

Pork Retail Identification Cuts¹

Brian Estevez, Chad Carr, and Larry Eubanks²

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.

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2. Brian Estevez, Extension agent II, 4-H Youth Development Department, UF/IFAS Extension Escambia County, Cantonment, FL 32533; Chad Carr, associate professor, state meat Extension specialist; and Larry Eubanks, coordinator of research programs, Department of Animal Sciences; UF/IFAS Extension, Gainesville, FL 32611.

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Pork Retail Identification Cuts

Ham/Leg



Fresh Ham
Center Slice



Fresh Ham
Rump Portion



Fresh Ham
Shank Portion

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Smoked Ham
(Bnls)



Smoked Ham
Center Slice



Smoked Ham
Rump Portion



Smoked Ham
Shank Portion



Tip Roast
(Bnls)



Top Roast
(Bnls)

Loin



Back Ribs



Blade Chop



Blade Chop
(Bnls)



Blade Roast



Butterflied Chop
(Bnls)



Center Loin
Roast



Center Rib
Roast



Country Style
Ribs



Loin Chop



Rib Chop



Sirloin Chop



Sirloin Cutlets



Sirloin Roast



Smoked Loin
Chop



Smoked Rib
Chop



Tenderloin
(Whole)



Top Loin
Chop



Top Loin Chop
(Bnls)



Top Loin Roast
(Bnls)

Spareribs



Spareribs

Cookery Method



Dry



Dry/Moist



Moist

Shoulder



Arm Picnic



Arm Roast



Arm Steak



Blade Boston



Blade Steak

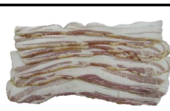


Smoked Picnic
(Whole)

Side/Belly



Slab Bacon



Sliced Bacon



Fresh Side

Various



Ground Pork



Hocks



Pork Cubed
Steak



Sausage Link/
Patties



Smoked Hocks