

PORK

BELLIES

Boneless, Skinless	Single Rib
Boneless Square Cut	

RIBS

Back Ribs	Spare Ribs
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BUTTS

Bone In	Collar (Boneless)
1/4 (Boneless)	Katarosu (Boneless)

SUNDRIES

Bones	Jowls
Front Feet	Lacone
Hind Feet	Skin (Back, Bellies, Hams)
Hocks	

HAMS

Bone In	Boneless Skin On
Boneless, Skinless	3 pieces (Inside, Outside, Knuckles)

TRIMMINGS/FAT

45% to 90%	Skinless Cutting Fat
Blade Meat	Skinless Back Fat
Leaf Lard	

LOINS

Bone In	Boneless SCB
Boneless Main Muscle	Tenderloins

VARIETY

Diaphragm	Lungs
Hearts	Stomach
Kidneys	Tongues
Livers	

PICNICS

Bone In	Boneless Cushion In/Out
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OTHER MEATS

BEEF	MUTTON
HORSE	VEAL
LAMB	