

<i>Pork Primal Cut</i>	<i>Retail Cut Name</i>	<i>Cookery Method</i>	<i>Specie</i>	<i>Primal</i>	<i>Retail Name</i>	<i>Cookery</i>
<b>Ham/Leg</b>	Fresh Ham, Center Slice	Dry/Moist	P	E	44	D/M
	Fresh Ham, Rump Portion	Dry/Moist	P	E	25	D/M
	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/Moist	P	E	38	D/M
<b>Loin</b>	Back Ribs	Dry/Moist	P	F	5	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	6	D/M
	Butterfield 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 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
<b>Shoulder</b>	Arm Picnic, Whole	Dry/Moist	P	J	2	D/M
	Arm Roast	Dry/Moist	P	J	3	D/M
	Arm Steak	Dry/Moist	P	J	41	D/M
	Blade Boston Roast	Dry/Moist	P	J	7	D/M
	Blade Steak	Dry/Moist	P	J	42	D/M
	Smoked Picnic, Whole	Dry/Moist	P	J	94	D/M
<b>Side/Belly</b>	Slab Bacon	Dry	P	K	98	D
	Sliced Bacon	Dry	P	K	99	D
	Fresh Side	Moist	P	K	17	M
<b>Spareribs</b>	Pork Spareribs	Dry/Moist	P	L	32	D/M
<b>Various</b>	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