

Purchasing Pork: Identifying Fresh Pork Cuts

CHOPS



New York
Pork Chop
Formerly: Top Loin Chop



Porterhouse
Pork Chop
Formerly: Loin Chop, bone-in



Ribeye
Pork Chop
Formerly: Rib Chop, bone-in



Ribeye Pork Chop,
boneless
Formerly: Rib Chop, boneless



Sirloin
Pork Chop,
boneless

ROASTS



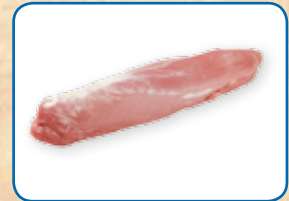
New York Pork Roast
Formerly: Top Loin Roast



Pork Ribeye Roast
Formerly: Center Rib Roast



Sirloin Pork Roast



Pork Tenderloin



Arm Pork Roast
Formerly: Arm Picnic



Blade Pork Roast
Formerly: Shoulder Blade Boston Roast

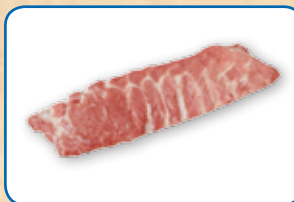
RIBS



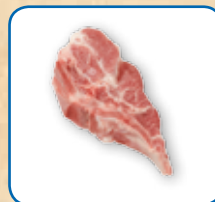
Pork Back Ribs



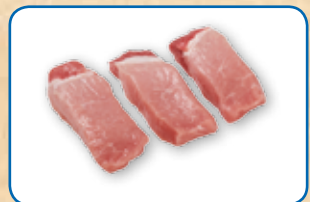
Pork Spareribs



Pork St. Louis-Style
Ribs



Pork Country-Style
Ribs, bone-in



Pork Country-Style
Ribs, boneless

Cut Loose!

When shopping for pork, consider these convenient options:



CUBES: Great for kabobs, stew & chili



GROUND: Quick patties and bulk for casseroles



CUTLETS: Delicious breakfast chops & quick sandwiches



Be inspired[®]

PorkBeInspired.com