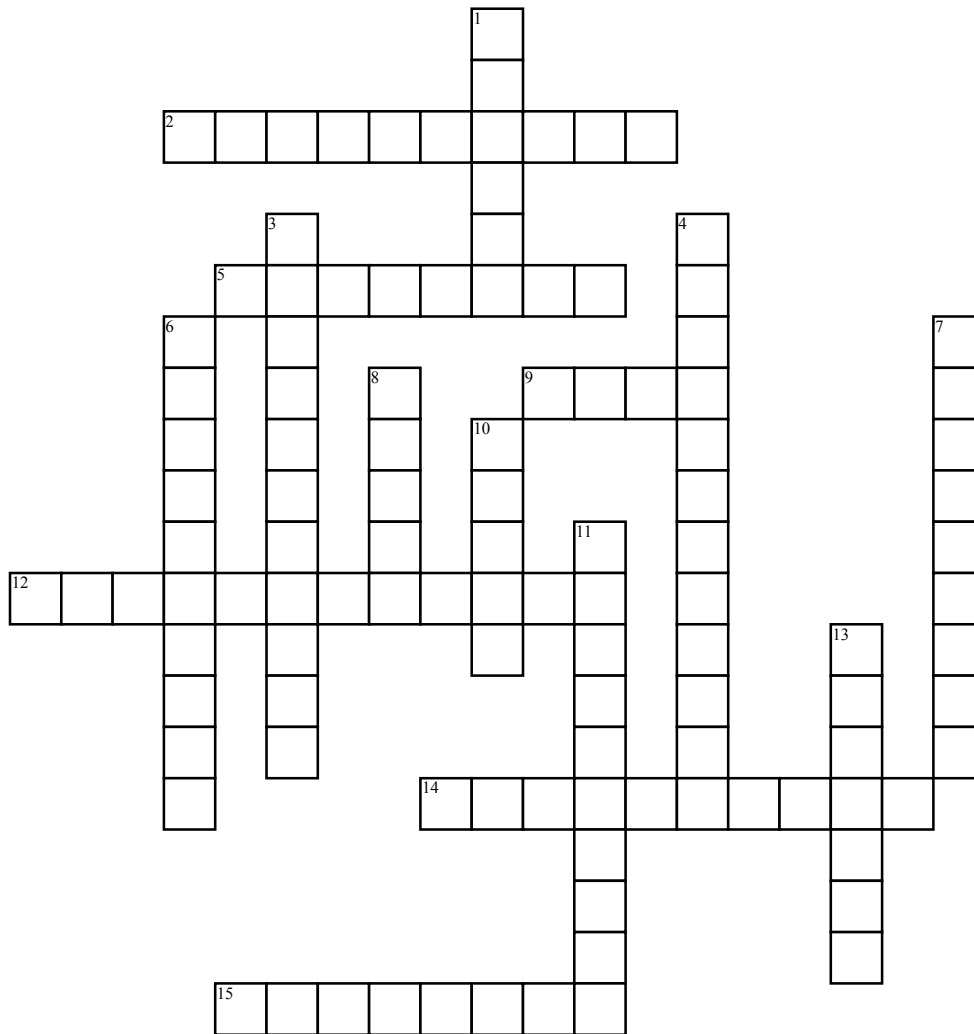


Chapter 16 Meats Crossword



Across

- 2. Cuts of meat that are small
- 5. Meat from animals that are not raised domestically.
- 9. Term used to describe beef, veal, lamb, mutton, or pork.
- 12. Measures the flavor characteristics of meat products.
- 14. Measures the proportion of edible or usable meat after it's been trimmed of bones and fat.

- 15. Thin boneless cuts of meat that are lightly pounded.

Down

- 1. Thin strips of meat used for sauteing.
- 3. The process of butchering primal cuts of meat into usable portions.
- 4. To cut a piece of meat lengthwise nearly in half so that it opens out and lies flat.

- 6. The pieces of meat first separated from the carcass of an animal when its butchered.
- 7. Small round portions of meat.
- 8. The process after meat is cut from the carcass of the animal.
- 10. Organ meat from hogs, cattle, or sheep
- 11. Cuts of meats that are all ready for sale.
- 13. Process of adding a layer of fat, like bacon or pork fatback

Word Bank

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|---------------|-------------|--------------|----------|-------------|
| Quality grade | Meat | Butterflying | Scallops | Fabrication |
| Barding | Offal | Retail cuts | Aging | Medallions |
| Primal Cuts | Yield grade | Noisettes | Emince | Game Meat |