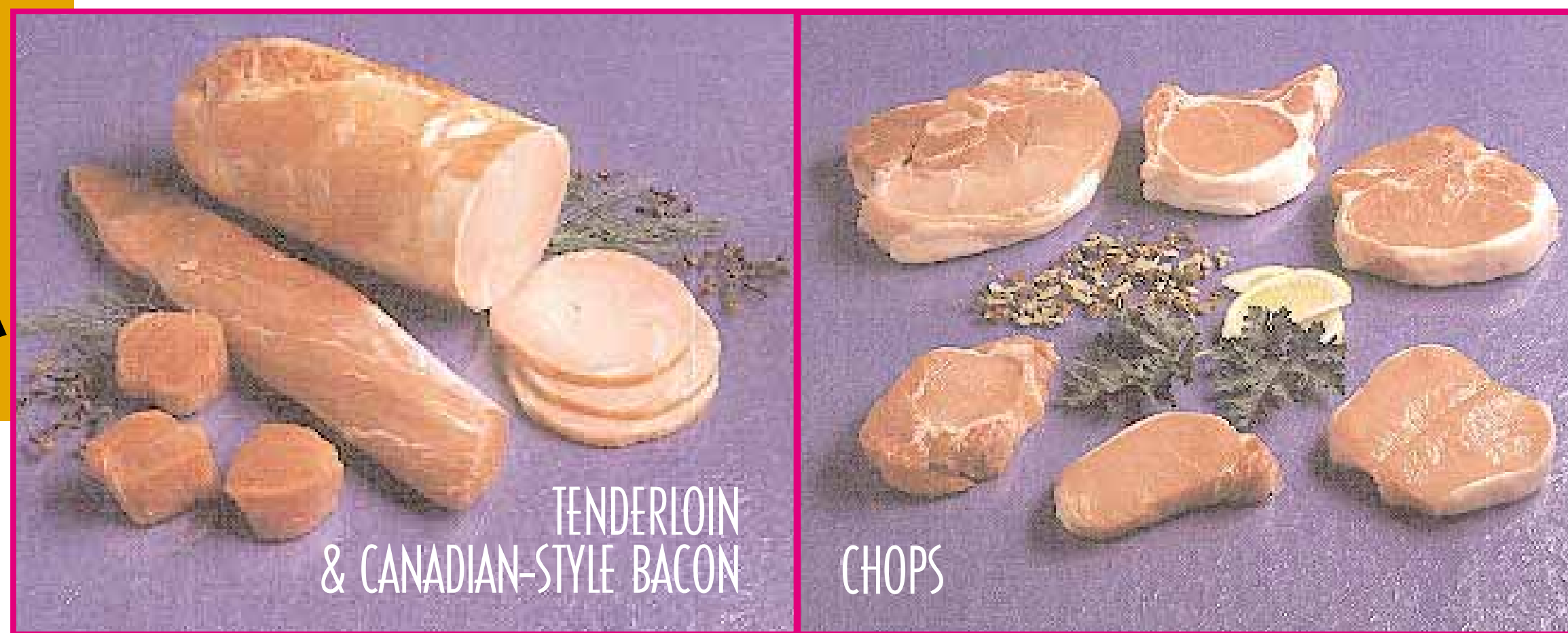


PURCHASING PORK

A Consumer Guide To Identifying Retail Pork Cuts.

Left: tenderloin
Right: Canadian-style
bacon

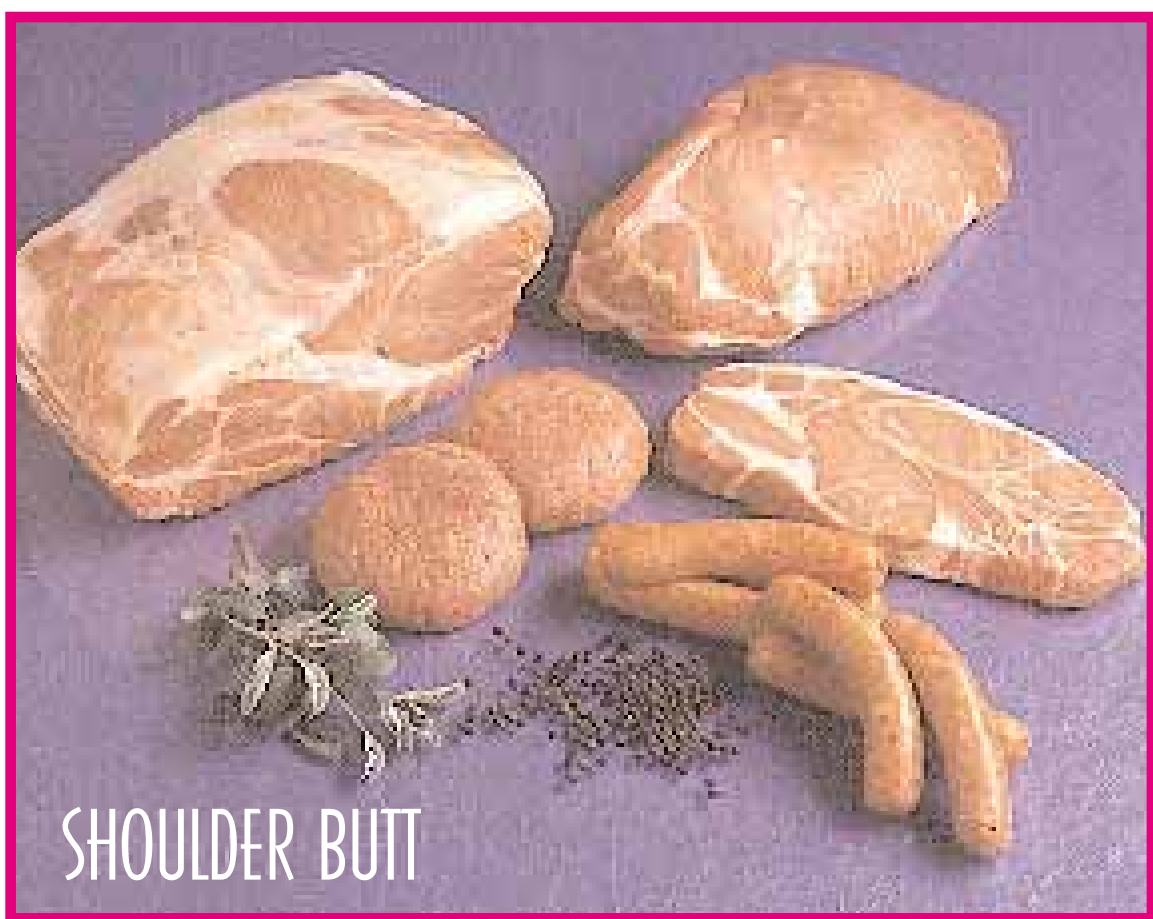


TENDERLOIN & CANADIAN-STYLE BACON

CHOPS

CHOPS

Upper row (l-r): sirloin chop, rib chop, loin chop.
Lower row (l-r): boneless rib end chop (Chef's Prime Filet™), boneless center loin chop (America's Cut™ - 1 1/4-1 1/2" thickness), butterfly chop.



SHOULDER BUTT

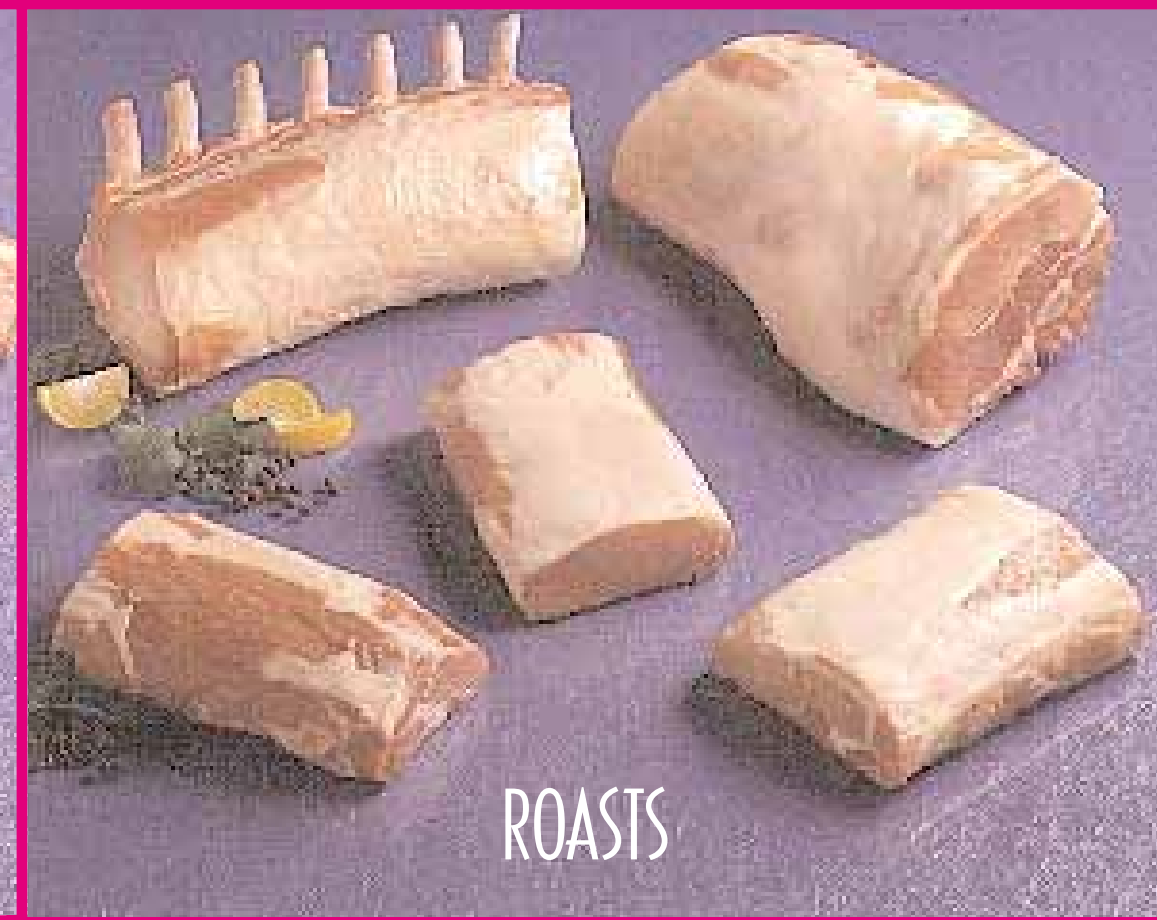
SHOULDER BUTT

Upper row (l-r): bone-in blade roast, boneless blade roast.
Lower row (l-r): ground pork (The Other Burger®), sausage, blade steak.



RIBS

RIBS Left: country-style ribs.
Right: back ribs.



ROASTS

ROASTS

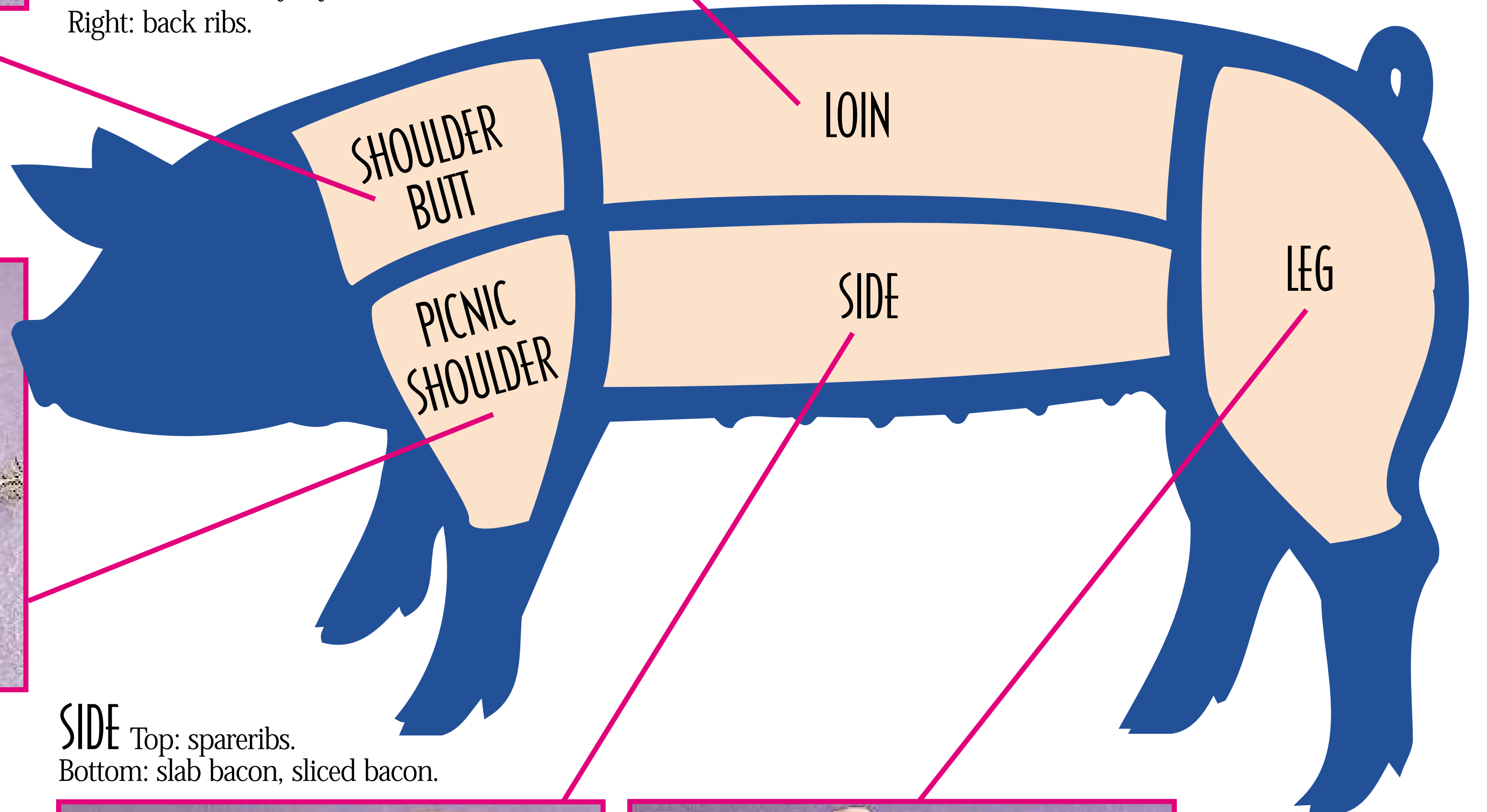
Upper row (l-r): center rib roast (Rack of Pork), bone-in sirloin roast.
Middle: boneless center loin roast.
Lower row (l-r): boneless rib end roast (Chef's Prime™), boneless sirloin roast.



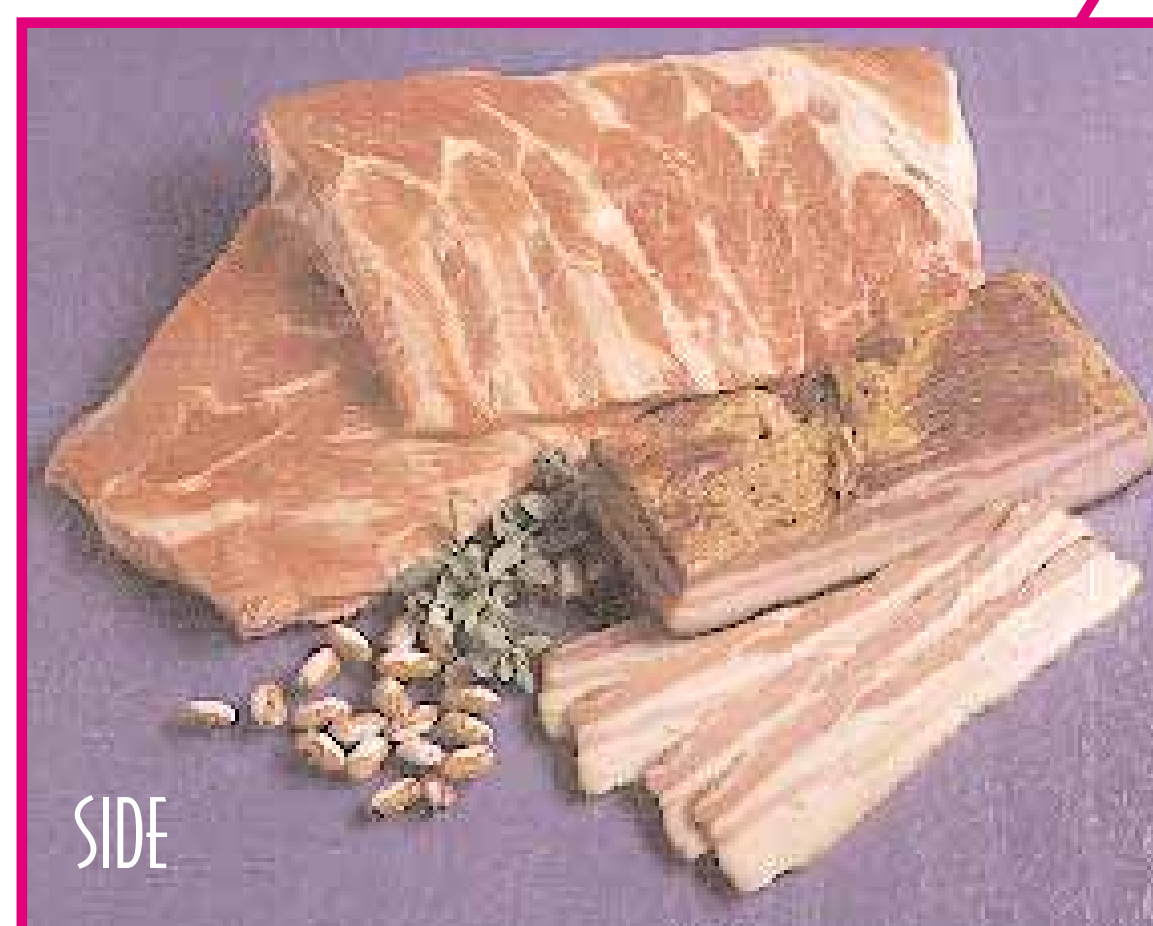
PICNIC SHOULDER

PICNIC SHOULDER

Upper row (l-r): smoked picnic, arm picnic roast.
Lower row: smoked hocks.



SIDE Top: spareribs.
Bottom: slab bacon, sliced bacon.



SIDE



LEG

LEG

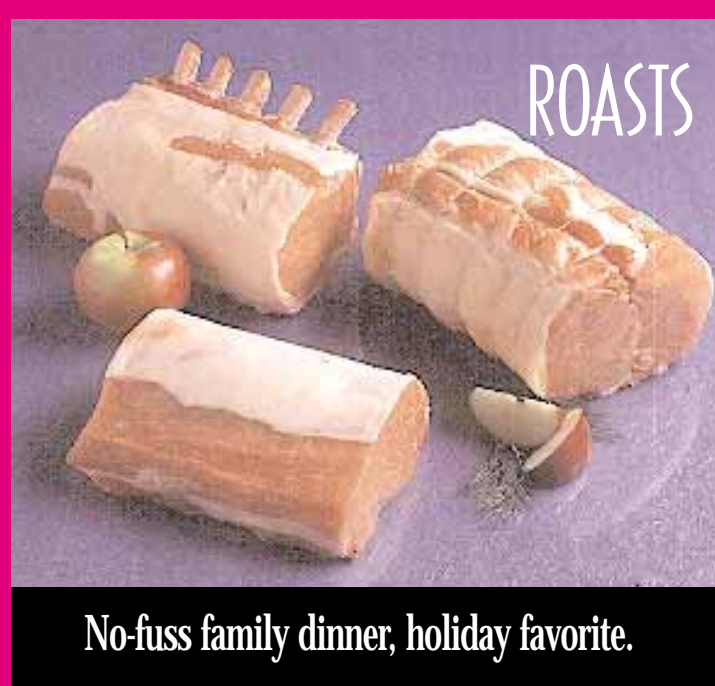
Upper row (l-r): bone-in fresh ham, smoked ham. Lower row (l-r): leg cutlets, fresh boneless ham roast.



NATIONAL PORK BOARD AS IMPLEMENTED BY THE NATIONAL PORK PRODUCERS COUNCIL.
©1997 NATIONAL PORK PRODUCERS COUNCIL

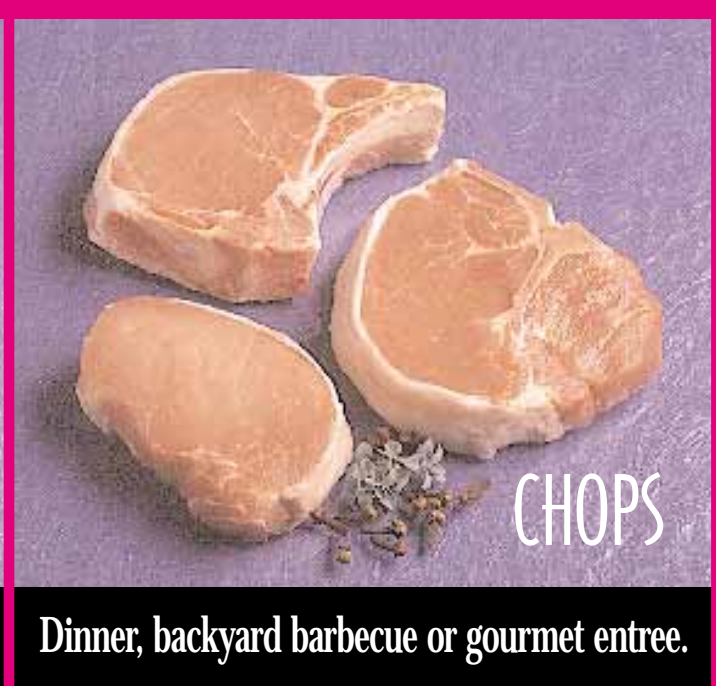
THE MANY SHAPES OF PORK CUT LOOSE!

When shopping for pork, consider cutting traditional roasts into a variety of different shapes.



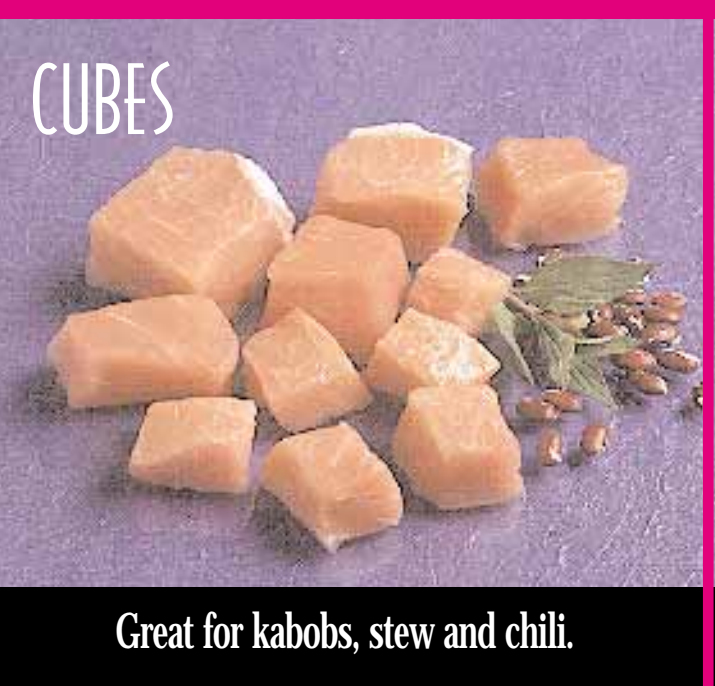
ROASTS

No-fuss family dinner, holiday favorite.



CHOPS

Dinner, backyard barbecue or gourmet entree.



CUBES

Great for kabobs, stew and chili.



STRIPS

Super stir fry, fajitas and salads.



CUTLETS

Delicious breakfast chops and sandwiches.