

Retail Meat Identification



Meat Judging

Purpose

- To educate and expose you, the consumer, to factors that will enable you to **identify cuts of meat** at the retail store or restaurant.
- Knowing cuts of meat and the area of the carcass in which the cuts come from will allow you to **better prepare the meat for a more enjoyable meal**.
- Knowing cuts of meat will allow you to determine the value of the cuts you are buying (\$\$\$\$\$\$\$\$).

What are Retail Cuts?

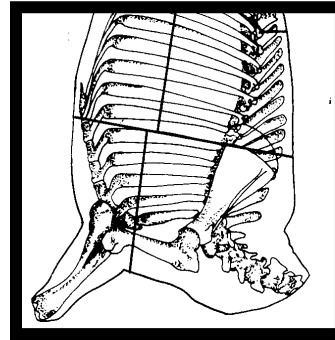
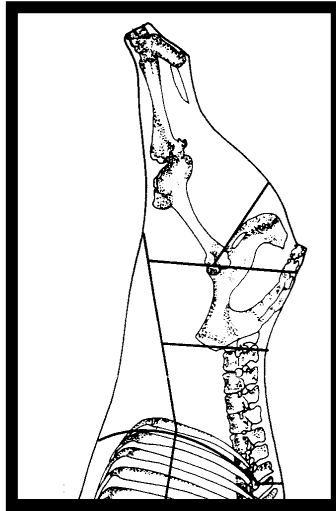
- Individually portioned meat cuts packaged for retail sale.
 - Steaks and chops
 - Usually, thin cuts less than 1 ½ inches in thickness
 - Roasts
 - Usually, larger cuts more than 1 ½ inches in thickness

Fabrication Process...

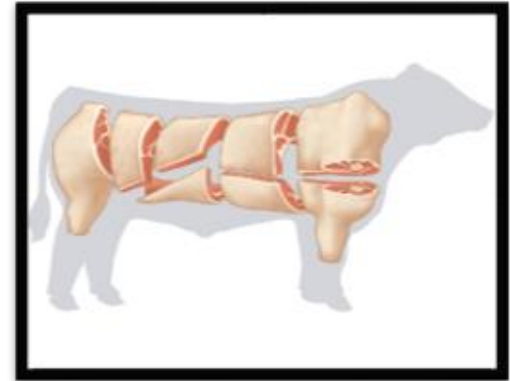
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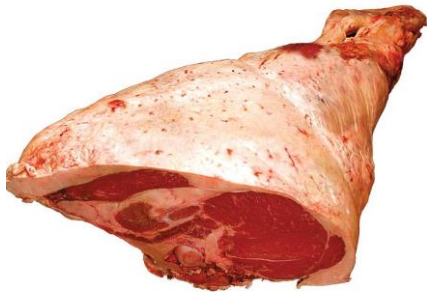
QUARTERS



PRIMALS



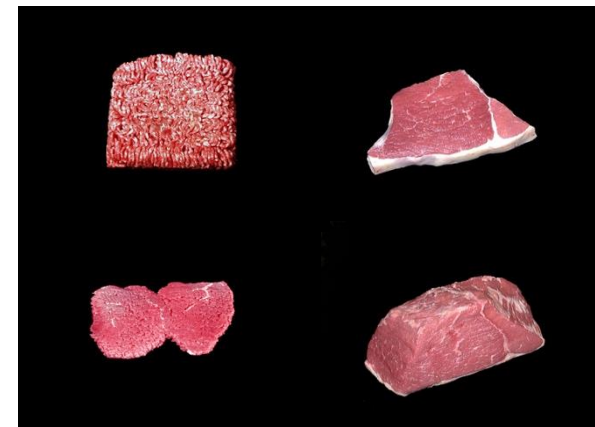
PRIMALS



SUBPRIMALS



RETAIL CUTS



Retail Cut Nomenclature

How are retail cuts named???



When I go on vacation in Florida, will I be able to find the same cuts as I do here at home?

Let's take a look!

Retail Cut Nomenclature

- Over 1,000 different cuts are available throughout the U.S.
- Names may be different due to **geographic location**.
 - Iowa Chop
 - Husker Chop
 - Denver Cut Steak
- Names may have been **developed by a retailer/restaurant**.
 - Steamship Roast
 - Chicken Steak
 - Delmonico Steak
 - Bread and Butter Roast
- Names may be related to **cooking method**.
 - Pot Roast
 - London Broil
 - Chicken Fried Steak

Retail Cuts Named by Recipe

- **Example: London Broil**
- Term for tough lean steak that's marinated, cooked medium rare, and sliced thinly.
 - Top Round
 - Flank Steak
 - Brisket
 - Under blade



Beef, Loin, Top Loin Steak



- STRIP STEAK
- KC STRIP STEAK
- NY STRIP STEAK
- VEIN STEAK
- HOTEL STEAK
- AMBASSADOR STEAK
- BONELESS CLUB STEAK

Retail Cuts Named by Geographic Location

- **Example: Iowa Pork Chop**



Pickup from Ames Meat Market, 3720 Lincoln Way

FAREWAY
MEAT & GROCERY

Departments

Q Iowa Chop

Log in

Search: Iowa Chop

Sort By Relevance

Filters

EBT eligible product... (1)

Category

Pork (1)



Iowa Pork Chops
\$3.49
Approx 0.88 LB Each

Catering Gift Cards Order Schedules Order Schedules Weekly Ad Pharmacy

pork chop

Shopping list Cart Log in Sign up

Savings Order ahead Catering Delivery & curbside Weekly ad

You're shopping at 3 MiamiCentral

Home / Search

"pork chop"

We couldn't find any matches for "Iowa Chop"

How are you shopping today? 19 product results

All products

Savings

All Deals 5

Weekly Ad 5

BOGO 4

On Sale 5

Categories

Pork 10+

Meat Entrees 1

Type

Publix Lean Pork Loin Boneless Chops
\$3.73/lb
Buy 1 Get 1 Free of equal or lesser price Valid 4/24-4/30

Publix Pork Loin Rib Chops, Center Cut

Publix Assorted Pork Loin Chops, 8 Chops Per Package

Pork, Loin, Center-Cut Chop, Bone-In (Thick Cut)

Retail Cuts Named by Retailer or Restaurant

- **Example: Bread and Butter Roast**
 - A variety of boneless chuck roast

📍 Pickup from Ames Meat Market, 3720 Lincoln Way

FAREWAY
MEAT & GROCERY

Departments

Q Bread and Butter Roast

Search: Bread and Butter Roast

Filters

EBT eligible product... (1)

Category

Beef & Bison (1)



USDA Choice Bread
And Butter Beef Roast

\$35.96

Approx 4.00 LB Each

1 ea ▼ 📦



Bread and Butter Roast

Savings ▼ Order ahead ▼ Catering ▼ Delivery & curbside 📦 Weekly ad

Shopping list Cart Log in Sign up

You're shopping at 3 MiamiCentral

Home / Search

"Bread and Butter Roast"

How are you shopping today?

All products ▼

46 product results

Savings

- ☐ All Deals 7
- ☐ Weekly Ad 7
- ☐ BOGO 6
- ☐ On Sale 7

Categories

- Bakery 1
- Beer and Wine 2
- Dairy 8
- Meat 2



Sara Lee Butter Bread, 20 oz
20 oz
\$4.35
Buy 1 Get 1 Free
of equal or lesser price



Entenmann's Butter Loaf Cake, 11.5 oz
11.5 oz



Martin's Bread, Real Butter, Old-Fashioned
18 oz (1 lb 2 oz) 510 g

Beef, Chuck, Top Blade Roast

Uniform Retail Meat Identity Standards

How do we keep it all straight???



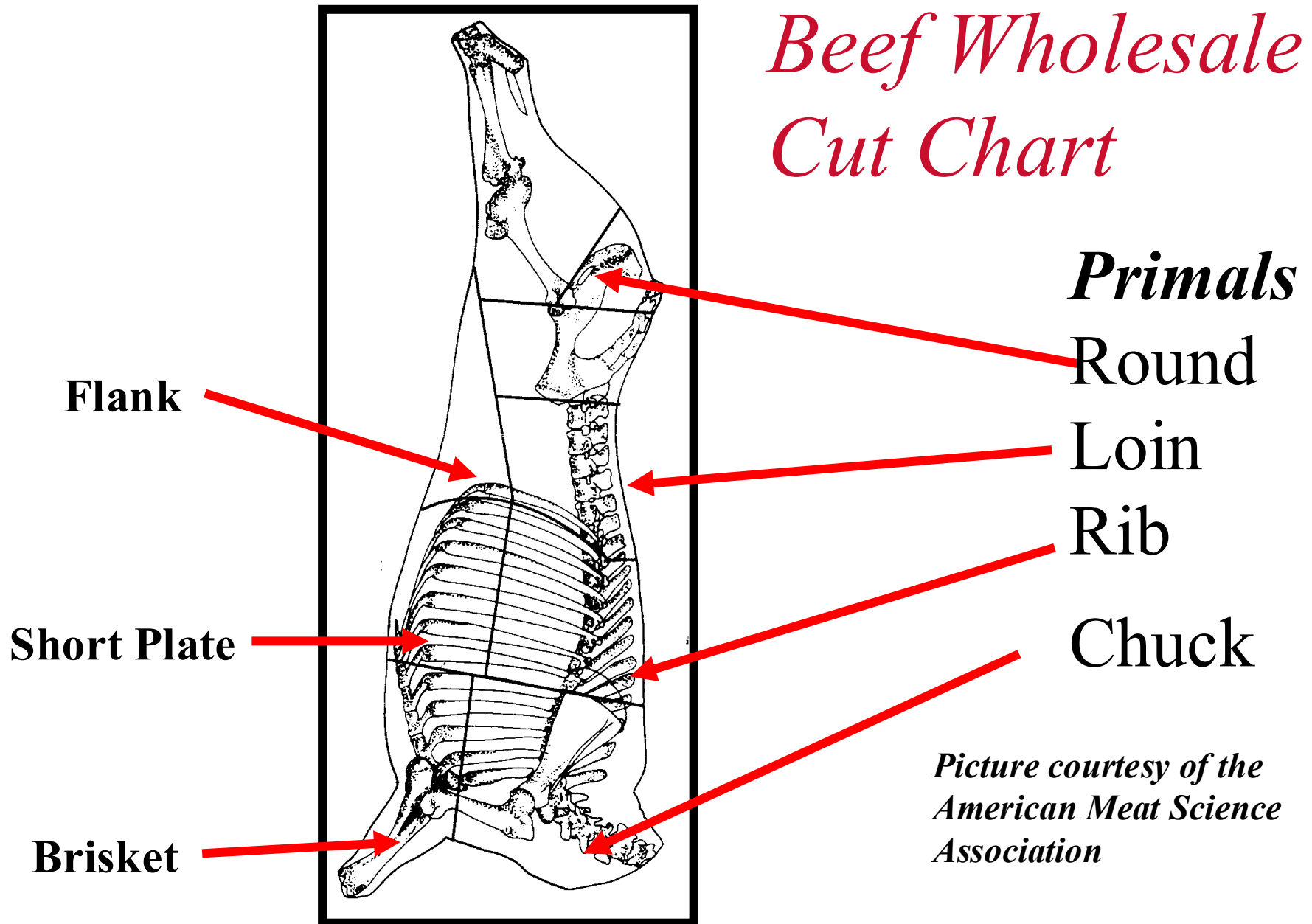
- U.R.M.I.S.
- Standardizes retail cut name variation
- Developed by the Industrial Cooperative Meat Identification Standards Committee in 1972
- Not mandated by law except at local levels

Uniform Retail Meat Identity Standards



1. Species
2. Primal Cut
3. Retail Cut:
 - Name (Common, Geographic, Trade, or Cooking Method)
 - Steak/Chop
 - Roast
 - Boneless or Bone-in

Beef Wholesale Cut Chart



*Picture courtesy of the
American Meat Science
Association*

Pork Wholesale Cut Chart

Primals

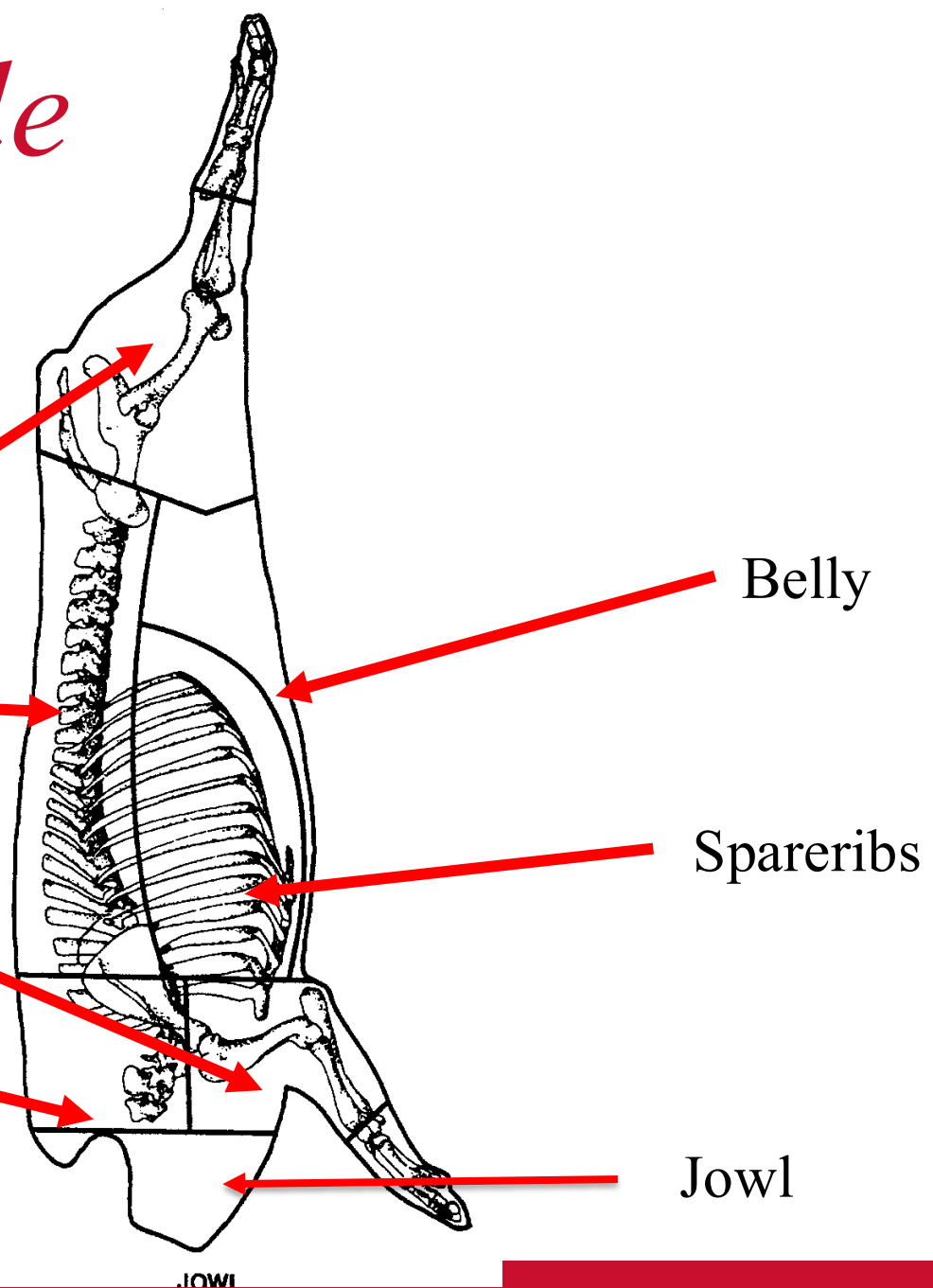
Fresh Ham (pork leg)

Loin

Picnic Shoulder

Boston Butt

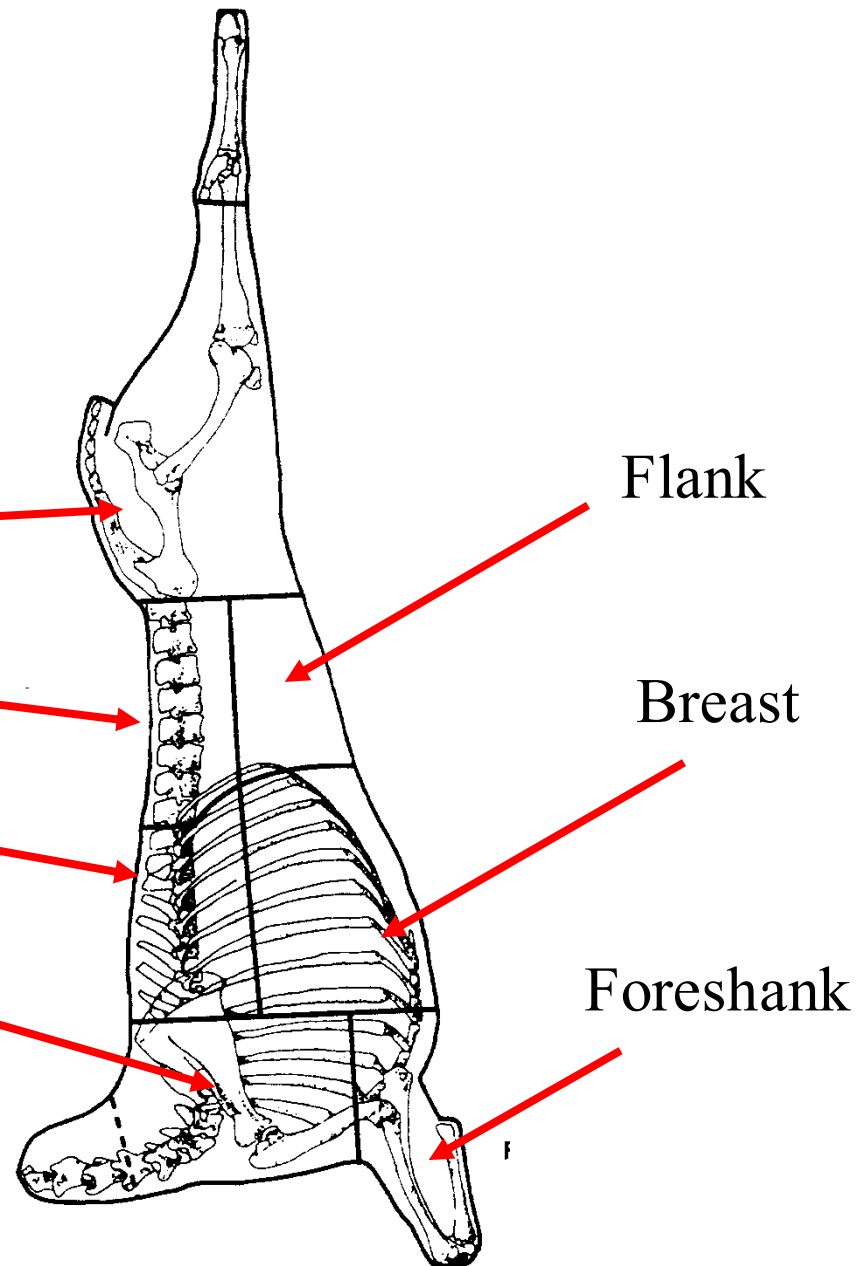
*Picture courtesy of the
American Meat Science
Association*



Lamb Wholesale Cut Chart

Primals:

Leg
Loin
Rack
Shoulder



*Picture courtesy of the
American Meat Science
Association*

Identification Tips

- ① Primary factor for identification is **BONE**
- ② Secondary factor is **MUSCLE**

Muscle/Bone shape and size relationship

Bone:

- ① Most reliable key for identification
- ② **Retail cut names are often derived from bones**
- ③ Used as a guide to anatomical location

Identification Tips

Each of
the seven
categories
have an
associated
bone

*Picture courtesy of the
American Meat Science
Association*

Shoulder Arm Cuts	 Arm Bone
Shoulder Blade Cuts (Cross Sections of Blade Bone)	 Blade Bone (near neck)  Blade Bone (center cuts)  Blade Bone (near rib)
Rib Cuts	 Back Bone and Rib Bone
Short Loin Cuts	 Back Bone (T-Shape) T-Bone
Hip (Sirloin) Cuts (Cross Sections of Hip Bone)	 Pin Bone (near Short Loin)  Flat Bone (Center cuts)  Wedge Bone† (near round)
Leg or Round Cuts	 Leg or Round Bone
Breast, or Brisket Cuts	 Breast and Rib Bones

Identification Tips

Muscle:

- Number of muscles in cut
- Texture of Cut
- Size: Beef > Pork > Lamb

Distinguishing Between Species:

Muscle Color:

Beef- **Bright Cherry-Red**

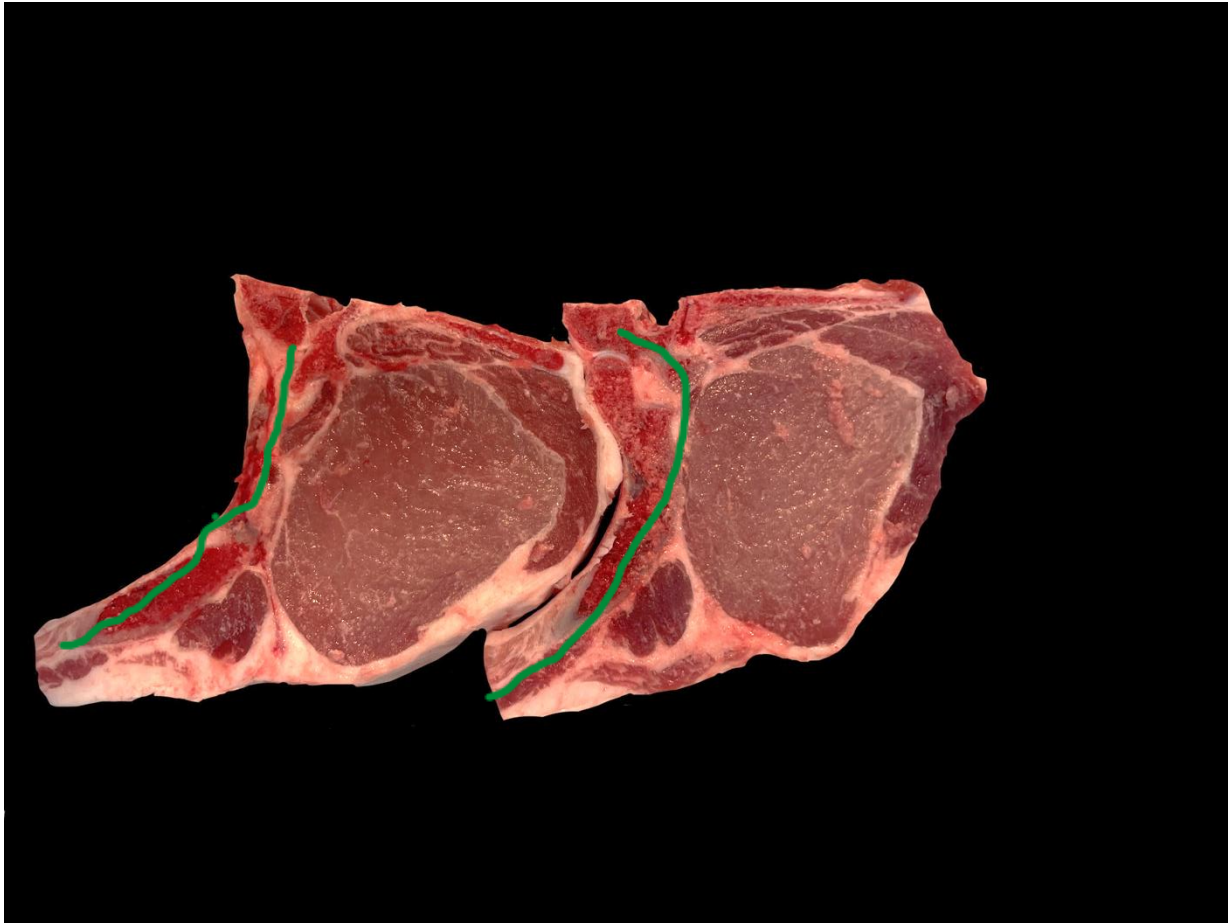
Pork- **Light Pinkish-Red**

Lamb- **Dark Cherry-Red**

Beef Round Round-Steak



Pork Loin Rib-Chop



Beef Chuck 7-Bone Roast



Lamb Rack Rib-chop Frenched



Pork Loin Back Ribs

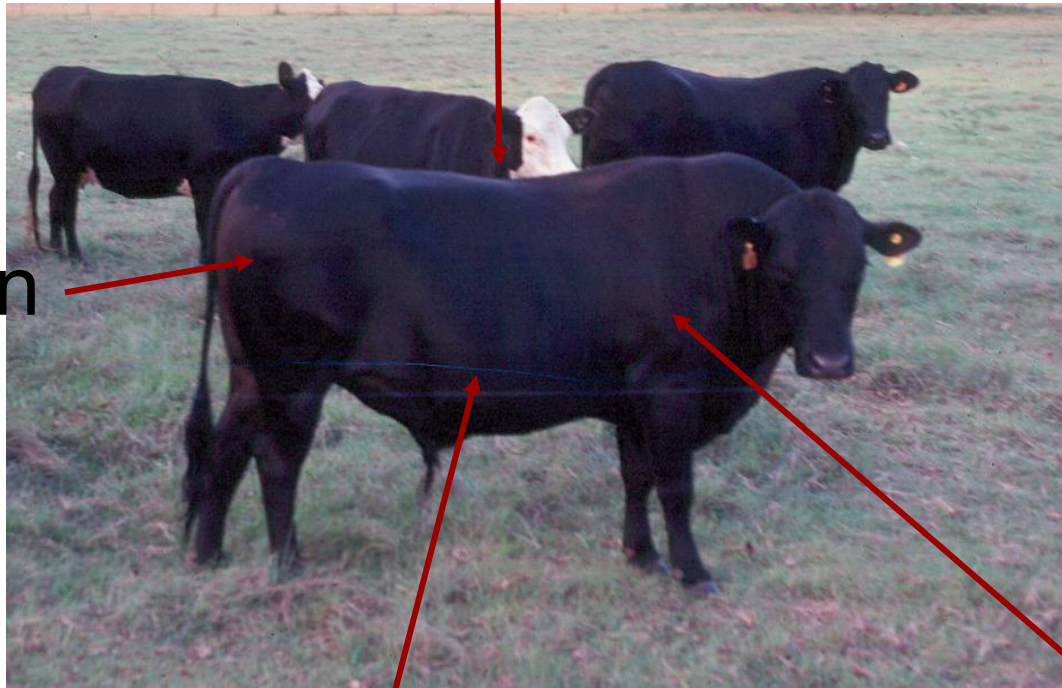


Beef Loin T-bone Steak



Muscle Type

Support



Locomotion

Thin Body-Wall

Locomotion

Meat Cookery

- Locomotion muscles of all species are generally Moist Heat or Moist/Dry
 - Chuck, Round, Boston Butt, Picnic Shoulder, and Fresh Ham
 - Exception is Leg of lamb which is Dry Heat and cured products
- Support muscles of all species are generally Dry Heat
 - Rib, Loin, and Sirloin

Methods of Cooking

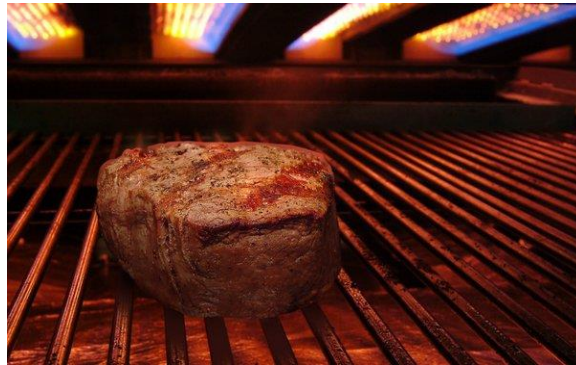
Dry Heat Methods

- Tender cuts of meat that are **low** in connective tissue amount and can withstand fast, high heat cooking
- Direct or indirect heat without moisture
- Roasting, Broiling, Panfrying, Stirfrying, Grilling, Deep fat frying, and Panbroiling

Methods of Cooking

Dry Heat Methods

- Roasting, Broiling, Panfrying, Stirfrying, Grilling, Deep fat frying, and Panbroiling



Methods of Cooking

Moist Heat Methods

- **Less** tender cuts of meat with a **high** amount of connective tissue which needs a **low** temperature and
- **Long** cooking time to turn the connective tissue to **gelatin**
- **Indirect** heat and the addition of **liquid** for retained moisture
- **Braising and cooking in liquid**

Methods of Cooking

Moist Heat Methods

- Braising and cooking in liquid



Piecing it Together

- Retail ID is a large portion of 4-H and FFA Meat Judging
- Uses a scantron to score your answers

Meat Identification - Retail Cuts									
ID #	Species	Primal	Retail First Digit	Retail Second Digit	Cookery	Species			
1	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	B Beef	P Pork	L Lamb	
2	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	Primal Cuts			
3	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	A Breast	H Rib or Rack		
4	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	B Brisket	I Round		
5	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	C Chuck	J Shoulder		
6	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	D Flank	K Side (Belly)		
7	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	E Ham or Leg	L Spareibs		
8	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	F Loin	M Variety Meats		
9	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	G Plate	N Various Meats		
10	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	Retail Cuts			
11	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	Roasts/Pot Roasts		Chops	
12	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	01 American Style	65 Arm Chop		
13	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	02 Arm Picnic	66 Blade Chop		
14	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	03 Arm Roast	67 Blade Chop (Bril)		
15	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	04 Arm Roast (Bril)	68 Butterflied Chop (Bril)		
16	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	05 Back Ribs	69 Country Style Ribs		
17	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	06 Blade Roast	70 Loin Chop		
18	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	07 Blade Roast	71 Rib Chop		
19	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	08 Bottom Round	72 Rib Chop (Frenched)		
20	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	09 Bottom Round	73 Sirloin Chop		
21	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	10 Brisket, Whole (Bril)	74 Top Loin Chop		
22	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	11 Center Loin Roast	75 Top Loin Chop (Bril)		
23	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	12 Center Rib Roast	Variety Meats		
24	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	13 Eye Round Roast	76 Heart		
25	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	14 Eye Round Roast	77 Kidney		
26	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	15 Flat Half (Bril)	78 Liver		
27	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	16 Frenched Style	79 Oxtail		
28	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	17 Fresh Side	80 Tongue		
29	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	18 Leg Roast (Bril)	81 Tripe		
30	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	19 Loin Roast	Various Meats		
31	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	20 Mock Tender Roast	82 Beef for Stew		
32	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	21 Petite Tender	83 Cured Steak		
33	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	22 Rib Roast	84 Ground Beef		
34	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	23 Rib Roast (Frenched)	85 Ground Pork		
35	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	24 Ribs (Denver Style)	86 Hocks		
36	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	25 Rump Portion	87 Sausage Link/Pattie		
37	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	26 Seven (7) Bone Roast	88 Shank		
38	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	27 Shank Portion	Smoked/Cured		
39	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	28 Short Ribs	89 Brisket, Corned		
40	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	29 Shoulder Roast (Bril)	90 Center Slice		
	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	30 Sirloin Roast	91 Ham (Bril)		
	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	31 Sirloin Half	92 Hocks		
	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	32 Spareibs	93 Loin Chop		
	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	33 Square Cut (Whole)	94 Picnic (Whole)		
	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	34 Tenderloin (Whole)	95 Ribs Chop		
	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	35 Tip Roast (Bril)	96 Rump Portion		
	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	36 Tip, Cap Off Steak	97 Shank Portion		
	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	37 Top Loin Roast (Bril)	98 Stab Bacon		
	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	38 Top Roast (Bril)	99 Sliced Bacon		
	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	39 Top Round Roast			
	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	40 Tri-Tip Roast			
Cookery Methods									
	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	D Dry Heat			
	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	M Moist Heat			
	B (P, L)	A B C D E F G	0 1 2 3 4	0 1 2 3 4	D M DM	DM Dry or Moist Heat			

Piecing it Together

Species			Retail Cuts					
B Beef	P Pork	L Lamb	Roasts/Pot Roasts			Chops		
Primal Cuts			01 American Style	02 Arm Picnic	03 Arm Roast	04 Arm Roast (Bnls)	05 Back Ribs	06 Blade Roast
A Breast	H Rib or Rack		07 Blade Boston	08 Bottom Round	09 Bottom Round	10 Brisket, Whole (Bnls)	11 Center Loin Roast	12 Center Rib Roast
B Brisket	I Round		13 Eye Roast (Bnls)	14 Eye Round Roast	15 Flat Half (Bnls)	16 Frenched Style	17 Fresh Side	18 Leg Roast (Bnls)
C Chuck	J Shoulder		19 Loin Roast	20 Mock Tender Roast	21 Petite Tender	22 Rib Roast	23 Rib Roast (Frenched)	24 Ribs (Denver Style)
D Flank	K Side (Belly)		25 Rump Portion	26 Seven (7) Bone Roast	27 Shank Portion	28 Short Ribs	29 Shoulder Roast (Bnls)	30 Sirloin Roast
E Ham or Leg	L Spareribs		31 Sirloin Half	32 Spareribs	33 Square Cut (Whole)	34 Tenderloin (Whole)	35 Tip Roast (Bnls)	36 Tip, Cap Off Roast
F Loin	M Variety Meats		37 Top Loin Roast (Bnls)	38 Top Roast (Bnls)	39 Top Round Roast	40 Tri-Tip Roast	41 Arm Chop	42 Blade Chop
G Plate	N Various Meats						43 Blade Chop (Bnls)	44 Butterflied Chop (Bnls)
							45 Country Style Ribs	46 Loin Chop
							47 Rib Chop	48 Rib Chop (Frenched)
							49 Sirloin Chop	50 Top Loin Chop
							51 Top Loin Chop (Bnls)	52 Variety Meats
							53 Heart	54 Kidney
							55 Liver	56 Oxtail
							57 Tongue	58 Tripe
							59 Various Meats	60 Beef for Stew
							61 Cubed Steak	62 Ground Beef
							63 Ground Pork	64 Hocks
							65 Sausage Link/Pattie	66 Shank
							67 Smoked/Cured	68 Brisket, Corned
							69 Center Slice	70 Ham (Bnls)
							71 Hocks	72 Loin Chop
							73 Picnic (Whole)	74 Rib Chop
							75 Rump Portion	76 Shank Portion
							77 Slab Bacon	78 Sliced Bacon
							79 Steaks	80 Arm Steak
							81 Blade Steak	82 Bottom Round Steak
							83 Center Slice	84 Eye Steak (Bnls)
							85 Eye Round Steak	86 Flank Steak
							87 Mock Tender Steak	88 Porterhouse Steak
							89 Ribeye, Lip-On Steak	90 Round Steak
							91 Round Steak (Bnls)	92 Sirloin Cutlets
							93 Skirt Steak (Bnls)	94 T-Bone Steak
							95 Tenderloin Steak	96 Tip, Cap Off Steak
							97 Top Blade (Bnls) Flat Iron Steak	98 Top Loin Steak
							99 Top Loin (Bnls) Steak	100 Top Round Steak
							101 Top Sirloin Steak (Bnls)	102 Top Sirloin Cap Off Steak (Bnls)
							103 Top Sirloin Cap Steak (Bnls)	104 Cookery Methods
							105 D Dry Heat	106 M Moist Heat
							107 D/M Dry or Moist Heat	

Piecing it Together

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)		(0)	(1)	(2)	(3)	(4)		(0)	(1)	(2)	(3)	(4)		(D)	(M)	D/M
2		(B)	(P)	(L)		(A)	(B)	(C)	(D)	(E)	(F)	(G)		(0)	(1)	(2)	(3)	(4)		(0)	(1)	(2)	(3)	(4)		(D)	(M)	D/M
3		(B)	(P)	(L)		(A)	(B)	(C)	(D)	(E)	(F)	(G)		(0)	(1)	(2)	(3)	(4)		(0)	(1)	(2)	(3)	(4)		(D)	(M)	D/M
4		(B)	(P)	(L)		(A)	(B)	(C)	(D)	(E)	(F)	(G)		(0)	(1)	(2)	(3)	(4)		(0)	(1)	(2)	(3)	(4)		(D)	(M)	D/M
5		(B)	(P)	(L)		(A)	(B)	(C)	(D)	(E)	(F)	(G)		(0)	(1)	(2)	(3)	(4)		(0)	(1)	(2)	(3)	(4)		(D)	(M)	D/M
6		(B)	(P)	(L)		(A)	(B)	(C)	(D)	(E)	(F)	(G)		(0)	(1)	(2)	(3)	(4)		(0)	(1)	(2)	(3)	(4)		(D)	(M)	D/M
7		(B)	(P)	(L)		(A)	(B)	(C)	(D)	(E)	(F)	(G)		(0)	(1)	(2)	(3)	(4)		(0)	(1)	(2)	(3)	(4)		(D)	(M)	D/M
8		(B)	(P)	(L)		(A)	(B)	(C)	(D)	(E)	(F)	(G)		(0)	(1)	(2)	(3)	(4)		(0)	(1)	(2)	(3)	(4)		(D)	(M)	D/M
9		(B)	(P)	(L)		(A)	(B)	(C)	(D)	(E)	(F)	(G)		(0)	(1)	(2)	(3)	(4)		(0)	(1)	(2)	(3)	(4)		(D)	(M)	D/M
10		(B)	(P)	(L)		(A)	(B)	(C)	(D)	(E)	(F)	(G)		(0)	(1)	(2)	(3)	(4)		(0)	(1)	(2)	(3)	(4)		(D)	(M)	D/M
11		(B)	(P)	(L)		(A)	(B)	(C)	(D)	(E)	(F)	(G)		(0)	(1)	(2)	(3)	(4)		(0)	(1)	(2)	(3)	(4)		(D)	(M)	D/M
12		(B)	(P)	(L)		(A)	(B)	(C)	(D)	(E)	(F)	(G)		(0)	(1)	(2)	(3)	(4)		(0)	(1)	(2)	(3)	(4)		(D)	(M)	D/M

How Does it Work?



How Does it Work?

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

01 American Style
02 Arm Picnic
03 Arm Roast
04 Arm Roast (Bnls)
05 Back Ribs
06 Blade Roast
07 Blade Boston
08 Bottom Round
Roast (Bnls)
09 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

How Does it Work?

Meat Identification - Retail Cuts																	
ID #	Species			Primal				Retail First Digit				Retail Second Digit				Cookery	
1	B	☒	☐ P ☐ L	C	☐ A ☐ B ☒	☐ D ☐ E ☐ F ☐ G	2	☐ 0 ☐ 1 ☒	☐ 3 ☐ 4	b	☐ 0 ☐ 1 ☐ 2 ☐ 3 ☐ 4	☐ 5 ☒	☐ 7 ☐ 8 ☐ 9	M	☐ D ☒	☐ D/M	

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Questions or Looking for Support?

If you have any questions about this presentation, meat judging resources, or contest preparation, I'm happy to assist. Please don't hesitate to reach out for additional guidance or support.

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Meat Judging