RETAIL IDENTIFICATION

2005

Larry Eubanks
Beef Chuck Arm Pot Roast, Boneless
Beef Chuck Blade Steak
Beef Round Bottom Round Roast
Pork Various Smoked Hocks
Pork Side Smoked Sliced Bacon
Pork Side Spareribs
Pork Loin Tenderloin
Pork Loin Top Loin Chop Boneless
Pork Loin Top Loin Chop
Beef Shank, Cross Cut Boneless
Beef Shank Cross Cut
Beef Various Cube Steak
Beef Rib Steak Small End
Beef Round Eye Steak

Note Coarse Texture
Beef Various Short Ribs
Beef Chuck Mock Tender Roast

Connective Tissue
Beef Variety Ox Tails
Beef Loin Porterhouse Steak

Tenderloin > 1 1/2 “
Beef Rib Eye Roast
Lamb Shoulder Arm Chop
Beef Round Rump Roast Boneless
Beef Plate Skirt Steak
Beef Various Stew Meat
Beef Variety Sweetbreads
Beef Loin Tenderloin Roast
Lamb Shoulder Square Cut Whole
Beef Round Tip Roast, Cap Off
Lamb Leg Sirloin Chop
Beef Loin Top Loin Steak
Beef Round Tip Roast Cap On

Cap
Beef Loin Top Loin Steak Boneless
Beef Round Top Round Steak
Beef Loin Top Sirloin Steak Boneless
Lamb Rib Chop
Beef Variety Tripe
Lamb Leg Center Slice
Lamb Shoulder Neck Slices
Pork Shoulder Blade Steak
Same as Loin blade chop
Does not have rib bones
Beef Chuck Arm Steak
Lamb Shanks
Pork Loin Back Ribs
Beef Rib Eye Steak
Beef Chuck Seven Bone Steak
Pork Ham Smoked Center Slice
Pork Loin Blade Chop
Pork Shoulder Blade Boston Roast
Pork Loin Canadian Style Bacon
Pork Various Cube Steak
Beef Chuck Eye Steak
Pork Loin Chop
Beef Round Bottom Round Steak
Pork Various Sausage Patties
Beef Flank Steak

Note the long muscle fibers
Beef Rib Roast, Large End

More than 1 layer of cap muscles
Pork Loin Rib Chop
Pork Various Sausage Links
Pork Shoulder Arm Steak
Pork Loin Sirloin Chop
Pork Loin Sirloin Cutlets