

**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 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**

- Chime 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 portion weight
- Thickness of surface fat

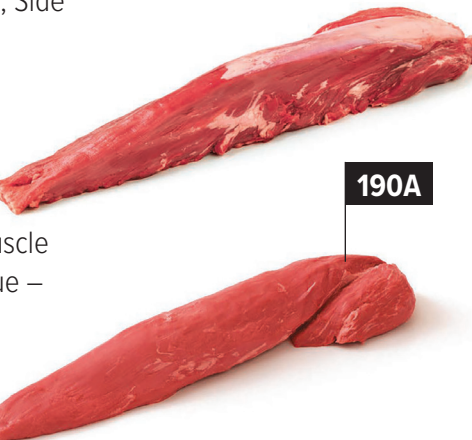


**WHOLE TENDERLOIN**

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



**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



**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



**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

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

