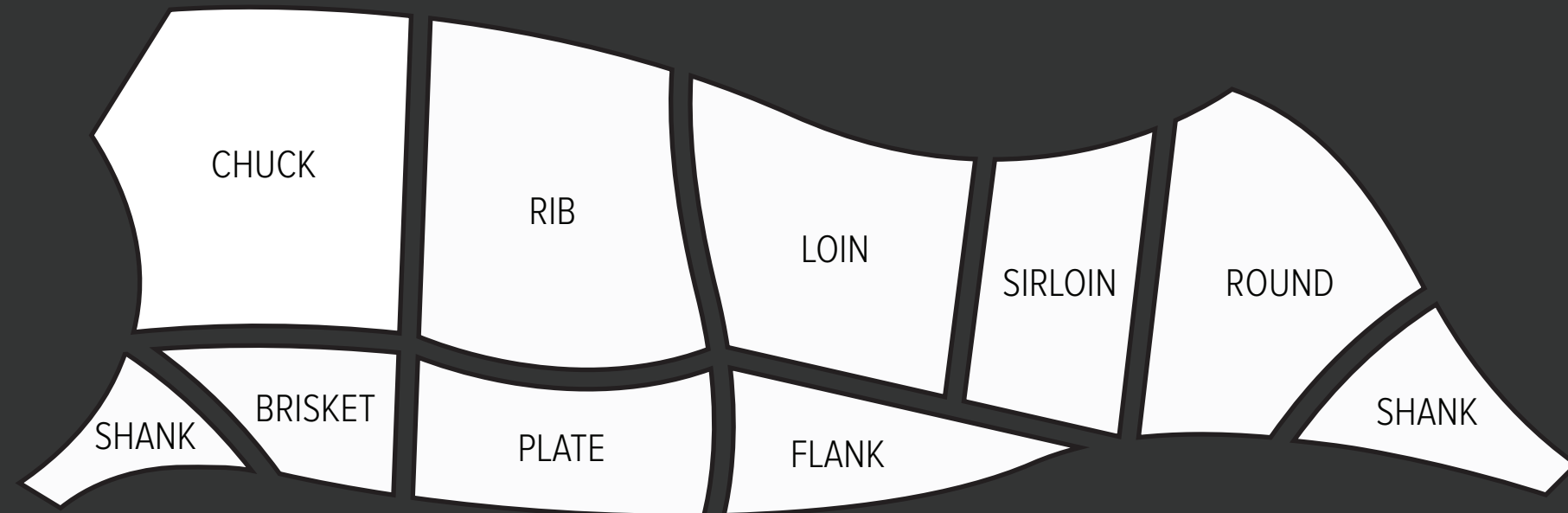


# BEEF

IT'S WHAT'S FOR DINNER®



# BEEF CUTS FOR FOODSERVICE

## CHUCK

### CHUCK ROLL

116A Beef Chuck, Chuck Roll

#### ORDER SPECIFICATIONS

- Quality grade
- Different arm length portion exclusions - ventral cut
- Removal of *Subscapularis*

**Cooking method:** Moist heat



### CHUCK EYE (DELMONICO) STEAK

1116D PSO:1 Beef Chuck, Chuck Eye Roll Steak, Boneless

#### ORDER SPECIFICATIONS

- Prepared from item 116D
- 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

1116D PSO:2 Beef Chuck, Chuck Eye Roll Steak, Boneless

#### ORDER SPECIFICATIONS

- Prepared from item 116D
- Quality grade
- Portion weight

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



### DENVER STEAK

1116G Beef Chuck, Under Blade, Center-Cut Steak

#### ORDER SPECIFICATIONS

- Prepared from item 116G
- Quality grade
- 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 *Teres major*
- Removal of *Infraspinatus*

**Cooking method:** Moist heat



### RANCH STEAK

1114E PSO:1 Beef Shoulder, Arm Steak, Boneless

#### ORDER SPECIFICATIONS

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

**Cooking method:** Dry heat



### FLAT IRON

114D PSO:1 Beef Chuck, Shoulder (Clod), Top Blade

#### ORDER SPECIFICATIONS

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

**Cooking method:** Dry heat



### PETITE TENDER

114F PSO: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

116D 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 (lip)
- 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 (lip)

**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 (lip)
- Weight range
- Tied or netted

**Cooking method:** Dry heat



### RIBEYE STEAK

112A Beef Rib, Ribeye Steak, Lip-On, Boneless

#### ORDER SPECIFICATIONS

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

**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 (lip)

**Cooking method:** Dry heat



### RIBEYE FILET

112C Beef Rib, Ribeye Steak

#### ORDER SPECIFICATIONS

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

**Cooking method:** Dry heat



### RIBEYE CAP ROLL

112D Beef Rib, Ribeye Cap

#### ORDER SPECIFICATIONS

- Quality grade
- Portion weight
- Removal of connective tissue
- Specify PSO:1 to purchase with Complexus muscle

**Cooking method:** Dry heat



### RIBEYE CAP STEAK

112D 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



## 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



## 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

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



## 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 189B 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 1189A 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



### 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



### SIRLOIN CAP (COULOTTE ROAST)

184D Beef Loin, Top Sirloin, Cap

#### ORDER SPECIFICATIONS

- Quality grade
- 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



### 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



### 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

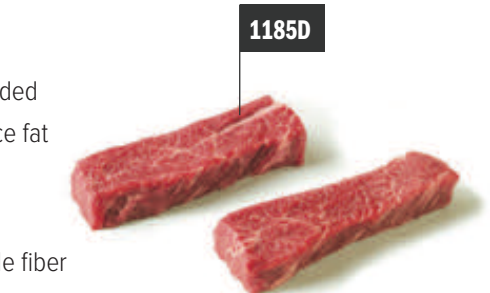


1185D Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted

#### ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Specify 1185C 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



### 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