



RETAIL CUTS OF PORK



Let's examine the retail cuts of pork.

Retail cuts from the loin:

- Back ribs
- Blade chop
- Blade roast
- Butterflied chop
- Center loin roast
- Center rib roast
- Loin chop
- Rib chop
- Sirloin chop
- Sirloin roast
- Tenderloin (whole)
- Top loin chop
- Top loin roast

Retail cut from the spareribs:

- Spareribs

Retail cuts from the ham/leg:

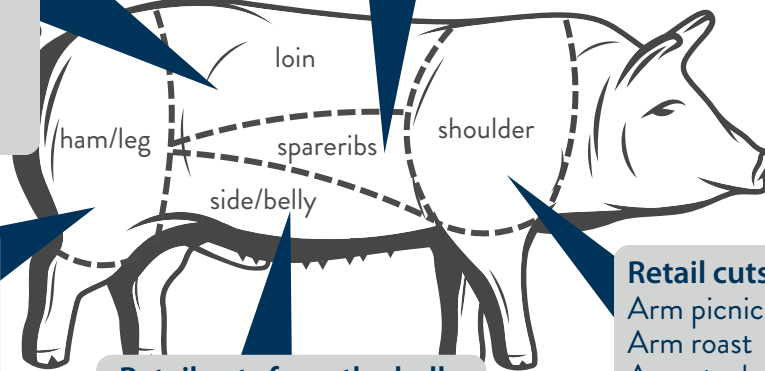
- Center slice
- Ham (smoked)
- Rump portion
- Shank portion
- Tip roast
- Top roast

Retail cuts from the belly:

- Slab bacon
- Sliced bacon

Retail cuts from the shoulder:

- Arm picnic
- Arm roast
- Arm steak
- Blade boston
- Blade steak
- Picnic (whole)



Retail Cuts Listed:

Loin

- Back ribs
- Blade chop
- Blade roast
- Butterflied chop
- Center loin roast
- Center rib roast
- Loin chop
- Rib chop
- Sirloin chop
- Sirloin cutlets
- Sirloin roast
- Tenderloin, whole
- Top loin chop
- Top loin roast

Side/Belly

- Slab bacon
- Sliced bacon

Ham (leg)

- Center slice
- Ham (smoked)
- Rump portion
- Shank portion
- Tip roast
- Top roast

Shoulder

- Arm picnic
- Arm roast
- Arm steak
- Blade boston
- Blade steak
- Picnic, whole (smoked)

Spareribs

- Spareribs

Various

- Country style ribs
- Ground pork
- Hock
- Pork cubed steak
- Pork sausage links
- Sausage
- Smoked pork hock

*Note: Click on each to view Texas A&M's images of each cut!



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