



TEXAS TECH UNIVERSITY™



Pork ID

Pork ID



Ham/Leg

Loin

Shoulder

Jowl

Side “Belly”

Spareribs

Variety

Various





Ham/Leg

Ham/Leg | Center Slice



Ham/Leg | Rump Portion (1 of 3)



Ham/Leg | Rump Portion (2 of 3)



Ham/Leg | Rump Portion (3 of 3)



Ham/Leg | Shank Portion



Ham/Leg | Smoked/Cured Center Slice



Ham/Leg | Smoked/Cured Ham, Boneless



Ham/Leg | Smoked/Cured Ham, Whole



Ham/Leg | Smoked/Cured Rump Portion (1 of 2)



Ham/Leg | Smoked/Cured Rump Portion (2 of 2)



Ham/Leg | Smoked/Cured Shank Portion



Pork ID



Loin

Loin | Back Ribs (1 of 2)



Loin | Back Ribs (2 of 2)



Loin | Blade Chop



Loin | Blade Chop, Boneless



Loin | Blade Roast (1 of 4)



Loin | Blade Roast (2 of 4)



Loin | Blade Roast (3 of 4)



Loin | Blade Roast (4 of 4)



Loin | Butterfly Chop



Loin | Center Loin Roast (1 of 4)



Loin | Center Loin Roast (2 of 4)



Loin | Center Loin Roast (3 of 4)



Loin | Center Loin Roast (4 of 4)



Loin | Center Rib Roast (1 of 4)



Loin | Center Rib Roast (2 of 4)



Loin | Center Rib Roast (3 of 4)



Loin | Center Rib Roast (4 of 4)



Loin | Country Style Ribs



Loin | Loin Chop



Loin | Rib Chop



Loin | Sirloin Chop



Loin | Sirloin Cutlets



Loin | Sirloin Roast (1 of 4)



Loin | Sirloin Roast (2 of 4)



Loin | Sirloin Roast (3 of 4)



Loin | Sirloin Roast (4 of 4)



Loin | Tenderloin Roast



Loin | Top Loin Chop



Loin | Top Loin Chop, Boneless



Loin | Top Loin Roast, Boneless (1 of 4)



Loin | Top Loin Roast, Boneless (2 of 4)



Loin | Top Loin Roast, Boneless (3 of 4)



Loin | Top Loin Roast, Boneless (4 of 4)



Loin | Top Loin Double Roast, Boneless (1 of 2)



Loin | Top Loin Double Roast, Boneless (2 of 2)



Loin | Smoked/Cured Back Ribs (1 of 2)



Loin | Smoked/Cured Back Ribs (2 of 2)



Loin | Smoked/Cured Canadian Bacon

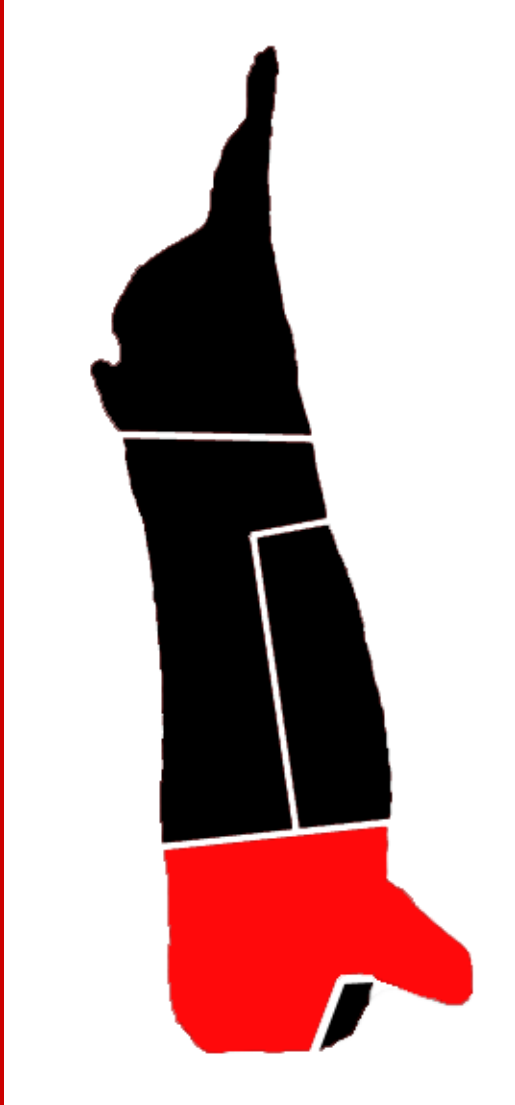


Loin | Smoked/Cured Loin Chop



Loin | Smoked/Cured Rib Chop





Shoulder

Shoulder | Arm Picnic (1 of 2)



Shoulder | Arm Picnic (2 of 2)



Shoulder | Arm Roast



Shoulder | Arm Steak



Shoulder | Blade Boston (1 of 2)



Shoulder | Blade Boston (2 of 2)



Shoulder | Blade Steak



Shoulder | Smoked/Cured Picnic, Whole



Pork ID



Jowl

Jowl | Smoked/Cured Jowl



Pork ID



Side “Belly”

Side “Belly” | Fresh Side



Side “Belly” | Smoked/Cure Slab Bacon



Side “Belly” | Smoked/Cured Sliced Bacon



Pork ID



Spareribs

Spareribs | Spareribs (1 of 2)



Spareribs | Spareribs (2 of 2)



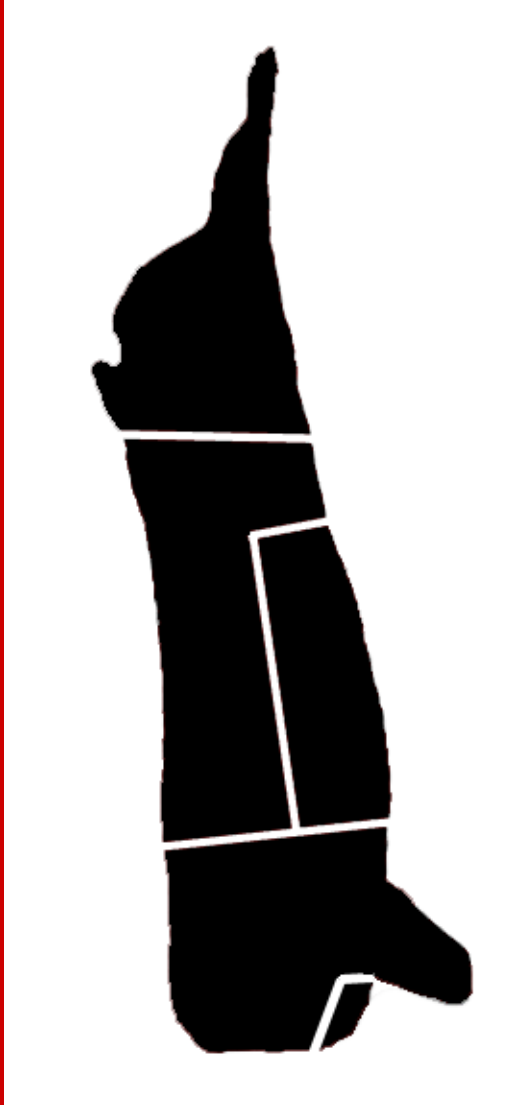
Spareribs | Smoked/Cured Spareribs (1 of 2)



Spareribs | Smoked/Cured Spareribs (2 of 2)



Pork ID



Variety

Variety | Heart



Variety | Kidney



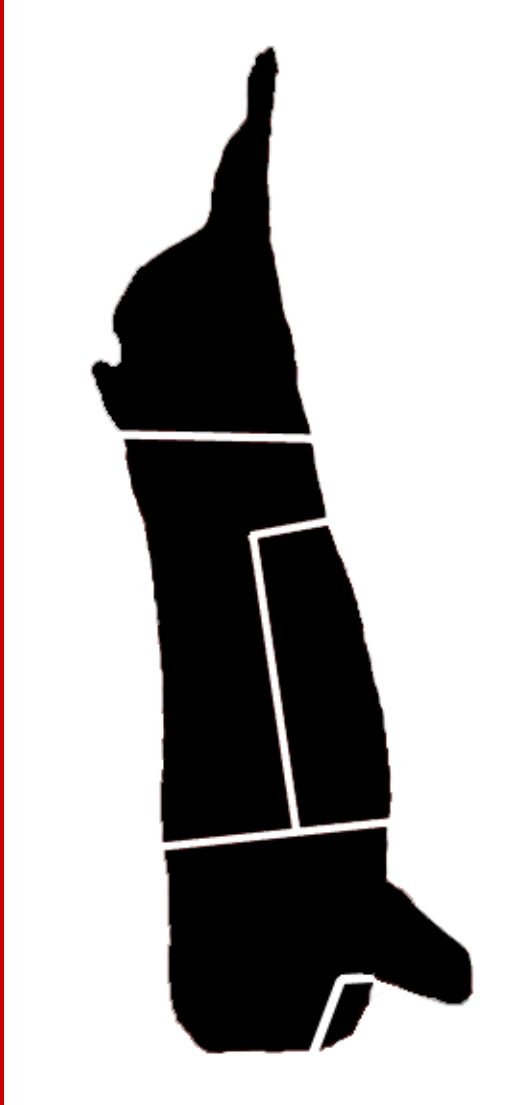
Variety | Liver



Variety | Tongue



Pork ID



Various

Various | Cube Steak



Various | Ground Pork



Various | Hocks



Various | Sausage



Various | Sausage Links



Various | Smoked/Cured Hocks



