107 – Rib, Oven Prepared  
1 – blade bone removed  
3 – chine removal; feather bones present  
5 – diaphragm  
11 – 3 X 4; straight cut  
20 – seven ribs

112A – Ribeye Roll, Lip-on  
1 – bones, cartilage & backstrap removed  
11 – 2 X 2; straight cut  
14 – spinalis at loin end; longissimus, multifidus, spinalis & complexus at blade end; rib fingers flush  
15 – spinalis not over 1/3 the longissimus; longissimus at least twice complexus

120 – Brisket, Boneless, Deckle Off  
4 – deckle at natural seam  
7 – hard sternum fat level  
9 – shank at natural seam  
14 – web present  
15 – muscle can’t extend to corner  
17 – plate side ⊥ chuck side

170 – Bottom (Gooseneck) Round  
1 – heavy connective tissue  
9 – shank at natural seam; heel present  
13 – no exposed lymph glands  
14 – gluteus present; top round at natural seam  
15 – gluteus ≤ biceps

174 – Short Loin, Short Cut  
5 – diaphragm & hanging tender  
6 – fat depth not >0.5” on sirloin end  
7 – fat tapered, not beyond 75%  
10 – anterior to hip bone  
11 – 3 X 2; straight cut  
14 – gluteus present; no scoring of LD or PM  
20 – one rib

180 – Strip Loin, Short-Cut, Boneless  
1 – bones & cartilage  
10 – anterior to hip bone  
11 – 3 X 2; straight cut  
14 – gluteus present  
18 – grade  
19 – one rib mark

184 – Top Sirloin Butt  
1 – bones & cartilage  
11 – hip pocket present, but not >1”  
13 – no exposed lymph glands  
14 – bottom sirloin at natural seam  
15 – gluteus ≤ biceps

204 – Rib Rack  
5 – diaphragm and hanging tender  
11 – 4 X 4  
20 – eight ribs on each half

207 – Square-Cut Shoulder, Single  
8 – heart fat  
11 – through cartilage juncture; neck not >1”  
18 – grade  
20 – 4 ribs

232 – Loin, Trimmed  
5 – diaphragm & hanging tender  
6 – lumbar fat not >½”  
7 – fat not beyond 75%  
10 – anterior to hip bone  
11 – 3 X 3; straight cut  
14 – gluteus present  
18 – grade  
20 – one rib on each half

233A – Leg, Lower Shank Off, Single  
1 – gambrel cord  
9 – at or above break joint; not exposing muscle  
10 – anterior to hip bone  
14 – gluteus present  
18 – grade

401 – Ham, Regular  
7 – rounded collar  
9 – at or above hock joint; not in major muscles  
11 – not <1.5” & not >3” from aitch  
13 – no lymph in flank area  
14 – flank muscles removed  
22 – tail bone removed

406 – Pork Shoulder, Boston Butt (bone-in)  
1 – neck bones & cartilage  
6 – not >.25”  
11 – jowl side, not >1” from crescent; picnic removed dorsal to shoulder joint  
12 – false lean exposed  
15 – subscap. not past dorsal edge of ridge

408 – Pork Belly  
1 – bones & cartilage  
8 – leaf fat  
11 – fat back straight, not>1.5”  
13 – no exposed lymph glands  
15 – flank at least 25%; no snowballs >3 sq. in.  
17 – shoulder end & ham end straight, ∥ & ⊥ length

412 – Loin, Center-Cut  
5 – diaphragm & hanging tender  
6 – surface fat not >¼”  
10 – anterior to hip bone  
11 – shoulder end not >4”; ham end < 1”  
14 – gluteus present; no scoring of LD or PM  
20 – not more than 8 ribs

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