

2017 FFA/4-H 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 | |
| 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 | |
| Side/Belly | Smoked Picnic, Whole | Dry/Moist | P | J | 94 | D/M | |
| | Slab Bacon | Dry | P | K | 98 | D | |
| | Sliced Bacon | Dry | P | K | 99 | D | |
| Spareribs | Fresh Side | Moist | P | K | 17 | M | |
| | Pork Spareribs | Dry/Moist | P | L | 32 | D/M | |
| Various | Country Style Ribs | Dry/Moist | P | N | 69 | D/M | |
| | 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 |
| Leg | American Style Roast | Dry | L | E | 01 | D |
| | 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 |
| Loin | Sirloin Half | Dry | L | E | 31 | D |
| | 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 |