**Pork Retail Identification Cuts**

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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 Science program, develops life skills through activities related to the processing of beef, pork, and lamb, including retail identification, meat quality factors, and cooking methods.

Species: Pork

Ham/Leg

 Fresh Ham Center Slice, dry/moist

 Fresh Ham Rump Portion, dry/moist

 Fresh Ham Shank Portion, dry/moist

 Smoked Ham (Bnls), dry

 Smoked Ham Center Slice, dry

 Smoked Ham Rump Portion, dry

 Smoked Ham Shank Portion, dry

 Tip Roast (Bnls), dry

 Top Roast (Bnls), dry

Loin

 Back Ribs, dry/moist

 Blade Chop, dry/moist

 Blade Chop (Bnls), dry/moist

 Blade Roast, dry/moist

 Butterflied Chop (Bnls), dry

 Center Loin Roast, dry

 Center Rib Roast, dry

 Country Style Ribs, dry/moist

 Loin Chop, dry

 Rib Chop, dry

 Sirloin Chop, dry

 Sirloin Cutlets, dry

 Sirloin Roast, dry

 Smoked Loin Chop, dry

 Smoked Rib Chop, dry

 Tenderloin (Whole), dry

 Top Loin Chop, dry

 Top Loin Chop (Bnls), dry

 Top Loin Roast (Bnls), dry

Spareribs

 Spareribs, dry/moist

Shoulder

 Arm Picnic, dry/moist

 Arm Roast, dry/moist

 Arm Steak, dry/moist

 Blade Boston, dry/moist

 Blade Steak, dry/moist

 Smoked Picnic (Whole), dry/moist

Side/Belly

 Slab Bacon, dry

 Sliced Bacon, dry

 Fresh Side, moist

Various

 Ground Pork, dry

 Hocks, moist

 Pork Cubed Steak, dry/moist

 Sausage Link/Patties, dry

 Smoked Hocks, moist