**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