

# BEEF

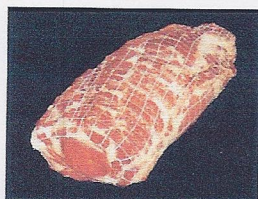
## Foodservice Cuts



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**114** Beef Chuck, Shoulder Clod



**116A** Beef Chuck, Chuck Roll



**120** Beef Brisket, Deckle-Off, Boneless



**121D** Beef Plate, Inside Skirt



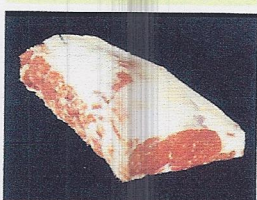
**193** Beef Flank, Flank Steak



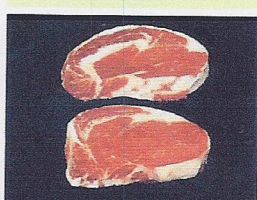
**109** Beef Rib, Roast-Ready



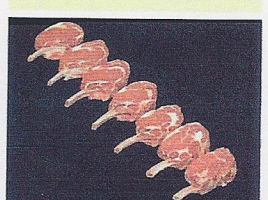
**109D** Beef Rib, Roast-Ready, Cover Off, Short Cut (Export Style)



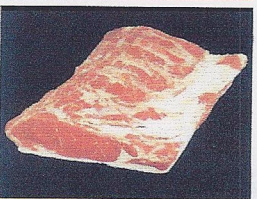
**112A** Beef Rib, Ribeye, Lip-On



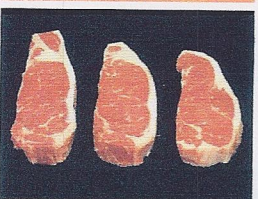
**1112** Beef Rib, Ribeye Roll Steak, Boneless



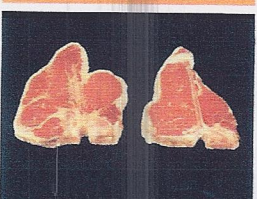
**1103B** Beef Rib, Ribeye Steak, Bone In, Frenched



**180** Beef Loin, Strip Loin, Boneless



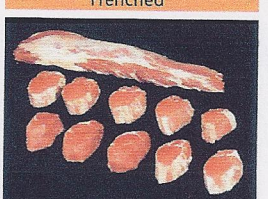
**1180** Beef Loin, Strip Loin Steak, Boneless



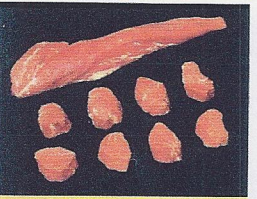
**1173** Beef Loin, Porterhouse Steak



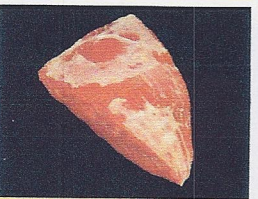
**189A** Beef Loin, Tenderloin, Full, Side Muscle On, Defatted



**1189A** Beef Loin, Tenderloin Steak, Side Muscle On, Defatted



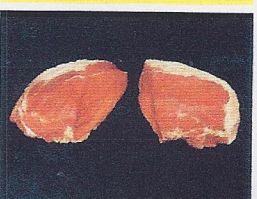
**1190A** Beef Loin, Tenderloin Steak, Side Muscle Off, Skinned



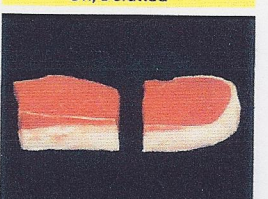
**184D** Beef Loin, Top Sirloin, Cap



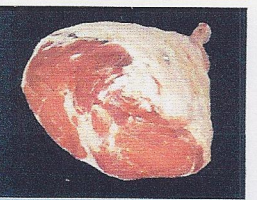
**1185B** Beef Loin, Bottom Sirloin, Butt, Ball Tip Steak



**169** Beef Round, Top (Inside)



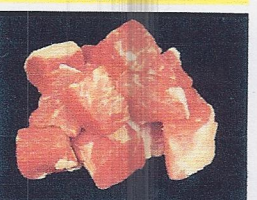
**1169** Beef Round, Top (Inside) Round Steak



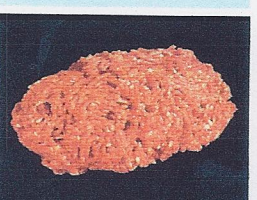
**166B** Beef Round, Rump and Shank Partially Off, Handle On



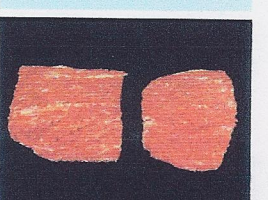
**170A** Beef Round, Bottom (Gooseneck), Heel Out



**135A** Beef for Stewing



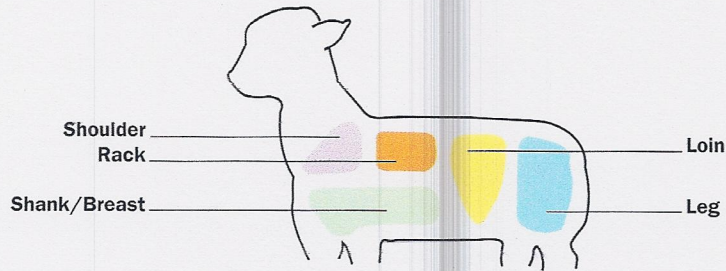
**136** Ground Beef



**1100** Beef Cubed Steak

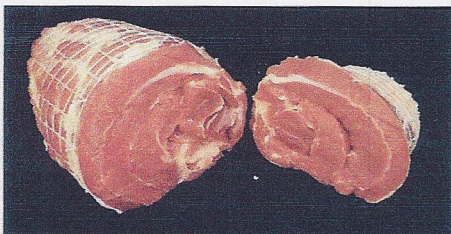
The above cuts are a partial representation of NAMPS/IMPS items.

# LAMB



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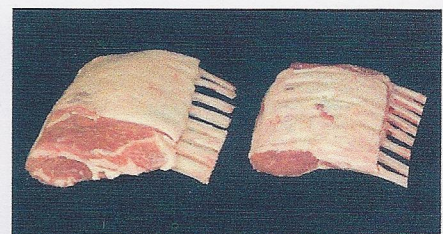
LAMB FOODSERVICE CUTS



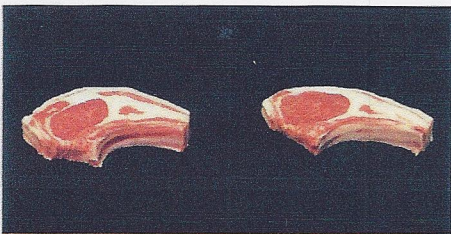
208 Lamb Shoulder, Square Cut, Boneless



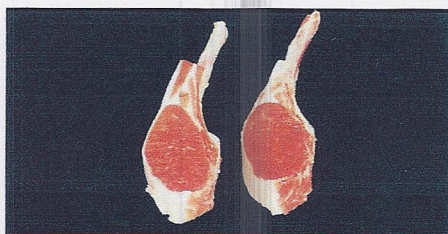
1207 Lamb Shoulder Chops



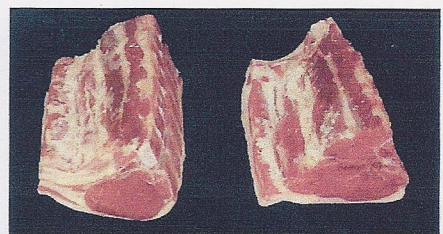
204C Lamb Rack, Roast-Ready, Frenched



1204B Lamb Rib Chops



1204D Lamb Rib Chops, Frenched, Special



232 Lamb Loin, Trimmed, Split



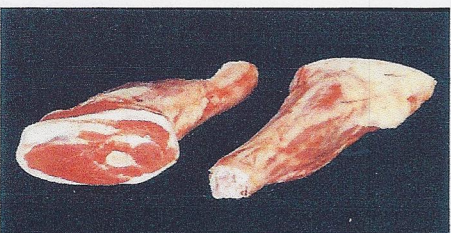
1232A Lamb Loin Chops



233E Lamb Leg, Steamship, 3/4, Aitch Bone Removed



234 Lamb Leg, Boneless



210 Lamb Foreshank



209A Lamb Ribs, Breast Bones Off



295 Lamb for Stewing

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# CHICKEN

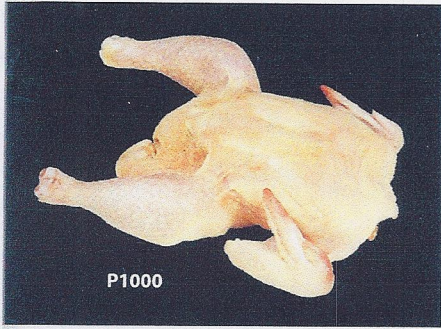
## Foodservice Cuts

CHICKEN FOODSERVICE CUTS

TURKEY FOODSERVICE CUTS

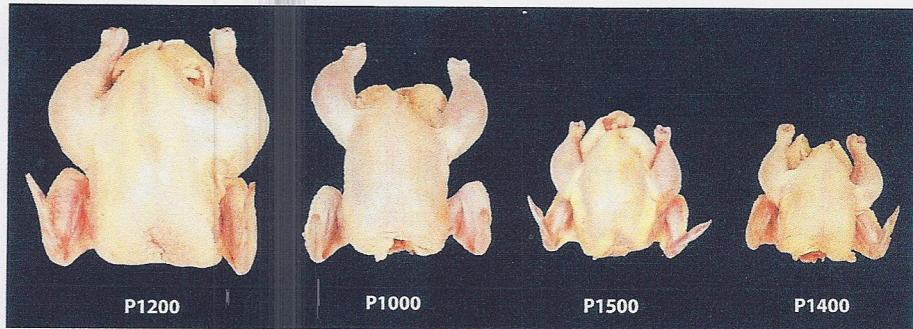
DUCK/GOOSE FOODSERVICE CUTS

GAME BIRDS FOODSERVICE CUTS



P1000

Broiler



P1200

P1000

P1500

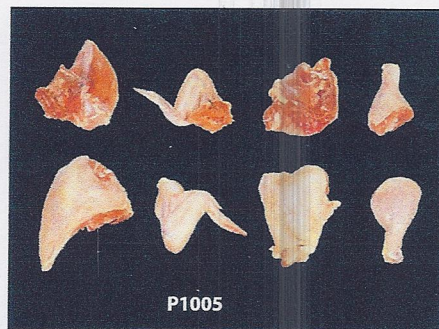
P1400

Capon, Broiler, Cornish, Poussin



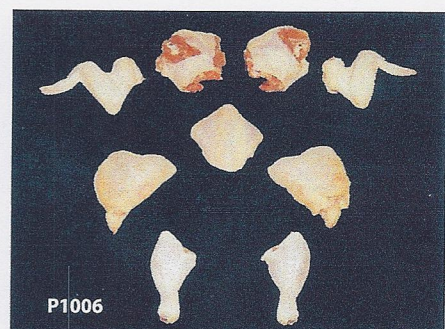
P1009

Broiler, Quartered



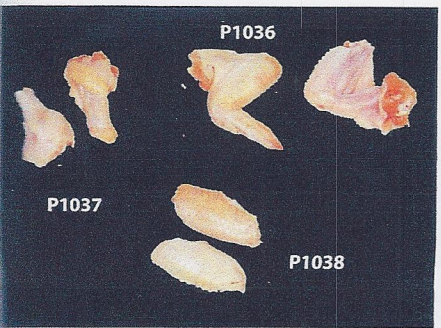
P1005

Eight-Piece Broiler



P1006

Nine-Piece Broiler



P1036

P1037

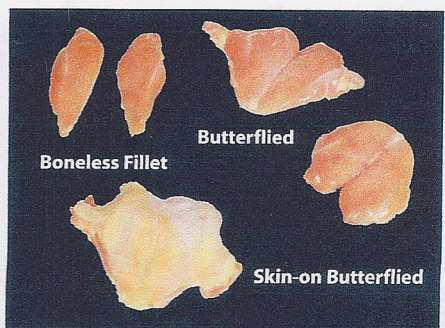
P1038



P1033 Bone-in

Boneless

Thighs

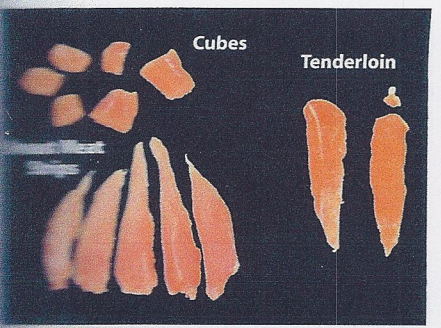


Boneless Fillet

Butterflied

Skin-on Butterflied

Boneless Breasts

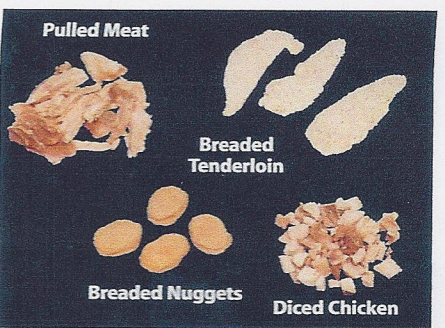


Cubes

Tenderloin



Portion-Controlled Breast Meat



Pulled Meat

Breaded Tenderloin

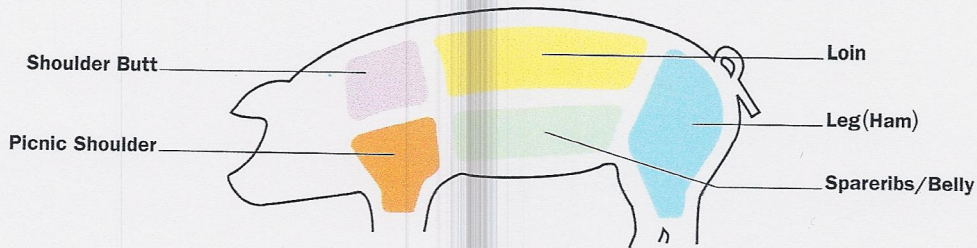
Breaded Nuggets

Diced Chicken

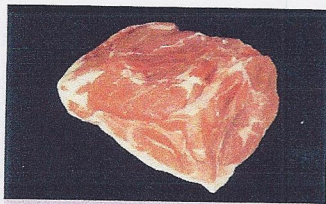
Value-Added Chicken

# PORK

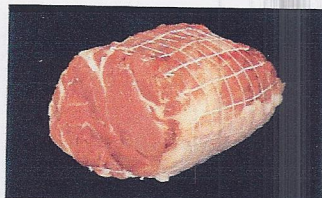
## Foodservice Cuts



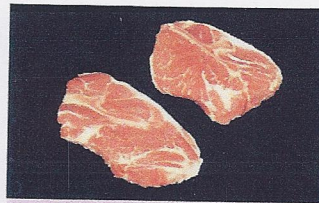
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**406** Pork Shoulder, Boston Butt, Bone In



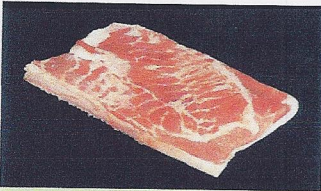
**406A** Pork Shoulder, Boston Butt, Boneless



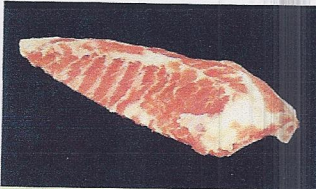
**1406** Pork Boston Butt Steaks



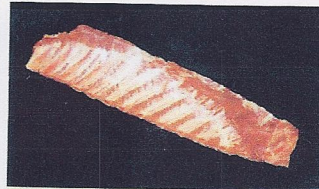
**407** Pork Shoulder Butt, Cellar Trimmed, Boneless



**408** Pork Belly



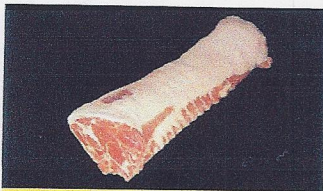
**416** Pork Spareribs



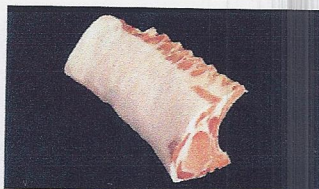
**416A** Pork Spareribs, St. Louis Style



**417** Pork Shoulder Hocks (left)  
**417A** Pork Leg (Fresh Ham) Hocks (right)



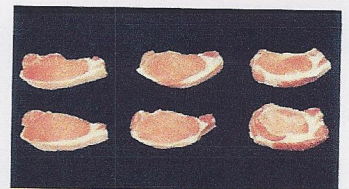
**410** Pork Loin, Bone In



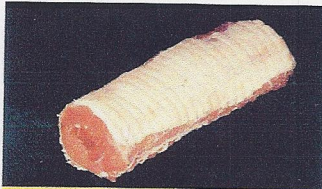
**412** Pork Loin, Bone In, Center-Cut, 8 Ribs



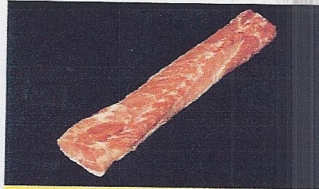
**1412** Pork Loin Chops, Center-Cut



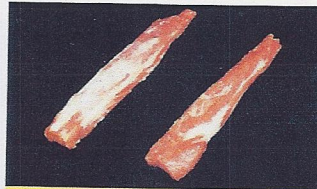
**1412B** Pork Loin Chops, Center-Cut, Boneless



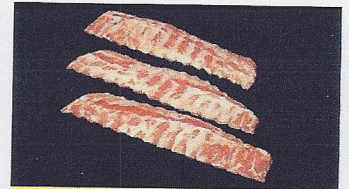
**413A** Pork Loin, Boneless, Roast



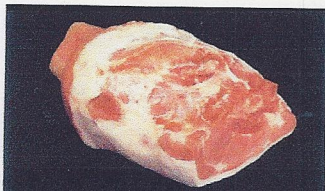
**414** Pork Loin, Canadian Back



**415** Pork Tenderloin



**422** Pork Loin, Back Ribs



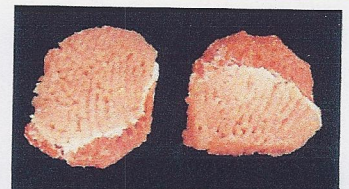
**402A** Pork Leg (Fresh Ham), Skinned, Short Shank



**402B** Pork Leg (Fresh Ham), Boneless



**1495** Coarse Chopped Pork



**1400** Pork Steak Cubed

The above cuts are a partial representation of NAMPS/IMPS items.