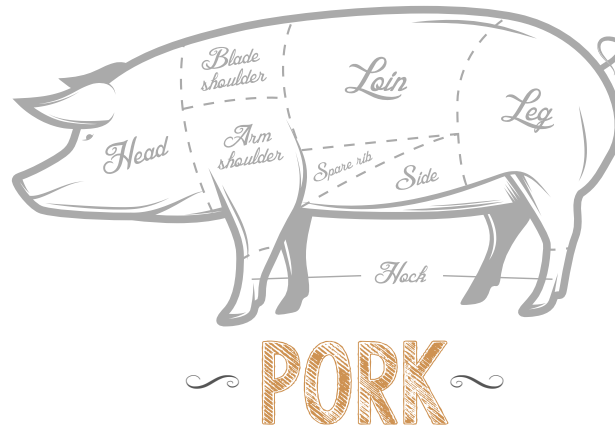




LOINS/BACKS

- Back boneless, long cut
- Back boneless, short cut, false lean & belly strip removed
- Loin
- Back boneless, short cut, main muscle, eye only
- Tenderloin silver skin removed
- Back boneless, short cut
- Sirloin boneless
- Tenderloin side muscle removed, defatted
- Back boneless, short cut, false lean & belly strip removed

RIBS

- Side spareribs regular trim
- Centre cut spareribs
- Backrib end removed
- Backrib end
- Shoulder riblet
- Shoulder riblet barbecue style
- Backrib end

SHOULDERS

- Hock-removed shoulder picnic
- Boneless shoulder picnic
- Foreshank boneless, skinless
- Butt
- Butt boneless
- Butt boneless capicola

HAMS

- Ham outside muscle
- Ham flank on
- Ham flank removed
- Ham skinless, boneless
- Ham inside muscle
- Ham shank skinless, boneless
- Ham knuckle

BELLY

- Skinless commercial trim
- Skinless single ribbed
- Boneless middle

SUNDRIES

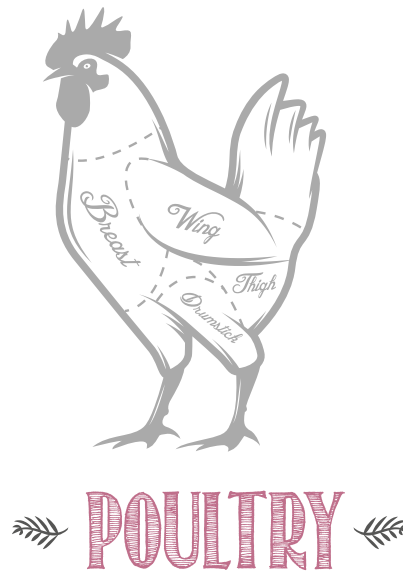
- Hind foot
- Diaphragm trimmed
- Tongue root trim
- Tongue
- Jowl skin on or skin removed
- Neckbone riblet off
- Tail
- Front foot
- Hock
- Diaphragm untrimmed

OFFAL

- Liver
- Heart
- Kidneys

FATS AND SKINS

- Belly skins
- Mixed skins
- Back fat

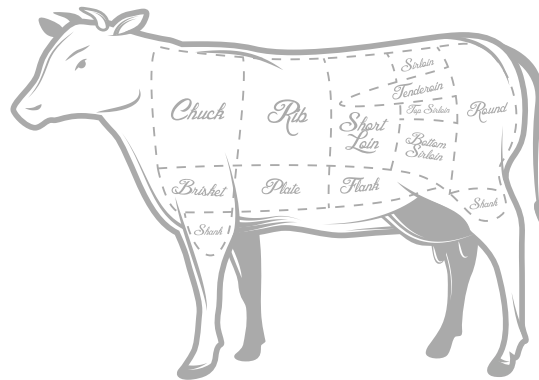


CHICKEN

- Whole chickens
- 8-piece cut broiler
- Whole broiler leg
- Whole chicken wing
- Roaster
- Broiler breast quarter
- Broiler drumsticks
- 9-Piece cut broiler
- Cornish hens
- Broiler split breast with back
- Broiler leg quarter
- Chicken wing portion mid section
- Broiler halves
- Broiler split breast without back
- Chicken wing portion drummettes
- Broiler thighs
- Boneless, skinless thigh meat
- Giblets (Gizzard, heart, liver, & neck)
- Boneless, skinless breast meat
- Chicken feet, chicken paws

TURKEY

- Whole turkey
- Bone-in turkey breast with ribs
- Turkey tenderloin
- Turkey drumstick (skin on)
- Bone-in turkey thigh meat
- Boneless turkey roast or boneless whole turkey
- Whole turkey wing
- Turkey drummette
- Turkey wing parts
- Turkey necks
- Hind quarters
- Turkey tails
- Turkey gizzard, heart, liver
- Ground turkey
- Mechanically separated turkey (MST)
- Turkey skin
- Whole cooked turkey
- Canned turkey meat
- Turkey roll



BEEF

BRISKET/SHANK

- Brisket
- Shank
- Gambrel cord

HIP

- Knuckle
- Eye of round
- Outside round gooseneck
- Outside flat
- Inside round

LOIN

- Strip loin
- Tenderloin
- Top sirloin
- Top sirloin cap
- Bottom sirloin tri-tip
- Bottom sirloin flap

FLANK/PLATE

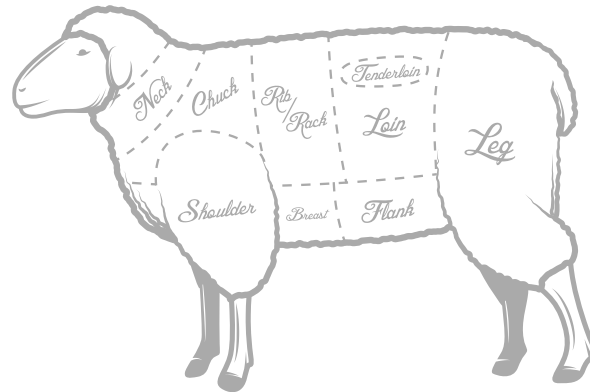
- Short plate
- Flank steak
- Inside skirt
- Outside skirt
- Hanging tender

RIB

- Rib
- Blade meat
- Back ribs
- Short ribs

CHUCK

- Chuck roll
- Chuck tender
- Flat iron
- Shoulder clod
- Clod tender
- Chuck short ribs
- Pectoral



— LAMB —

SHOULDER

- Roast
- Steak

RACK

- Whole
- Chops

LOIN

- Whole
- Loin

LEG

- Leg whole
- Sirloin

BREAST

- Breast whole

FORESHANK

- Shank

OTHER CUTS

- Head
- Neck
- Feet
- Fat

INNARDS

- Tongue
- Kidneys
- Liver
- Heart
- Spleen (melts)
- Lungs
- Tripe
- Brains
- Testicles / Lamb fries