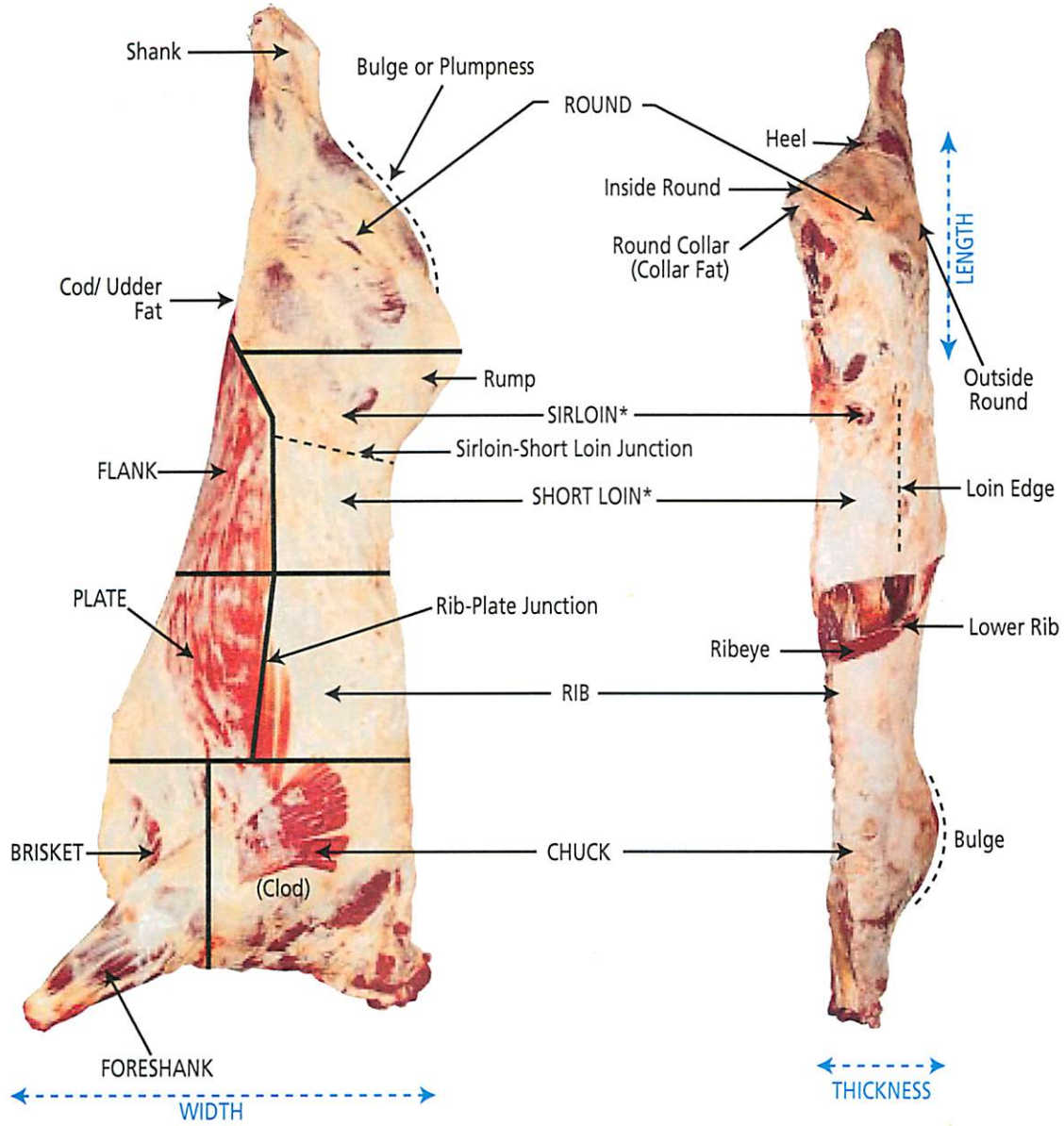


BEEF CARCASS TERMINOLOGY



*Sirloin plus Short Loin = Loin

BEEF CHART

Wholesale and Retail Cuts

Numerals in circles refer to wholesale cuts and major subdivisions of such cuts. Letters refer to retail cuts.

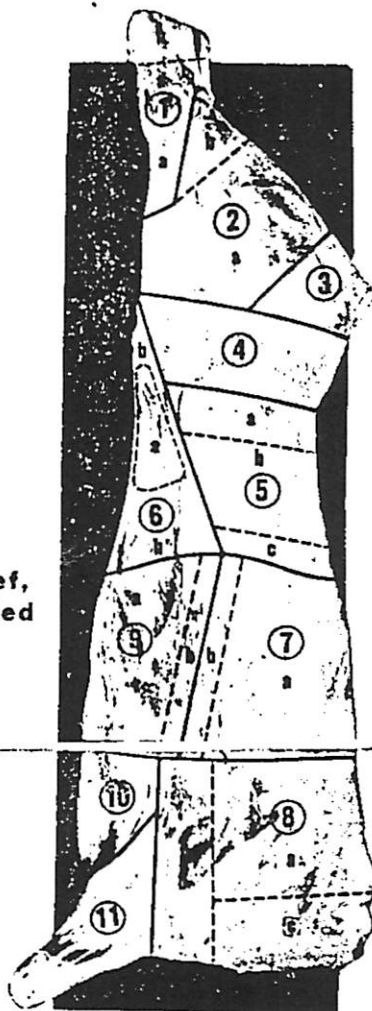
- ① **HIND SHANK**
 a. Soup bones
 b. Hock

- ⑥ **FLANK**
 a. Flank steak
 b. Stew or ground beef

- ⑨ **PLATE**
 a. Stew, ground beef, or boned and rolled pot roasts
 b. Short ribs

- ⑩ **BRISKET**
 Stew or boned and rolled pot roasts

- ⑪ **FORE SHANK**
 Soup bones or ground beef



- ② **ROUND**
 a. Round steaks or roasts
 b. Pot roast

- ③ **RUMP**
 Roasts or steaks

- ④ **LOIN END**
 Sirloin steaks or roasts

- ⑤ **SHORT LOIN**
 a. Porterhouse steaks
 b. T-bone steaks
 c. Club or Delmonico steaks

- ⑦ **RIB**
 a. Rib roasts or steaks
 b. Short ribs

- ⑧ **CHUCK**
 a. Chuck rib roasts or steaks
 b. Arm pot roasts or steaks
 c. Stew or ground beef

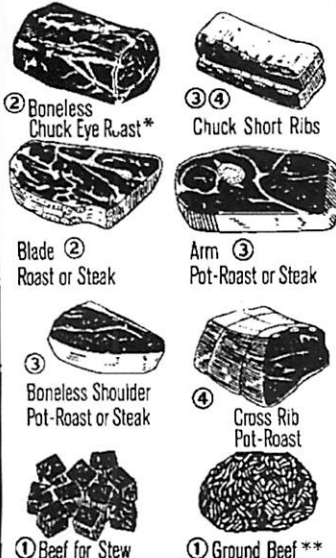
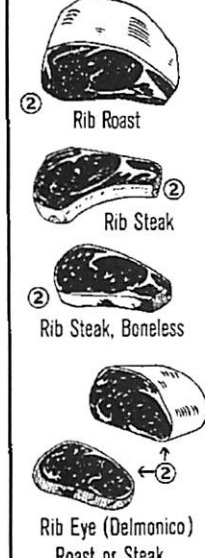
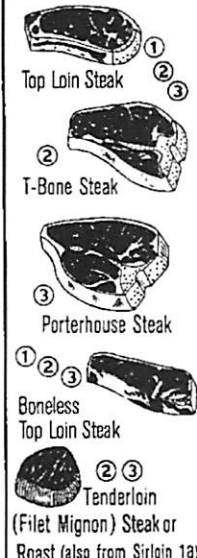
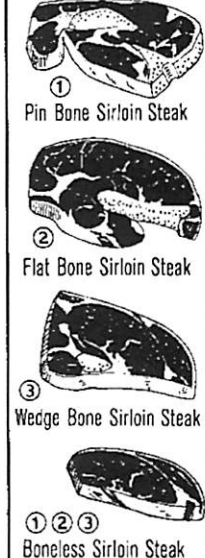
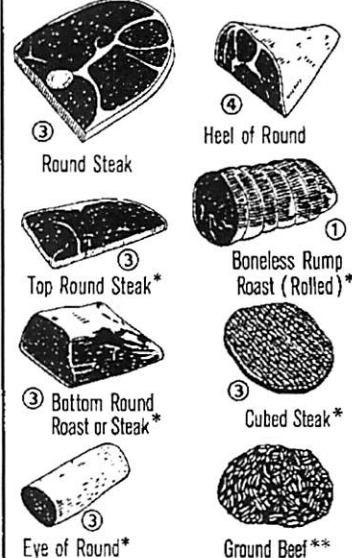
YIELDS OF WHOLESALE CUTS AND SUBDIVISIONS

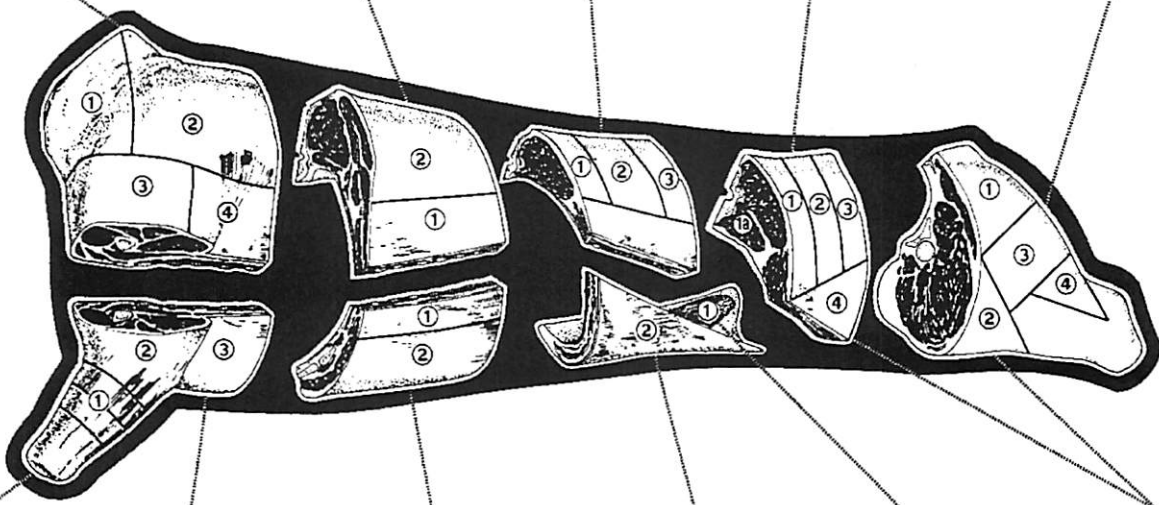
Percentage of Carcass Weight



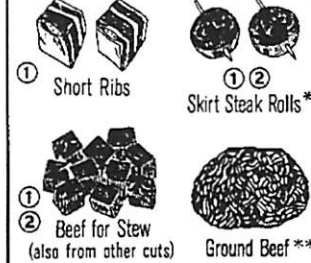
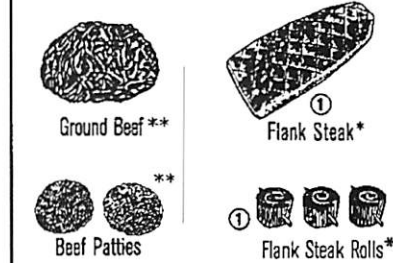
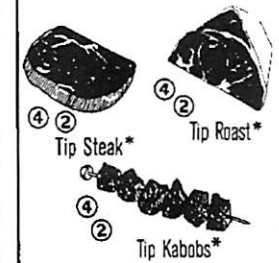
<p>① to ⑥ HINDQUARTER 48.0%</p> <p>① to ③ Round and Rump . 24.0%</p> <p>① Hind shank . 4.0%</p> <p>② Buttock . . . 15.5</p> <p>③ Rump 4.5</p> <p>④ and ⑤ Full loin inc. suet. 20.5</p> <p>④ Loin end . . . 9.0</p> <p>⑤ Short loin . . 8.0</p> <p> Kidney knob . 3.5</p> <p>⑥ Flank 3.5</p>	<p>⑦ to ⑪ FOREQUARTER . . 52.0%</p> <p>⑦ Rib 9.5%</p> <p>⑧ Chuck 24.5</p> <p>⑨ Plate 8.0</p> <p>⑩ Brisket 6.0</p> <p>⑪ Fore shank . 4.0</p>
------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

RETAIL CUTS OF BEEF

WHERE THEY COME FROM AND HOW TO COOK THEM

 <p>CHUCK Braise, Cook in Liquid</p>	 <p>RIB Roast, Broil, Panbroil, Panfry</p>	 <p>SHORT LOIN Roast, Broil, Panbroil, Panfry</p>	 <p>SIRLOIN Broil, Panbroil, Panfry</p>	 <p>ROUND Braise, Cook in Liquid</p>
----------------------------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------------------



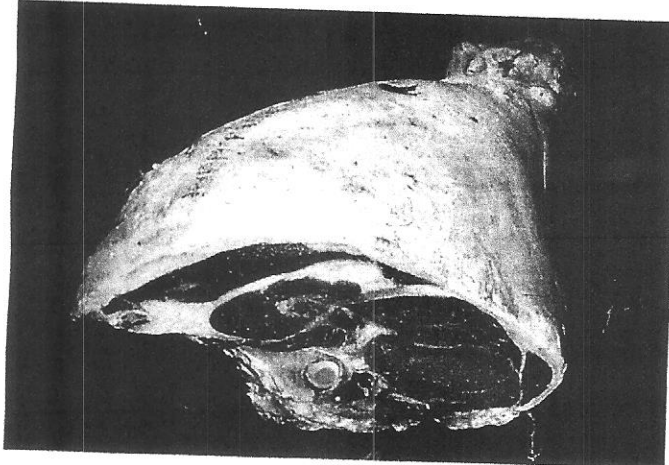
<p>FORE SHANK Braise, Cook in Liquid</p> 	<p>BRISKET Braise, Cook in Liquid</p> 	<p>SHORT PLATE Braise, Cook in Liquid</p> 	<p>FLANK Braise, Cook in Liquid</p> 	<p>TIP Braise</p> 
-----------------------------------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------

*May be Roasted, Broiled, Panbroiled or Panfried from high quality beef.
**May be Roasted, (Baked), Broiled, Panbroiled or Panfried.

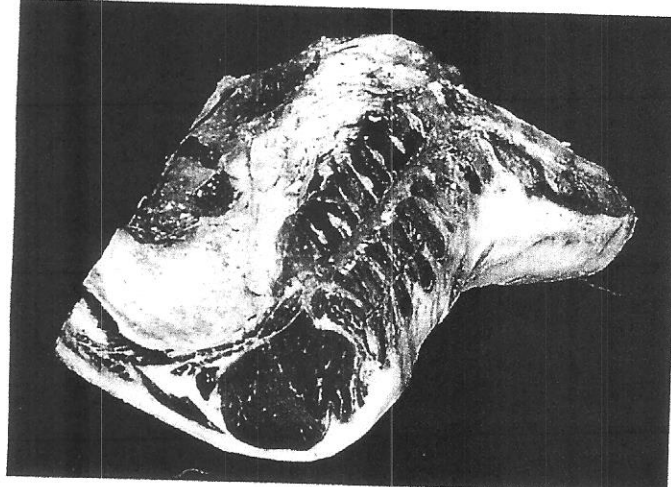
This chart approved by
National Live Stock and Meat Board

© National Live Stock and Meat Board 

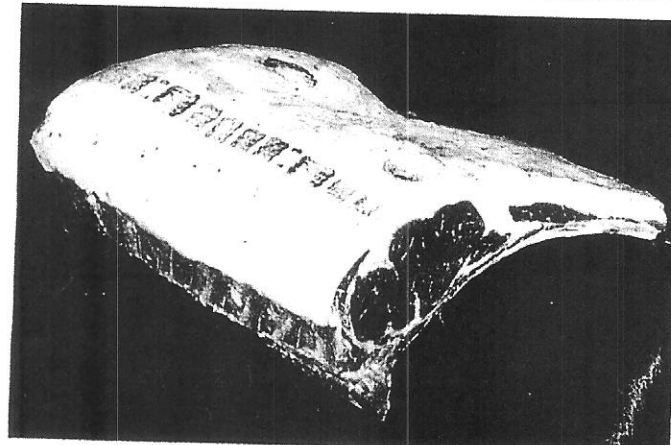
STANDARD PRIMAL CUTS OF BEEF



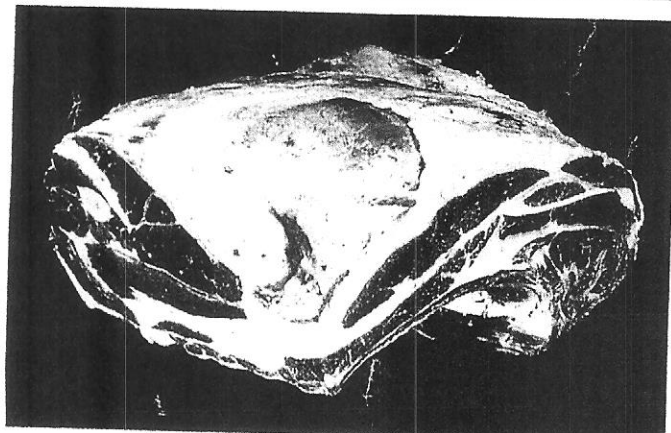
Beef Round



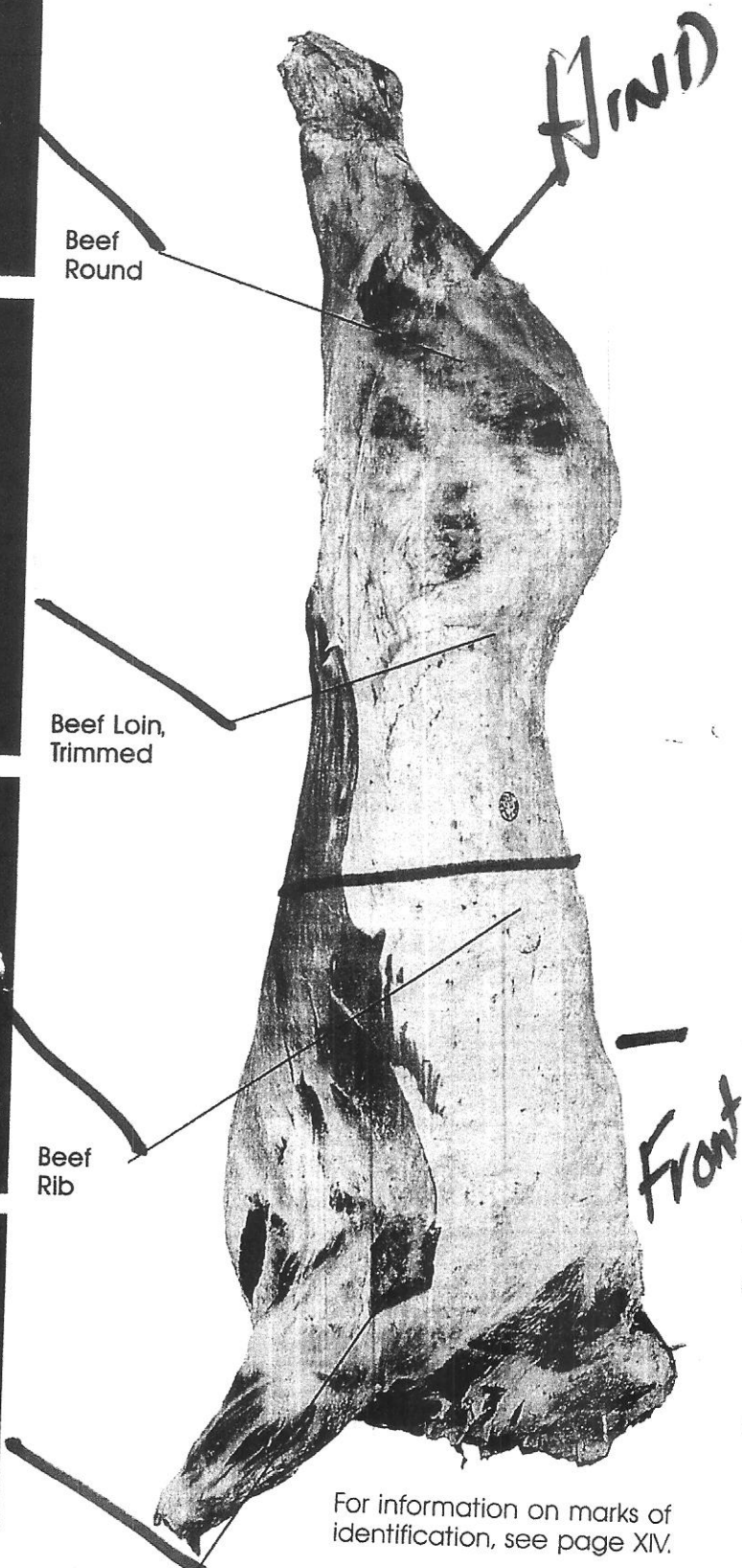
Beef Loin, Trimmed



Beef Rib



Beef Chuck, Square Cut



For information on marks of identification, see page XIV.