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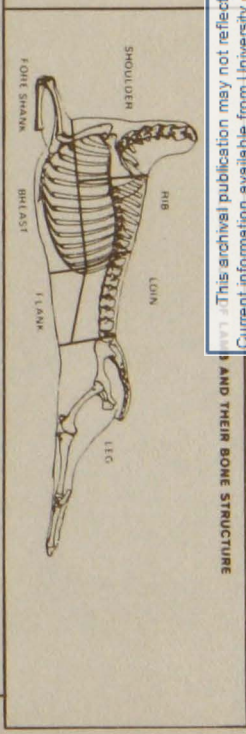
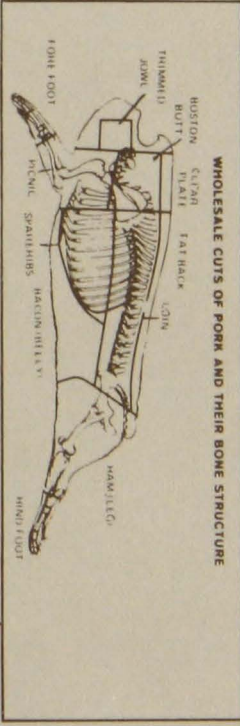
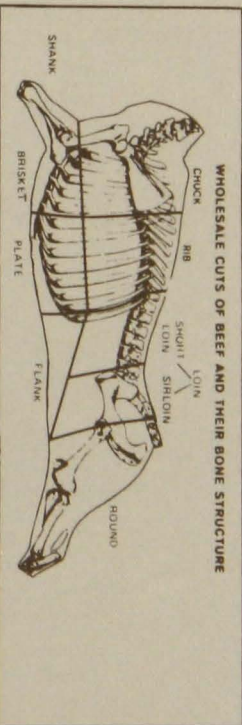
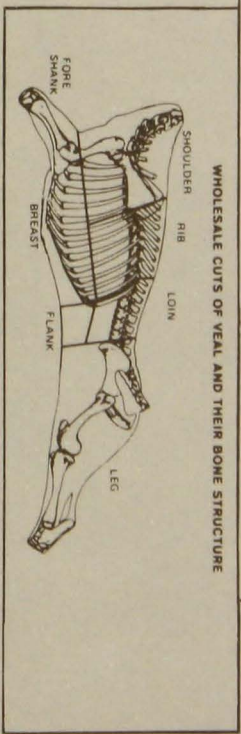
EXTENSION BULLETIN 393 - 1976

NAMES OF

Retail Meat Cuts

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The various names used for a given retail cut of meat had confused consumers. So in December of 1973, the Minnesota Department of Agriculture adopted a regulation prohibiting so-called "fanciful" names from being used as the name or as part of the name of a retail meat cut on a primary or price meat cut label or on a placard used to identify retail meat cuts displayed for sale exclusive of menus.

This bulletin lists commonly used names (including "fanciful") for a given retail cut of meat, the recommended name (now required) for that cut, and the recommended method(s) of cookery. Keep in mind that "fanciful" names may appear on the package anywhere except on the primary price-weight label.

The recommended method of cookery is not required on the price-weight label and thus this bulletin may help you select the proper method of cookery for the cut of meat you have purchased. The six basic methods of meat cookery are as follows:

COOKING METHODS

Dry Heat

Roasting

1. Season with salt and pepper, if desired.
2. Place meat fat side up on rack in open roasting pan.
3. Insert meat thermometer. Do not touch bone.
4. Do not add water. Do not cover. Do not baste.
5. Roast in slow oven—300°F. to 350°F.
6. Roast to desired degree of doneness, as determined by the meat thermometer. (Beef is rare at 140°F internal temperature, medium at 150°F and well-done at 160°F.)

Panbroiling

1. Place meat in heavy frying pan.
2. Do not add fat or water. Do not cover.
3. Cook slowly, turning occasionally.
4. Pour fat from pan as it accumulates.
5. Brown meat on both sides.
6. Cook to desired doneness. Season, if desired. Serve at once.

Panfrying

1. Brown meat on both sides in small amount of fat.
2. Season with salt and pepper, if desired.
3. Do not cover.
4. Cook at moderate temperature until done, turning occasionally.
5. Remove from pan and serve at once.

Broiling

1. Set oven regulator for broiling.
2. Place meat 2 to 5 inches from heat.
3. Broil until top of meat is brown.
4. Season with salt and pepper, if desired.
5. Turn meat and cook until done.
6. Season and serve at once.

Moist Heat

Braising

1. Brown meat on all sides in fat in heavy utensil.
2. Season with salt and pepper.
3. Add small amount of liquid, if necessary.
4. Cover tightly.
5. Cook at low temperature until tender.

Cooking in Liquid

1. Brown meat on all sides in own fat or lard, where desirable.
2. Season with salt and pepper, if desired.
3. Cover with liquid, cover kettle, cook below boiling point until tender.

BEEF

BEEF

Wholesale Cut	Commonly Used Name(s)	Required Name and Cooking Method(s)
BEEF CHUCK	Arm Chuck Roast; Chuck Arm Roast; Chuck Round Bone Cut; Round Bone Pot-Roast; Round Bone Roast.	BEEF CHUCK ARM POT-ROAST (Braise)
	Beef Chuck Arm Pot-Roast (with arm bone removed)	BEEF CHUCK ARM POT-ROAST BNLS * (Braise)
	Boston Cut; Bread and Butter Cut; Cross Rib Roast; English Cut Roast; Thick Rib Roast. The beef chuck cross rib pot-roast includes chuck ribs 3, 4, and 5.	BEEF CHUCK CROSS RIB POT-ROAST (Braise)
	Boneless Boston Cut; Boneless English Cut; Cross Rib Roast, Bnls.; English Roll.	BEEF CHUCK CROSS RIB POT-ROAST BNLS (Braise)
	Boneless English Roast; Cross Rib Roast, Bnls.; Honey Cut; Shoulder Roast; Shoulder Roast, Bnls.	BEEF CHUCK SHOULDER POT-ROAST BNLS (Braise)
	Knuckle Bone; Knuckle Soup Bone; Soup Bone.	BEEF SOUP BONE (Cook in Liquid)
	Arm Chuck Steak; Arm Steak Beef Chuck; Arm Swiss Steak; Chuck Steak for Swissing; Round Bone Steak; Round Bone Swiss Steak.	BEEF CHUCK ARM STEAK (Braise)
	Boneless Arm Steak; Boneless Round Bone Steak; Boneless Swiss Steak.	BEEF CHUCK ARM STEAK BNLS (Braise)
	Barbecue Ribs; Braising Ribs; English Short Ribs, Extra Lean; Fancy Ribs; Short Ribs.	BEEF CHUCK SHORT RIBS (Braise, Cook in Liquid)

*Note: BNLS refers to Boneless cuts.

BEEF**BEEF**

Wholesale Cut	Commonly Used Name(s)	Required Name and Cooking Method(s)
BEEF CHUCK	English Steak; Shoulder Steak; Shoulder Steak, Bnls.; Shoulder Steak, Half Cut.	BEEF CHUCK SHOULDER STEAK BNLS (Braise)
	Splitting the shoulder will encourage cross grain carving of the cooked meat.	BEEF CHUCK SHOULDER POT-ROAST BNLS (Braise)
	Center Shoulder Roast; Chuck Roast, Bnls.; Chuck Shoulder Roast; Clod Roast.	BEEF CHUCK SHOULDER POT-ROAST BNLS (Braise)
	Chuck for swissing; Clod Steak, Bnls.; London Broil; Shoulder Clod Steak, Bnls.; Shoulder Cutlet, Bnls.; Shoulder Steak.	BEEF CHUCK SHOULDER STEAK BNLS (Braise, Panfry)
	Beef Cubed for Stew; Boneless Beef for Stew; Boneless Stew Beef.	BEEF FOR STEW (Braise, Cook in Liquid)
	Barbecue Ribs; Bottom Chuck Ribs; Chuck Spareribs.	BEEF CHUCK FLAT RIBS (Braise, Cook in Liquid)
	Barbecue Ribs; Braising Ribs; Brust Flanken; Flanken Short Ribs.	BEEF CHUCK SHORT RIBS (Braise, Cook in Liquid)
	Barbecue Ribs; Braising Ribs; Brust Flanken; Flanken Short Ribs; Kosher Ribs. Usually cut thinner than Beef Chuck Short Ribs.	BEEF CHUCK FLANKEN STYLE RIB (Braise, Cook in Liquid)
	Clear Bones; Marrow Bones; Soup Bones.	BEEF MARROW BONES (Cook in Liquid)
	Neck Boiling Beef; Neck Pot-Roast; Neck Soup Meat; Yankee Pot-Roast.	BEEF CHUCK NECK POT-ROAST (Braise, Cook in Liquid)
	Beef Neck, Bnls.; Neck Pot-Roast, Bnls.; Yankee Pot-Roast, Bnls.	BEEF CHUCK NECK POT-ROAST BNLS (Braise, Cook in Liquid)
	Braising Bones; Meaty Neck Bones; Neck Bone; Neck Soup Bone.	BEEF CHUCK NECK BONES (Cook in Liquid)

BEEF**BEEF****Wholesale
Cut****Commonly Used Name(s)****Required
Name and Cooking
Method(s)****BEEF
CHUCK**

The subprimal beef chuck, arm half and beef chuck, blade half will yield suitable lean meat for stew.

Boneless Chuck Roast; Chuck Pot-Roast, Bnls.; Chuck Roast Boneless.

Center Cut Pot-Roast; Chuck Roast Center Cut; 7-Bone Roast.

Center Chuck Steak; Chuck Steak Center Cut; 7-Bone Steak.

Blade Chuck Roast; Chuck Blade Roast. Chuck Roast Blade Cut; Chuck Roast 1st Cut.

Blade Steak; Chuck Blade Steak; Chuck Steak Blade Cut; Chuck Steak 1st Cut.

Char Broil Steak; Chuck Barbecue Steak; Chuck Steak 1st Cut; Chuck Steak for Bar BQ.

Blade Roast, Bone-in; 7-Bone Roast; Top Chuck Roast.

Blade Steak, Bone-in; Top Blade Steak; Top Chuck Steak, Bone-in.

Bottom Chuck Roast; California Roast; Semiboneless Roast; Under Cut Roast.

Bottom Chuck Steak; California Steak; Semiboneless Chuck Steak; Under Cut Steak.

Bnls. Roast Bottom Chuck; Bottom Chuck Roast, Bnls.; California Roast, Bnls.; Inside Chuck Roast.

BEEF FOR STEW (Braise, Cook in Liquid)

BEEF CHUCK POT-ROAST BNLS (Braise)

BEEF CHUCK 7-BONE POT-ROAST (Braise)

BEEF CHUCK 7-BONE STEAK (Braise)

BEEF CHUCK BLADE ROAST (Braise, Roast—high quality)

BEEF CHUCK BLADE STEAK (Braise, Broil or Panbroil—high quality)

BEEF CHUCK BLADE STEAK CAP OFF (Braise, Broil or Panbroil—high quality)

BEEF CHUCK TOP BLADE POT-ROAST (Braise)

BEEF CHUCK TOP BLADE STEAK (Braise)

BEEF CHUCK UNDER BLADE POT-ROAST (Braise, Roast)

BEEF CHUCK UNDER BLADE STEAK (Braise, Broil, Panbroil, Panfry)

BEEF CHUCK UNDER BLD*POT-ROAST BNLS (Braise, Roast)

*Note: BLD refers to Blade.

BEEF**BEEF**

Wholesale Cut	Commonly Used Name(s)	Required Name and Cooking Method(s)
BEEF CHUCK	Chuck Eye; Chuck Fillet; Chuck Tender; Fish Muscle; Medallion Pot-Roast; Scotch Tender. Flat Iron Roast; Lifter Roast; Puff Roast; Shoulder Roast, Thin End; Triangle Roast. Book Steak; Butler Steak; Lifter Steak; Petite Steak; Top Chuck Steak, Bnls. Boneless Chuck Roll; Boneless Chuck Fillet; Chuck Eye Roast; Inside Chuck Roll. Bnls. Chuck Fillet Steak; Bnls. Steak Bottom Chuck; Chuck Boneless Slices; Chuck Eye Steak; Chuck Fillet Steak. Boneless Chuck Pot-Roast; Chuck Boneless Roast; Inside Chuck Roast; Chuck Rib Pot-Roast. This is a thin strip of meat from the inside chuck which was originally attached to rib bones.	BEEF CHUCK MOCK TENDER (Braise) BEEF CHUCK TOP BLADE ROAST BNLS (Braise) BEEF CHUCK TOP BLADE STEAK BNLS (Braise, Panfry) BEEF CHUCK EYE ROAST BNLS (Braise, Roast) BEEF CHUCK EYE STEAK BNLS (Braise, Broil, Panbroil, Panfry) BEEF CHUCK EYE EDGE POT-ROAST (Braise)
BEEF SHANK	Center Beef Shanks; Cross Cut Shanks; Fore Shank for Soup Meat, Bone-in. Boneless Beef Shanks; Cross Cut Shank, Bnls.; Fore Shank for Soup Meat, Boneless. Center Shank Soup Bone; Shank Soup Bone. Beef Bones; Clear Bones; Soup Bones.	BEEF SHANK CROSS CUTS (Braise, Cook in Liquid) BEEF SHANK CROSS CUTS BNLS. (Braise, Cook in Liquid) BEEF SHANK CENTER CUT (Braise, Cook in Liquid) BEEF SHANK SOUP BONES (Cook in Liquid)
BEEF BRISKET	Boneless Brisket; Brisket Boneless; Fresh Beef Brisket; Whole Brisket.	BEEF BRISKET WHOLE BNLS (Braise, Cook in Liquid)

BEEF**BEEF****Wholesale
Cut****Commonly Used Name(s)****Required
Name and Cooking
Method(s)**

BEEF BRISKET	Brisket Front Cut; Brisket Point Cut; Brisket Thick Cut.	BEEF BRISKET POINT HALF BNLS (Braise, Cook in Liquid)
	Brisket First Cut; Brisket Flat Cut; Brisket Thin Cut.	BEEF BRISKET FLAT HALF BNLS (Braise, Cook in Liquid)
	Brisket Front Cut; Brisket Point Cut; Brisket Thick Cut.	BEEF BRISKET POINT CUT BNLS (Braise, Cook in Liquid)
	Brisket Center Cut; Brisket Flat Cut.	BEEF BRISKET MIDDLE CUT BNLS. (Braise, Cook in Liquid)
		BEEF BRISKET FLAT CUT BNLS (Braise, Cook in Liquid)
	Brisket Edge Cut; Brisket Side Cut.	BEEF BRISKET EDGE CUT BNLS (Braise, Cook in Liquid)
	Brisket Front Cut; Brisket Point Cut. Brisket Thick Cut.	BEEF BRISKET HALF POINT BNLS (Braise, Cook in Liquid)
	Every cut of fresh brisket can be processed for corned brisket. Most commercially packaged corned beef makes no distinction between the cuts.	BEEF BRISKET CORNER BNLS (Cook in Liquid)
BEEF PLATE		BEEF PLATE SHORT RIBS (Braise, Cook in Liquid)
	In some markets scalped ribs from beef plate sell as beef spareribs.	BEEF PLATE SPARERIBS (Braise, Cook in Liquid)
	Boiling Beef; Plate Beef; Plate Boiling Beef.	BEEF PLATE RIBS (Braise, Cook in Liquid)

BEEF**BEEF**

Wholesale Cut	Commonly Used Name(s)	Required Name and Cooking Method(s)
BEEF PLATE	Skirt Steak; Diaphragm.	BEEF PLATE SKIRT STEAK BNLS (Braise, Broil, Panbroil, Panfry)
	Cubed Skirt Steak; Skirt Steak, Cubed; Diaphragm.	BEEF PLATE SKIRT STEAK CUBED BNLS (Broil, Panbroil, Panfry)
	Beef London Broil; London Broils; Skirt Filets; Skirt London Broils; London Grill Steak.	BEEF PLATE SKIRT STEAK ROLLS BNLS (Braise, Broil, Panbroil, Panfry)
	Plate Roll; Rolled Plate; Yankee Pot-Roast.	BEEF PLATE ROLLED BNLS (Braise)
BEEF FLANK	Flank Steak Filet; Plank Steak; London Broil; Jiffy Steak.	BEEF FLANK STEAK (Broil, Braise)
	Cook whole or use as a wrap-around for stuffed flank steak.	BEEF FLANK STK* CUBED (Braise, Broil, Panbroil, Panfry)
	Run flank steaks through mechanical tenderizer once. Roll two overlying steaks lengthwise. Tie with string.	BEEF FLANK STEAK CUBED ROLLED (Braise, Roast)
	Beef London Broils; Cubed Flank Steak; Flank Steak Filets; Flank Steak London Broils; London Broils.	BEEF FLANK STK ROLLS (Braise, Broil, Panbroil, Panfry)
BEEF RIB	Beef Rib Pot-Roast, Short Cut 6-7; Standing Rib Roast 6-7; Beef Rib Roast, Short Cut 6-7; Rib Roast Oven Ready.	BEEF RIB ROAST LARGE END Ribs 6-7 (Roast)
	Standing Rib Roast 8-9; Rib Roast Oven Ready.	BEEF RIB ROAST LARGE END Ribs 8-9 (Roast)
	Standing Rib Roast 6-8; Rib Roast Oven Ready.	BEEF RIB ROAST LARGE END Ribs 6-8 (Roast)

*Note: STK refers to Steak.

BEEF**BEEF**

Wholesale Cut	Commonly Used Name(s)	Required Name and Cooking Method(s)
BEEF RIB	Newport Roast; Beef Rib Roast DeLuxe; Club Rib Roast. Here, ribs are cut shorter, usually less than 3". Blade bone, cap meat and most seam fat is removed.	BEEF RIB EXTRA TRIM RST* LARGE END Ribs 6-8 (Roast)
	Beef Rib Steak; Beef Rib Steak, BI**	BEEF RIB STEAK LARGE END 7th Rib (Broil, Panbroil, Panfry)
	Rib Roast Oven Ready; Standing Rib Roast; Sirloin Tip Roast.	BEEF RIB ROAST SMALL END Ribs 11-12 (Roast)
	Rib Roast Oven Ready; Standing Rib Roast.	BEEF RIB ROAST SMALL END Ribs 9-10 (Roast)
	Rib Roast Oven Ready; Standing Rib Roast.	BEEF RIB ROAST SMALL END Ribs 10-12 (Roast)
	Beef Rib Steak; Beef Rib Steak, BI.	BEEF RIB STEAK SMALL END Ribs 11-12 (Broil, Panbroil, Panfry)
	Beef Rib Steak, Bnls.; Spencer Steak, Bnls.	BEEF RIB STEAK SMALL END BNLS. Rib 11-12 (Broil, Panbroil, Panfry)
	Delmonico Steak; Boneless Rib Eye Steak; Fillet Steak; Spencer Steak; Beauty Steak.	BEEF RIB EYE STEAK (Broil, Panbroil, Panfry)
	Delmonico Pot-Roast; Delmonico Roast; Beef Rib Eye Pot-Roast; Regular Roll Roast.	BEEF RIB RIB EYE ROAST Ribs 6-12 (Roast)
	Beef Short Ribs.	BEEF RIB SHORT RIBS (Braise, Cook in Liquid)
	Beef Riblets; Rib Bones; Finger Ribs.	BEEF RIB BACK RIBS (Braise, Cook in Liquid)
	Cap Meat Rolled; Top Rib Roll, Bnls.	BEEF RIB ROLLED CAP POT-RST (Braise)

*Note: RST refers to Roast.

**Note: BI refers to Bone-in.

BEEF**BEEF**

Wholesale Cut	Commonly Used Name(s)	Required Name and Cooking Method(s)
BEEF LOIN	Shell Steak; Strip Steak; Club Steak; Chip Club Steak; Bone-in Club Sirloin Steak; Country Club Steak; Sirloin Strip Steak (Bone-in); Delmonico Steak.	BEEF LOIN TOP LOIN STEAK* (Broil, Panbroil, Panfry)
	Strip Steak; Kansas City Steak; N.Y. Strip Steak; Sirloin Steak, Hotel Style; Beef Loin Ambassador Steak; Beef Loin Strip Steak, Hotel Cut; Boneless Club Sirloin Steak.	BEEF LOIN TOP LOIN STEAK BNLS* (Broil, Panbroil, Panfry)
	The diameter of the tenderloin must be no less than ½ inch when measured across the center of the tenderloin.	BEEF LOIN T-BONE STEAK (Broil, Panbroil, Panfry)
	The diameter of the tenderloin must be no less than 1¼ inches when measured across the center of the tenderloin.	BEEF LOIN PORTERHOUSE STEAK (Broil, Panbroil, Panfry)
	Beef Sirloin Steak Wedge Bone; Beef Sirloin Steak, Short Cut; Sirloin Steak.	BEEF LOIN SIRLOIN STK** WEDGE BONE (Broil, Panbroil, Panfry)
	Sirloin Steak.	BEEF LOIN SIRLOIN STK** ROUND BONE (Broil, Panbroil, Panfry)
	Beef Sirloin Steak, Flat Bone; Sirloin Steak; Flat Bone Sirloin Steak.	BEEF LOIN SIRLOIN STK** FLAT BONE (Broil, Panbroil, Panfry)
	Beef Sirloin Steak, Pin Bone; Sirloin Steak.	BEEF LOIN SIRLOIN STK** PIN BONE (Broil, Panbroil, Panfry)
	Beef Sirloin; N.Y. Steak, BI; N.Y. Sirloin Steak.	BEEF LOIN SHELL SIRLOIN STEAK (Broil, Panbroil, Panfry)
	Sirloin Steak, Bnls.; Rump Steak. Same as the bone-in sirloin steaks except all bones removed.	BEEF LOIN SIRLOIN STEAK BNLS. (Broil, Panbroil, Panfry)

* May be referred to as Beef Loin, Strip Steak.

** May be referred to as Beef Loin, Sirloin Steak.

BEEF**BEEF****Wholesale
Cut****Commonly Used Name(s)****Required
Name and Cooking
Method(s)****BEEF
LOIN**

Beef Tenderloin Tip Roast; Beef Tenderloin, Filet Mignon Roast; Beef Tenderloin Chateaubriand.

Filet Mignon; Beef Filet Steak; Beef Tenderloin, Filet DeBoeuf; Beef Tender Steak.

Tenderloin Tips. Originates from the end of the tenderloin as it tapers down the loin.

**BEEF
ROUND**

Beef Round Steak; Beef Round Steak, Center Cut; Beef Round Steak, Full Cut. This cut may or may not contain part of the tip.

Beef Round Steak; Beef Round Steak, Center Cut, Bnls.; Beef Round, Full Cut, Bnls.

Beef Round Rump Roast, BI; Beef Round Standing Rump.

Beef Round Boneless Rump; Beef Round Rump Roast, Rolled.

Beef Round Heel Pot-Roast; Pike's Peak Roast; Diamond Roast; Denver Pot-Roast; Horseshoe Roast.

Stew Beef.

First Cuts of Top Steak; Short Cuts; Top Round London Broil. Sometimes steaks from this section are cut extra thick (1½" or more). These steaks are from the tenderest portion of the top round.

Beef Top Round Steak; Beef Top Round Steak, Center Cut.

BEEF LOIN TOP SIRLOIN STEAK
BNLS (Broil, Panbroil, Panfry)

BEEF LOIN TENDERLOIN ROAST (Roast, Broil)

BEEF LOIN TENDERLOIN STEAK* (Broil, Panbroil, Panfry)

BEEF LOIN TENDERLOIN TIPS (Broil, Panbroil, Panfry)

BEEF ROUND STEAK (Braise, Panfry)

BEEF ROUND STEAK BNLS (Braise, Panfry)

BEEF ROUND RUMP ROAST (Braise, Roast—high quality)

BEEF ROUND RUMP RST BNLS (Braise, Roast—high quality)

BEEF ROUND HEEL OF ROUND (Braise, Cook in Liquid)

BEEF FOR STEW (Braise, Cook in Liquid)

BEEF ROUND TOP ROUND STEAK 1st CUT (Broil, Panbroil, Panfry)

BEEF ROUND TOP ROUND STEAK (Broil, Panbroil, Panfry)

*May be referred to as Beef Loin, Filet Mignon.

BEEF**BEEF**

Wholesale Cut	Commonly Used Name(s)	Required Name and Cooking Method(s)
BEEF ROUND	Bracirole Round Steak; Bracirole Steak; Beef Top Round Bracirole Steak. This steak is cut paper thin and is butterflied for the purpose of stuffing and rolling.	BEEF ROUND TOP ROUND STK BUTTERFLY (Braise, Panfry)
	Beef Top Round Roast; Beef Top Round Roast Center.	BEEF ROUND TOP ROUND ROAST (Roast)
	Names vary. These steaks may be from either the top round or the bottom round.	BEEF CUBED STEAK (Braise, Panfry)
	Round Tip Roast; Round Back of Rump Roast.	BEEF ROUND BOTTOM ROUND RUMP RST (Braise, Roast—high quality)
	Beef Bottom Round Pot-Roast; Beef Bottom Round Oven Roast; Beef Bottom Round Steak Pot-Roast.	BEEF ROUND BOTTOM ROUND ROAST (Braise, Roast—high quality)
	Beef Bottom Round Steak; Bottom Round Steak	BEEF ROUND BOTTOM ROUND STEAK (Braise, Panfry)
	Beef Eye Round Roast; Beef Round Eye Pot-Roast; Eye Round Pot-Roast; Beef Round Eye Roast.	BEEF ROUND EYE ROUND ROAST (Braise, Roast—high quality)
	Eye Round Steak; Beef Round Eye Steak.	BEEF ROUND EYE ROUND STEAK (Braise, Panbroil, Panfry)
	Beef Sirloin Tip Roast; Face Round Roast; Tip Sirloin Roast; Round Tip Roast; Crescent Roast.	BEEF ROUND TIP ROAST (Braise, Roast—high quality)
	Beef Sirloin Tip Steak; Top Sirloin Steak.	BEEF ROUND TIP STEAK (Broil, Panbroil, Panfry)
	Ball Tip Steak; Trimmed Tip Steak.	BEEF ROUND TIP STEAK CAP OFF (Broil, Panbroil, Panfry)
	Ball Tip Roast; Full Trimmed Tip Roast.	BEEF ROUND TIP ROAST CAP OFF (Braise, Roast—high quality)

BEEF**Wholesale
Cut****Commonly Used Name(s)****BEEF
ROUND**

Beef Sirloin Tip, Kabob Cubes.

PORK**FRESH
PORK
SHOUL-
DER**New York Style Shoulder; Fresh Shoulder;
Fresh Pork Shoulder.New York Style Shoulder, Bnls.; Fresh Shoulder,
Bnls.; Fresh Pork Shoulder, Bnls.Fresh Picnic; Picnic; Whole Fresh Picnic;
Pork Picnic Shoulder.Boneless Fresh Picnic; Butt Half Picnic, Bnls.;;
Fresh Pork Picnic Roast; Fresh Picnic, Bnls.

Pork Arm Roast; Fresh Pork Arm Roast.

Arm Steak; Picnic Steak; Fresh Picnic Steak.

Fresh Pork Butt; Pork Boston Shoulder;
Pork Butt Roast; Pork Boston Butt Roast;
Boston Style Butt.Boneless Pork Butt; Pork Boston Shoulder, Bnls.;;
Boneless Pork Butt Roast; Bnls. Rolled Butt
Roast; Bnls. Boston Roast.Blade Pork Steak; Pork Loin 7 Rib Cut;
Pork Steak.Boneless Porklets; Porklets; Pork Cube Steaks.
Cubed steaks are made from any boneless piece
of pork which are put through a cubing machine.

Boneless Cubed Pork; Pork Cubes.

BEEF**Required
Name and Cooking
Method(s)****BEEF ROUND
CUBES FOR
KABOBS (Braise,
Broil)****PORK****PORK SHOULDER
WHOLE (Roast)****PORK SHOULDER
RST BNLS
(Roast)****PORK SHOULDER
ARM PICNIC
(Roast)****PORK SHOULDER
ARM PICNIC BNLS.
(Roast)****PORK SHOULDER
ARM ROAST
(Roast)****PORK SHOULDER
ARM STEAK
(Braise, Panfry)****PORK SHOULDER
BLADE BOSTON
ROAST (Roast)****PORK SHOULDER
BLADE BOSTON
RST BNLS
(Roast)****PORK SHOULDER
BLADE STEAK
(Braise, Broil, Pan-
broil, Panfry)****PORK CUBED
STEAK (Braise,
Broil, Panbroil,
Panfry).****PORK CUBES FOR
KABOBS (Broil,
Braise, Panfry,
Roast)**

PORK**PORK**

Wholesale Cut	Commonly Used Name(s)	Required Name and Cooking Method(s)
FRESH PORK SHOULDER	Fresh Hock; Pork Hock; Pork Shank; Fresh Pork Hock.	PORK HOCK (Braise, Cook in Liquid)
FRESH PORK LOIN	Pork Loin 7-Rib Roast; Pork Loin 5-Rib Roast; Rib End Roast; Rib Pork Roast; Pork Loin Rib End. This roast may consist of 1-5 or 1-7 ribs and may also be minus blade bone. Blade Pork Chops; Pork Loin Blade Steaks; Pork Chops End Cut. The chops originate from the first 5-7 ribs and may also be minus blade bone. Country Style Spareribs; Country Ribs; Blade End Country Spareribs. Pork Backribs; Loin Back Ribs; Country Back Bones; Pork Ribs for Barbecue. Center Cut Pork Roast; Pork Loin Rib Half; Pork Loin Center Cut; Pork Loin Roast; Loin Roast Center Cut. Rib Cut Chops; Rib Pork Chops; Pork Chops End Cut. Pocket Pork Chops; Pork Chops Stuffed. Pork Roast; Center Cut; Center Cut Pork Loin Roast; Center Cut Loin Roast; Loin Roast Center Cut. Center Cut Loin Pork Chops; Center Cut Loin Chops; Strip Chops. Tenderloin removed and chine bone clipped.	PORK LOIN BLADE ROAST (Roast) PORK LOIN BLADE CHOPS (Braise, Broil, Panbroil, Panfry) PORK LOIN COUNTRY STYLE RIBS (Roast (Bake), Braise, Cook in Liquid) PORK LOIN BACK RIBS (Roast (Bake), Braise, Cook in Liquid) PORK LOIN CENTER RIB ROAST (Roast) PORK LOIN RIB CHOPS* (Braise, Broil, Panbroil, Panfry) PORK LOIN RIB CHOPS FOR STUFFING (Braise, Broil, Panbroil, Panfry) PORK LOIN CENTER LOIN ROAST (Roast) PORK LOIN TOP LOIN CHOPS (Braise, Broil, Panbroil, Panfry)

*May be called Center Cut Chops

PORK

PORK

Wholesale Cut

Commonly Used Name(s)

FRESH PORK LOIN

Bnls. Butterfly Pork Chops; Butterfly Pork Chops.

Boneless Roast from Pork Loin; Boneless Pork Loin Roast; Pork Loin Roast, Bnls. This cut is the boneless loin strip with both ends off.

Double Pork Loin; Boneless Pork Roast.

Boneless Pork Chops; Strip Loin Chops, Bnls.

Pork Chops; Loin End Chops; Loin Pork Chops; Center Loin Chops.

Loin End Roast; Loin Pork Roast; Sirloin End Roast; Hipbone Roast.

Pork Sirloin Chops; Sirloin Pork Chops; Sirloin Pork Steaks.

Pork Cutlets. Very desirable lean pieces can be obtained from the wedge-shaped boneless sirloin which lies above hip bone.

Rib Pork Loin Roast; Pork Roast Rib Half; Pork Roast Blade Half.

Pork Loin Roast; Pork Roast Loin Half; Pork Roast Sirloin Half; Loin Cut Roast.

Pork Tender; Pork Tenderloin.

Pork Tipless Tenderloin.

Required Name and Cooking Method(s)

PORK LOIN
BUTTERFLY
CHOPS (Braise,
Broil, Panbroil,
Panfry)

PORK LOIN TOP
LOIN ROAST BNLS
(Roast)

PORK LOIN TOP
LOIN RST BNLS
(Roast)

PORK LOIN TOP
LOIN CHOPS BNLS*
(Braise, Broil, Pan-
broil, Panfry)

PORK LOIN CHOPS
(Braise, Broil, Pan-
broil, Panfry)

PORK LOIN
SIRLOIN ROAST
(Roast)

PORK LOIN
SIRLOIN CHOPS
(Braise, Broil, Pan-
broil, Panfry)

PORK LOIN
SIRLOIN CUTLETS
(Braise, Broil, Pan-
broil, Panfry)

PORK LOIN RIB
HALF (Roast)

PORK LOIN
SIRLOIN HALF
(Roast)

PORK LOIN
TENDERLOIN
WHOLE (Roast
(Bake), Braise, Broil)

PORK LOIN
TIPLESS TENDER-
LOIN (Roast (Bake),
Braise, Broil)

*May be called Center Cut Chops Bnls.

PORK**Wholesale
Cut****Commonly Used Name(s)****FRESH
PORK
LOIN**

¼ Pork Loin; Family Pack. The package can contain 7-11 chops and should have a proportional number of all types of chops that can be derived from a full trimmed pork loin.

**FRESH
PORK
SIDE**

Chunk Side of Pork; Fresh Side Pork;
Fresh Belly; Streak of Lean.

Sliced Side Pork; Fresh Side Pork Sliced.

**PORK
LEG
(FRESH
HAM)**

Pork Leg Whole; Fresh Ham; Pork Leg Fresh Ham Whole.

Rolled Fresh Ham; Pork Leg Roast, Bnls.;
Fresh Ham Boneless.

Butt Portion Fresh Ham; Pork Leg Butt Portion;
Fresh Ham Butt; Pork Leg Roast Sirloin Portion.

Fresh Ham Center Cut Roast; Pork Leg Center
Roast; Center Cut Roast Fresh Ham.

Fresh Ham Center Slices; Center Fresh Ham
Slices; Fresh Pork Leg Steak; Leg of Pork Steak;
Fresh Ham Center Cut.

Pork Leg Shank Portion; Fresh Ham Shank
Portion; Pork Leg Roast Shank Portion.

Butt Half Fresh Ham; Pork Leg Sirloin Half;
Pork Leg Roast Sirloin Half; Fresh Ham Butt Half

PORK**Required
Name and Cooking
Method(s)**

PORK LOIN
ASSORTED CHOPS
(Braise, Broil, Pan-
broil, Panfry).

FRESH SIDE PORK
(Cook in Liquid)

FRESH SIDE PORK
SLICED (Roast
(Bake), Broil, Pan-
broil, Panfry, Cook
in Liquid)

PORK SPARERIBS
BREAST BONE
OFF (Roast (Bake),
Broil, Cook in
Liquid)

PORK SPARERIBS
(Roast (Bake),
Broil, Cook in
Liquid)

PORK LEG (FRESH
HAM) WHOLE
(Roast)

PORK LEG (FRESH
HAM) ROAST
BNLS. (Roast)

PORK LEG (FRESH
HAM) RUMP
PORTION (Roast)

PORK LEG (FRESH
HAM) CENTER
ROAST (Roast)

PORK LEG (FRESH
HAM) CENTER
SLICE (Braise, Broil,
Panfry)

PORK LEG (FRESH
HAM) SHANK
PORTION (Roast,
Cook in Liquid)

PORK LEG (FRESH
HAM) RUMP HALF
(Roast)

PORK**PORK****Wholesale
Cut****Commonly Used Name(s)****Required
Name and Cooking
Method(s)****PORK
LEG
(FRESH
HAM)**

Shank Half Fresh Ham; Pork Leg Shank Half;
Pork Leg Roast Sirloin Half; Fresh Ham
Shank Half.

**PORK LEG (FRESH
HAM) SHANK
HALF (Roast)**

Pork Tenderettes; Fresh Ham Cube Steak;
Pork Cube Steak; Porklets.

**PORK CUBED
STEAK (Braise,
Panbroil, Panfry)**

**SMOKED
PORK
SHOULD-
ER**

Shoulder Roll; Smoked Shoulder Butt;
Smoked Pork Shoulder Butt Boneless;
Cottage Butt; Daisy Ham.

**SMOKED PORK
SHLDR* ROLL
(Roast (Bake),
Cook in Liquid)**

Picnic Shoulder; Smoked Picnic;
Smoked Picnic Shoulder; Smoked Callie.

**SMOKED PORK
SHOULDER
PICNIC WHOLE
(Roast (Bake),
Cook in Liquid)**

Smoked Hock; Smoked Ham Hocks;
Ham Hocks Smoked.

**SMOKED PORK
HOCK (Braise,
Cook in Liquid)**

**MISCEL-
LANEOUS
SMOKED
PORK**

Smoked Pork Jowl; Bacon Square.

**SMOKED PORK
JOWL (Cook in Liquid)**

Smoked Pork Jowl Slices; Bacon Square Slices.

**SMOKED PORK
JOWL SLICES
(Broil, Panbroil,
Panfry, Cook in Liquid)**

Smoked Pork Neckbones; Neckbones Overlay.

**SMOKED PORK
NECKBONES
(Cook in liquid)**

Pigs Feet Smoked.

**SMOKED PIGS
FEET (Cook in Liquid)**

**SMOKED
PORK
LOIN**

Canadian Bacon; Back Bacon. Canadian Style
Bacon is the boneless eye of loin muscle of the
pork loin that has been defatted and shaped
into a compact roll.

**SMOKED PORK
LOIN CANADIAN
STYLE BACON
(Roast (Bake), if
sliced Broil, Pan-
broil, Panfry)**

Smoked Pork Chops; Smoked Loin Pork Chops;
Center Cut Pork Chops Smoked.

**SMOKED PORK
LOIN ROAST
(Roast)**

**SMOKED PORK
LOIN CHOPS
(Roast (Bake), Broil,
Panfry, Panbroil)**

Smoked Pork Chops; Smoked Rib Pork Chops;
Center Cut Pork Chops Smoked.

**SMOKED PORK
LOIN RIB CHOPS
(Roast (Bake), Broil,
Panbroil, Panfry)**

*Note: SHLDR refers to Shoulder.

PORK

PORK

Wholesale Cut	Commonly Used Name(s)	Required Name and Cooking Method(s)
SMOKED PORK LOIN	Smoked Pork Back Ribs are ribs of the pork loin that have been smoked and cured.	SMOKED PORK LOIN BACK RIBS (Roast (Bake), Broil, Braise, Cook in Liquid)
SMOKED PORK SIDE MIDDLE	Smoked Slab Bacon; Slab Bacon.	SLAB BACON (If sliced Broil, Panbroil, Panfry, Roast (Bake))
	Smoked Sliced Bacon; Sliced Bacon.	SLICED BACON (Broil, Panbroil, Panfry, Roast (Bake))
	Smoked Spareribs; Pork Spareribs Smoked.	SMOKED PORK SPARERIBS (Broil, Cook in Liquid, Roast (Bake))
SMOKED HAM	Whole Hams Smoked.	SMOKED HAM WHOLE (Roast (Bake))
	Ham Shank End; Shank Portion Ham; Ham, Shank Portion.	SMOKED HAM SHANK PORTION (Roast (Bake))
	Cooked Ham Shank Half; Shank Half Ham; Ham, Shank Half; Half Ham Shank End.	SMOKED HAM SHANK HALF (Roast (Bake))
	Ham Kabobs.	SMOKED HAM CUBES FOR KABOBS (Broil, Roast (Bake))
	Smoked Ham Butt Half; Cooked Ham Butt Half; Ham, Butt Half.	SMOKED HAM RUMP HALF (Roast (Bake))
	Ham Sirloin End; Ham Butt Portion; Ham Butt End.	SMOKED HAM RUMP PORTION (Roast (Bake))
	Ham Center Roast; Cooked Ham Center Roast; Ham, Center Roast.	SMOKED HAM CENTER ROAST (Roast (Bake))
	Ham Center Slices; Cooked Ham Center Slices; Ham, Center Slices.	SMOKED HAM CENTER SLICES (Broil, Panbroil, Panfry, Roast (Bake))

PORK

Wholesale Cut	Commonly Used Name(s)
SMOKED HAM	Boneless Centers; Ham Slice Boneless.

LAMB

LAMB SHOULDER	Shoulder Block; Shoulder Roast; Square Cut Shoulder. Boneless Shoulder Netted; Rolled Shoulder Roast. <i>Boneless Lamb Shoulder; Lamb Shoulder Roast. Ingredient listing required if dressing other than ground lamb is included.</i> Shoulder Blocks; Shoulder Roast. Blade Cut Chop; Shoulder Blocks; Shoulder Lamb Chops; Shoulder Blade Chops; Shoulder Blade Lamb Chops. Shoulder Blocks; Lamb Round Bone Roast; Shoulder Roast. Shoulder Blocks; Lamb Round Bone Chops; Shoulder Chops; Arm Cut Chop. Lamb Stew Bone-in; Lamb Neck for Stew; Neck of Lamb; Lamb Neck Pieces. Shish Kabobs. Lamb Stew Meat; Stewing Lamb; Boneless Lamb Stew. The lamb shoulder will yield suitable lean meat for stew. Lamb Combination; Chops and Stew. Lamb Shoulder Combination consists of a representative sample of blade chops, arm chops and neck slices in one package.
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PORK

Required Name and Cooking Method(s)

SMOKED HAM CENTER SLICES BNLS (Broil, Pan-broil, Panfry, Roast (Bake))

LAMB

LAMB SHOULDER SQUARE CUT WHOLE (Roast)
LAMB SHOULDER ROAST BNLS (Roast)
LAMB SHOULDER CUSHION ROAST BNLS (Roast)
LAMB SHOULDER BLADE ROAST (Roast)
LAMB SHOULDER BLADE CHOPS (Braise, Broil, Pan-broil, Panfry)
LAMB SHOULDER ARM ROAST (Roast)
LAMB SHOULDER ARM CHOPS (Braise, Broil, Pan-broil, Panfry)
LAMB SHOULDER NECK SLICES (Braise)
LAMB CUBES FOR KABOBS (Broil, Braise)
LAMB FOR STEW (Braise, Cook in Liquid)
LAMB SHOULDER COMBINATION (Braise, Boil)

LAMB**Wholesale
Cut****Commonly Used Name(s)****LAMB
FORE
SHANK
AND
BREAST**

Breast of Lamb.

Ingredient listing required if dressing other than ground lamb is included.

Lamb Breast Pot-Roast; Lamb Pinwheels; Rolled Lamb Breast.

Lamb Riblets; Lamb Riblets Breast.

Lamb Spareribs. Spareribs are made by trimming fat cover down to the lean over the rib bones.

Lamb Fore Shank; Lamb Trotter.

**LAMB
RIB**

Lamb Rib Rack for Roasting; Lamb Rack Roast; Hotel Rack.

Rib Roast, Bnls.; Bnls. Rib Lamb Roast.

Rack Lamb Chops; Lamb Rib Chops; Fresh Lamb Rib Chops; Rib Lamb Chops.

Lamb Crown Roast.

Rib Kabobs; French Chops; French Lamb Chops.

**LAMB
LOIN**Saddle Roast; Full Trimmed Loin Roast; Lamb Loin Roast; Loin Lamb Roast.
Lamb Loin Chops; Loin Lamb Chops.

Double Chop; English Chop.

English Chop; Boneless Double Loin Chop.

LAMB**Required
Name and Cooking
Method(s)**LAMB BREAST
(Braise, Roast)LAMB BREAST
FOR STUFFING
(Roast)LAMB BREAST
ROLLED (Braise,
Roast)LAMB BREAST
RIBLETS (Braise,
Cook in Liquid)LAMB BREAST
SPARERIBS (Broil,
Braise, Roast)LAMB SHANK
(Braise, Cook in
Liquid)LAMB RIB ROAST
(Roast)LAMB RIB ROAST
BNLS. (Roast)LAMB RIB CHOPS
(Broil, Panbroil,
Panfry, Roast (Bake))LAMB RIB
CROWN ROAST
(Roast)LAMB RIB
FRENCHED CHOPS
(Broil, Panbroil,
Panfry)LAMB LOIN
ROAST (Roast)
LAMB LOIN CHOPS
(Broil, Panbroil,
Panfry)LAMB LOIN
DOUBLE CHOPS
(Broil, Panbroil,
Panfry)LAMB LOIN
DOUBLE CHOPS
BNLS (Broil,
Panbroil, Panfry)

LAMB**LAMB**

Wholesale Cut	Commonly Used Name(s)	Required Name and Cooking Method(s)
LAMB LOIN	Rolled Double Loin Roast; Double Loin Roast, Bnls.	LAMB LOIN DOUBLE ROAST BNLS. (Roast)
LAMB LEG	Leg, Sirloin On; Leg-o-Lamb; Leg of Lamb—Oven Ready; Full Trimmed Leg Roast. Leg of Lamb—Boneless; Boneless Lamb Leg. This cut is identified by all bones being removed.	LAMB LEG WHOLE (Roast) LAMB LEG ROAST BONELESS (Roast)
	Leg, Sirloin Off. This style of cutting involves the removal of the tibia bone and sirloin section by cutting 3 or 4 chops.	LAMB LEG SHORT CUT SIRLOIN OFF (Roast)
	Combination Leg; 3-in-1 Lamb Leg Combination; 2-in-1 Lamb Leg Combination. This is done by cutting 2 to 3 sirloin chops from the full leg and merchandising them with the remaining portion of the leg.	LAMB LEG COMBINATION (Broil, Panbroil, Panfry, Roast)
	Sirloin Lamb Chop; Lamb Sirloin Steak.	LAMB LEG SIRLOIN CHOPS (Broil, Panbroil, Panfry)
	Leg of Lamb Butt Half; Leg-o-Lamb Sirloin Half; Lamb Leg Butt Half.	LAMB LEG SIRLOIN HALF (Roast)
	Shank Half Leg of Lamb; Leg-o-Lamb Shank Half.	LAMB LEG SHANK HALF (Roast)
	Lamb Center Roast.	LAMB LEG CENTER ROAST (Roast)
	Lamb Leg Chop; Lamb Steak; Leg Lamb; Lamb Steak-Leg.	LAMB LEG CENTER CENTER SLICE (Broil, Panbroil, Panfry)
	Frenched Lamb Leg. Exposing shank bone 2 inches back can make a handle for easier carving.	LAMB LEG FRENCHED STYLE ROAST (Roast)
	American Leg. Full leg with shank bone removed.	LAMB LEG AMERICAN STYLE ROAST (Roast)

LAMB

LAMB

Wholesale Cut

Commonly Used Name(s)

Required Name and Cooking Method(s)

LAMB LEG

Leg of Lamb boneless for Shish-Kabob.
The leg as well as the shoulder will yield
suitable lean for kabobs.

LAMB CUBES
FOR KABOBS
(Broil, Braise)

The leg as well as the shoulder will yield
suitable lean for stew.

LAMB FOR STEW
(Braise, Cook in
Liquid)

Lamb Cube Steaks; Cube Lamb Steaks.

LAMB CUBED
STEAK (Broil,
Panbroil, Panfry)

VEAL

VEAL

VEAL SHOUL- DER

Veal Shoulder Roast; Veal Round Bone Roast.

VEAL SHOULDER
ARM ROAST
(Braise, Roast)

Veal Round Bone Steak; Veal Shoulder Steak;
Shoulder Veal Chop Round Bone;
Round Bone Veal Chops.

VEAL SHOULDER
ARM STEAK
(Braise, Panfry)

Veal Shoulder Roast; Veal Blade Roast.

VEAL SHOULDER
BLADE ROAST
(Braise, Roast)

Veal Shoulder Steak; Shoulder Veal Chops.

VEAL SHOULDER
BLADE STEAK
(Braise, Panfry)

Rolled Veal Shoulder; Veal Shoulder
Boneless; Veal Rolled Roast.

VEAL SHOULDER
(Braise, Roast)

Stew Veal; Veal Stew (*large pieces*);
Veal Stew (*small pieces*); Veal Stew Boneless.

VEAL FOR STEW
(Braise, Cook in
Liquid)

VEAL FORE SHANK AND BREAST

Breast-of-Veal; Veal Breast.

VEAL BREAST
(Braise, Roast)

Veal Riblets.

VEAL BREAST
RIBLETS (Braise,
Cook in Liquid)

Veal Shank; Cross Cut Shank.

VEAL SHANK
CROSS CUTS
(Braise, Cook in
Liquid)

VEAL RIB

Veal Rib Roast; Rib Veal Roast.

VEAL RIB ROAST
(Roast)

Veal Chops; Veal Rib Chop; Rib Veal Chop.

VEAL RIB CHOPS
(Braise, Panfry)

VEAL**VEAL**

Wholesale Cut	Commonly Used Name(s)	Required Name and Cooking Method(s)
VEAL RIB	Veal Chops; Bnls. Veal Chops.	VEAL RIB CHOPS BNLS (Braise, Panfry)
	Veal Crown Roast; Veal Crown Rib Roast.	VEAL RIB CROWN ROAST (Roast)
VEAL LOIN	Veal Loin Roast.	VEAL LOIN ROAST (Roast)
	Rolled Veal Loin Roast; Bnls. Veal Loin Roast.	VEAL LOIN ROAST BNLS (Roast)
	Veal Kidney Chops; Kidney Veal Chops.	VEAL LOIN KIDNEY CHOPS (Braise, Panfry)
	Veal Chops; Veal Loin Chops; Loin Veal Chops.	VEAL LOIN CHOPS (Braise, Panfry)
	Veal Chops; Bnls. Veal Chops.	VEAL LOIN TOP LOIN CHOPS (Braise, Panfry)
VEAL LEG	Veal Sirloin Roast.	VEAL LEG SIRLOIN ROAST (Roast)
	Veal Steak; Veal Sirloin Steak; Sirloin Veal Chop.	VEAL LEG SIRLOIN STEAK (Braise, Panfry)
	Rolled Double Sirloin Roast; Boneless Sirloin Roast.	VEAL LEG SIRLOIN ROAST BNLS. (Roast)
	Veal Leg Roast; Leg of Veal.	VEAL LEG ROUND ROAST (Braise, Roast)
	<i>Veal Scallopini; Veal Steak; Veal Steakettes.</i>	VEAL LEG ROUND STEAK (Braise, Panfry)
	Veal Rump Roast; Rump of Veal.	VEAL LEG RUMP ROAST (Braise, Roast)
	Rolled Rump Roast; Veal Roast Boneless; Rump of Veal, Bnls.	VEAL LEG RUMP ROAST BNLS (Braise, Roast)

VEAL**VEAL**

Wholesale Cut	Commonly Used Name(s)	Required Name and Cooking Method(s)
VEAL LEG	Veal Heel Roast.	VEAL LEG HEEL ROAST (Braise)
	Veal Cubed Steak; Cubed Veal Steak. The whole veal leg will yield suitable lean for cubed steak.	VEAL CUBED STEAK (Braise, Panfry)
	Veal Kabobs; Veal Stew; Veal City Chicken.	VEAL CUBES FOR KABOBS (Braise)
	Veal Cutlets.	VEAL CUTLETS (Braise, Panfry)

GROUND MEATS

BEEF	Ground Beef* NOT LESS THAN 70% LEAN	Hamburger*** Ground Beef
	Ground Beef NOT LESS THAN 78% LEAN	OR** Lean Ground Beef
	Ground Beef NOT LESS THAN 85% LEAN	Extra Lean Ground Beef

*Ground beef, NOT LESS THAN ____% LEAN is approved labeling as long as the % is not less than 70.

**The NOT LESS THAN ____% LEAN labeling is not required, but if ground beef, lean ground beef and extra lean ground beef labels are used, then the maximum fat contents of 30, 22, and 15 percent respectively, must be adhered to although these fat percentages are not required on the label.

***Hamburger is the same as ground beef except that fat may be added to hamburger during grinding. No fat may be added to ground beef, lean ground beef, or extra lean ground beef during grinding.

PORK Ground Pork
Ground Pork Sausage

LAMB Ground Lamb
Ground Lamb Patties

VEAL Ground Veal
Ground Veal Patties

MISCELLANEOUS Ground for Meat Loaf—Ground Beef, Pork, Veal.

VARIETY "MEATS"
(Internal)

BEEF Beef Brains
Beef Heart
Beef Kidney
Beef Liver
Beef Liver Sliced
Beef Sweetbreads
Beef Tongue
Smoked Beef Tongue
Beef Tripe

PORK Pork Brains
Pork Cheeks
Pork Chitterlings
Pork Fries
Pork Hearts
Pork Kidney
Pork Liver
Pork Liver Sliced
Pork Tongue

LAMB Lamb Fries
Lamb Hearts
Lamb Kidneys
Lamb Liver
Lamb Liver Sliced
Lamb Tongue

VEAL Veal Brains
Veal Heart
Veal Kidneys
Veal Liver
Veal Liver Sliced
Veal Sweetbreads
Veal Tongue
Calf Fries

OTHER "MEATS"
(External)

PORK Pork Leaf Fat
Pork Lips
Pork Skin
Pork Snouts
Pork Tails
Smoked Pork Tails
Pork Neckbones
Salt Fat Back
Salt Pork
Salt Side Pork

VEAL Calf Feet
Calf Head

OTHER "MEATS"
(External)

BEEF Beef Ox Tails
Beef Suet

PORK Pigs Feet
Pork Blade Bones
Pork Breast Bones
Pork Cracklings
Pork Ears
Pork Fat Back
Pork Head
Pork Jowl

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