

## **SPECIFICATIONS CLASS**

### 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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