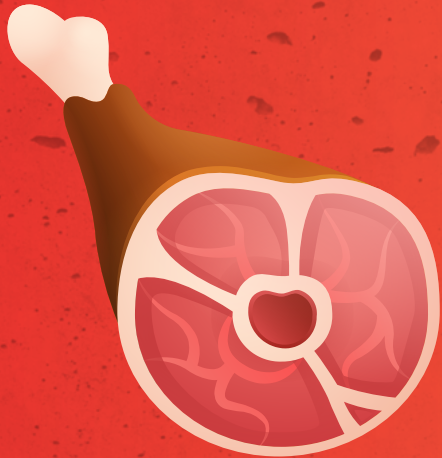


MIEAT IDENTTIFICATION

STUDY GUIDE



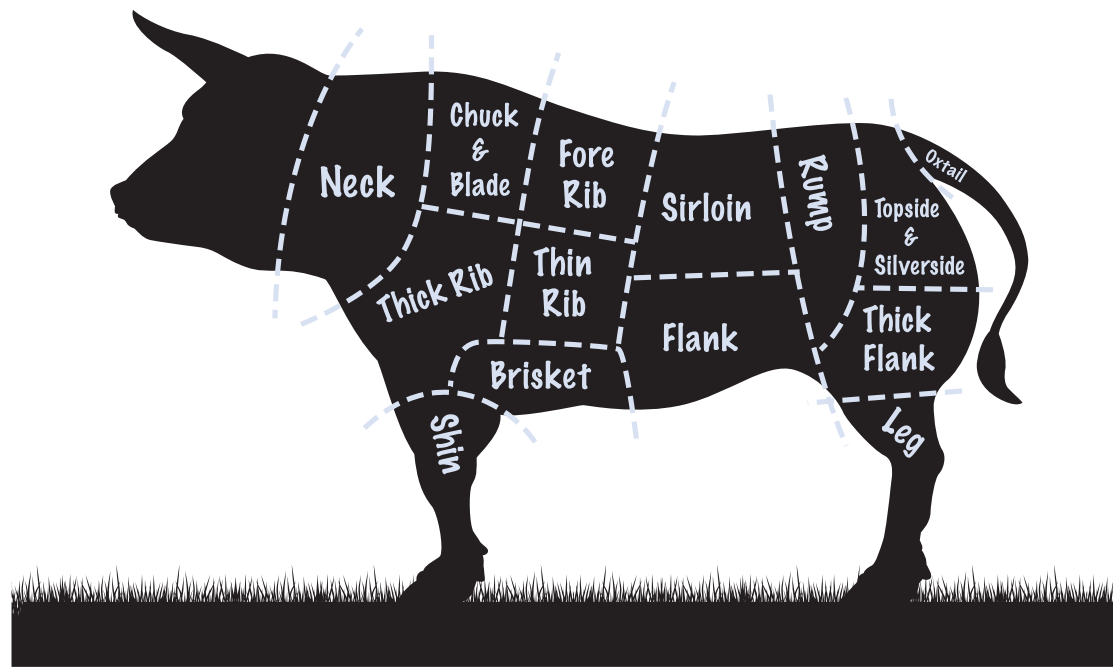
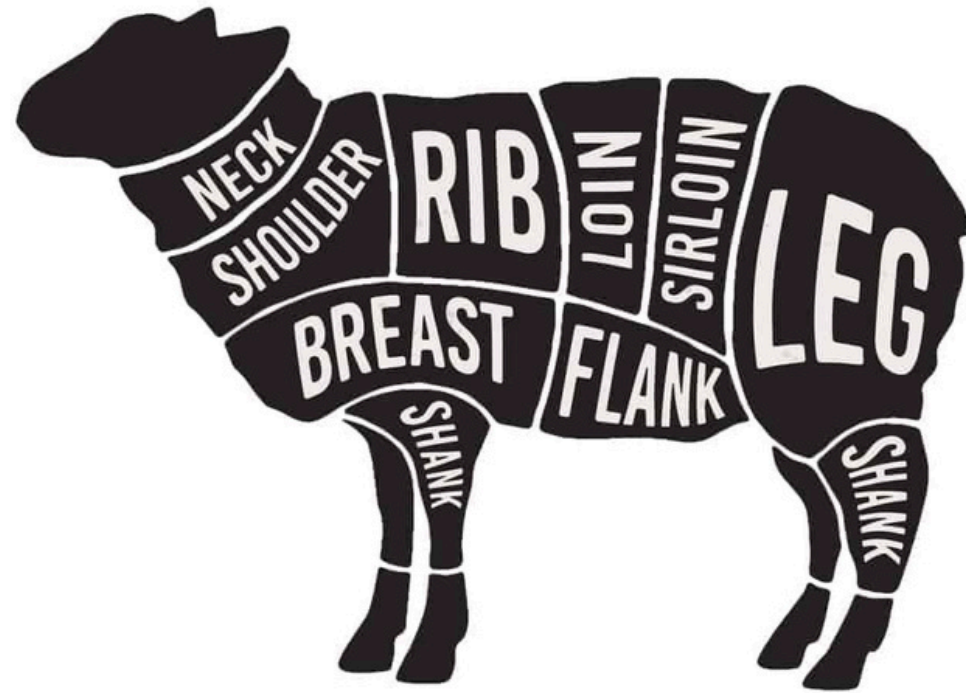
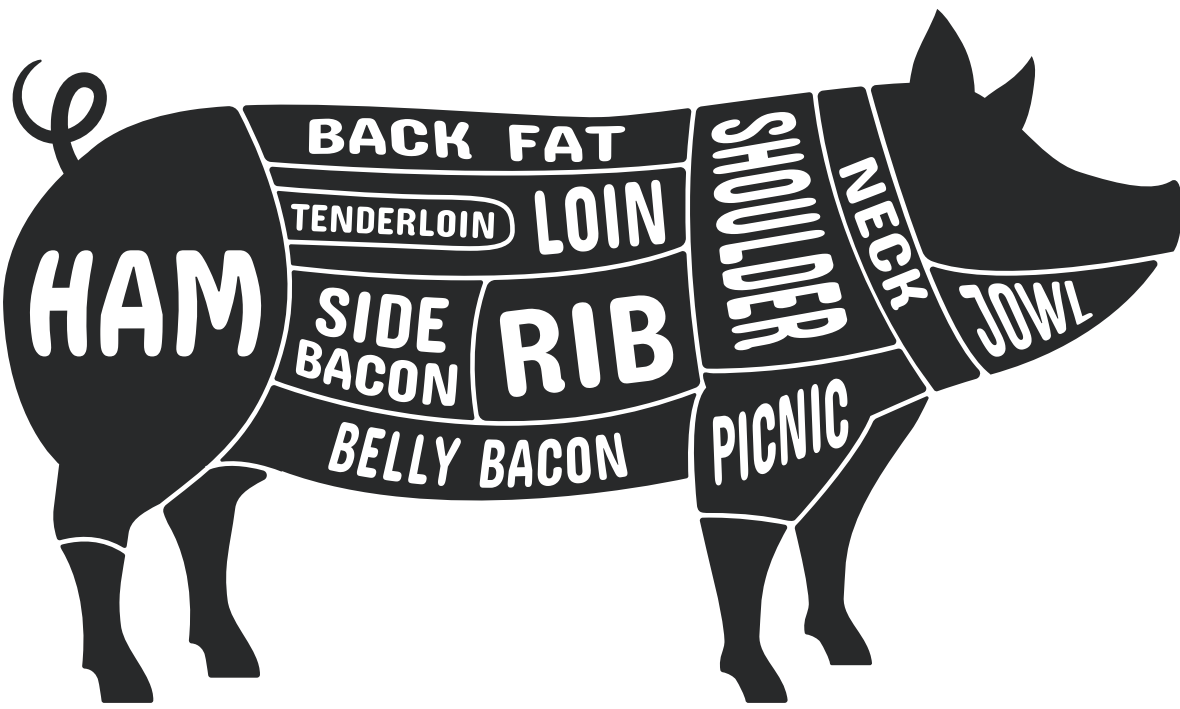
(Revised 2025)

Procedures

- Fifteen retail cuts of beef, pork and lamb (fresh, processed or variety meats) will be used in the identification phase of the contest.
- While Judging, participants shall not talk to anyone except the group leaders or the contest superintendent. Points may be deducted for talking.
- Ties will be broken by retail name score, thereafter primal cur score.

Scoring

- | | |
|---|-------------------|
| • Placing retail class | 50 Points |
| • Identify 15 retail cuts - beef, pork and lamb | Possible Score |
| ○ Name of species at two points each | 30 Points |
| ○ Name of Primal cut at three point each | 45 Points |
| ○ Name of retail cut at four points each | 60 Points |
| ○ Recommended cookery method at one point each | 15 Points |
| <u>Total identification score possible</u> | 150 Points |
| <u>Total Score Possible</u> | 200 Points |





Retail Name:

TOP BLADE STEAK (FLAT IRON)

Species:

BEEF

Primal:

CHUCK

Cookery:

DRY



Retail Name:

FLANK STEAK

Species:

BEEF

Primal:

FLANK

Cookery:

DRY/MOIST



Retail Name:

PORTERHOUSE STEAK

Species:

BEEF

Primal:

LION

Cookery:

DRY



Retail Name:

T-BONE STEAK

Species:

BEEF

Primal:

LION

Cookery:

DRY



Retail Name:

SHORT RIBS

Species:

BEEF

Primal:

PLATE

Cookery:

MOIST



Retail Name:

SHORT RIBS

Species:

BEEF

Primal:

RIB

Cookery:

DRY



Retail Name:

RIBEYE STEAK

Species:

BEEF

Primal:

RIB

Cookery:

DRY



Retail Name:

BOTTOM ROUND ROAST

Species:

BEEF

Primal:

ROUND

Cookery:

DRY/MOIST



Retail Name:

EYE ROUND STEAK

Species:

BEEF

Primal:

ROUND

Cookery:

DRY/MOIST



Retail Name:

TOP ROUND STEAK

Species:

BEEF

Primal:

ROUND

Cookery:

DRY



Retail Name:

CUBE STEAK

Species:

BEEF

Primal:

VARIOUS

Cookery:

DRY/MOIST



Retail Name:

BEEF FOR STEW

Species:

BEEF

Primal:

VARIOUS

Cookery:

MOIST



Retail Name:

GROUND BEEF

Species:

BEEF

Primal:

VARIOUS

Cookery:

DRY



Retail Name:

HEART

Species:

BEEF

Primal:

VARIETY

Cookery:

DRY/MOIST



Retail Name:

KIDNEY

Species:

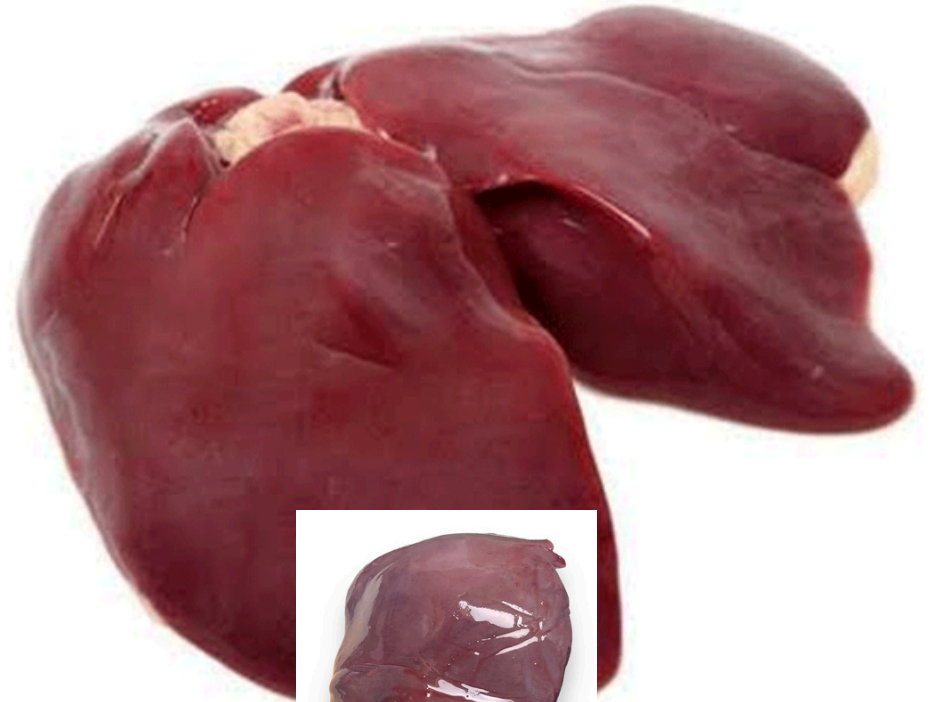
BEEF

Primal:

VARIETY

Cookery:

DRY/MOIST



Retail Name:

LIVER

Species:

BEEF

Primal:

VARIETY

Cookery:

DRY/MOIST



Retail Name:

OXTAIL

Species:

BEEF

Primal:

VARIETY

Cookery:

MOIST



Retail Name:

TONGUE

Species:

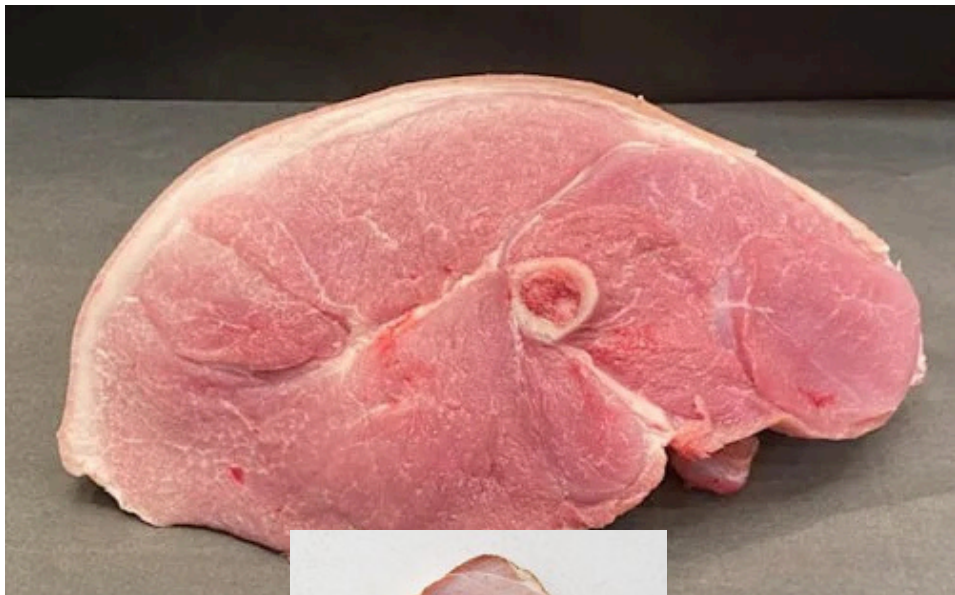
BEEF

Primal:

VARIETY

Cookery:

DRY/MOIST



Retail Name:

PORK FRESH HAM CENTER

Species:

PORK

SLICE

Primal:

HAM/LEG

Cookery:

DRY/MOIST



Retail Name:

PORK FRESH HAM SHANK

Species:

PORK

PORTION

Primal:

HAM/LEG

Cookery:

DRY/MOIST



Retail Name:

BLADE CHOPS

Species:

PORK

Primal:

LOIN

Cookery:

DRY/MOIST



Retail Name:

BLADE ROAST

Species:

PORK

Primal:

LOIN

Cookery:

DRY/MOIST



Retail Name:

CENTER RIB ROAST

Species:

PORK

Primal:

LOIN

Cookery:

DRY



Retail Name:

COUNTRY STYLE RIBS

Species:

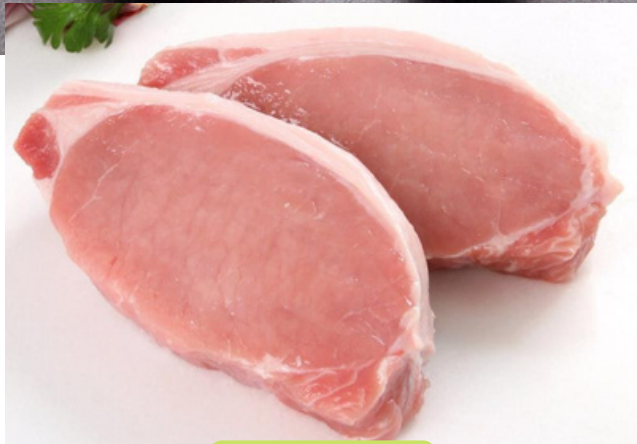
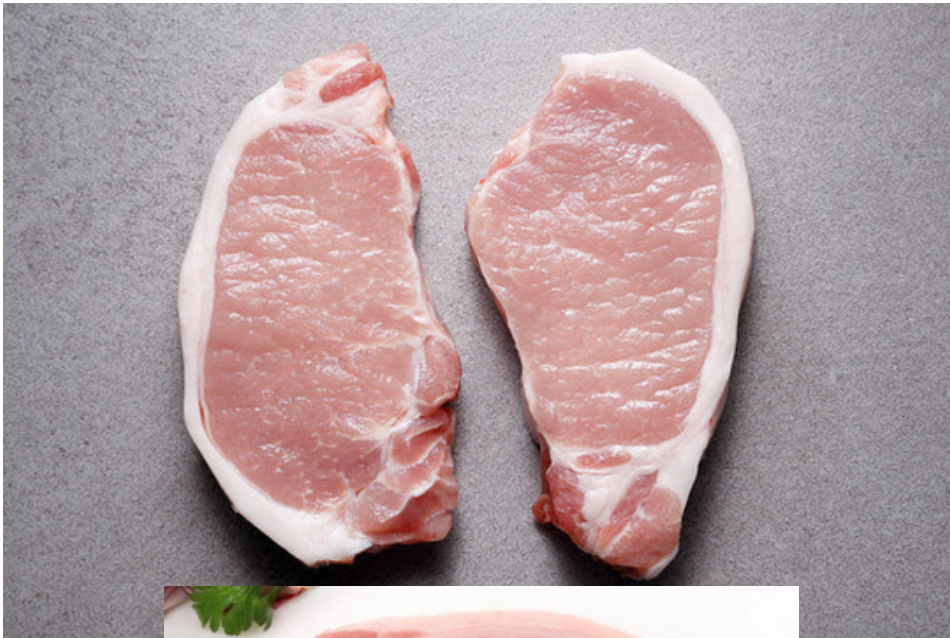
PORK

Primal:

LOIN

Cookery:

DRY/MOIST



Retail Name:

LOIN CHOPS

Species:

PORK

Primal:

LOIN

Cookery:

DRY



Retail Name:

RIB CHOPS

Species:

PORK

Primal:

LOIN

Cookery:

DRY



Retail Name:

BUTTERFLIED CHOP

Species:

PORK

BONELESS

Primal:

LOIN

Cookery:

DRY



Retail Name:

ARM ROAST

Species:

PORK

Primal:

SHOULDER

Cookery:

DRY/MOIST



Retail Name:

BLADE BOSTON ROAST

Species:

PORK

Primal:

SHOULDER

Cookery:

DRY/MOIST



Retail Name:

BLADE STEAK

Species:

PORK

Primal:

SHOULDER

Cookery:

DRY/MOIST



Retail Name:

SLAB BACON

Species:

PORK

Primal:

SIDE BELLY

Cookery:

DRY



Retail Name:

SLICED BACON

Species:

PORK

Primal:

SIDE BELLY

Cookery:

DRY



Retail Name:

PORK SPARERIBS

Species:

PORK

Primal:

SPARERIBS

Cookery:

DRY/MOIST



Retail Name:

SMOKED JOWL

Species:

PORK

Primal:

VARIETY

Cookery:

DRY/MOIST



Retail Name:

HEART

Species:

PORK

Primal:

VARIETY

Cookery:

DRY/MOIST



Retail Name:

KIDNEY

Species:

PORK

Primal:

VARIETY

Cookery:

DRY/MOIST



Retail Name:

LIVER

Species:

PORK

Primal:

VARIETY

Cookery:

DRY/MOIST



Retail Name:

TONGUE

Species:

PORK

Primal:

VARIETY

Cookery:

DRY/MOIST



Retail Name:

LOIN CHOPS

Species:

LAMB

Primal:

LOIN

Cookery:

DRY



Retail Name:

RIB CHOPS

Species:

LAMB

Primal:

RIB

Cookery:

DRY



Retail Name:

RIB ROAST

Species:

LAMB

Primal:

RIB

Cookery:

DRY



Retail Name:

ARM CHOPS

Species:

LAMB

Primal:

SHOULDER

Cookery:

DRY/MOIST



Retail Name:

BLADE CHOPS

Species:

LAMB

Primal:

SHOULDER

Cookery:

DRY/MOIST



Retail Name:

CENTER SLICE

Species:

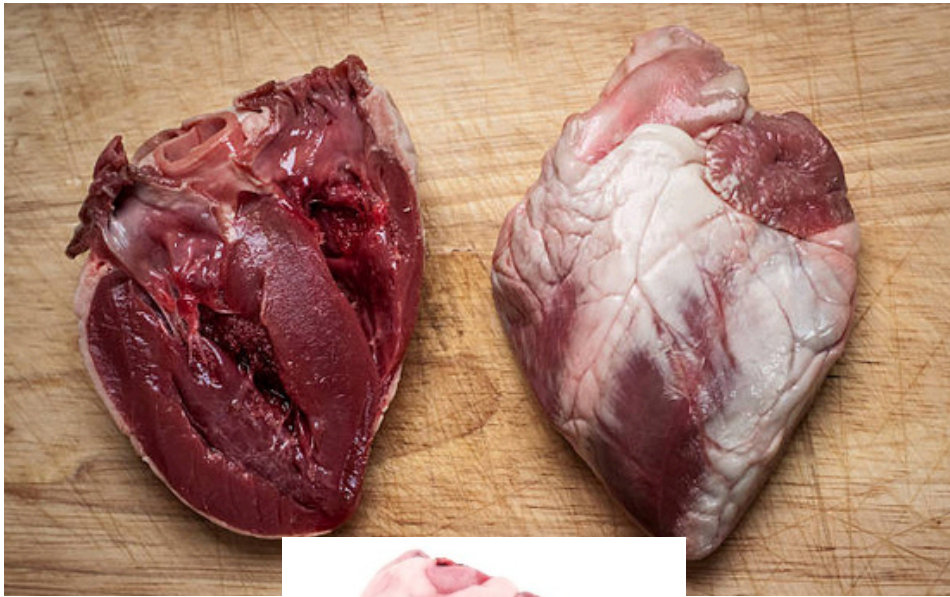
LAMB

Primal:

LEG

Cookery:

DRY



Retail Name:

HEART

Species:

LAMB

Primal:

VARIETY

Cookery:

DRY/MOIST



Retail Name:

KIDNEY

Species:

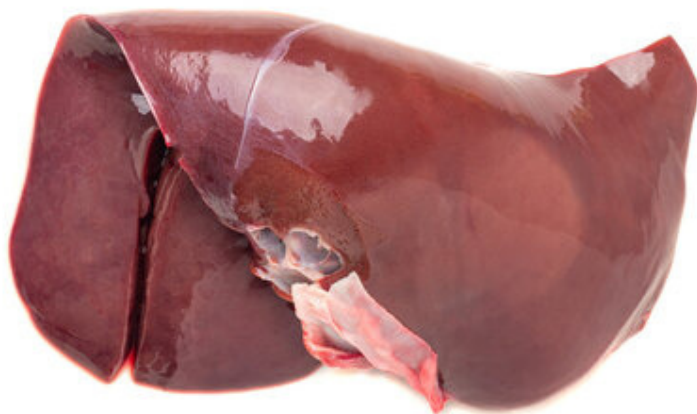
LAMB

Primal:

VARIETY

Cookery:

DRY/MOIST



Retail Name:

LIVER

Species:

LAMB

Primal:

VARIETY

Cookery:

DRY/MOIST



Retail Name:

TONGUE

Species:

LAMB

Primal:

VARIETY

Cookery:

DRY/MOIST