

# CHUCK

## PECTORAL



**Common Names:** Pectoral, Deckle  
**Primary Muscle Composition:** Pectoralis profundus  
**Points Requiring Specification:**  
• Removal or retention of fat and other tissue (denuded)  
• Packaging Requirements

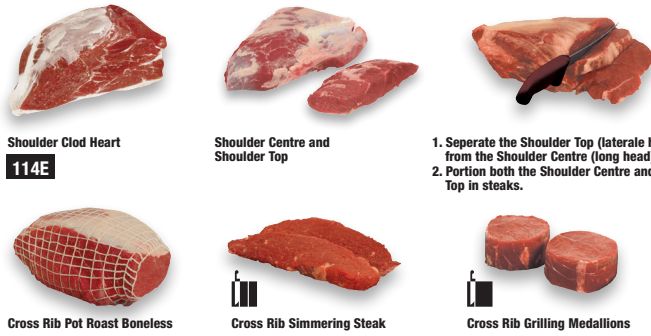


## SHOULDER CLOD



**Common Names:** Boneless Cross Rib, Long Cut Clod, Short Cut Clod, Clod Heart  
**Primary Muscle Composition:** Deltoides, Teres major, Triceps brachii caput group: longum, mediale, laterale, infraspinatus  
**Points Requiring Specification:**  
• Quality grade  
• Long or short cut  
• Removal or retention of Flat Iron (Infraspinatus)  
• Removal or retention of Clod Tender (Teres major)  
• External fat coverage

### CUTTING



## CLOD TENDER



**Common Names:** Petit Tender, Shoulder Tender  
**Primary Muscle Composition:** Teres major  
**Points Requiring Specification:**  
• Quality grade  
• Removal or retention of fat and other tissue (denuded)  
• Removal or retention of silver skin  
• Whole or portioned

## CHUCK SHORT RIBS



**Common Names:** Chuck Flap (boneless), Chuck Flat (boneless), Chuck Meat Square (boneless)  
**Primary Muscle Composition:** Serratus ventralis, Pectoralis superficialis, Sclenus dorsalis, Intercostals and may include ribs 2 through 5  
**Points Requiring Specification:**  
• Removal or retention of ribs  
• Rib number requirement  
• Rib length requirement  
• Fat cover

### VALUE ADDED CONCEPTS



**Common Names:** Mock Tender, Scotch Tender, Chuck Tender  
**Primary Muscle Composition:** Supraspinatus  
**Points Requiring Specification:**  
• Quality grade  
• Removal or retention of silver skin

## TOP BLADE FLAT IRON



**Common Names:** Top Blade, Oyster Blade  
**Primary Muscle Composition:** Infraspinatus  
**Points Requiring Specification:**  
• Tail length at scapular end  
• Removal or retention of bone skin (Periosteum)  
• Removal or retention of the central tendon  
• Packaging requirements

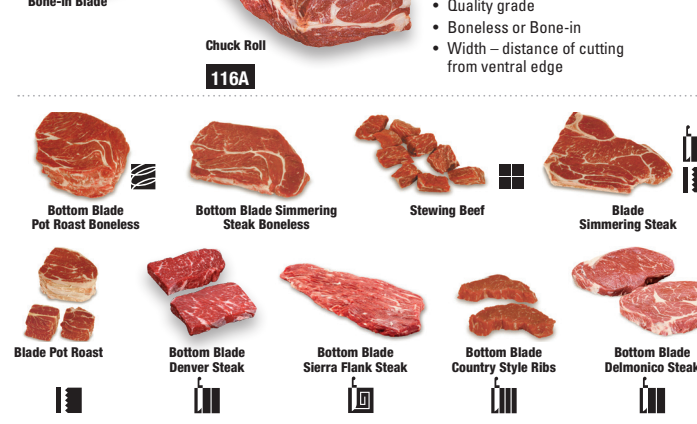
### CUTTING



## BLADE



**Common Names:** Bone-in Blade, Boneless Blade, Bottom Blade  
**Primary Muscle Composition:** Longissimus dorsi, Spinalis dorsi, Subscapularis, Rhomboideus, Complexus, Serratus ventralis, Serratus dorsalis, Longissimus costarum, Internal intercostals  
**Points Requiring Specification:**  
• Quality grade  
• Boneless or Bone-in  
• Width – distance of cutting from ventral edge



## CHUCK TAIL FLAT



**Common Names:** Chuck Flat, Chuck Flap, Chuck Meat Square, Boneless Short Ribs  
**Primary Muscle Composition:** Serratus ventralis  
**Points Requiring Specification:**  
• Quality grade, highly marbled  
• Removal of surface fat  
• Removal of silver skin



# VARIETY MEATS

## BEEF LIVER



**Points Requiring Specification:**  
• Whole or sliced  
• Portion weight (if sliced)  
• Membrane removed  
• Deveined

## BEEF OXTAIL



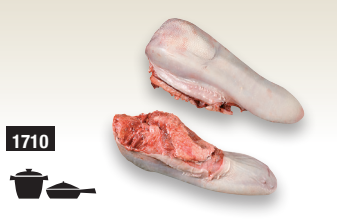
**Points Requiring Specification:**  
• Size

## BEEF KIDNEY



**Points Requiring Specification:**  
• Deveined

## BEEF TONGUE



**Points Requiring Specification:**  
• Type of cut (e.g., Swiss cut, Square cut)

## BEEF TRIPE



**Points Requiring Specification:**  
• Scaled and/or bleached  
• Select type: Reticulum type, Omasum type, Honeycomb type, Mountain Chain type

## MARROW BONES



**Points Requiring Specification:**  
• Harvested from the shank, femur or humerus bones  
• Exposed on at least one end of each sawed section or length

# SOURCE GRINDS 137

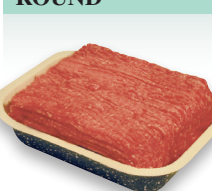
### Points Requiring Specification:

• Visual and/or chemical lean point determination

• Meat block origin (e.g., Chuck or Sirloin)

• Minimum content % of source ground meat

### ROUND



Extra Lean Ground Beef

90% Lean Ground Beef

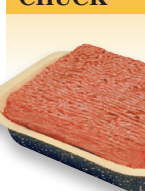
### SIRLOIN



Extra Lean Ground Beef

90% Lean Ground Beef

### CHUCK



Lean Ground Beef

83% Lean Ground Beef

# CANADA/US MARBLING & QUALITY GRADE STANDARDS\*

CANADA	MARBLING SCORE	USA
Abundant		
Canada Prime	Moderately Abundant	USDA Prime
	Slightly Abundant†	
	Moderate	
Canada AAA	Modest	USDA Choice
	Small†	
Canada AA	Slight†	USDA Select
Canada A	Trace	USDA Standard
	Practically Devoid	

GRADE	Prime	AAA	AA	A
OFFICIAL CANADIAN BEEF GRADE SYMBOL				

Grade	Marbling**	Maturity	Meat Colour	Fat Colour	Muscling	Meat Texture
CANADA						
Prime	Slightly abundant	Youthful	Bright red only	No yellow fat permitted	Good muscling or better	Firm only
AAA	Small	Youthful	Bright red only	No yellow fat permitted	Good muscling or better	Firm only
AA	Slight	Youthful	Bright red only	No yellow fat permitted	Good muscling or better	Firm only
A	Trace	Youthful	Bright red only	No yellow fat permitted	Good muscling or better	Firm only

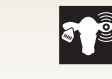
Grade	Marbling**	Maturity	Meat Colour	Fat Colour	Muscling	Meat Texture
UNITED STATES						
Prime	Slightly abundant	A and B maturity	Light red	Yellow fat permitted	No minimum requirement	Moderately firm
Choice	Small	A and B maturity	Dark cutters permitted	Yellow fat permitted	No minimum requirement	Slightly firm
Select	Slight	A maturity	Dark cutters permitted	Yellow fat permitted	No minimum requirement	Slightly soft
Standard	Practically devoid	A and B maturity	Dark cutters permitted	Yellow fat permitted	No minimum requirement	Soft

\* The Canadian marbling standards were changed in 1996 to mirror the copyrighted marbling standards of the United States. The minimum marbling standards used for USDA Prime (slightly abundant), Choice (small) and Select (slight) are the same minimum standards used in Canada to segregate the youthful quality carcasses into Canada Prime, AAA and AA respectively.  
\*\* Minimum marbling permitted for quality grade class.  
† The above illustrations are reduced reproductions of the official USDA Marbling photographs prepared for the U.S. Department of Agriculture by and available from the National Cattlemen's Beef Association.

# FOOD SAFETY



**Canadian Food Inspection Agency** enforces federal laws relating to animal health and the safety of Canadian beef.



**Canadian Livestock Tracking System** uses RFID ear tags and a national database to enable rapid and accurate animal identification.



**HACCP Beef Safety System** must be fully implemented at all Canadian processing plants exporting beef.



**Temperature Monitoring** is conducted throughout the beef production process as required by the HACCP food safety system.



**Antemortem Inspection** is performed to monitor the health of live cattle prior to slaughter.



**Removal of Specified Risk Materials (SRMs)** are designed to analyze and control potential hazards related to cattle feed.



**Grain Feeding** promotes well marbled, tender and flavourful beef with firm, white fat.



**Animal Health Monitoring** is conducted by beef producers and veterinarians throughout the production process.

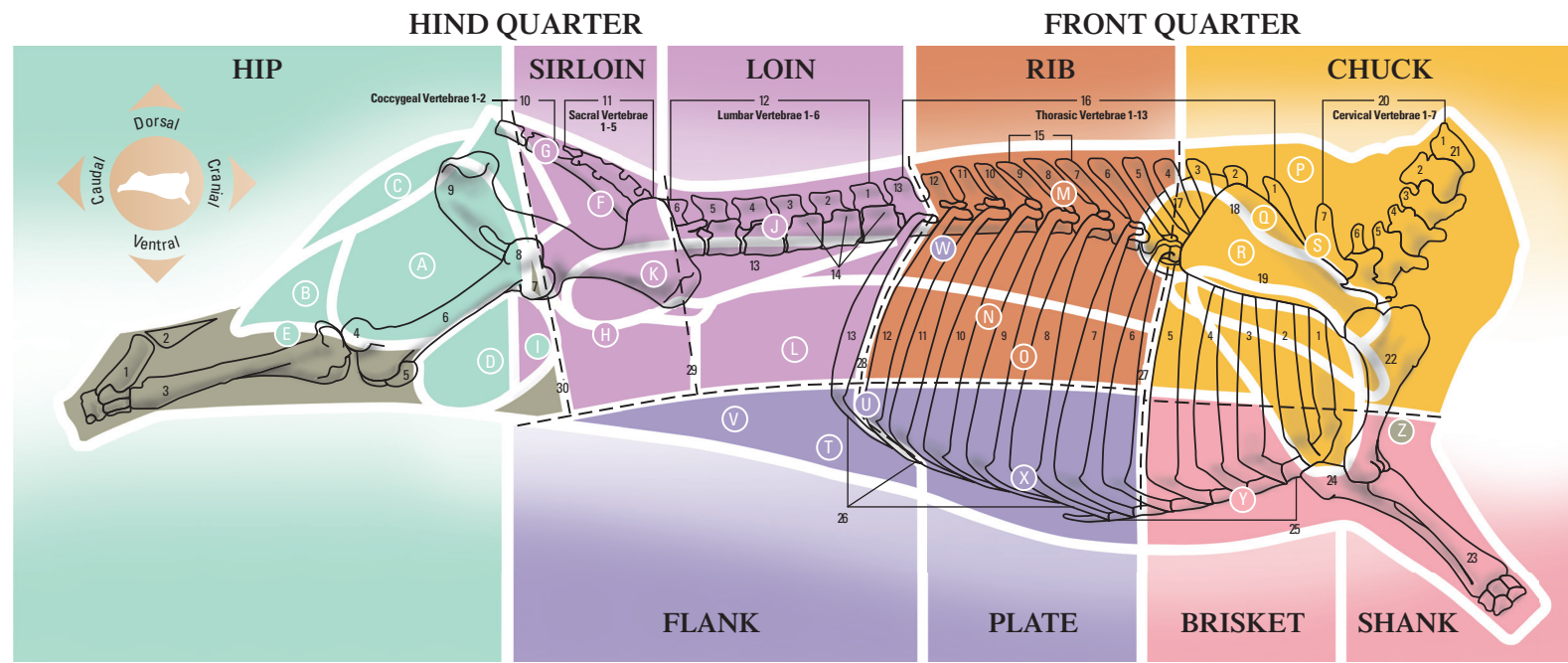


**National Animal Disease Surveillance** supports Canada's ability to recognize and respond to any emerging animal disease.



**Animal Genetics Import Controls** include point-of-entry inspection and quarantine as well as foreign animal disease testing.

# SKELETAL GUIDE AND PRIMARY MUSCLE GROUPS



### BONE STRUCTURE NOMENCLATURE

1. Tarsus (hock bones)
2. Gambrel Cord (achilles tendon)
3. Tibia (hind shank)
4. Stifle Joint
5. Patella (knee cap)
6. Femur (round bone)
7. Ball of Femur
8. Protruberance of Femur
9. Pelvic Bone
10. Tail Bones (caudal vertebrae)
11. Sacrum (sacral vertebrae)
12. Loin Bones (lumbar vertebrae)
13. Chine Bones
14. Transverse Process of Lumbar Vertebrae
15. Feather Bones
16. Back Bones (thoracic vertebrae)
17. Blade Bone Cartilage
18. Scapular Cartilage
19. Scapula (blade bone)
20. Neck Bones (cervical vertebrae)
21. Atlas Bone
22. Humerus (arm bone)
23. Ulna (only)
24. Radius (only)
25. Sternum (breast bone)
26. Costal Cartilages (rib cartilages)
27. Chuck/Rib break
28. Rib/Loin break
29. Loin/Sirloin break
30. Sirloin/Hip break

### HIP SECTION

1. Inside Round (Top Round, Topside)
2. Outside Round Flat (Outside Flat)
3. Eye of Round (Eye Round)
4. Knuckle (Sirloin Tip, Thick Flank)
5. Super Digital Muscle

### SIRLOIN SECTION

1. Top Sirloin Butt (Rump Heart)
2. Top Sirloin Cap (Culotte, Rump Cap)
3. Bottom Sirloin Tri Tip (Triangle, Knuckle Cap, Rump Tail)
4. Bottom Sirloin Ball Tip

### LOIN SECTION

1. Strip Loin
2. Tenderloin (PSMO)
3. Bottom Sirloin Flap (Steak Tail)

### RIB SECTION

1. Ribeye Roll (Cube Roll)
2. Rib Finger Meat (Intercostals)
3. Boneless Short Rib and Short Rib (Rib Ends)

### CHUCK SECTION

1. Chuck Roll (Bottom Blade)
2. Chuck Tender (Mock Tender, Scotch Tender)
3. Flat Iron (Top Blade, Oyster Blade)
4. Shoulder Clod (Blade Clod)

### FLANK SECTION

1. Inside Skirt
2. Outside Skirt (Thin Skirt)
3. Flank Steak
4. Hanging Tender (Thick Skirt)

### PLATE SECTION

1. Short Plate

### BRISKET SECTION

1. Brisket

### SPECIALTIES SECTION

1. Conical Muscle

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# KNOW YOUR BEEF

# CANADIAN BEEF MERCHANDISING GUIDE



# HIP/ROUND

## SIRLOIN TIP (KNUCKLE)

**Common Names:** Knuckle, Thick Flank  
**Primary Muscle Composition:** Vastus intermedius, Vastus lateralis, Vastus medialis, Rectus femoris, Tensor fasciae latae  
**Points Requiring Specification:**

- Quality grade
- Removal or retention of Tensor fasciae latae (cap)
- Whole or split
- Removal or retention of exterior fat and membrane (denuded)

**167**

Sirloin Tip Quick Roast   Sirloin Tip Rotisserie Roast   Sirloin Tip Oven Roast   Sirloin Tip Eye

Sirloin Tip Fast-Fry Steak   Sirloin Tip Marinating Steak   Sirloin Tip Marinating Medallion

## EYE OF ROUND

**Common Names:** Eye Of Round  
**Primary Muscle Composition:** Semitendinosus  
**Points Requiring Specification:**

- Quality grade
- Removal or retention of exterior fat and membrane (denuded)

**171C**

Eye of Round Oven Roast   Eye of Round Marinating Steak   Eye of Round Fast-Fry Steak   Eye of Round Quick Roast

Eye of Round Marinating Steak with Pepper   Eye of Round Oven Roast with Bacon   Eye of Round Strips for Satay

## PONDEROSA HIP

**Common Names:** Boneless version that includes top and bottom round referred to as Baron of Beef  
**Primary Muscle Composition:** See Inside (Top) Round, Outside (Bottom) Round, Sirloin Tip (Knuckle)  
**Points Requiring Specification:**

- Quality grade
- Removal or retention of shank meat
- External fat coverage

**166B**   **161B**

Ponderosa Hip   Boneless Hip (Round)

Hip Marinating Strips for Stir-Fry   Heel of Round Oven Roast   Hip Marinating Cubes   Hip Fast-Fry Minute Steak

## LEGEND

Reference Guide to the symbols used on this chart

## SUGGESTED COOKING METHODS

Smoking   Braising, Stewing or Pot Roasting   Simmering   Oven Roasting   Marinating   Grilling   Saute / Pan Fry

NAMP #   North American Meat Processors Association   444E   Purchasing Number

## FABRICATION SPECIFICATIONS

Saw Cut   String Tied   Barbecue Cut   Skewered   Butterfly Cut   Thin Slice 4 - 7 mm   Medium Slice 8 - 15 mm   Thick Slice 16 - 20 mm   Extra Thick Slice 21 - 30 mm   Diced Cut 20 x 20 x 20 mm

## OUTSIDE ROUND (BOTTOM ROUND)

**Common Names:** Goose-neck, Silverside  
**Primary Muscle Composition:** Semitendinosus, Biceps femoris, Gastrocnemius, Superficial digital flexor. May contain the Gluteus medius, Gluteus accessorius and Gluteus profundus.  
**Points Requiring Specification:**

- Quality grade
- Removal or retention of heel
- External fat coverage

**170**

Outside Round

**171B**

Outside Round Flat

## INSIDE ROUND (TOP ROUND)

**Common Names:** Top Round, Topside  
**Primary Muscle Composition:** Semimembranosus, Gracilis, Adductor femoris, Pectineus, Sartorius, Obturator externus and internus. May contain the iliopectus.  
**Points Requiring Specification:**

- Quality grade
- Whole or split
- Removal or retention of cap muscle (gracilis)
- Removal or retention of the pectineus and/or sartorius
- External fat coverage

**168**   **169A**

Inside Round   Inside Round (Denuded)

**1169**

Inside Round Oven Roast   Inside Round Quick Roast   Inside Round Marinating Medallion   Inside Round Fast-Fry Steak   Inside Round Marinating Steak   Inside Round King Oven Roast with Pork Fat (Tenderized)   Inside Round French Grilling Steak with Pepper (Tenderized)   Inside Round Grilling Tournedos (Tenderized)   Inside Round for Rouladen

**184D**

Top Sirloin Cap Grilling Steak   Top Sirloin Cap Fast-Fry Steak   Top Sirloin Cap Stir-Fry Strips   Top Sirloin Cap Grilling Cubes

## VALUE ADDED CONCEPTS

- Seasoned cap steaks
- Seasoned sandwich steaks
- Seasoned cap roast (Picnic roast)
- Seasoned strips/cubes
- 90 % c/l sirloin source grinds

# LOIN

## TOP SIRLOIN

**Common Names:** Top Butt, Rump Heart  
**Primary Muscle Composition:** Gluteus medius, Longissimus dorsi, Bicep femoris, Gluteus accessorius, Gluteus profundus, Tensor fasciae latae  
**Points Requiring Specification:**

- Quality grade
- Heavy connective tissue removed
- Removal or retention of cap (Bicep femoris)
- External fat coverage
- Weight range

**184**

Top Sirloin Premium Oven Roast   Top Sirloin Premium Rotisserie Roast   Top Sirloin Butt   Top Sirloin Grilling Steak

## TOP SIRLOIN CAP OFF

**Common Names:** Boneless Sirloin Butt Steak, Baseball Sirloin, Center-cut Sirloin  
**Primary Muscle Composition:** Vastus lateralis, Vastus medialis, Rectus femoris  
**Points Requiring Specification:**

- Quality grade
- Specific muscles (e.g., Center-cut only and no Cap Steaks)
- External fat coverage
- Portion weight

**184B**

Top Sirloin Cap Off Grilling Steak   Top Sirloin Grilling Medallion   Top Sirloin Grilling Medallion with Bacon

## VALUE ADDED CONCEPTS

**Initial Cut (Main Muscle)**   **Steak/Roast Ready (Cut & Split)**   **Premium Cuts**

Removal of heavy connective tissue cap, exterior fat or membrane.   Split the main muscle by cutting into thirds with the grain.   Cut each split into desired products (i.e. medallions, filets and use trim for kebabs).

## TOP SIRLOIN CAP

**Common Names:** Cap, Coulotte, Rump Cap  
**Primary Muscle Composition:** Biceps femoris  
**Points Requiring Specification:**

- Quality grade
- Removal or retention of silver skin
- External fat coverage

**189**   **190A**

Tenderloin   PSMO

Top Sirloin Cap Grilling Steak   Top Sirloin Cap Fast-Fry Steak   Top Sirloin Cap Stir-Fry Strips   Top Sirloin Cap Grilling Cubes

Seasoned Cap Roast (Picnic Roast)

## VALUE ADDED CONCEPTS

- Seasoned cap steaks
- Seasoned sandwich steaks
- Seasoned cap roast (Picnic roast)
- Seasoned strips/cubes
- 90 % c/l sirloin source grinds

## BOTTOM SIRLOIN TRI TIP

**Common Names:** Knuckle Cap, Rump Tail, Triangle Roast  
**Primary Muscle Composition:** Tensor fasciae latae  
**Points Requiring Specification:**

- Quality grade
- Removal or retention of fat and membrane (denuded)
- External fat coverage
- Weight range

**185C**

Bottom Sirloin Tri Tip Oven Roast   Bottom Sirloin Tri Tip Quick Roast   Bottom Sirloin Tri Tip Grilling Steak   Bottom Sirloin Tri Tip Grilling Medallion   Sirloin Tri Tip Kebab Cubes   Sirloin Tri Tip Stir-Fry Strips

## BOTTOM SIRLOIN BALL TIP

**Common Names:** Knuckle, Thick Flank  
**Primary Muscle Composition:** Vastus lateralis, Vastus medialis, Rectus femoris  
**Points Requiring Specification:**

- Quality grade
- Removal of Tensor fasciae latae and oblique internus abdominis
- Whole or split
- Removal or retention of exterior fat and membrane (denuded)

**185B**

Bottom Sirloin Ball Tip   Bottom Sirloin Tip Quick Roast   Bottom Sirloin Tip Fast-Fry Steak   Bottom Sirloin Tip Marinating Steak   Sirloin Ball Tip Grilling Medallions   Lean Tender Sirloin Stir-Fry Strips

## BOTTOM SIRLOIN FLAP MEAT

**Common Names:** Steak Tails, Bavette  
**Primary Muscle Composition:** Obliquus internus abdominis  
**Points Requiring Specification:**

- Quality grade
- Removal or retention of silver skin/fat (denuded)
- Removal or retention of heavy connective tissue

**185A**

Bottom Sirloin Flap Meat Fast-Fry Steak   Bottom Sirloin Flap Meat Grilling Steak   Bottom Sirloin Flap Meat Skewers   Marinating Strips   Arrachera Style (Split)

## TENDERLOIN

**Common Names:** Chateaubriand  
**Primary Muscle Composition:** Psoas major, Psoas minor, Iliacus  
**Points Requiring Specification:**

- Quality grade
- Removal or retention of the side muscle (Psoas minor)
- Removal or retention of the wedge fat found under the wing (Iliacus) of the tenderloin
- Removal or retention of the silver skin (peeled or unpeeled)
- Weight range

**189**   **190A**

Tenderloin   PSMO

Short Tenderloin   Butt Tenderloin   Tenderloin Premium Oven Roast   Tenderloin Fast-Fry Steak   Tenderloin Grilling Steak

## STRIP LOIN

**Common Names:** Strip Loin Boneless  
**Primary Muscle Composition:** Longissimus dorsi, Multifidus dorsi, Gluteus medius, Longissimus costarum, Intercostales externus and internus  
**Points Requiring Specification:**

- Quality grade
- Tail length (tail – the amount of meat and fat that extends beyond the eye of the loin)
- Common tail lengths include: 0" x 0", 0" x 1", 1" x 1", 1" x 2", 2" x 2", 2" x 3"
- Weight range
- Chain meat (Multifidus dorsi) on or off
- Removal or retention of tissue or vein end (removed yields a Center-cut Strip Loin specification)
- Removal or retention with specification (e.g., 1" of back strap)
- Removal or retention of finger meat (intercostals)
- External fat coverage (e.g., 1/4" trim)

**180**

Strip Loin Grilling Steak   Strip Loin Grilling Medallion   Strip Loin Premium Quick Roast   Strip Loin Premium Oven Roast   Strip Loin Fast-Fry Steak

## VALUE ADDED CONCEPTS

**Initial Cuts (Main Muscle)**   **Steak/Roast Ready (Cut & Split)**   **Premium Cuts**

Trim to 0 x 0 spec, removal of back strap, chain meat and rib finger meat.   Cut strip loin just off centre.   Cut each split into desired products (i.e. medallions, filets and use trim for kebabs).

## SHORT LOIN

**Common Names:** Beef Loin, Short Cut  
**Primary Muscle Composition:** Longissimus dorsi, Multifidus dorsi, Gluteus medius, Longissimus costarum, Intercostales externus and internus, Psoas major, Psoas minor, Iliacus  
**Points Requiring Specification:**

- Quality grade
- Common tail lengths include: 0" x 1", 1" x 1"
- Flank excluded

**174**

Wing Premium Oven Roast   Bone-in Strip Loin Grilling Steak   Wing Fast-Fry Steak   Porterhouse Grilling Steak (Includes gluteus medius)   Porterhouse Fast-Fry Steak   T-Bone Grilling Steak (Size of tenderloin portion)   T-Bone Fast-Fry Steak

**1173**   **1174**

Porterhouse   T-Bone   Wing

## LOIN STEAKS

**1173**   **1174**

Porterhouse   T-Bone   Wing

# RIB

## RIB

**Common Names:** Oven Ready Rib, Bone-in Lip On  
**Primary Muscle Composition:** Longissimus dorsi, Spinalis dorsi, Longissimus costarum, Complexus, Multifidus dorsi, internal and external intercostals and bones from the 6th to 12th rib (7 bones)  
**Points Requiring Specification:**

- Quality grade
- Tail length (tail – the amount of meat and fat that extends beyond the rib eye)
- Common tail lengths include: 0" x 0", 0" x 1", 1" x 1", 2" x 2"
- Weight range
- External fat cover – fat cap on or off
- Bone on or boneless
- Netted or unnetted
- Removal or retention of finger meat (intercostals)

**107**   **108D**   **109A**

Rib - Oven Prepared   Rib - Roast Ready (Banquet Rib)   Rib Cap   Beef Grilling Back Ribs (Removal or retention of bone skin • Whole or Split)

## RIB EYE

**Common Names:** Rib Eye Roll  
**Primary Muscle Composition:** Longissimus dorsi, Spinalis dorsi  
**Points Requiring Specification:**

- Quality grade
- Boneless
- Lip on (112A) or off
- Weight range

**112**

Rib Eye Premium Oven Roast   Rib Eye Grilling Steak   Rib Eye Fast-Fry Steak   Rib Eye Premium Quick Roast   Rib Eye Grilling Medallion

## VALUE ADDED CONCEPTS

**Initial Cut (Main Muscle)**   **Steak/Roast Ready (Cut & Split)**   **Premium Cuts**

Removal of rib bones, rib cap, Spinalis dorsi muscle and rib finger meat (intercostals).   Split along tail length from the eye muscle.   Cut each split into desired products (i.e. medallions, filets and use trim for kebabs).

## TRADITIONAL CUT

**112C**   **112D**   **1112A**

Removal of rib bones, rib cap, Spinalis dorsi muscle and rib finger meat (intercostals).   Prime Rib (Ribs 7-12)   Standing Rib (Rib 6)

## RIB STEAKS (RIBS 6-12)

## SHORT PLATE BONELESS

**Common Names:** Navel, Beef Plate Boneless  
**Primary Muscle Composition:** Cutaneous trunci, Obliquus externus abdominis, Pectineus, Sartorius, Transversus abdominis, Rectus abdominis  
**Points Requiring Specification:**

- Removal or retention of rib finger meat (intercostals)
- Removal or retention of diaphragm
- Removal or retention of inside skirt
- Fat cover

**121A**

Beef Flank

Flank Marinating Steak   Flank Steak Seasoned Ground Beef-London Broil

## BEEF SHORT RIBS

**Common Names:** Braising Ribs  
**Primary Muscle Composition:** Serratus ventralis, Latissimus dorsi, Intercostales externus and internus. Bone-in may include ribs 6 to 12.  
**Points Requiring Specification:**

- Quality grade
- Degree of pretrimming
- External fat coverage
- Bone-in or boneless (112D)
- Portion size (number of ribs)
- Portion weight

**123**

Short Ribs   Simmering Short Ribs   Simmering Short Ribs Boneless   Short Rib Sliced 7 Bone

## OVEN READY RIB

**Common Names:** Tuxedo Ribs, Boneless Fat Cap On Rib  
**Points Requiring Specification:**

- Quality grade
- Tail length
- Tied or netted
- Removal or retention of finger meat (intercostals)
- Weight range

**107**   **110**

Rib - Oven Prepared   Prime Rib Boneless Rotisserie Roast

Prime Rib Premium Oven Roast   Prime Rib Premium Oven Roast   Rib Premium Oven Roast   Rib Cap Off Premium Oven Roast

Prime Rib Premium Oven Roast   Prime Rib Grilling Steak   Prime Rib Fast-Fry Steak   Rib Cap Off Grilling Steak

## TRADITIONAL CUT

**1112A**

Prime Rib (Ribs 7-12)   Standing Rib (Rib 6)

## RIB STEAKS (RIBS 6-12)

## HANGING TENDER

**Common Name:** Thick Skirt, Hanger Steak  
**Primary Muscle Composition:** Lumbar portion of the diaphragm  
**Points Requiring Specification:**

- Removal or retention of membrane
- Packaging requirements

## INSIDE SKIRT

**Common Name:** Inside Skirt Steak  
**Primary Muscle Composition:** Transversus abdominis  
**Points Requiring Specification:**

- Hindquarter and/or navel end portion included
- Removal or retention of membrane
- Packaging requirements

**121D**

Inside Skirt Steak   Inside Skirt Fajita Strips

# BRISKET

## BRISKET

**Common Names:** Brisket, Full Brisket  
**Primary Muscle Composition:** Deep pectoral, Serratus ventralis, Cutaneous trunci, Intercostals  
**Points Requiring Specification:**

- Quality grade
- Removal or retention of deckle (Pectoralis profundus)
- Removal or retention of rib finger meat (intercostals)
- Removal or retention of cutaneous trunci
- External fat coverage
- Weight range

**120**

Brisket Pot Roast Boneless   Brisket Simmering Steak - Country Style   Brisket Simmering Strips

## SHANK

**Common Names:** Shin Meat, Shin Shank  
**Points Requiring Specification:**

- Portion size
- Bone-in or boneless
- Removal or retention of connective tissue and/or skin
- Removal or retention of sinews and/or tendons
- Fore shin or Hind shin only
- Specific muscle group requirements

**117**

Shank   Hind Shank Boneless   Fore Shank Boneless   Skin Shank (Bubble Meat)

**Shank Centre Cuts Stewing Beef Boneless**   **Shank Spur Stewing Beef**   **Shank Centre Cut Stewing Beef**