

# Meats Evaluation and Technology Career Development Event

## I. Objectives:

- Develop employment skills for students who are interested in exploring or pursuing career opportunities in the meat animal industry.
- Assist the local agricultural education instructor in motivating students to become knowledgeable consumers of meat animal products and/or involved in the industry of meat animal marketing and merchandising.
- Develop broader analytical skills, critical thinking strategies and an understanding of appropriate meat terminology for high school students.
- Develop the ability to evaluate meat animal products in order to optimize economic returns to producers and industry as well as to meet the needs of the consumer.

## II. Event Rules: The meats evaluation CDE will consist of the following:

### A. Four to six Judging Classes from the following:

Beef Carcasses, Pork Carcasses, Hams, Rounds, Ribs, Chucks,  
Loins, and Retail Cuts of Beef and Pork 200- 300 points

B. Questions on two classes, but not more than one from the retail classes.  
Five points for each question and up to five (5) questions per class. 0 to 50 points

C. 30 Identification of meat cuts 210 points

D. 4 Beef Quality Grading 40 points

E. 4 Beef Yield Grading 40 points

F. Official dress practicum 5 points

**Total possible points 545- 645 points**

1. Each of the meat judging classes will be scored 50 points each.
2. **Meat Cuts ID:** Participants will identify 30 retail meats cuts found on the "Meats Identification Card." Only the cuts listed are eligible to be used in this event and are worth seven points each. Participants will be given one point for correct species identification, two points for correct primal cut identification, one point for correct cookery, and three points for correct retail name. Answers will be recorded on a computerized scan form/sheet.

### Clarification of Terms for Retail Identification

**Chop:** Smaller, flat cuts of meat, usually from the pork, veal or lamb rib, loin or shoulder, generally ranging from ½" to 1½" in thickness. A chop usually is of a size to be a single meal portion.

**Slice:** A section of meat, usually less than one inch thick, taken from the center either side of center of the leg of pork, lamb or veal.

**Steak:** A flat cut of meat, larger than a chop, ranging from  $\frac{3}{4}$ " to  $1\frac{1}{2}$ " of thickness cut from various parts of a beef carcass, or the shoulder of pork and veal. The size of a steak often is sufficient to provide more than one portion.

**Roast (Meat Cut):** Cuts of meat larger than steaks, chops or slices (usually two or more inches thick). This cut is intended to serve more than two people.

3. **Quality Grading:** Participants may use the worksheet provided for Beef Grading. The participant should complete the section of answers for quality grading on the computerized scorecard. Ten points are awarded for each correct grade. Each will be scored for the applicable adjacent grade as follows: 10, 8, 5, 0. However, in the case of "B" Maturity, Select High and Select Low will be awarded zero points.
4. **Yield Grading:** Participants may use the worksheet provided for Beef Grading. Participant is to calculate the final "Yield Grade" to the nearest one-tenth of a grade. Ten points are awarded for each correct grade. The participant should complete the section of answers for yield grading on the computerized scorecard.

Full points will be earned for 1/10th above or below official yield grade. A two point deduction will be made for 2/10th – 5/10th above or below official yield grade. A five point deduction for 6/10th – 9/10th above or below official yield grade. Zero points will be awarded for answers one yield grade above or below the official yield grade. Official United States Department of Agriculture Yield Grades are 1.0 – 5.9.

SCORING EXAMPLE Official Yield Grade (FYG Official) = 2.2

FYG 2.1- 2.3 = full points (10)

FYG 1.7 – 2.0 or 2.4-2.7 = minus 2 points

FYG 1.3 – 1.6 or 2.8 – 3.1 = minus 5 points

Zero points for any FYG a full yield grade above or below official FYG

Official United States Department of Agriculture Yield Grades are 1.0 – 5.9.

5. Contestants will be allowed 10-12 minutes for each placing in each class of carcasses and whole sale cuts; 20-24 minutes for identifying the cuts in the retail meats class and for the beef carcass grading class.
6. Contestants shall not use any mechanical aids, such as a measure, light grid card, etc. in arriving at a decision.
7. Contestants must come prepared to work in a cold storage room for two hours. They should wear sweaters, coats, or other warm clothes and footwear.
8. Computer scan sheets will be used for the CDE. The scantron form from [judgingcard.com](http://judgingcard.com) will be used. Refer to the CDE rules page for a sample.
9. Official Dress or appropriate FFA attire is required. Refer to Rule 1-A-5 on page 1.1.
10. Members whose score contributes to the overall winning Minnesota Meats Evaluation CDE team score OR who compete in the National FFA Meats Evaluation CDE will be ineligible to compete the in the MN Meats Evaluation CDE again. National FFA only allows a three member team for national competition.

11. **TIEBREAKERS:** If ties occur, the following sections of the event will be used in order to determine award recipients:
1. Identification retail meat cuts
  2. Grading
  3. Class questions

**References:** *This list of references is not intended to be all-inclusive.*

Other sources may be utilized and teachers are encouraged to make use of the very best instructional materials available. The following list contains references that may prove helpful during event preparation.

- National FFA Core Catalog – [www.shop.FFA.org](http://www.shop.FFA.org)
- Retail Meat Instructional Materials/Instructor Combo Pack
- Retail Meat Team Combo Pack
- Retail Meats Field Guide
- Retail Meats Flash Cards
- Meat Identification Tutorial CD-ROM
- Meat Buyer's Guide
- NAMP Meat Posters
- Beef, Lamb, Pork and Veal Cut Charts
- Meats Evaluation Scan Forms
  
- FFA Learn-National FFA CDE Q&A's [www.FFA.org](http://www.FFA.org)
- CEV Multimedia, 1020 SE Loop 289, Lubbock, TX 79404, (800) 922-9965
- Retail Cuts Identification (DVD)
- Meat Science and Food Safety (DVD) - written exam resource
- Beef Myology - <http://bovine.unl.edu>
- National Cattlemen's Beef Association, 9110 E Nichols Ave. #300, Centennial, CO 80112, (303)-694-0305/1-800-368-3138
- USDA Marbling Photographs
- Guide to Identifying Meat Cuts
- <https://store.beef.org/>
  
- American Meat Science Association (AMSA), 2441 Village Green Place, Champaign, Illinois 61874, (800) 517-2672
- <http://www.meatscience.org/students/meat-judging-program>
- Email: [information@meatscience.org](mailto:information@meatscience.org)
- USDA Marbling Photographs
- Meat Evaluation Handbook
- Art Services, Inc., 3015 Earl Place, N.E., Washington, D.C., 20018, (202) 526-5607
- Beef Ribeye Grids
- NASCO, 901 Janesville Avenue, P.O. Box 901, Fort Atkinson, WI 53538-0901, 1-800-558-9595
- Preliminary Yield Grade Rulers (<http://www.enasco.com/product/C02615N>)
- Beef and Pork Ribeye Grids
- Example Meats Evaluation Websites of Classes and Materials
- <http://aggiemeat.tamu.edu/meat-identification-pictures>
- <http://animalscience.unl.edu/ANSCExtensionMeatScienceLearningAids>

# USDA Beef Grading Worksheet

## CARCASS YIELD GRADING

| CARCASS NO. | PYG  |      | Carcass Weight | Required REA | Rib Eye Area |      | % KPH |      | FYG |
|-------------|------|------|----------------|--------------|--------------|------|-------|------|-----|
|             | Est. | Adj. |                |              | Est.         | Adj. | Est.  | Adj. |     |
| 1           |      |      |                |              |              |      |       |      |     |
| 2           |      |      |                |              |              |      |       |      |     |
| 3           |      |      |                |              |              |      |       |      |     |
| 4           |      |      |                |              |              |      |       |      |     |

Identify the final yield grade (to the nearest tenth) and complete the scan form correspondingly. Full points will be earned for a correct answer and 1/10th above or below official yield grade. A two point deduction will be made for 2/10th – 5/10th above or below official yield grade. A four point deduction for 6/10th – 9/10th above or below official yield grade. Zero points will be awarded for answers one yield grade above or below the official yield grade. Perfect score will be a maximum of forty points for each yield grading (ten points for four carcasses).

## CARCASS QUALITY GRADING

| CARCASS NO. | Age               |           | Marbling | Quality Grade |
|-------------|-------------------|-----------|----------|---------------|
|             | Skeletal Maturity | Lean Adj. |          |               |
| 1           |                   |           |          |               |
| 2           |                   |           |          |               |
| 3           |                   |           |          |               |
| 4           |                   |           |          |               |
|             |                   |           |          |               |

- Prime High
- Prime Average
- Prime Low
- Choice High
- Choice Average
- Choice Low
- Select High
- Select Low
- Standard High
- Standard Low
- Commercial High
- Commercial Average
- Commercial Low
- Utility High
- Utility Average
- Utility Low

The participant should establish the quality grades for each carcass according to USDA standards. Each participant should complete the section of answers for quality grading on the computerized scorecard.

Canner and Cutter grades will not be used in the event. Ten points are awarded for each correct grade. Each will be scored for the applicable adjacent grade as follows: 10, 8, 5, 0. Yet, in the case of "B" Maturity; Select High and Select Low will be awarded zero points. Perfect score will be a maximum of forty points for quality grading (10 points each for four carcasses)

# Retail Cuts Code Sheet with Cookery

| Species | Primal | Retail Cut | Cooking Method | Species | Primal  | Retail Cut                      | Cooking Method |
|---------|--------|------------|----------------|---------|---------|---------------------------------|----------------|
| B       | B      | 89         | M              | Beef    | Brisket | Corned                          | Moist          |
| B       | B      | 15         | M              | Beef    | Brisket | Flat Half, Bnls                 | Moist          |
| B       | B      | 10         | M              | Beef    | Brisket | Whole, Bnls                     | Moist          |
| B       | C      | 26         | M              | Beef    | Chuck   | 7-bone Pot-roast                | Moist          |
| B       | C      | 3          | M              | Beef    | Chuck   | Arm Pot-Roast                   | Moist          |
| B       | C      | 4          | M              | Beef    | Chuck   | Arm Pot-Roast, Bnls             | Moist          |
| B       | C      | 6          | M              | Beef    | Chuck   | Blade Roast                     | Moist          |
| B       | C      | 13         | D/M            | Beef    | Chuck   | Eye Roast, Bnls                 | Dry/Moist      |
| B       | C      | 45         | D              | Beef    | Chuck   | Eye steak, Bnls                 | Dry            |
| B       | C      | 20         | M              | Beef    | Chuck   | Mock Tender Roast               | Moist          |
| B       | C      | 48         | M              | Beef    | Chuck   | Mock Tender Steak               | Moist          |
| B       | C      | 21         | D              | Beef    | Chuck   | Petite Tender                   | Dry            |
| B       | C      | 29         | D/M            | Beef    | Chuck   | Shoulder Pot Roast (Bnls)       | Dry/Moist      |
| B       | C      | 58         | D              | Beef    | Chuck   | Top Blade Steak (Flat Iron)     | Dry            |
| B       | D      | 47         | D/M            | Beef    | Flank   | Flank Steak                     | Dry/Moist      |
| B       | F      | 49         | D              | Beef    | Loin    | Porter House Steak              | Dry            |
| B       | F      | 55         | D              | Beef    | Loin    | T-bone Steak                    | Dry            |
| B       | F      | 34         | D              | Beef    | Loin    | Tenderloin Roast                | Dry            |
| B       | F      | 56         | D              | Beef    | Loin    | Tenderloin Steak                | Dry            |
| B       | F      | 59         | D              | Beef    | Loin    | Top Loin Steak                  | Dry            |
| B       | F      | 60         | D              | Beef    | Loin    | Top Loin Steak, Bnls            | Dry            |
| B       | F      | 64         | D              | Beef    | Loin    | Top Sirloin Cap Steak, Bnls     | Dry            |
| B       | F      | 63         | D              | Beef    | Loin    | Top Sirloin Steak, Bnls Cap Off | Dry            |
| B       | F      | 62         | D              | Beef    | Loin    | Top Sirloin Steak, Bnls         | Dry            |
| B       | F      | 40         | D              | Beef    | Loin    | Tri Tip Roast                   | Dry            |
| B       | G      | 28         | M              | Beef    | Plate   | Short Ribs                      | Moist          |
| B       | G      | 54         | D/M            | Beef    | Plate   | Skirt steak, Bnls               | D/M            |
| B       | H      | 22         | D              | Beef    | Rib     | Rib Roast                       | Dry            |
| B       | H      | 13         | D              | Beef    | Rib     | Ribeye Roast, Bnls              | Dry            |
| B       | H      | 45         | D              | Beef    | Rib     | Ribeye Steak, Bnls              | Dry            |
| B       | H      | 50         | D              | Beef    | Rib     | Ribeye Steak, Lip-On            | Dry            |
| B       | I      | 8          | D/M            | Beef    | Round   | Bottom Round Roast              | Dry/Moist      |
| B       | I      | 9          | D/M            | Beef    | Round   | Bottom Round Rump Roast         | Dry/Moist      |
| B       | I      | 43         | M              | Beef    | Round   | Bottom Round Steak              | Moist          |
| B       | I      | 14         | D/M            | Beef    | Round   | Eye Round Roast                 | Dry/Moist      |
| B       | I      | 46         | D/M            | Beef    | Round   | Eye Round Steak                 | Dry/Moist      |
| B       | I      | 51         | M              | Beef    | Round   | Round Steak                     | Moist          |
| B       | I      | 52         | M              | Beef    | Round   | Round Steak, Bnls               | Moist          |
| B       | I      | 36         | D/M            | Beef    | Round   | Tip Roast – Cap Off             | Dry/Moist      |
| B       | I      | 57         | D              | Beef    | Round   | Tip Steak – Cap Off             | Dry            |

**Retail Cuts Code Sheet with Cookery**

| Species | Primal | Retail Cut | Cooking Method | Species | Primal   | Retail Cut                   | Cooking Method |
|---------|--------|------------|----------------|---------|----------|------------------------------|----------------|
| B       | I      | 39         | D              | Beef    | Round    | Top Round Roast              | Dry            |
| B       | I      | 61         | D              | Beef    | Round    | Top Round Steak              | Dry            |
| B       | N      | 82         | M              | Beef    | Various  | Beef for Stew                | Moist          |
| B       | N      | 83         | D/M            | Beef    | Various  | Cubed Steak                  | Dry/Moist      |
| B       | N      | 84         | D              | Beef    | Various  | Ground Beef                  | Dry            |
| P       | E      | 44         | D/M            | Pork    | Ham/Leg  | Pork Fresh Ham Center Slice  | Dry/Moist      |
| P       | E      | 25         | D/M            | Pork    | Ham/Leg  | Pork Fresh ham Rump Portion  | Dry/Moist      |
| P       | E      | 27         | D/M            | Pork    | Ham/Leg  | Pork Fresh ham Shank Portion | Dry/Moist      |
| P       | E      | 91         | D              | Pork    | Ham/Leg  | Smoked Ham, Bnls             | Dry            |
| P       | E      | 90         | D              | Pork    | Ham/Leg  | Smoked Ham, Center Slice     | Dry            |
| P       | E      | 96         | D              | Pork    | Ham/Leg  | Smoked Ham, Rump Portion     | Dry            |
| P       | E      | 97         | D              | Pork    | Ham/Leg  | Smoked Ham, Shank Portion    | Dry            |
| P       | E      | 35         | D              | Pork    | Ham/Leg  | Tip Roast, Bnls              | Dry            |
| P       | E      | 38         | D              | Pork    | Ham/Leg  | Top Roast, Bnls              | Dry            |
| P       | F      | 5          | D/M            | Pork    | Loin     | Back Ribs                    | Dry/Moist      |
| P       | F      | 66         | D/M            | Pork    | Loin     | Blade Chops                  | Dry/Moist      |
| P       | F      | 67         | D/M            | Pork    | Loin     | Blade Chops, Bnls            | Dry/Moist      |
| P       | F      | 6          | D/M            | Pork    | Loin     | Blade Roast                  | Dry/Moist      |
| P       | F      | 68         | D              | Pork    | Loin     | Butterflied Chops Bnls       | Dry            |
| P       | F      | 11         | D              | Pork    | Loin     | Center Loin Roast            | Dry            |
| P       | F      | 12         | D              | Pork    | Loin     | Center Rib Roast             | Dry            |
| P       | F      | 70         | D              | Pork    | Loin     | Loin Chops                   | Dry            |
| P       | F      | 71         | D              | Pork    | Loin     | Rib Chops                    | Dry            |
| P       | F      | 73         | D              | Pork    | Loin     | Sirloin Chops                | Dry            |
| P       | F      | 53         | D              | Pork    | Loin     | Sirloin Cutlets              | Dry            |
| P       | F      | 30         | D              | Pork    | Loin     | Sirloin Roast                | Dry            |
| P       | F      | 93         | D              | Pork    | Loin     | Smoked Pork Loin Chop        | Dry            |
| P       | F      | 95         | D              | Pork    | Loin     | Smoked Pork Loin Rib Chop    | Dry            |
| P       | F      | 34         | D              | Pork    | Loin     | Tenderloin, Whole            | Dry            |
| P       | F      | 74         | D              | Pork    | Loin     | Top Loin Chops               | Dry            |
| P       | F      | 75         | D              | Pork    | Loin     | Top Loin Chops, Bnls         | Dry            |
| P       | F      | 37         | D              | Pork    | Loin     | Top Loin Roast, Bnls         | Dry            |
| P       | J      | 2          | D/M            | Pork    | Shoulder | Arm Picnic, Whole            | Dry/Moist      |
| P       | J      | 3          | D/M            | Pork    | Shoulder | Arm Roast                    | Dry/Moist      |
| P       | J      | 41         | D/M            | Pork    | Shoulder | Arm Steak                    | Dry/Moist      |
| P       | J      | 7          | D/M            | Pork    | Shoulder | Blade Boston Roast           | Dry/Moist      |
| P       | J      | 42         | D/M            | Pork    | Shoulder | Blade Steak                  | Dry/Moist      |
| P       | J      | 94         | D/M            | Pork    | Shoulder | Smoked Picnic, Whole         | Dry/Moist      |
| P       | K      | 98         | D              | Pork    | Side     | Slab Bacon                   | Dry            |
| P       | K      | 99         | D              | Pork    | Side     | Sliced Bacon                 | Dry            |

# Retail Cuts Code Sheet with Cookery

| Species | Primal | Retail Cut | Cooking Method | Species | Primal     | Retail Cut           | Cooking Method |
|---------|--------|------------|----------------|---------|------------|----------------------|----------------|
| P       | K      | 17         | M              | Pork    | Side/Belly | Fresh Side           | Moist          |
| P       | L      | 32         | D/M            | Pork    | Spareribs  | Pork Spareribs       | Dry/Moist      |
| P       | N      | 85         | D              | Pork    | Various    | Ground Pork          | Dry            |
| P       | N      | 86         | M              | Pork    | Various    | Hock                 | Moist          |
| P       | N      | 83         | D/M            | Pork    | Various    | Pork Cubed steak     | Dry/Moist      |
| P       | N      | 87         | D              | Pork    | Various    | Pork Sausage Links   | Dry            |
| P       | N      | 87         | D              | Pork    | Various    | Sausage              | Dry            |
| P       | N      | 92         | M              | Pork    | Various    | Smoked Pork Hock     | Moist          |
| P       | N      | 69         | D/M            | Pork    | Various    | Country Style Ribs   | Dry/Moist      |
| L       | A      | 24         | D/M            | Lamb    | Breast     | Ribs (Denver Style)  | Dry/Moist      |
| L       | E      | 1          | D              | Lamb    | Leg        | American Style Roast | Dry            |
| L       | E      | 44         | D              | Lamb    | Leg        | Center Slice         | Dry            |
| L       | E      | 16         | D              | Lamb    | Leg        | Frenched Style Roast | Dry            |
| L       | E      | 18         | D              | Lamb    | Leg        | Leg Roast, Bnls      | Dry            |
| L       | E      | 73         | D              | Lamb    | Leg        | Sirloin Chops        | Dry            |
| L       | E      | 31         | D              | Lamb    | Leg        | Sirloin Half         | Dry            |
| L       | F      | 70         | D              | Lamb    | Loin       | Loin Chops           | Dry            |
| L       | F      | 19         | D              | Lamb    | Loin       | Loin Roast           | Dry            |
| L       | H      | 71         | D              | Lamb    | Rib        | Rib Chops            | Dry            |
| L       | H      | 72         | D              | Lamb    | Rib        | Rib Chops Frenched   | Dry            |
| L       | H      | 22         | D              | Lamb    | Rib        | Rib Roast            | Dry            |
| L       | H      | 23         | D              | Lamb    | Rib        | Rib Roast, Frenched  | Dry            |
| L       | J      | 65         | D/M            | Lamb    | Shoulder   | Arm Chops            | Dry/Moist      |
| L       | J      | 66         | D/M            | Lamb    | Shoulder   | Blade Chops          | Dry/Moist      |
| L       | J      | 33         | D/M            | Lamb    | Shoulder   | Square Cut           | Dry/Moist      |
| L       | N      | 88         | M              | Lamb    | Various    | Shank                | Moist          |
| B       | M      | 76         | D/M            | Beef    | Variety    | Heart                | Dry/Moist      |
| L       | M      | 76         | D/M            | Lamb    | Variety    | Heart                | Dry/Moist      |
| P       | M      | 76         | D/M            | Pork    | Variety    | Heart                | Dry/Moist      |
| B       | M      | 77         | D/M            | Beef    | Variety    | Kidney               | Dry/Moist      |
| L       | M      | 77         | D/M            | Lamb    | Variety    | Kidney               | Dry/Moist      |
| P       | M      | 77         | D/M            | Pork    | Variety    | Kidney               | Dry/Moist      |
| B       | M      | 78         | D/M            | Beef    | Variety    | Liver                | Dry/Moist      |
| L       | M      | 78         | D/M            | Lamb    | Variety    | Liver                | Dry/Moist      |
| P       | M      | 78         | D/M            | Pork    | Variety    | Liver                | Dry/Moist      |
| B       | M      | 79         | M              | Beef    | Variety    | Oxtail               | Moist          |
| B       | M      | 80         | D/M            | Beef    | Variety    | Tongue               | Dry/Moist      |
| L       | M      | 80         | D/M            | Lamb    | Variety    | Tongue               | Dry/Moist      |
| P       | M      | 80         | D/M            | Pork    | Variety    | Tongue               | Dry/Moist      |
| B       | M      | 81         | M              | Beef    | Variety    | Tripe                | Moist          |





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