Meat Evaluation & Technology

Nebraska Career Development Event

Handbook and Rules for 2023-2026

1. EVENT PURPOSE

The purpose of the Nebraska Meats Evaluation & Technology Career Development Event is to create interest and promote understanding in the meat industry by providing opportunities for recognition through the demonstration of skills and proficiencies. It also gives students an opportunity to explore career opportunities available in the meat industry and encourages students to pursue careers in the meat industry.

Agriculture Education courses that align with the Meats Evaluation and Technology CDE include: Animal Science and Large Animal Management.

2. OBJECTIVES

a. Individual Objectives
  I. Students will evaluate and rank classes of four of the following: beef carcasses; wholesale cuts of beef; pork carcasses; wholesale cuts of pork; lamb carcasses; fresh meat retail cuts (steaks, roasts or chops of fresh retail cuts of beef, pork, or lamb); smoked or cured retail cuts (center ham slices, shank or rump portion of ham, boneless ham, sliced bacon, fresh pork sausage, smoked sausage.)
  II. Students will evaluate beef carcasses for quality and yield grades.
  III. Students will observe and recall attributes that pertain to the criteria and differences used in placing 2 classes (trimness, muscling, quality and/or sex) by answering questions.
  IV. Students will answer multiple choice questions covering one or more of the following meat science topics: pork color; beef & pork marbling scores; beef 13th rib fat thickness evaluation; and beef ribeye area size.
  V. Students will identify fresh and smoked meats for species, wholesale, and retail cut.

b. Test Objectives
  I. Answer multiple choice questions regarding the following topics: Beef quality and yield grading; retail identification; pork carcass grading; primal cuts; pork quality; lamb grading; meat selection, storage, cookery, nutrition, and food safety.

3. ELIGIBILITY

a. The Meats Evaluation & Technology CDE is a district qualifying event at the state level. The top 25% of schools in a district may qualify a team to the state CDE. Teams shall consist of four students. Schools must register a full team, however teams with less than four students may participate and will not be eligible to earn all points.

b. Team make-up:
  I. Team size shall be four members, all of whom must be pre-registered as 'participant' or 'alternate'.
  II. All four team members will be scored and counted toward the team total.
  III. All four team members are eligible for individual awards.

4. RECOMMENDED ATTIRE

a. Closed-toed shoes are required

b. Hairnets will be provided and are required to be worn by each participant.

c. Students should wear warm clothing (be prepared to spend two hours in cold, 40°F, storage).

d. Official FFA Dress is NOT recommended.

e. Recommended to bring clean white gloves.

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5. REQUIRED SUPPLIES AND EQUIPMENT

a. Each participant will be provided blank paper, grading calculation worksheet, and scan forms.
b. Participants should bring two <u>clean</u> No. 2 pencils. (No marks for measurements.)
c. Participants should bring a <u>clean</u> clipboard. (No marks for measurements or notes.)
d. Participants must <u>not</u> bring any blank paper, notes, USDA Beef Grading worksheets, any electronic communication items, purses or backpacks.

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6. EVENT SCHEDULE

a. Contestants will be allowed 10 minutes to place each of the placing classes, 10 minutes to review notes and answer the 10 questions, 10 minutes for identification of 7 OR 8 retail cuts (4 sections of retail identification,) 10 minutes for answering the 20 test questions, and 10 minutes for the laboratory practicum questions.

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7. ANNUAL THEME

There is no annual theme or topic for this CDE.

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8. EVENT FORMAT

Contest. The Meats Identification Contest is composed of five (5) classes (50 points each), one set of ten (10) questions from two of the placing classes (50 points), beef carcass quality grading, yield grading and pricing (40 points), thirty (30) retail cuts for identification (180 points), a written test consisting of twenty (20) questions (60 points), and a laboratory practicum (10 questions, 50 points). Total points for an individual in the contest is 630, and 1950 points is possible for each team.

a. **Placing Classes.** The five (5) classes (50 points each) will be selected from:
  I. Rank Four Beef Carcasses
  II. Rank Four Wholesale Cuts of Beef
  III. Rank Four Pork Carcasses
  IV. Rank Four Wholesale Cuts of Pork
  V. Rank Four Lamb Carcasses
  VI. Rank Four Retail Cuts; steaks, roasts or chops of fresh retail cuts of beef, pork, or lamb.
  VII. Rank Four Retail Cuts of cured, and/or smoked retail cuts.
     1. cured/smoked center ham slices, shank or rump portion of ham
     2. cured/smoked boneless ham
     3. cured/smoked sliced bacon

    4. fresh pork sausage
    5. cured/smoked smoked sausage
  VIII. Rank Four Beef Carcasses, Beef Loins OR Beef Ribs using a value-based pricing grid provided to students.
  IX. Scores for the placing classes will be determined by using "cuts" for the top, middle and bottom placing and compared to the official placing for the class. (Total of 250 points for five classes.)

b. **Placing Class Questions:** One set of ten questions will be asked covering two of the above placing classes. A total of ten questions covering both classes will be asked, meaning that five questions could be used over one class and five questions could be asked over another class. The placing classes with questions will be identified and students will be allowed to take notes during the placing class. However, the use of notes will not be allowed when answering questions. Each question will be worth 5 points. A total of 50 points for 10 questions.

c. **Beef Carcass Quality Grading, and Yield Grading:** Participants will quality grade, yield grade and price two beef carcasses. (View Appendix 1)
  I. Quality Grading: The USDA quality grade should be determined to the nearest 1/3 of a grade (10 points for a correct answer, 8 points for a 1/3 grade deviation, 5 points for a 2/3 grade deviation, 1 point for a full grade deviation, and 0 points for all others).
  II. Yield Grading: Full points will be earned for every tenth (0.10) above or below official yield grade. A two-point deduction will be made for 2/10ths to 5/10ths (0.2 to 0.5) above or below the official yield grade. A five-point deduction will be made for 6/10ths to 9/10ths (0.6 to 0.9) above or below official yield grade. Zero points will be awarded for answers one yield grade above or below the official yield grade. Official United States Department of Agriculture Yield Grades are 1.0 to 5.9.
  III. Total of 40 points for quality grading and yield grading two carcasses

d. **Retail Cut Identification:** Thirty (30) retail cuts of meat to be identified. Contestants will identify the retail cut species name (1 point), the wholesale or primal name (2 points) and the retail cut name (3 points) for a total of 6 points per retail cut. Total of 180 points for 30 retail cuts. (View Appendix 2,3,4, 5, and 6)

e. **Written Test:** A written test of 20 questions relating to meat selection, storage, cookery, nutrition, and food safety will be given. Each question will be valued at 3 points. Total of 60 points for 20 questions. **See Resources list below.**

f. **Laboratory Practicum:** A laboratory practicum will cover one of the following meat science topics: meat color, marbling scores, fat thickness evaluation, and ribeye area (beef) evaluation. The answers will be multiple choice and will be based on scales for marbling scores, color scores, fat thickness by tenths of inches and Preliminary Yield Grade (PYG), and ribeye area by 1.0 square inches. Each correct answer is 5 points, one deviation from the correct answer will be worth 3 points, and all deviations greater than 1 deviation will be worth 0 points. Total of 50 points for 10 questions.

Talking or communicating with others is forbidden. Infractions of this rule, may result in an individual participant or team being disqualified.

09. SCORING

Event		Individual Points
Classes	(5 Classes x 50 Points)	250
Class Questions	(10 Questions x 5 Points)	50
Quality/Yield Grading	(2 Carcasses x 3 Components x 10 Points)	40
Retail Identification	(30 Retail Cuts x 6 Points)	180
Written Test	(20 Questions x 3 Points)	60
Lab Practicum	(10 Samples x 5 Points)	50
Total score		630

Team Scoring

Individual Scores	(630 Possible Points x 4 Individuals)	2520

For an example scantron, view appendix 8.

10. TIEBREAKER

a. Individual
   i. Retail Identification Score
   ii. Grading Score
   iii. Class Questions Score
b. Team
   i. Retail Identification total score of the team
   ii. Grading total score of the team
   iii. Class Questions total score of the team

11. RESOURCE MATERIALS

a. General Resources
   i. Learning lessons, aids, and pictures from previous contests can be found at: https://animalscience.unl.edu/extension-outreach/meat-science/pase-and-cde-meats-contest/
b. Identification of retail cuts.
   i. Retail meat cuts will be identified according to the "Uniform Retail Meat Identity Standards" on the web at: https://go.unl.edu/retailcutsid
   ii. "The Guide to Identifying Meat Cuts" can be used for student training and is available from the American Meat Science Association, 111 North Dunlap

Avenue, Savoy, IL 61874, www.meatscience.org. Ph 217-356-3182.

  c. Placing Classes
      i. The "Meat Evaluation Handbook" will be used as the guide for the placing classes. The book is available from the American Meat Science Association, 111 North Dunlap Avenue, Savoy, IL 61874, www.meatscience.org (Also see PDF, Appendix 1)
      ii. Study guides for cured/smoked and processed meats will be developed
      iii. See CDE Study Resources for an example of a Value-Based Pricing grid.

  d. Beef Grading and Pricing
      i. Beef carcass grading will be applied according to USDA standards described the publication "Agricultural Marketing Service, United States Standards for Grades of Carcass Beef" which can be found at: https://go.unl.edu/usdabeefgradingstandards
      ii. The North Central Regional Extension Publication #357 "Quality and Yield Grades for Beef Carcasses" is sold on Amazon and is also available at: available at: "RP 357 Quality and Yield Grades for Beef Carcasses" by Dennis E. Burson

  e. Lab Practicum
      i. The laboratory practicum will cover one of the following meat science topics: meat color, marbling scores, fat thickness evaluation, and ribeye area (beef) evaluation and an information fact sheet for the topic will be posted at: https://animalscience.unl.edu/extension-outreach/meat-science/pase-and-cde-meats-contest/

  f. Test
      i. The exam questions will be taken from the iCEV Meat Science & Food Safety Powerpoint slide deck.
      ii. CEV Multimedia, 1020 SE Loop 289, Lubbock, Texas 79404, (800) 922-9965, https://www.icevonline.com/curriculum; Meat Science and Food Safety (DVD)—written exam resource, updated June 2019

12. PAST EXAMS

  a. View Resource Materials:

      i. Meat Evaluation and Technology CDE Study Resources.

      ii. https://animalscience.unl.edu/extension-outreach/meat-science/pase-and-cde-meats-contest/

      iii. Scorecard (Judgingcard)

13. POST-CDE DEBRIEFING OPPORTUNITY

  a. The Meats Lab will be open immediately following the completion of the CDE for coaches and students to debrief and to take pictures or video of the entire competition (with the approval and consent of coordinators).

Appendix

Appendix 1: Beef Carcass Quality & Yield Grading

Training Form for Quality Grading and Yield Grading of Beef Carcasses

Carcass Number	PYG		Hot Carcass Weight	REA Required	REA		% KPH		Yield Grade
	Est.	Adj.			Est.	Adj.	Est.	Adj.	
1.									
2.									

Full points will be earned for every tenth (0.10) above or below official yield grade. A two-point deduction will be made for 2/10ths to 5/10ths (0.2 to 0.5) above or below the official yield grade. A five-point deduction will be made for 6/10ths to 9/10ths (0.6 to 0.9) above or below official yield grade. Zero points will be awarded for answers one yield grade above or below the official yield grade.Official United States Department of Agriculture Yield Grades are 1.0 to 5.9.

Carcass Number	Maturity	Marbling	Quality Grade
1.			
2.			

Prime High = Pr +   Choice High = Ch+ Select High = Se + Standard High =St+
Prime Avg. = Pr o   Choice Avg. = Ch o
Prime Low = Pr - Choice Low = Ch - Select Low = Se - Standard Low = St -

Commercial, Utility, Canner and Cutter grades while on the Judgingcard scorecard, will not be used in the contest.

Place the grade in the column for quality grade. Ten points are allowed for the correct grade on each carcass, 8 points for a one-third grade deviation, 5 points for two-thirds grade deviation, 2 points for one full grade deviation, 0 points for all others.

Appendix 2: Beef Retail Cuts

Primal	Retail Cut	Species	Primal	Retail Cut
Brisket	Corned	B	B	89
Brisket	Flat Half, Bnls	B	B	15
Brisket	Whole, Bnls	B	B	10
Chuck	7-bone Pot-Roast	B	C	26
Chuck	Arm Pot-Roast	B	C	03
Chuck	Arm Pot-Roast, Bnls	B	C	04
Chuck	Blade Roast	B	C	06
Chuck	Eye Roast, Bnls	B	C	13
Chuck	Eye Steak, Bnls	B	C	45
Chuck	Mock Tender Roast	B	C	20
Chuck	Mock Tender Steak	B	C	48
Chuck	Petite Tender	B	C	21
Chuck	Shoulder Pot Roast (Bnls)	B	C	29
Chuck	Top Blade Steak (Flat Iron)	B	C	58
Flank	Flank Steak	B	D	47
Loin	Porterhouse Steak	B	F	49
Loin	T-bone Steak	B	F	55
Loin	Tenderloin Roast	B	F	34
Loin	Tenderloin Steak	B	F	56
Loin	Top Loin Steak	B	F	59
Loin	Top Loin Steak, Bnls	B	F	60
Loin	Top Sirloin Cap Steak, Bnls	B	F	64
Loin	Top Sirloin Steak, Bnls Cap Off	B	F	63
Loin	Top Sirloin Steak, Bnls	B	F	62
Loin	Tri Tip Roast	B	F	40
Plate	Short Ribs	B	G	28
Plate	Skirt Steak, Bnls	B	G	54
Rib	Rib Roast	B	H	22
Rib	Ribeye Roast, Bnls	B	H	13
Rib	Ribeye Steak, Bnls	B	H	45
Rib	Ribeye Steak, Lip-On	B	H	50
Round	Bottom Round Roast	B	I	08
Round	Bottom Round Rump Roast	B	I	09
Round	Bottom Round Steak	B	I	43
Round	Eye Round Roast	B	I	14
Round	Eye Round Steak	B	I	46
Round	Round Steak	B	I	51
Round	Round Steak, Bnls	B	I	52
Round	Tip Roast - Cap Off	B	I	36
Round	Tip Steak - Cap Off	B	I	57
Round	Top Round Roast	B	I	39
Round	Top Round Steak	B	I	61
Various	Beef for Stew	B	N	82
Various	Cubed Steak	B	N	83
Various	Ground Beef	B	N	84

Appendix 3: Pork Retail Cuts

Primal	Retail Cut	Species	Primal	Retail Cut
Ham/Leg	Pork Fresh Ham Center Slice	P	E	44
Ham/Leg	Pork Fresh Ham Rump Portion	P	E	25
Ham/Leg	Pork Fresh Ham Shank Portion	P	E	27
Ham/Leg	Smoked Ham, Bnls	P	E	91
Ham/Leg	Smoked Ham, Center Slice	P	E	90
Ham/Leg	Smoked Ham, Rump Portion	P	E	96
Ham/Leg	Smoked Ham, Shank Portion	P	E	97
Ham/Leg	Tip Roast, Bnls	P	E	35
Ham/Leg	Top Roast, Bnls	P	E	38
Loin	Back Ribs	P	F	05
Loin	Blade Chops	P	F	66
Loin	Blade Chops, Bnls	P	F	67
Loin	Blade Roast	P	F	06
Loin	Butterflied Chops Bnls	P	F	68
Loin	Center Loin Roast	P	F	11
Loin	Center Rib Roast	P	F	12
Loin	Loin Chops	P	F	70
Loin	Rib Chops	P	F	71
Loin	Sirloin Chops	P	F	73
Loin	Sirloin Cutlets	P	F	53
Loin	Sirloin Roast	P	F	30
Loin	Smoked Pork Loin Chop	P	F	93
Loin	Smoked Pork Loin Rib Chop	P	F	95
Loin	Tenderloin, Whole	P	F	34
Loin	Top Loin Chops	P	F	74
Loin	Top Loin Chops, Bnls	P	F	75
Loin	Top Loin Roast, Bnls	P	F	37
Shoulder	Arm Picnic, Whole	P	J	02
Shoulder	Arm Roast	P	J	03
Shoulder	Arm Steak	P	J	41
Shoulder	Blade Boston Roast	P	J	07
Shoulder	Blade Steak	P	J	42
Shoulder	Smoked Picnic, Whole	P	J	94
Side	Slab Bacon	P	K	98
Side	Sliced Bacon	P	K	99
Side/Belly	Fresh Side	P	K	17
Spareribs	Pork Spareribs	P	L	32
Various	Country Style Ribs	P	N	69
Various	Ground Pork	P	N	85
Various	Hock	P	N	86
Various	Pork Cubed Steak	P	N	83
Various	Pork Sausage Links	P	N	87
Various	Sausage	P	N	87
Various	Smoked Pork Hock	P	N	92

Appendix 4: Lamb Retail Cuts

Primal	Retail Cut	Species	Primal	Retail Cut
Breast	Ribs (Denver Style)	L	A	24
Leg	American Style Roast	L	E	01
Leg	Center Slice	L	E	44
Leg	Frenched Style Roast	L	E	16
Leg	Leg Roast, Bnls	L	E	18
Leg	Sirloin Chops	L	E	73
Leg	Sirloin Half	L	E	31
Loin	Loin Chops	L	F	70
Loin	Loin Roast	L	F	19
Rib	Rib Chops	L	H	71
Rib	Rib Chops Frenched	L	H	72
Rib	Rib Roast	L	H	22
Rib	Rib Roast, Frenched	L	H	23
Shoulder	Arm Chops	L	J	65
Shoulder	Blade Chops	L	J	66
Shoulder	Square Cut	L	J	33
Various	Shank	L	N	88

Appendix 5: Variety Retail Cuts

Species	Primal	Retail Cut	Species	Primal	Retail Cut
Beef	Variety	Heart	B	M	76
Lamb	Variety	Heart	L	M	76
Pork	Variety	Heart	P	M	76
Beef	Variety	Kidney	B	M	77
Lamb	Variety	Kidney	L	M	77
Pork	Variety	Kidney	P	M	77
Beef	Variety	Liver	B	M	78
Lamb	Variety	Liver	L	M	78
Pork	Variety	Liver	P	M	78
Beef	Variety	Oxtail	B	M	79
Beef	Variety	Tongue	B	M	80
Lamb	Variety	Tongue	L	M	80
Pork	Variety	Tongue	P	M	80
Beef	Variety	Tripe	B	M	81

Appendix 6: Retail Cuts Code Sheet

Cut #	Species	Primal Cut	Retail Cut	Score
1.				
2.				
3.				
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29.				
30.				

Retail Cuts Code Sheet

Species - 1 Point

B-Beef	P-Pork	L-Lamb

Primal Cuts - 2 Points

A. Breast B. Brisket C. Chuck D. Flank E. Ham or Leg F. Loin	G. Plate H. Rib or Rack I. Round J. Shoulder K. Side (Belly) L. Spareribs	M. Variety Meats N. Various Meats

Retail Cuts - 3 Points

Roasts/ Pot Roasts	Steaks	Variety Meats
1. American Style 2. Arm Picnic 3. Arm Roast 4. Arm Roast (Bnls) 5. Back Ribs 6. Blade Roast 7. Blade Boston 8. Bottom Round Roast (Bnls) 9. Bottom Round Rump Roast (Bnls) 10. Brisket, Whole (Bnls) 11. Center Loin Roast 12. Center Rib Roast 13. Eye Roast (Bnls) 14. Eye Round Roast 15. Flat Half (Bnls) 16. Frenched Style 17. Fresh Side 18. Leg Roast (Bnls) 19. Loin Roast 20. Mock Tender Roast 21. Petite Tender 22. Rib Roast 23. Rib Roast (Frenched) 24. Ribs (Denver Style) 25. Rump Portion 26. Seven (7) Bone Roast 27. Shank Portion 28. Short Ribs 29. Shoulder Roast (Bnls) 30. Sirloin Roast 31. Sirloin Half 32. Spareribs 33. Square Cut (Whole) 34. Tenderloin (Whole) 35. Tip Roast (Bnls) 36. Tip, Cap Off Roast (Bnls) 37. Top Loin Roast (Bnls) 38. Top Roast (Bnls) 39. Top Round Roast 40. Tri-Tip Roast	41. Arm Steak 42. Blade Steak 43. Bottom Round Steak 44. Center Slice 45. Eye Steak (Bnls) 46. Eye Round Steak 47. Flank Steak 48. Mock Tender Steak 49. Porterhouse Steak 50. Ribeye, Lip-on Steak, bone in 51. Round Steak 52. Round Steak (Bnls) 53. Sirloin Cutlets 54. Skirt Steak (Bnls) 55. T-Bone Steak 56. Tenderloin Steak 57. Tip, Cap Off Steak 58. Top Blade (Bnls) Flat Iron Steak 59. Top Loin Steak 60. Top Loin (Bnls) Steak 61. Top Round Steak 62. Top Sirloin Steak (Bnls) 63. Top Sirloin Cap Off Steak (Bnls) 64. Top Sirloin Cap Steak (Bnls) **Chops** 65. Arm Chop 66. Blade Chop 67. Blade Chop (Bnls) 68. Butterflied Chop (Bnls) 69. Country Style Ribs 70. Loin Chop 71. Rib Chop 72. Rib Chop (Frenched) 73. Sirloin Chop 74. Top Loin Chop 75. Top Loin Chop (Bnls)	76. Heart 77. Kidney 78. Liver 79. Oxtail 80. Tongue 81. Tripe **Various Meats** 82. Beef for Stew 83. Cubed Steak 84. Ground Beef 85. Ground Pork 86. Hocks 87. Sausage Link/Pattie 88. Shank **Smoked/ Cured** 89. Brisket, Corned 90. Center Slice 91. Ham (Bnls) 92. Hocks 93. Loin Chop 94. Picnic (Whole) 95. Rib Chop 96. Rump Portion 97. Shank Portion 98. Slab Bacon 99. Sliced Bacon

Appendix 7: Sample Scantron Sheets

4-H / FFA Meat Evaluation Form #480-4

Incorrect Marks ✓ ✗ ● ● **Correct Mark** ●

Team Name/Additional Info — This sheet is for demonstration and practice only. You must use a real scan sheet for actual competition.

Meat Identification - Retail Cuts

ID #	Species	Primal	Retail First Digit	Retail Second Digit	Cookery
1	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
2	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
3	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
4	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
5	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
6	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
7	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
8	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
9	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
10	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
11	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
12	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
13	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
14	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
15	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
16	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
17	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
18	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
19	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
20	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
21	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
22	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
23	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
24	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
25	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
26	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
27	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
28	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
29	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
30	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
31	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
32	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
33	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
34	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
35	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
36	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
37	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
38	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
39	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M
40	B P L	A B C D E F G / H I J K L M N	0 1 2 3 4 / 5 6 7 8 9	0 1 2 3 4 / 5 6 7 8 9	D M D/M

Species

B Beef   P Pork   L Lamb

Primal Cuts

A Breast	H Rib or Rack
B Brisket	I Round
C Chuck	J Shoulder
D Flank	K Side (Belly)
E Ham or Leg	L Spareribs
F Loin	M Variety Meats
G Plate	N Various Meats

Retail Cuts

Roasts/Pot Roasts
01 American Style
02 Arm Picnic
03 Arm Roast
04 Arm Roast (Bnls)
05 Back Ribs
06 Blade Roast
07 Blade Boston
08 Bottom Round Roast (Bnls)
09 Bottom Round Rump Roast (Bnls)
10 Brisket, Whole (Bnls)
11 Center Loin Roast
12 Center Rib Roast
13 Eye Roast (Bnls)
14 Eye Round Roast
15 Flat Half (Bnls)
16 Frenched Style
17 Fresh Side
18 Leg Roast (Bnls)
19 Loin Roast
20 Mock Tender Roast
21 Petite Tender
22 Rib Roast
23 Rib Roast (Frenched)
24 Ribs (Denver Style)
25 Rump Portion
26 Seven (7) Bone Roast
27 Shank Portion
28 Short Ribs
29 Shoulder Roast (Bnls)
30 Sirloin Roast
31 Sirloin Half
32 Spareribs
33 Square Cut (Whole)
34 Tenderloin (Whole)
35 Tip Roast (Bnls)
36 Tip, Cap Off Roast
37 Top Loin Roast (Bnls)
38 Top Roast (Bnls)
39 Top Round Roast
40 Tri-Tip Roast

Steaks
41 Arm Steak
42 Blade Steak
43 Bottom Round Steak
44 Center Slice
45 Eye Steak (Bnls)
46 Eye Round Steak
47 Flank Steak
48 Mock Tender Steak
49 Porterhouse Steak
50 Ribeye, Lip-On Steak
51 Round Steak
52 Round Steak (Bnls)
53 Sirloin Cutlets
54 Skirt Steak (Bnls)
55 T-Bone Steak
56 Tenderloin Steak
57 Tip, Cap Off Steak
58 Top Blade (Bnls) Flat Iron Steak
59 Top Loin Steak
60 Top Loin (Bnls) Steak
61 Top Round Steak
62 Top Sirloin Steak (Bnls)
63 Top Sirloin Cap Off Steak (Bnls)
64 Top Sirloin Cap Steak (Bnls)

Chops
65 Arm Chop
66 Blade Chop
67 Blade Chop (Bnls)
68 Butterflied Chop (Bnls)
69 Country Style Ribs
70 Loin Chop
71 Rib Chop
72 Rib Chop (Frenched)
73 Sirloin Chop
74 Top Loin Chop
75 Top Loin Chop (Bnls)

Variety Meats
76 Heart
77 Kidney
78 Liver
79 Oxtail
80 Tongue
81 Tripe

Various Meats
82 Beef for Stew
83 Cubed Steak
84 Ground Beef
85 Ground Pork
86 Hocks
87 Sausage Link/Pattie
88 Shank

Smoked/Cured
89 Brisket, Corned
90 Center Slice
91 Ham (Bnls)
92 Hocks
93 Loin Chop
94 Picnic (Whole)
95 Rib Chop
96 Rump Portion
97 Shank Portion
98 Slab Bacon
99 Sliced Bacon

Cookery Methods

D   Dry Heat
M   Moist Heat
D/M   Dry or Moist Heat