Retail Identification

2008
Judging Clinic

Larry Eubanks
Beef Rib Eye Steak
Beef Loin Porterhouse Steakhouse

A Porterhouse Steak has a tender loin greater than 1.5 inches. A T-bone has a tenderloin less than 1.5 inches. Some Porterhouses Steaks have a vein muscle. Clinic for clarification.
Beef Plate Beef for Stew
Beef Rib Roast Large in
Relative Size and color of Beef, Pork and Lamb
Beef Chuck 7 Bone Steak
Beef Brisket Flat Half
Beef Variety Tongue
Beef Round Bottom Round Steak
Beef Loin Tenderloin Roast
Beef Round Top Round Steak
Beef Loin T-Bone Steak
Beef Round Bottom Round Roast
Beef Round Tip Roast Cap Off
Beef Round Eye Round Roast
Beef Round Top Round Roast
Beef Round Tip Steak Cap On
Beef Round Eye Round Steak
Beef Chuck Mock Tender Steak
Comparison of Eye Round, Tenderloin and Mock Tender Steaks

Eye Round very course texture lean. Often has subcutaneous fat on one side. View enlargement

Tenderloin very smooth texture. View enlargement

Mock Tender has a line of connective tissue in the muscle. View enlargement
Pork Loin Center Loin Roast
Beef Loin Top Sirloin Steak Boneless
Beef Various Cube Steak
Beef Loin Top Loin Steak Boneless
Beef Rib Steak Small End Boneless
Beef Flank Steak
Beef Rib Eye Roast
Pork Loin Canadian Style Bacon
Pork Loin Tenderloin Roast
Pork Loin Top Loin Roast Boneless
Pork Loin Top Loin Chop Boneless
Pork Loin Double Chop Boneless
Pork Side Spareribs
Pork Shoulder Blade Steak
Comparison of Pork Blade Steak and Blade Chop

The blade steak has the rib and chine bone removed. Click for classification. Both will have the blade bone present.
Pork Shoulder Blade Boston Roast
Pork Loin Back Ribs
Pork Various Smoked Hocks
Pork Loin Top Loin Chop
Pork Loin Sirloin Cutlet
Beef Variety Sweetbreads
Pork Various Link Sausage
Pork Various Smoked Sausage
Beef Variety Tripe
Eye of Round

Click on Picture
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