

Processed Meat Product Identification

Name _____ No. _____

County/Chapter _____

**Each correct answer
is worth 5 points.**

**Match the proper product name with the
exhibits on display:**

Exhibits
1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____

SCORE

<u>Products</u>	
1. Bacon – Pepper	14. Ham – whole muscle (bnls)
2. Bacon – Sliced	15. Jerky – restructured
3. Bacon – Turkey	16. Jerky – whole muscle
4. Bologna – sliced	17. Liver Sausage
5. Bratwurst – fresh	18. Olive Loaf
6. Bratwurst – pre-cooked	19. Pepperoni
7. Cocktail Wieners	20. Pork Sausage – pre-cooked
8. Dried Beef – sliced	21. Ring Sausage
9. Dry Cured Ham – sliced	22. Roast Beef – sliced
10. Frankfurters – natural/collagen casing	23. Salami – dried
11. Frankfurters – skinless	24. Snack Sticks
12. Ham – chopped (bnls)	25. Summer Sausage
13. Ham – cubed	26. Turkey Breast – sliced

