



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: Dry 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:1 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



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



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 **LEAN**

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



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 **LEAN**

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 **LEAN**

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)

1184D 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



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
- Thickness of surface fat
- Specify 169A to purchase without cap (Gracilis) or soft side (Pectineus and Sartorius) attached
- Specify 169D to purchase with cap (Gracilis) 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 (Gracilis)
- Removal of soft side muscles (Pectineus and Sartorius)
- Thickness or portion weight
- Benefits from tenderization

Cooking method: Moist or dry heat



Cuts continued on back >>>

Chuck

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 **LEAN**

114E 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 **LEAN**

114F PSO:1 Beef Chuck, Shoulder Tender

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

Cooking method: Dry heat



Rib

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 (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

1112C 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

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



Loin

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 **LEAN**

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 **LEAN**

1180B Beef Loin, Strip Loin Steak, Split, Boneless

ORDER SPECIFICATIONS:

- Quality grade
- Removal of connective tissue – denuded
- Weight range

Cooking method: Dry heat



WHOLE TENDERLOIN **LEAN**

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



Sirloin

COULOTTE STEAK **LEAN**

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 185B to purchase whole
- Benefits from tenderization

Cooking method: Dry heat



TRI-TIP **LEAN**

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



Ground

TOP ROUND CAP **LEAN**

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

171B Beef Round, Outside Round (Flat)

ORDER SPECIFICATIONS:

- Quality grade
- Removal of heavy connective tissue
- Specify 171D for removal of side muscle (Biceps femoris ischiatic head)
- Specify 171G for rump portion only
- Benefits from tenderization

Cooking method: Moist or dry heat



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



OUTSIDE ROUND (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

