

Species

B- Beef
P- Pork
L- Lamb

Primal Cuts

01- Breast
02- Brisket
03- Chuck
04- Flank
05- Ham or Leg
06- Loin
07- Plate
08- Rib or Rack
09- Round
10- Shoulder
11- Side (Belly)
12- Spareribs
13- Variety Meats
14- Various Meats

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 Boston
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- Flat 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- Tip Roast, Boneless
36- Tip 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- Eye Round Steak
47- 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 Loin Steak
60- Top Loin 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

Chops

65- Arm Chop
66- Blade Chop
67- Blade Chop, Boneless
68- Butterflied Chop, Boneless
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, Boneless

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/Patty
88- Shank

Smoked/Cured

89- Brisket, Corned
90- Center Slice
91- Ham, Boneless
92- Hocks
93- Loin Chop
94- Picnic, Whole
95- Rib Chop
96- Rump Portion
97- Shank Portion
98- Slab Bacon
99- Sliced Bacon

Cuts

1- Chop
2- Slice
3- Roast
4- Steak
5- Other

Cookery

D- Dry
M- Moist
DM- Dry or Moist