



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