

# PURCHASING PORK

## A Consumer Guide To Identifying Retail Pork Cuts.

Left: tenderloin  
Right: Canadian-style  
bacon



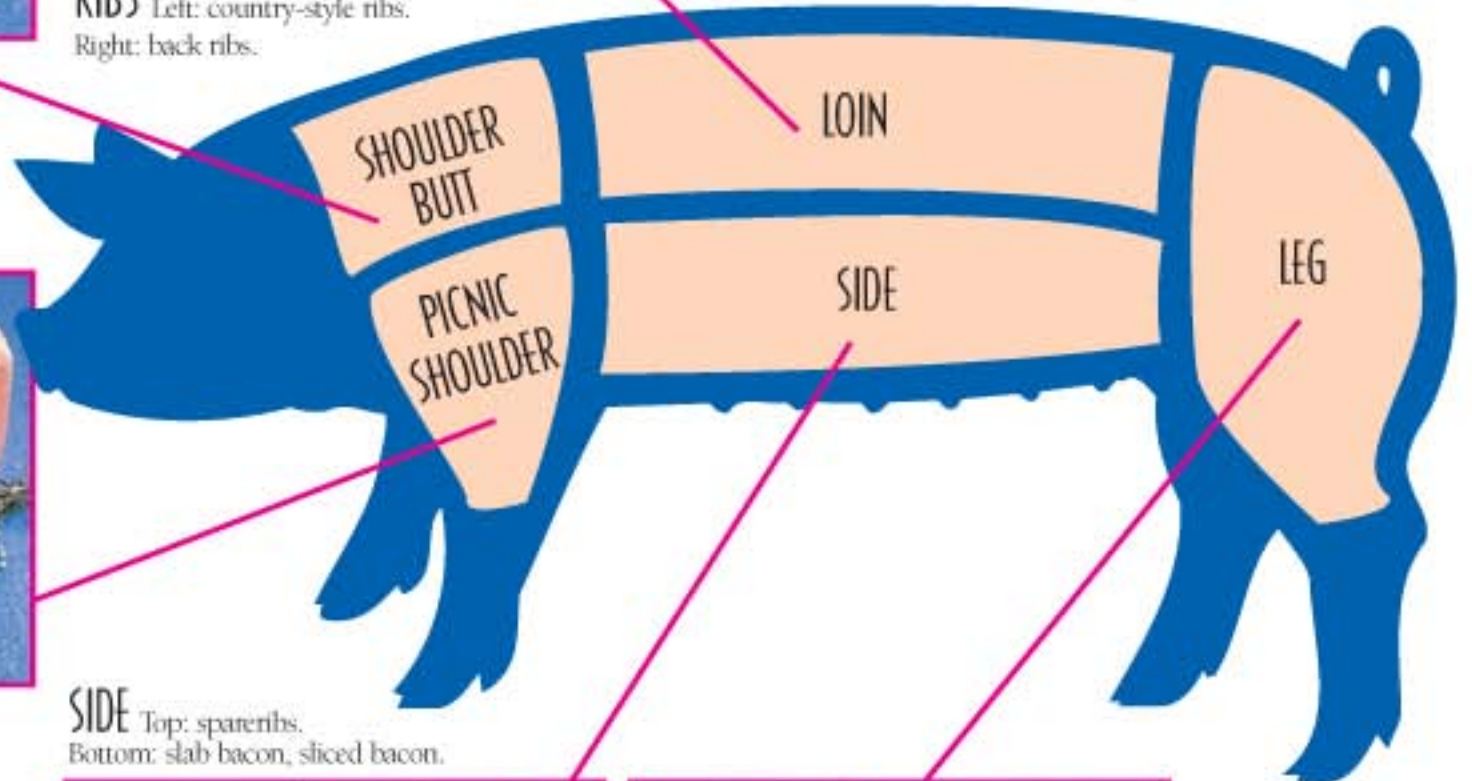
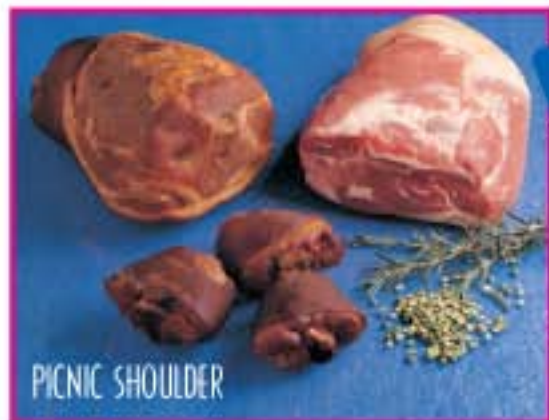
**CHOPS**  
Upper row (l-r):  
sirloin chop, rib chop,  
loin chop.  
Lower row (l-r):  
boneless rib end chop  
(Chef's Prime Filet™),  
boneless center loin  
chop (America's Cut™,  
1 1/4-1 1/2" thick-  
ness), butterfly chop.



**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.

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

**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.



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

**SIDE** Top: spare ribs.  
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.



**PORK** checkoff ©1997 NATIONAL PORK BOARD

### THE MANY SHAPES OF PORK CUT LOOSE!

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

