

Name: \_\_\_\_\_

Date: \_\_\_\_\_



# IDENTIFYING PORK CUTS

## PRIMAL VS RETAIL

While we know that pork is a popular meat choice in the United States, it is also a worldwide known meat. While we all love eating bacon or even a juicy pork chop, we also need to appreciate the swine industry, as they produce many products that go into our food chain. Swine does have the highest dressing percentage when it comes with all market animals, at a 70%. When processing an animal, the meat is divided into primal cuts and retail cuts. Primal cuts are large sections of meat obtained during the initial butchering of an animal, while retail cuts are the smaller, individual portions sold to consumers. The primal cuts of pork include: ham, loin, shoulder, picnic shoulder, and the side/belly.

During this activity, we have provided you with 11 retail cuts from a hog. It will be your task to find out which primal cut these retail cuts belong to by researching swine primal and retail cuts on the internet. Good luck!

1 – Pork Spareribs

Answer: \_\_\_\_\_

7 – Ham Shank

Answer: \_\_\_\_\_

2 – Pork Sausage

Answer: \_\_\_\_\_

8 – Picnic Roast, Boneless

Answer: \_\_\_\_\_

3 – New York Pork Chop

Answer: \_\_\_\_\_

9 – Sirloin Tip Roast, Boneless

Answer: \_\_\_\_\_

4 – Porterhouse Pork Chop

Answer: \_\_\_\_\_

10 – Blade Pork Roast

Answer: \_\_\_\_\_

5 – Bacon

Answer: \_\_\_\_\_

11 – Ham Steak

Answer: \_\_\_\_\_

6 – Blade Steak, Bone-in

Answer: \_\_\_\_\_

Name: \_\_\_\_\_ ANSWER KEY \_\_\_\_\_

Date: \_\_\_\_\_



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1 – Pork Spareribs  
Answer: **Side** \_\_\_\_\_

7 – Ham Shank  
Answer: **Leg** \_\_\_\_\_

2 – Pork Sausage  
Answer: **Shoulder** \_\_\_\_\_

8 – Picnic Roast, Boneless  
Answer: **Picnic Shoulder** \_\_\_\_\_

3 – New York Pork Chop  
Answer: **Loin** \_\_\_\_\_

9 – Sirloin Tip Roast, Boneless  
Answer: **Loin** \_\_\_\_\_

4 – Porterhouse Pork Chop  
Answer: **Loin** \_\_\_\_\_

10 – Blade Pork Roast  
Answer: **Shoulder** \_\_\_\_\_

5 – Bacon  
Answer: **Side/Belly** \_\_\_\_\_

11 – Ham Steak  
Answer: **Leg** \_\_\_\_\_

6 – Blade Steak, Bone-in  
Answer: **Shoulder** \_\_\_\_\_

