

## TERMINOLOGY FOR MEAT JUDGING CLASSES

### Beef Carcasses

**T-** opposite ribeye  
 lower rib  
 round  
 inside round  
 sirloin  
 sirloin – short loin juncture  
 loin  
 loin edge  
 rib  
 chuck  
 brisket  
 cod / udder  
 kidney, pelvic, and heart fat

**M-** ribeye  
 round  
     cushion, heel, shank  
 sirloin  
 loin  
 rib  
 chuck

**Q-** ribeye  
     marbling  
     color  
     firmness  
     texture  
 ossification

### Beef Ribs

**T-** opposite ribeye  
 lip region  
 back  
 rib ends  
 blade face  
     upper blade face  
     lower blade face  
 seam fat in blade face

**M-** ribeye  
 back  
 blade face  
     eye of blade  
     area of exposed lean

**Q-** ribeye            blade face  
 marbling            marbling  
 color                color  
 firmness            firmness  
 texture              texture

ossification

### On Back

	PYG	REA	MARB
1			
2			
3			
4			

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**Beef Short Loins**

**T-** opposite loin eye  
tail region  
back  
loin edge  
flank edge  
sirloin face  
    upper sirloin face  
    lower sirloin face  
kidney fat  
seam fat in sirloin face

**M-** loin eye  
back  
sirloin face  
    area of exposed lean  
    longissimus dorsi  
    psoas major  
    gluteus medius

**Q-** loin eye            sirloin face  
marbling            marbling  
color                color  
firmness            firmness  
texture              texture

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**Beef Full Loins**

**T-** opposite loin eye  
tail region  
back  
loin edge  
flank edge  
sirloin – short loin juncture  
sirloin face  
    top sirloin face  
    bottom sirloin face  
kidney fat  
pelvic fat  
seam fat in sirloin face

**M-** loin eye  
back  
sirloin face  
    area of exposed lean  
    top sirloin  
    bottom sirloin

**Q-** loin eye            sirloin face  
marbling            marbling  
color                color  
firmness            firmness  
texture              texture

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## **Beef Rounds**

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**T-** round face  
    knuckle face  
    rump face  
flank edge  
center section  
cushion  
heel  
cod fat  
pelvic fat  
seam fat in round face

**M-** round face  
    area of exposed lean  
    rump face  
    knuckle face  
center section  
cushion  
heel  
shank

**Q-** marbling  
color  
firmness  
texture

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## **Pork Carcasses**

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**T-** clear plate  
first rib (backfat)  
last rib (backfat)  
last lumbar vertebra (backfat)  
center loin  
lumbar region  
collar  
belly pocket  
navel edge  
sternum  
jowl  
leaf

**M-** ham  
cushion, stifle  
sirloin  
loin  
shoulder  
area of exposed lumbar lean

**Q-** rib feathering  
lumbar lean fat streaking  
belly lean color

### On Back

	FR	LR	LLV
1			
2			
3			
4			

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## **Pork Hams**

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**T-** beneath buttfac  
alongside buttfac  
over forecushion  
collar  
heel  
seam fat in buttfac

**M-** buttfac  
area of exposed lean  
forecushion  
center section  
wider  
longer  
deeper  
cushion  
plumper  
heel  
shank

**Q-** buttfac  
marbling  
color  
firmness  
texture  
exudation

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## **Pork Center Loins**

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**T-** opposite the loin eye  
blade face  
    upper  
    lower  
lip region  
back  
rib ends  
sirloin face  
    upper  
    lower  
kidney fat  
seam fat in blade face  
seam fat in sirloin face

**M-** blade face  
    loin eye  
    secondary  
back  
sirloin face  
    area of exposed lean  
    longissimus dorsi  
    psoas major  
    gluteus medius

<b>Q-</b>	<u>blade face</u>	<u>sirloin face</u>
	marbling	marbling
	color	color
	firmness	firmness
	texture	texture
	exudation	exudation

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## **T-Bone/Porterhouse/Loin Chops**

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**T-** External Fat  
Tail Region  
Kidney Fat  
Seam Fat

**M-** Longissimus Dorsi (Loin Eye)  
Psoas Major (Tenderloin)  
Gluteus Medius

<b>Q-</b>	<u>Longissimus Dorsi</u>	<u>Psoas Major</u>
	Marbling	Marbling
	Color	Color
	Firmness	Firmness
	Texture	Texture

**Bone-** Transverse Process  
Spinous Process (Lumbar Vertebrae)

Other Notes:

- Thickness
- Diaper/Soaker Pad
- Package
- Hip bone
- Anterior/Cranial to Posterior/Caudal
- Consumer Appeal (Beef)
- Edible Portion
- Plate Waste