

# PURCHASING PORK

## A Consumer Guide To Identifying Retail Pork Cuts.

Left: tenderloin  
Right: Canadian-style bacon



TENDERLOIN & CANADIAN-STYLE BACON



CHOPS

### 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

### 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

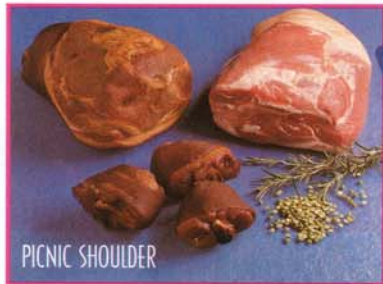
RIBS Left: country-style ribs.  
Right: back ribs.



ROASTS

### ROASTS

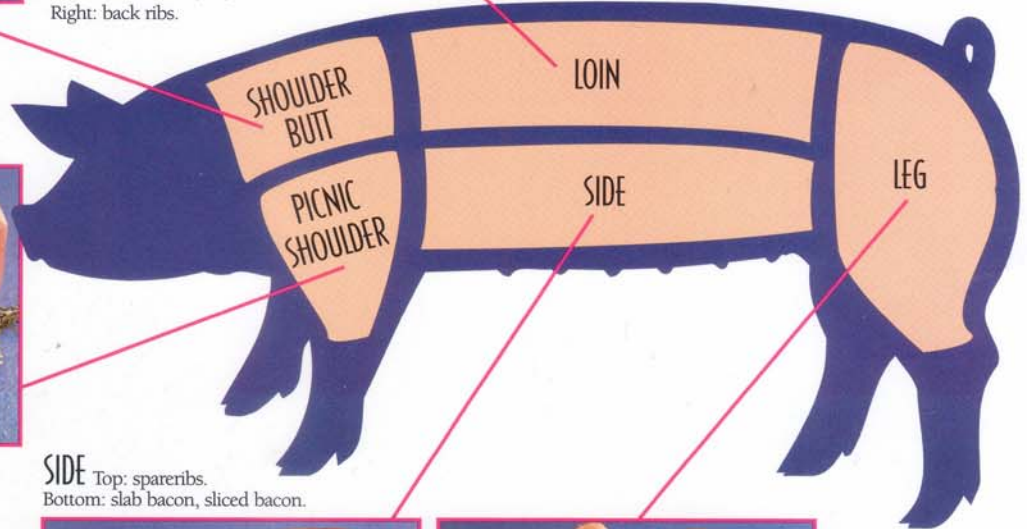
Upper row (l-r): center rib roast (Rack of Pork), bone-in sirloin roast.  
Middle: boneless center loin roast.  
Lower row (l-r): boneless rib end roast (Chef's Prime™), boneless sirloin roast.



PICNIC SHOULDER

### PICNIC SHOULDER

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



### SIDE

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



SIDE



LEG

### LEG

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



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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.



ROASTS

No-fuss family dinner, holiday favorite.



CHOPS

Dinner, backyard barbecue or gourmet entree.



CUBES

Great for kabobs, stew and chili.



STRIPS

Super stir fry, fajitas and salads.



CUTLETS

Delicious breakfast chops and sandwiches.