

specie 01			specie 02			specie 03			specie 04			specie 05			specie 06			specie 07			specie 08		
primal 01	retail 01	cut	primal 02	retail 02	cut	primal 03	retail 03	cut	primal 04	retail 04	cut	primal 05	retail 05	cut	primal 06	retail 06	cut	primal 07	retail 07	cut	primal 08	retail 08	cut
0 0	0 0	1	0 0	0 0	1	0 0	0 0	1	0 0	0 0	1	0 0	0 0	1	0 0	0 0	1	0 0	0 0	1	0 0	0 0	1
1 1	1 1	3	1 1	1 1	3	1 1	1 1	3	1 1	1 1	3	1 1	1 1	3	1 1	1 1	3	1 1	1 1	3	1 1	1 1	3
2 2	2 2	4	2 2	2 2	4	2 2	2 2	4	2 2	2 2	4	2 2	2 2	4	2 2	2 2	4	2 2	2 2	4	2 2	2 2	4
3 3	3 3	5	3 3	3 3	5	3 3	3 3	5	3 3	3 3	5	3 3	3 3	5	3 3	3 3	5	3 3	3 3	5	3 3	3 3	5
4 4	4 4	cook	4 4	4 4	cook	4 4	4 4	cook	4 4	4 4	cook	4 4	4 4	cook	4 4	4 4	cook	4 4	4 4	cook	4 4	4 4	cook
5 5	5 5	D	5 5	5 5	D	5 5	5 5	D	5 5	5 5	D	5 5	5 5	D	5 5	5 5	D	5 5	5 5	D	5 5	5 5	D
6 6	6 6	M	6 6	6 6	M	6 6	6 6	M	6 6	6 6	M	6 6	6 6	M	6 6	6 6	M	6 6	6 6	M	6 6	6 6	M
7 7	7 7	DM	7 7	7 7	DM	7 7	7 7	DM	7 7	7 7	DM	7 7	7 7	DM	7 7	7 7	DM	7 7	7 7	DM	7 7	7 7	DM
8 8	8 8		8 8	8 8		8 8	8 8		8 8	8 8		8 8	8 8		8 8	8 8		8 8	8 8		8 8	8 8	
9 9	9 9		9 9	9 9		9 9	9 9		9 9	9 9		9 9	9 9		9 9	9 9		9 9	9 9		9 9	9 9	

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|---|---|--|---|---|---|--|--|--|
| Species
B- Beef
P- Pork
L- Lamb | Retail Cuts
Roasts & Pot Roasts
01- American Style
02- Arm Picnic
03- Arm Roast
04- Arm Roast, Boneless
05- Back Ribs
06- Blade Roast
07- Blade Portion
08- Bottom Round Roast, Boneless
09- Bottom Round Rump Roast, Boneless
10- Brisket Whole, Boneless
11- Center Loin Roast
12- Center Rib Roast
13- Ribeye Roast, Boneless
14- Eye Round Roast
15- Flank Half, Boneless
16- Frenched Style
17- Fresh Side
18- Leg Roast, Boneless
19- Loin Roast
20- Mock Tender Roast | Roasts & Pot Roasts (Cnt'd)
21- Petite Tender
22- Rib Roast
23- Rib Roast, Frenched
24- Ribs, Denver Style
25- Rump Portion
26- Seven Bone Roast
27- Shank Portion
28- Short Ribs
29- Shoulder Roast, Boneless
30- Sirloin Roast
31- Sirloin Half
32- Spareribs
33- Square Cut, Whole
34- Tenderloin, Whole
35- Tri Roast, Boneless
36- Tri Roast, Cap Off
37- Top Loin Roast, Boneless
38- Top Roast, Boneless
39- Top Round Roast
40- Tri-Tip Roast | Steaks
41- Arm Steak
42- Blade Steak
43- Bottom Round Steak
44- Center Slice
45- Ribeye Steak, Boneless
46- Flank Steak
48- Mock Tender Steak
49- Porterhouse Steak
50- Ribeye Steak, Lip-On
51- Round Steak
52- Round Steak, Boneless
53- Sirloin Cutlets
54- Skirt Steak, Boneless
55- T Bone Steak
56- Tenderloin Steak
57- Tip Steak, Cap Off
58- Top Blade Flat Iron Steak
59- Top Round Steak
60- Top Round Steak, Boneless | Steaks (Cnt'd)
61- Top Round Steak
62- Top Sirloin Steak, Boneless
63- Top Sirloin Cap Off Steak, Boneless
64- Top Sirloin Cap Steak, Boneless | Variety Meats
76- Heart
77- Kidney
78- Liver
79- Oxtail
80- Tongue
81- Tripe | Smoked/Cured
89- Brisket, Comed
90- Center Slice
91- Ham, Boneless
92- Hocks
93- Loin Chop
94- Picnic, Whole
95- Rib Chop
96- Rump Portion
97- Shank Portion
98- Stab Bacon
99- Sticed Bacon | Cuts
1- Chop
2- Slice
3- Roast
4- Steak
5- Other | Cookery
D- Dry
M- Moist
DM- Dry or Moist |
|---|---|--|---|---|---|--|--|--|