













PURCHASING PORK:








pork.org/purchasingpork

How to Identify Pork Cuts


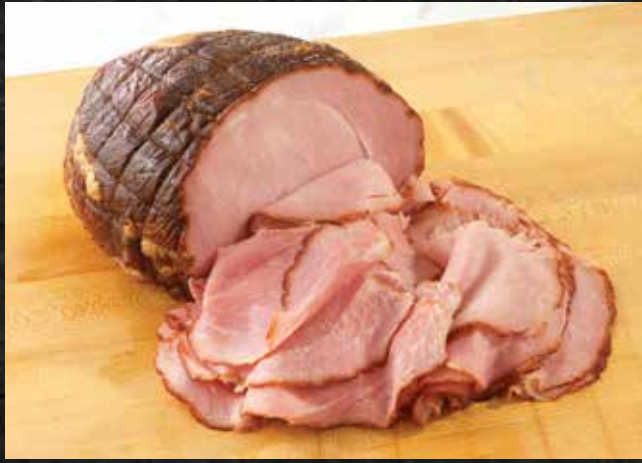


LOIN

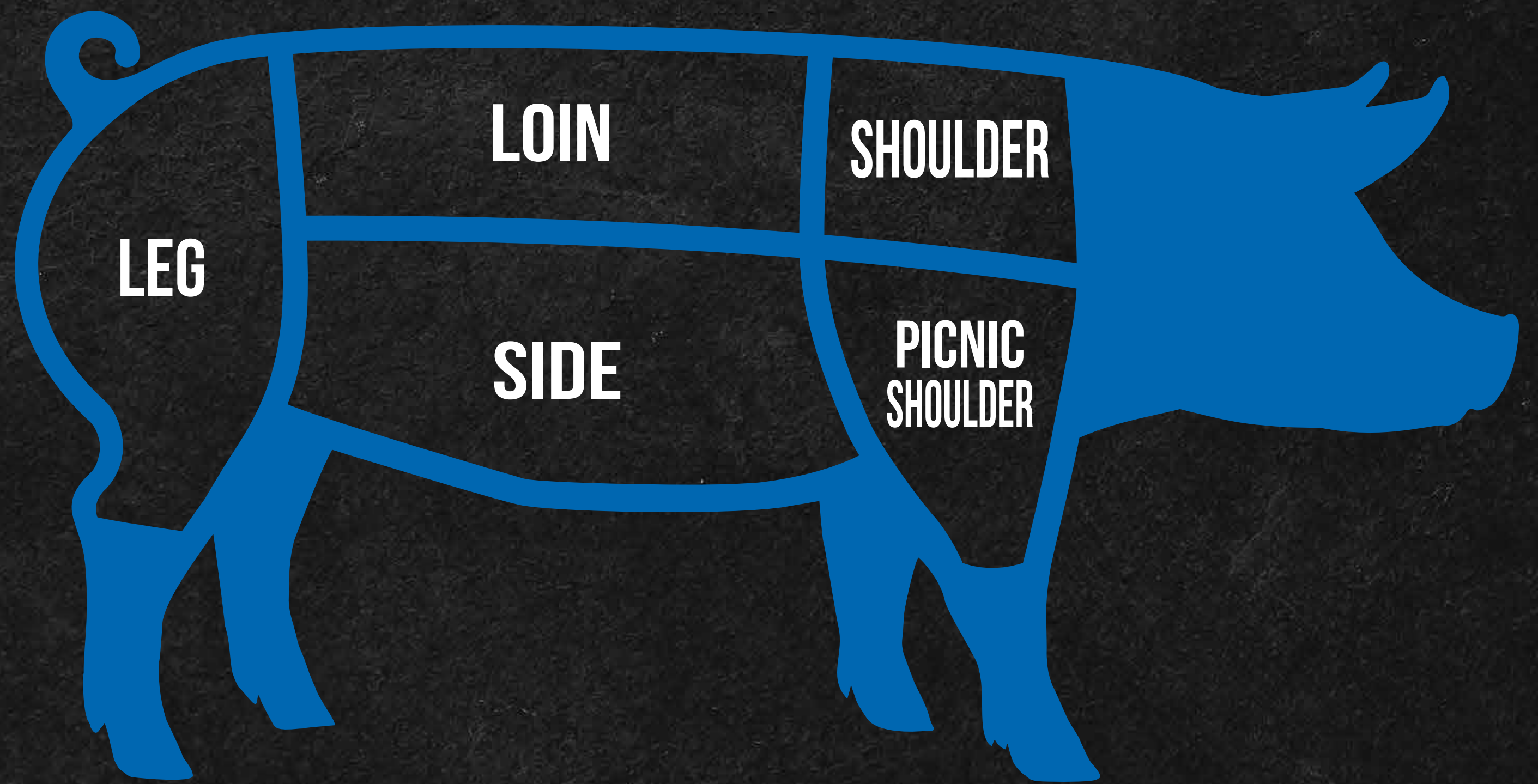
Rack of Pork  □△	Pork Back Ribs  ■○△	New York Pork Roast or Top Loin Roast  □△	New York Pork Chop  ●■□
Country-Style Ribs, bone-in  ■○△	Sirloin Tip Roast, boneless  □△	Ribeye Pork Chop  ●■□	Ribeye Pork Chop, boneless  ●■□
Sirloin Pork Roast, boneless  □△	Sirloin Pork Chop, boneless  ●■□	Porterhouse Pork Chop  ●■□	Pork Tenderloin  ●□△

SHOULDER





Blade Steak, bone-in  ●■□	Shoulder Roast, bone-in  ■▲○△
Blade Pork Roast or Shoulder Blade Boston Roast  ■▲○△	Ground Pork  ●□
Pork Sausage  ●▲□△	

LEG

Ham Shank  ■	Ham  □△
Ham Steak  ●□	Smoked Ham, bone-in  □△





SIDE

Pork Spareribs  ○△	Pork St. Louis-Style Ribs  ○△
Pork Belly, fresh  ■△	Bacon, cured  ●△

PICNIC SHOULDER

Arm Pork Roast or Arm Picnic  ■▲○△	Picnic Roast, boneless  ■▲○△
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CUTLETS AND CUBES

Pork Cutlets  ●■□	Pork Cubes  ■▲□
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COOKING METHODS

- Sautéing
- ▲ Stewing
- Grilling/Broiling
- Braising
- Barbecuing
- ▲ Roasting/Baking