

INDEX

BEEF FOODSERVICE CUTS

Item	Product Name	Page	Item	Product Name	Page
134	Beef Bones	27	102	Forequarter	11
135B	Beef for Kabobs	28	117	Foreshank	23
136B	Beef Patty Mix	30	136	Ground Beef	29
136C	Beef Patty Mix, Lean	30	137	Ground Beef, Special	30
135A	Beef for Stewing	28	136A	Ground Beef and Vegetable Protein Product	29
120C	Brisket, 2-Piece, Boneless	24	140	Hanging Tender	31
120	Brisket, Deckle-Off, Boneless	23	155	Hindquarter	11
120A	Brisket, Flat Cut, Boneless (IM)	24	185B	Loin, Bottom Sirloin Butt, Ball Tip, Boneless	46
120B	Brisket, Point Cut, Boneless (IM)	24	185	Loin, Bottom Sirloin Butt, Boneless	46
100	Carcass	11	185A	Loin, Bottom Sirloin Butt, Flap, Boneless (IM)	46
116H	Chuck, Chuck Eye (IM)	22	185C	Loin, Bottom Sirloin Butt, Tri-Tip, Boneless (IM)	47
116D	Chuck, Chuck Eye Roll	22	185D	Loin, Bottom Sirloin Butt, Tri-Tip, Boneless, Defatted (IM)	47
116A	Chuck, Chuck Roll	21	172A	Loin, Full Loin, Diamond-Cut, Trimmed	41
116B	Chuck, Chuck Tender	21	172	Loin, Full Loin, Trimmed	40
116G	Chuck, Edge Roast (IM)	22	174	Loin, Short Loin, Short-Cut	41
130	Chuck, Short Ribs	27	181	Loin, Sirloin	44
114	Chuck, Shoulder (Clod)	17	176	Loin, Steak Tail	43
114E	Chuck, Shoulder (Clod), Arm Roast	19	175	Loin, Strip Loin, Bone In	42
114D	Chuck, Shoulder (Clod), Top Blade	18	180	Loin, Strip Loin, Boneless	43
114C	Chuck, Shoulder (Clod), Trimmed	18	192A	Loin, Tenderloin Tails	50
114F	Chuck, Shoulder Tender (IM)	19	191	Loin, Tenderloin, Butt	49
115D	Chuck, Square Cut, Pectoral Meat (IM)	20	191A	Loin, Tenderloin, Butt, Defatted	49
113	Chuck, Square-Cut	17	191B	Loin, Tenderloin, Butt, Skinned	49
115	Chuck, Square-Cut, Boneless	20	189	Loin, Tenderloin, Full	47
116E	Chuck, Under Blade Roast	22	190	Loin, Tenderloin, Full, Side Muscle Off, Defatted	48
135	Diced Beef	28			
193	Flank, Flank Steak (IM)	50			

Item	Product Name	Page	Item	Product Name	Page
190A	Loin, Tenderloin, Full, Side Muscle Off, Skinned	48	161B	Round, Heel and Shank Off, Without Knuckle, Boneless.	33
189A	Loin, Tenderloin, Full, Side Muscle On, Defatted	48	167	Round, Knuckle (Tip)	34
192	Loin, Tenderloin, Short	50	167E	Round, Knuckle (Tip), Center Roast (IM).	35
181A	Loin, Top Sirloin, Bone In	44	167A	Round, Knuckle (Tip), Peeled	35
184	Loin, Top Sirloin Butt, Boneless	44	167D	Round, Knuckle (Tip), Peeled, 2-Piece	35
184E	Loin, Top Sirloin Butt, Boneless, 2-Piece	45	167F	Round, Knuckle (Tip), Side Roast (IM)	35
184B	Loin, Top Sirloin Butt, Center-Cut, Boneless, Cap Off (IM).	45	171B	Round, Outside Round (Flat)	38
184F	Loin, Top Sirloin Butt, Center-Cut,, Boneless Seamed, 2-Piece.	45	171D	Round, Outside Round, Side Muscle Removed (IM)	39
184A	Loin, Top Sirloin Butt, Semi Center-Cut, Boneless.	45	171E	Round, Outside Round, Side Roast (IM)	39
184D	Loin, Top Sirloin, Cap (IM)	45	158	Round, Primal	31
121D	Plate, Inside Skirt, (<i>Transversus Abdominis</i>) (IM).	25	159	Round, Primal, Boneless.	32
121C	Plate, Outside Skirt, (Diaphragm) (IM)	24	166B	Round, Rump and Shank Partially Off, Handle On.	34
121	Plate, Short Plate	24	166A	Round, Rump Partially Removed, Shank Off	33
124	Rib, Back Ribs	26	161	Round, Shank Off, Boneless	33
109B	Rib, Blade Meat	14	160	Round, Shank Off, Partially Boneless	32
107	Rib, Oven-Prepared	12	163	Round, Shank Off, 3-Way, Boneless.	33
103	Rib, Primal	12	169	Round, Top (Inside)	36
124A	Rib, Rib Fingers, Boneless.	27	169B	Round, Top (Inside), Cap (IM)	36
112C	Rib, Ribeye (IM)	16	169A	Round, Top (Inside), Cap Off	36
112D	Rib, Ribeye Cap (IM).	16	169C	Round, Top (Inside), Side (IM).	37
112	Rib, Ribeye Roll	15	169D	Round, Top (Inside), Soft Side Removed.	37
112A	Rib, Ribeye Roll, Lip-On.	15	168	Round, Top (Inside), Untrimmed	36
109E	Rib, Ribeye Roll, Lip-On, Bone In	14	123A	Short Plate, Short Ribs, Trimmed.	25
109	Rib, Roast-Ready	13	123	Short Ribs	25
110	Rib, Roast-Ready, Boneless	15	123D	Short Ribs, Boneless (IM)	26
109D	Rib, Roast-Ready, Cover Off, Short-Cut	14	101	Side	11
109A	Rib, Roast-Ready, Special	14	BEEF PORTION CUTS		
123C	Rib, Short Ribs	26	Item	Product	Page
123B	Rib, Short Ribs, Trimmed	26	1136B	Beef Patties.	60
170	Round, Bottom (Gooseneck)	37	1102	Braising Steak, Swiss	55
170A	Round, Bottom (Gooseneck), Heel Out.	38	1116D	Chuck, Chuck Eye Roll Steak, Boneless (for Braising).	59
171F	Round, Bottom Round, Heel.	39	1100	Cubed Steak.	55
158A	Round, Diamond-Cut	32	1101	Cubed Steak, Special.	55
171C	Round, Eye of Round (IM)	39	1136A	Ground Beef and Vegetable Protein Product Patties	60
160B	Round, Heel and Shank Off, Semi-Boneless.	33	1136	Ground Beef Patties	60

Item	Product Name	Page	Item	Product Name	Page
1137	Ground Beef Patties, Special.	60	1112	Rib, Ribeye Roll Steak, Boneless.	57
1140	Hanging Tender Steak	61	1112A	Rib, Ribeye Steak, Lip-On, Boneless	57
1185B	Loin, Bottom Sirloin Butt, Ball Tip Steak (IM)	69	1112B	Rib, Ribeye Steak, Lip-On, Short-Cut, Boneless	57
1185A	Loin, Bottom Sirloin Butt, Flap Steak (IM)	68	1170A	Round, Bottom (Gooseneck) Round Steak	63
1185C	Loin, Bottom Sirloin Butt, Tri-Tip Steak (IM)	69	1167	Round, Knuckle (Tip) Steak	61
1185D	Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted (IM)	69	1167A	Round, Knuckle (Tip) Steak, Peeled	61
1173	Loin, Porterhouse Steak	64	1167D	Round, Knuckle (Tip) Steak, Peeled, Special	62
1179	Loin, Strip Loin Steak, Bone In	65	1167E	Round, Knuckle (Tip), Center Steaks (IM)	62
1179A	Loin, Strip Loin Steak, Bone In, Center-Cut	65	1167F	Round, Knuckle (Tip), Side Steaks (IM) ...	62
1180	Loin, Strip Loin Steak, Boneless	65	1169	Round, Top (Inside) Round Steak	63
1180A	Loin, Strip Loin Steak, Boneless, Center-Cut	66	1123	Short Rib, Bone In	60
1174	Loin, T-Bone Steak	64	1114E	Shoulder, Arm Steak	58
1189	Loin, Tenderloin Steak	69	1114D	Shoulder, Top Blade Steak (IM)	58
1190	Loin, Tenderloin Steak, Side Muscle Off, Defatted	70	1114F	Shoulder Tender, Portioned	59
1190A	Loin, Tenderloin Steak, Side Muscle Off, Skinned	70	LAMB FOODSERVICE CUTS		
1190B	Loin, Tenderloin Steak, Side Muscle Off, Skinned, Center-Cut	70	Item	Product Name	Page
1189A	Loin, Tenderloin Steak, Side Muscle On, Defatted	70	235	Back	92
1190C	Loin, Tenderloin Tips	70	236	Back, Trimmed	92
1184	Loin, Top Sirloin Butt Steak, Boneless	66	209	Breast	84
1184B	Loin, Top Sirloin Butt Steak, Center-Cut, Boneless (IM)	67	200	Carcass	80
1184F	Loin, Top Sirloin Butt Steak, Center-Cut, Boneless, Seamed	68	200A	Carcass, 3 Way	80
1184A	Loin, Top Sirloin Butt Steak, Semi Center-Cut, Boneless	67	200B	Carcass, Block-Ready	80
1184D	Loin, Top Sirloin Cap Steak, Boneless (IM)	68	210	Foreshank	85
1121D	Plate, Inside Skirt Steak, Boneless (IM) ...	59	296	Ground Lamb	94
1121E	Plate, Outside Skirt Steak, Skinned (IM) ...	59	230	Hindsaddle	85
1103	Rib, Rib Steak, Bone In	56	229A	Hindsaddle, Long-Cut, Trimmed	85
1103B	Rib, Rib Steak, Bone In, Frenched	56	295A	Lamb for Kabobs	93
1112C	Rib, Ribeye (IM)	57	295	Lamb for Stewing	93
1112D	Rib, Ribeye Cap (IM)	58	234	Leg, Boneless	90
			234C	Leg, Bottom, Boneless	90
			233F	Leg, Hindshank	89
			233G	Leg, Hindshank, Heel On	90
			234E	Leg, Inside, Boneless	91
			234D	Leg, Outside, Boneless	91
			234A	Leg, Shank Off, Boneless	90
			233D	Leg, Shank Off, Semi-Boneless	89
			234F	Leg, Sirloin Tip, Boneless	91

Item	Product Name	Page
233E	Leg, Steamship, 3/4, Aitch Bone Removed.....	89
233A	Leg, Trotter Off.....	88
233C	Leg, Trotter Off, Semi-Boneless	88
233	Legs.....	88
232A	Loin, Block-Ready, Trimmed	87
232D	Loin, Short Tenderloin	87
232C	Loin, Single, Boneless	87
231	Loins.....	86
232B	Loins, Double, Boneless	87
232	Loins, Trimmed	86
204	Rack.....	81
204A	Rack, Chined.....	81
204E	Rack, Ribeye Roll.....	82
204B	Rack, Roast-Ready	81
204C	Rack, Roast-Ready, Frenched	82
204D	Rack, Roast-Ready, Frenched, Special	82
209A	Ribs, Breast Bones Off.....	84
206	Shoulder	82
208B	Shoulder, Arm Out, Boneless	84
208C	Shoulder, Inside Roll, Boneless.....	84
207A	Shoulder, Outside.....	83
208A	Shoulder, Outside, Boneless	83
209B	Shoulder, Ribs	85
207	Shoulder, Square-Cut	83
208	Shoulder, Square-Cut, Boneless.....	83
234G	Sirloin, Boneless	92
246	Tenderloin.....	93

LAMB PORTION CUTS

Item	Product Name	Page
1200	Cubed Steaks.....	98
1296	Ground Lamb Patties	102
1233E	Leg, Center-Cut Chops.....	101
1234A	Leg, Cutlet, Boneless	101
1232A	Loin Chops	100
1232C	Loin Chops, Single, Boneless	101
1204B	Rib Chops	98
1204C	Rib Chops, Frenched	98
1204F	Rib Chops, Frenched, Fancy	99
1204D	Rib Chops, Frenched, Special	99
1207	Shoulder Chops	100

VEAL FOODSERVICE CUTS

Item	Product Name	Page
341	Back, Trimmed.....	119
389	Bones, Marrow	123
388	Bones, Mixed	123
313	Breast.....	116
314	Breast with Pocket.....	116
300	Carcass.....	110
310C	Chuck Tender	115
308	Chuck, 4 Ribs	113
311	Chuck, Blade Portion, Neck Off, Boneless	115
310	Chuck, Outside Shoulder, Boneless	114
310A	Chuck, Shoulder Clod, Boneless	115
310B	Chuck, Shoulder Clod, Roast	115
309	Chuck, Square-Cut, 4 Ribs.....	113
309B	Chuck, Square-Cut, 4 Ribs, Boneless	113
309D	Chuck, Square-Cut, 4 Ribs, Neck Off, Boneless, Tied	114
309G	Chuck, Square-Cut, Clod Out, Boneless, Tied	114
393	Flank, Flank Steak.....	123
304A	Forequarter, 11 Ribs	110
304	Foresaddle, 11 Ribs	110
312	Foreshank.....	115
312A	Foreshank, Center-Cut	116
396	Ground Veal.....	124
330A	Hindquarter, 2 Ribs	110
330	Hindsaddle, 2 Ribs	110
337	Hindshank	118
306A	Hotel Rack, 6 Ribs.....	111
306	Hotel Rack, 7 Ribs.....	111
306C	Hotel Rack, Chop-Ready, 6 Ribs.....	112
306E	Hotel Rack, Chop-Ready, 6 Ribs, Frenched.....	112
306B	Hotel Rack, Chop-Ready, 7 Ribs.....	111
306D	Hotel Rack, Chop-Ready, 7 Ribs, Frenched.....	112
363B	Leg, BHS, 3 Parts.....	123
335	Leg, Boneless.....	118
350	Leg, Bottom (Gooseneck), Heel Out	121
346	Leg, Butt Tenderloin, Defatted.....	120
346A	Leg, Butt Tenderloin, Skinned	120

Item	Product Name	Page
353	Leg, Eye of Round (Leg)	122
352A	Leg, Hip, Cap Off, Boneless	122
351A	Leg, Knuckle (Sirloin Tip), Cap Off, Trimmed	121
336	Leg, Shank Off, Boneless	118
363A	Leg, TBS, 3 Parts	122
363	Leg, TBS, 4 Parts	122
349A	Leg, Top Round, Cap Off	121
349	Leg, Top Round (Inside), Cap On.	120
334	Legs	118
347	Loin, Short Tenderloin	120
344	Loin, Strip Loin, Boneless.	119
344A	Loin, Strip Loin, Boneless, Skinned (Special).	119
331	Loins.	117
332A	Loins, Block-Ready, Trimmed	117
332	Loins, Trimmed	117
307	Rack, Ribeye, Boneless, 7 Ribs	112
323	Short Ribs.	117
303	Side.	110
308B	Veal Chuck, Arm Chuck, 4 Ribs	113
395A	Veal for Kabobs	124
337A	Veal Hindshank, Center Cut	119
395	Veal for Stewing.	124

VEAL PORTION CUTS

Item	Product Name	Page
1309	Chuck, Shoulder Arm Chops	130
1309A	Chuck, Shoulder Blade Chops.	130
1300	Cubed Steak, Boneless.	128
1301	Cubed Steak, Boneless, Special	128
1336	Cutlets, Boneless	131
1396	Ground Veal Patties.	132
1396A	Ground Veal and Vegetable Protein Product Patties	132
1349A	Leg, Top Round (Inside), Cap Off, Cutlets, Boneless	131
1332	Loin Chops.	130
1312	Osso Buco, Foreshank.	130
1337	Osso Buco, Hindshank	131
1306A	Rack, Rib Chops, 6 Rib	129
1306	Rack, Rib Chops, 7 Rib	128

Item	Product Name	Page
1306C	Rack, Rib Chops, Cap Off, 6 Rib	129
1306B	Rack, Rib Chops, Cap Off, 7 Rib	129
1306E	Rack, Rib Chops, Frenched, 6 Rib	129
1306D	Rack, Rib Chops, Frenched, 7 Rib	129
1396B	Veal Patties.	132
1302	Veal Slices, Boneless	128

PORK FOODSERVICE CUTS

Item	Product Name	Page
408	Belly	148
409B	Belly, Center-Cut, Skinless	149
409A	Belly, Single Ribbed, Skinless	148
409	Belly, Skinless.	148
416D	Breast Bones	159
400	Carcass.	140
472	Caul Fat	161
408A	Fat Back.	148
496	Ground Pork	162
401	Leg (Fresh Ham)	141
402B	Leg (Fresh Ham), Boneless	143
402C	Leg (Fresh Ham), Boneless, Short Shank, Trimmed	143
402F	Leg (Fresh Ham), Inside	144
402D	Leg (Fresh Ham), Outside	143
402E	Leg (Fresh Ham), Outside, Trimmed, Shank Removed	143
401C	Leg (Fresh Ham), Semi-Boneless	141
401A	Leg (Fresh Ham), Short Shank.	141
402	Leg (Fresh Ham), Skinned.	142
402A	Leg (Fresh Ham), Skinned, Short Shank	142
402G	Leg (Fresh Ham), TBS, 3-Way, Boneless	144
417A	Leg (Fresh Ham) Hocks	156
401D	Leg, Hind Shank	142
422	Loin, Back Ribs	158
410	Loin, Bone In	149
411	Loin, Bone In, Bladeless	150
412	Loin, Bone In, Center-Cut, 8 Ribs.	151
412A	Loin, Bone In, Center-Cut, 8 Ribs, Chine Bone Off	151
412C	Loin, Bone In, Center-Cut, 11 Ribs	152

Item	Product Name	Page
412D	Loin, Bone In, Center-Cut, 11 Ribs, Chine Bone Off	153
413	Loin, Boneless	154
412B	Loin, Boneless, Center-Cut, 8 Ribs	152
412E	Loin, Boneless, Center-Cut, 11 Ribs	153
413A	Loin, Boneless, Roast	154
413B	Loin, Boneless, Special	155
414	Loin, Canadian Back	155
412G	Loin, Center-Cut, Rib End (Rack)	153
423	Loin, Country-Style Ribs	160
413C	Loin, Loin Eye	155
410B	Loin, Rib End, Bone In	150
424	Loin, Riblet	160
410A	Loin, Sirloin End, Bone In	150
421	Neck Bones	157
420	Pig's Feet, Front	157
435B	Pork for Kabobs	161
400A	Roasting Pig	140
403	Shoulder	144
406	Shoulder, Boston Butt, Bone In	147
406A	Shoulder, Boston Butt, Boneless	147
406B	Shoulder, Boston Butt, Boneless, Special	147
403C	Shoulder, Inside, Boneless	145
403B	Shoulder, Outside	145
405C	Shoulder, Pectoral Meat	147
405	Shoulder, Picnic	146
405A	Shoulder, Picnic, Boneless	146
405B	Shoulder, Picnic, Cushion, Boneless	146
404	Shoulder, Skinned	145
407	Shoulder Butt, Cellar Trimmed, Boneless	148
417	Shoulder Hocks	156
416	Spareribs	159
416C	Spareribs, Breast Off	159
416B	Spareribs, Brisket Bones	159
416A	Spareribs, St. Louis Style	159
415	Tenderloin	156
415A	Tenderloin, Side Muscle Off	156
418	Trimnings	157

PORK PORTION CUTS

Item	Product Name	Page
1406	Boston Butt Steaks	167
1495	Coarse Chopped Pork	172
1402	Cutlets	166
1496	Ground Pork Patties	172
1410	Loin Chops	167
1411	Loin Chops, Bladeless	168
1413	Loin Chops, Boneless	170
1412	Loin Chops, Center-Cut	169
1412B	Loin Chops, Center-Cut, Boneless	170
1412A	Loin Chops, Center-Cut, Chine Bone Off	169
1412E	Loin Chops, Center-Cut, One Muscle, Boneless	170
1410B	Loin, End Chops	168
1413B	Loin, End Chops, Boneless	171
1410A	Loin, Rib Chops	168
1438A	Sandwich Steaks, Flaked, Chopped, Formed, and Wafer Sliced, Frozen	171
1407	Shoulder Butt Steaks, Boneless	167
1400	Steak, Cubed	166
1401	Steaks, Cubed, Special	166
1438	Steaks, Flaked and Formed, Frozen	171

FURTHER PROCESSED/ BY-PRODUCTS

Item	Product Name	Page
538	Bacon, Slab, Center-Cut (Cured and Smoked), Skinless, Formed	182
539	Bacon, Sliced (Cured and Smoked), Skinless	182
540	Bacon, Sliced, Fully Cooked (Cured and Smoked), Skinless	183
625	Beef Brisket, Boneless, Deckle Off, Corned, Fully Cooked	194
612	Beef Fajita Strips	191

Item	Product Name	Page	Item	Product Name	Page
1739	Beef Honeycomb Tripe	199	550	Canadian Style Bacon (Cured and Smoked), Unsliced.....	184
1724	Beef Liver	198	825	Canned Luncheon Meat	213
1724	Beef Liver, Style 17, Skinned.....	198	827	Capocollo, Cooked.....	213
1724	Beef Liver, Style 17, Skinned, PSO B, Sliced	199	808	Dry Salami	208
1724	Beef Liver, Style 17, Skinned, PSO C, Portion Cut.....	199	800	Frankfurters	206
1740	Beef Mountain Chain Tripe.....	200	829	Genoa Salami	214
608	Beef Outside Round, Corned (Flat)	191	508	Ham, Boiled, Boneless (Cured), Fully Cooked	180
624	Beef Outside Round, Fully Cooked	193	505	Ham, Boneless, (Cured and Smoked), Fully Cooked	179
1791	Beef Oxtail	200	509	Ham, Boneless (Cured and Smoked), Fully Cooked, Special	180
1737	Beef Paunch (Tripe), PSO H, Scalded & Bleached.....	199	511	Ham, Chunked and Formed (Cured), Fully Cooked	180
611	Beef Pastrami	191	511A	Ham, Chunked and Formed (Cured and Smoked), Fully Cooked	181
630	Beef Rib, Ribeye Roll, Fully Cooked	194	512A	Ham, Diced, (Cured and Smoked)	181
630A	Beef Rib, Ribeye Roll, Lip-On, Fully Cooked	194	510	Ham, Honey-Cured (Smoked), Partially Boned, Spiral Cut.....	180
608A	Beef Round, Eye of Round, Corned	191	503	Ham, Short Shank, Skinned (Cured and Smoked), Fully Cooked	179
624A	Beef Round, Eye of Round, Fully Cooked	194	501	Ham, Short Shank (Cured and Smoked)	179
614	Beef Tongue, Cured and Smoked, Trimmed	192	1531	Ham Steaks (Cured and Smoked), Boneless	186
613	Beef Tongue, Cured, Trimmed	192	820	Head Cheese.....	212
1710	Beef Tongue, Style 06, Swiss Cut.....	198	561	Hocks, Shoulder (Cured and Smoked) ...	185
604A	Beef Top (Inside) Round, Cap Off, Corned	190	818	Italian Sausage	211
623A	Beef Top (Inside) Round, Cap Off, Fully Cooked	193	816	Knockwurst	211
604	Beef Top (Inside) Round, Corned	190	803	Liver Sausage (Braunschweiger)	207
623	Beef Top (Inside) Round, Fully Cooked	193	815	Meat Food Product Loaves.....	211
801	Bologna.....	206	814	Meat Loaves.....	210
822	Bratwurst	212	805	Minced Luncheon Meat	208
822A	Bratwurst Patty.....	212	830	Mortadella	214
810	Breakfast Sausage	209	812	New England Brand Sausage	209
817	Breakfast Sausage, Cooked.....	211	821	Pepperoni.....	212
601	Brisket, Boneless, Deckle-Off, Corned.....	190	813	Polish Sausage	210
550A	Canadian Style Bacon (Cured and Smoked), Sliced	184	547A	Pork Center Loin (Cured and Smoked), Boneless	184

Item	Product Name	Page
547	Pork Center Loin, 11 Ribs (Cured and Smoked).....	183
1548	Pork Chops, Boneless, Center-Cut, (Cured and Smoked).....	186
1547	Pork Loin Chops, Center-Cut, (Cured and Smoked).....	186
824	Pork Rib Shape Patty	212
802	Pork Sausage.....	206
802B	Pork Sausage, Cooked	207
802A	Pork Sausage Patties.....	207
530	Pork Shoulder Butt, Cellar Trimmed, Boneless (Cured and Smoked)	181
559A	Pork Spareribs, Fully Cooked, St. Louis Style	185
804	Salami, Cooked	208
619	Sliced Dried Beef	193
618	Sliced Processed Dried Beef.....	192
811	Smoked Sausage	209
558	Spareribs, Fully Cooked	185
828	Summer Sausage.....	213
807	Thuringer	208
3701	Veal Brains	200
3723	Veal Heart.....	201
3728	Veal Kidney	202
3724	Veal Liver	201
3724	Veal Liver, Style 17, PSO B, Sliced	202
3724	Veal Liver, Style 17, PSO C, Portion Cut.....	202
3722	Veal Sweetbreads	201
3791	Veal Tail	202
3710	Veal Tongue, Style 06, Swiss Cut.....	200

POULTRY

Chicken

Item	Product Name	Page
P1016	Broiler Airline Breast,	228
P1041	Broiler Back	231
P1049	Broiler Bones.....	231

Item	Product Name	Page
P1014	Broiler Breast Half with Ribs.....	228
P1015	Broiler Breast Half without Ribs	228
P1010	Broiler Breast Quarter.....	227
P1011	Broiler Breast Quarter without Wing.....	227
P1012	Broiler Breast with Ribs	227
P1013	Broiler Breast without Ribs.....	227
P1035	Broiler Drumstick.....	229
P1047	Broiler Feet.....	231
P1043	Broiler Giblets	231
P1044	Broiler Gizzard.....	231
P1008	Broiler Halves (Half Carcass).....	226
P1052	Broiler Heart	231
P1031	Broiler Leg	229
P1030	Broiler Leg Quarter	228
P1045	Broiler Liver	231
P1042	Broiler Neck.....	231
P1048	Broiler Paws.....	231
P1009	Broiler Quarters	227
P1033	Broiler Thigh	229
P1034	Broiler Thigh with Back Portion	229
P1036	Broiler Wing.....	230
P1037	Broiler Wing Drummette.....	230
P1038	Broiler Wing Flat (Mid Joint)	230
P1040	Broiler Wing Portion.....	230
P1039	Broiler Wingtip (Tip or Flipper).....	230
P1000	Broiler	223
P1003	Broiler—Front Half	225
P1004	Broiler—Lower Portion	225
P1200	Capon	224
P1005	Eight (8)-Piece Cut Broiler—WOG.....	225
P1300	Fowl (Stewing Hen or Baking Hen)	224
P1006	Nine (9)-Piece Cut Broiler—WOG.....	226
P1400	Poussin	224
P1100	Roaster or Roasting Chicken	223
P1500	Rock Cornish Game Hen or Cornish Game Hen	224
P1007	Ten (10)-Piece Cut Broiler—WOG	226
P1001	Whole Broiler with Giblets	225
P1002	Whole Broiler without Giblets (WOG) ...	225
	Whole Broiler—Cut Up	225

Turkey

Item	Product Name	Page
P2051	Testicles (Fries)	241
P2042	Turkey Neck	241
P2001	Whole Young Turkey—Cut Up	237
	Whole Young Turkey with Giblets	237
P2014	Young Turkey Breast Half with Ribs	238
P2015	Young Turkey Breast Half without Ribs	238
P2010	Young Turkey Breast Quarter	238
P2011	Young Turkey Breast Quarter without Wing	238
P2035	Young Turkey Drumstick	240
P2003	Young Turkey Front Half	237
P2043	Young Turkey Giblets	241
P2008	Young Turkey Halves (Half Carcass)	238
P2031	Young Turkey Leg	240
P2030	Young Turkey Leg Quarter	240
P2033	Young Turkey Thigh	240
P2012	Young Turkey Whole Breast with Ribs	238
P2013	Young Turkey Whole Breast without Ribs	238
P2000	Young Turkey	237
P2036	Young Turkey Whole Wing	241

Duck

Item	Product Name	Page
P3046	Duck Foie Gras	251
P3000	Duckling Broiler/Fryer	246
P3014	Duckling Breast Half with Ribs	249
P3015	Duckling Breast Half without Ribs	249
P3010	Duckling Breast Quarter	248
P3011	Duckling Breast Quarter without Wing	248
P3035	Duckling Drumstick	250
P3008	Duckling Halves (Half Carcass)	247
P3031	Duckling Leg	249
P3030	Duckling Leg Quarter	249
P3045	Duckling Liver	250
P3048	Duckling Paws	251

Item	Product Name	Page
P3009	Duckling Quarters	248
P3033	Duckling Thigh	250
P3050	Duckling Tongue	251
P3012	Duckling Whole Breast with Ribs	248
P3013	Duckling Whole Breast without Ribs	248
P3036	Duckling Whole Wing	250
P3200	Mature Duck	246
P3100	Roaster Duckling	246
P3032	Semi-Boneless Duckling Leg	249
P3001	Whole Ducklings with Giblets	247
P3002	Whole Ducklings without Giblets (WOG)	247
	Whole Ducklings—Cut Up	247

Goose

Item	Product Name	Page
P4014	Goose Breast Half with Ribs	254
P4015	Goose Breast Half without Ribs	254
P4010	Goose Breast Quarter	253
P4011	Goose Breast Quarter without Wing	254
P4035	Goose Drumstick	255
P4043	Goose Giblets	255
P4008	Goose Halves (Half Carcass)	253
P4031	Goose Leg	255
P4030	Goose Leg Quarter	255
P4045	Goose Liver	255
P4009	Goose Quarters	253
P4033	Goose Thigh	255
P4012	Goose Whole Breast with Ribs	254
P4013	Goose Whole Breast without Ribs	254
P4036	Goose Wing	255
P4003	Goose—Front Half	253
P4004	Goose—Lower Portion	253
P4100	Mature Goose	252
P4001	Whole Goose with Giblets	253
	Goose, Cut Up	253
P4000	Young Goose	252

Game Birds

Item	Product Name	Page
P7300	Baby Pheasant	261
P7500	Chukar	262
P7400	Common or Grey Partridge	262
P5016	Guinea Fowl Airline Breast	259
P5030	Guinea Fowl Leg Quarter	259
P7400	Partridge	262
P7100	Pharoah Quail	261
P7200	Pheasant	261
P7316	Pheasant Airline Breast	262
P7000	Quail	260

Item	Product Name	Page
-------------	---------------------	-------------

Quail specialty items:

	Semi-Boneless (European Style) Quail ...	261
	Boneless Quail Breast	261
P6000	Squab (Young Pigeon)	260
P6016	Squab Airline Breast	260
P7202	Whole Pheasant	261
P7001	Whole Quail	260
P6001	Whole Squab (Young Pigeon) with Giblets	260
P5001	Whole Young Guinea Fowl with Giblets	259
P5000	Young Guinea Fowl	259



NORTH AMERICAN MEAT PROCESSORS ASSOCIATION



NORTH AMERICAN MEAT PROCESSORS ASSOCIATION



NORTH AMERICAN MEAT PROCESSORS ASSOCIATION



NORTH AMERICAN MEAT PROCESSORS ASSOCIATION



NORTH AMERICAN MEAT PROCESSORS ASSOCIATION



NORTH AMERICAN MEAT PROCESSORS ASSOCIATION