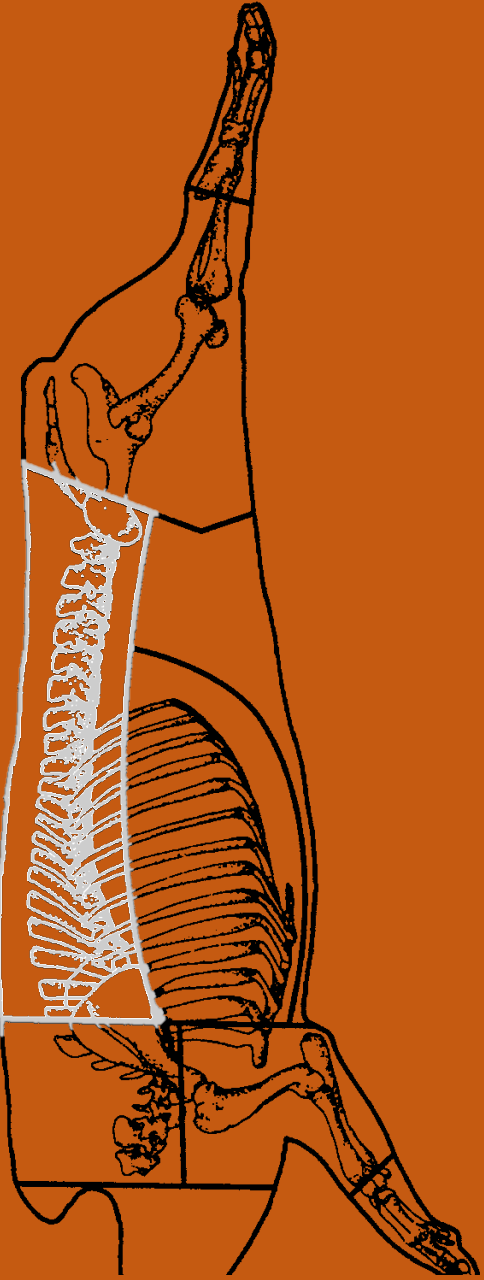
Pork, Loin, Top Loin Chop, Dry



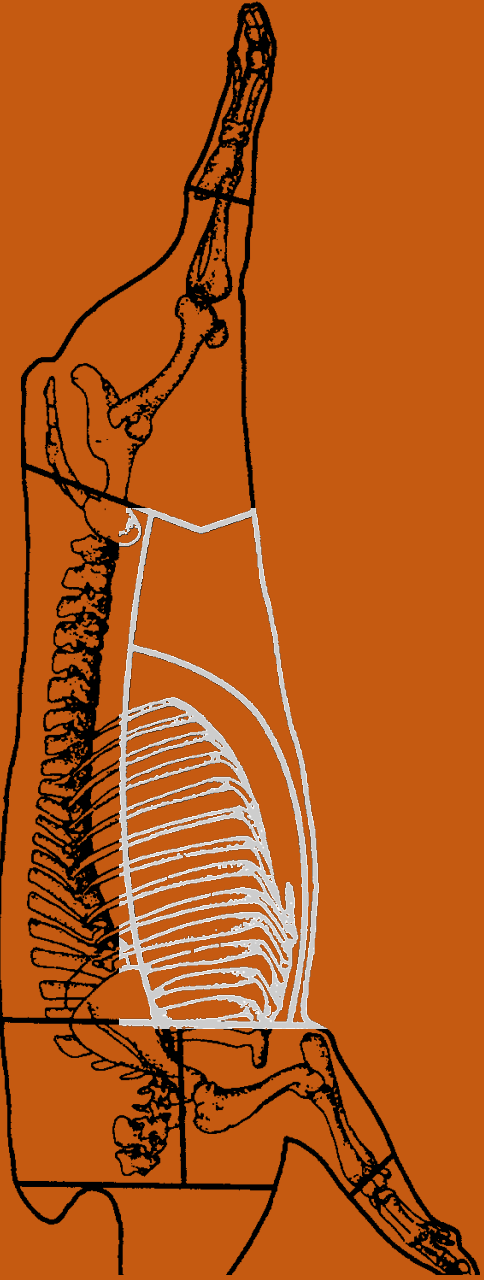
Pork, Loin, Top Loin Chop, Bnls, Dry



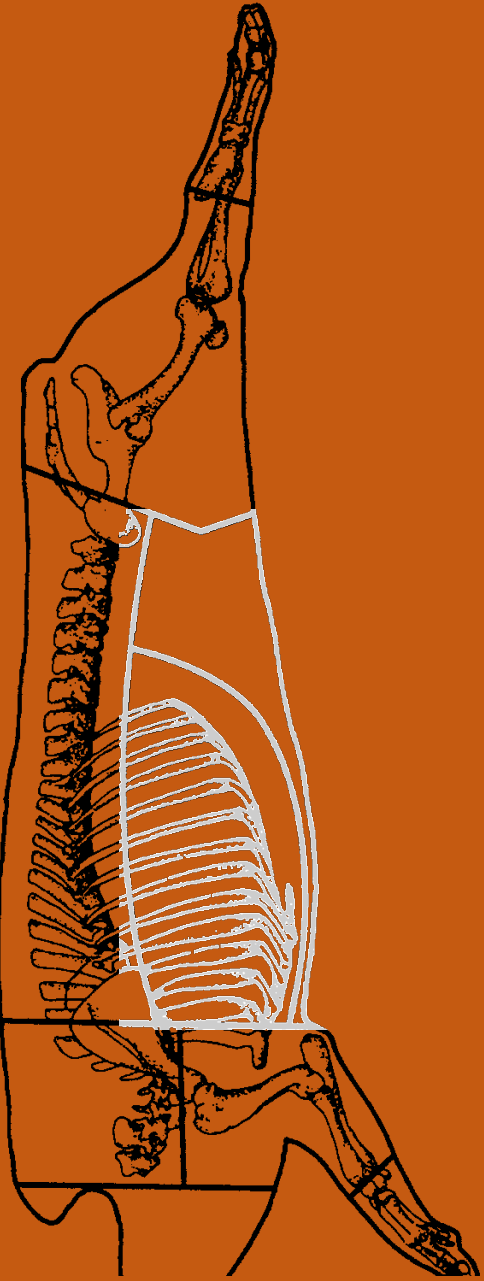
Pork, Loin, Sirloin Chop, Dry



Pork Belly Sliced Bacon



Pork, Side/Belly, Sliced Bacon, Dry



Pork Ham Center Slice



Pork, Ham, Fresh Ham Center Slice, D/M





Pork Various
Ground Pork
Hock
Pork Cubed Steak
Sausage
Smoked Pork Hock

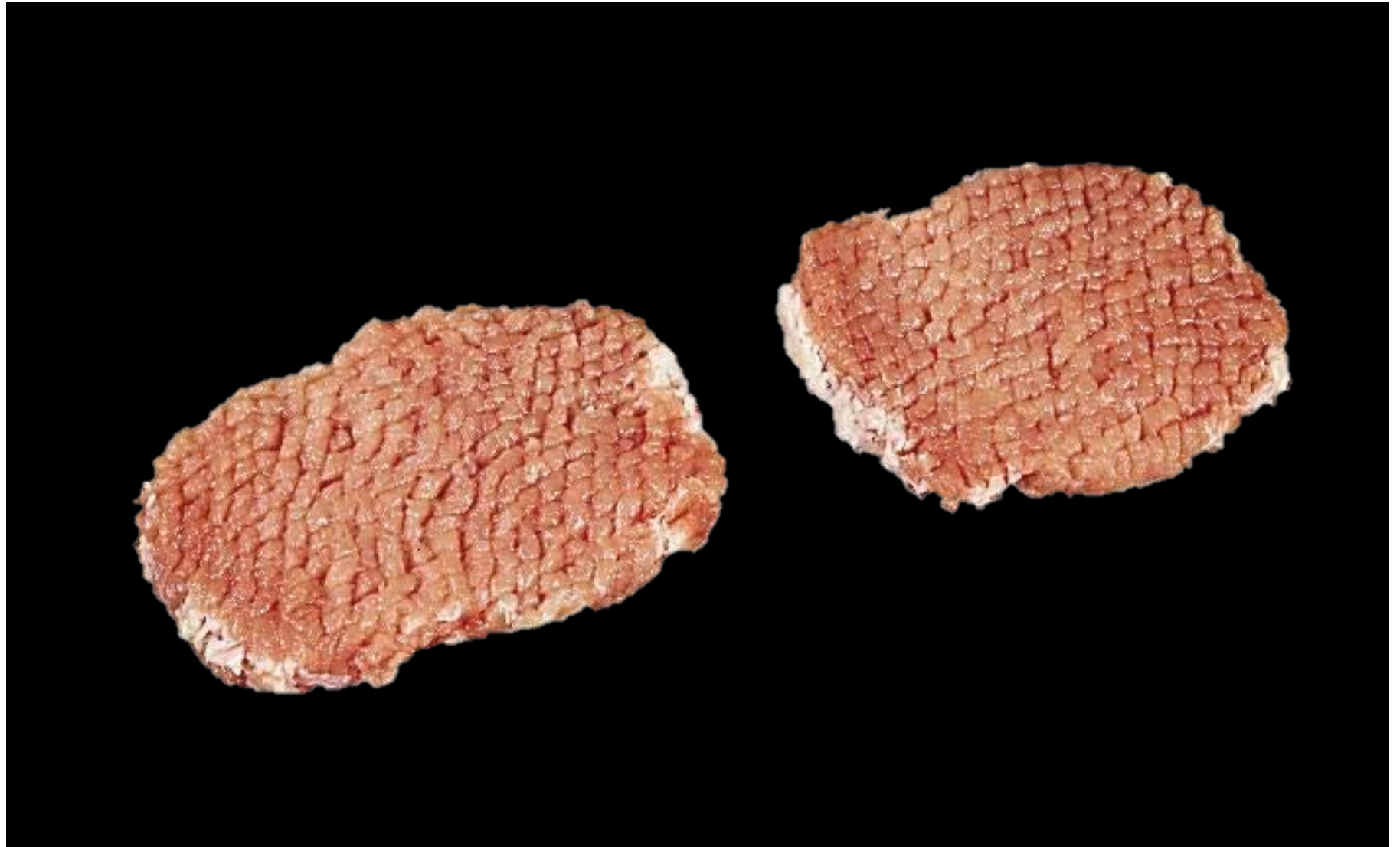
Pork, Various, Ground Pork, Dry



Pork, Various, Hock, Moist



Pork, Various, Pork Cubed Steak, D/M



Pork, Various, Sausage, Dry



Pork, Various, Smoked Pork Hock, Moist



Cuts Beginning Meat Judgers
Need to Know

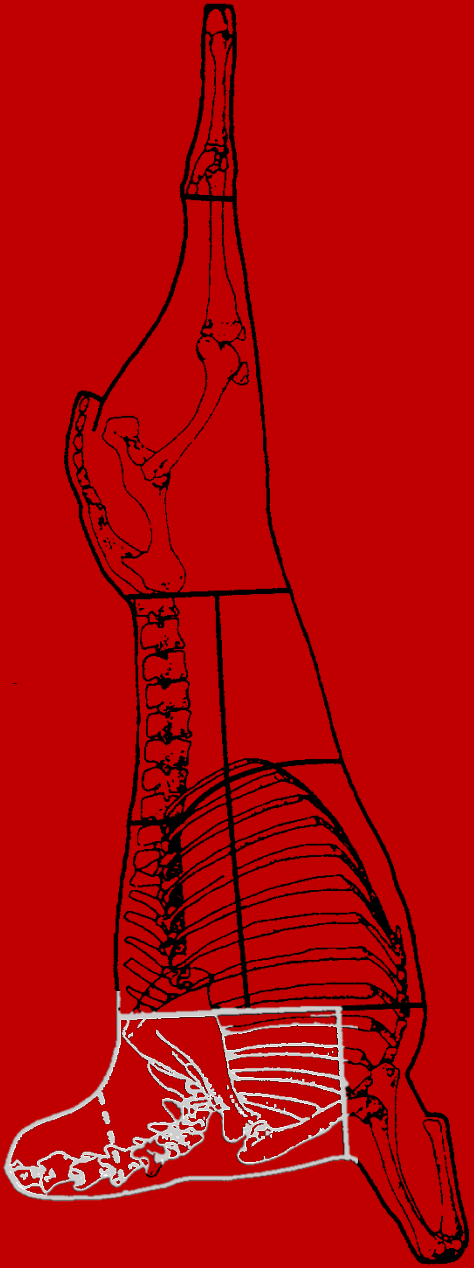
LAMB

Lamb Shoulder

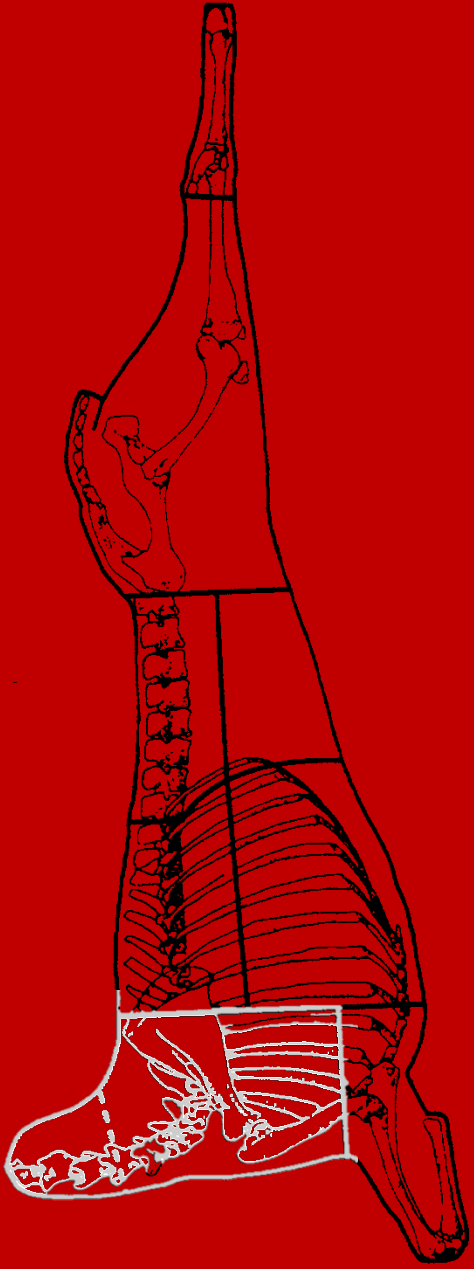
Arm Chop

Blade Chop

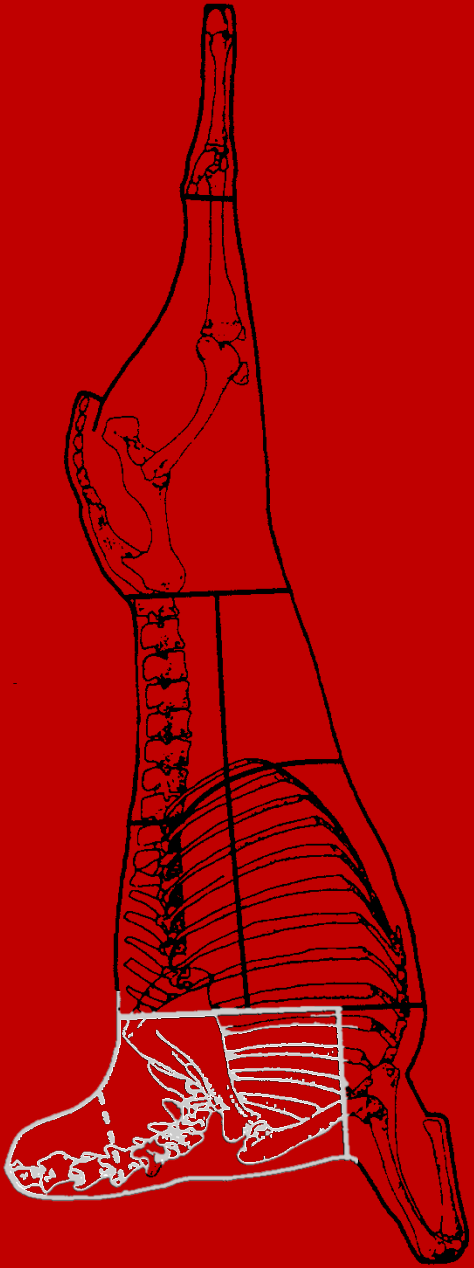
Square Cut Whole



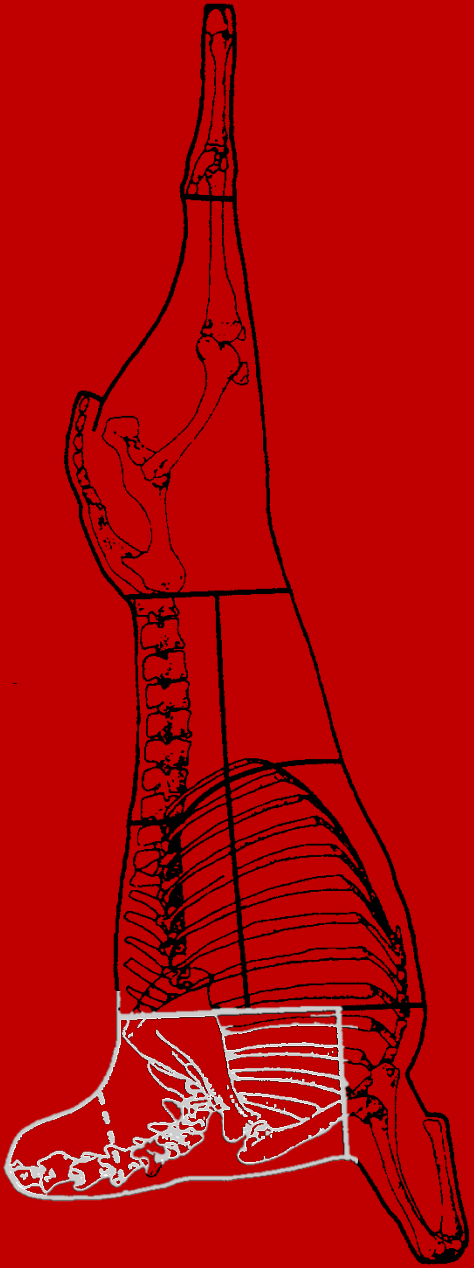
Lamb, Shoulder, Arm Chop, D/M



Lamb, Shoulder, Blade Chop, D/M



Lamb, Shoulder, Square Cut Whole, D/M



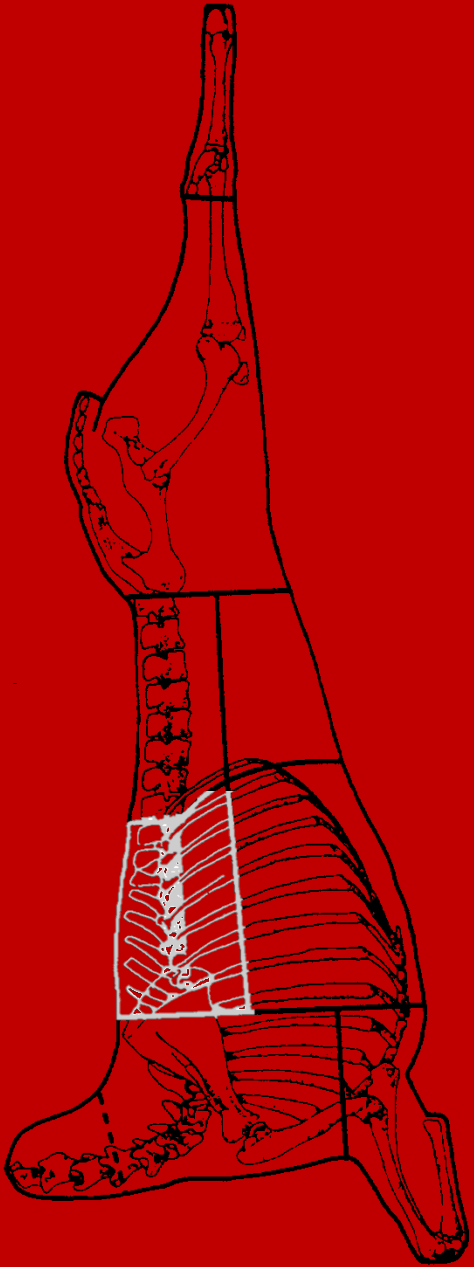
Lamb Rib/Rack

Rib Chop

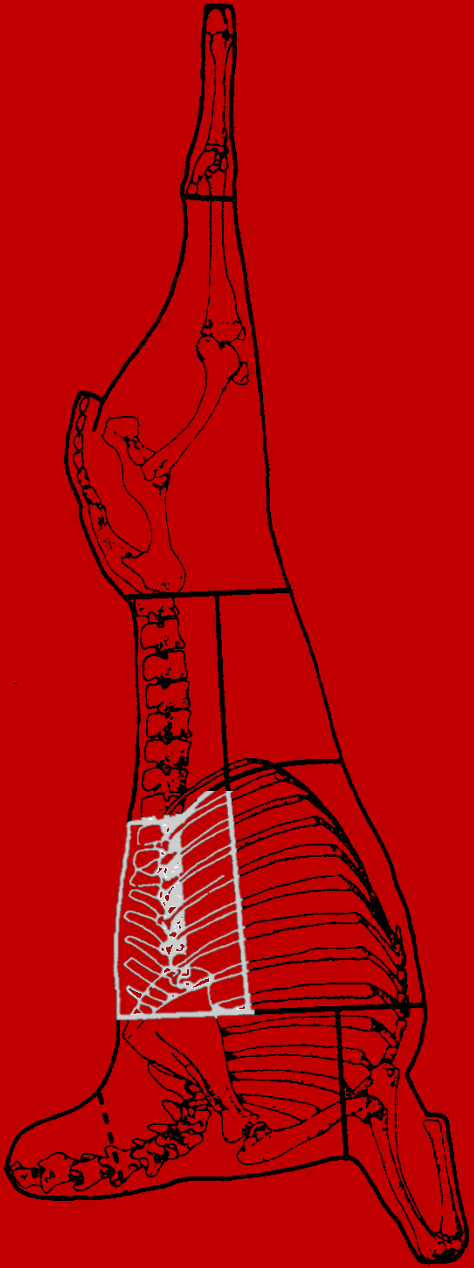
Rib Chop, Frenched

Rib Roast

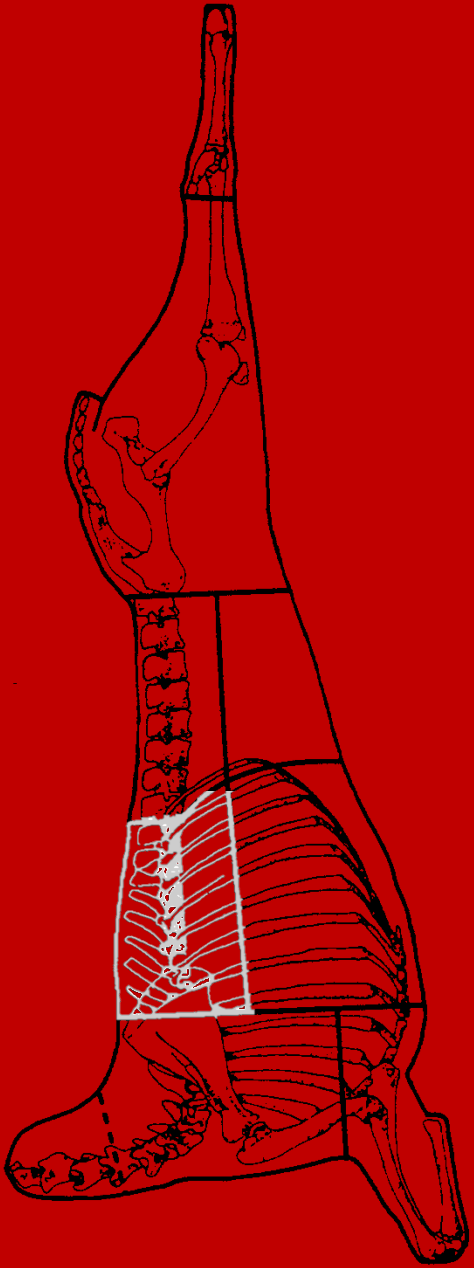
Rib Roast, Frenched



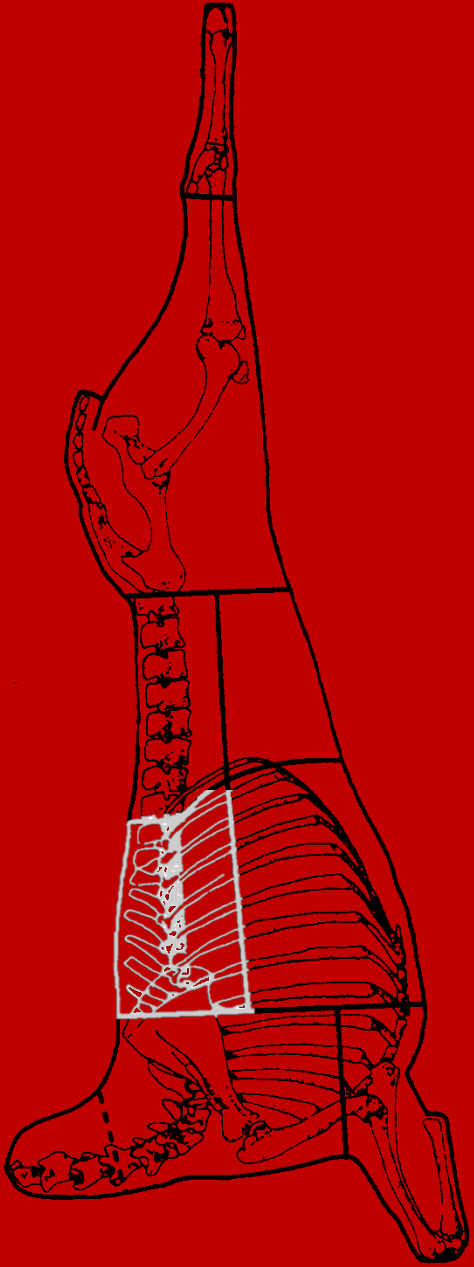
Lamb, Rib, Rib Chop, Dry



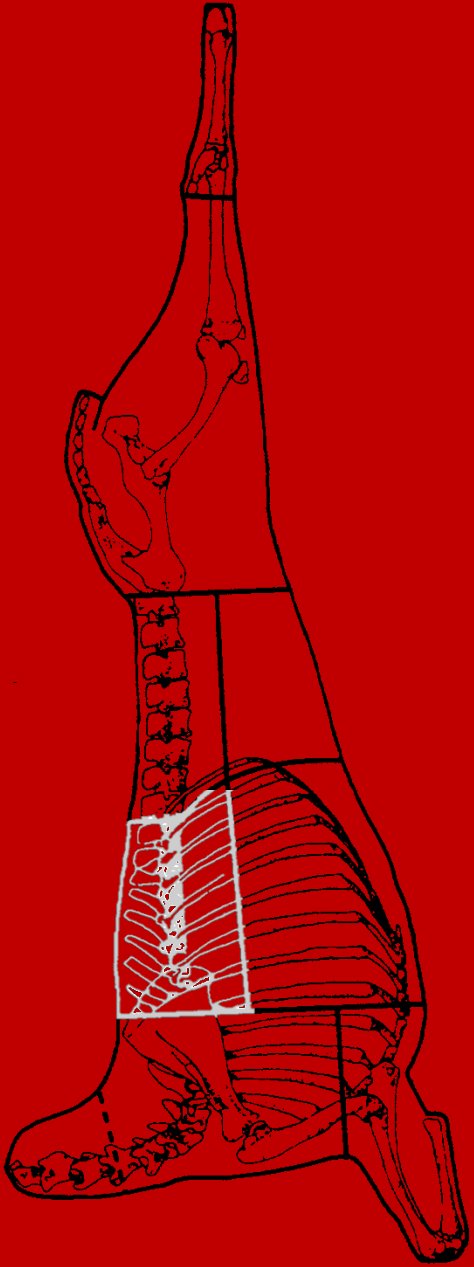
Lamb, Rib, Rib Chop, Frenched, Dry



Lamb, Rib, Rib Roast, Dry



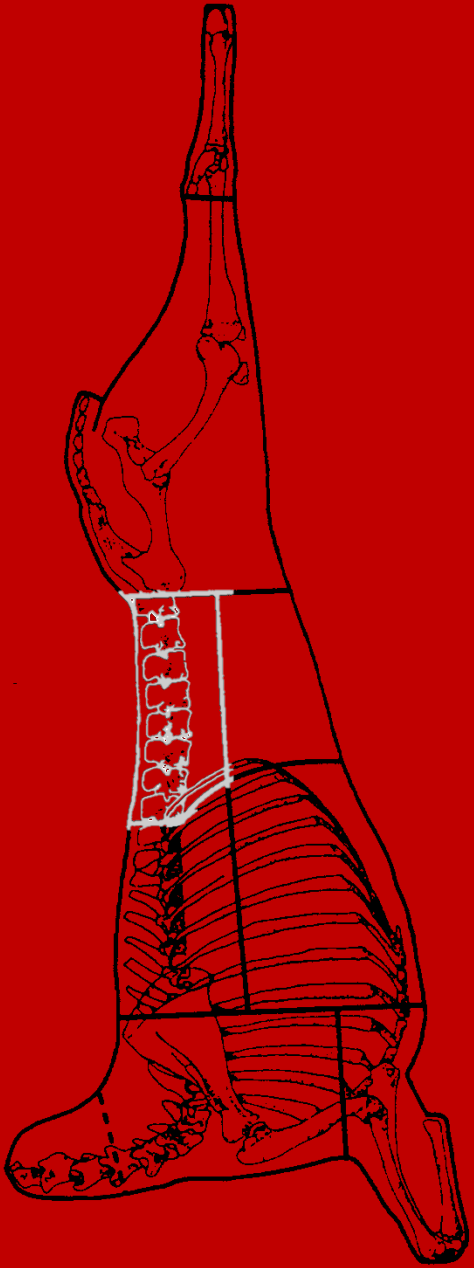
Lamb, Rib, Rib Roast, Frenched, Dry



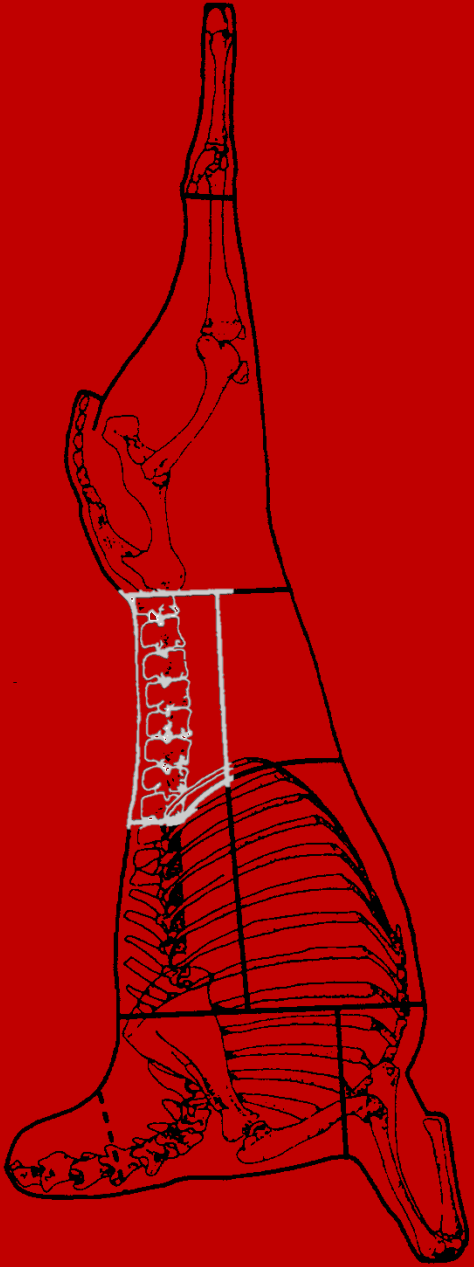
Lamb Loin

Loin Chop

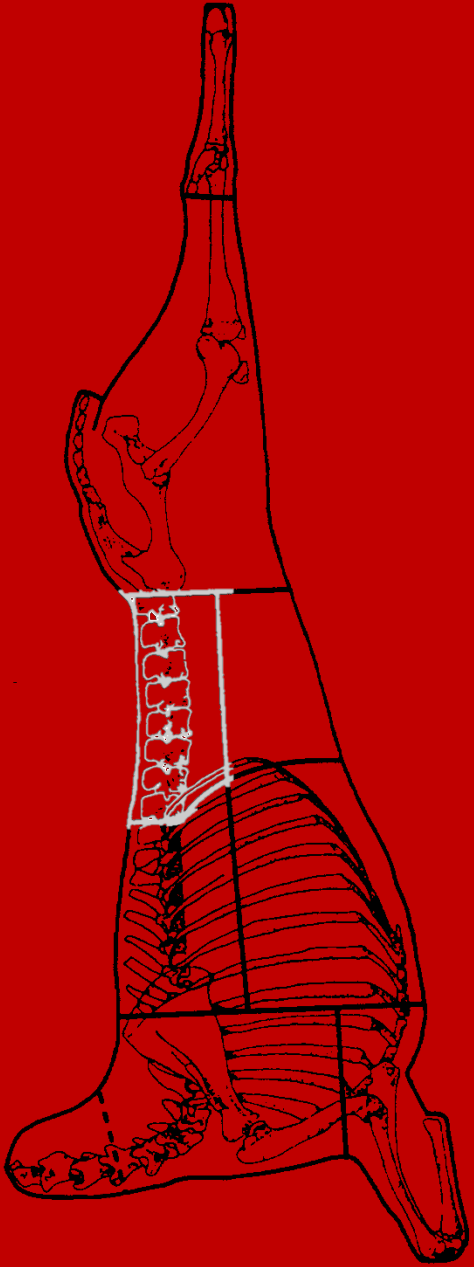
Loin Roast



Lamb, Loin, Loin Chop, Dry



Lamb, Loin, Loin Roast, Dry

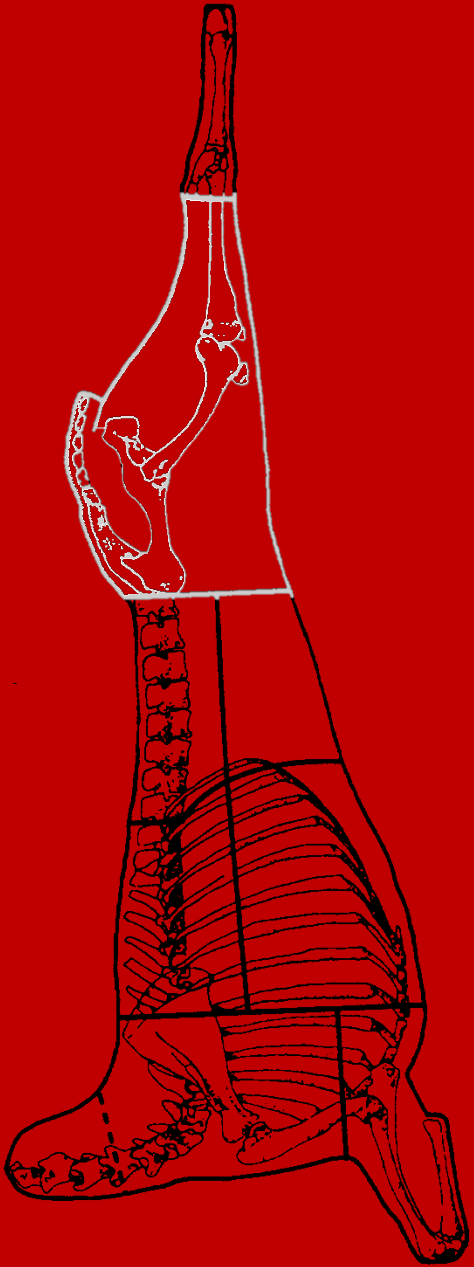


Lamb Leg

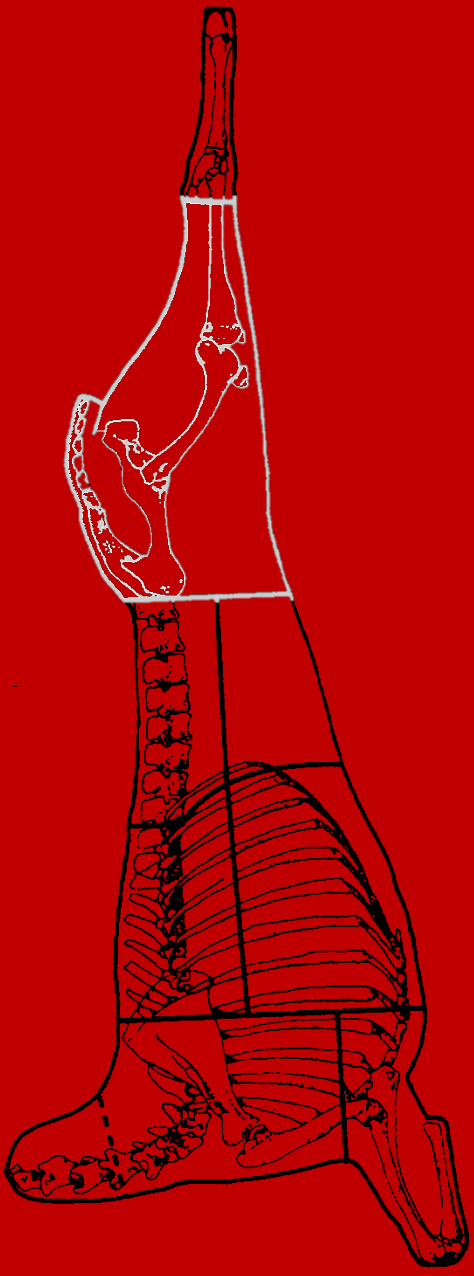
Center Slice

Frenched Style Roast

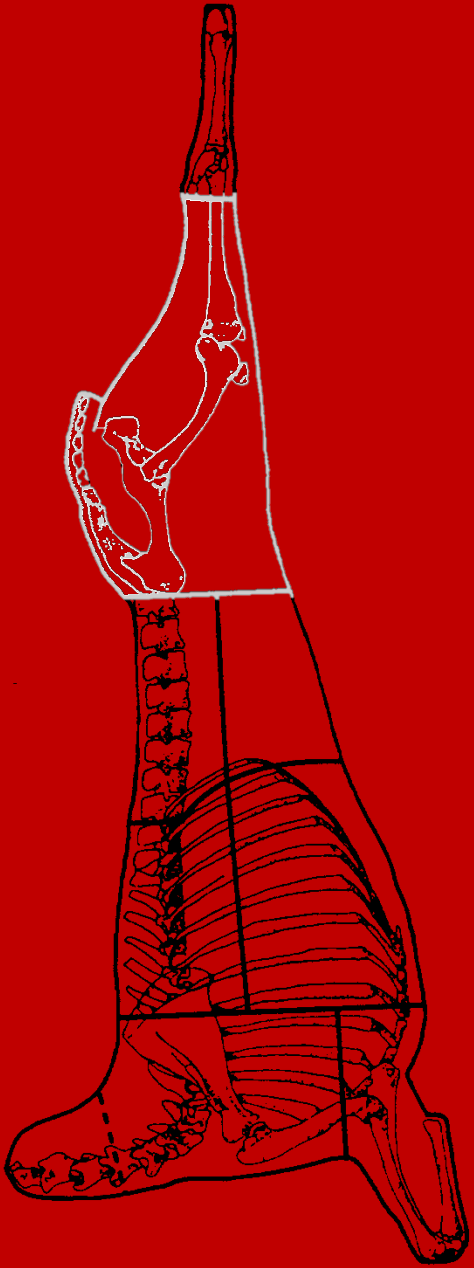
American Style Roast



Lamb, Leg, Center Slice, Dry



Lamb, Leg, Frenched Style Roast, Dry



Lamb, Leg, American Style Roast, Dry

