

Pork Ham/Leg Cuts

Pork : Ham : Fresh Ham Center Slice

- Cookery Method
 - Dry/Moist



Cut from center of leg.
Contains top, bottom,
eye and tip muscles,
and cross section of
round leg bone.

Pork : Ham : Fresh Ham Rump Portion

- Cookery Method
 - Dry/Moist



Sirloin end of the pork leg. Contains pelvic bone and part of round leg bone.

Pork : Ham : Fresh Ham Shank Portion

- Cookery Method
 - Dry/Moist



Lower half of leg.
Contains shank bone
and part of round leg
bone. Skin partially
covers shank end of
cut.

Pork Loin Cuts

Pork : Loin : Back Ribs

- Cookery Method
 - Dry/Moist



Cut from blade and center section of loin. Contains rib bones and muscles between ribs.

Pork : Loin : Blade Chops

- Cookery Method
 - Dry/Moist



Cut from blade end of loin, containing blade, rib and backbones and a variety of muscles.

Pork : Loin : Blade Chops Bnls

- Cookery Method
 - Dry/Moist



Cut from Blade Roast
Boneless. Blade, rib
and backbones
removed.

Pork : Loin : Blade Roast

- Cookery Method
 - Dry/Moist



Contains part of blade bone, rib bones and backbone. Loin eye muscle is surrounded by several smaller muscles.

Pork : Loin : Butterfly Chops Bnls

■ Cookery Method

– Dry



Double chop, initially cut about 2 inches thick from boneless loin. Sliced almost in half from fat side to form two sides resembling a “butterfly”.

Pork : Loin : Center Loin Roast

- Cookery Method
 - Dry



Cut from center of loin.
Contains loin eye,
tenderloin, several
smaller muscles, rib
bones and “T-Bones”

Pork : Loin : Center Rib Roast



- Cookery Method
 - Dry

Cut from center rib section of loin. Contains loin eye muscle, and rib and back bones.

Pork : Loin : Country-Style Ribs

- Cookery Method
 - Dry/Moist

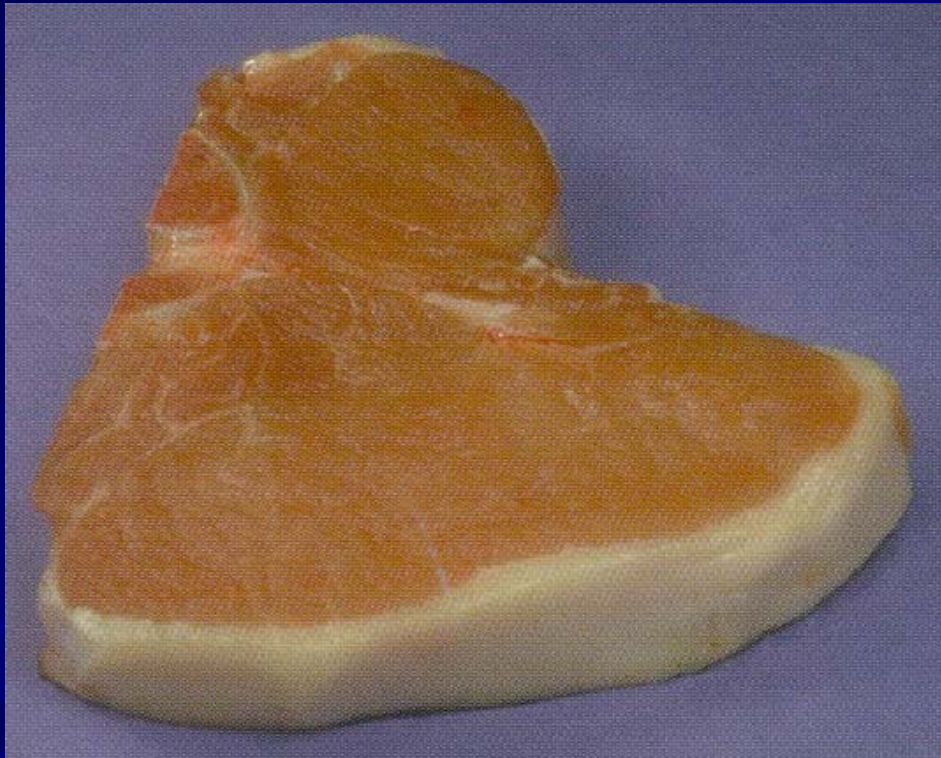


Made by splitting blade end of loin into halves lengthwise. Contains part of loin eye muscle, and either rib bones or backbones. May be cut into $\frac{3}{4}$ to 1 inch slices as shown here.

Pork : Loin : Chops

■ Cookery Method

– Dry



Cut from sirloin half of loin. Contains loin eye and tenderloin muscles separated by “T-Bone”.

Pork : Loin : Rib Chops

■ Cookery Method

– Dry



Contains loin eye muscle, backbone and part of rib bone. Usually cut $\frac{3}{4}$ to 1 inch in thickness.

Pork : Loin : Sirloin Chops

■ Cookery Method

– Dry



Cut from sirloin end of loin. Same muscle and bone structure as sirloin Roast, but cut into chops $\frac{3}{4}$ to 1 inch thick.

Pork : Loin : Sirloin Cutlets

■ Cookery Method

– Dry



Boneless slices cut from sirloin end of loin after tenderloin muscle, hip bone and backbone are removed. Usually $\frac{1}{4}$ to $\frac{1}{2}$ inch thick.

Pork : Loin : Sirloin Roast

■ Cookery Method

– Dry



Contains hip bone and backbone. Larger muscle on end is the loin eye, separated from tenderloin muscle by “T-Bone”.

Pork : Loin : Tenderloin, Whole

■ Cookery Method

– Dry



Boneless cut from the inside of the loin, located next to the backbone. Larger end is round in shape, and gradually tapers to the thinner, flat end.

Pork : Loin : Top Loin Chops

- Cookery Method
 - Dry



Similar to Loin Chops, but tenderloin muscle and part of chine bone removed. Primary muscle is the loin eye (top loin) muscle.

Pork : Loin : Top Loin Chops Bnls

- Cookery Method

- Dry



Same muscle structure as Top Loin Chops, but bones removed.

Pork : Loin : Top Loin Roast Bnls



- Cookery Method
 - Dry

Cut from center of the loin. Primary muscle is the loin eye, with several smaller surrounding muscles. The tenderloin muscle and all bones have been removed.

Pork : Loin : Top Loin Double Roast Bnls

■ Cookery Method

– Dry

Two Top Loin Roasts
(Bnls) tied or netted
together, fat side out.



Pork Shoulder Cuts

Pork : Shoulder : Arm Picnic

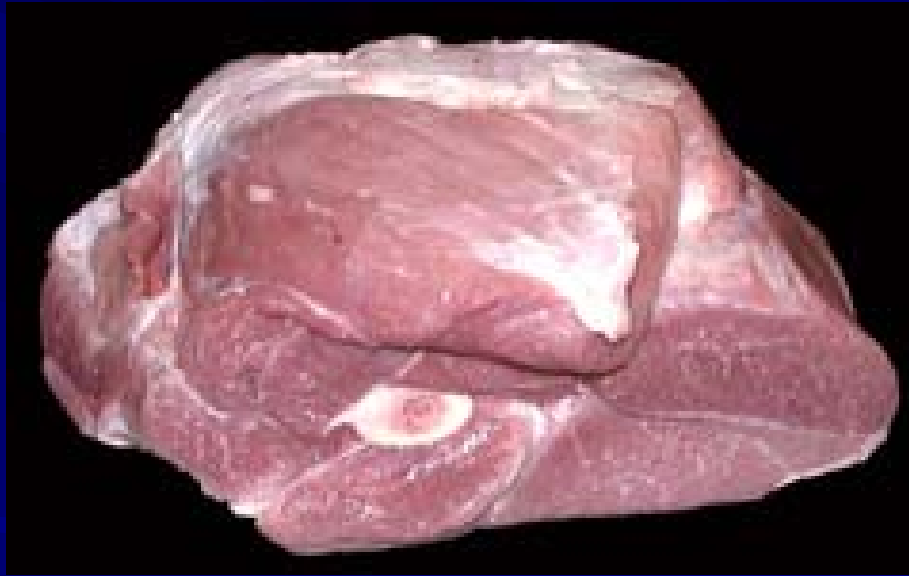


- Cookery Method
 - Dry/Moist

Contains arm bone, portion of blade bone, and a variety of muscles. Shank and part of shoulder covered with skin.

Pork : Shoulder : Arm Roast

- Cookery Method
 - Dry/Moist



Cut from Arm Picnic.
Shank removed,
leaving round arm
bone and a variety of
muscles.

Pork : Shoulder : Arm Steak

- Cookery Method
 - Dry/Moist



Same muscle and bone structure as Arm Roast, but cut about $\frac{3}{4}$ inch thick.

Pork : Shoulder : Blade Boston Roast

- Cookery Method
 - Dry/Moist



Contains blade bone, exposed on two sides of the cut. Includes a variety of muscles.

Pork : Shoulder : Blade Steak

- Cookery Method
 - Dry/Moist



Cut from Blade Boston Roast, $\frac{3}{4}$ inch thick. Contains blade bone and surrounding muscles.

Pork Side “Belly” Cuts

Pork : Side : Fresh Side Pork

- Cookery Method
 - Dry/Moist



Section of side remaining after loin and spareribs have been removed. Similar in appearance to Smoked Pork Slab Bacon, but fresh.

Pork Spareribs Cuts

Pork : Spareribs : Pork Spareribs

- Cookery Method
 - Dry/Moist



Contains long rib bones, with thin covering of meat on outside and between ribs. May contain rib cartilage.

Pork Variety Meats Cuts

Pork : Variety : Pork Heart



- Cookery Method
 - Dry/Moist

Generally sold cut or split.

Pork : Variety : Pork Kidney



- Cookery Method
 - Dry/Moist

Dark red in color, shaped like a kidney bean and larger than a lamb kidney.

Pork : Variety : Pork Liver

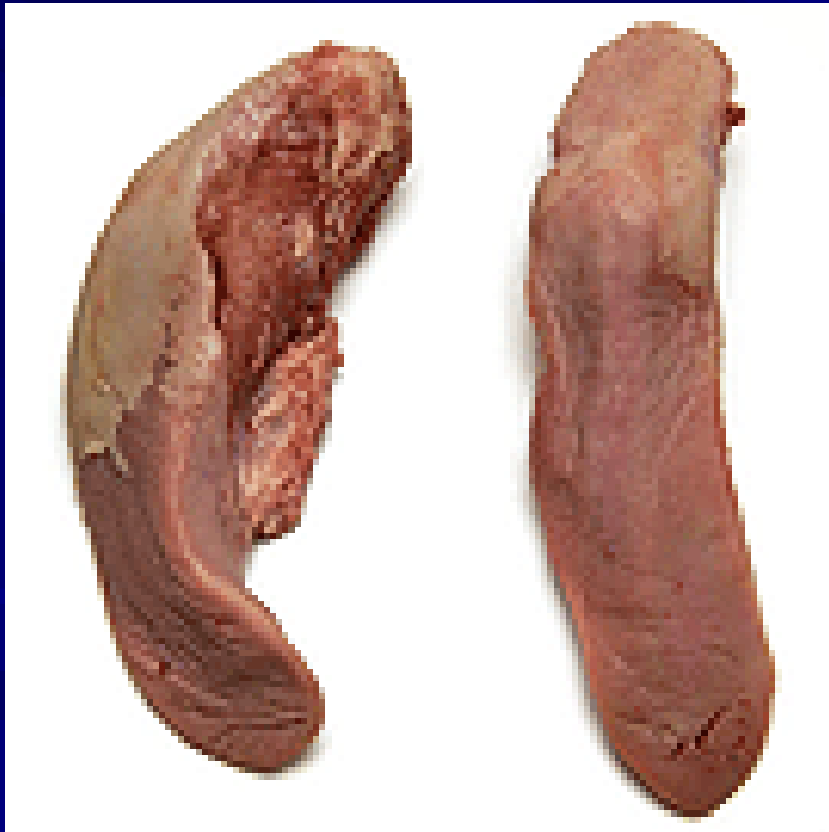
- Cookery Method
 - Dry/Moist

3 lobes about equal in size



Pork : Variety : Pork Tongue

- Cookery Method
 - Dry/Moist



Rough skin covers muscles of tongue, including base. It is removed before serving. Sold fresh, cured, or cured and smoked.

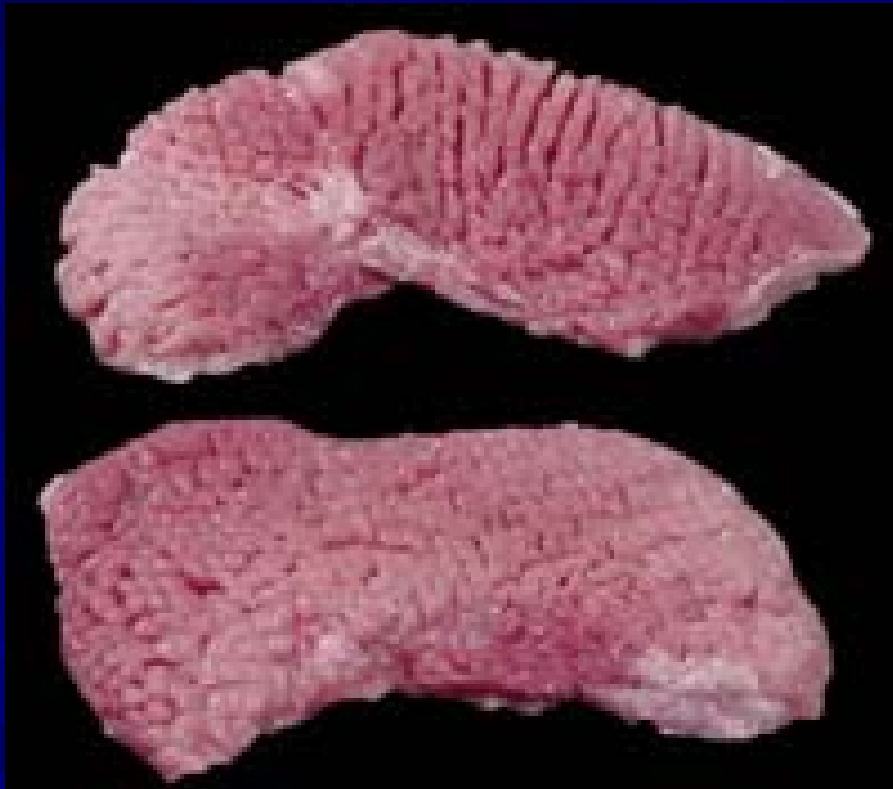
Pork Various Cuts

Pork : Various : Pork Cubed Steak

- Cookery Method

- Dry/Moist

Can be made from any boneless, lean cut. Cubed effect made by a machine that tenderizes mechanically.



Pork : Various : Ground Pork

- Cookery Method
 - Dry



Ground Pork is unseasoned and made by mechanically grinding lean meat and/or trimmings from several larger cuts.

Pork : Shoulder : Hock

- Cookery Method
 - Moist



Cut from Pork Shoulder, containing shank bones and surrounding muscles. Skin usually remains on cut.

Pork : Various : Sausage

■ Cookery Method

– Dry



Made from fresh ground pork and seasonings, such as salt, pepper and sage. Sold in bulk or as patties, shown here.

Pork : Various : Pork Sausage Links

- Cookery Method
 - Dry



Made from fresh ground pork and seasonings, such as salt, pepper and sage. Stuffed into edible casings and shaped into links.

Pork Smoked/Cured Ham/Leg Cuts

Pork : Ham : Smoked Ham Center Slice

- Cookery Method
 - Dry



Cut from center portion of Whole Smoked Ham, about $\frac{3}{4}$ to 1 inch thick. Contains top, bottom, eye and tip muscles, and cross section of round leg bone.

Pork : Ham : Smoked Ham Bnls

■ Cookery Method

– Dry



Fresh pork leg with bones, skin and fat removed. Remaining leg muscles are cured, placed in a casing, and smoked.

Pork : Ham : Whole

- Cookery Method
 - Dry



Entire leg of pork, cured and smoked.

Pork : Ham : Smoked Rump Portion

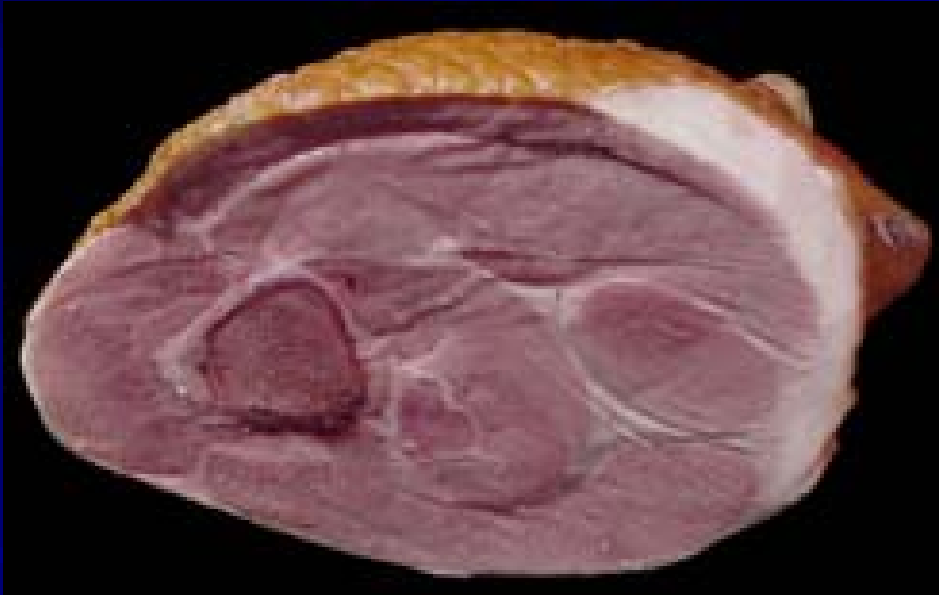
- Cookery Method
 - Dry



Section of leg from the sirloin end, cured and smoked. Center slices have been removed. Contains pelvic bone and part of round leg bone.

Pork : Ham : Smoked Ham Shank Portion

- Cookery Method
 - Dry



Lower part of leg, cured and smoked. Center slices have been removed. Contains shank bone and part of round leg bone.

Pork Smoked/Cured Jowl Cuts

Pork : Jowl : Smoked Pork Jowl

- Cookery Method
 - Moist



Square-shaped cut from neck (jowl) area.
Cured and smoked.

Pork Smoked/Cured Loin Cuts

Pork : Loin : Smoked Back Ribs

- Cookery Method
 - Dry/Moist



Cured and smoked version of fresh Loin Back Ribs.

Smoked Pork : Loin : Canadian Bacon Style Loin

- Cookery Method
 - Dry



Boneless loin eye muscle from the pork loin, cured and smoked. May be sold sliced or in larger portions as roasts.

Smoked Pork : Loin : Chop

- Cookery Method

- Dry

Same muscle and bone structure as fresh Loin Chops, but cured and smoked.



Smoked Pork : Loin : Rib Chops

- Cookery Method

- Dry



Same muscle and bone structure as fresh Loin Rib Chop, but cured and smoked.

Pork Smoked/Cured Shoulder Cuts

Smoked Pork : Shoulder : Picnic, Whole

- Cookery Method
 - Dry/Moist



Same muscle and bone structure as fresh Arm Picnic. Cured and smoked.

Pork Smoked/Cured Side “Belly” Cuts

Pork : Side : Slab Bacon

■ Cookery Method

– Dry



Cured and smoked pork side. Other side may be covered with skin.

Pork : Side : Sliced Bacon

- Cookery Method
 - Dry

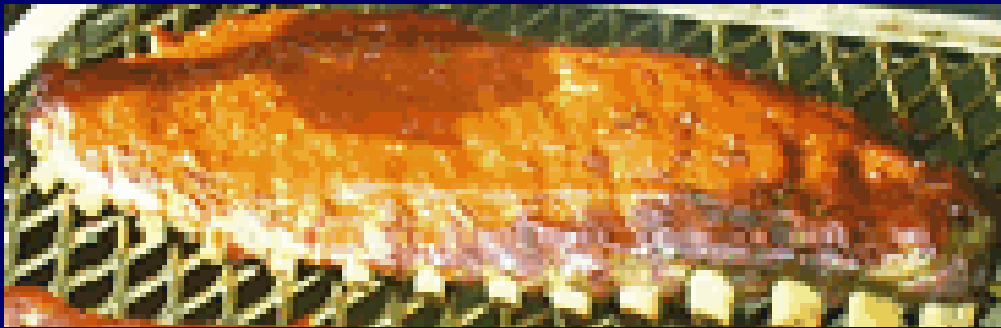


Sliced from Slab Bacon.
Thickness based on
customer desires
(usually 1/8 inch or
less).

Pork Smoked/Cured Spareribs Cuts

Pork : Spareribs : Smoked Spareribs

- Cookery Method
 - Dry/Moist



Cured and smoked version of fresh Pork Spareribs.

Smoked Pork : Shoulder : Hock

- Cookery Method
 - Dry/Moist



Cured and smoked cut containing shank bones and surrounding muscles. Oval in shape, cut 2 to 3 inches thick.