

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
- Portion weight
- Specify 1114D PSO:1 for portions



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

112A 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

112C 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

112D 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

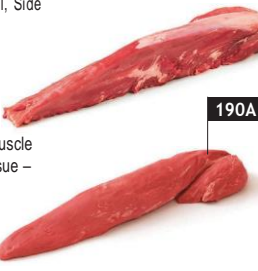
- Thickness or portion weight
- Thickness of surface fat



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 o)



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 (COULOTTE ROAST)

184D Beef Loin, Top Sirloin, Cap
ORDER SPECIFICATIONS

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



COULOTTE STEAK

184D Beef Loin, Top Sirloin Cap Steak, Boneless
ORDER SPECIFICATIONS

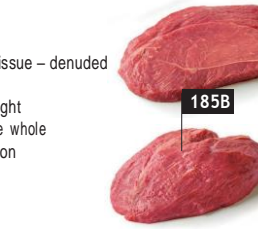
- Removal of fat
- Removal of connective tissue - denuded
- Thickness of surface fat
- Cut against the direction of the muscle fiber
- Thickness or portion weight



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
- Thickness or portion weight
- Specify 185B to purchase whole
- Benefits from tenderization



TRI-TIP

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

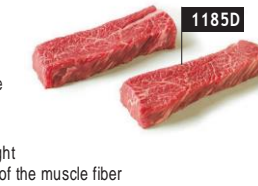
- Removal of fat
- Removal of connective tissue - denuded
- Thickness of surface fat
- Weight



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

ORDER SPECIFICATIONS

- Removal of fat
- Removal of connective tissue - denuded
- Specify 1185C to purchase with surface fat
- Thickness of surface fat
- Thickness or portion weight
- Cut against the direction of the muscle fiber



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

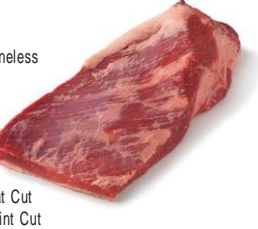


BRISKET

WHOLE BRISKET

120 Beef Brisket, Deckle-O, Boneless
ORDER SPECIFICATIONS

- Removal of brisket point
- Removal of surface fat
- Removal of connective tissue - denuded
- Specify 120A to purchase Flat Cut
- Specify 120B to purchase Point Cut

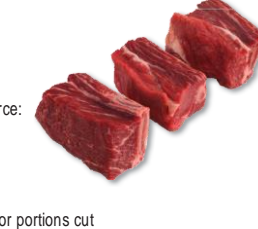


SHORT RIBS

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
ORDER SPECIFICATIONS

- 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



GROUND BEEF

GROUND BEEF

137 Ground Beef, Special
ORDER BY SPECIFIC PRIMAL PORTIONS

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

