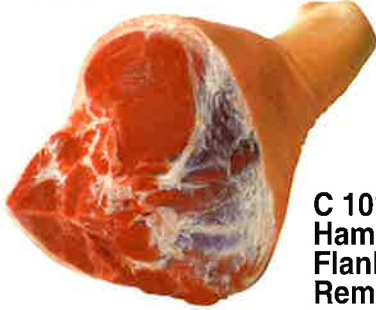


HAMS



C 100
Ham
Flank On



C 101
Ham
Flank
Removed



C 105
Ham
Skinless,
Boneless



C 106
Ham
Outside
Muscle



C 107
Ham
Inside
Muscle



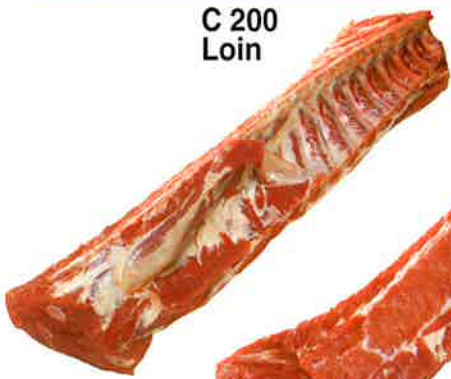
C 108
Ham
Knuckle

C 118
Ham Shank
Skinless,
Boneless



LOIN / BACKS

C 200
Loin



C 205
Back
Boneless,
Short
Cut



C 209
Back
Boneless,
Short Cut,
False Lean
& Belly Strip
Removed



C 228
Tenderloin
Silver Skin
Removed



C 227
Tenderloin
Side Muscle
Removed,
Defatted



C 235
Sirloin
Boneless



C 211
Back
Boneless,
Short Cut, Main
Muscle, Eye Only



C 201
Back
Boneless,
Long Cut



SUNDRIES

C 125
Hind
Foot



C 352
Front
Foot



C 130
Tail



C 355
Hock

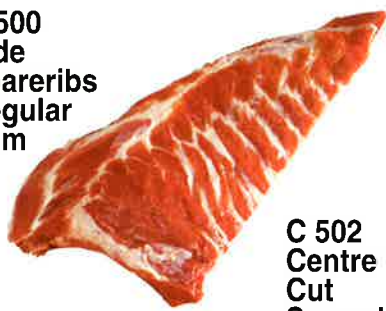


C 512
Neckbone
Riblet Off



RIBS

C 500
Side
Spareribs
Regular
Trim



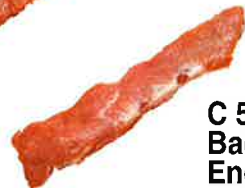
C 502
Centre
Cut
Spareribs



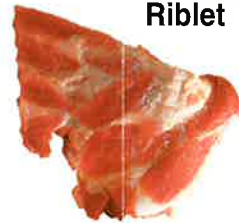
C 505
Backrib
End
Removed



C 506
Backrib
End



C 514
Shoulder
Riblet



C 515
Shoulder
Riblet
Barbecue
style



SHOULDER

C 311
Hock-Removed
Shoulder
Picnic



C 315
Boneless
Shoulder Picnic



C 318
Foreshank
Boneless,
Skinless



C 320
Butt



C 325
Butt
Boneless



C 330
Butt
Boneless,
Capicola



TRIMMINGS

C 620
Jowl
Skin
On or
Skin
Removed



C 700
Tongue



C 701
Tongue
Root Trim



C 725
Diaphragm
Trimmed



C 726
Diaphragm
Untrimmed



OFFAL

C 705
Liver



C 710
Heart



C 715
Kidneys



FATS & SKINS

C 770
Belly Skins



C 775
Back Skins



C 780
Mixed Skins



C 785
Back Fat

