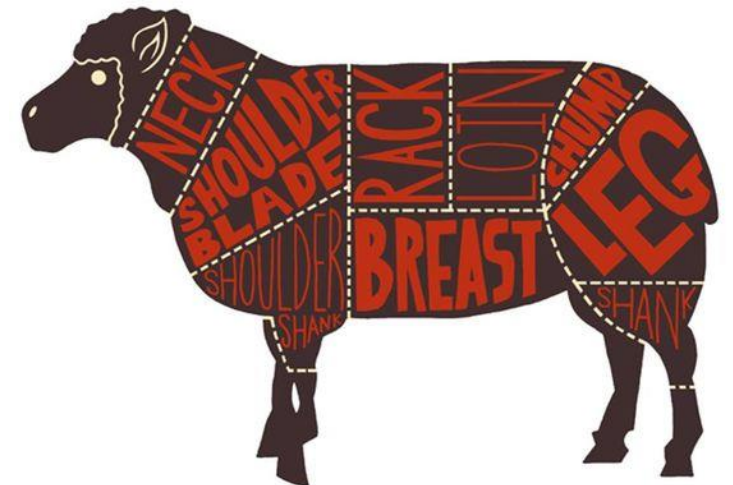
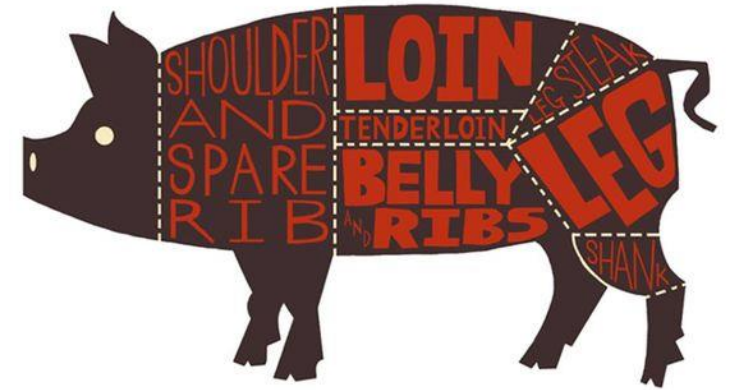


Retail & Wholesale Meat Cuts

Unit 3

General Meat Carcass Information

- Beef, pork, lamb, and goat animals are processed before 2 years of age to yield higher quality meat
- Older animals can be processed, but the quality of meat is lower



General Meat Carcass Information

- Humane guidelines must be followed in all processing units
 - Stun the animal
 - Bleed the carcass out
 - Hang the carcass upside down on a rail to further process



General Meat Carcass Information

- Animals are processed into wholesale and primal cuts
- Wholesale cuts are broken into subprimal and/or retail cuts

General Meat Carcass Information

- Beef Example
 - Wholesale/Primal – chuck
 - Subprimal – blade
 - Retail – blade steak



General Meat Carcass Information

- Pork Example
 - Wholesale/Primal – loin
 - Subprimal – tenderloin
 - Retail – loin chops



Cuts of BEEF



- Wholesale/Primal
 - High Value – loin, rib, round, rump
 - Low Value – chuck, brisket, flank, plate, navel, shank



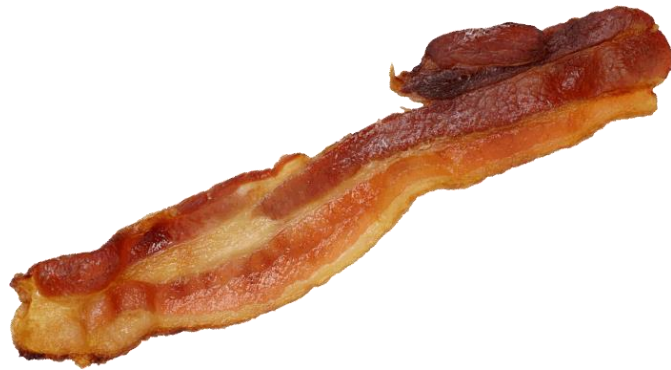
Cuts of BEEF

- Retail
 - High Value – ribeye from rib, tenderloin from loin, sirloin from loin, rump from rump, t-bone from loin
 - Low Value – stew beef, ground beef, cubed steak, brisket



Cuts of PORK

- Wholesale/Primal
 - High Value – loin, leg, ham, picnic shoulder, Boston shoulder, shoulder, butt (ham, loin, picnic shoulder, and Boston shoulder make up 75% of the retail value of a carcass)
 - Low Value – spareribs, belly, feet, jowl, backfat, side, bacon



Cuts of PORK

- Retail
 - High Value – ham from leg, loin, pork chops from loin, Boston butt from shoulder, picnic from shoulder
 - Low Value – hocks, spareribs, belly, bacon, jowl, fatback



Cuts of POULTRY

- Poultry are not classified into wholesale or retail cuts like pork and beef because the carcass size is smaller
- The USDA sets standards for “ready to cook” chicken and turkey whether they are sold whole or as parts/cuts
- Parts can include: poultry halves, breast, leg thigh, drumstick, wing, tenderloin

