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
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