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Figure 2 -- Loin Roasts -- Center Chops

Figure 3 -- Portion Pieces -- Center Chops

Figure 4-- Whole or Half Loin

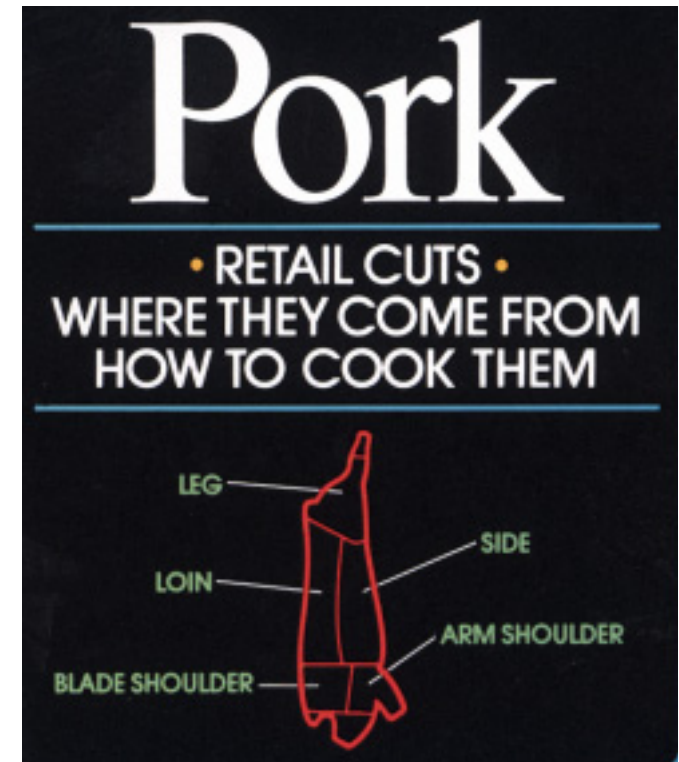
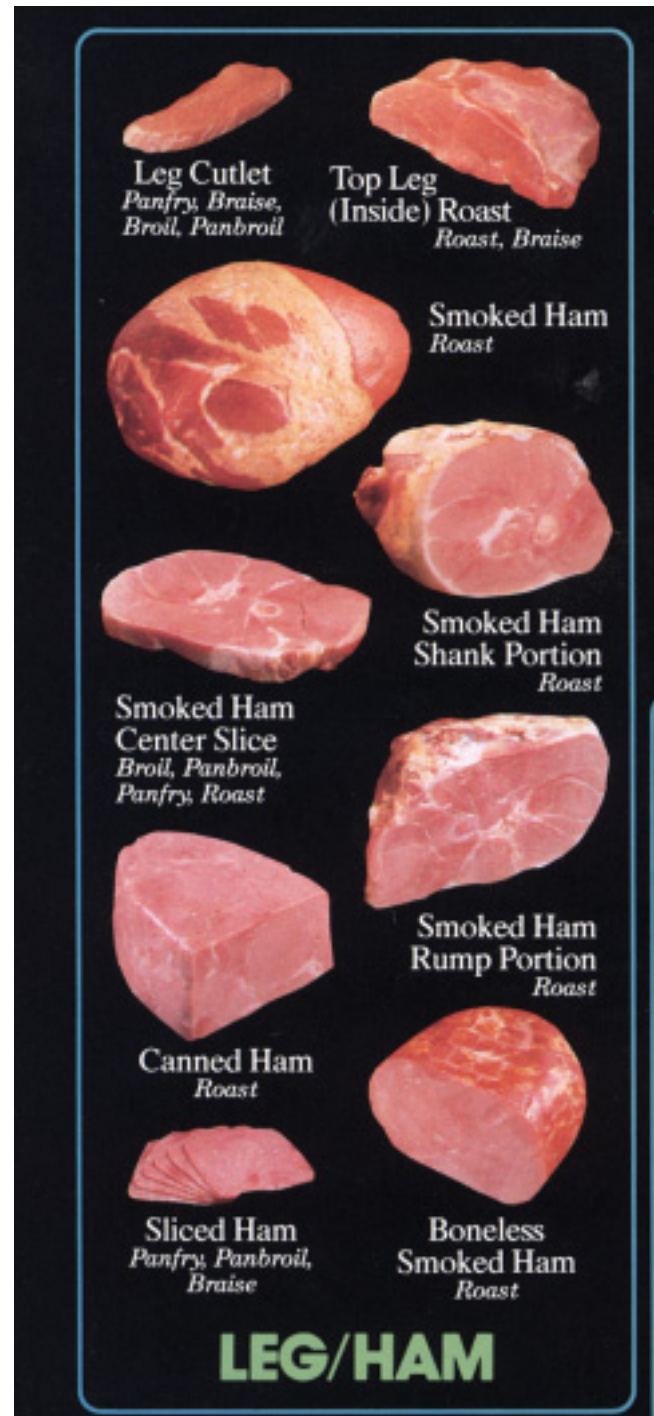
Figure 5 -- Center Loin or Strip Loin

Pork Belly & Pork Leg



Approved by the National Pork Board

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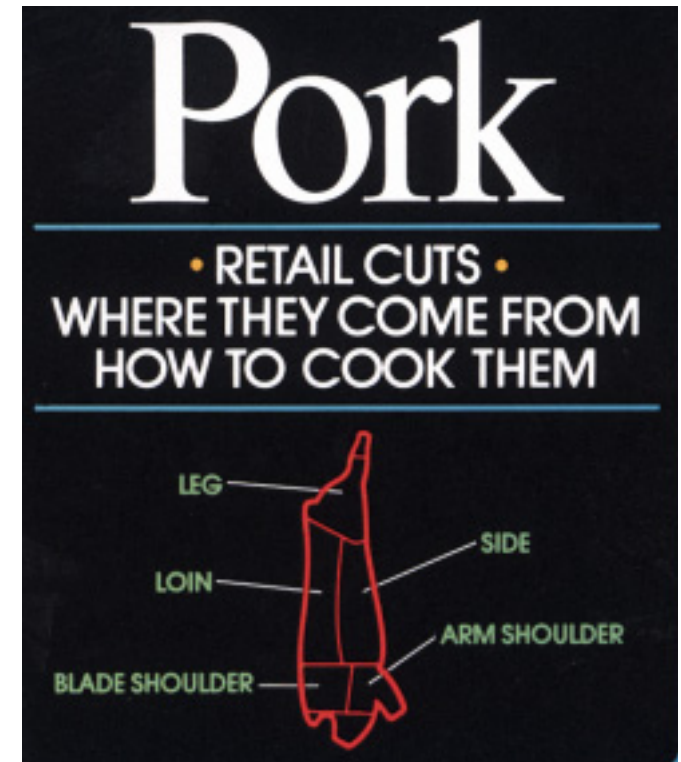
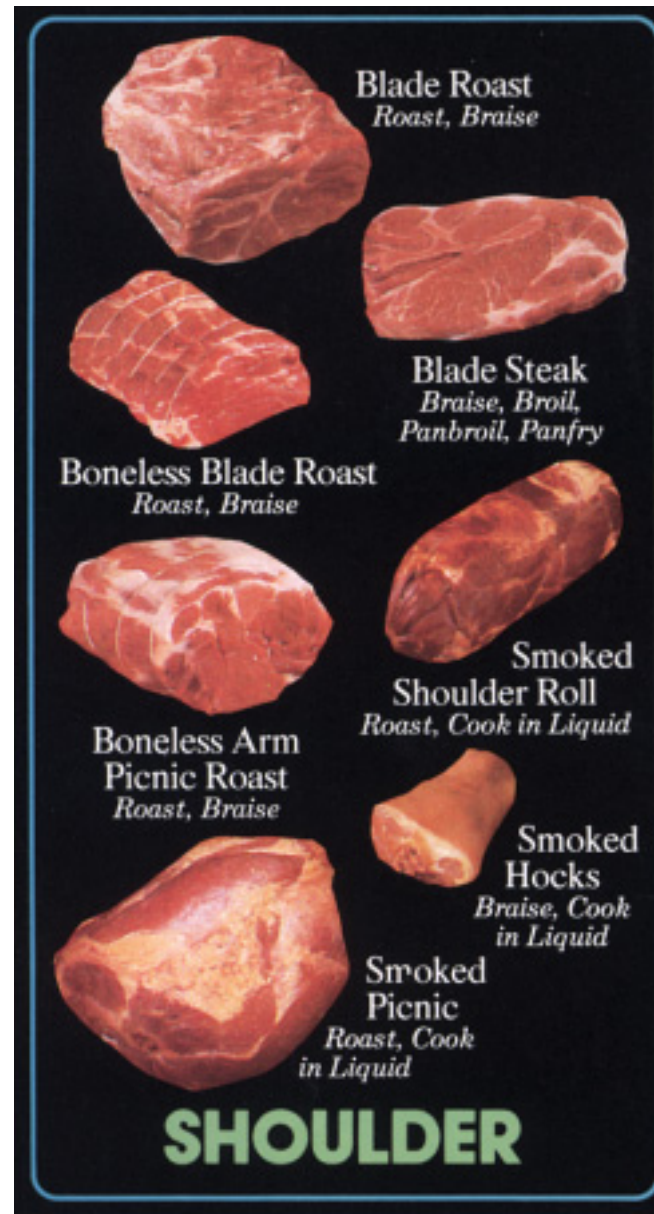
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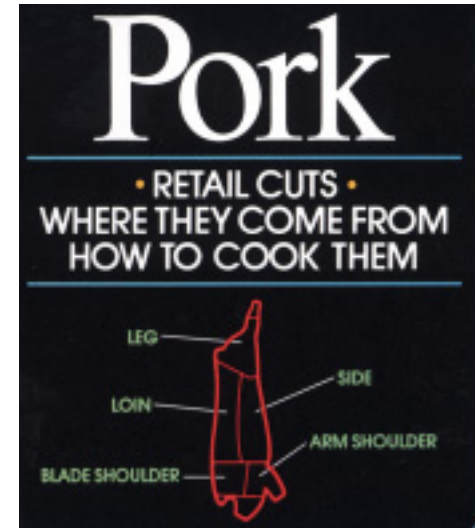
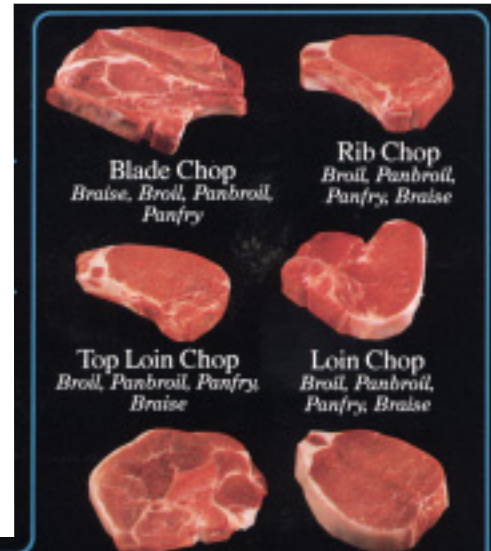
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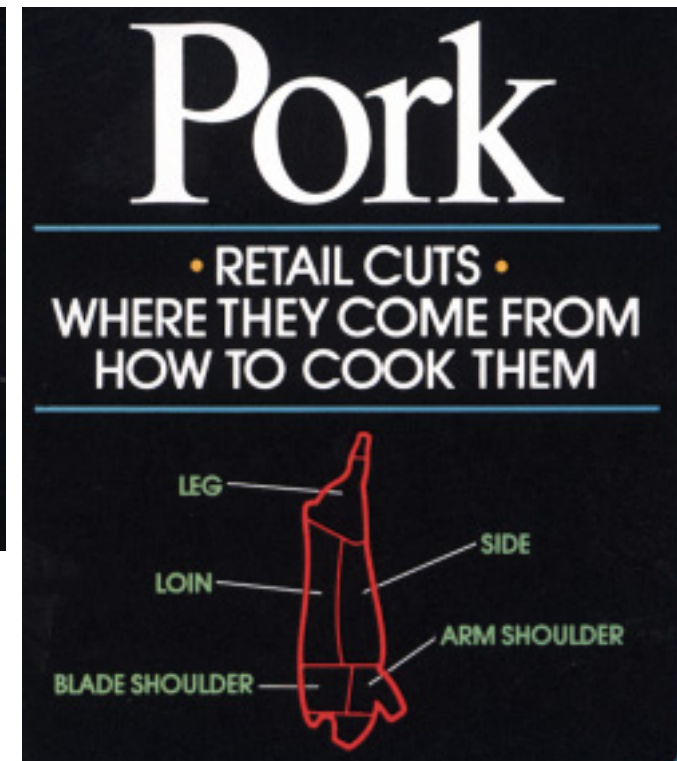
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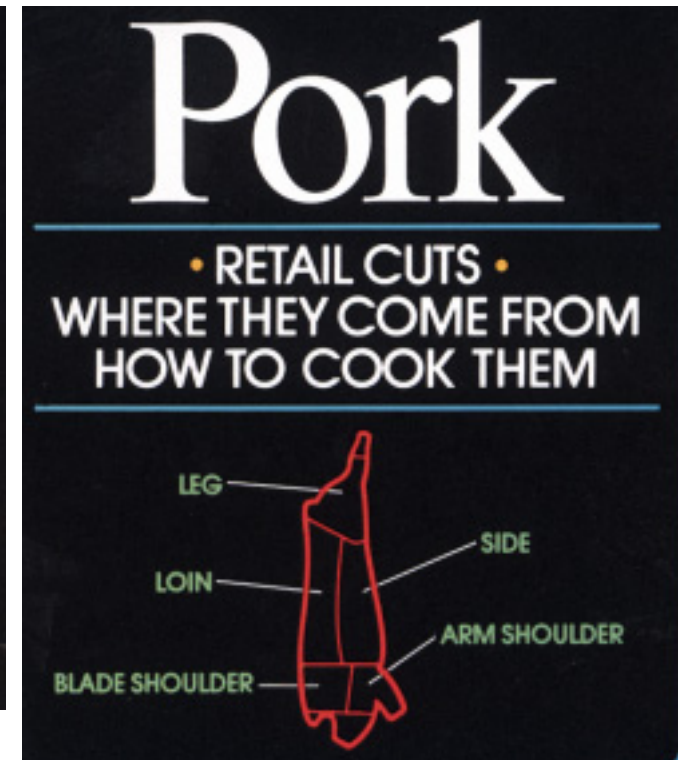
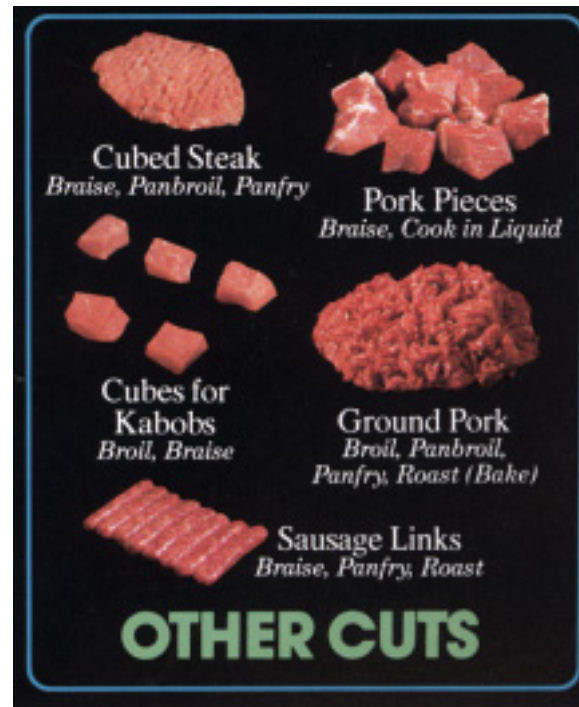
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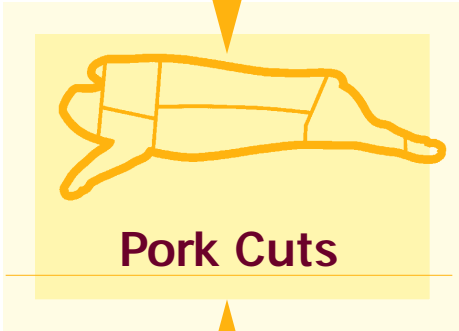
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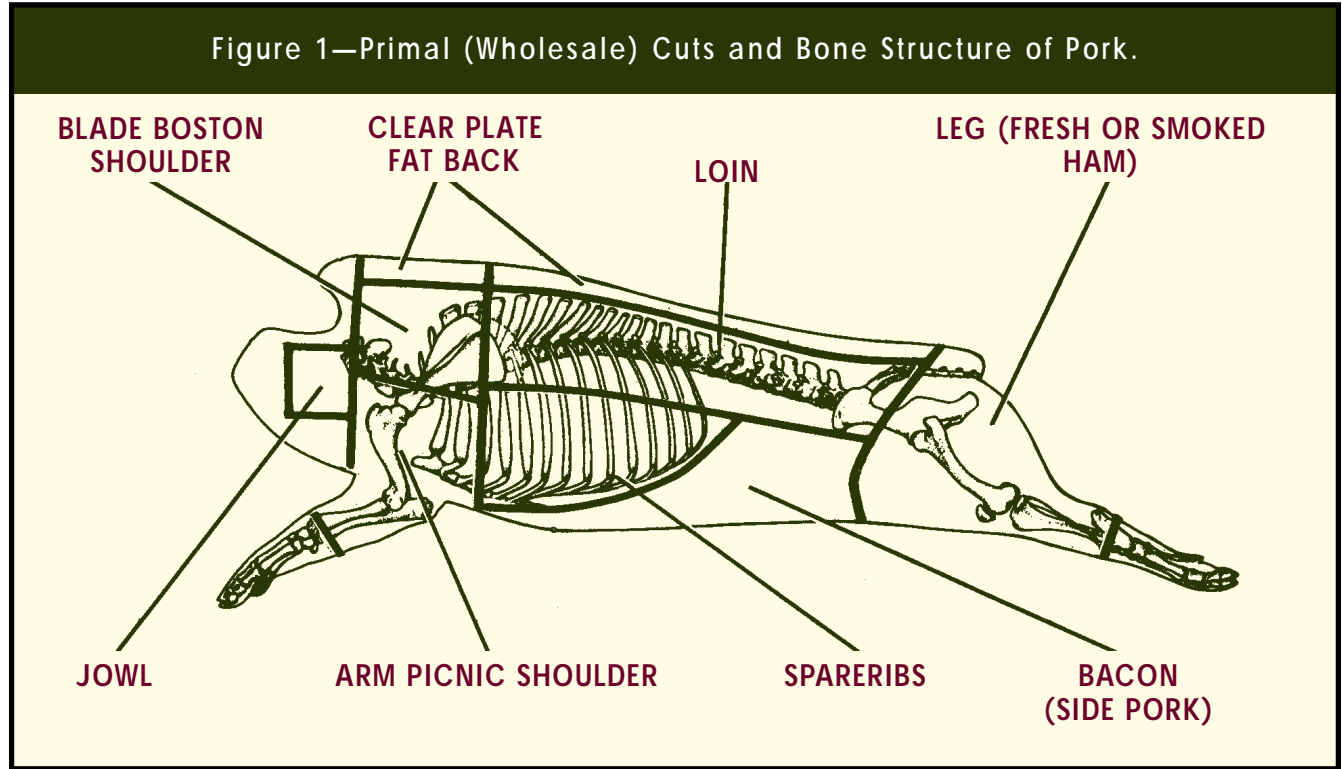
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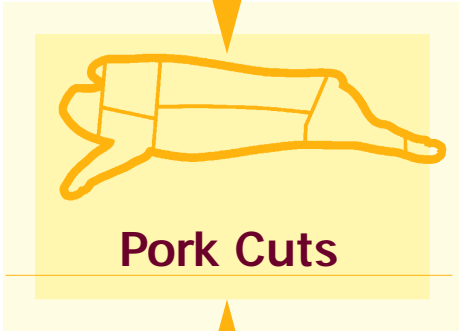
PORK—Increasing in Popularity

Fresh pork has been steadily gaining in consumer popularity over the past 20 years as shoppers find a product far lower in fat than their mothers put in the market basket, and concerns of lurking disease (trichinosis) have all but disappeared. It makes good sense for retailers to take advantage of a growing consumer attitude that welcomes fresh pork on the dinner table.

The method for cutting pork carcasses is relatively universal across the country. Note the primal (wholesale) cuts illustrated in Figure 1. Most pork is fabricated at the processing plant, with about 35 percent reaching the consumer as fresh product and the balance as processed products such as cured hams, bacon, linked sausage, mortadella, bologna, wieners and many others.

The Shoulder is more likely to come to market as cured Arm Picnics and bone-in or boneless Boston-Style Shoulder (both fresh and cured).

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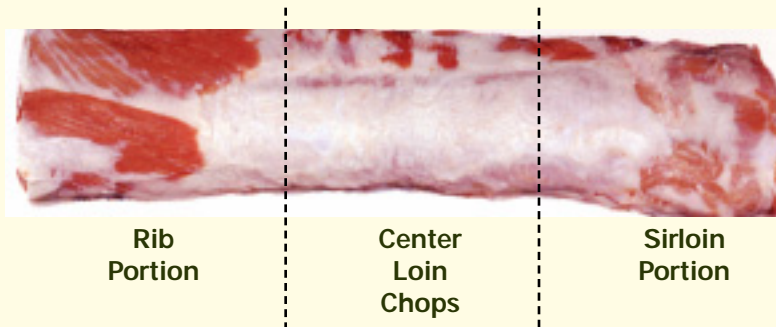
Pork Loin. Bone-in Pork Loins, blade in or bladeless, may be cut a number of ways. The four most common methods in the U.S. are shown in the following illustrations.

Figure 2—Loin Roasts—Center Chops



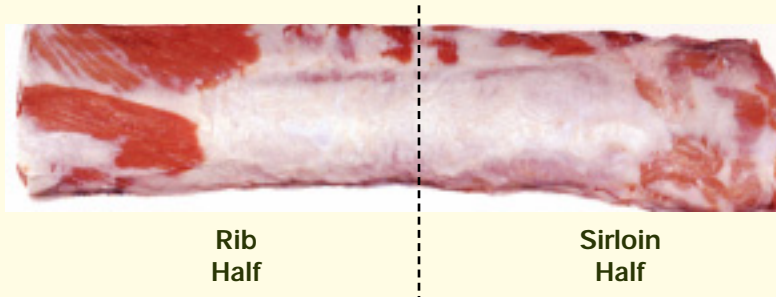
A Loin Roast contains from five to seven ribs and a five to seven inch Sirloin Roast is removed.

Figure 3—Portion Pieces—Center Chops



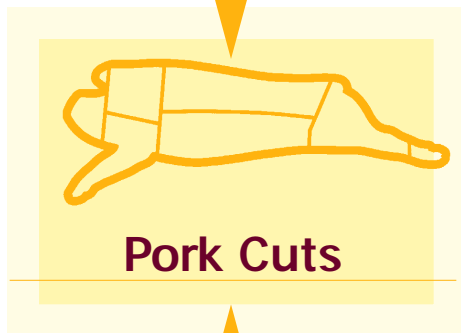
From eight to ten ribs are left in the rib portion while the Sirloin is cut from eight to 10 inches in length.

Figure 4—Whole or Half Loins



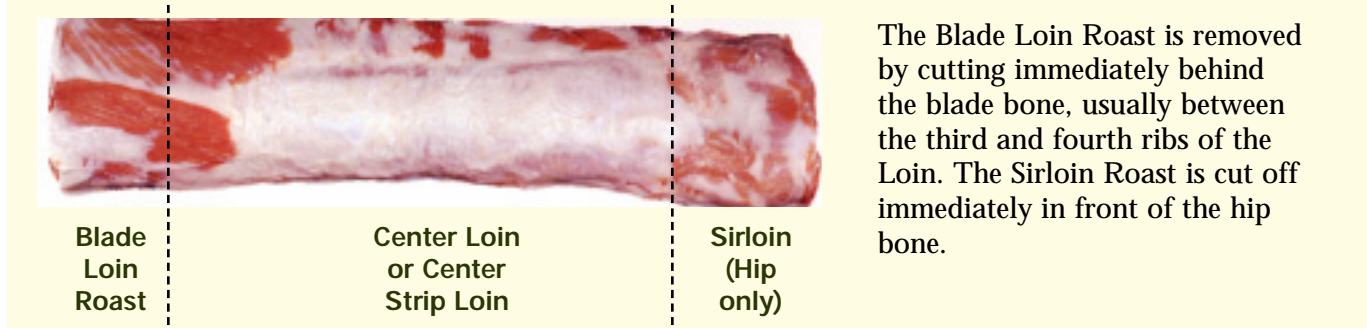
Here the Loin is divided as nearly in the middle as possible.

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Figure 5—Center Loin or Strip Loin



As indicated in Figures 1 thru 5, there are a variety of ways to merchandise the Pork Loin. However, the names of retail cuts from the Pork Loin can be confusing, since the same label name may correctly apply to different parts of the Loin. For example, a cut that can be labeled as Pork Loin Center Chops, may also be correctly labeled as either Rib Chops or Loin Chops. The fact that the Loin includes all of the Rib, Loin and Sirloin sections and part of the Shoulder Blade further challenges correct labeling. Also, a large number of Pork Loins are being sold in boneless form today, easily merchandised to consumers with a minimum of fat.



Pork Cuts

Pork Belly. While Fresh Pork Side, both sliced and as portions, may be found at retail, most Pork Bellies are cured and smoked, and sold as bacon (slice or slab). Consumers should be aware that bacon is traditionally not heated to 145° F during processing, and must be further cooked prior to eating.

Pork Leg. Pork leg is the skinned short shank Ham. Most Pork Legs, however, continue to be sold as Cured and Smoked Hams rather than fresh. Increasingly, however, Fresh Pork Leg is being sold as fresh boneless muscle sections or cut as steaks and roasts. Traditionally, Pork Legs have been sold only in three basic sections: rump, center and shank. However, with increased availability of boneless, vacuum packaged leg sections, fresh steaks and roasts are becoming more prevalent at the retail case.



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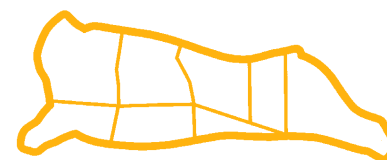
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	Pork Shoulder Blade Boston Roast Bnls	U.P.C. 3185
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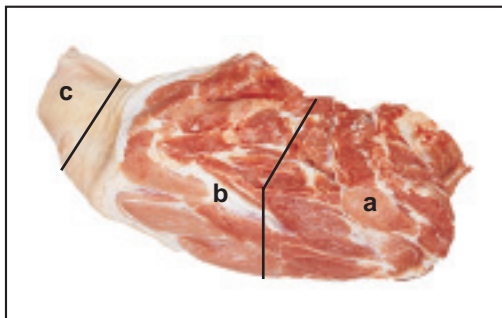
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Pork Shoulder

IMPS/NAMP 404

The Shoulder is usually separated at the plant and merchandised as Blade Boston-Style Shoulder (a), Arm Picnic Shoulder (b), and Hocks (c).

Approved Name; Recommended Cooking Method; U.P.C.

PORK SHOULDER WHOLE
(Braise, Roast)

U.P.C. 3163



Unapproved Names; Other Information; IMPS/NAMP

New York-Style Shoulder
Fresh Shoulder

IMPS/NAMP 404

PORK SHOULDER ROAST BNLS
(Braise, Roast)

U.P.C. 3165



Boneless New York-Style Shoulder
Boneless Fresh Shoulder

IMPS/NAMP 405A

PORK SHOULDER BLADE BOSTON ROAST
(Braise, Roast)

U.P.C. 3184



Boston Butt Roast
Boston-Style Butt
Boston Shoulder

IMPS/NAMP 406

PORK SHOULDER BLADE BOSTON ROAST BNLS
(Braise, Roast)

U.P.C. 3185



Boneless Butt Roast
Boneless Boston Butt Roast
Boneless Boston-Style Butt
Boneless Boston Shoulder

IMPS/NAMP 406A

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

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MEAT COOKERY

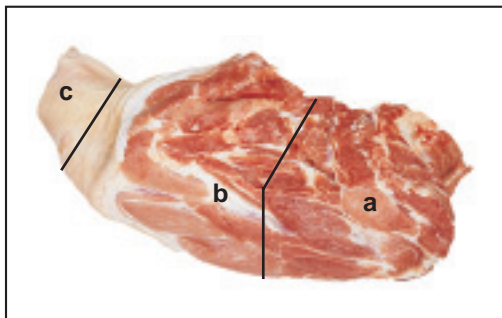
GLOSSARY & REFERENCES

Section C, Illustrated in primal cut, is the Hock; see page P-3.



APPROVED NAMES

PORK



Pork Shoulder

IMPS/NAMP 404

The Shoulder is usually separated at the plant and merchandised as Blade Boston-Style Shoulder (a), Arm Picnic Shoulder (b), and Hocks (c).

Approved Name; Recommended Cooking Method; U.P.C.

**PORK SHOULDER
ARM PICNIC**
(Braise, Roast)

U.P.C. 3168



**PORK SHOULDER
ARM PICNIC BNLS**
(Braise, Roast)

U.P.C. 3170



Unapproved Names; Other Information; IMPS/NAMP

Fresh Picnic
Picnic Shoulder
Picnic

IMPS/NAMP 405

Boneless Fresh Picnic
Boneless Picnic Shoulder
Boneless Picnic

IMPS/NAMP 405A

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- BEEF
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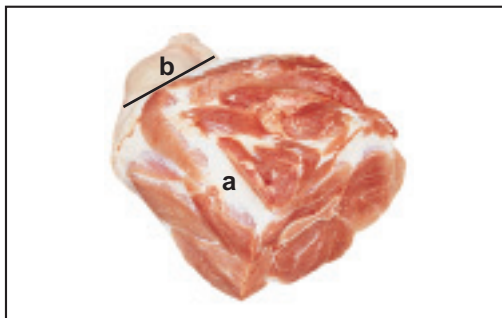
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

PORK



Pork Shoulder Arm Picnic

IMPS/NAMP 405

The Pork Shoulder Arm Picnic is separated from the Blade Boston-Style portion above the shoulder joint and perpendicular to the Belly side. Though most Arm Picnics are cured and smoked, they may be merchandised as fresh cuts as pictured.

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Approved Name; Recommended Cooking Method; U.P.C.

PORK SHOULDER ARM ROAST
(Braise, Roast)

U.P.C. 3172



PORK SHOULDER ARM STEAK
(Braise, Panfry, Panbroil)

U.P.C. 3174



PORK SHOULDER ARM PICNIC BNLS
(Braise, Roast)

U.P.C. 3170



PORK FOR STEW*
(Braise, Cook in liquid)

U.P.C. 3495



PORK HOCKS
(Braise, Cook in liquid)

U.P.C. 3511



Unapproved Names; Other Information; IMPS/NAMP

Arm Chop
Picnic Steak

Boneless Butt Half Picnic
Boneless Pork Picnic

IMPS/NAMP 405A

IMPS/NAMP 435A

Pork Shank
Shoulder Hock

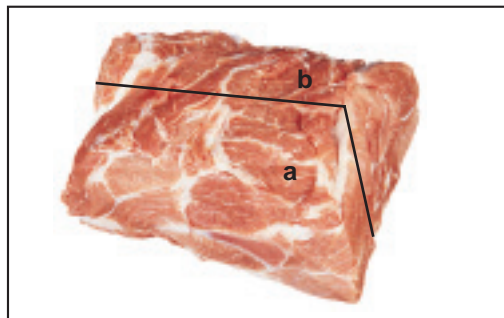
IMPS/NAMP 417/417A

*May be made from any lean pork muscle.



APPROVED NAMES

PORK



Pork Shoulder Blade Boston-Style

IMPS/NAMP 406

The Pork Shoulder Blade Boston-Style is separated from the Arm Picnic portion above the shoulder joint and perpendicular to the Loin side.

Approved Name; Recommended Cooking Method; U.P.C.

**PORK SHOULDER
BLADE BOSTON ROAST**
(Braise, Roast)

U.P.C. 3184



Unapproved Names; Other Information; IMPS/NAMP

Fresh Pork Butt
Boston Shoulder
Pork Butt Roast
Boston-Style Butt

IMPS/NAMP 406

**PORK SHOULDER
BLADE BOSTON ROAST
BNLS**
(Braise, Roast)

U.P.C. 3185



Boneless Pork Butt
Boneless Boston Shoulder
Boneless Pork Butt Roast
Boneless Rolled Butt Roast

IMPS/NAMP 406A

**PORK SHOULDER
BLADE STEAK**
(Braise, Broil, Grill, Panfry,
Panbroil)

U.P.C. 3186



Pork 7-Rib Cut
Pork Steak

IMPS/NAMP 1406

**PORK SHOULDER
BLADE STEAK BNLS**
(Braise, Broil, Grill, Panfry,
Panbroil)

U.P.C. 3192



IMPS/NAMP 1407

**PORK SHOULDER
COUNTRY-STYLE RIBS**
(Braise, Broil, Grill, Cook in
Liquid, Roast)

U.P.C. 3198



Country Ribs
Blade End Country Spare-ribs

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- BEEF
- VEAL
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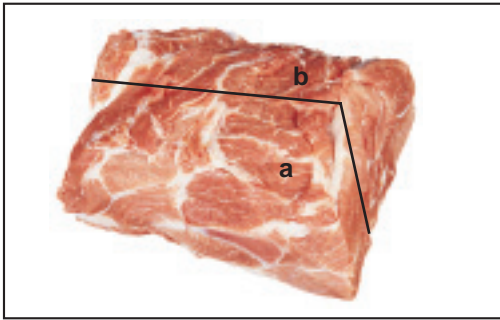
FOOD SAFETY

MEAT COOKERY

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APPROVED NAMES

PORK



Pork Shoulder Boston-Style

IMPS/NAMP 406

The Pork Shoulder Blade Boston-Style is separated from the Arm Picnic portion above the shoulder joint and perpendicular to the Loin side.

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

PORK FOR STEW*
(Braise, Cook in Liquid)

U.P.C. 3495



IMPS/NAMP 435A

PORK CUBES* FOR KABOBS
(Broil, Grill)

U.P.C. 3494



IMPS/NAMP 435B

PORK CUBED STEAK
(Broil)

U.P.C. 3489



Porklets

IMPS/NAMP 1400

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- BEEF
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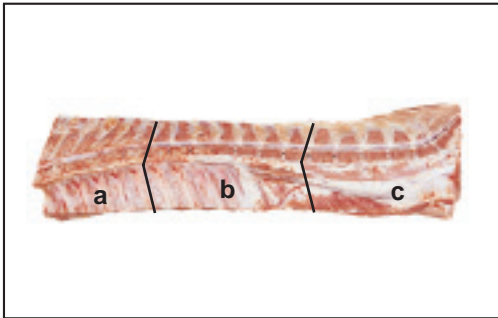
GLOSSARY & REFERENCES

*May be made from any lean pork muscle.



APPROVED NAMES

PORK



Pork Loin

IMPS/NAMP 410

The method for cutting fresh trimmed Pork Loin, illustrated here and on the following pages, includes Blade Loin Roast (containing 5-7 ribs) or chops (a), Center Loin Roast (5-8 ribs) or Chops (b), and Sirloin Roast (5-7 inches in length) or Chops (c).

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

**PORK LOIN
BLADE ROAST**
(Braise, Roast)

U.P.C. 3247



Pork 7-Rib Roast
Pork 5-Rib Roast
Rib End Roast
Pork Loin Rib End

**PORK LOIN
BLADE ROAST BNLS**
(Roast, Broil, Grill)

U.P.C. 3248



**PORK LOIN
BLADE ROAST BNLS
(CHEF'S PRIME)**
(Roast, Broil, Grill)

U.P.C. 3249



*Must be cut to specifications
of "Chef's Prime."*

**PORK LOIN
BLADE CHOPS**
(Braise, Broil, Grill, Panbroil,
Panfry)

U.P.C. 3250



Pork Chop End Cuts
Blade Steaks

**PORK LOIN
BLADE CHOPS BNLS**
(Broil, Grill, Panbroil, Panfry)

U.P.C. 3253



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APPROVED NAMES

- BEEF
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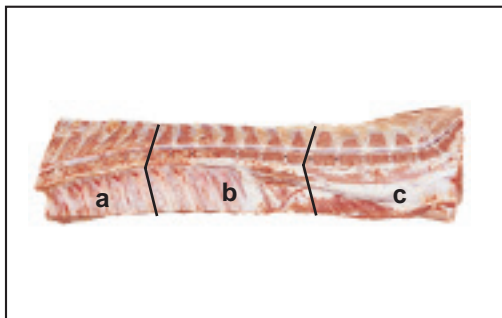
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

PORK



Pork Loin

IMPS/NAMP 410

The method for cutting fresh trimmed Pork Loin, illustrated here and on the following pages, includes Blade Loin Roast (containing 5-7 ribs) or chops (a), Center Loin Roast (5-8 ribs) or Chops (b), and Sirloin Roast (5-7 inches in length) or Chops (c).

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

**PORK LOIN
BLADE CHOPS BNLS
(CHEF'S PRIME FILET)**
(Broil, Grill, Panbroil, Panfry)

U.P.C. 3256



Must be cut to specifications of "Chef's Prime Filet."

**PORK LOIN
COUNTRY-STYLE RIBS**
(Braise, Cook in Liquid, Broil, Grill, Roast)

U.P.C. 3275



Country Ribs

**PORK LOIN
CENTER RIB ROAST**
(Roast)

U.P.C. 3268



Pork Loin Rib Half
Center Cut Roast

**PORK LOIN
CROWN ROAST**
(Roast)

U.P.C. 3271



Crown Rib Roast

**PORK LOIN
CROWN ROAST BNLS**
(Roast)

U.P.C. 3272



Boneless Crown Rib Roast

INTRODUCTION

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- BEEF
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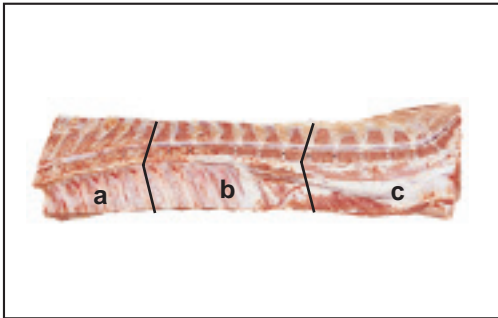
GLOSSARY & REFERENCES

**Use of descriptor, "Pot", is optional.*



APPROVED NAMES

PORK



Pork Loin

IMPS/NAMP 410

The method for cutting fresh trimmed Pork Loin, illustrated here and on the following pages, includes Blade Loin Roast (containing 5-7 ribs) or chops (a), Center Loin Roast (5-8 ribs) or Chops (b), and Sirloin Roast (5-7 inches in length) or Chops (c).

Approved Name; Recommended Cooking Method; U.P.C.

**PORK LOIN
BACK RIBS**
(Braise, Broil, Grill, Cook in Liquid, Roast)

U.P.C. 3243



**PORK LOIN
BACK RIBS SLICED**
(Braise, Broil, Grill, Cook in Liquid, Roast)

U.P.C. 3244



**PORK LOIN
RIB CHOPS**
(Braise, Broil, Grill, Panbroil, Panfry)

U.P.C. 3298



**PORK LOIN
RIB CHOPS FOR STUFFING**
(Broil, Braise, Roast)

U.P.C. 3308



**PORK
CENTER LOIN ROAST**
(Roast)

U.P.C. 3266



Unapproved Names; Other Information; IMPS/NAMP

Pork Ribs for Barbecue
Country Back Bones
Baby Back Ribs

IMPS/NAMP 422

Riblets

Pork Chops End Cut
Rib Cut Chops

Also may be properly labeled as Center Cut Chops.

IMPS/NAMP 1410A

Pocket Pork Chops

IMPS/NAMP 1410A

Center Cut
Loin Roast Center Cut
Pork Roast

IMPS/NAMP 412C

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- BEEF
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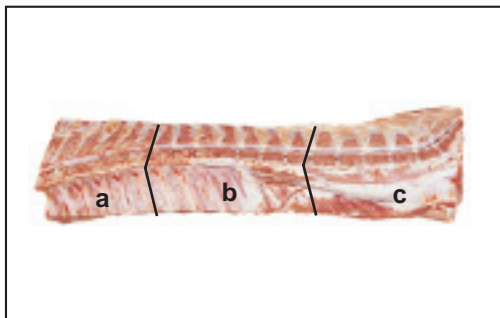
MEAT COOKERY

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APPROVED NAMES

PORK



Pork Loin

IMPS/NAMP 410

The method for cutting fresh trimmed Pork Loin, illustrated here and on the following pages, includes Blade Loin Roast (containing 5-7 ribs) or chops (a), Center Loin Roast (5-8 ribs) or Chops (b), and Sirloin Roast (5-7 inches in length) or Chops (c).

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

PORK TOP LOIN CHOPS
(Braise, Broil, Grill, Panbroil, Panfry)

U.P.C. 3369



Strip Chops
Center Cut Loin Chops

IMPS/NAMP 1412A

PORK LOIN BUTTERFLIED CHOPS BNLS
(Braise, Broil, Grill, Panbroil, Panfry)

U.P.C. 3382



PORK TOP LOIN ROAST BNLS
(Roast)

U.P.C. 3368



PORK TOP LOIN DOUBLE ROAST BNLS
(Roast, Grill, Rotisserie)

U.P.C. 3270



PORK TOP LOIN CHOPS BNLS
(Braise, Broil, Grill, Panbroil, Panfry)

U.P.C. 3374



IMPS/NAMP 413

Double Pork Loin
Boneless Pork Roast

IMPS/NAMP 413A

Center Cut Chops BNLS

IMPS/NAMP 1413

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- BEEF
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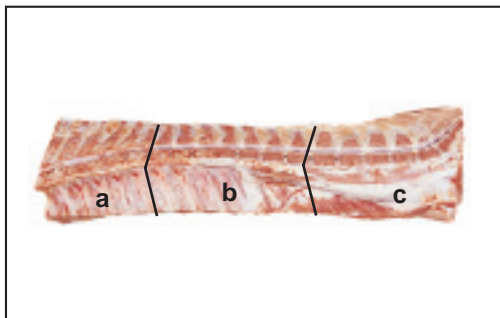
MEAT COOKERY

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APPROVED NAMES

PORK



Pork Loin

IMPS/NAMP 410

The method for cutting fresh trimmed Pork Loin, illustrated here and on the following pages, includes Blade Loin Roast (containing 5-7 ribs) or chops (a), Center Loin Roast (5-8 ribs) or Chops (b), and Sirloin Roast (5-7 inches in length) or Chops (c).

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Approved Name; Recommended Cooking Method; U.P.C.

PORK TOP LOIN CHOPS BNLS (AMERICA'S CUT)
(Braise, Broil, Grill, Panbroil, Panfry)

U.P.C. 3379



Unapproved Names; Other Information; IMPS/NAMP

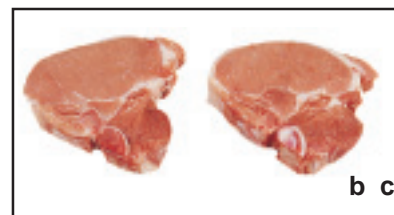
Center Cut Chops BNLS

Must be cut to specifications of "America's Cut."

IMPS/NAMP 1413

PORK LOIN CHOPS
(Braise, Broil, Grill, Panbroil, Panfry)

U.P.C. 3313



Loin End Chops
Center Loin Chops

IMPS/NAMP 1410

PORK LOIN SIRLOIN ROAST
(Roast)

U.P.C. 3328



Hipbone Roast
Loin End Roast
Sirloin End Roast

IMPS/NAMP 410A

PORK LOIN SIRLOIN ROAST BNLS
(Roast)

U.P.C. 3329



IMPS/NAMP 414A

PORK LOIN SIRLOIN CHOPS
(Braise, Broil, Grill, Panbroil, Panfry)

U.P.C. 3338



Sirloin Steaks

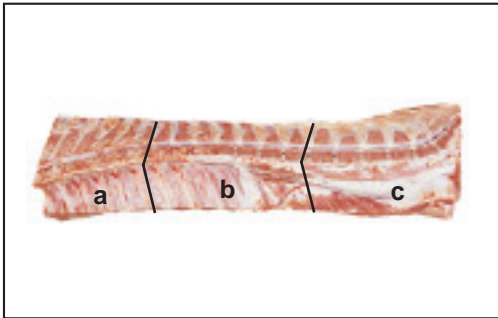


APPROVED NAMES

PORK

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP



**PORK LOIN
SIRLOIN CUTLETS**
(Braise, Broil, Grill, Panbroil,
Panfry)



U.P.C. 3348

Pork Loin

IMPS/NAMP 410

The method for cutting fresh trimmed Pork Loin, illustrated here and on the following pages, includes Blade Loin Roast (containing 5-7 ribs) or chops (a), Center Loin Roast (5-8 ribs) or Chops (b), and Sirloin Roast (5-7 inches in length) or Chops (c).

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APPROVED NAMES

- BEEF
- VEAL
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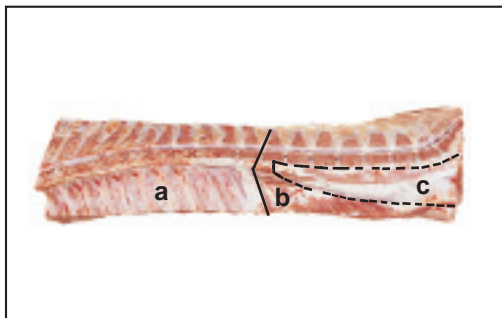
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

PORK



Pork Loin

IMPS/NAMP 410

Another method for cutting the trimmed fresh Pork Loin is to divide it at the midpoint into Loin, Rib half (a) and Loin, Sirloin half (b). In addition, the Tenderloin (c) may be removed.

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

PORK LOIN RIB HALF
(Roast)

U.P.C. 3289



Pork Roast Rib Half
Pork Roast Blade Half

PORK LOIN SIRLOIN HALF
(Roast)

U.P.C. 3330



Loin Cut Roast
Pork Loin Roast

PORK LOIN TENDERLOIN, WHOLE
(Braise, Broil, Grill, Roast)

U.P.C. 3358

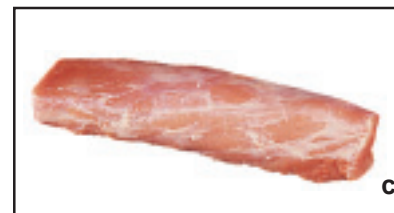


Pork Tender

IMPS/NAMP 415

PORK LOIN TENDERLOIN TIPLESS
(Braise, Broil, Grill, Roast)

U.P.C. 3363



PORK LOIN TENDERLOIN TIPS
(Panbroil, Panfry)

U.P.C. 3364



Tender Tips

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

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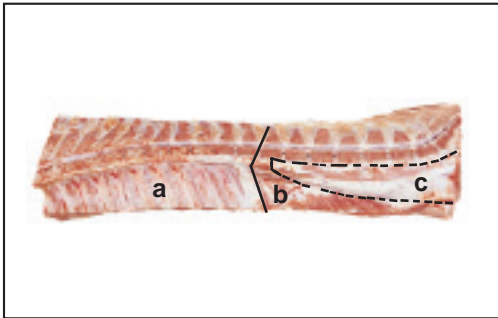
MEAT COOKERY

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APPROVED NAMES

PORK



Pork Loin

IMPS/NAMP 410

Another method for cutting the trimmed fresh Pork Loin is to divide it at the midpoint into Loin, Rib half (a) and Loin, Sirloin half (b). In addition, the Tenderloin (c) may be removed.

Approved Name; Recommended Cooking Method; U.P.C.

**PORK LOIN
TENDERLOIN FILETS**
(Braise, Panbroil, Panfry)

U.P.C. 3361



**PORK LOIN
ASSORTED CHOPS**
(Braise, Broil, Grill, Panbroil, Panfry)

U.P.C. 3236



Unapproved Names; Other Information; IMPS/NAMP

Pork Pieces
Pork Medallions
Filet Mignon

Family Pak
1/4 Pork Loin

The package can contain 7-11 chops and should have a proportionate number of all types of chops that can be derived from a fully trimmed pork loin.

IMPS/NAMP 1410

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- BEEF
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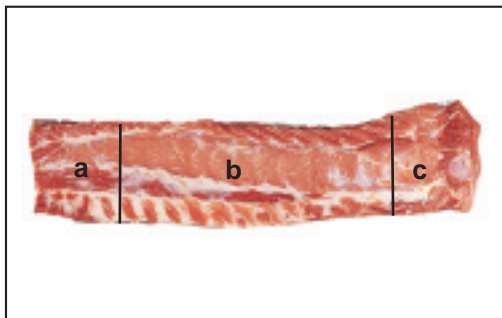
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

PORK



Pork Loin, Boneless

IMPS/NAMP 413

This primal is the same as the IMPS/NAMP 410, except that all bones have been removed. Note: supplier specifications for boneless loins vary. All of the cuts here and on the following page may not be available from a given supplier's product.

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Approved Name; Recommended Cooking Method; U.P.C.

**PORK LOIN
BLADE ROAST BNLS**
(Braise, Roast)

U.P.C. 3248



**PORK LOIN
BLADE ROAST BNLS
(CHEF'S PRIME)**
(Braise, Roast)

U.P.C. 3249



**PORK LOIN
COUNTRY-STYLE RIBS BNLS**
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3278



**PORK LOIN
BLADE CHOPS BNLS**
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3253



**PORK LOIN
BLADE CHOPS BNLS
(CHEF'S PRIME FILET)**
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3256



Unapproved Names; Other Information; IMPS/NAMP

Must be cut to specifications of "Chef's Prime."

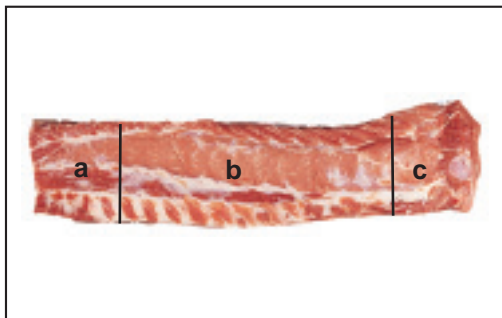
Country Ribs

Must be cut to specifications of "Chef's Prime Filet."



APPROVED NAMES

PORK



Pork Loin, Boneless

IMPS/NAMP 413

This primal is the same as the IMPS/NAMP 410, except that all bones have been removed. Note: supplier specifications for boneless loins vary. All of the cuts here and on the following page may not be available from a given supplier's product.

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Approved Name; Recommended Cooking Method; U.P.C.

PORK TOP LOIN ROAST BNLS
(Roast)

U.P.C. 3368



Boneless Pork Loin

IMPS/NAMP 1413

PORK TOP LOIN CHOPS BNLS
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3374



Strip Loin Chops

IMPS/NAMP 1413

PORK LOIN BUTTERFLIED CHOPS BNLS
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3382



Double Pork Loin Boneless Pork Roast

PORK TOP LOIN DOUBLE ROAST BNLS
(Roast)

U.P.C. 3270



IMPS/NAMP 413A

PORK LOIN SIRLOIN ROAST BNLS
(Roast)

U.P.C. 3329



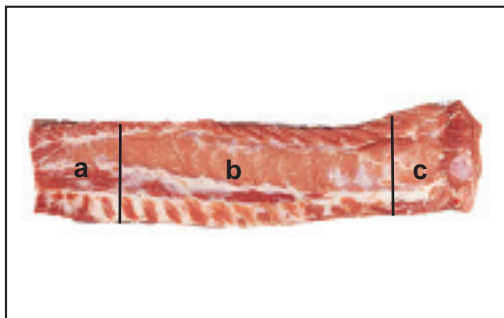
IMPS/NAMP 414A

*Use of descriptor, "Pot", is optional.



APPROVED NAMES

PORK



Pork Loin, Boneless

IMPS/NAMP 413

This primal is the same as the IMPS/NAMP 410, except that all bones have been removed. Note: supplier specifications for boneless loins vary. All of the cuts here and on the following page may not be available from a given supplier's product.

Approved Name; Recommended Cooking Method; U.P.C.

PORK LOIN SIRLOIN CHOPS BNLS
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3344



PORK LOIN SIRLOIN CUTLET
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3348



Unapproved Names; Other Information; IMPS/NAMP

Pork Cutlets
Pork Slices

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
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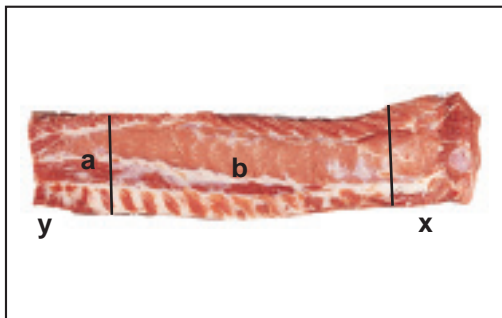
MEAT COOKERY

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APPROVED NAMES

PORK



Pork Loin Center Loin, Boneless

IMPS/NAMP 412B/E

This is the center portion of the Boneless Loin, with the Sirloin section (x) and a portion of the Blade section (y) removed.

Approved Name; Recommended Cooking Method; U.P.C.

PORK LOIN COUNTRY-STYLE RIBS BNLS
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3278



PORK LOIN BUTTERFLIED CHOPS BNLS
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3382



PORK TOP LOIN CHOPS BNLS
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3374



PORK TOP LOIN CHOPS BNLS (AMERICA'S CUT)
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3379



PORK TOP LOIN CHOPS BNLS FOR STUFFING
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3380



Unapproved Names; Other Information; IMPS/NAMP

Country Ribs

Double Pork Chop

Center Cut Chops BNLS

IMPS/NAMP 1413

Center Cut Chops BNLS

Must be cut to specifications of "America's Cut."

IMPS/NAMP 1413

Stuffed Chop
Pocket Chop

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

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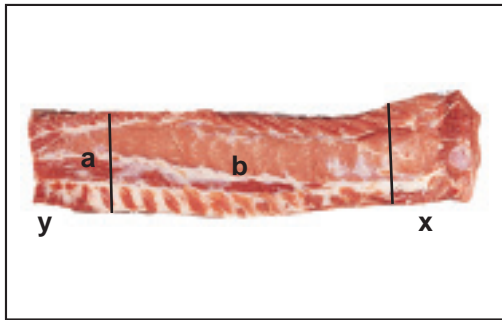


APPROVED NAMES

PORK

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP



PORK
TOP LOIN ROAST BNLS
(Roast)



U.P.C. 3368

IMPS/NAMP 413

Pork Loin Center Loin, Boneless

IMPS/NAMP 412B/E

This is the center portion of the Boneless Loin, with the Sirloin section (x) and a portion of the Blade section (y) removed.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

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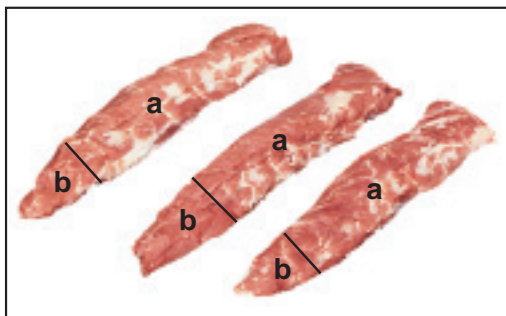
GLOSSARY & REFERENCES

**Use of descriptor, "Pot", is optional.*



APPROVED NAMES

PORK



Pork Tenderloin

IMPS/NAMP 415

The Pork Tenderloin is removed from the whole Pork Loin [as first illustrated in the primal cut photo on page P-12 (c)]. When purchased, it should be practically free of fat.

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

**PORK LOIN
TENDERLOIN WHOLE**
(Braise, Roast)

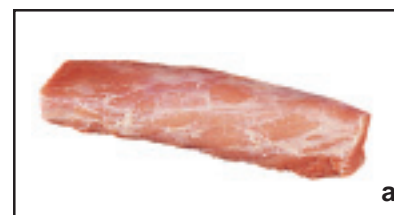
U.P.C. 3358



IMPS/NAMP 415

**PORK LOIN
TENDERLOIN TIPLESS**
(Roast)

U.P.C. 3363



**PORK LOIN
TENDERLOIN TIPS**
(Panbroil, Panfry, Stirfry)

U.P.C. 3364



**PORK LOIN
TENDERLOIN BUTTERFLIED**
(Roast)

U.P.C. 3362



Tenderloin French Cut

The tenderloin is butterflied by a lengthwise cut.

**PORK LOIN
TENDERLOIN FILETS**
(Braise, Broil, Panbroil, Panfry)

U.P.C. 3361



Tenderloin Medallions

INTRODUCTION

APPROVED NAMES

- BEEF
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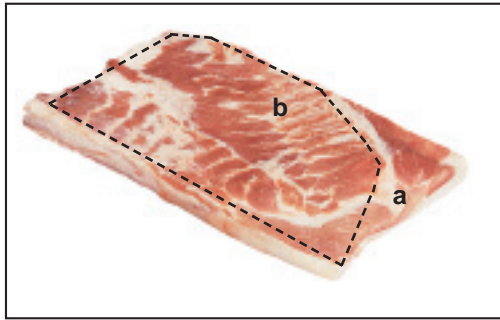
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

PORK



Pork Belly

IMPS/NAMP 408

Pork Belly (a) is that portion of the center section of the side that remains after the Loin and Spareribs (b) have been removed.*

Pork Spareribs

IMPS/NAMP 416

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

PORK FRESH SIDE
(Cook in Liquid)

U.P.C. 3427



Chunk Side of Pork
Fresh Belly
Streak of Lean

IMPS/NAMP 408

PORK FRESH SIDE SLICED
(Broil, Panfry, Roast,
Cook in Liquid)

U.P.C. 3430



Sliced Side Pork

PORK SPARERIBS
(Braise, Broil, Roast,
Cook in Liquid)

U.P.C. 3468



Fresh Spareribs

IMPS/NAMP 416

PORK SPARERIBS BREASTBONE OFF
(Braise, Broil, Roast,
Cook in Liquid)

U.P.C. 3479



St. Louis-Style Ribs

IMPS/NAMP 416C

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
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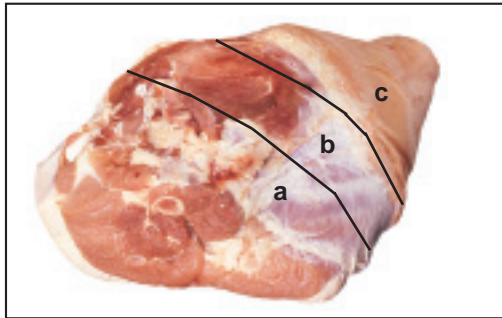
GLOSSARY & REFERENCES

*Note: In the primal cut illustrated above, the dotted outline indicates the area from which the Spareribs (b) have been removed. The length of the belly may vary from that shown.



APPROVED NAMES

PORK



Pork Leg

IMPS/NAMP 402

Illustrated here are three sections of the fresh Pork Leg from which the major retail cuts pictured are made: Rump (a), Center (b) and Shank (c).

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

PORK LEG WHOLE
(Braise, Roast)

U.P.C. 3387



Fresh Ham

IMPS/NAMP 402

PORK LEG ROAST BNLS
(Braise, Roast)

U.P.C. 3389



Boneless Fresh Ham

IMPS/NAMP 402B

PORK LEG RUMP PORTION
(Braise, Roast)

U.P.C. 3394



Butt Portion
Pork Leg Butt
Fresh Ham Butt
Pork Leg Roast Sirloin Portion

PORK LEG CENTER ROAST
(Braise, Roast)

U.P.C. 3402



Center Cut Roast

The Center Slice also comes from this section. See page P-22.

PORK LEG SHANK PORTION
(Braise, Roast)

U.P.C. 3398



Shank Roast
Leg Roast
Fresh Ham

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- BEEF
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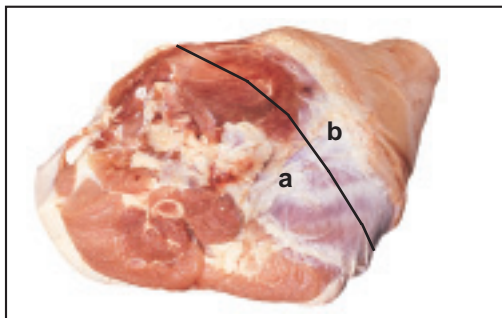
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

PORK



Pork Leg

IMPS/NAMP 402

Illustrated here is an alternative cutting method for the fresh Pork Leg, from which the major retail cuts pictured are made: Rump Half (a) and Shank Half (b). Center Slices may be cut from either side.

Approved Name; Recommended Cooking Method; U.P.C.

PORK LEG RUMP HALF
(Braise, Roast)

U.P.C. 3392



PORK LEG SHANK HALF
(Braise, Roast)

U.P.C. 3396



PORK LEG CENTER SLICE
(Braise, Panbroil, Panfry)

U.P.C. 3404



PORK LEG CUBED STEAK
(Braise, Panbroil, Panfry)

U.P.C. 3421



PORK CUBES FOR KABOBS
(Braise, Broil)

U.P.C. 3494



Unapproved Names; Other Information; IMPS/NAMP

Butt Half Fresh Leg
Pork Leg Sirloin Half
Pork Leg Roast Sirloin Half

Pork Leg Roast Sirloin Half

Fresh Pork Leg Steak
Leg of Pork Steak
Center Cut

A Center Slice may be cut about 1" from either side of the center.

Pork Tenderette
Porklet

IMPS/NAMP 1400

IMPS/NAMP 435B

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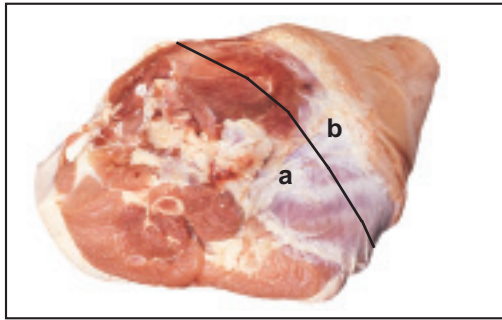
MEAT COOKERY

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APPROVED NAMES

PORK



Pork Leg

IMPS/NAMP 402

Illustrated here is an alternative cutting method for the fresh Pork Leg, from which the major retail cuts pictured are made: Rump Half (a) and Shank Half (b). Center Slices may be cut from either side.

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

PORK FOR STEW
(Braise, Cook in Liquid)

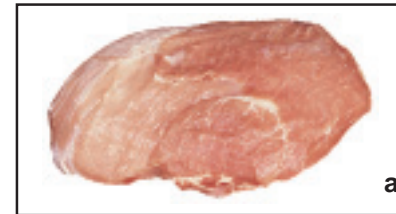
U.P.C. 3495



IMPS/NAMP 435A

PORK LEG TOP ROAST BNLS
(Roast)

U.P.C. 3408



IMPS/NAMP 402F

PORK LEG TOP ROAST CAP OFF BNLS
(Roast)

U.P.C. 3409



PORK LEG TOP STEAK BNLS
(Braise, Panbroil, Panfry)

U.P.C. 3410



"Cutlet" may be substituted for steak on the label.

PORK LEG TOP STEAK BNLS (THICK CUT)
(Braise, Panbroil, Panfry)

U.P.C. 23971



London Broil

Steaks from the most tender portion of the Top Pork Leg may be cut extra thick (approx. 1 1/2") for broiling and grilling.

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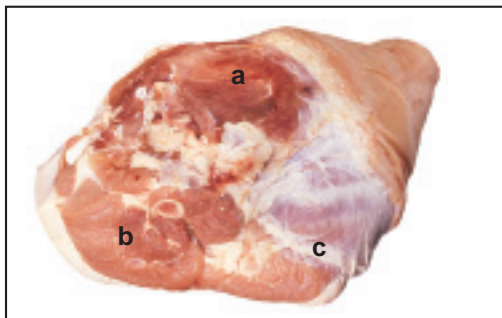
MEAT COOKERY

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APPROVED NAMES

PORK



Pork Leg

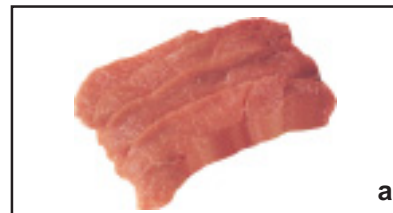
IMPS/NAMP 402

By cutting through the natural seams, the Pork Leg may be separated into the Top (a), Bottom (b), and the Tip (c). Note: Top and Bottom Leg cuts may be alternately labeled, respectively, as "Inside" (a) and "Outside" (b) Leg cuts.

Approved Name; Recommended Cooking Method; U.P.C.

PORK LEG TOP STEAK (THIN CUT)
(Panbroil, Panfry)

U.P.C. 83982



PORK LEG TOP STEAK BUTTERFLIED
(Braise, Panbroil, Panfry)

U.P.C. 23972



PORK LEG TOP STRIPS (THIN CUT)
(Panfry, Saute)

U.P.C. 23974



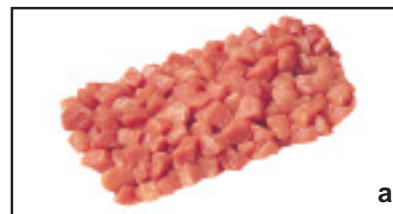
PORK LEG TOP CUBES FOR KABOBS
(Braise, Broil)

U.P.C. 23973



PORK LEG TOP CUBES (SMALL CUT)
(Panfry, Saute)

U.P.C. 23975



Unapproved Names; Other Information; IMPS/NAMP

Scaloppini

This steak is cut thinner than normal.

Top Steak Butterflied

Stir Fry Strips

Thin strips processed from the Top Pork Leg.

Kabobs

Cubes processed from the Top Pork Leg.

Chop Suey Cubes

Cut smaller than normal.

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APPROVED NAMES

- BEEF
- VEAL
- PORK
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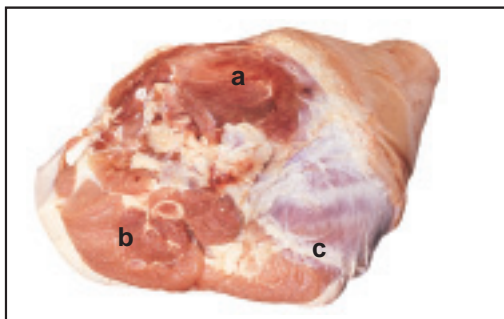
FOOD SAFETY

MEAT COOKERY

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APPROVED NAMES

PORK



Pork Leg

IMPS/NAMP 402

By cutting through the natural seams, the Pork Leg may be separated into the Top (a), Bottom (b), and the Tip (c). Note: Top and Bottom Leg cuts may be alternately labeled, respectively, as "Inside" (a) and "Outside" (b) Leg cuts.

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Approved Name; Recommended Cooking Method; U.P.C.

**PORK LEG
BOTTOM ROAST BNLS**
(Roast)

U.P.C. 3411



b

**PORK LEG
BOTTOM STEAK BNLS**
(Braise, Panbroil, Panfry)

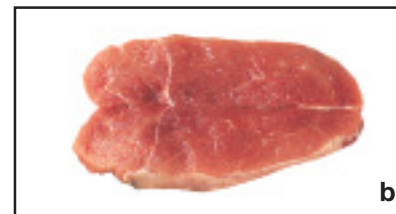
U.P.C. 3412



b

**PORK LEG
BOTTOM STEAK BUTTERFLIED**
(Braise, Panbroil, Panfry)

U.P.C. 23976



b

**PORK LEG
EYE ROAST BNLS**
(Roast)

U.P.C. 3413



b

**PORK LEG
EYE STEAKS BNLS**
(Broil, Panbroil, Panfry)

U.P.C. 3414



b

Unapproved Names; Other Information; IMPS/NAMP

IMPS/NAMP 402D

"Cutlet" may be substituted for steak on the label.

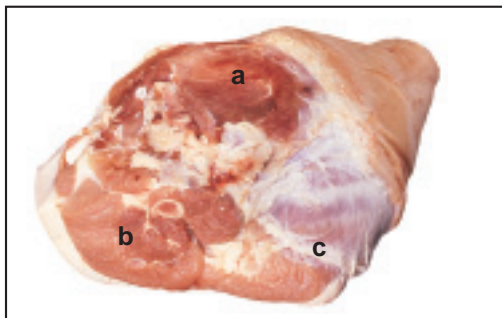
Bottom Steak Butterflied

This cut also may properly be labeled as "Cutlet."



APPROVED NAMES

PORK



Pork Leg

IMPS/NAMP 402

By cutting through the natural seams, the Pork Leg may be separated into the Top (a), Bottom (b), and the Tip (c). Note: Top and Bottom Leg cuts may be alternately labeled, respectively, as "Inside" (a) and "Outside" (b) Leg cuts.

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

PORK LEG TIP ROAST BNLS
(Roast)

U.P.C. 3415



c

Knuckle Roast

PORK LEG TIP STEAK BNLS
(Broil, Panbroil, Panfry)

U.P.C. 3416



c

Knuckle Steak

This cut also may be properly labeled as "Cutlet".

PORK LEG TIP STEAK BONELESS (THIN CUT)
(Braise, Panbroil, Panfry)

U.P.C. 23977



c

Sandwich Steaks

PORK LEG TIP CUBE STEAK
(Braise, Panbroil, Panfry)

U.P.C. 23978



c

Cube Steak

PORK LEG TIP STEW MEAT
(Braise, Cook in Liquid)

U.P.C. 23979



b

Stewing Cubes

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
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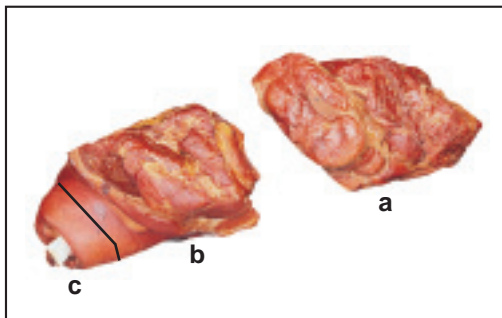
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

PORK



Smoked Pork Shoulder

IMPS/NAMP 516

The Pork Shoulder is often cured and smoked. The Smoked Pork Boston-Style Roast (a) comes from the upper part of the Shoulder and is often boned and sold as Smoked Pork Shoulder Roll. The Smoked Pork Shoulder Picnic (b) comes from the lower portion of the Shoulder. The Shank portion of the Shoulder is the Hock (c).

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Approved Name; Recommended Cooking Method; U.P.C.

SMOKED PORK SHOULDER ROLL
(Roast, Cook in Liquid)

U.P.C. 3565



SMOKED PORK SHOULDER PICNIC WHOLE
(Roast, Cook in Liquid)

U.P.C. 3569



SMOKED PORK HOCK
(Roast, Cook in Liquid)

U.P.C. 3589



Unapproved Names; Other Information; IMPS/NAMP

Smoked Shoulder Butt
Cottage Butt
Daisy Ham

IMPS/NAMP 530

Smoked Callie
Smoked Picnic

IMPS/NAMP 526

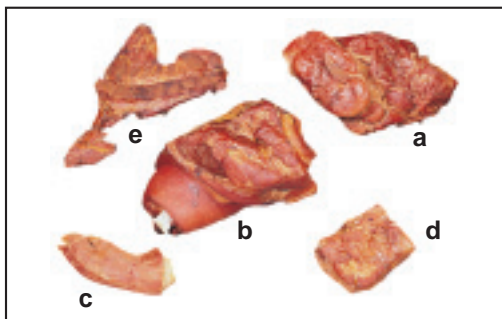
Ham Hock
Smoked Ham Hock

IMPS/NAMP 561



APPROVED NAMES

PORK



Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

SMOKED PORK JOWL
(Cook in Liquid)

U.P.C. 3944



SMOKED PORK JOWL SLICES
(Panfry, Bake, Cook in Liquid)

U.P.C. 3946



SMOKED PORK NECK BONES
(Cook in Liquid)

U.P.C. 3955



SMOKED PORK PIG'S FEET
(Cook in Liquid)

U.P.C. 3956



SMOKED PORK CUBES FOR KABOBS
(Broil, Roast)

U.P.C. 3768



Miscellaneous Smoked Pork

IMPS/NAMP

All of the Pork cuts pictured here may be cured and smoked. They are the Boston-Style (a) and Arm Picnic Shoulders (b), Feet (c), Jowl (d) and Neck bones (e).

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APPROVED NAMES

- BEEF
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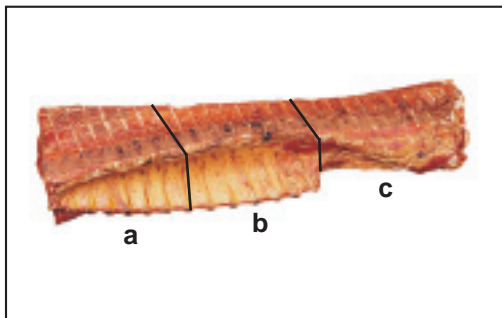
MEAT COOKERY

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APPROVED NAMES

PORK



Smoked Pork Loin

IMPS/NAMP 545

Smoked Pork Loin is processed from trimmed fresh Loin by curing and smoking. The Canadian-Style bacon is also seen in branded packages in the self-serve deli refrigerator case.

INTRODUCTION

APPROVED NAMES

- BEEF
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Approved Name; Recommended Cooking Method; U.P.C.

**SMOKED PORK LOIN
CANADIAN-STYLE BACON**
(Roast, If Sliced: Broil, Panbroil, Panfry)

U.P.C. 3659



SMOKED PORK LOIN ROAST
(Roast)

U.P.C. 3629



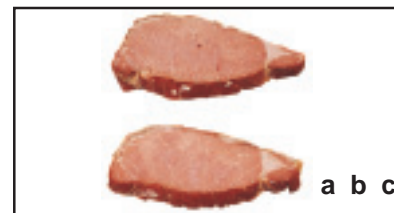
SMOKED PORK LOIN CHOPS
(Broil, Panbroil, Panfry, Roast)

U.P.C. 3630



SMOKED PORK TOP LOIN CHOP BNLS
(Broil, Panbroil, Panfry, Roast)

U.P.C. 3635



Unapproved Names; Other Information; IMPS/NAMP

Canadian Bacon
Back Bacon

IMPS/NAMP 550

*May be labeled as a
"Center Loin Roast."*

Center Cut Chops, Smoked

IMPS/NAMP 1545

*May be labeled as
"Loin Chop Center Cut BNLS."*

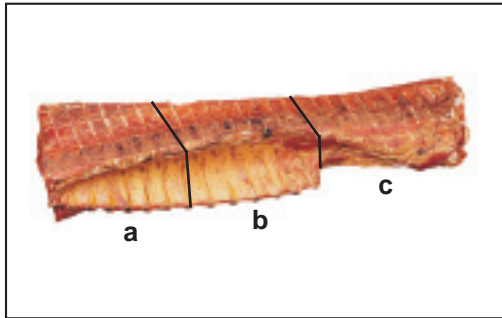
IMPS/NAMP 1548

APPROVED NAMES

PORK

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP



Smoked Pork Loin

IMPS/NAMP 545

Smoked Pork Loin is processed from trimmed fresh Loin by curing and smoking.

SMOKED PORK LOIN RIB CHOPS
(Broil, Panbroil, Panfry, Roast)

U.P.C. 3640



SMOKED PORK LOIN BACK RIBS
(Braise, Cook in Liquid, Roast)

U.P.C. 3665



Center Cut Pork Chops
Smoked Pork Chops

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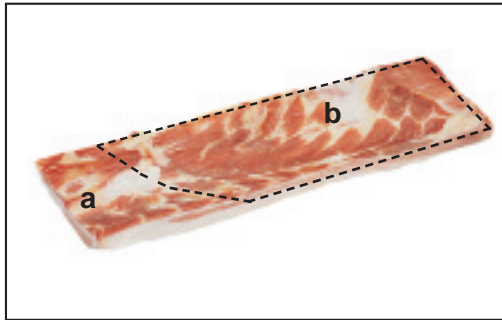


APPROVED NAMES

PORK

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP



Smoked Pork Belly

IMPS/NAMP 538

Smoked Spareribs

IMPS/NAMP 559

Cured and smoked Bacon (a) and Spareribs (b) [dotted outline] come from this section. Generally Bacon is sold pre-sliced in packages, either branded or store-wrapped in the self-serve deli case, but also by the slab.

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SMOKED PORK SLAB BACON
(Broil, Panfry, Roast)

U.P.C. 3909



SMOKED PORK SLICED BACON
(Broil, Panfry, Roast)

U.P.C. 3919



SMOKED PORK SPARERIBS
(Braise, Broil, Roast, Cook in Liquid)

U.P.C. 3935

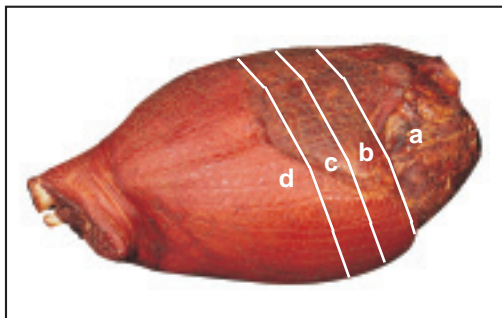


Note: In the primal cut, illustrated above, the dotted outline indicates the area from which the Spareribs have been removed.



APPROVED NAMES

PORK



Smoked Ham

IMPS/NAMP 501

Cured and Smoked Ham is processed from the fresh Pork Leg. While there are many styles of Hams, the cutting variations pictured here and on the following page suggest merchandising flexibility. Note: the U.P.C. numbers shown are representative of the cut; however, check the full U.P.C. listing for variations.

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- BEEF
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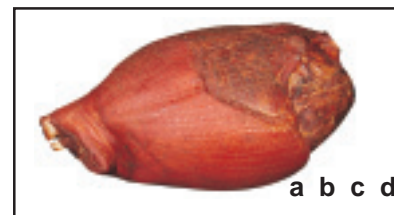
GLOSSARY & REFERENCES

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

SMOKED HAM WHOLE
(Roast)

U.P.C. 3670



IMPS/NAMP 501

SMOKED HAM BNLS
(Roast)

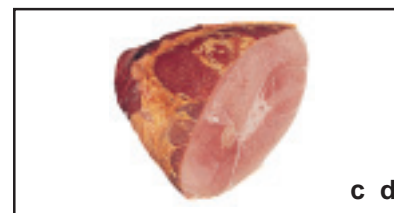
U.P.C. 3677



IMPS/NAMP 505

SMOKED HAM SHANK HALF
(Roast)

U.P.C. 3717



Ham Shank Half
Half Ham Shank End

SMOKED HAM SHANK PORTION
(Roast)

U.P.C. 3729



Ham Shank End

SMOKED HAM RUMP HALF
(Roast)

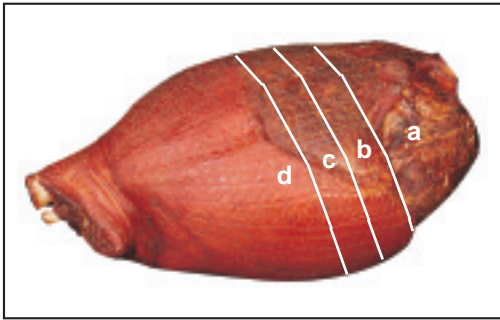
U.P.C. 3691



Ham Butt Half

APPROVED NAMES

PORK



Smoked Ham

IMPS/NAMP 501

Cured and Smoked Ham is processed from the fresh Pork Leg. While there are many styles of Hams, the cutting variations pictured here and on the preceding page suggest merchandising flexibility. Note: the U.P.C. numbers shown are representative of the cut; however, check the full U.P.C. listing for variations.

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

**SMOKED HAM
RUMP PORTION**
(Roast)

U.P.C. 3703



a

Ham Sirloin End
Ham Butt Portion
Ham Butt End

**SMOKED HAM
CENTER ROAST**
(Roast)

U.P.C. 3741



b c

**SMOKED HAM
CENTER ROAST BNLS**
(Roast)

U.P.C. 3742



b c

**SMOKED HAM
CENTER SLICE**
(Broil, Panbroil, Panfry, Roast)

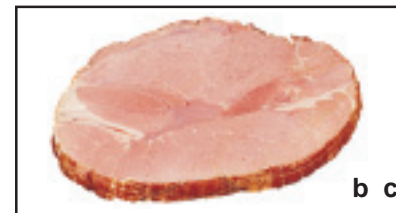
U.P.C. 3743



b c

**SMOKED HAM
CENTER SLICE BNLS**
(Broil, Panbroil, Panfry, Roast)

U.P.C. 3746



b c

Boneless Center

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

