

Meat Identification - Retail Cuts

ID #	Species	Primal	Retail First Digit	Retail Second Digit	Cookery
1	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
2	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
3	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
4	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
5	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
6	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
7	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
8	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
9	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
10	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
11	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
12	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
13	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
14	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
15	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
16	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
17	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
18	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
19	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
20	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
21	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
22	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
23	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
24	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
25	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
26	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
27	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
28	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
29	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
30	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
31	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
32	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
33	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
34	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
35	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
36	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
37	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
38	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
39	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M
40	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M

Species

B Beef P Pork L Lamb

Primal Cuts

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

Retail Cuts

Roasts/Pot Roasts **Chops**

01 American Style	65 Arm Chop
02 Arm Picnic	66 Blade Chop
03 Arm Roast	67 Blade Chop (Bnls)
04 Arm Roast (Bnls)	68 Butterflied Chop (Bnls)
05 Back Ribs	69 Country Style Ribs
06 Blade Roast	70 Loin Chop
07 Blade Boston	71 Rib Chop
08 Bottom Round Roast (Bnls)	72 Rib Chop (Frenched)
09 Bottom Round Rump Roast (Bnls)	73 Sirloin Chop
10 Brisket, Whole (Bnls)	74 Top Loin Chop
11 Center Loin Roast	75 Top Loin Chop (Bnls)
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