Identifying Retail Cuts

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Fabrication Process...

SIDE

¶

QUARTERS

¶

PRIMALS

(wholesale cuts)

¶

SUBPRIMALS

¶

RETAIL CUTS
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.

<table>
<thead>
<tr>
<th>Category</th>
<th>Bone Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shoulder Arm Cuts</td>
<td>Arm Bone</td>
</tr>
<tr>
<td>Shoulder Blade Cuts (Cross Sections of Blade Bone)</td>
<td>Blade Bone (near neck), Blade Bone (center cuts), Blade Bone (near rib)</td>
</tr>
<tr>
<td>Rib Cuts</td>
<td>Back Bone and Rib Bone</td>
</tr>
<tr>
<td>Short Loin Cuts</td>
<td>Back Bone (T-Shape) T-Bone</td>
</tr>
<tr>
<td>Hip (Sirloin) Cuts (Cross Sections of Hip Bone)</td>
<td>Pin Bone (near Short Loin), Flat Bone (Center cuts), Wedge Bone† (near round)</td>
</tr>
<tr>
<td>Leg or Round Cuts</td>
<td>Leg or Round Bone</td>
</tr>
<tr>
<td>Breast or Brisket Cuts</td>
<td>Breast and Rib Bones</td>
</tr>
</tbody>
</table>

†On one side of a sirloin steak, this bone may be wedge shaped while on the other side the same bone may be round.

*Picture courtesy of the American Meat Science Association*
Identification Tips

Muscle:

1. Number of **muscles** in cut
2. Texture of **Cut**
3. Size: Beef > Pork > Lamb

Distinguishing Between Species:

**Muscle Color:**

- Beef ---- Bright Cherry Red
- Pork ----- Pinkish Red
- Cured Pork ----- Pink
- Lamb ----- Reddish Pink
Lamb Wholesale
Cut Chart

Primals:

- Leg
- Loin
- Rack
- Shoulder

Flank
Breast
Foreshank

Picture courtesy of the American Meat Science Association
Beef Wholesale
Cut Chart

Primals:
- Round
- Loin
- Rib
- Chuck

Flank
Short Plate
Brisket

Picture courtesy of the American Meat Science Association
Pork Wholesale Cut Chart

**Primals:**
- Ham (Pork Leg)
- Loin
- Boston Butt
- Picnic Shoulder
- Belly
- Spareribs
- Jowl

*Picture courtesy of the American Meat Science Association*
Beef Round Steak
Beef Chuck 7-Bone
Pork Loin Blade Chop

4H B H 6 CH D/M
Lamb Rib Chops
Pork Baby Back Ribs
Beef Loin T-Bone Steak
Hanging Tender

Inside Skirt

Outside Skirt
Flank Steak
Beef Brisket Whole

Beef Brisket Point Half

Beef Brisket Flat

Beef Brisket Point
Porterhouse

T-Bone
Tri Tip

Ball Tip

Flap
Top or Inside Round

Bottom Round
Square Cut Chuck

Shoulder Clod

Chuck Roll
Export Rib
109E
Beef Loin Top Loin Steak
Pork Loin Chop
Pork Loin Blade Chop

4H: P H 6 CH D/M
FFA: P 8 76
Lamb Leg Center Slice

4H: L G 12 SL D
FFA: L 7 50
Beef Chuck Seven Bone Steak
Beef Round Eye Round Steak

4H: B K 16 ST D/M
FFA: B 11 52
Pork Loin Rib Chop
Beef Chuck Blade Steak

4H: B C 6 ST D/M
FFA: B 3 48
Lamb Rib Chop

4H: L J 28 CH D
FFA: L 10 81
Beef Loin Tenderloin Steaks

4H: B H 50 ST D
FFA: B 8 67
Beef Chuck Mock Tender Steak
Pork Side Spare Ribs

4H P N 89 __ D/M
FFA P 15 38
Comparing Muscle Numbers