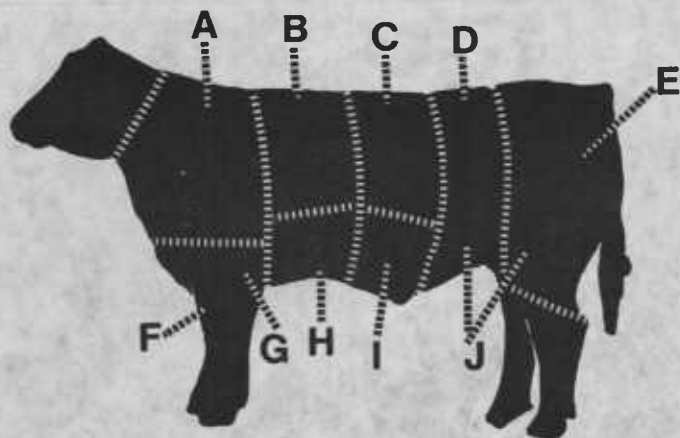
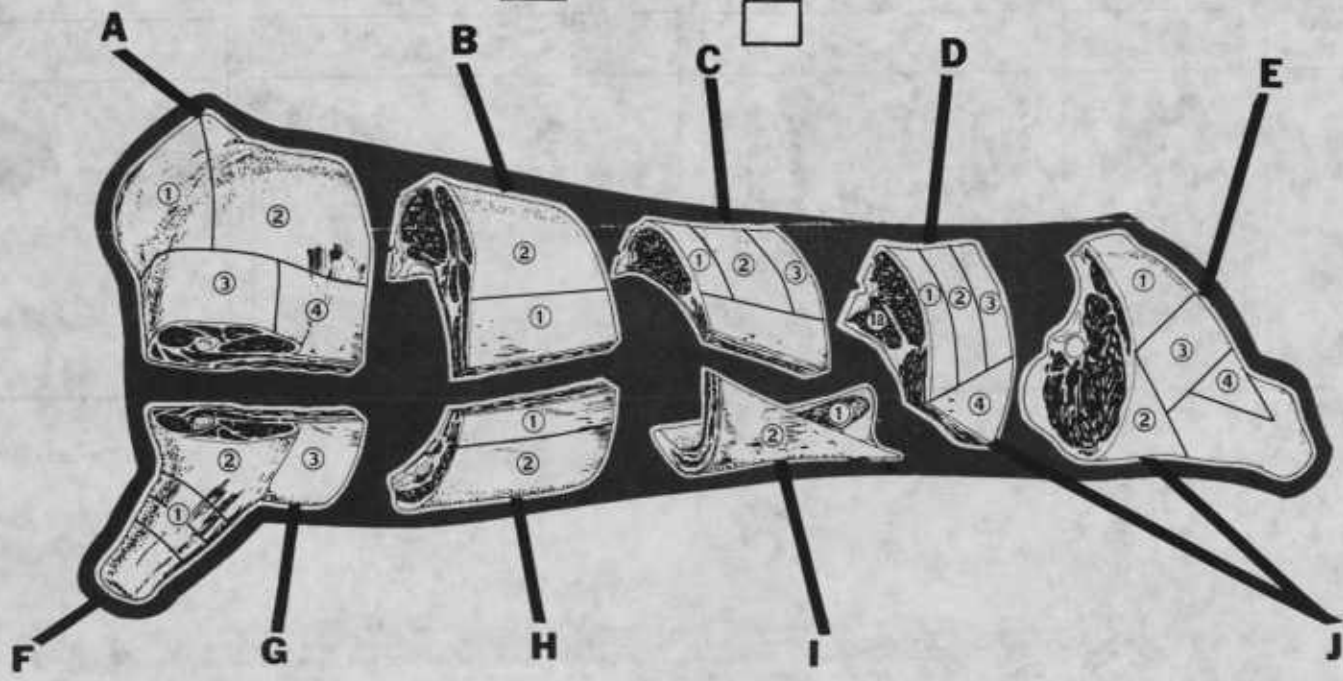
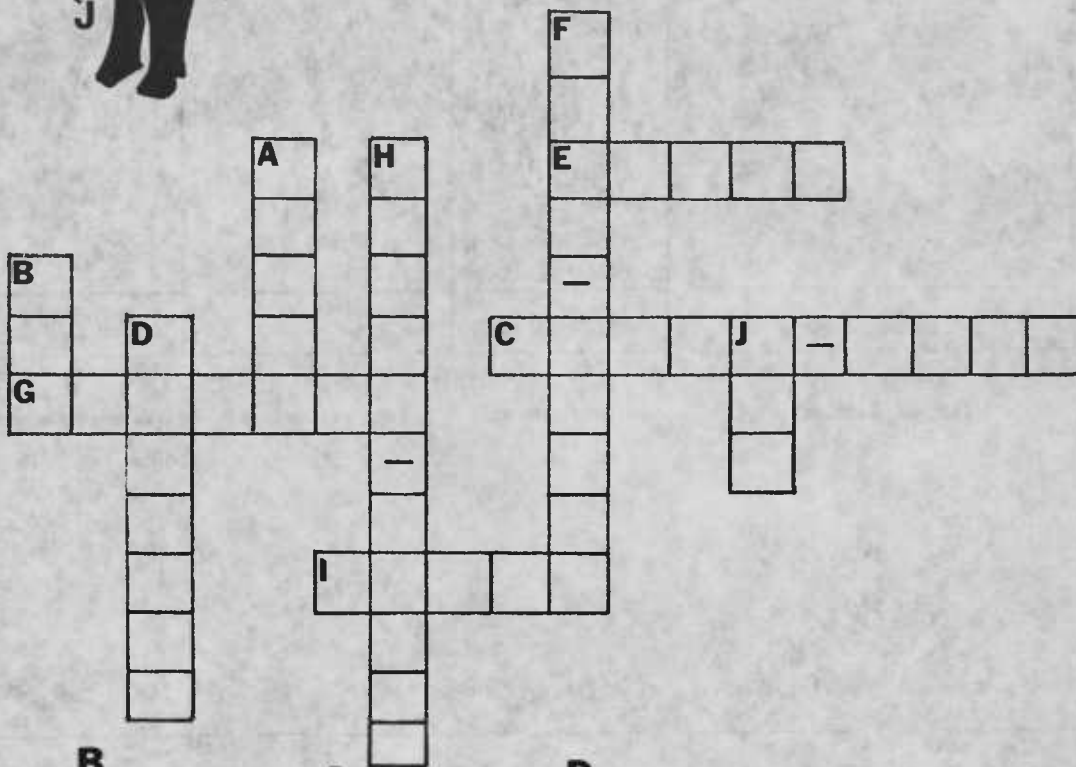


WHOLESALE CUTS OF BEEF



The numbers on the carcass refer to retail cuts.



RETAIL CUTS OF BEEF — WHERE THEY COME FROM AND HOW TO COOK THEM

CHUCK
Braise. Cook in Liquid

A
(25% of Carcass)

RIB
Roast. Broil. Panbroil. Panfry

B
(9% of Carcass)

SHORT LOIN
Roast. Broil. Panbroil. Panfry

C
(9% of Carcass)

SIRLOIN
Broil. Panbroil. Panfry

D
(10% of Carcass)

ROUND
Braise. Cook in Liquid

E
(26% of Carcass)

F
(3% of Carcass)

FORE SHANK
Braise. Cook in Liquid

G
(4% of Carcass)

BRISKET
Braise. Cook in Liquid

H
(7% of Carcass)

SHORT PLATE
Braise. Cook in Liquid

I
(5% of Carcass)

FLANK
Braise. Cook in Liquid

J
(From Round & Sirloin)

TIP
Braise

*May be Roasted, Broiled, Panbroiled or Panfried from high quality beef.
**May be Roasted, (Baked), Broiled, Panbroiled or Panfried.

2% of Carcass is Waste

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