

Pork chart - retail cuts

Pork is divided into five prime areas: shoulder butt, picnic shoulder, loin, ham (leg) and side. Package labels sometimes include the name of the section from which the meat was cut.

Rib roast	Top loin roast	Canadian-style bacon
Rib chop	Center loin chop	Country-style ribs
Crown roast	Center loin roast	Back ribs
Top loin chop	Tenderloin	Sirloin roast
		Sirloin chop

