



**CHICKEN**

**Breast Fillet**

P1013 Boneless Chicken Breast  
**Order Specifications**  
• Skin-On or Skinless



**Breast**

P1012 Bone-In  
**Order Specifications**  
• Skin-on or Skinless  
• Wishbone on or off



**Tenderloin**

P1017 Whole  
**Order Specifications**  
• Weight and size



**Wing**

P1036 Whole Wing  
**Order Specifications**  
• Wingtip on or off



**Leg Quarter**

P1030 Skin-on, Bone-in  
**Order Specifications**  
• Size  
• Pack type / Bulk S/M/L



**Drumstick**

P1035 Skin-on  
**Order Specifications**  
• Count per lb



**Thigh Fillet**

P1033 Skin-on  
**Order Specifications**  
• Bone-in or Boneless



**Liver**

P1045 Chicken Livers  
**Order Specifications**  
• Quantity



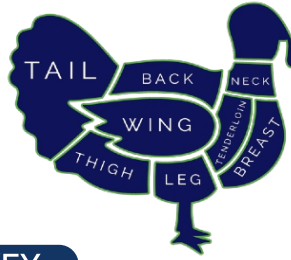
**Heart**

P1052 Whole Chicken Hearts  
**Order Specifications**  
• Quantity



**Giblet**

P1043 Whole Giblets  
**Order Specifications**  
• Quantity



**TURKEY**

**Whole Young Turkey**

P2000 Range 16-24+ lbs.  
**Order Specifications**  
• Weight / Size  
• With or without giblets



**Turkey Breast**

P2013 Boneless  
**Order Specifications**  
• Skin-on or Skinless



**Drumstick**

P2035 Bone-in, Skin on  
**Order Specifications**  
• Quantity  
• Size



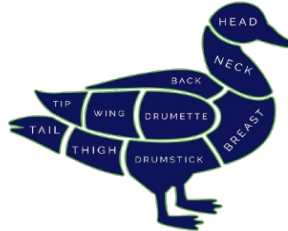
**Neck**

P2042 Whole Turkey Neck  
**Order Specifications**  
• Count per pack



**Wing**

P2036 Whole Wing  
**Order Specifications**  
• Wingtip on or off



**DUCK**

**Whole Duckling**

P3000 Skin-on  
**Order Specifications**  
• With or without giblets  
• Size



**Breast**

P3013 Whole Duckling Breast  
**Order Specifications**  
• Bone-in or boneless  
• Size



**Duckling Leg**

P3031 With Thigh  
**Order Specifications**  
• Skin-on  
• Bone-in  
• Pelvic bone excluded



**GAME BIRDS.**

**Quail**

P7000 Whole Quail  
**Order Specifications**  
• Size  
• Quantity



**Whole Squab**

P6000 Young Pigeon  
**Order Specifications**  
• Size 12-16 oz.  
• Skin-on  
• Partially boneless



**Pheasant**

P7200 Whole Pheasant  
**Order Specifications**  
• Whole or processed  
• Skin-on



**Cornish Hen**

P1500 Rock Cornish Game Hen  
**Order Specifications**  
• Size  
• With giblets  
• Bone-in or semi-boneless



**Young Guinea Fowl**

P5000 Whole Guinea Fowl  
**Order Specifications**  
• Size  
• With giblets



**Whole Poussin**

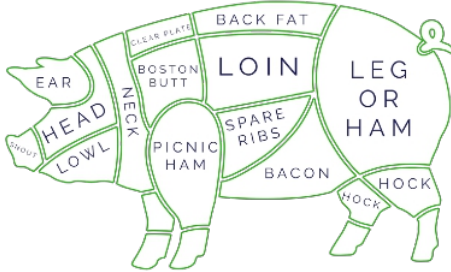
P1400 Poussin Chicken  
**Order Specifications**  
• Size  
• With giblets  
• Bone-in or semi-boneless



**Capon**

P1200 Capon Rooster  
**Order Specifications**  
• Size  
• With giblets





**LOIN**

**Country Style Ribs,**  
423 Boneless



- Order Specifications**
- Bone-in or boneless
  - Rib quantity

**Tenderloin**  
415 Side Muscle On



- Order Specifications**
- Side muscle on or off
  - Weight

**Sirloin Roast**  
410A Pork Loin, Sirloin End



- Order Specifications**
- Bone-in or boneless
  - Portion
  - Size

**Loin Roast**  
413A Boneless, Roast



- Order Specifications**
- Portion
  - Size

**Rack of Pork**  
412G Pork Loin, Center Cut  
Rib End



- Order Specifications**
- Size
  - Frenched
  - PSO 8-11 Rib Rack

**Center Rib Roast**  
412E Pork Loin, Boneless  
Center Cut



- Order Specifications**
- Size
  - Weight

**Chopped Loin**  
435B 1 to 1.5 inches



- Order Specifications**
- Cut size
  - Weight

**LEG**

**Ham Shank**  
401A Fresh Ham, Short Shank



- Order Specifications**
- Weight range
  - Fat thickness

**Fresh Ham**  
401 Pork Leg, Bone-in



- Order Specifications**
- Skin on or off
  - Weight range
  - Fat thickness

**Smoked Ham**  
501 Cured Ham, short Shank,  
Bone-In



- Order Specifications**
- Size
  - Weight range
  - Fat thickness

**Fresh Ham Roast**  
402B Ham Roast, Boneless



- Order Specifications**
- Size
  - Weight range
  - Fat thickness

**SHOULDER**

**Shoulder Roast**  
406 Boston Butt, Bone-in



- Order Specifications**
- Size
  - Weight
  - Fat content

**Blade Pork Roast**  
406A Pork shoulder, Boston  
Butt, Boneless



- Order Specifications**
- Size
  - Weight
  - Fat content

**Pork Shoulder**  
405 Picnic Shoulder Roast,  
Bone-In



- Order Specifications**
- Size
  - Weight
  - Fat content

**Pork Shoulder, Roast**  
405A Picnic Roast, Boneless



- Order Specifications**
- Size
  - Weight
  - Fat content

**RIBS**

**Pork Spareribs**  
416 Rack of 11 Ribs



- Order Specifications**
- Weight
  - Size

**Pork St. Louis-Style Ribs**  
416A Rack of 11 Spare Ribs, St. Louis  
Cut



- Order Specifications**
- Weight
  - Size
  - Cut

**Back Ribs**  
422 Loin, Back Ribs



- Order Specifications**
- Skin on or off
  - Weight
  - Size

**BELLY**

**Fresh Pork Belly**  
408 Fresh Whole Belly



- Order Specifications**
- Skin on or off
  - Bone-in or boneless

**Bacon**  
539 Sliced, Cured Bacon



- Order Specifications**
- Pack type
  - Curing
  - Smoking
  - Ct. per pound

**MISC.**

**Ground Pork**  
496 Bone and Cartilage Free



- Order Specifications**
- Lean/Fat ratio
  - Weight

**Pig Feet**  
420 Pig Feet, Front



- Order Specifications**
- Quantity
  - Split

**Hock**  
417A Shoulder Hocks



- Order Specifications**
- Size
  - Skin on or off





**Cooked Ham**

508 Pork - Water Added

**Order Specifications**

- Pre-cooked
- Brand



**Black Forest Ham**

509 Pork-Boneless

**Order Specifications**

- Cured or smoked
- Brand



**Honey Ham**

510 Pork-Cured

**Order Specifications**

- Bone in or boneless
- Brand



**Pit Ham**

511 Pork-Bonesless

**Order Specifications**

- Smoked
- Size



**Virginia Ham**

505 Pork-Boneless

**Order Specifications**

- Cured
- Brand



**Smoked Turkey**

Turkey-Fully Cooked

**Order Specifications**

- Smoked
- Brand



**Roasted Turkey**

Turkey-Fully Cooked

**Order Specifications**

- Roasted
- Brand



**Pastrami**

611 Beef-Cured Brisket

**Order Specifications**

- Cold Smoked
- Brand



**Dry Salami**

808 Pork-Smoked

**Order Specifications**

- Aged
- Brand



**Cotto Salami**

804 Pork-Fully Cooked

**Order Specifications**

- Cooked
- Brand



**Genoa Salami**

829 Pork-Coarsely Ground

**Order Specifications**

- Smoked
- Brand



**Hard Salami**

Pork-Cured, Air Dried

**Order Specifications**

- Fat content
- Brand



**Bologna**

801 Pork-Cured, Finely Ground

**Order Specifications**

- Cooked or smoked
- Brand



**Soppressata**

Pork- Lean, Coarsely Ground

**Order Specifications**

- Seasoning
- Brand



**Roast Beef**

623 Beef-Top Round, Seasoned

**Order Specifications**

- Fully cooked
- Brand



**Chicken**

Chicken-Rolled and Pressed

**Order Specifications**

- Seasoned
- Brand



**Duck Foie Gras**

P3046 Duck-Liver Pate

**Order Specifications**

- Smoked or raw
- Brand



**Pepperoni**

821 Pork/Beef-Coarsely Ground

**Order Specifications**

- Cured
- Brand



**Capicola**

827 Pork-70/30 Lean/Fat Ratio

**Order Specifications**

- Dry cured
- Seasoned
- Brand



**Mortadella**

830 Pork-Finely Ground, Fully Cooked

**Order Specifications**

- Pork Fat chunks
- Brand



**Bacon**

539 Sliced, Smoked Bacon

**Order Specifications**

- Pack type
- Ct. per pound
- Brand



**Pancetta**

Pork-Rolled, Italian Bacon

**Order Specifications**

- Cured
- Brand



**Canadian Bacon**

550A Pork-Lean Loin

**Order Specifications**

- Cured and smoked
- Brand



**Guanciale**

Pork-Jowl or Cheek

**Order Specifications**

- Seasoned
- Brand



**Bresaola**

Beef-Lean, Cured

**Order Specifications**

- Seasoned
- Brand





**CHUCK**

**Chuck Roll**  
116A Beef Chuck

**Order Specifications**

- Different arm length portion exclusions - ventral cut
- Removal of Subscapularis

**Chuck Eye (Delmonico) Steak**  
116D PSO:1 Beef Chuck, Chuck Eye Roll Steak, Boneless

**Order Specifications**

- Prepared from item 116D
- Thickness or portion weight
- Tied or netted
- Longissimus dorsi muscle must be on one side

**Country Style Ribs**  
1116D PSO:2 Beef Chuck, Chuck Eye Roll Steak, Boneless

**Order Specifications**

- Prepared from item 116D
- Portion weight

**Denver Steak**  
1116G Beef Chuck, Under Blade, Center-Cut Steak

**Order Specifications**

- Prepared from item 116G
- Thickness (optimal thickness 3/4")
- Removal of connective tissue - denuded
- Benefits from tenderization

**Shoulder (Clod)**  
114 Beef Chuck, Shoulder Clod

**Order Specifications**

- Long or short cut
- Removal of Teres major

**Ranch Steak**  
1114E PSO:1 Beef Shoulder, Arm Steak, Boneless

**Order Specifications**

- Prepared from item 114E PSO:1
- Removal of connective tissue - denuded
- Removal of elbow tendon
- Thickness or portion weight

**Flat Iron**  
114D PSO:1 Beef Chuck, Shoulder (Clod), Top Blade

**Order Specifications**

- Removal of internal and external connective tissue - denuded
- Specify 114D PSO:1 for portions
- Portion weight

**Petite Tender**  
114F PSO:1 Beef Chuck, Shoulder Tender

**Order Specifications**

- Removal of connective tissue - denuded
- Specify 114F for portioned medallions

**Chuck Eye Roll**  
116D Beef Chuck, Chuck Eye Roll

**Order Specifications**

- Tied or netted
- Should be practically free of fat

**RIB**

**Rib**  
109E Beef Rib, Ribeye Roll, Lip-On, Bone In (Export Style)

**Order Specifications**

- Fat cover
- Weight range
- No surface fat present
- Length of tail (lip)
- Never tied or netted

**Rib Steak**  
1103 Beef Rib, Rib Steak, Bone In

**Order Specifications**

- Thickness or portion weight
- Thickness of surface fat
- Length of tail (lip)

**Cowboy Steak**  
1103B Beef Rib, Rib Steak, Frenched, Bone In

**Order Specifications**

- Thickness or portion weight
- Thickness of surface fat
- Length of bone

**Ribeye, Lip On**  
112A Beef Rib, Ribeye, Lip-On

**Order Specifications**

- Fat cover
- Length of tail (lip)
- Weight range
- Tied or netted

**Ribeye Steak**  
1112A Beef Rib, Ribeye Steak, Lip-On, Boneless

**Order Specifications**

- Thickness or portion weight
- Thickness of surface fat
- Length of tail (lip)

**Ribeye Roll Steak**  
1112 Beef Rib, Ribeye Roll Steak, Boneless

**Order Specifications**

- Thickness or portion weight
- Thickness of surface fat

**Ribeye Filet**  
1112C Beef Rib, Ribeye Steak

**Order Specifications**

- Thickness or portion weight
- Thickness of surface fat

**Ribeye Cap Roll**  
112D Beef Rib, Ribeye Cap

**Order Specifications**

- Portion weight
- Removal of connective tissue

**Ribeye Cap Steak**  
1112D Beef Rib, Ribeye Cap Steak

**Order Specifications**

- Portion weight
- Removal of connective tissue
- Also known as Spinalis dorsi

**Back Ribs**  
124 Beef Rib, Back Ribs

**Order Specifications**

- Chine and thoracic vertebrae removed
- Whole or half
- Portioned by number of rib bones

**LOIN**

**Short Loin**  
174 Beef Loin, Short Loin, Short-Cut

**Order Specifications**

- Length of tail
- Thickness of surface fat
- Weight range

**Porterhouse Steak**  
1173 Beef Loin, Porterhouse Steak

**Order Specifications**

- Thickness or portion weight
- Thickness of surface fat
- Tail length

**T-Bone Steak**  
1174 Beef Loin, T-Bone Steak

**Order Specifications**

- Thickness or portion weight
- Thickness of surface fat
- Tail length

**Strip Steak**  
1179 Beef Loin, Strip Loin Steak, Bone In

**Order Specifications**

- Thickness or portion weight
- Thickness of surface fat
- Tail length
- Specify 1179A to purchase center-cut

**Strip Loin**  
180 Beef Loin, Strip Loin, Boneless

**Order Specifications**

- Length of tail
- Thickness of surface fat
- Weight range

**Strip Steak, Boneless**  
1180 Beef Loin, Strip Loin Steak, Boneless

**Order Specifications**

- Thickness or portion weight
- Thickness of surface fat
- Tail length
- Specify 1180A to purchase center-cut

**Strip Filet**  
1180B Beef Loin, Strip Loin Steak, Split, Boneless

**Order Specifications**

- Thickness or portion weight
- Thickness of surface fat

**Whole Tenderloin**  
190 Beef Loin, Tenderloin, Full, Side, Muscle O, Defatted

**Order Specifications**

- Specify 189B to purchase side muscle on
- Specify 190A to purchase skinned (denuded), side muscle
- Removal of connective tissue - denuded
- Weight range

**Tenderloin Steak (Filet Mignon)**  
1190A Beef Loin, Tenderloin Steak, Side Muscle O, Skinned

**Order Specifications**

- Specify 1189A to purchase defatted, side muscle on
- Specify 1190 to purchase defatted, side muscle
- Thickness or portion weight

**SIRLOIN**

**Top Sirloin**  
184 Beef Loin, Top Sirloin Butt, Boneless

**Order Specifications**

- Thickness of surface fat
- Weight range

**Top Sirloin Steak**  
1184 Beef Loin, Top Sirloin Butt Steak, Boneless

**Order Specifications**

- Thickness or portion weight
- Thickness of surface fat
- Specify 1184B to purchase center-cut (Cap off)

**Top Sirloin Filet**  
1184F Beef Loin, Top Sirloin Butt Steak, Center-Cut, Seamed, Dorsal Side, Boneless

**Order Specifications**

- Thickness or portion weight
- Tied or netted

**Sirloin Cap (Culotte Roast)**  
184D Beef Loin, Top Sirloin, Cap

**Order Specifications**

- Removal of connective tissue - denuded
- Thickness of surface fat
- Portion weight

**Culotte Steak**  
184D Beef Loin, Top Sirloin Cap Steak, Boneless

**Order Specifications**

- Removal of fat
- Removal of connective tissue - denuded
- Thickness of surface fat
- Cut against the direction of the muscle fiber
- Thickness or portion weight

**Petite Sirloin/Ball Tip Steak**  
1185B Beef Loin, Bottom Sirloin Butt, Ball Tip Steak

**Order Specifications**

- Removal of fat
- Removal of connective tissue - denuded
- Thickness of surface fat
- Thickness or portion weight
- Benefits from tenderization

**Tri-Tip**  
185D Beef Loin, Bottom Sirloin Butt, Tri-Tip, Defatted, Boneless

**Order Specifications**

- Removal of fat
- Removal of connective tissue - denuded
- Thickness of surface fat

**Tri-Tip Steak**  
1185D Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted

**Order Specifications**

- Removal of fat
- Removal of connective tissue - denuded
- Thickness of surface fat

**Flank Steak**  
193 Beef Flank, Flank Steak

**Order Specifications**

- Removal of the membrane - skinned
- Removal of surface fat
- Portion by weight

**Cubed Steak**  
1100 Cubed Steak; Minute Steak; Swiss Steak

**Order Specifications**

- Specify raw material source
- Potion Weight

**Ground Beef**  
137 Ground Beef, Special

**Order by Specific Primal Origin**

- Style 1: Ground Beef, Special
- Style 2: Ground Beef, Chuck
- Style 3: Ground Beef, Round
- Style 4: Ground Beef, Sirloin
- Lean/Fat Ratio

**Hanger Steak**  
140 Beef, Hanging Tender

**Order Specifications**

- Removal of fat
- Removal of connective tissue - denuded
- Cut against the direction of the muscle fiber
- Whole or portion by weight
- Specify 1140 for portion

**ROUND**

**Steamship Round**  
166B Beef Round, Rump and Shank Partially O, Handle On

**Order Specifications**

- Removal of shank meat
- Thickness of surface fat
- Portion weight: 30 to 50 pounds

**Top Round**  
169 Beef Round, Top (Inside)

**Order Specifications**

- Thickness of surface fat
- Specify 169A to purchase without cap or soft side attached
- Specify 169D to purchase with cap and without the soft side
- Whole or cut into two equal sections

**Top Round Steak**  
1169 Beef Round, Top (Inside) Round Steak

**Order Specifications**

- Removal of heavy tissue
- Removal of cap
- Removal of soft side muscles (Pectineus and Sartorius)
- Thickness or portion weight
- Benefits from tenderization

**Top Round Cap**  
169B Beef Round, Top (Inside), Cap

**Order Specifications**

- Removal of heavy tissue
- Thickness of surface fat
- Removal of connective tissue
- Weight
- Benefits from tenderization

**Outside Round**  
171B Beef Round, Outside Round (Flat)

**Order Specifications**

- Removal of heavy tissue
- Specify 171D for removal of side muscle
- Specify 171G for rump portion only
- Benefits from tenderization

**Eye Of Round**  
171C Beef Round, Eye of Round

**Order Specifications**

- Thickness of surface fat
- Removal of heavy connective tissue
- Benefits from tenderization

**Sirloin Tip (Knuckle)**  
167A Beef Round, Sirloin Tip (Knuckle), Peeled

**Order Specifications**

- Removal of fat (peeled)
- Whole or split

**Sirloin Bavette**  
185A Beef Loin, Bottom Sirloin Butt, Flap, Boneless

**Order Specifications**

- Removal of fat
- Removal of connective tissue - denuded
- Cut against the direction of the muscle fiber
- Specify 1185A to portion
- Benefits from tenderization

**BRISKET**

**Whole Brisket**  
120 Beef Brisket, Deckle- O, Boneless

**Order Specifications**

- Removal of brisket point
- Removal of surface fat
- Removal of connective
- Specify 120 to purchase Flat Cut
- Specify 120 to purchase Point Cut

**SHORT RIBS**

**Short Ribs**  
123 Beef Short Ribs

**Order Specifications**

- Specify raw material source: 123A, 123B, 123C or 130
- Specify 123D or 130A to purchase boneless
- Thickness of surface fat
- Specify "Flanken Style" for portions cut at right angle to rib bones

**PLATE**

**Outside Skirt Steak**  
121C Beef Plate, Outside Skirt

**Order Specifications**

- Removal of the membrane - skinned
- Removal of surface fat
- Portion by weight
- Benefits from tenderization

**Inside Skirt Steak**  
121D Beef Plate, Inside Skirt

**Order Specifications**

- Removal of the membrane - skinned
- Removal of surface fat
- Portion by weight
- Benefits from tenderization

**FLANK/MISC**

**Flank Steak**  
193 Beef Flank, Flank Steak

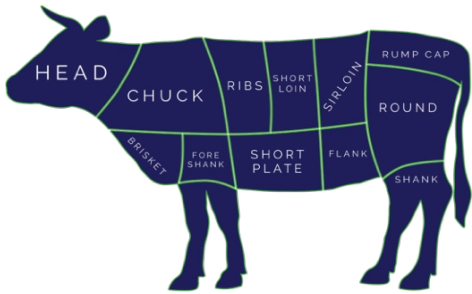
**Order Specifications**

- Removal of the membrane - skinned
- Removal of surface fat
- Portion by weight

**Hanger Steak**  
140 Beef, Hanging Tender

**Order Specifications**

- Removal of fat
- Removal of connective tissue - denuded
- Cut against the direction of the muscle fiber
- Whole or portion by weight
- Specify 1140 for portion



## VEAL CUTS

**Hindshank**  
337 Hindshank, bone-in

**Order Specifications**

- Center Cut
- Whole
- Boneless available



**Ossobuco**  
1312 Foreshank Cut

**Order Specifications**

- Width
- 75% lean



**Striploin**  
344 Boneless

**Order Specifications**

- Skin-on or skinless (344A)
- Fat thickness



**Rack**  
306E Hotel Rack, Chop Ready

**Order Specifications**

- Weight range
- # of ribs



**Shoulder Rolled Boneless**  
310A Chuck, Shoulder Clod, Roast

**Order Specifications**

- Weight range
- All bones and cartilage excluded



**Chuck Roll**  
309D Square Cut, Boneless

**Order Specifications**

- Weight range
- Fat content
- Netted



**Leg**  
334 Whole Leg, Bone-in

**Order Specifications**

- Single split
- Boneless available (335)



**Bone In Loin**  
332 Veal Loin, Trimmed

**Order Specifications**

- Weight range
- Split/Whole



**Short Loin Chops**  
1332 Veal Loin Chops

**Order Specifications**

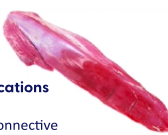
- Size
- Fat thickness



**Tenderloin**  
348 Boneless, Trimmed

**Order Specifications**

- Weight range
- Removal of connective tissue-denuded



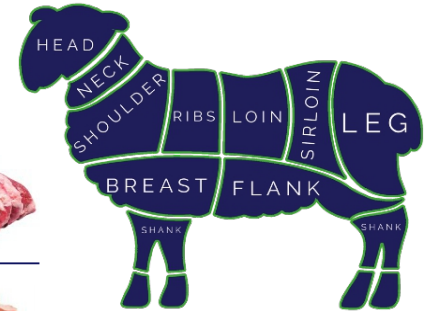
**Chuck Tender**  
310C

**Order Specifications**

- Weight range
- Removal of connective tissue-denuded



## LAMB CUTS



**Whole Leg**  
233A Lamb Leg, Trotter Off

**Order Specifications**

- Skin on or off
- Fat content
- Weight range



**Short Cut Leg**  
233C Leg of Lamb, Shank Off

**Order Specifications**

- Skin on or off
- Fat content
- Weight range



**Center Leg Roast**  
233D Lamb Leg Roast, Shank Off

**Order Specifications**

- Size
- Weight
- Fat content



**Boneless Leg Roast**  
234 Boneless Roast, Tied

**Order Specifications**

- Size
- Weight range
- Fat content



**Frenched Hindshank**  
233E PSO2 Single Bone-in

**Order Specifications**

- Weight range
- Fat content
- Frenched



**Loin Chop**  
1232A Lamb Loin Chops

**Order Specifications**

- Bone-in or boneless
- Size
- Fat thickness



**Boneless Sirloin Roast**  
234G Boneless

**Order Specifications**

- Portioned
- Fat content
- Size



**Cubes for Kabobs**  
295A Uniform Cubes

**Order Specifications**

- Cut size
- Fat content
- Weight



**Top Round**  
234E Inside Leg, Boneless

**Order Specifications**

- Removal of Cap
- Side Muscle on or off
- Fat thickness



**Lamb Loin**  
232C Single, Boneless

**Order Specifications**

- Weight
- Portioned
- Fat thickness



**Double Boneless Loin Roast**  
232B Unspilt Loin, Tied

**Order Specifications**

- Portion
- Fat thickness
- Size



**Tenderloin**  
246 Boneless, Trimmed

**Order Specifications**

- Side muscle on or off
- Weight



**Foreshank**  
210 Bone-in, Trotter Removed

**Order Specifications**

- Weight range
- Fat thickness



**Lamb Ribs**  
209A Ribs, Breast Bone Off

**Order Specifications**

- Weight range
- Size
- Skin on or off



**Lamb Belly**  
209C Flank Removed

**Order Specifications**

- Skin on or off
- Bone-in or boneless



**Rib Roast**  
204B Lamb Rack, Frenched, Roast Ready

**Order Specifications**

- Size
- Fat content



**Frenched Rib Roast**  
204C Lamb Rack, Frenched, Roast Ready

**Order Specifications**

- Weight
- PSO # of ribs



**Whole Shoulder Square Cut**  
207

**Order Specifications**

- Size
- Weight
- Fat content



**Shoulder Roast**  
208A Outside, Boneless, Tied

**Order Specifications**

- Size
- Weight
- Fat content



**Lamb for Stew**  
295 Lamb Cuts

**Order Specifications**

- Cut size
- Weight



**Ground Lamb**  
296 Bone and Cartilage Free

**Order Specifications**

- Weight
- Lean / Fat Ratio

