

Pork Retail Identification Cuts¹

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Pork Retail Identification Cuts includes all of the pork cuts, primals, and cooking methods that are included in the Florida 4-H Meat Judging Contest. This contest, coordinated by the Florida 4-H Animal Sciences program, develops life skills through activities related to the processing of beef, pork, and lamb, including retail identification, meat quality factors, and cooking methods.

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Pork Retail Identification Cuts

Ham/Leg

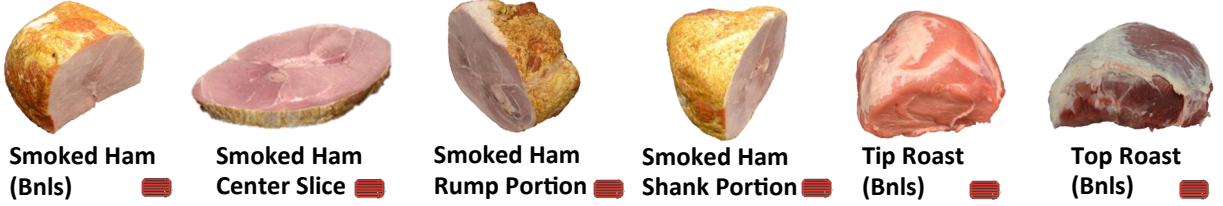


Fresh Ham
Center Slice

Fresh Ham
Rump Portion

Fresh Ham
Shank Portion

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Smoked Ham
(Bnls)

Smoked Ham
Center Slice

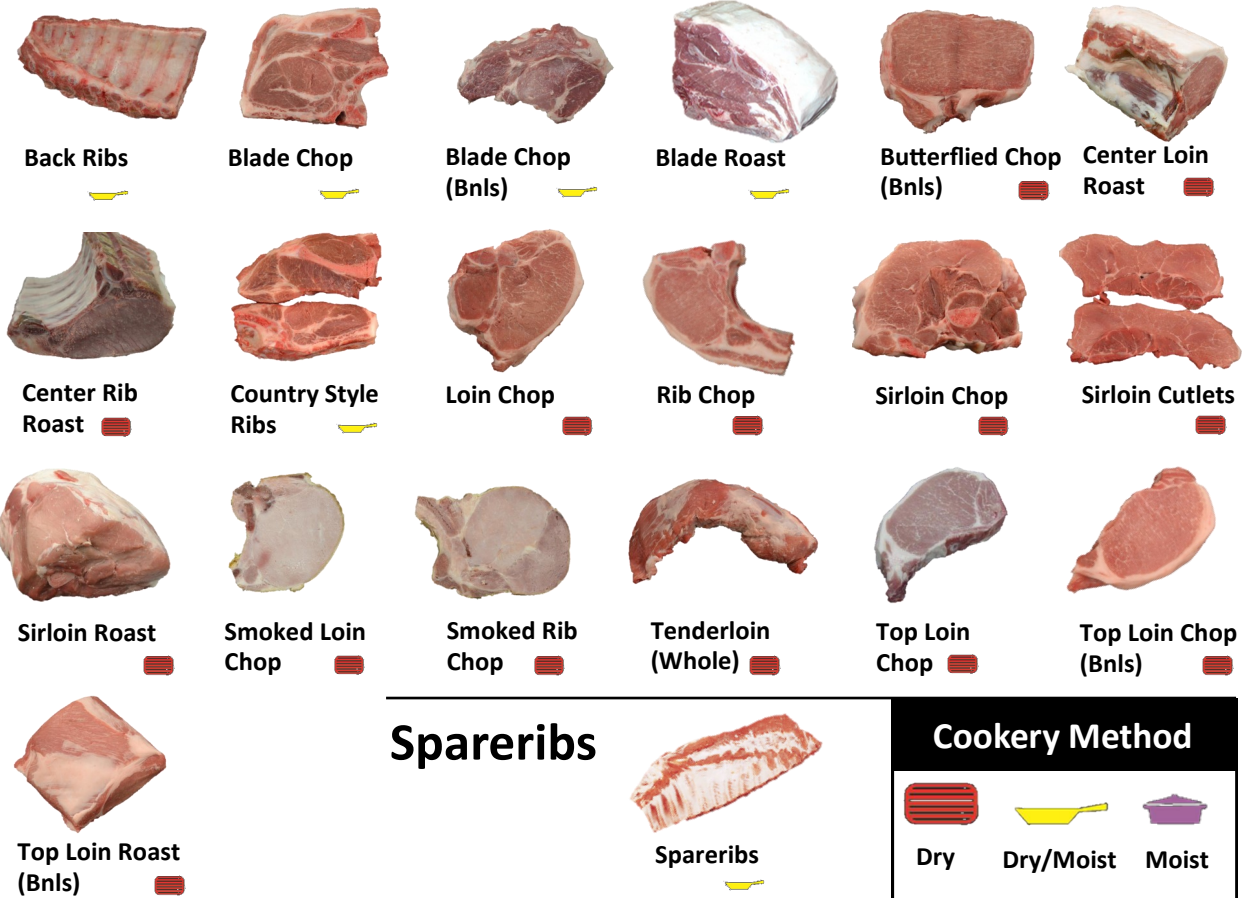
Smoked Ham
Rump Portion

Smoked Ham
Shank Portion

Tip Roast
(Bnls)

Top Roast
(Bnls)

Loin



Back Ribs

Blade Chop

Blade Chop
(Bnls)

Blade Roast

Butterflied Chop
(Bnls)

Center Loin
Roast

Center Rib
Roast

Country Style
Ribs

Loin Chop

Rib Chop

Sirloin Chop

Sirloin Cutlets

Sirloin Roast

Smoked Loin
Chop

Smoked Rib
Chop

Tenderloin
(Whole)

Top Loin
Chop

Top Loin Chop
(Bnls)

Top Loin Roast
(Bnls)

Spareribs



Spareribs

Cookery Method



Dry

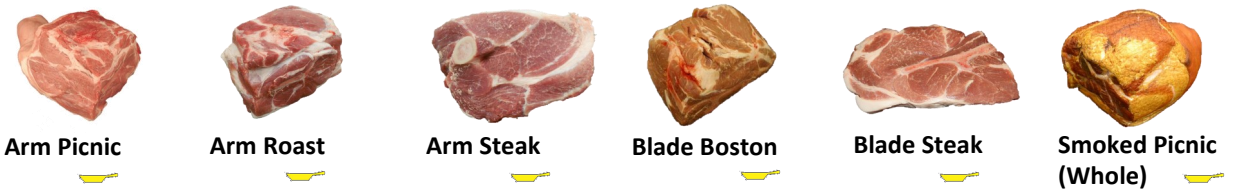


Dry/Moist



Moist

Shoulder



Arm Picnic

Arm Roast

Arm Steak

Blade Boston

Blade Steak

Smoked Picnic
(Whole)

Side/Belly

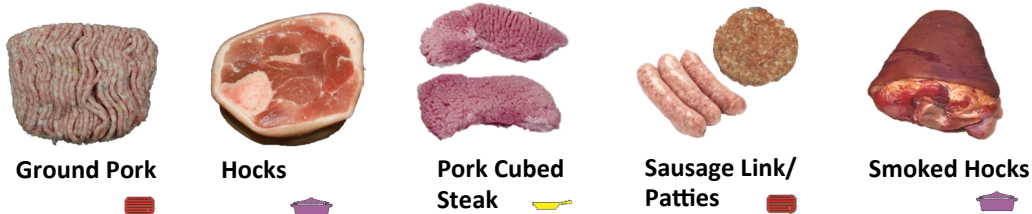


Slab Bacon

Sliced Bacon

Fresh Side

Various



Ground Pork

Hocks

Pork Cubed
Steak

Sausage Link/
Patties

Smoked Hocks