



**TENNESSEE 4-H MEAT JUDGING
PRESENTATION
Pork Retail ID**

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Retail Cut Identification

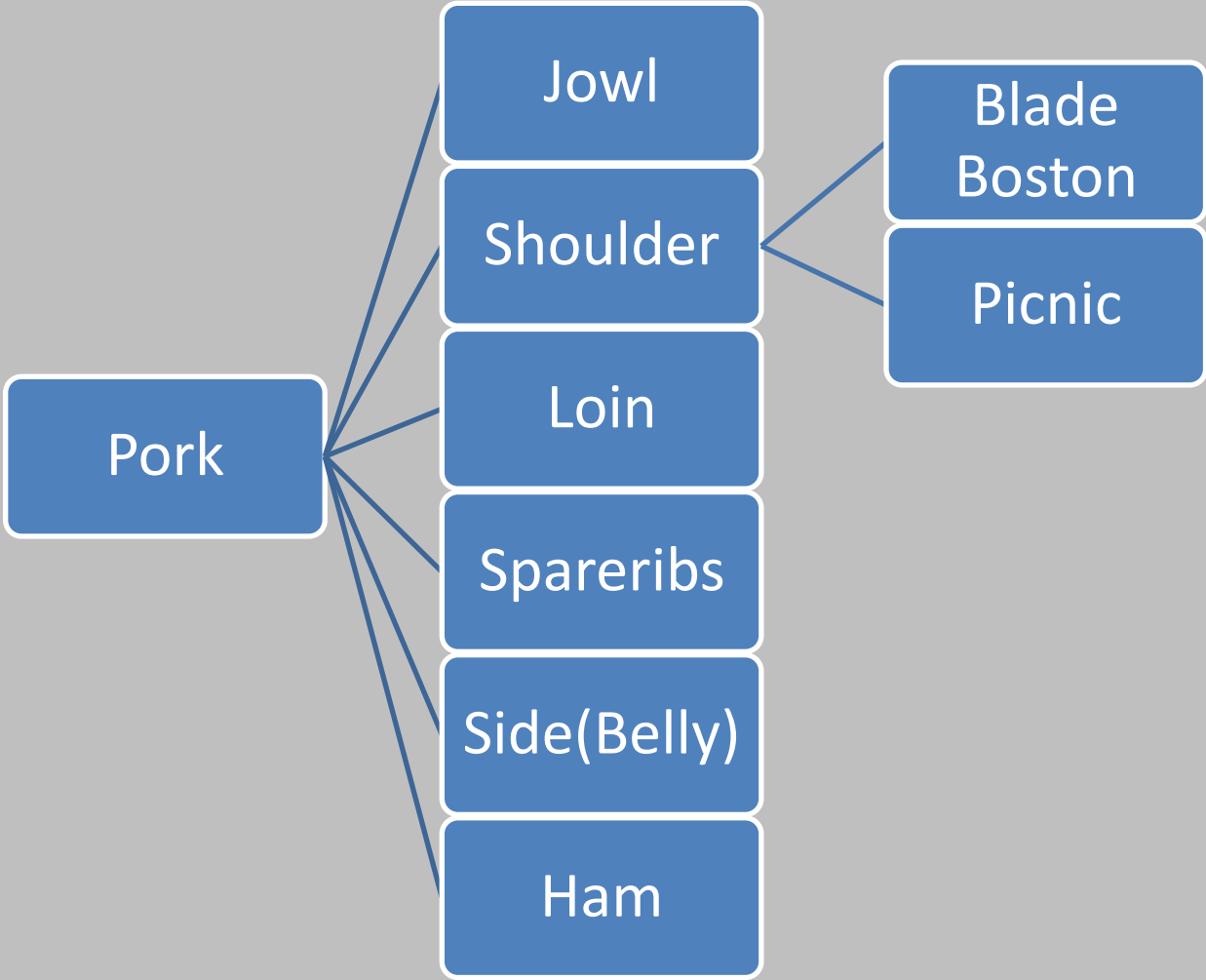
Pork Cuts

Notice that a picture will notify students when the Primal Cut Region changes. Primal Cut Name is underlined in red.

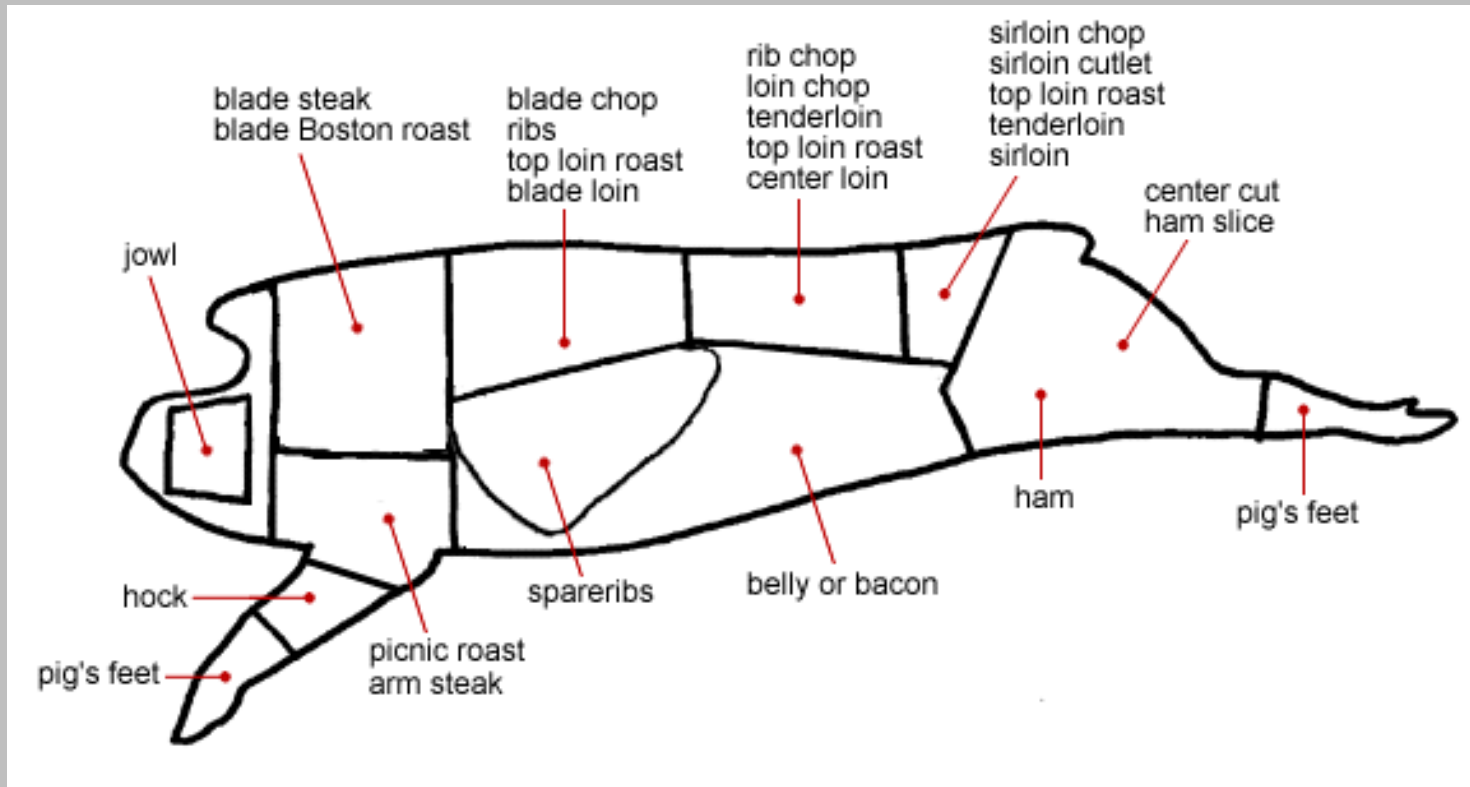
Each slide also has a  button that, when clicked will show some features of the cut. To go back to the previously viewed slide, click the  button.

Retail Cut Identification

Pork Cuts

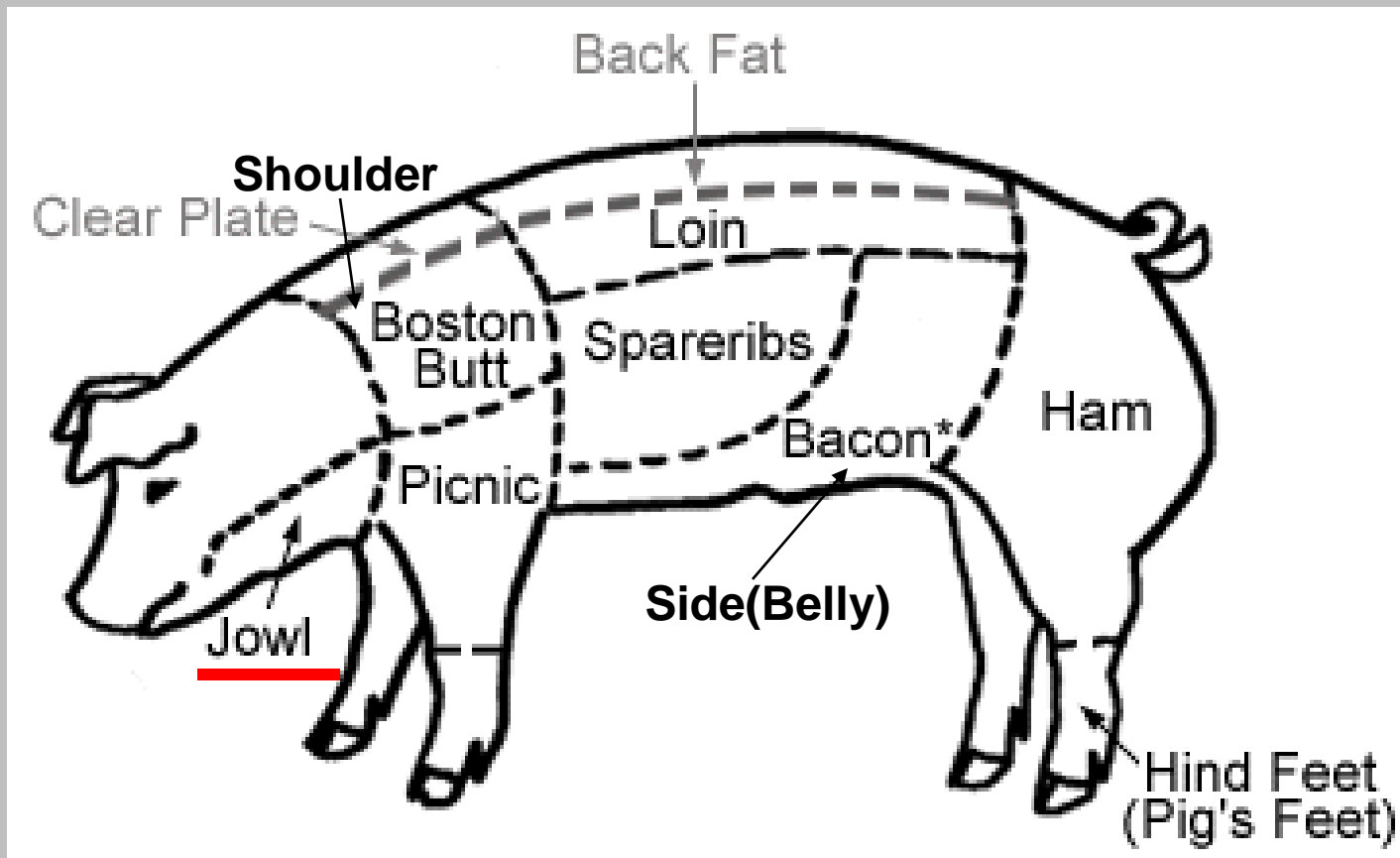


Pork Retail Cuts



Primal	Retail Cut Name
Jowl	<u>Smoked Pork Jowl</u>
Shoulder	<u>Pork Shoulder Arm Picnic, Whole</u>
	<u>Pork Shoulder Arm Roast</u>
	<u>Pork Shoulder Arm Steak</u>
	<u>Pork Shoulder Blade Boston Roast</u>
	<u>Pork Shoulder Blade Steak</u>
	<u>Smoked Pork Shoulder Picnic, Whole</u>
	<u>Smoked Pork Hock</u>
Loin	<u>Pork Loin Blade Roast</u>
	<u>Pork Loin Blade Chops</u>
	<u>Pork Loin Back Ribs</u>
	<u>Pork Loin Rib Chops</u>
	<u>Pork Loin Chops</u>
	<u>Pork Loin Top Loin Roast, Bnls</u>
	<u>Pork Loin Top Loin Chops, Bnls</u>
	<u>Pork Loin Butterfly Chops</u>
	<u>Pork Loin Sirloin Chops</u>
	<u>Pork Loin Tenderloin, Whole</u>
	<u>Smoked Pork Loin, Canadian Style Bacon</u>
	<u>Smoked Pork Loin Rib Chop</u>
	<u>Smoked Pork Loin Chop</u>

Primal	Retail Cut Name
Side	<u>Slab Bacon</u>
	<u>Sliced Bacon</u>
Spareribs	<u>Pork Spareribs</u>
Ham/Leg	<u>Pork Fresh Ham Center Slice</u>
	<u>Smoked Ham, Bnls</u>
	<u>Smoked Ham Rump Portion</u>
	<u>Smoked Ham Center Slice</u>
	<u>Smoked Ham Shank Portion</u>
Various	<u>Ground Pork</u>
	<u>Pork Sausage Links</u>
	<u>Sausage</u>

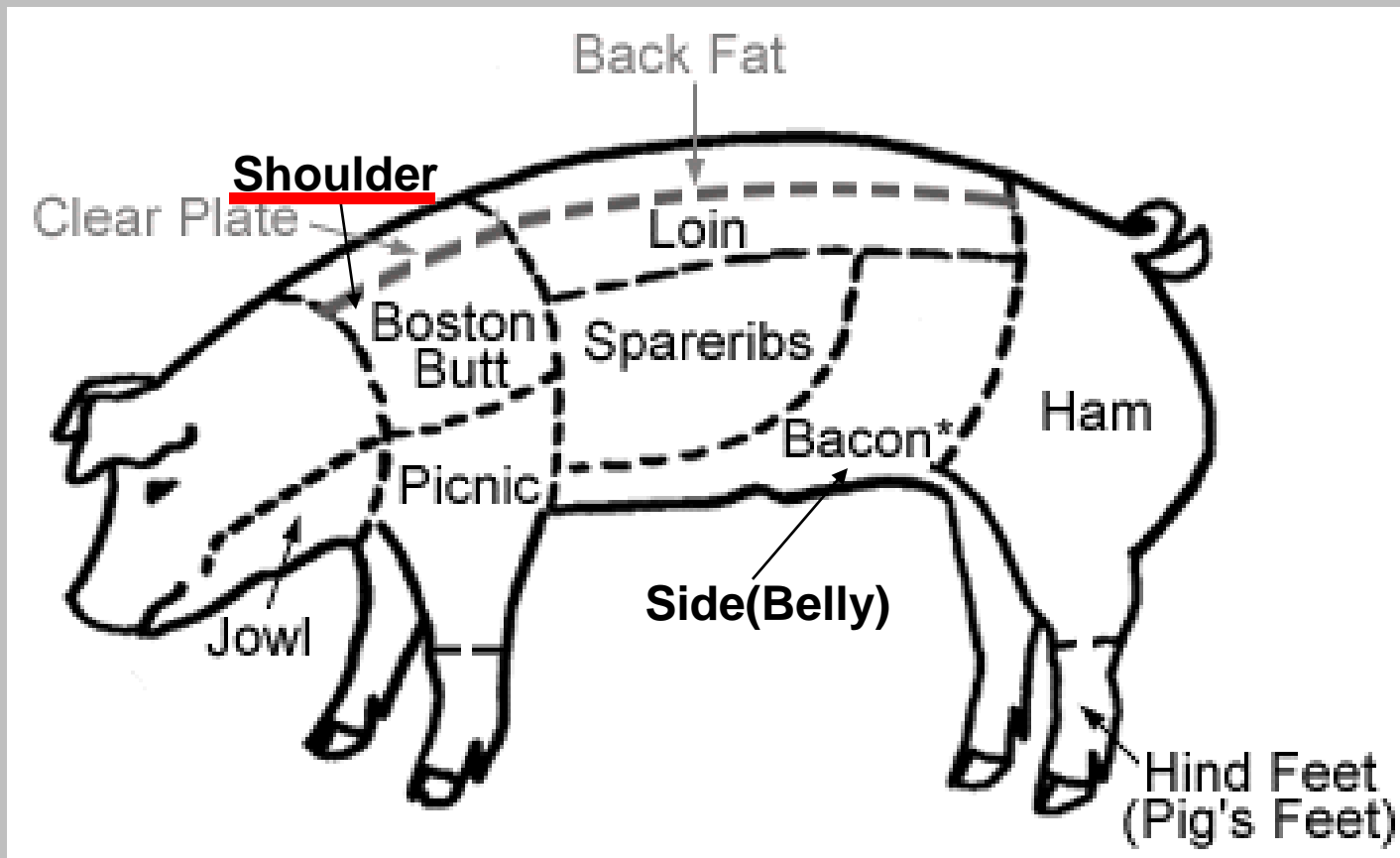


Smoked Pork Jowl– P, F, 88, -, M



Features

37.



Pork Shoulder Arm Picnic, Whole— P, M, 4, Ro, D/M



Features

38.

Pork Shoulder Arm Roast— P, M, 2, Ro, D/M



Features

39.

Pork Shoulder Arm Steak– P, M, 2, St, D/M



Features

40.

Pork Shoulder Blade Boston Roast— P, M, 8, Ro, D/M



Features

41.

Pork Shoulder Blade Steak– P, M, 6, St, D/M



Features

42.

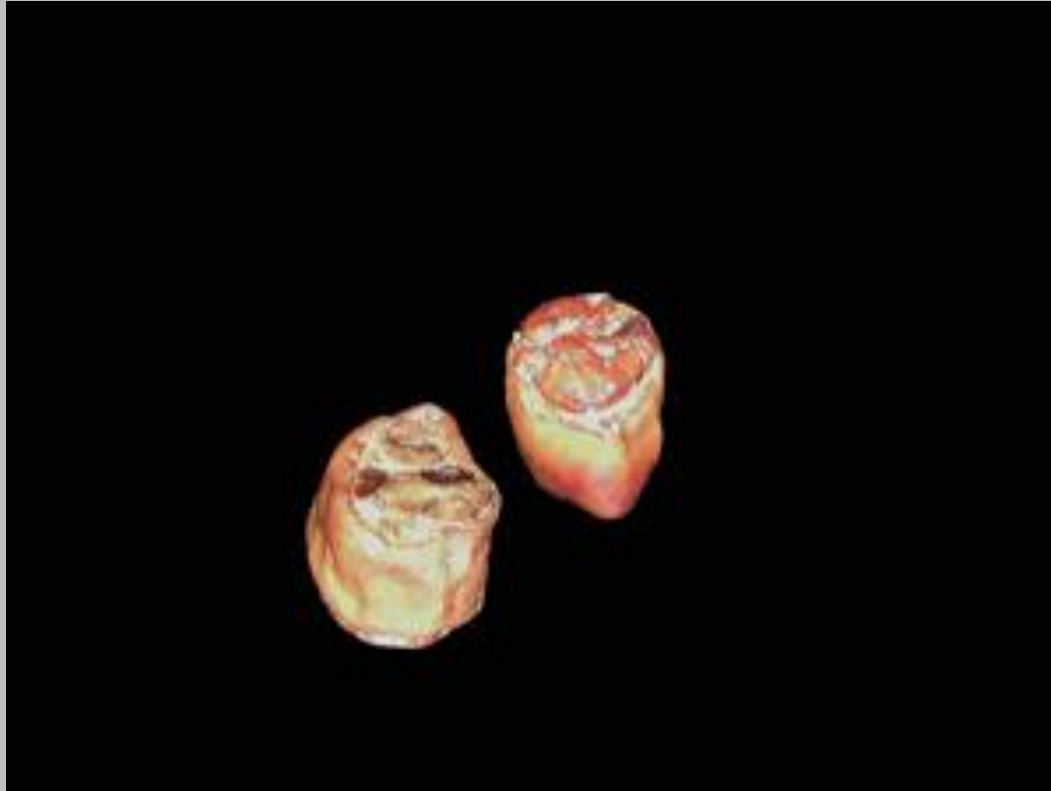
Pork Shoulder Smoked Picnic, Whole— P, M, 47, Ro, D/M



Features

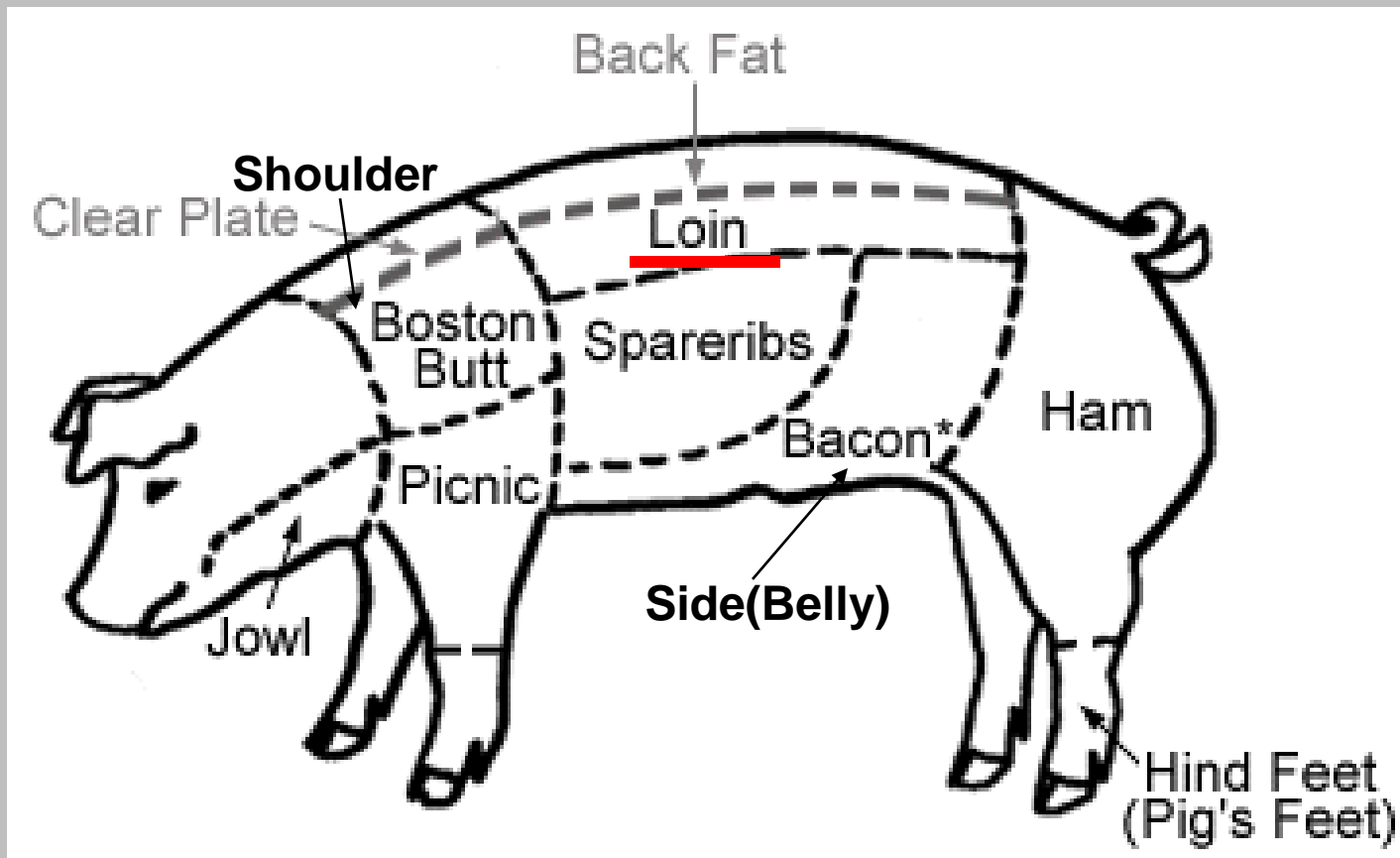
43.

Pork Shoulder Smoked Hock— P, M, 87, -, M



Features

44.



Pork Loin Blade Roast– P, H, 6, Ro, D/M



Features

45.

Pork Loin Blade Chops— P, H, 6, Ch, D/M



Features

46.

Pork Loin Back Ribs— P, H, 66, -, D/M



Features

47.

Pork Loin Rib Chops– P, H, 28, Ch, D



Features

48.

Pork Loin Loin Chops– P, H, 24, Ch, D



Features

49.

Pork Loin Top Loin Roast, BNLS– P, H, 55, Ro, D



50.

Features

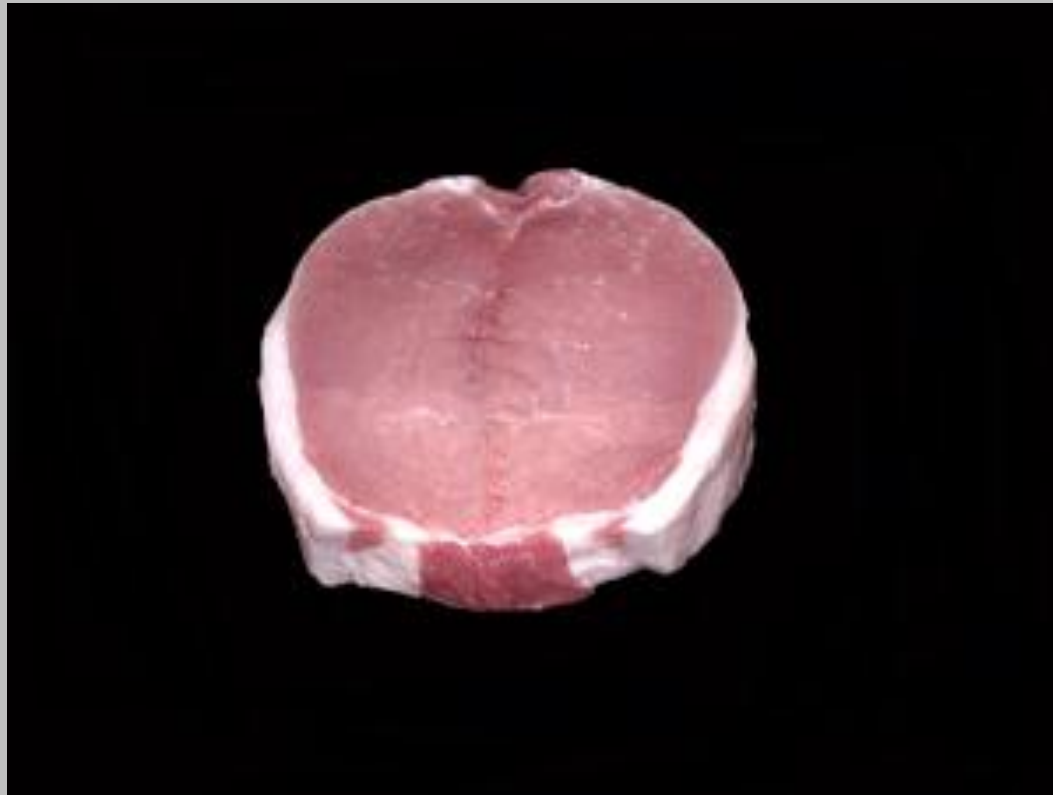
Pork Loin Top Loin Chop, BNLS– P, H, 55, Ch, D



51.

Features

Pork Loin Butterfly Chop– P, H, 11, Ch, D



Features

52.

Pork Loin Sirloin Chop– P, H, 37, Ch, D



Features

53.

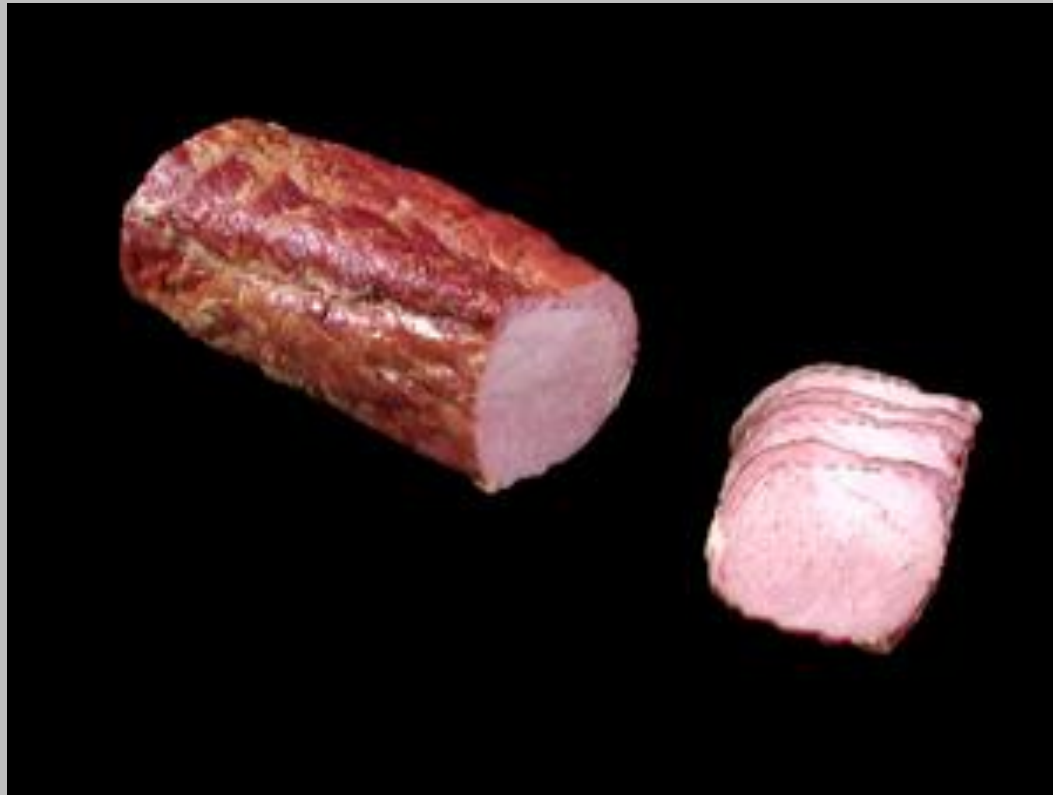
Pork Loin Tenderloin Roast, Whole— P, H, 50, Ro, D



Features

54.

Pork Loin Smoked Loin Canadian Style Bacon- P, H, 71, -, D



55.

Features

Pork Loin Smoked Rib Chop – P, H, 44, Ch, D



Features

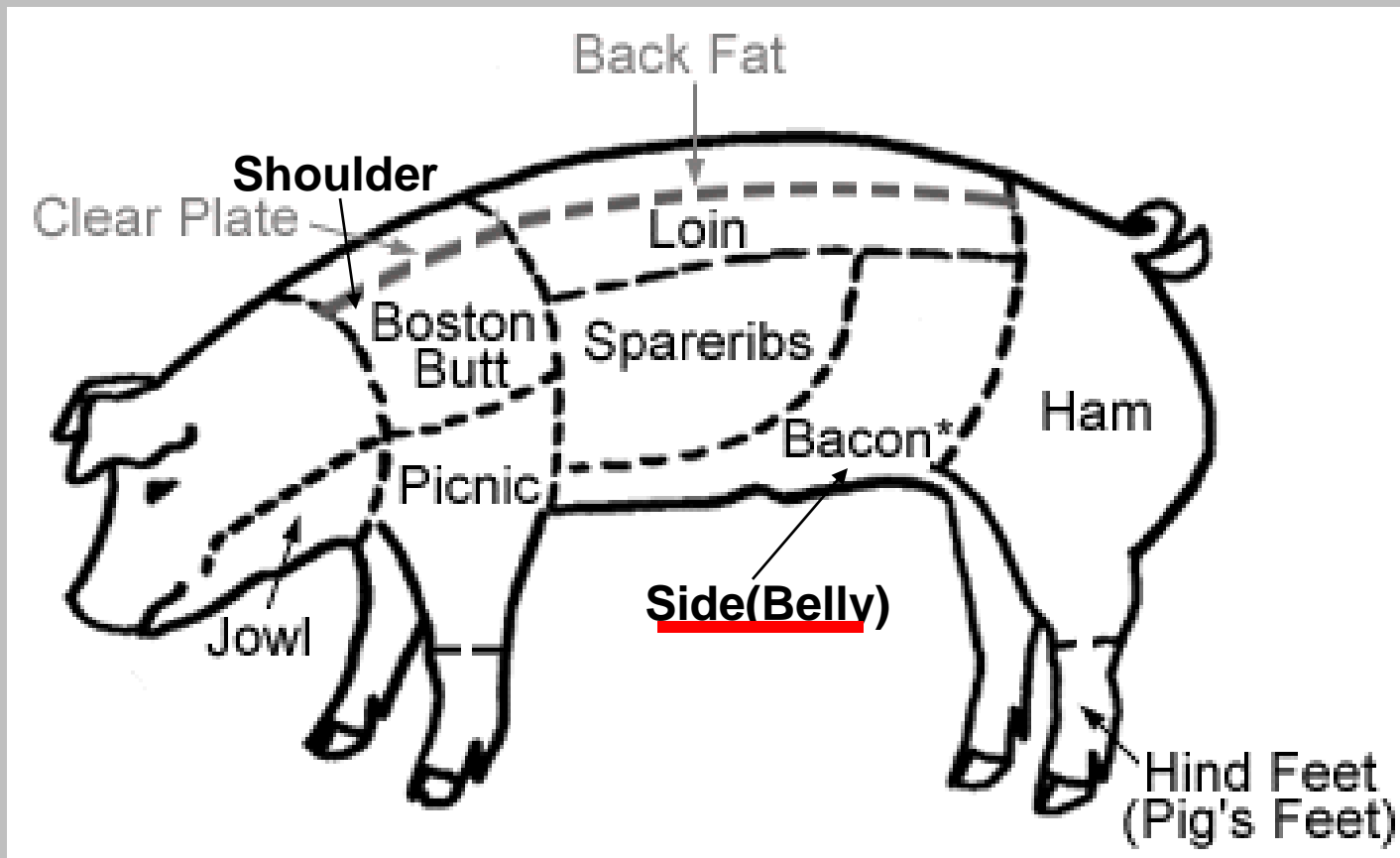
56.

Pork Loin Smoked Loin Chop- P, H, 43, Ch, D



Features

57.



Pork Side Slab Bacon- P, N, 67, -, D



Features

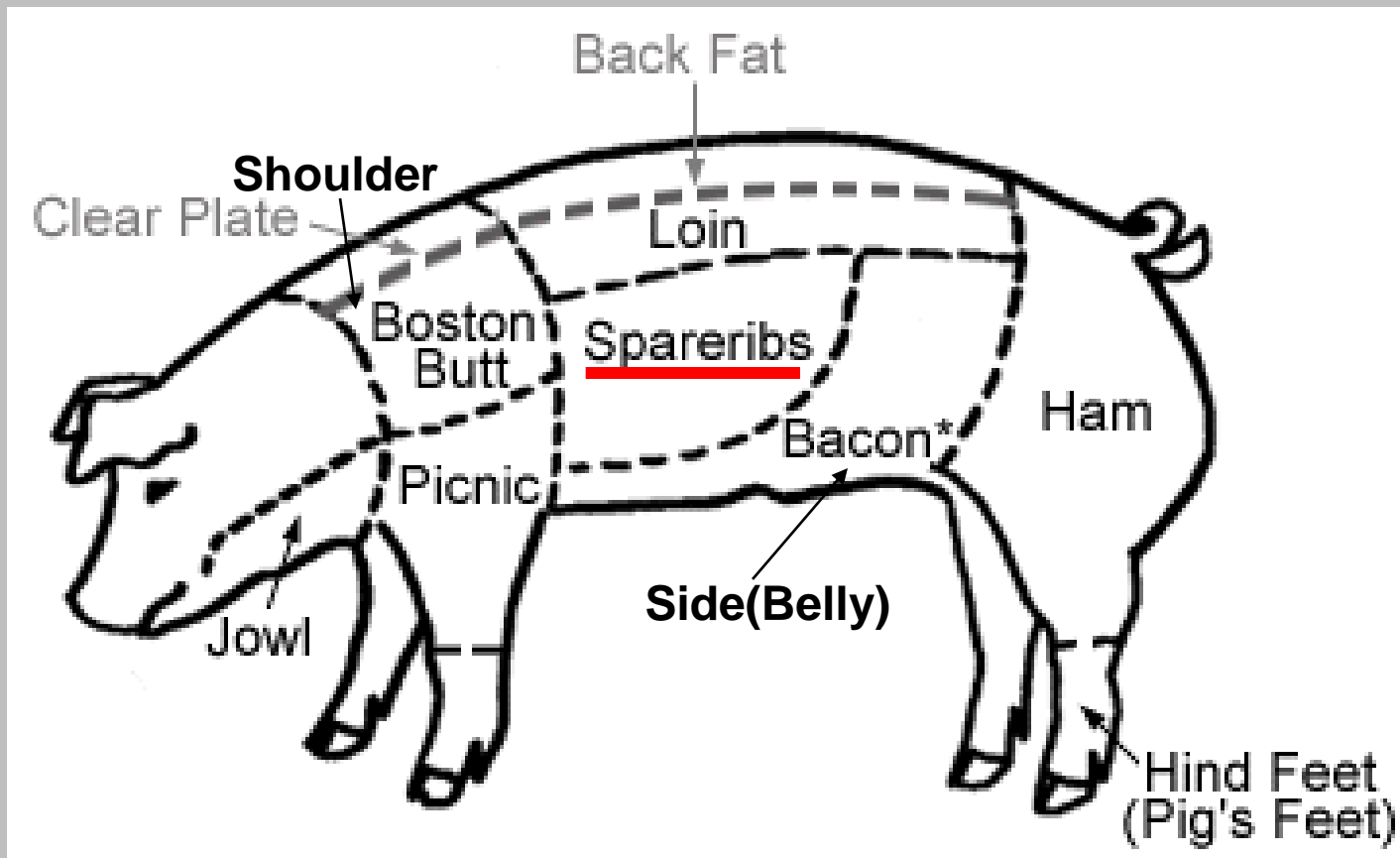
58.

Pork Side Bacon- P, N, 5, S1, D



Features

59.

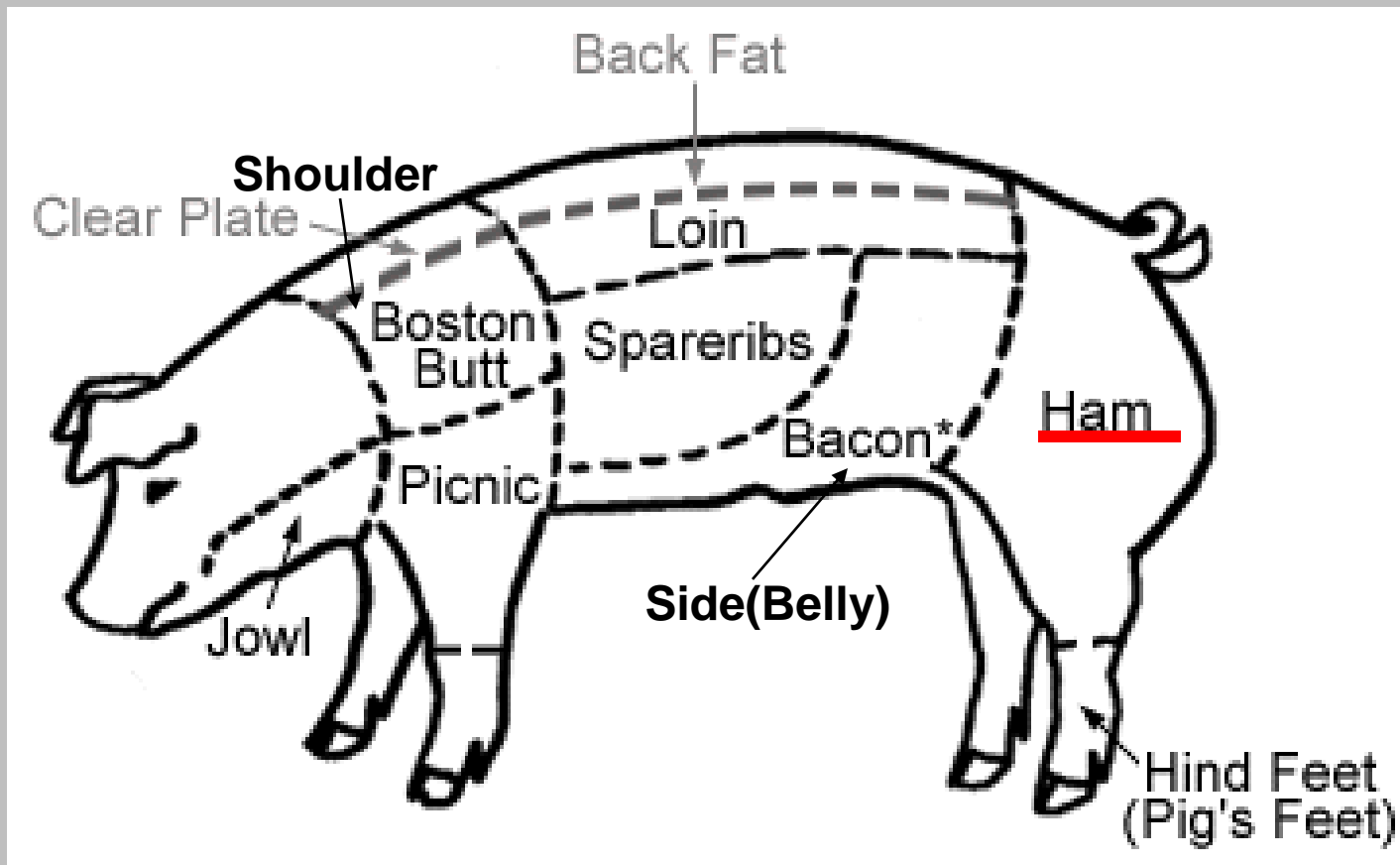


Pork Spareribs - P, O, 89, -, D/M



Features

60.



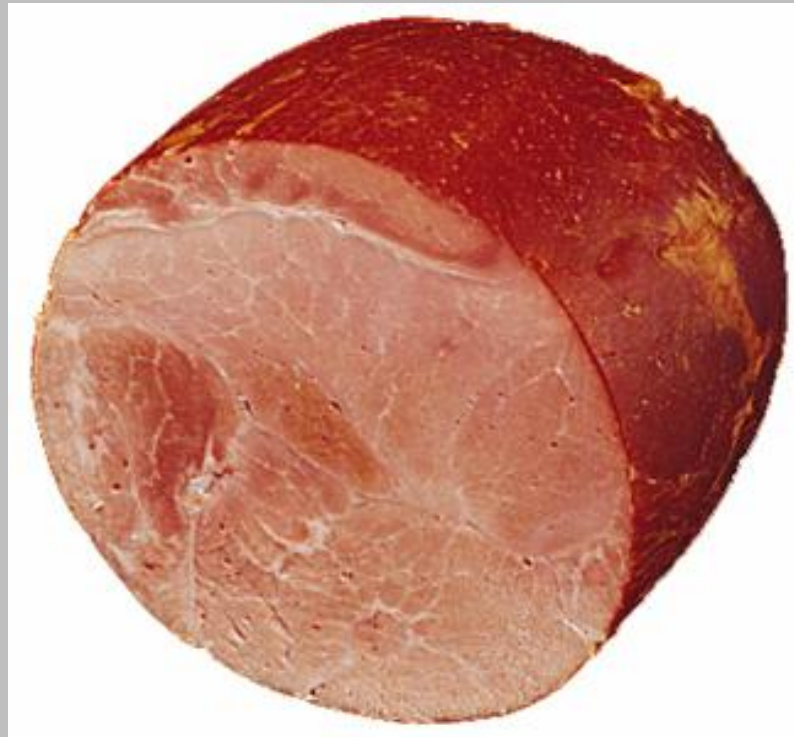
Pork Ham, Fresh Center Slice—
P, E, 19, S1, D/M



61.

Features

Pork Ham, Smoked Ham, BNLS – P, E, 42, No, D



62.

Features

Pork Ham, Smoked Ham, Rump Portion – P, E, 45, Ro, D



63.

Features

Pork Ham, Smoked Center Slice – P, E, 41, S1, D



Features

64.

Pork Ham, Smoked Ham, Shank Portion – P, E, 46, Ro, D



65.

Features

Pork Various Cuts

Pork Various, Ground Pork – P, Q, 79, -, D



Features

66.

Pork Various, Sausage Links – P, Q, 83, -, D



Features

67.

Pork Various, Sausage – P, Q, 82, -, D



Features

68.

Primal	Retail Cut Name	Cookery Method	Specie	Primal	Retail Name	Type	Cookery Method
Jowl	Smoked Pork Jowl	Moist	P	F	88		M
Shoulder	Pork Shoulder Arm Picnic, Whole	Dry/Moist	P	M	4	Ro	D/M
	Pork Shoulder Arm Roast	Dry/Moist	P	M	2	Ro	D/M
	Pork Shoulder Arm Steak	Dry/Moist	P	M	2	St	D/M
	Pork Shoulder Blade Boston Roast	Dry/Moist	P	M	8	Ro	D/M
	Pork Shoulder Blade Steak	Dry/Moist	P	M	6	St	D/M
	Smoked Pork Shoulder Picnic, Whole	Dry/Moist	P	M	47	Ro	D/M
	Smoked Pork Hock	Moist	P	M	87		M
Loin	Pork Loin Blade Roast	Dry/Moist	P	H	6	Ro	D/M
	Pork Loin Blade Chops	Dry/Moist	P	H	6	Ch	D/M
	Pork Loin Back Ribs	Dry/Moist	P	H	66		D/M
	Pork Loin Rib Chops	Dry	P	H	28	Ch	D
	Pork Loin Chops	Dry	P	H	24	Ch	D
	Pork Loin Top Loin Roast, Bnls	Dry	P	H	55	Ro	D
	Pork Loin Top Loin Chops, Bnls	Dry	P	H	55	Ch	D
	Pork Loin Butterfly Chops	Dry	P	H	11	Ch	D
	Pork Loin Sirloin Chops	Dry	P	H	37	Ch	D
	Pork Loin Tenderloin, Whole	Dry	P	H	50	Ro	D
	Smoked Pork Loin, Canadian Style Bacon	Dry	P	H	71		D
	Smoked Pork Loin Rib Chop	Dry	P	H	44	Ch	D
	Smoked Pork Loin Chop	Dry	P	H	43	Ch	D

Primal	Retail Cut Name	Cookery Method	Specie	Primal	Retail Name	Type	Cookery Method
Side	Slab Bacon	Dry	P	N	67		D
	Sliced Bacon	Dry	P	N	5	SI	D
Spareribs	Pork Spareribs	Dry/Moist	P	O	89		D/M
Ham/Leg	Pork Fresh Ham Center Slice	Dry/Moist	P	E	19	SI	D/M
	Smoked Ham, Bnls	Dry	P	E	42	Ro	D
	Smoked Ham Rump Portion	Dry	P	E	45	Ro	D
	Smoked Ham Center Slice	Dry	P	E	41	SI	D
	Smoked Ham Shank Portion	Dry	P	E	46	Ro	D
Various	Ground Pork	Dry	P	Q	79		D
	Pork Sausage Links	Dry	P	Q	83		D
	Sausage	Dry	P	Q	82		D

TENNESSEE 4-H MEAT JUDGING ACTIVITY GUIDELINES

- Credit for the photos used in the Retail Identification portion of this presentation goes to:
 - Texas AgriLife Extension Service and the AggieMeat website (aggiemeat.tamu.edu)
 - University of Kentucky Agripedia Meats ID page

Additional Resources

- Texas A & M Meat Science Department
<http://meat.tamu.edu/extension.html>
 - Has judging classes as well as retail ID practice
 - Note that some of the retail ID cuts may not be included in the Tennessee 4-H list.
- [American Meat Science Association – 4-H Meat Judging](#)
 - Has information on National 4-H Contests
 - Has links to several very good resources

Retail Cut Identification

Pork Cuts

- Next section will cover Lamb Retail Cuts