

# Pork Retail Meat Cuts

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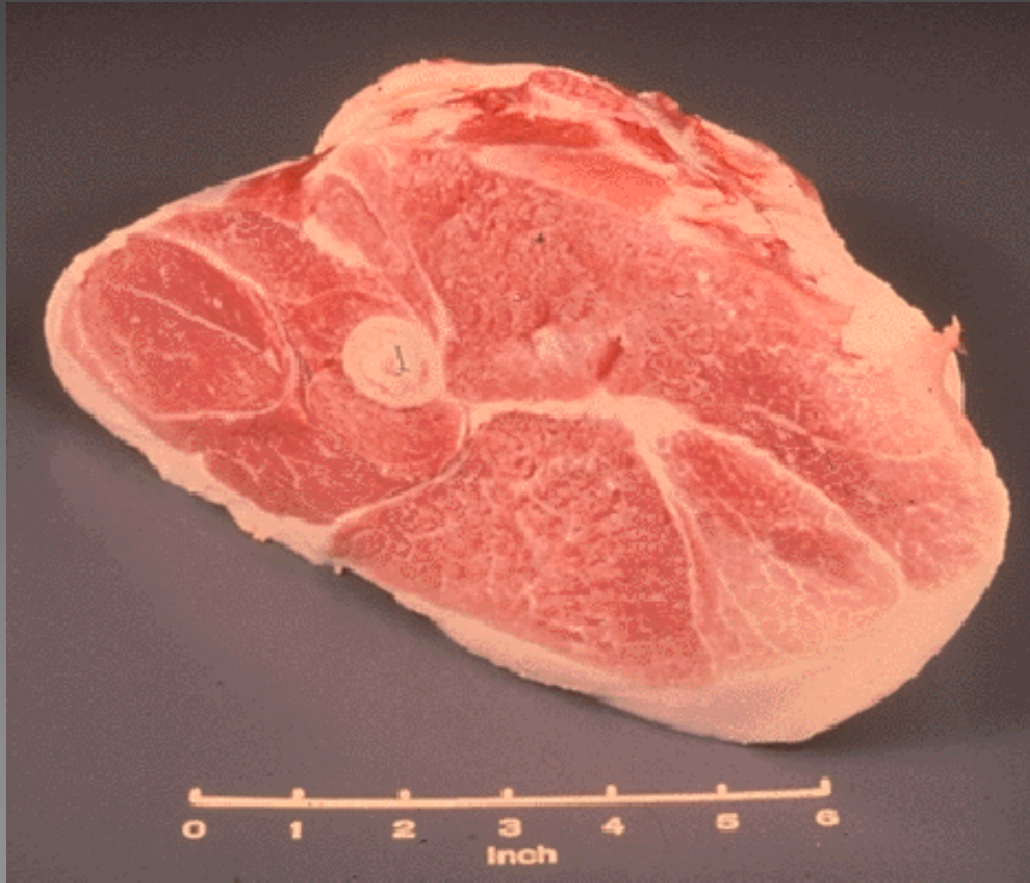


# Center Ham Slice



*Photo courtesy of University of Nebraska, Department of Animal Sciences*

# Ham, Rump Portion



*Photo courtesy of University of Nebraska, Department of Animal Sciences*

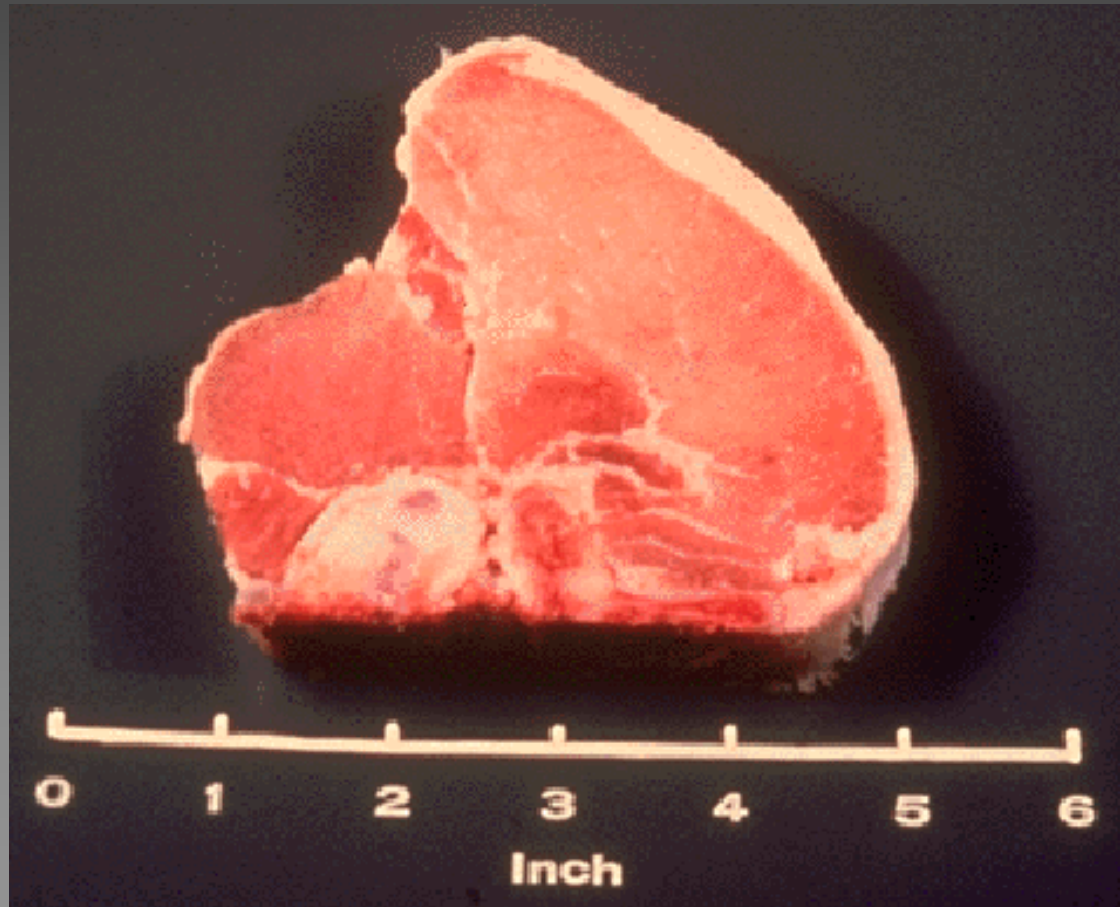
# Ham, Shank Portion



*Photo courtesy of University of Nebraska, Department of Animal Sciences*



# Loin Chop



*Photo courtesy of University of Nebraska, Department of Animal Sciences*

# Shoulder Arm Steak



*Photo courtesy of University of Nebraska, Department of Animal Sciences*

# Shoulder Arm Picnic Roast



*Photo courtesy of University of Nebraska, Department of Animal Sciences*

# Shoulder Blade Boston Roast



*Photo courtesy of University of Nebraska, Department of Animal Sciences*



# Shoulder Blade Steak



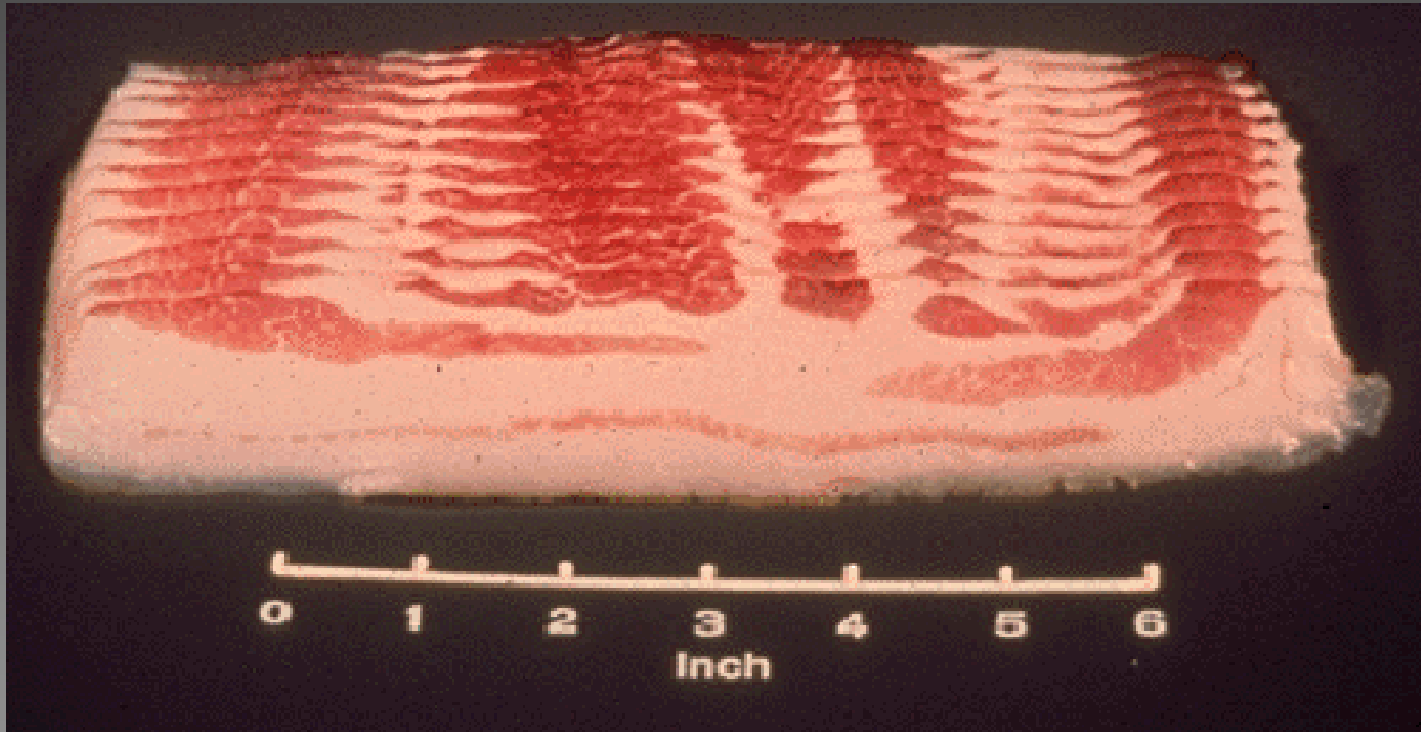
*Photo courtesy of University of Nebraska, Department of Animal Sciences*

# Sirloin Chop



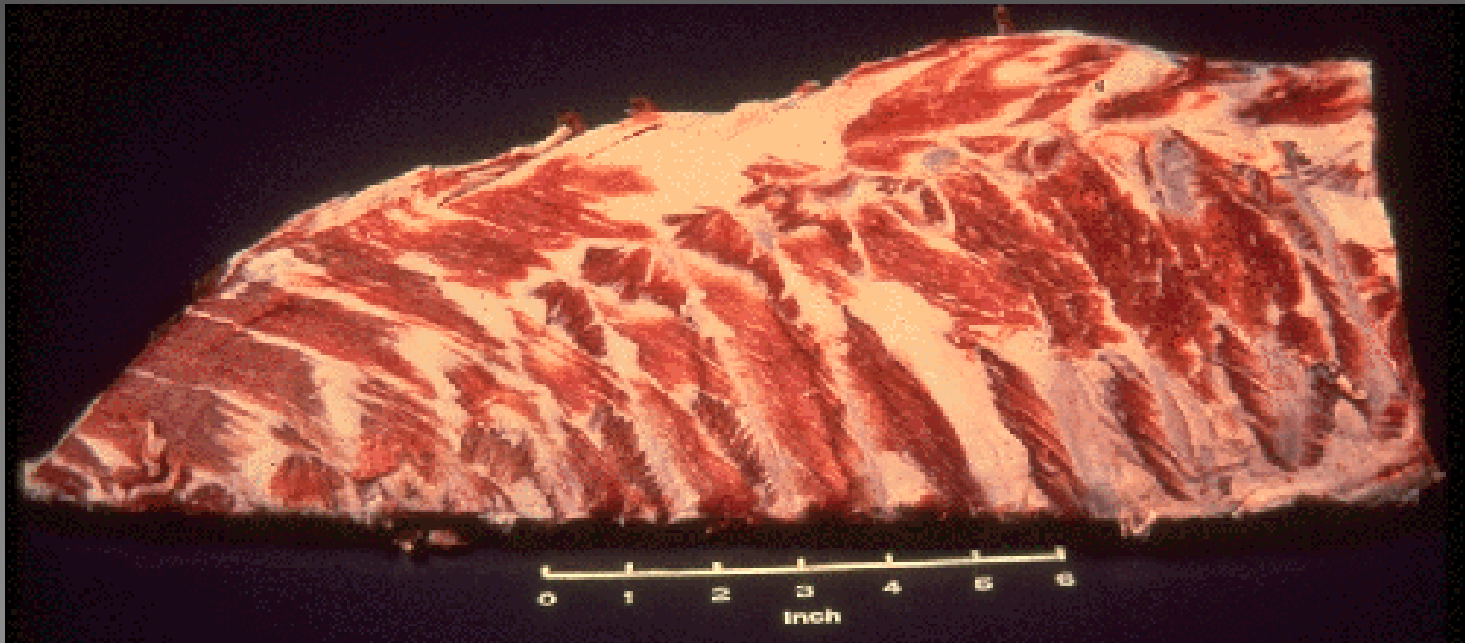
*Photo courtesy of University of Nebraska, Department of Animal Sciences*

# Sliced Bacon



*Photo courtesy of University of Nebraska, Department of Animal Sciences*

# Spare Ribs



*Photo courtesy of University of Nebraska, Department of Animal Sciences*