

CHUCK

DELMONICO STEAK (CHUCK EYE STEAK)

Order Specifications:

- Fat trim depth
- Portion weight and thickness



COUNTRY STYLE RIBS (BONELESS CHUCK STEAK)

Order Specifications:

- Portion weight and thickness



DENVER STEAK

Common Products:

Chuck Flap Tail Steak, Chuck Flat, Montreal Steak

Order Specifications:

- Fat trim depth
- Removal of connective tissue
- Portion weight and thickness



FLAT IRON STEAK (TOP BLADE STEAK)

Order Specifications:

- Removal of connective tissue
- Portion weight



CHUCK TENDER MEDALLION

Order Specifications:

- Fat trim depth
- Portion weight and thickness



CROSS RIB STEAK

Common Products:

Ranch Steak, Clod Steak, Shoulder Steak

Order Specifications:

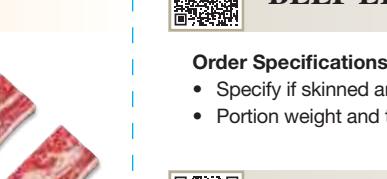
- Fat trim depth
- Removal of connective tissue
- Portion weight and thickness



CHUCK SHORT RIBS

Order Specifications:

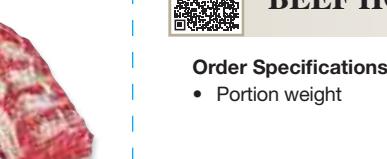
- Bone-In or Boneless
- Fat trim depth
- Portion weight and thickness of portions
- Portion weight and dimensions of pieces



CHUCK ROLL (BONELESS BOTTOM BLADE) 116A

Order Specifications:

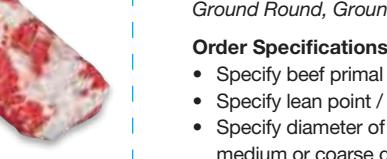
- Fat trim depth
- Length of tail
- Specify Chuck Roll or Chuck Eye Roll



CHUCK FLAP TAIL (CHUCK FLAT) 116G

Order Specifications:

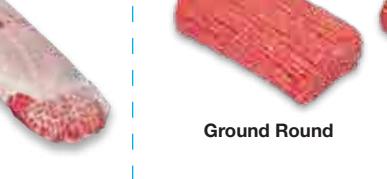
- Fat trim depth
- Removal of connective tissue



FLAT IRON (TOP BLADE) 114D

Order Specifications:

- Removal of bone skin and connective tissue



SHORT CUT CLOD

Order Specifications:

- Fat trim depth



PETITE TENDER 114F

Common Products:

Clod Tender, Teres Major, Shoulder Tender

Order Specifications:

- Removal of connective tissue
- Portion weight

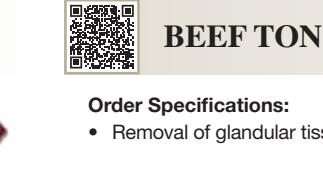


VARIETY MEATS

BEEF LIVER

Order Specifications:

- Specify if skinned and de-veined
- Fat trim depth
- Removal of membrane, silver skin and connective tissue
- Portion weight and thickness of portions (if sliced)



BEEF OXTAIL

Order Specifications:

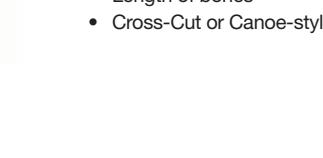
- Fat trim depth



BEEF HONEYCOMB TRIPE

Order Specifications:

- Portion weight



BEEF TONGUE

Order Specifications:

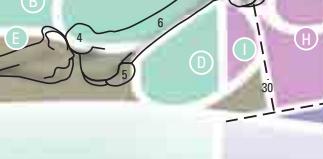
- Removal of glandular tissue and external fat



BEEF BONES

Order Specifications:

- Marrow shall be exposed on at least one end of each sawed section
- Length of bones
- Cross-Cut or Canoe-style (marrow bones)



SOURCE GRINDS

Common Products:

Ground Round, Ground Sirloin, Ground Chuck

Order Specifications:

- Specify beef primal cut of origin
- Specify lean point / fat content
- Specify diameter of grinder plate holes to prepare fine, medium or coarse ground beef



GROUND BEEF

Common Products:

Extra Lean, Lean, Medium, Regular

Order Specifications:

- Specify lean point / fat content
- Specify diameter of grinder plate holes to prepare fine, medium or coarse ground beef



CANADIAN BEEF QUALITY GRADES

MARBLING CLASS¹

Very Abundant

USA

USDA Prime

Abundant

USDA Choice

Moderately Abundant

USDA Select

Slightly Abundant

USDA Select

Moderate

USDA Select

Modest

USDA Select

Small

USDA Select

Slight

USDA Select

USDA Prime

USDA Choice

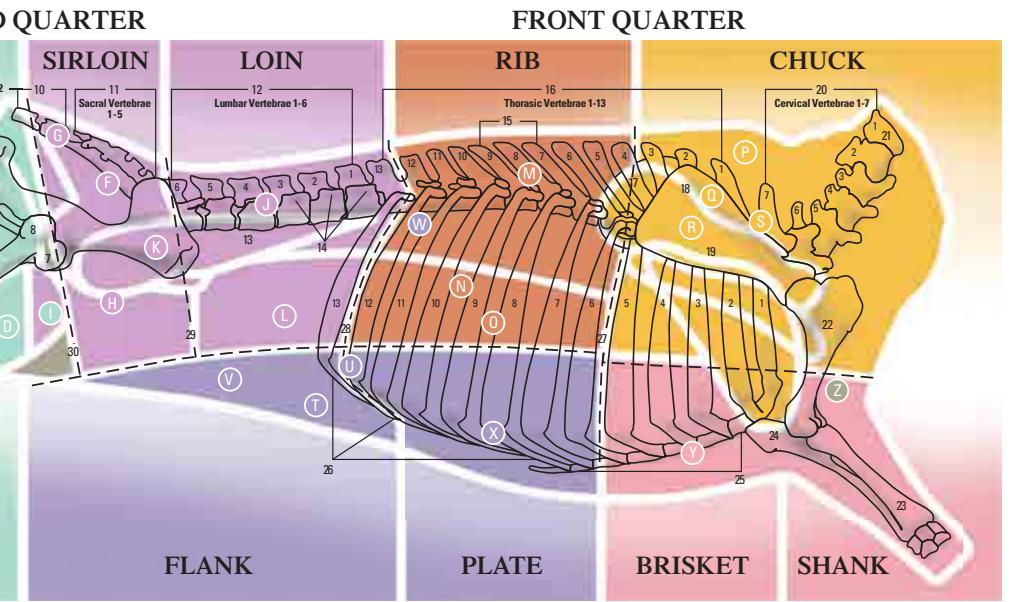
USDA Select

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SKELETAL GUIDE AND PRIMARY MUSCLE GROUPS



BONE STRUCTURE NOMENCLATURE

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

Disclaimer: This information has been compiled from sources and documents believed to be reliable. The accuracy of the information presented is not guaranteed, nor is any responsibility assumed or implied by Canada Beef and their partners for any damages or loss resulting from inaccuracies or omissions.

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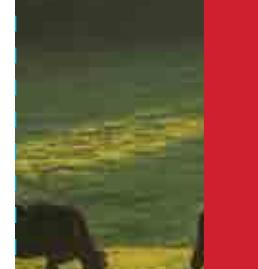
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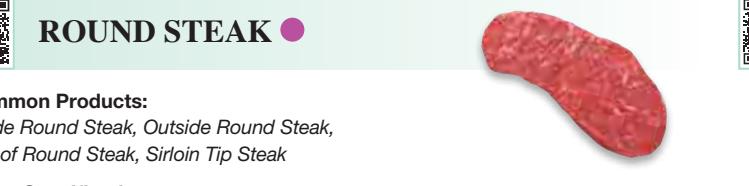
KNOW YOUR BEEF



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HIP/ROUND

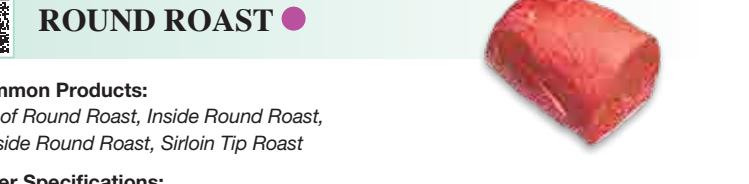


ROUND STEAK

Common Products:
Inside Round Steak, Outside Round Steak, Eye of Round Steak, Sirloin Tip Steak

Order Specifications:

- Specify beef sub-primal cut of origin
- Fat trim depth
- Removal of connective tissue
- Portion weight and thickness



ROUND ROAST

Common Products:
Eye of Round Roast, Inside Round Roast, Outside Round Roast, Sirloin Tip Roast

Order Specifications:

- Specify beef sub-primal cut of origin
- Fat trim depth
- Removal of connective tissue
- Portion weight



ROUND MINUTE STEAK (CUBED STEAK)

Order Specifications:

- Portion weight



EYE OF ROUND

Order Specifications:

- Fat trim depth
- Removal of connective tissue



INSIDE ROUND (TOP ROUND)

Order Specifications:

- Fat trim depth
- Removal of cap and side muscles
- Removal of connective tissue and membrane



SIRLOIN TIP (KNUCKLE)

Order Specifications:

- Fat trim depth
- Removal of cartilage and membrane
- Removal of eye muscle

LEGEND | ORDER SPECIFICATIONS:

● Fresh or Frozen, Packaging

● Quality Grade, Fresh or Frozen, Aging (if applicable)

ROUND STIR-FRY STRIPS

ROUND STIR-FRY STRIPS

Common Products:

Steak Fajita Strips, Marinating Stir-Fry Strips

Order Specifications:

- Portion weight and thickness

BEEF CUBES

BEEF CUBES

Common Products:

Stew Cubes, Kabob Cubes, Marinating Cubes

Order Specifications:

- Removal of cartilage and connective tissue
- Portion weight and thickness
- Cubes can be produced from all beef sub-primals

OUTSIDE ROUND FLAT (BOTTOM ROUND FLAT)

OUTSIDE ROUND FLAT (BOTTOM ROUND FLAT)

Order Specifications:

- Fat trim depth
- Removal of strap, connective tissue and membrane

EYE OF ROUND

EYE OF ROUND

Order Specifications:

- Fat trim depth
- Removal of connective tissue

INSIDE ROUND (TOP ROUND)

INSIDE ROUND (TOP ROUND)

Order Specifications:

- Fat trim depth
- Removal of cap and side muscles
- Removal of connective tissue and membrane

SIRLOIN TIP (KNUCKLE)

SIRLOIN TIP (KNUCKLE)

Order Specifications:

- Fat trim depth
- Removal of cartilage and membrane
- Removal of eye muscle

LEGEND | ORDER SPECIFICATIONS:

● Fresh or Frozen, Packaging

● Quality Grade, Fresh or Frozen, Aging (if applicable)

SIRLOIN

TOP SIRLOIN STEAK

Common Products:

Steak Fajita Strips, Marinating Stir-Fry Strips

Order Specifications:

- Portion weight and thickness

BEEF CUBES

BEEF CUBES

Common Products:

Stew Cubes, Kabob Cubes, Marinating Cubes

Order Specifications:

- Removal of cartilage and connective tissue
- Portion weight and thickness
- Cubes can be produced from all beef sub-primals

OUTSIDE ROUND FLAT (BOTTOM ROUND FLAT)

OUTSIDE ROUND FLAT (BOTTOM ROUND FLAT)

Order Specifications:

- Fat trim depth
- Removal of strap, connective tissue and membrane

EYE OF ROUND

EYE OF ROUND

Order Specifications:

- Fat trim depth
- Removal of connective tissue

INSIDE ROUND (TOP ROUND)

INSIDE ROUND (TOP ROUND)

Order Specifications:

- Fat trim depth
- Removal of cap and side muscles
- Removal of connective tissue and membrane

SIRLOIN TIP (KNUCKLE)

SIRLOIN TIP (KNUCKLE)

Order Specifications:

- Fat trim depth
- Removal of cartilage and membrane
- Removal of eye muscle

LEGEND | ORDER SPECIFICATIONS:

● Fresh or Frozen, Packaging

● Quality Grade, Fresh or Frozen, Aging (if applicable)

SIRLOIN

TOP SIRLOIN STEAK

Common Products:

Steak Fajita Strips, Marinating Stir-Fry Strips

Order Specifications:

- Portion weight and thickness

BEEF CUBES

BEEF CUBES

Common Products:

Stew Cubes, Kabob Cubes, Marinating Cubes

Order Specifications:

- Removal of cartilage and connective tissue
- Portion weight and thickness
- Cubes can be produced from all beef sub-primals

OUTSIDE ROUND FLAT (BOTTOM ROUND FLAT)

OUTSIDE ROUND FLAT (BOTTOM ROUND FLAT)

Order Specifications:

- Fat trim depth
- Removal of strap, connective tissue and membrane

EYE OF ROUND

EYE OF ROUND

Order Specifications:

- Fat trim depth
- Removal of connective tissue

INSIDE ROUND (TOP ROUND)

INSIDE ROUND (TOP ROUND)

Order Specifications:

- Fat trim depth
- Removal of cap and side muscles
- Removal of connective tissue and membrane

SIRLOIN TIP (KNUCKLE)

SIRLOIN TIP (KNUCKLE)

Order Specifications:

- Fat trim depth
- Removal of cartilage and membrane
- Removal of eye muscle

LEGEND | ORDER SPECIFICATIONS:

● Fresh or Frozen, Packaging

● Quality Grade, Fresh or Frozen, Aging (if applicable)

SIRLOIN

TOP SIRLOIN STEAK

Common Products:

Steak Fajita Strips, Marinating Stir-Fry Strips

Order Specifications:

- Portion weight and thickness

BEEF CUBES

BEEF CUBES

Common Products:

Stew Cubes, Kabob Cubes, Marinating Cubes

Order Specifications:

- Removal of cartilage and connective tissue
- Portion weight and thickness
- Cubes can be produced from all beef sub-primals

OUTSIDE ROUND FLAT (BOTTOM ROUND FLAT)

OUTSIDE ROUND FLAT (BOTTOM ROUND FLAT)

Order Specifications:

- Fat trim depth
- Removal of strap, connective tissue and membrane

EYE OF ROUND

EYE OF ROUND

Order Specifications:

- Fat trim depth
- Removal of connective tissue

INSIDE ROUND (TOP ROUND)

INSIDE ROUND (TOP ROUND)

Order Specifications:

- Fat trim depth
- Removal of cap and side muscles
- Removal of connective tissue and membrane

SIRLOIN TIP (KNUCKLE)

SIRLOIN TIP (KNUCKLE)

Order Specifications:

- Fat trim depth
- Removal of cartilage and membrane
- Removal of eye muscle

LEGEND | ORDER SPECIFICATIONS:

● Fresh or Frozen, Packaging

● Quality Grade, Fresh or Frozen, Aging (if applicable)

SIRLOIN

BOTTOM SIRLOIN FLAP STEAK (BAVETTE)

Common Products:

Fat trim depth

Order Specifications:

- Specify if cut with or across the grain
- Portion weight and thickness

BEEF CUBES

BEEF CUBES

Common Products:

Stew Cubes, Kabob Cubes, Marinating Cubes

Order Specifications:

- Removal of cartilage and connective tissue
- Portion weight and thickness
- Cubes can be produced from all beef sub-primals

OUTSIDE ROUND FLAT (BOTTOM ROUND FLAT)

OUTSIDE ROUND FLAT (BOTTOM ROUND FLAT)

Order Specifications:

- Fat trim depth
- Removal of strap, connective tissue and membrane

EYE OF ROUND

EYE OF ROUND