

Meat Identification - Retail Cuts

ID #	Species	Primal	Retail		Cookery
			First Digit	Second Digit	
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B
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 O/B

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
1 American Style	65 Arm Chop
2 Arm Picnic	66 Blade Chop
3 Arm Roast	67 Blade Chop (Bn)
4 Arm Roast (Bnls)	68 Butterflied Chop
5 Back Ribs	69 Country Style R
6 Blade Roast	70 Loin Chop
7 Blade Boston	71 Rib Chop
8 Bottom Round	72 Rib Chop (Frenc
Roast (Bnls)	73 Sirloin Chop
9 Bottom Round	74 Top Loin Chop
Rump Roast (Bnls)	75 Top Loin Chop (

Variety Meats	
12 Center Rib Roast	76 Heart
13 Eye Roast (Bnls)	77 Kidney
14 Eye Round Roast	78 Liver
15 Flat Half (Bnls)	79 Oxtail
16 Frenched Style	80 Tongue
17 Fresh Side	81 Tripe

Various Meats	
19 Loin Roast	82 Beef for Stew
20 Mock Tender Roast	83 Cubed Steak
21 Petite Tender	84 Ground Beef
22 Rib Roast	85 Ground Pork
23 Rib Roast (Frenched)	86 Hocks
24 Ribs (Denver Style)	87 Sausage Link/P
25 Rump Portion	88 Shank

Smoked/Cured	
26 Seven (7) Bone Roast	89 Brisket, Corned
27 Shank Portion	90 Center Slice
28 Short Ribs	91 Ham (Bnls)
29 Shoulder Roast (Bnls)	92 Hocks
30 Sirloin Roast	93 Loin Chop
31 Sirloin Half	94 Picnic (Whole)
32 Spareribs	95 Rib Chop
33 Square Cut (Whole)	96 Rump Portion
34 Tenderloin (Whole)	97 Shank Portion
35 Tip Roast (Bnls)	98 Slab Bacon
36 Tip, Cap Off Roast	99 Sliced Bacon
37 Top Loin Roast (Bnls)	
38 Top Roast (Bnls)	
39 Top Round Roast	
40 Tri-Tip Roast	

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 Outlets	
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 He