


CHUCK

CHUCK ROLL
116A Beef Chuck, Chuck Roll

ORDER SPECIFICATIONS


- Different arm length portion exclusions - ventral cut
- Removal of Subscapularis



CHUCK EYE (DELMONICO) STEAK
1116D PSO:1 Beef Chuck, Chuck Eye Roll Steak, Boneless

ORDER SPECIFICATIONS

- Prepared from item 116D
- Thickness or portion weight
- Tied or netted
- Longissimus dorsi muscle must be on one side of the steak



COUNTRY-STYLE RIBS
1116D PSO:2 Beef Chuck, Chuck Eye Roll Steak, Boneless

ORDER SPECIFICATIONS


- Prepared from item 116D
- Portion weight



DENVER STEAK
1116G Beef Chuck, Under Blade, Center-Cut Steak

ORDER SPECIFICATIONS


- Prepared from item 116G
- Thickness (optimal thickness 3/4")
- Removal of connective tissue – denuded
- Benefits from tenderization
- Recommend 21 day aging



SHOULDER (CLOD)
114 Beef Chuck, Shoulder Clod

ORDER SPECIFICATIONS

- Long or short cut
- Removal of Teres major



RANCH STEAK
1114E PSO:1 Beef Shoulder, Arm Steak, Boneless

ORDER SPECIFICATIONS


- Prepared from item 114E PSO:1
- Removal of connective tissue – denuded
- Removal of elbow tendon
- Thickness or portion weight



FLAT IRON
114D PSO:1 Beef Chuck, Shoulder (Clod), Top Blade

ORDER SPECIFICATIONS

- Removal of internal and external connective tissue – denuded
- Specify 114D PSO:1 for portions
- Portion weight



PETITE TENDER
114F PSO:1 Beef Chuck, Shoulder Tender

ORDER SPECIFICATIONS

- Removal of connective tissue – denuded
- Specify 114F for portioned medallions



CHUCK EYE ROLL
116D Beef Chuck, Chuck Eye Roll

ORDER SPECIFICATIONS

- Tied or netted
- Should be practically free of fat




BRISKET

WHOLE BRISKET
120 Beef Brisket, Deckle-O, Boneless

ORDER SPECIFICATIONS

- Removal of brisket point
- Removal of surface fat
- Removal of connective tissue – denuded
- Specify 120A to purchase Flat Cut
- Specify 120B to purchase Point Cut




RIB

RIB
109E Beef Rib, Ribeye Roll, Lip-On, Bone In (Export Style)

ORDER SPECIFICATIONS

- Fat cover
- Weight range
- No surface fat present
- Length of tail (lip)
- Never tied or netted



RIB STEAK
1103 Beef Rib, Rib Steak, Bone In

ORDER SPECIFICATIONS

- Thickness or portion weight
- Thickness of surface fat
- Length of tail (lip)



COWBOY STEAK
1103B Beef Rib, Rib Steak, Frenched, Bone In

ORDER SPECIFICATIONS

- Thickness or portion weight
- Thickness of surface fat
- Length of bone



RIBEYE, LIP ON
112A Beef Rib, Ribeye, Lip-On

ORDER SPECIFICATIONS

- Fat cover
- Length of tail (lip)
- Weight range
- Tied or netted



RIBEYE STEAK
1112A Beef Rib, Ribeye Steak, Lip-On, Boneless

ORDER SPECIFICATIONS

- Thickness or portion weight
- Thickness of surface fat
- Length of tail (lip)



RIBEYE ROLL STEAK
1112 Beef Rib, Ribeye Roll Steak, Boneless

ORDER SPECIFICATIONS

- Thickness or portion weight
- Thickness of surface fat



RIBEYE FILET
1112C Beef Rib, Ribeye Steak

ORDER SPECIFICATIONS

- Thickness or portion weight
- Thickness of surface fat



RIBEYE CAP ROLL
112D Beef Rib, Ribeye Cap

ORDER SPECIFICATIONS

- Portion weight
- Removal of connective tissue



RIBEYE CAP STEAK
1112D Beef Rib, Ribeye Cap Steak

ORDER SPECIFICATIONS

- Portion weight
- Removal of connective tissue
- Also known as Spinalis dorsi



BACK RIBS
124 Beef Rib, Back Ribs

ORDER SPECIFICATIONS

- Chine and thoracic vertebrae removed
- Whole or half
- Portioned by number of rib bones

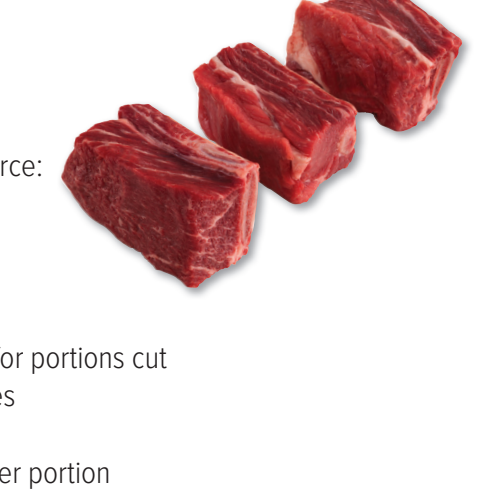


SHORT RIBS

SHORT RIBS
123 Beef Short Ribs

ORDER SPECIFICATIONS

- Specify raw material source: 123A, 123B, 123C or 130
- Specify 123D or 130A to purchase boneless
- Thickness of surface fat
- Specify "Flanken Style" for portions cut at right angle to rib bones
- Specify width of cut
- Specify number of ribs per portion



LOIN

SHORT LOIN
174 Beef Loin, Short Loin, Short-Cut

ORDER SPECIFICATIONS

- Length of tail
- Thickness of surface fat
- Weight range



PORTERHOUSE STEAK
1173 Beef Loin, Porterhouse Steak

ORDER SPECIFICATIONS

- Thickness or portion weight
- Thickness of surface fat
- Tail length



T-BONE STEAK
1174 Beef Loin, T-Bone Steak

ORDER SPECIFICATIONS

- Thickness or portion weight
- Thickness of surface fat
- Tail length



STRIP STEAK
1179 Beef Loin, Strip Loin Steak, Bone In

ORDER SPECIFICATIONS

- Thickness or portion weight
- Thickness of surface fat
- Tail length
- Specify 1179A to purchase center-cut



STRIP LOIN
180 Beef Loin, Strip Loin, Boneless

ORDER SPECIFICATIONS

- Length of tail
- Thickness of surface fat
- Weight range



STRIP STEAK, BONELESS
1180 Beef Loin, Strip Loin Steak, Boneless

ORDER SPECIFICATIONS

- Thickness or portion weight
- Thickness of surface fat
- Tail length
- Specify 1180A to purchase center-cut



STRIP FILET
1180B Beef Loin, Strip Loin Steak, Split, Boneless

ORDER SPECIFICATIONS


- Thickness or portion weight
- Thickness of surface fat



WHOLE TENDERLOIN
190 Beef Loin, Tenderloin, Full, Side Muscle O, Defatted

ORDER SPECIFICATIONS


- Specify 189B to purchase side muscle on
- Specify 190A to purchase skinned (denuded), side muscle
- Removal of connective tissue – denuded
- Weight range



TENDERLOIN STEAK (FILET MIGNON)
1190A Beef Loin, Tenderloin Steak, Side Muscle O, Skinned

ORDER SPECIFICATIONS

- Specify 1189A to purchase defatted, side muscle on
- Specify 1190 to purchase defatted, side muscle
- Thickness or portion weight



PLATE

OUTSIDE SKIRT STEAK
121C Beef Plate, Outside Skirt

ORDER SPECIFICATIONS

- Removal of the membrane – skinned
- Removal of surface fat
- Portion by weight
- Benefits from tenderization



INSIDE SKIRT STEAK
121D Beef Plate, Inside Skirt

ORDER SPECIFICATIONS

- Removal of the membrane – skinned
- Removal of surface fat
- Portion by weight
- Benefits from tenderization



SIRLOIN

TOP SIRLOIN
184 Beef Loin, Top Sirloin Butt, Boneless

ORDER SPECIFICATIONS


- Thickness of surface fat
- Weight range



TOP SIRLOIN STEAK
1184 Beef Loin, Top Sirloin Butt Steak, Boneless

ORDER SPECIFICATIONS


- Thickness or portion weight
- Thickness of surface fat
- Specify 1184B to purchase center-cut (Cap off)



TOP SIRLOIN FILET
1184F Beef Loin, Top Sirloin Butt Steak, Center-Cut, Seamed, Dorsal Side, Boneless

ORDER SPECIFICATIONS

- Thickness or portion weight
- Tied or netted



SIRLOIN CAP (COULOTTE ROAST)
184D Beef Loin, Top Sirloin, Cap

ORDER SPECIFICATIONS

- Removal of connective tissue – denuded
- Thickness of surface fat
- Portion weight



COULOTTE STEAK
184D Beef Loin, Top Sirloin Cap Steak, Boneless

ORDER SPECIFICATIONS


- Removal of fat
- Removal of connective tissue – denuded
- Thickness of surface fat
- Cut against the direction of the muscle fiber
- Thickness or portion weight



PETITE SIRLOIN/BALL TIP STEAK
1185B Beef Loin, Bottom Sirloin Butt, Ball Tip Steak

ORDER SPECIFICATIONS


- Removal of fat
- Removal of connective tissue – denuded
- Thickness of surface fat
- Thickness or portion weight
- Specify 185B to purchase whole
- Benefits from tenderization



TRI-TIP
185D Beef Loin, Bottom Sirloin Butt, Tri-Tip, Defatted, Boneless

ORDER SPECIFICATIONS

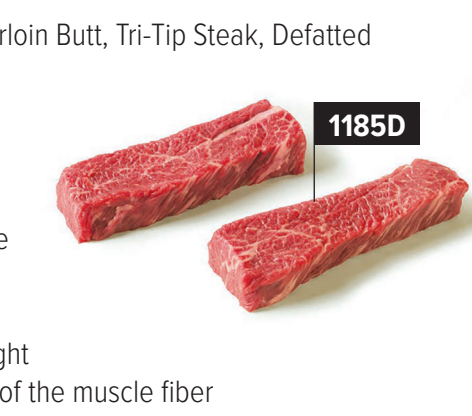
- Removal of fat
- Removal of connective tissue – denuded
- Thickness of surface fat
- Weight



1185D Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted

ORDER SPECIFICATIONS


- Removal of fat
- Removal of connective tissue – denuded
- Specify 1185C to purchase with surface fat
- Thickness of surface fat
- Thickness or portion weight
- Cut against the direction of the muscle fiber



SIRLOIN BAVETTE
185A Beef Loin, Bottom Sirloin Butt, Flap, Boneless

ORDER SPECIFICATIONS

- Removal of fat
- Removal of connective tissue – denuded
- Cut against the direction of the muscle fiber
- Specify 1185A to portion
- Benefits from tenderization



FLANK/MISC.

FLANK STEAK
193 Beef Flank, Flank Steak

ORDER SPECIFICATIONS


- Removal of the membrane – skinned
- Removal of surface fat
- Portion by weight



HANGER STEAK
140 Beef, Hanging Tender

ORDER SPECIFICATIONS

- Removal of fat
- Removal of connective tissue – denuded
- Cut against the direction of the muscle fiber
- Whole or portion by weight
- Specify 1140 for portions




ROUND

STEAMSHIP ROUND
166B Beef Round, Rump and Shank Partially O, Handle On

ORDER SPECIFICATIONS


- Removal of shank meat
- Thickness of surface fat
- Portion weight: 30 to 50 pounds



TOP ROUND
169 Beef Round, Top (Inside)

ORDER SPECIFICATIONS


- Thickness of surface fat
- Specify 169A to purchase without cap or soft side attached
- Specify 169D to purchase with cap and without the soft side
- Whole or cut into two equal sections



TOP ROUND STEAK
1169 Beef Round, Top (Inside) Round Steak

ORDER SPECIFICATIONS


- Removal of heavy connective tissue
- Removal of cap
- Removal of soft side muscles (Pectineus and Sartorius)
- Thickness or portion weight
- Benefits from tenderization



TOP ROUND CAP
169B Beef Round, Top (Inside), Cap

ORDER SPECIFICATIONS


- Thickness of surface fat
- Removal of surface fat
- Removal of connective tissue
- Weight
- Benefits from tenderization



OUTSIDE ROUND
171B Beef Round, Outside Round (Flat)

ORDER SPECIFICATIONS


- Removal of heavy connective tissue
- Specify 171D for removal of side muscle
- Specify 171G for rump portion only
- Benefits from tenderization



EYE OF ROUND
171C Beef Round, Eye of Round

ORDER SPECIFICATIONS


- Thickness of surface fat
- Removal of heavy connective tissue
- Benefits from tenderization



SIRLOIN TIP (KNUCKLE)
167A Beef Round, Sirloin Tip (Knuckle), Peeled

ORDER SPECIFICATIONS

- Removal of fat (peeled)
- Whole or split



CUBED STEAK
1100 Cube Steak; Minute Steak; Swiss Steak

ORDER SPECIFICATIONS

- Specify raw material source
- Portion Weight



GROUND BEEF

GROUND BEEF
137 Ground Beef, Special

ORDER BY SPECIFIC PRIMAL PORTIONS

Style 1: Ground Beef, Special
Style 2: Ground Beef, Chuck
Style 3: Ground Beef, Round
Style 4: Ground Beef, Sirloin

