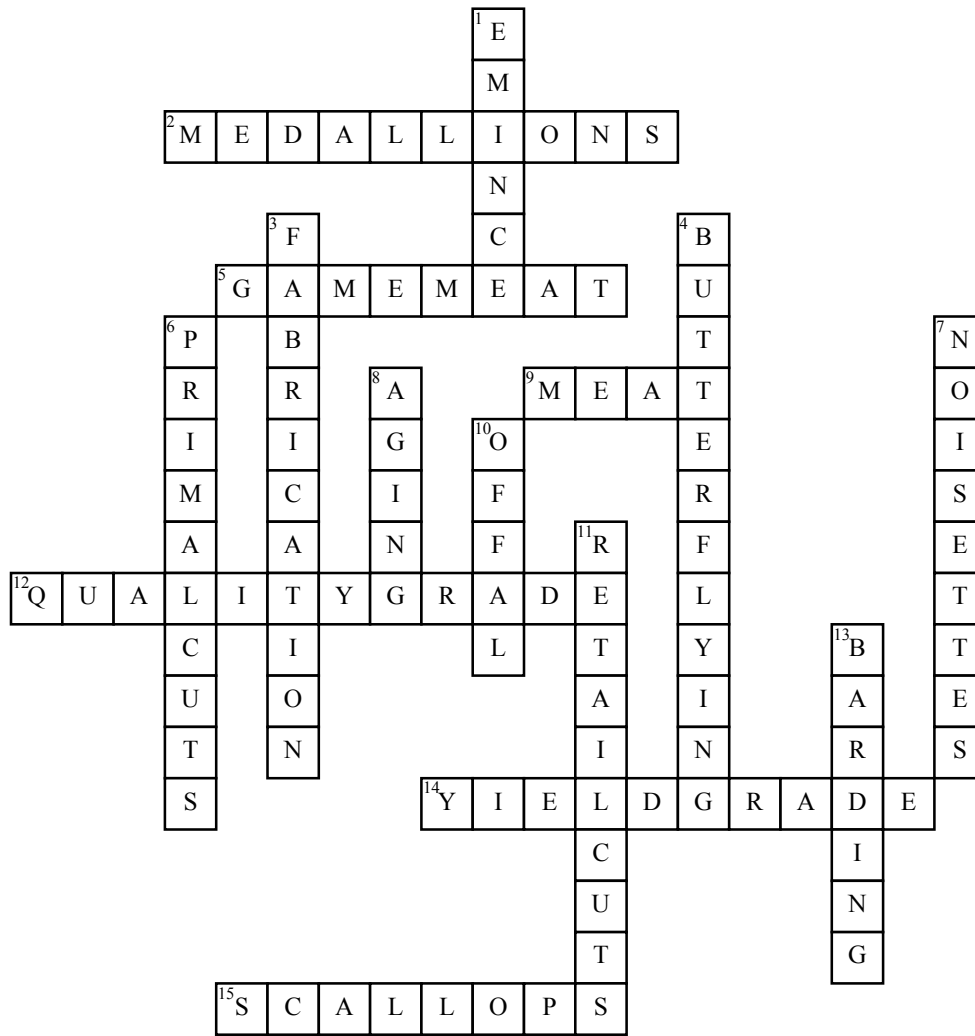


Chapter 16 Meats Crossword



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

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