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

EXAMPLE

Species

B Beef P Pork L Lamb

Primal Cuts

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

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