THE MANY SHAPES OF PORK
CUT LOOSE!

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

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.

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.

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

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

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

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

PURCHASING PORK

Left: tenderloin
Right: Canadian-style bacon

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.

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