

veal 1: *A* wholesale cuts: 1 leg, 2 loin, 3 flank, 4 rib, 5 breast, 6 shoulder, 7 shank; *B* retail cuts: 1 hind shank, 2 heel of round, 3 round, 4 rump roast, 5 sirloin steak, 6 loin chops, 7 kidney chops, 8 flank, 9 breast, 10 rib roast, 11 blade steak, 12 arm steak, 13 shoulder roast, 14 fore shank