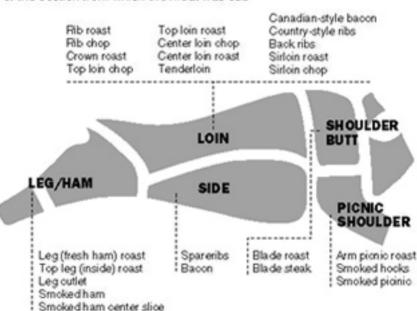
Pork chart - retail cuts

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.



Source: Pork Information Bureau

Disposch graphic