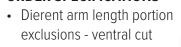


BEEF CUTS FOR FOODSERVICE

CHUCK

CHUCK ROLL 116A Beef Chuck, Chuck Roll **ORDER SPECIFICATIONS**





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



COUNTRY-STYLE RIBS

1116D PSO:2 Beef Chuck, Chuck Eye Roll Steak, Boneless

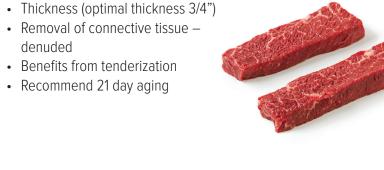
ORDER SPECIFICATIONS



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

ORDER SPECIFICATIONS

- Prepared from item 116G
- Benefits from tenderization



SHOULDER (CLOD) 114 Beef Chuck, Shoulder Clod

ORDER SPECIFICATIONS Long or short cut



RANCH STEAK

1114E PSO:1 Beef Shoulder, Arm Steak, Boneless ORDER SPECIFICATIONS

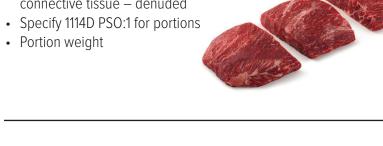
- Removal of connective
- tissue denuded Removal of elbow tendon



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

ORDER SPECIFICATIONS Removal of internal and external

- connective tissue denuded



PETITE TENDER

114F PSO:1 Beef Chuck, Shoulder Tender ORDER SPECIFICATIONS Removal of connective

- tissue denuded
- Specify 1114F for portioned medallions

CHUCK EYE ROLL







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



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



RIBEYE FILET 1112C Beef Rib, Ribeye Steak

ORDER SPECIFICATIONS Thickness or portion weight • Thickness of surface fatal



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

 Portion weight • Removal of connective tissue

ORDER SPECIFICATIONS

• Also known as Spinalis dorsi



124 Beef Rib, Back Ribs **ORDER SPECIFICATIONS** • Chine and thoracic

vertebrae removed Whole or half · Portioned by number of rib bones



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**



T-BONE STEAK

1174 Beef Loin, T-Bone Steak **ORDER SPECIFICATIONS**

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



STRIP STEAK

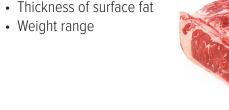
1179 Beef Loin, Strip Loin Steak, Bone In

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



180 Beef Loin, Strip Loin, Boneless

Length of tail



STRIP STEAK, BONELESS

1180 Beef Loin, Strip Loin Steak, Boneless **ORDER SPECIFICATIONS**

 Thickness or portion weight Thickness of surface fat Tail length



STRIP FILET

1180B Beef Loin, Strip Loin Steak, Split, Boneless **ORDER SPECIFICATIONS**

- Thickness or or portion
- Thickness of surface fat



WHOLE TENDERLOIN

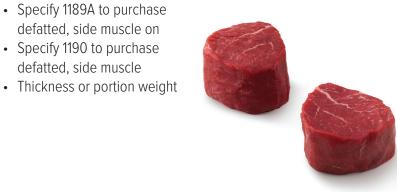
190 Beef Loin, Tenderloin, Full, Side Muscle O, Defatted

- **ORDER SPECIFICATIONS** • Specify 189B to purchase
- side muscle on • Specify 190A to purchase
- denuded



TENDERLOIN STEAK (FILET MIGNON)

- 1190A Beef Loin, Tenderloin Steak, Side Muscle O, Skinned
- Specify 1189A to purchase defatted, side muscle on
- Specify 1190 to purchase defatted, side muscle



Removal of fat • Removal of connective tissue – denuded

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

· Thickness of surface fat

ORDER SPECIFICATIONS

SIRLOIN

184 Beef Loin, Top Sirloin Butt, Boneless

1184 Beef Loin, Top Sirloin Butt Steak, Boneless

TOP SIRLOIN

Weight range

ORDER SPECIFICATIONS

· Thickness of surface fat

TOP SIRLOIN STEAK

ORDER SPECIFICATIONS

Thickness of surface fat

center-cut (Cap off)

TOP SIRLOIN FILET

ORDER SPECIFICATIONS

· Thickness or portion weight

184D Beef Loin, Top Sirloin, Cap

ORDER SPECIFICATIONS

• Removal of connective

Thickness of surface fat

COULOTTE STEAK

ORDER SPECIFICATIONS

Removal of connective

• Thickness of surface fat

· Cut against the direction o

• Thickness or portion weight

ORDER SPECIFICATIONS

Thickness of surface fat

Thickness or portion weight

• Specify 185B to purchase whole • Benefits from tenderization

Removal of fat

PETITE SIRLOIN/BALL TIP STEAK

Removal of connective tissue – denuded

1185B Beef Loin, Bottom Sirloin Butt, Ball Tip Steak

tissue – denuded

the muscle fiber

tissue – denuded

Portion weight

Removal of fat

Side, Boneless

Tied or netted

1184F Beef Loin, Top Sirloin Butt

Steak, Center-Cut, Seamed, Dorsal

SIRLOIN CAP (COULOTTE ROAST)

184D Beef Loin, Top Sirloin Cap Steak, Boneless

• Specify 1184B to purchase

· Thickness or portion weight

- Weight\
- 1185D Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted
 - Removal of fat • Removal of connective
 - tissue denuded • Specify 1185C to purchase

ORDER SPECIFICATIONS

with surface fat • Thickness of surface fat



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

• Benefi ts from tenderization

the muscle fiber • Specify 1185A to portion

FLANK/MISC.

ROUND

STEAMSHIP ROUND

- 166B Beef Round, Rump and Shank Partially O, Handle On
- **ORDER SPECIFICATIONS** Removal of shank meat
- Thickness of surface fat



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



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

Weight

• Benefi ts from tenderization

Removal of connective tissue

- **OUTSIDE ROUND**
- 171B Beef Round, Outside Round (Flat)
- **ORDER SPECIFICATIONS** Removal of heavy
- connective tissue • Specify 171D for removal

of side muscle

• Benefits from tenderization

EYE OF ROUND 171C Beef Round, Eye of Round

• Removal of fat (peeled)

Whole or split

ORDER SPECIFICATIONS Thickness of surface fat

• Specify 171G for rump portion only

Removal of heavy connective tissue • Benefi ts from tenderization

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



- **WHOLE BRISKET**
- Removal of connective



SHORT RIBS

123 Beef Short Ribs **ORDER SPECIFICATIONS**

at right angle to rib bones

• Specify number of ribs per portion

• Specify width of cut

membrane - skinned

Removal of surface fat

Portion by weight

Removal of the

Portion by weight

membrane – skinned

• Benefi ts from tenderization





PLATE



• Benefi ts from tenderization

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
- muscle fiber



ORDER SPECIFICATIONS Specify raw material source Portion Weight

CUBED STEAK

GROUND BEEF 137 Ground Beef, Special **ORDER BY SPECIFIC PRIMAL PORTIONS**

1100 Cube Steak; Minute Steak; Swiss Steak

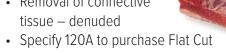
Style 1: Ground Beef, Special Style 2: Ground Beef, Chuck Style 3: Ground Beef, Round Style 4: Ground Beef, Sirloin





BRISKET

120 Beef Brisket, Deckle-O, Boneless **ORDER SPECIFICATIONS**



Fore more information, visit



SHORT RIBS

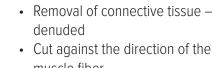
• Specify raw material source: 123A, 123B, 123C or 130 • Specify 123D or 130A to purchase boneless • Thickness of surface fat

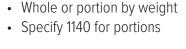


INSIDE SKIRT STEAK



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BEE