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 ¾ 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 ¼ to ½ 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 BnIs

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, ¾ 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
Cookery Method

- Dry/Moist

Can be made from any boneless, lean cut. Cubed effect made by a machine that tenderizes mechanically.
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 ¾ 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.