

## CHUCK

**CHUCK ROLL**  
1164 Beef Chuck, Chuck Roll  
**ORDER SPECIFICATIONS**

- Quality grade
- Different arm length portion enclosures - vented cut
- Removal of Subcutaneous

**Cooking method:** Moist heat



**CHUCK EYE (DELMONICO) STEAK**  
1160 PSD 1 Beef Chuck, Chuck Eye Roll Steak, Boneless

**ORDER SPECIFICATIONS**

- Prepared from item 1160
- Quality grade
- Thickness or portion weight
- Tied or netted
- Longissimus dorsi muscle must be on one side of the steak

**Cooking method:** Dry heat



**COUNTRY-STYLE RIBS**  
1180 PSD 2 Beef Chuck, Chuck Eye Roll Steak, Boneless

**ORDER SPECIFICATIONS**

- Prepared from item 1180
- Quality grade
- Portion weight

**Cooking method:** Moist or moist then dry heat



**DENVER STEAK**  
1166 Beef Chuck, Under Blade, Center-Cut Steak

**ORDER SPECIFICATIONS**

- Prepared from item 1166
- Quality grade
- Portion weight
- Thickness (optimal thickness 3/4")
- Removal of connective tissue - denuded
- Benefits from tenderization
- Recommend 21 day aging

**Cooking method:** Dry heat



**SHOULDER (CLOD)**  
114 Beef Chuck, Shoulder Clod

**ORDER SPECIFICATIONS**

- Quality grade
- Long or short cut
- Removal of Frenes major
- Removal of Infraspinatus

**Cooking method:** Moist heat



**RANCH STEAK**  
114E PSD 1 Beef Shoulder, Arm Steak, Boneless

**ORDER SPECIFICATIONS**

- Prepared from item 114E PSD 1
- Quality grade
- Removal of connective tissue - denuded
- Removal of elbow tendon
- Thickness or portion weight

**Cooking method:** Dry heat



**FLAT IRON**  
114D PSD 1 Beef Chuck, Shoulder (Clod), Top Blade

**ORDER SPECIFICATIONS**

- Quality grade
- Removal of internal and external connective tissue - denuded
- Specify 114D PSD 1 for portions
- Portion weight

**Cooking method:** Dry heat



**PETITE TENDER**  
114F PSD 1 Beef Chuck, Shoulder Tender

**ORDER SPECIFICATIONS**

- Quality grade
- Removal of connective tissue - denuded
- Specify 114F for portioned medallions

**Cooking method:** Dry heat



**CHUCK EYE ROLL**  
1160 Beef Chuck, Chuck Eye Roll

**ORDER SPECIFICATIONS**

- Tied or netted
- Should be practically free of fat

**Cooking method:** Dry heat



## RIB

**RIB**  
109E Beef Rib, Ribeye Roll, Lip-On, Bone In (Export Style)

**ORDER SPECIFICATIONS**

- Quality grade
- Fat cover
- Weight range
- No surface fat present
- Length of tail (ft)
- Never tied or netted

**Cooking method:** Dry heat



**RIB STEAK**  
1103 Beef Rib, Rib Steak, Bone In

**ORDER SPECIFICATIONS**

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Length of tail (ft)

**Cooking method:** Dry heat



**COWBOY STEAK**  
1103B Beef Rib, Rib Steak, Frenched, Bone In

**ORDER SPECIFICATIONS**

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Length of bone

**Cooking method:** Dry heat



**RIBEYE, LIP ON**  
112A Beef Rib, Ribeye, Lip-On

**ORDER SPECIFICATIONS**

- Quality grade
- Fat cover
- Length of tail (ft)
- Weight range
- Tied or netted

**Cooking method:** Dry heat



**RIBEYE STEAK**  
1112A Beef Rib, Ribeye Steak, Lip-On, Boneless

**ORDER SPECIFICATIONS**

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Length of tail (ft)

**Cooking method:** Dry heat



**RIBEYE ROLL STEAK**  
1112 Beef Rib, Ribeye Roll Steak, Boneless

**ORDER SPECIFICATIONS**

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Removal of the tail (ft)

**Cooking method:** Dry heat



**RIBEYE FILET**  
1112C Beef Rib, Ribeye Steak

**ORDER SPECIFICATIONS**

- Quality grade
- Thickness or portion weight
- Thickness of surface fat

**Cooking method:** Dry heat



Cut from the Ribeye tender muscle only (Longissimus dorsi)

**RIBEYE CAP ROLL**  
112D Beef Rib, Ribeye Cap

**ORDER SPECIFICATIONS**

- Quality grade
- Portion weight
- Removal of connective tissue
- Specify PSD 1 to purchase with Compous muscle

**Cooking method:** Dry heat



Whole Ribeye Cap only (Spinalis dorsi)

**RIBEYE CAP STEAK**  
1112D Beef Rib, Ribeye Cap Steak

**ORDER SPECIFICATIONS**

- Quality grade
- Portion weight
- Removal of connective tissue
- Also known as Spinalis dorsi

**Cooking method:** Dry heat



**BACK RIBS**  
124 Beef Rib, Back Ribs

**ORDER SPECIFICATIONS**

- Chine and thoracic vertebrae removed
- Whole or half
- Portioned by number of rib bones

**Cooking method:** Moist or dry heat



## LOIN

**SHORT LOIN**  
174 Beef Loin, Short Loin, Short Cut

**ORDER SPECIFICATIONS**

- Quality grade
- Length of tail
- Thickness of surface fat
- Weight range

**Cooking method:** Dry heat



**PORTERHOUSE STEAK**  
1173 Beef Loin, Porterhouse Steak

**ORDER SPECIFICATIONS**

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Tail length

**Cooking method:** Dry heat



**T-BONE STEAK**  
1174 Beef Loin, T-Bone Steak

**ORDER SPECIFICATIONS**

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Tail length

**Cooking method:** Dry heat



**STRIP STEAK**  
1179 Beef Loin, Strip Loin Steak, Bone In

**ORDER SPECIFICATIONS**

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Tail length
- Specify 1179A to purchase center-cut

**Cooking method:** Dry heat



**STRIP LOIN**  
180 Beef Loin, Strip Loin, Boneless

**ORDER SPECIFICATIONS**

- Quality grade
- Length of tail
- Thickness of surface fat
- Weight range

**Cooking method:** Dry heat



**STRIP STEAK, BONELESS**  
1180 Beef Loin, Strip Loin Steak, Boneless

**ORDER SPECIFICATIONS**

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Tail length
- Specify 1180A to purchase center-cut

**Cooking method:** Dry heat



**STRIP FILET**  
1180B Beef Loin, Strip Loin Steak, Split, Boneless

**ORDER SPECIFICATIONS**

- Quality grade
- Thickness or portion weight
- Thickness of surface fat

**Cooking method:** Dry heat



**WHOLE TENDERLOIN**  
190 Beef Loin, Tenderloin, Full, Side Muscle Off, Defatted

**ORDER SPECIFICATIONS**

- Quality grade
- Specify 190B to purchase side muscle on
- Specify 190A to purchase skinned (denuded), side muscle off
- Removal of connective tissue - denuded
- Weight range

**Cooking method:** Dry heat



**TENDERLOIN STEAK (FILET MIGNON)**  
1190A Beef Loin, Tenderloin Steak, Side Muscle Off, Skinned

**ORDER SPECIFICATIONS**

- Quality grade
- Specify 1190A to purchase defatted, side muscle on
- Specify 1190 to purchase defatted, side muscle off
- Thickness or portion weight

**Cooking method:** Dry heat



## SIRLOIN

**TOP SIRLOIN**  
184 Beef Loin, Top Sirloin Butt, Boneless

**ORDER SPECIFICATIONS**

- Quality grade
- Thickness of surface fat
- Weight range

**Cooking method:** Dry heat



**TOP SIRLOIN STEAK**  
1184 Beef Loin, Top Sirloin Butt Steak, Boneless

**ORDER SPECIFICATIONS**

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Specify 1184A to purchase without the Gluteus accessorius and Gluteus profundus
- Specify 1184B to purchase center-cut (Cap off) - Gluteus medius muscle only

**Cooking method:** Dry heat



Portioned Top Sirloin Steak

**TOP SIRLOIN FILET**  
1184F Beef Loin, Top Sirloin Butt Steak, Center-Cut, Seamed, Dorsal Side, Boneless

**ORDER SPECIFICATIONS**

- Quality grade
- Thickness or portion weight
- Tied or netted

**Cooking method:** Dry heat



Gluteus medius muscle only

**SIRLOIN CAP (COULOTTE ROAST)**  
184D Beef Loin, Top Sirloin, Cap

**ORDER SPECIFICATIONS**

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

**Cooking method:** Dry heat - indirect grill



**COULOTTE STEAK**  
184D Beef Loin, Top Sirloin Cap Steak, Boneless

**ORDER SPECIFICATIONS**

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

**Cooking method:** Dry heat



Denuded

**PETITE SIRLOIN/BALL TIP STEAK**  
1185B Beef Loin, Bottom Sirloin Butt, Ball Tip Steak

**ORDER SPECIFICATIONS**

- Quality grade
- Removal of fat
- Removal of connective tissue - denuded
- Thickness of surface fat
- Thickness or portion weight
- Specify 1185B to purchase whole
- Benefits from tenderization

**Cooking method:** Dry heat



1185B

**TRI-TIP**  
185D Beef Loin, Bottom Sirloin Butt, Tri-Tip, Defatted, Boneless

**ORDER SPECIFICATIONS**

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

**Cooking method:** Dry heat - indirect grill



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

**ORDER SPECIFICATIONS**

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

**Cooking method:** Dry heat



1185D

**SIRLOIN BAVETTE**  
185A Beef Loin, Bottom Sirloin Butt, Flap, Boneless

**ORDER SPECIFICATIONS**

- Quality grade
- Removal of fat
- Removal of connective tissue - denuded
- Cut against the direction of the muscle fiber
- Specify 1185A to portion
- Benefits from tenderization

**Cooking method:** Dry heat



## ROUND

**STEAMSHIP ROUND**  
166B Beef Round, Rump and Shank Partially Off, Handle On

**ORDER SPECIFICATIONS**

- Quality grade
- Removal of shank meat
- Thickness of surface fat
- Portion weight: 30 to 50 pounds

**Cooking method:** Dry heat - roast



**TOP ROUND**  
169 Beef Round, Top (Inside)

**ORDER SPECIFICATIONS**

- Quality grade
- Specify 169B to purchase with cap (picnic) and without the soft side (Pectineus and Sartorius)
- Specify 169A to purchase without cap (picnic) or soft side (Pectineus and Sartorius) attached
- Specify 169C to purchase with cap (picnic) and without the soft side (Pectineus and Sartorius)
- Whole or cut into two equal sections

**Cooking method:** Moist or dry heat



**TOP ROUND STEAK**  
1169 Beef Round, Top (Inside) Round Steak

**ORDER SPECIFICATIONS**

- Quality grade
- Removal of heavy connective tissue
- Removal of cap (picnic)
- Removal of soft side muscles (Pectineus and Sartorius)
- Thickness or portion weight
- Benefits from tenderization

**Cooking method:** Moist or dry heat



**TOP ROUND CAP**  
169B Beef Round, Top (Inside), Cap

**ORDER SPECIFICATIONS**

- Quality grade
- Thickness of surface fat
- Removal of surface fat
- Removal of connective tissue
- Weight
- Benefits from tenderization

**Cooking method:** Moist or dry heat



**OUTSIDE ROUND**  
1718 Beef Round, Outside Round (Flap)

**ORDER SPECIFICATIONS**

- Quality grade
- Removal of heavy connective tissue
- Specify 1718 for removal of side muscle (Biceps femoris shallow head)
- Specify 1718 for rump portion only
- Benefits from tenderization

**Cooking method:** Moist or dry heat



Rump removed

**EYE OF ROUND**  
171C Beef Round, Eye of Round

**ORDER SPECIFICATIONS**

- Quality grade
- Thickness of surface fat
- Removal of heavy connective tissue
- Benefits from tenderization

**Cooking method:** Moist heat



**SIRLOIN TIP (KNUCKLE)**  
167A Beef Round, Sirloin Tip (Knuckle), Peeled

**ORDER SPECIFICATIONS**

- Quality grade
- Removal of fat (peeled)
- Whole or split

**Cooking method:** Moist or dry heat



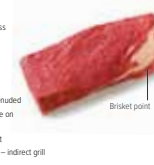
## BRISKET

**WHOLE BRISKET**  
120 Beef Brisket, Deckle-Off, Boneless

**ORDER SPECIFICATIONS**

- Quality grade
- Removal of brisket point
- Removal of surface fat
- Removal of connective tissue - denuded
- Specify 119 to purchase with deckle on
- Specify 120A to purchase Flat Cut
- Specify 120B to purchase Point Cut

**Cooking method:** Moist or dry heat - indirect grill



Brisket point

## SHORT RIBS

**SHORT RIBS**  
123 Beef Short Ribs

**ORDER SPECIFICATIONS**

- Quality grade
- 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



123A, 123B, 123C or 130

**Cooking method:** Dry heat for thinner cuts, Moist heat for thicker cuts



Flanken Style

## PLATE

**OUTSIDE SKIRT STEAK**  
127C Beef Plate, Outside Skirt

**ORDER SPECIFICATIONS**

- Quality grade
- Removal of the membrane - skinned
- Removal of surface fat
- Portion by weight
- Benefits from tenderization

**Cooking method:** Dry heat



**INSIDE SKIRT STEAK**  
127D Beef Plate, Inside Skirt

**ORDER SPECIFICATIONS**

- Quality grade
- Removal of the membrane - skinned
- Removal of surface fat
- Portion by weight
- Benefits from tenderization

**Cooking method:** Dry heat



## FLANK/MISC.

**FLANK STEAK**  
193 Beef Flank, Flank Steak

**ORDER SPECIFICATIONS**

- Quality grade
- Removal of the membrane - skinned
- Removal of surface fat
- Portion by weight
- Benefits from tenderization

**Cooking method:** Dry heat

