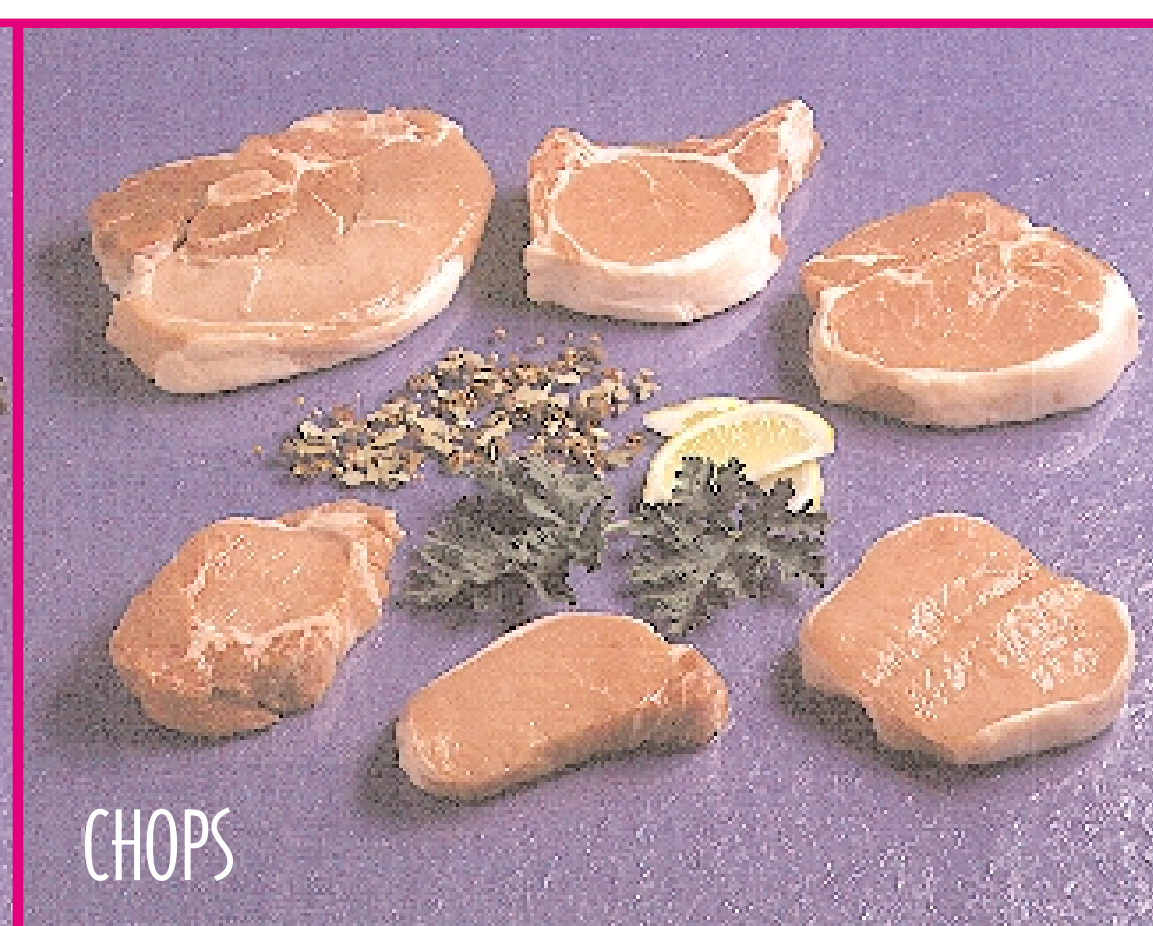


PURCHASING PORK

A Consumer Guide To Identifying Retail Pork Cuts.

Left: tenderloin
Right: Canadian-style
bacon



CHOPS

Upper row (l-r): sirloin chop, rib chop, loin chop.
Lower row (l-r): boneless rib end chop (Chef's Prime Filet™), boneless center loin chop (America's Cut™- 1 1/4-1 1/2" thickness), butterfly chop.



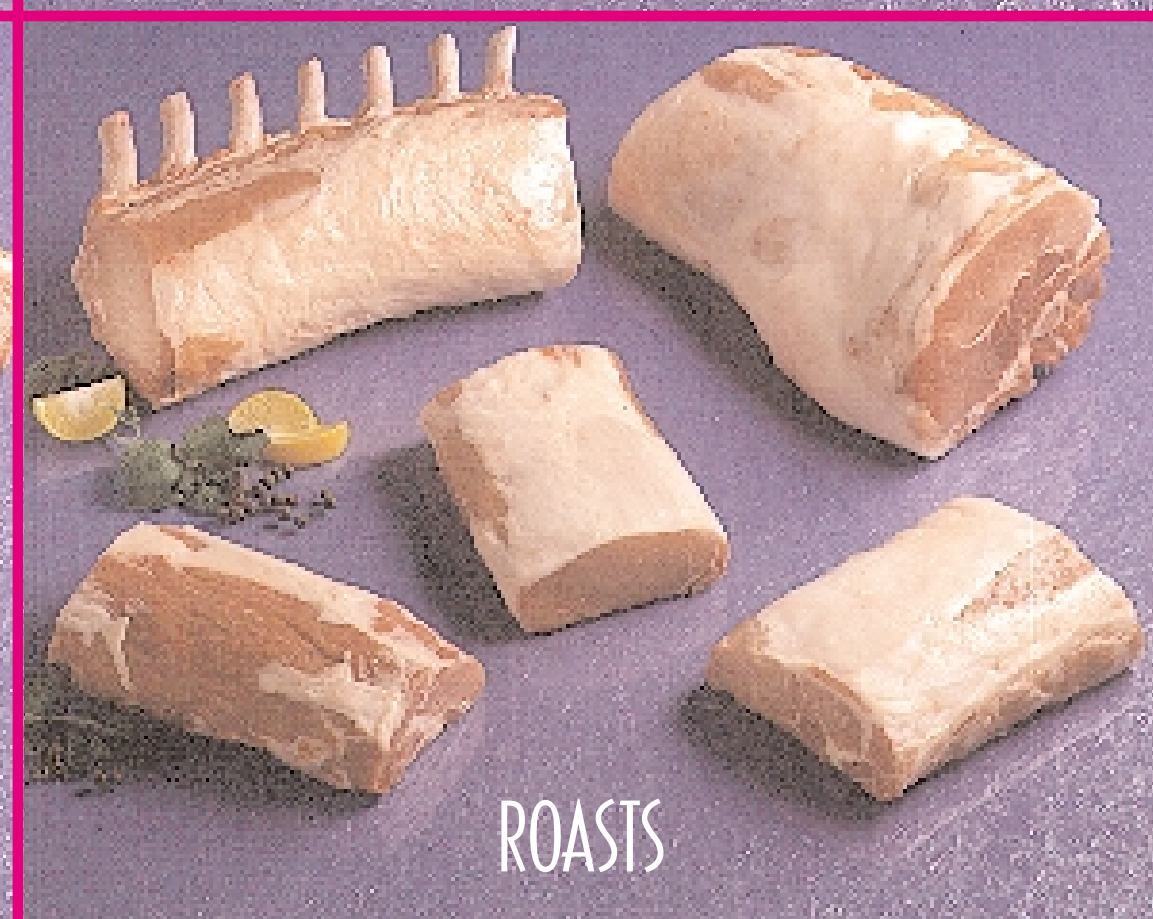
SHOULDER BUTT

Upper row (l-r): bone-in blade roast, boneless blade roast.
Lower row (l-r): ground pork (The Other Burger®), sausage, blade steak.



RIBS

Left: country-style ribs.
Right: back ribs.



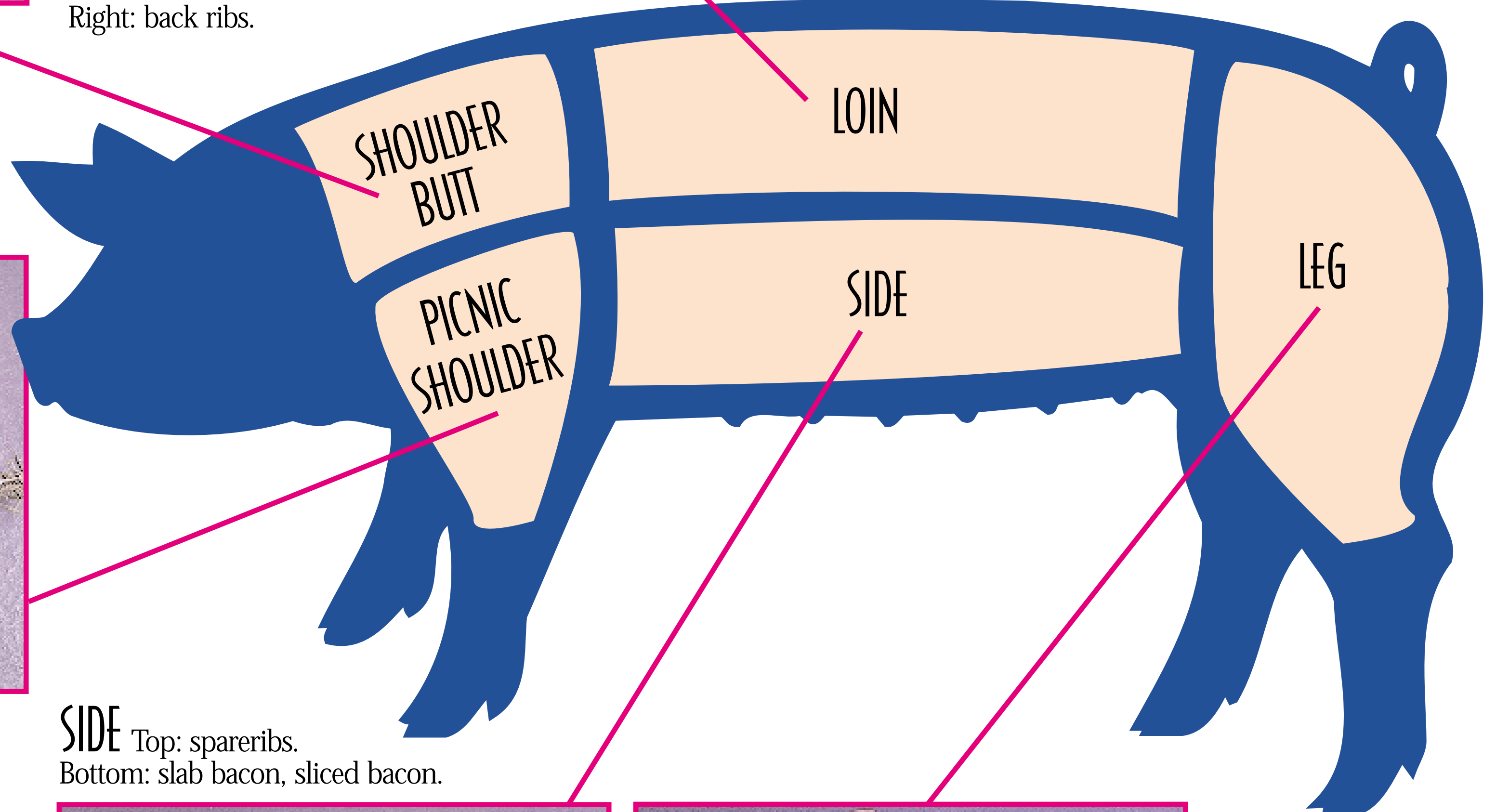
ROASTS

Upper row (l-r): center rib roast (Rack of Pork), bone-in sirloin roast.
Middle: boneless center loin roast.
Lower row (l-r): boneless rib end roast (Chef's Prime™), boneless sirloin roast.



PICNIC SHOULDER

Upper row (l-r): smoked picnic, arm picnic roast.
Lower row: smoked hocks.



SIDE

Top: spareribs.
Bottom: slab bacon, sliced bacon.



LEG

Upper row (l-r): bone-in fresh ham, smoked ham.
Lower row (l-r): leg cutlets, fresh boneless ham roast.



NATIONAL PORK BOARD AS IMPLEMENTED BY THE
NATIONAL PORK PRODUCERS COUNCIL.
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THE MANY SHAPES OF PORK CUT LOOSE!

When shopping for pork, consider cutting traditional roasts into a variety of different shapes.

