

Species

B Beef P Pork L Lamb

Primal Cuts

01
02
00
03
04
05
07

A Breast 08 H Rib or Rack
 B Brisket 09 I Round
 C Chuck 10 J Shoulder
 D Flank 11 K Side (Belly)
 E Ham or Leg 12 L Spareribs
 F Loin 13 M Variety Meats
 G Plate 14 N Various Meats

Retail Cuts

Roasts/Pot Roasts

1 American Style
 2 Arm Picnic
 3 Arm Roast
 4 Arm Roast (Bnls)
 5 Back Ribs
 6 Blade Roast
 7 Blade Boston
 8 Bottom Round Roast (Bnls)
 9 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

ID	Species	Primal	Retail	Cookery	Score
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					
14					
15					
16					
17					
18					
19					
20					
21					
22					
23					
24					
25					
26					
27					
28					
29					
30					