

American Royal National 4-H Meat Retail Cut Identification Codes

BEEF Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Type	Cook	
Chuck	Beef Chuck Arm Pot-Roast	Moist	B	C	2	Ro	M	
	Beef Chuck Arm Pot-Roast, Bnls	Moist	B	C	3	Ro	M	
	Beef Chuck Arm Steak	Moist	B	C	2	St	M	
	Beef Chuck Arm Steak, Bnls	Moist	B	C	3	St	M	
	Beef Chuck 7-Bone Pot-Roast	Moist	B	C	35	Ro	M	
	Beef Chuck 7-Bone Steak	Dry/Moist	B	C	35	St	D/M	
	Beef Chuck Blade Roast	Moist	B	C	6	Ro	M	
	Beef Chuck Blade Steak	Dry/Moist	B	C	6	St	D/M	
	Beef Chuck Eye Roast, Bnls	Dry/Moist	B	C	13	Ro	D/M	
	Beef Chuck Mock Tender Roast	Moist	B	C	25	Ro	M	
	Beef Chuck Mock Tender Steak	Moist	B	C	25	St	M	
	Beef Chuck Top Blade Steak, Bnls	Dry/Moist	B	C	53	St	D/M	
	Brisket	Beef Brisket, Flat Half, Bnls	Moist	B	B	76	M	M
		Beef Brisket, Point Half, Bnls	Moist	B	B	80	M	M
		Beef Brisket, Whole, Bnls	Moist	B	B	70	M	M
Beef Brisket, Corned		Moist	B	B	72	M	M	
Shank	Beef Shank Cross Cuts	Moist	B	L	74	M	M	
	Beef Shank Cross Cuts, Bnls	Moist	B	L	75	M	M	
Rib	Beef Rib Roast, Large end	Dry	B	J	30	Ro	D	
	Beef Rib Roast, Small end	Dry	B	J	31	Ro	D	
	Beef Rib Steak, Small end	Dry	B	J	31	St	D	
	Beef Rib Steak, Small end, Bnls	Dry	B	J	32	St	D	
	Beef Rib Eye Roast	Dry	B	J	29	Ro	D	
Plate	Beef Plate Skirt Steak, Bnls	Dry/Moist	B	I	40	St	D/M	
	Beef Plate Short Ribs	Moist	B	I	85	M	M	
Loin	Beef Loin Top Loin Steak	Dry	B	H	54	St	D	
	Beef Loin Top Loin Steak, Bnls	Dry	B	H	55	St	D	
	Beef Loin T-bone Steak	Dry	B	H	49	St	D	
	Beef Loin Porterhouse Steak	Dry	B	H	27	St	D	
	Beef Loin Sirloin Flat Bone Steak	Dry	B	H	38	St	D	
	Beef Loin Top Sirloin Steak	Dry	B	H	57	St	D	
	Beef Loin Tenderloin Roast	Dry	B	H	50	Ro	D	
	Beef Loin Tenderloin Steak	Dry	B	H	50	St	D	
Flank Round	Beef Flank Steak	Dry/Moist	B	D	17	St	D/M	
	Beef Round Steak	Moist	B	K	33	St	M	
	Beef Round Steak, Bnls	Moist	B	K	34	St	M	
	Beef Round Top Round Roast	Dry	B	K	56	Ro	D	
	Beef Round Top Round Steak	Dry	B	K	56	St	D	
	Beef Round Bottom Round Roast	Dry/Moist	B	K	9	Ro	D/M	
	Beef Round Bottom Round Steak	Moist	B	K	9	St	M	
	Beef Round Bottom Round Rump Rst	Dry/Moist	B	K	10	Ro	D/M	
	Beef Round Eye Round Roast	Dry/Moist	B	K	16	Ro	D/M	
	Beef Round Eye Round Steak	Dry/Moist	B	K	16	St	D/M	
	Beef Round Tip Roast	Dry/Moist	B	K	51	Ro	D/M	
	Beef Round Tip Steak	Dry	B	K	51	St	D	
Various	Beef Round Tip Roast - Cap Off	Dry/Moist	B	K	52	Ro	D/M	
	Beef Round Tip Steak - Cap Off	Dry	B	K	52	St	D	
	Beef Round Heel of Round Roast	Moist	B	K	23	Ro	M	
	Beef Cubed Steak	Dry/Moist	B	Q	14	St	D/M	
	Beef for Stew	Moist	B	Q	68	M	M	
Ground Beef	Dry	B	Q	78	D	D		

VARIETY MEATS	Retail Cut Name	Cookery Method	Specie	Primal	Name	Type	Cook
	Brains, Pork	Dry/Moist	P	P	58	D/M	D/M
	Heart, Beef	Dry/Moist	B	P	59	D/M	D/M
	Heart, Lamb	Dry/Moist	L	P	59	D/M	D/M
	Heart, Pork	Dry/Moist	P	P	59	D/M	D/M
	Kidney, Beef	Dry/Moist	B	P	60	D/M	D/M
	Kidney, Lamb	Dry/Moist	L	P	60	D/M	D/M
	Kidney, Pork	Dry/Moist	P	P	60	D/M	D/M
	Liver, Beef	Dry/Moist	B	P	61	D/M	D/M
	Liver, Lamb	Dry/Moist	L	P	61	D/M	D/M
	Liver, Pork	Dry/Moist	P	P	61	D/M	D/M
	Oxtail, Beef	Moist	B	P	62	M	M
	Sweetbreads (Beef Thymus)	Dry/Moist	B	P	63	D/M	D/M
	Tongue, Beef	Dry/Moist	B	P	64	D/M	D/M
	Tongue, Lamb	Dry/Moist	L	P	64	D/M	D/M
	Tongue, Pork	Dry/Moist	P	P	64	D/M	D/M
	Tripe, Beef	Moist	B	P	65	M	M

PORK Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Type	Cook
Jowl	Smoked Pork Jowl	Moist	P	F	88	M	M
	Shoulder	Pork Shoulder Arm Picnic, Whole	Dry/Moist	P	M	4	Ro
Pork Shoulder Arm Roast		Dry/Moist	P	M	2	Ro	D/M
Pork Shoulder Arm Steak		Dry/Moist	P	M	2	St	D/M
Pork Shoulder Blade Boston Roast		Dry/Moist	P	M	8	Ro	D/M
Pork Shoulder Blade Steak		Dry/Moist	P	M	6	St	D/M
Pork Hock		Moist	P	M	77	M	M
Smoked Pork Shoulder Picnic, Whole		Dry/Moist	P	M	47	Ro	D/M
Smoked Pork Hock		Moist	P	M	87	M	M
Pork Loin Blade Roast		Dry/Moist	P	H	6	Ro	D/M
Pork Loin Blade Chops		Dry/Moist	P	H	6	Ch	D/M
Loin	Pork Loin Blade Chops, Bnls	Dry/Moist	P	H	7	Ch	D/M
	Pork Loin Country Style Ribs	Dry/Moist	P	H	73	D/M	D/M
	Pork Loin Back Ribs	Dry/Moist	P	H	66	D/M	D/M
	Pork Loin Rib Roast	Dry	P	H	28	Ro	D
	Pork Loin Rib Chops	Dry	P	H	28	Ch	D
	Pork Loin Center Loin Roast	Dry	P	H	24	Ro	D
	Pork Loin Chops	Dry	P	H	24	Ch	D
	Pork Loin Top Loin Chops	Dry	P	H	54	Ch	D
	Pork Loin Top Loin Chops, Bnls	Dry	P	H	55	Ch	D
	Pork Loin Top Loin Roast, Bnls	Dry	P	H	55	Ro	D
	Pork Loin Butterfly Chops	Dry	P	H	11	Ch	D
	Pork Loin Sirloin Roast	Dry	P	H	37	Ro	D
Side	Pork Loin Sirloin Chops	Dry	P	H	37	Ch	D
	Pork Loin Sirloin Cutlets	Dry	P	H	86	D	D
	Pork Loin Tenderloin, Whole	Dry	P	H	50	Ro	D
	Smoked Pork Loin Canadian Style Bacon	Dry	P	H	71	D	D
	Smoked Pork Loin Rib Chop	Dry	P	H	44	Ch	D
	Smoked Pork Loin Chop	Dry	P	H	43	Ch	D
	Fresh Side Pork Sliced	Dry/Moist	P	N	22	Sl	D/M
	Slab Bacon	Dry	P	N	67	D	D
	Sliced Bacon	Dry	P	N	5	Sl	D
	Spareribs	Pork Spareribs	Dry/Moist	P	O	89	D/M
Ham/Leg		Pork Fresh Ham Rump Portion	Dry/Moist	P	E	20	Ro
	Pork Fresh Ham Center Slice	Dry/Moist	P	E	19	Sl	D/M
	Pork Fresh Ham Shank Portion	Dry/Moist	P	E	21	Ro	D/M
	Smoked Ham, Bnls	Dry	P	E	42	Ro	D
Various	Smoked Ham Rump Portion	Dry	P	E	45	Ro	D
	Smoked Ham Center Slice	Dry	P	E	41	Sl	D
	Smoked Ham Shank Portion	Dry	P	E	46	Ro	D
	Pork Cubed Steak	Dry/Moist	P	Q	14	St	D/M
	Ground Pork	Dry	P	Q	79	D	D
Sausage	Pork Sausage Links	Dry	P	Q	83	D	D
	Sausage	Dry	P	Q	82	D	D

LAMB Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Type	Cook
Shoulder	Lamb Shoulder Square Cut	Dry/Moist	L	M	48	Ro	D/M
	Lamb Shoulder Roast, Bnls	Dry/Moist	L	M	36	Ro	D/M
	Lamb Shoulder Neck Slices	Moist	L	M	26	Sl	M
Breast	Lamb Shoulder Arm Chops	Dry/Moist	L	M	2	Ch	D/M
	Lamb Shoulder Blade Chops	Dry/Moist	L	M	6	Ch	D/M
Shank	Lamb Breast	Dry/Moist	L	A	69	D/M	D/M
	Lamb Breast Riblets	Dry/Moist	L	A	81	D/M	D/M
Rib	Lamb Shank	Moist	L	L	84	M	M
	Lamb Rib Roast	Dry	L	J	28	Ro	D
Loin	Lamb Rib Chops	Dry	L	J	28	Ch	D
	Lamb Rib Chops Frenched	Dry	L	J	18	Ch	D
	Lamb Loin Roast	Dry	L	H	24	Ro	D
Leg	Lamb Loin Chops	Dry	L	H	24	Ch	D
	Lamb Loin Double Chops	Dry	L	H	15	Ch	D
	Lamb Leg Sirloin Chops	Dry	L	G	37	Ch	D
Sausage	Lamb Leg Sirloin Half	Dry	L	G	39	Ro	D
	Lamb Leg Center Slice	Dry	L	G	12	Sl	D
	Lamb Leg Frenched Style Roast	Dry	L	G	18	Ro	D
	Lamb Leg American Style Roast	Dry	L	G	1	Ro	D