Pork Retail Identification Cuts
Brian Estevez, Chad Carr, and Larry Eubanks

Pork Retail Identification Cuts includes all of the pork cuts, primals, and cooking methods that are included in the Florida 4-H Meat Judging Contest. This contest, coordinated by the Florida 4-H Animal Sciences program, develops life skills through activities related to the processing of beef, pork, and lamb, including retail identification, meat quality factors, and cooking methods.