



CHUCK

Chuck Roll
116A Beef Chuck

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

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

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 1114D PSO:1 for portions
- Portion weight

Petite Tender
114F PSO:1 Beef Chuck, Shoulder Tender

Order Specifications

- Removal of connective tissue – denuded
- Specify 1114F for portioned medallions

Chuck Eye Roll
116D Beef Chuck, Chuck Eye Roll

Order Specifications

- Tied or netted
- Should be practically free of fat

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

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 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

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 (Culotte Roast)
184D Beef Loin, Top Sirloin, Cap

Order Specifications

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

Culotte 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
- 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

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

Order Specifications

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

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 fot portion

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 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 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

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

BRISKET

Whole Brisket
120 Beef Brisket, Deckle- O, Boneless

Order Specifications

- Removal of brisket point
- Removal of surface fat
- Removal of connective
- Specify 120 to purchase Flat Cut
- Specify 120 to purchase Point Cut

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

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 of surface fat
- Portion by weight
- Benefits from tenderization

FLANK/MISC

Cubed Steak
1100 Cubed Steak; Minute Steak; Swiss Steak

Order Specifications

- Specify raw material source
- Potion Weight

Ground Beef
137 Ground Beef, Special

Order by Specific Primal Option

- Style 1: Ground Beef, Special
- Style 2: Ground Beef, Chuck
- Style 3: Ground Beef, Round
- Style 4: Ground Beef, Sirloin
- Lean/Fat Ratio