

4-H & FFA Retail Meat Identification Codes

Beef Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
Brisket	Corned	Moist	B	B	89	M
	Flat Half, Bnls	Moist	B	B	15	M
	Whole, Bnls	Moist	B	B	10	M
Chuck	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	D/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	
Flank	Flank Steak	Dry/Moist	B	D	47	D/M
Loin	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
Plate	Short Ribs	Moist	B	G	28	M
	Skirt Steak, Bnls	D/M	B	G	54	D/M
Rib	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
Round	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	
Various	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
Ham/Leg	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	P	E	38	D
Loin	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
	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
Shoulder	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
Side/Belly	Slab Bacon	Dry	P	K	98	D
	Sliced Bacon	Dry	P	K	99	D
	Fresh Side	Moist	P	K	17	M
Spareribs	Pork Spareribs	Dry/Moist	P	L	32	D/M
Various	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
Breast	Ribs (Denver Style)	Dry/Moist	L	A	24	D/M
	American Style Roast	Dry	L	E	01	D
Leg	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	Loin Chops	Dry	L	F	70	D
	Loin Roast	Dry	L	F	19	D
Rib	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
Shoulder	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
Various	Shank	Moist	L	N	88	M