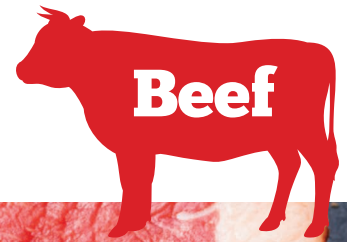




MEAT EDUCATION



CUTS OF BEEF

The main purpose of a beef animal is meat consumption, so people look at it to identify its basic parts and to identify the beef cuts. General parts related to conformation include poll, brisket, loin, hooks and pins, tailhead, and ribs.



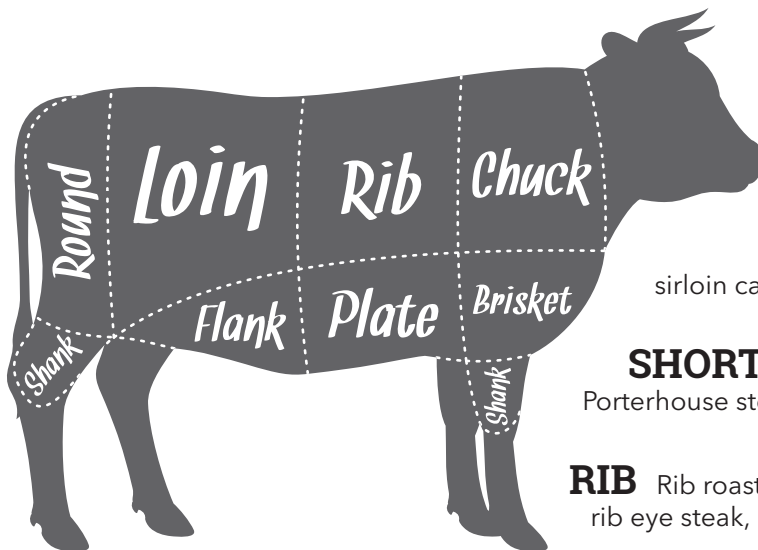
BEEF

Meat that comes from a bovine animal

VEAL

Meat that comes from a young bovine animal (usually less than 4 month of age)

RETAIL CUTS



ROUND Round steak, top round roast, top round steak, boneless rump roast, bottom round roast, tip roast (cap off), eye round roast, and tip steak

SIRLOIN Sirloin steak, sirloin steak round bone, top sirloin steak, tenderloin roast/steak, and beef tri-tip (boneless cut from the bottom of the sirloin can also be called a "triangle")

SHORT LOIN Boneless top loin steak, T-bone steak, Porterhouse steak, and tenderloin roast/steak

RIB Rib roast (large end), rib roast (small end), rib steak (small end), rib eye steak, rib eye roast, and back ribs

CHUCK Chuck eye roast, boneless top blade steak, arm pot roast, boneless shoulder pot roast, cross-rib pot roast, mock tender, blade roast, under blade pot roast, 7-bone pot roast, short ribs, and flanken-style ribs

BRISKET Brisket (whole), corned brisket point half, and brisket flat half

SHANK Shank cross cut

PLATE Skirt steak

FLANK Flank steak and flank steak rolls

OTHER Ground beef, cubed steak, stew meat, and cubes for kabobs

LIVE WEIGHT

The measured weight of a carcass before slaughter

DRESSING PERCENTAGE

The percentage weight of a carcass ready for chilling and is about 60 - 65% of the of the live weight

BREAKING DOWN THE CARCASS

A beef carcass is split into 2 sides. A side of beef can be broken down between the 12th and 13th ribs into quarters known as the Front and Rear Quarters.

WHOLESALE CUTS

FRONT QUARTER

1. PLATE: Contains the skirt steak
2. CHUCK: Contains blade steaks and roast, plus hamburger
3. SHANK: Tough meat used in stews and soups
4. BRISKET: For processed meats like corned beef, plus barbecue meat and brisket roast
5. RIB: Source of prime rib and rib eye steaks

REAR QUARTER

1. ROUND: Lean meat, contains round steaks/roasts plus lean ground beef
2. SHORTLOIN: Contains high value steaks
3. SIRLOIN: Contains lower value steaks due to slightly tougher meat
4. FLANK: Contains the London Broil and flank steaks

FURTHER BREAKDOWN

- SUBPRIMALS: Smaller than wholesale cuts, they are often trimmed and deboned to increase their value to retailers

EXAMPLES: Whole Tenderloin - sold to restaurants for cutting filet mignon - and Whole Ribeye - creates custom rib eye steaks

