

2012 FFA and 4-H Retail Meat Identification Codes

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

Variety Meats	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
	Heart	Dry/Moist	B	M	76	D/M
	Heart	Dry/Moist	L	M	76	D/M
	Heart	Dry/Moist	P	M	76	D/M
	Kidney	Dry/Moist	B	M	77	D/M
	Kidney	Dry/Moist	L	M	77	D/M
	Kidney	Dry/Moist	P	M	77	D/M
	Liver	Dry/Moist	B	M	78	D/M
	Liver	Dry/Moist	L	M	78	D/M
	Liver	Dry/Moist	P	M	78	D/M
	Oxtail	Moist	B	M	79	M
	Tongue	Dry/Moist	B	M	80	D/M
	Tongue	Dry/Moist	L	M	80	D/M
	Tongue	Dry/Moist	P	M	80	D/M
	Tripe	Moist	B	M	81	M

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

Lamb Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery	
<b>Breast</b>	Ribs (Denver Style)	Dry/Moist	L	A	24	D/M	
	Leg	American Style Roast	Dry	L	E	01	D
<b>Loin</b>	Center Slice	Dry	L	E	44	D	
	Frenched Style Roast	Dry	L	E	16	D	
	Leg Roast, Bnls	Dry	L	E	18	D	
	Sirloin Chops	Dry	L	E	73	D	
	Sirloin Half	Dry	L	E	31	D	
	Loin Chops	Dry	L	F	70	D	
	Loin Roast	Dry	L	F	19	D	
	<b>Rib</b>	Rib Chops	Dry	L	H	71	D
		Rib Chops Frenched	Dry	L	H	72	D
		Rib Roast	Dry	L	H	22	D
	Rib Roast, Frenched	Dry	L	H	23	D	
<b>Shoulder</b>	Arm Chops	Dry/Moist	L	J	65	D/M	
	Blade Chops	Dry/Moist	L	J	66	D/M	
	Square Cut	Dry/Moist	L	J	33	D/M	
<b>Various</b>	Shank	Moist	L	N	88	M	