

2001 Retail Cut ID

Click on each picture to reveal the name of the retail cut.

BEEF ARM POT ROAST



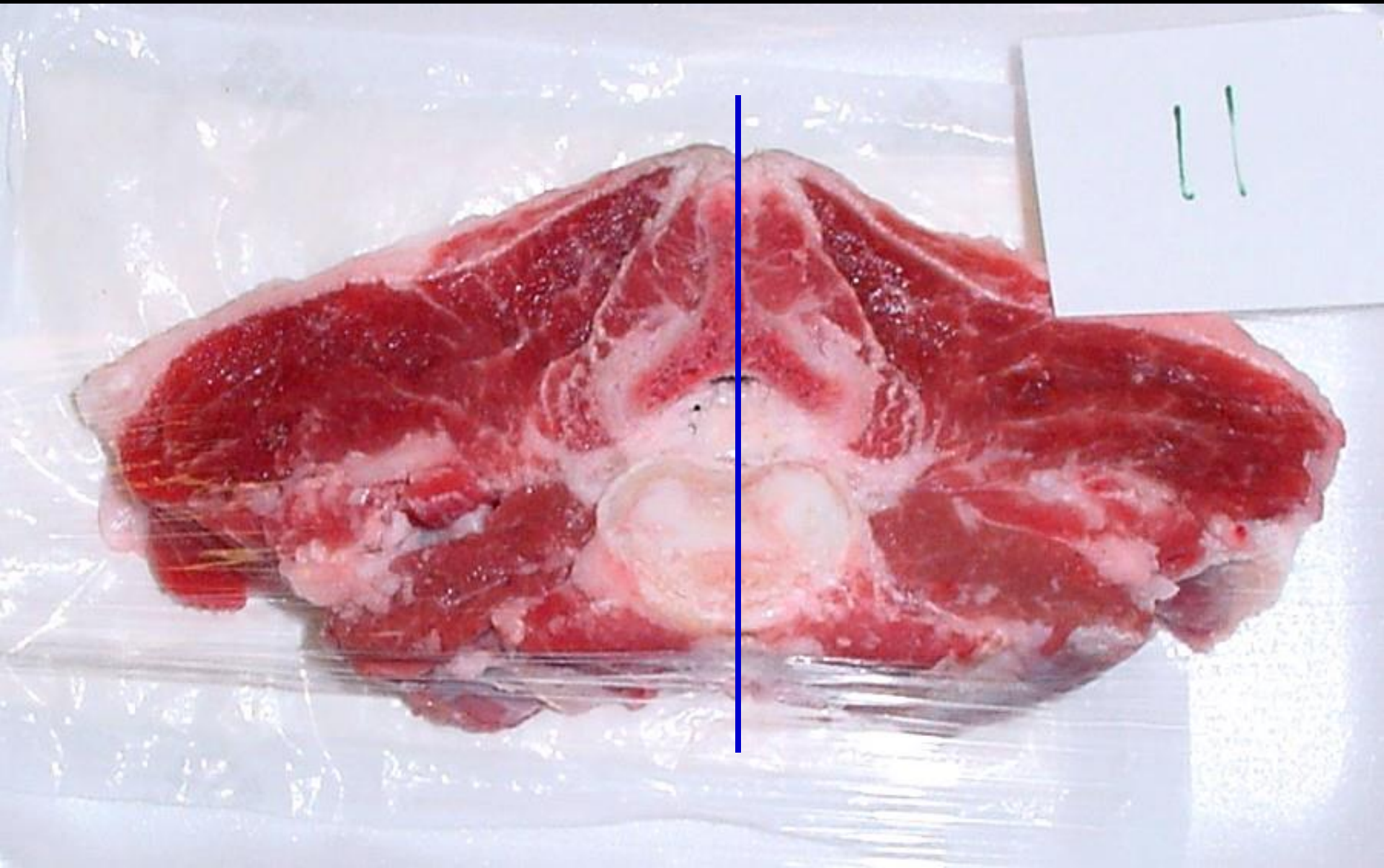
PORK SHOULDER ARM STEAK



BEEF BRISKET FLAT HALF BONELESS



LAMB LOIN DOUBLE CHOP



BEEF CHUCK BLADE STEAK



PORK LOIN DOUBLE CHOP



BEEF ROUND BOTTOM ROUND ROAST



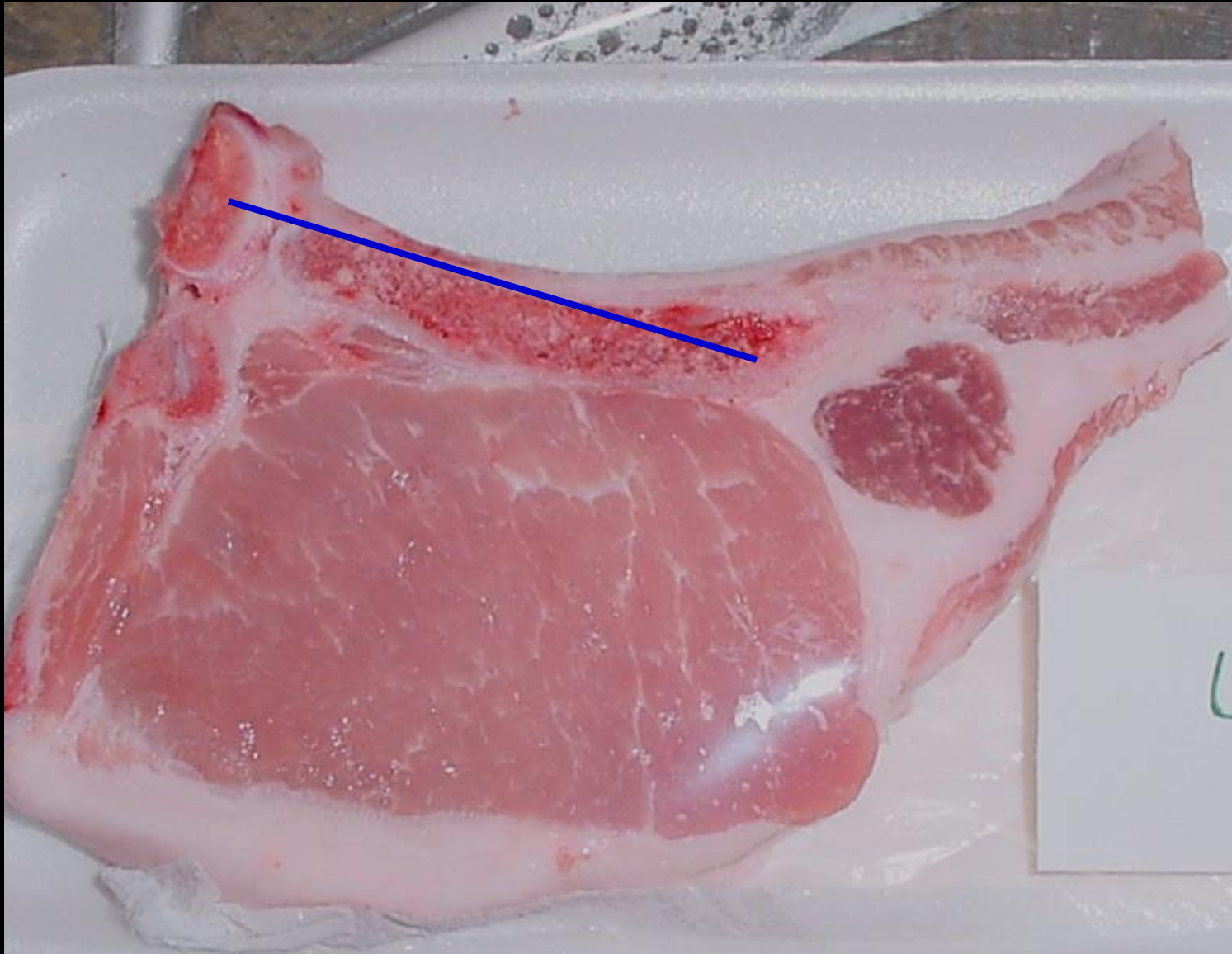
BEEF ROUND EYE OF ROUND ROAST



LAMB SHOULDER SQUARE CUT WHOLE



PORK LOIN RIB CHOP



BEEF PLATE SKIRT STEAK



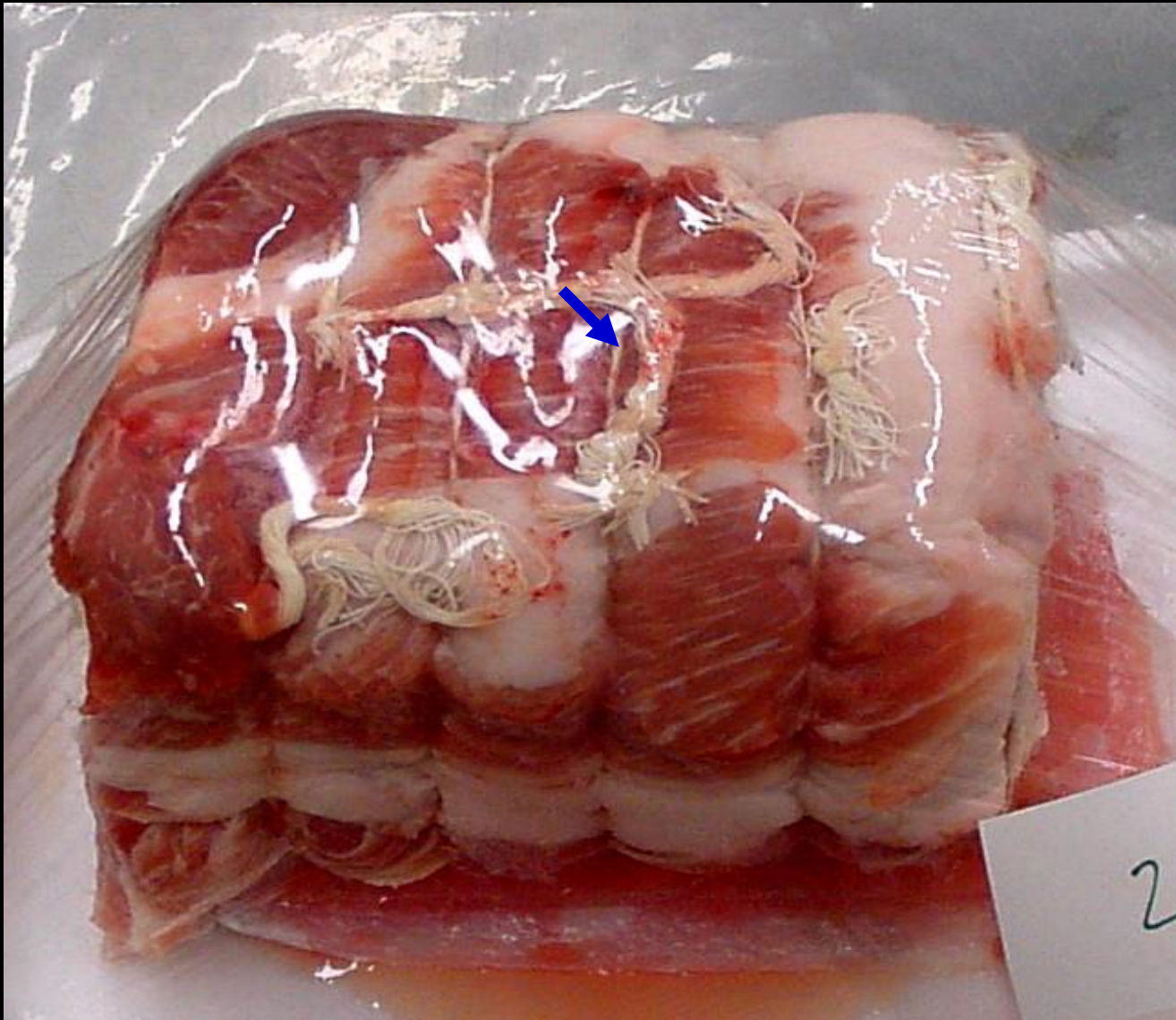
PORK SHOULDER BLADE STEAK



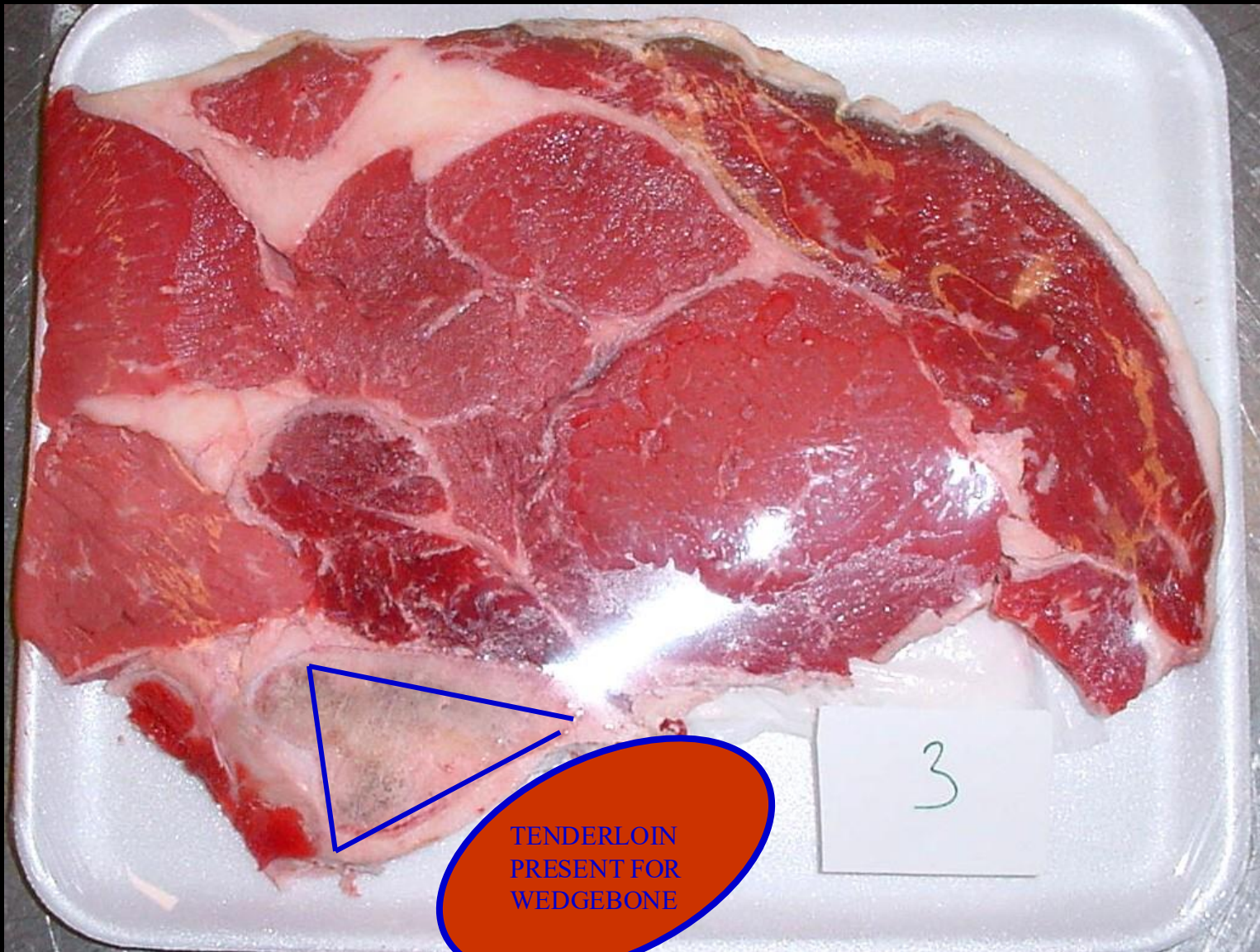
BEEF SWEETBREAD



PORK LOIN TOP LOIN DOUBLE ROAST



BEEF LOIN WEDGEBONE SIRLOIN STEAK ALSO SHELL SIRLOIN



PORK LOIN TENDERLOIN



BEEF RIB STEAK, SMALL END



LAMB BREAST RIBLETS



PORK SHOULDER ARM PICNIC



BEEF LOIN TENDERLOIN STEAK



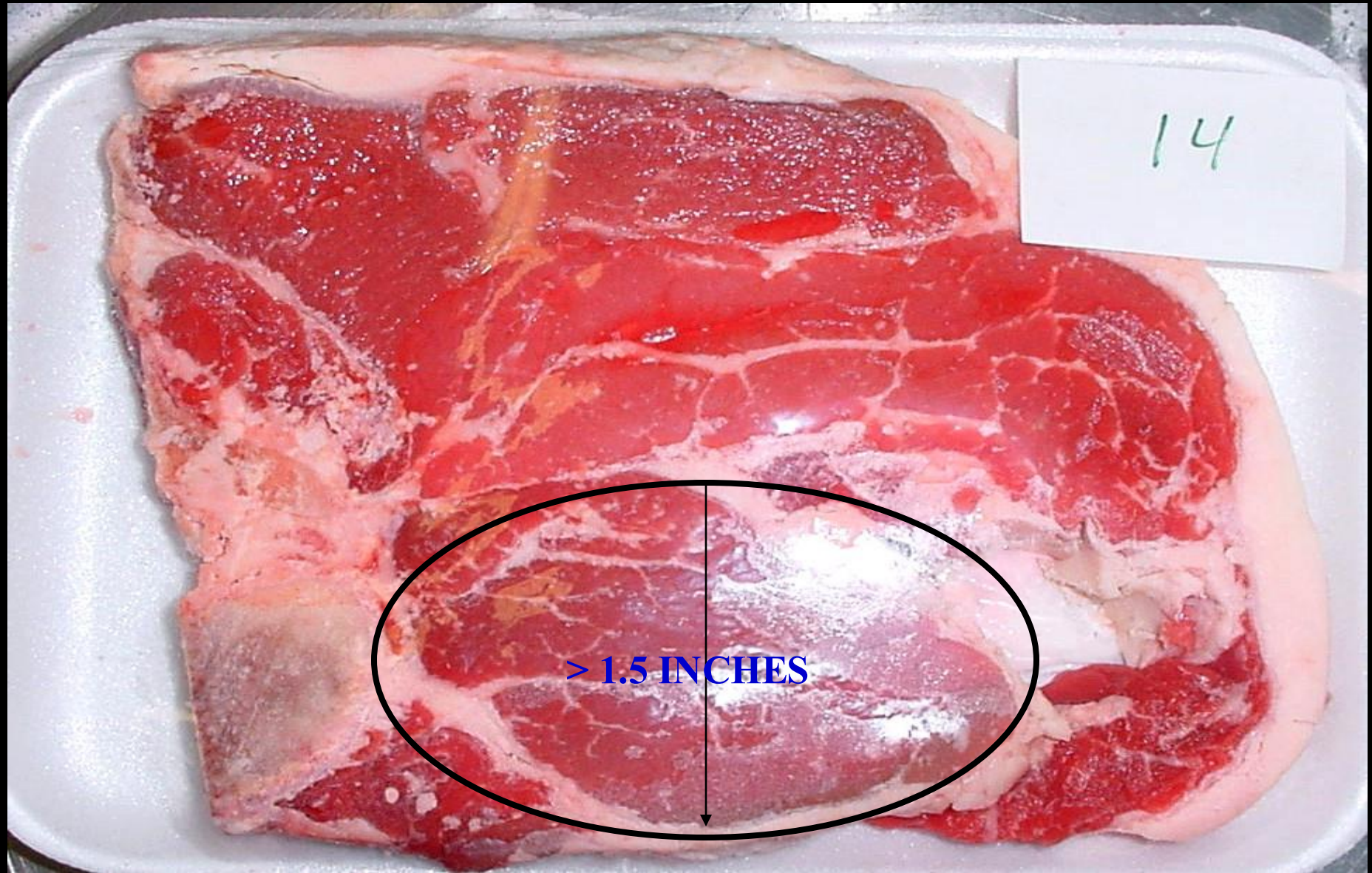
PORK BELLY FRESH SIDE



LAMB LEG, FRENCH STYLE



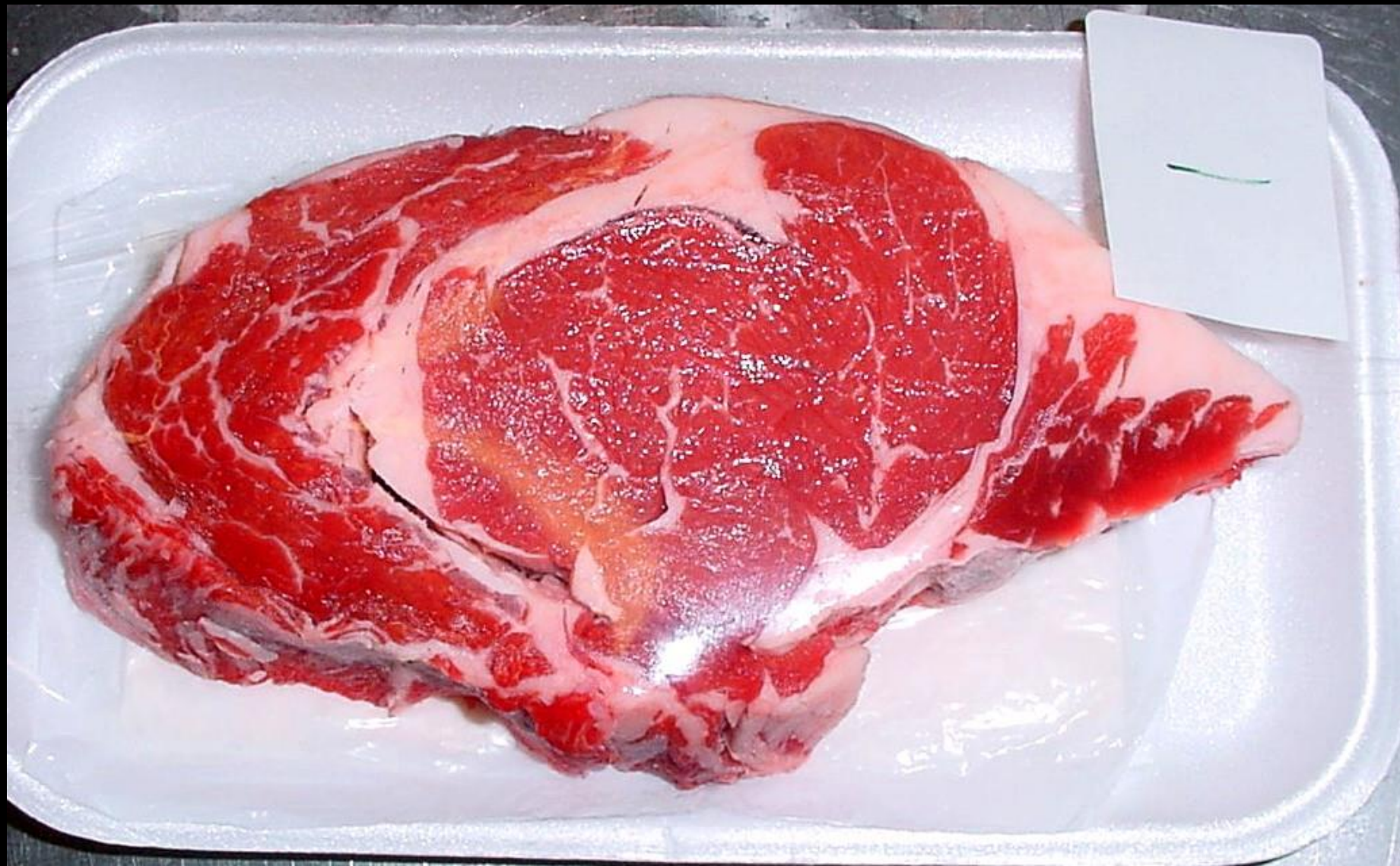
BEEF LOIN PORTERHOUSE STEAK



PORK LOIN BLADE CHOP



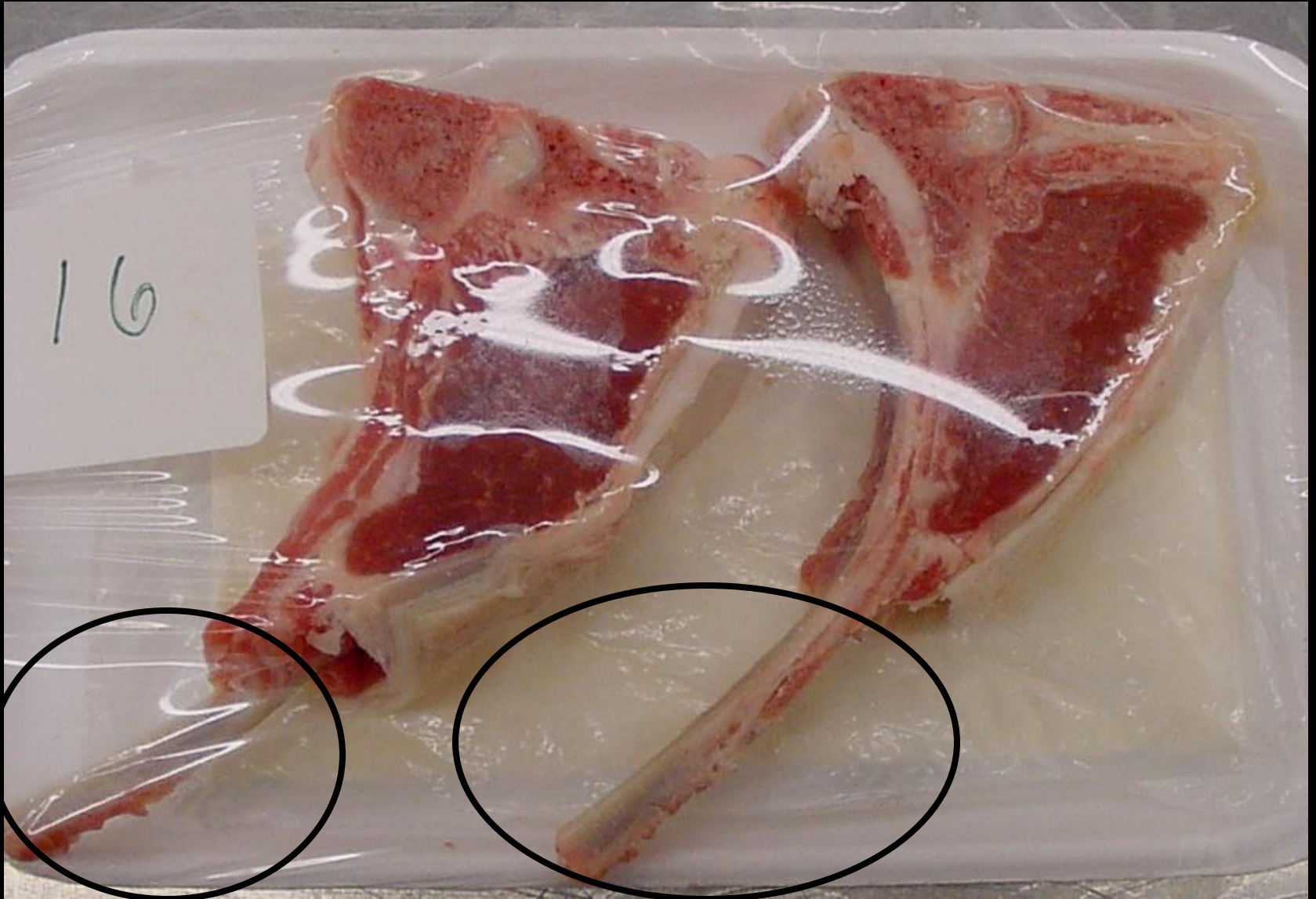
BEEF RIB RIBEYE STEAK



PORK LOIN SIRLOIN CHOP



LAMB RIB CHOP, FRENCH STYLE



BEEF CROSS CUT SHANKS



PORK SHOULDER BLADE BOSTON ROAST



BEEF CHUCK SEVEN BONE STEAK



PORK SIDE SPARERIBS

