

CHUCK

DELMONICO STEAK (CHUCK EYE STEAK)

- Order Specifications:**
- Fat trim depth
 - 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 Tender, Teres Major, 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
 - Removal of membrane, silver skin and connective tissue
 - Portion weight and dimensions of pieces

CHUCK ROLL (BONELESS BOTTOM BLADE)

- Order Specifications:**
- Fat trim depth
 - Length of tail
 - Specify Chuck Roll or Chuck Eye Roll

CHUCK FLAP TAIL (CHUCK FLAT)

- Order Specifications:**
- Fat trim depth
 - Removal of connective tissue

FLAT IRON (TOP BLADE)

- Order Specifications:**
- Removal of bone skin and connective tissue

SHORT CUT CLOD

- Order Specifications:**
- Fat trim depth

PETITE TENDER

- 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
 - 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

Ground Round

Ground Sirloin

Ground Chuck

Also Available in Chub Packs and Patties

Extra Lean Ground Beef
Maximum Fat Content 10% (90% lean)

Lean Ground Beef
Maximum Fat Content 17% (83% lean)

Medium Ground Beef
Maximum Fat Content 23% (77% lean)

Regular Ground Beef
Maximum Fat Content 30% (70% lean)

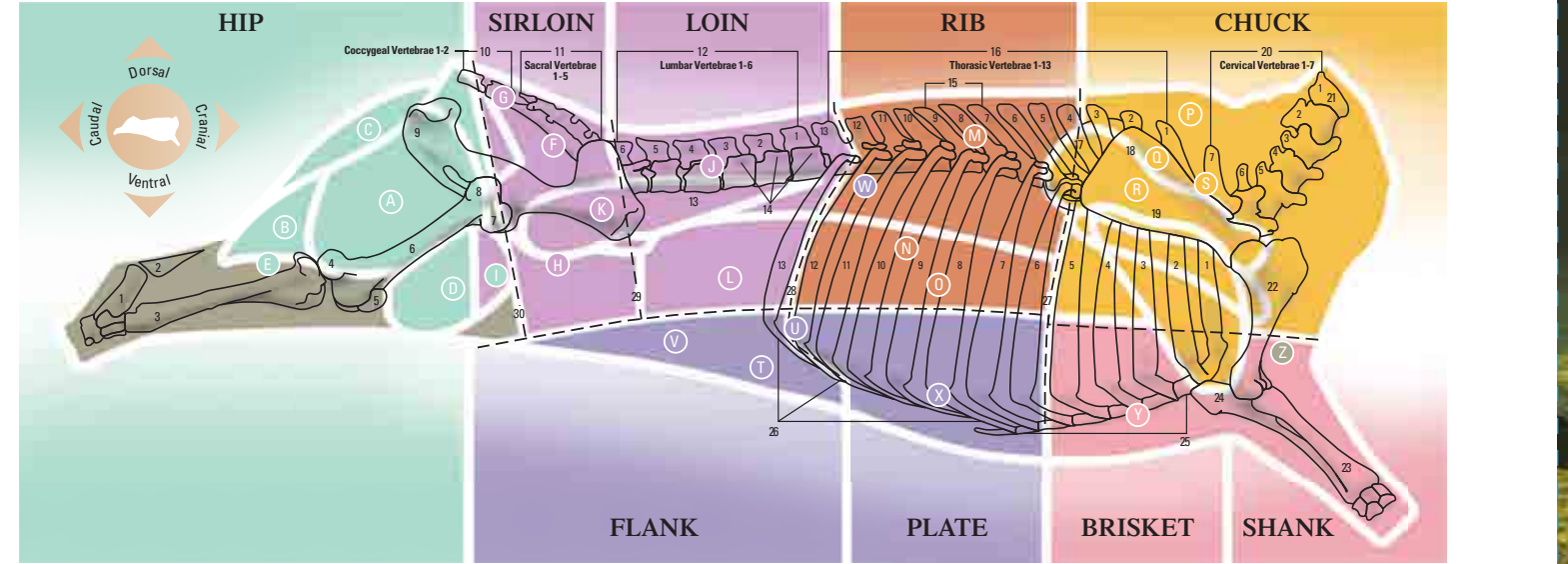
CANADIAN BEEF QUALITY GRADES

| GRADE | MARBLING CLASS ¹ | USA |
|-------|-----------------------------|-------------|
| | Very Abundant | USDA Prime |
| | Abundant | |
| | Moderately Abundant | |
| | Slightly Abundant | |
| | Moderate | USDA Choice |
| | Modest | |
| | Small | |
| | Slight | USDA Select |



¹ 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.

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**
- Inside Round (Top Round, Topside)
 - Outside Round Flat (Outside Flat)
 - Eye of Round (Eye Round)
 - Knuckle (Sirloin Tip, Thick Flank)
 - Super Digital Muscle
- SIRLOIN SECTION**
- Top Sirloin Butt (Rump Heart)
 - Top Sirloin Cap (Culotte, Rump Cap)
 - Bottom Sirloin Tri Tip (Triangle, Knuckle Cap, Rump Tail)
 - Bottom Sirloin Ball Tip
- LOIN SECTION**
- Tenderloin (PSMO)
 - Bottom Sirloin Flap (Steak Tail)
- RIB SECTION**
- Ribeye Roll (Cube Roll)
 - Rib Finger Meat (Intercostals)
 - Boneless Short Rib and Short Rib (Rib Ends)
- CHUCK SECTION**
- Chuck Roll (Bottom Blade)
 - Chuck Tender (Mock Tender, Scotch Tender)
 - Flat Iron (Top Blade, Oyster Blade)
 - Shoulder Clod (Blade Clod)
- FLANK SECTION**
- Strip Loin
 - Inside Skirt
 - Outside Skirt (Thin Skirt)
 - Flank Steak
 - Hanging Tender (Thick Skirt)
- PLATE SECTION**
- Short Plate
- BRISKET SECTION**
- Brisket
- SPECIALTIES SECTION**
- Conical Muscle

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Cow Call Operation

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Feeding Operation

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Menu Planners

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Foodservice Training

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Canadian Beef Restaurant Showcase



Foodservice

Beef Merchandising Guide

with scannable QR codes for online content

Powered by:

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

Online content available from the Canadian Beef Information Gateway

- 3D Viewing
- Videos
- Photographs
- Specifications
- Commercial Recipes

LEGEND | ORDER SPECIFICATIONS:

- Fresh or Frozen, Packaging
- Quality Grade, Fresh or Frozen, Aging (if applicable)
- Quality Grade, Fresh or Frozen, Aging (if applicable), Packaging

ROUND STIR-FRY STRIPS ●

Common Products:
Steak Fajita Strips, Marinating Stir-Fry Strips

Order Specifications:

- Portion weight and thickness

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) 171B ●

Order Specifications:

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

EYE OF ROUND 171C ●

Order Specifications:

- Fat trim depth
- Removal of connective tissue

INSIDE ROUND (TOP ROUND) 169 ●

Order Specifications:

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

SIRLOIN TIP (KNUCKLE) 167A ●

Order Specifications:

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

SIRLOIN

TOP SIRLOIN STEAK ●

Order Specifications:

- Fat trim depth
- Removal of cap muscle
- Removal of accessory muscles
- Portion weight and thickness

TOP SIRLOIN MEDALLION (BASEBALL CUT) ●

Order Specifications:

- Portion weight and thickness

TOP SIRLOIN CAP STEAK (COULOTTE) ●

Order Specifications:

- Fat trim depth
- Portion weight and thickness

BOTTOM SIRLOIN TRI-TIP STEAK (TRIANGLE STEAK) ●

Order Specifications:

- Fat trim depth
- Portion weight and thickness

BOTTOM SIRLOIN BALL TIP STEAK (PETITE SIRLOIN) ●

Order Specifications:

- Fat trim depth
- Portion weight and thickness

BOTTOM SIRLOIN FLAP MEAT (BAVETTE) 185A ●

Order Specifications:

- Fat trim depth
- Removal of connective tissue

LOIN

PORTERHOUSE STEAK ●

Order Specifications:

- Fat trim depth
- Length of tail
- Portion weight and thickness

T-BONE STEAK ●

Order Specifications:

- Fat trim depth
- Length of tail
- Portion weight and thickness

BOTTOM SIRLOIN FLAP STEAK (BAVETTE) ●

Order Specifications:

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

TOP SIRLOIN BUTT (TOP BUTT) 184 ●

Order Specifications:

- Fat trim depth
- Removal of cap muscle

BOTTOM SIRLOIN TRI-TIP 185C ●

Order Specifications:

- Fat trim depth

BOTTOM SIRLOIN BALL TIP (PETITE SIRLOIN) 185B ●

Order Specifications:

- Fat trim depth

LOIN (CNTD.)

STRIP LOIN MEDALLION ●

Common Products:
New York Medallion, California Cut, Strip Loin Filet

Order Specifications:

- Fat trim depth
- Removal of backstrap and tail
- Portion weight and thickness

TENDERLOIN STEAK (FILET MIGNON) ●

Order Specifications:

- Fat trim depth
- Removal of chain, tail and head muscles
- Portion weight and thickness

STRIP LOIN 180 ●

Order Specifications:

- Bone-In or Boneless
- Fat trim depth
- Length of tail

FLANK/PLATE

SKIRT STEAK ●

Common Products:
Inside Skirt Steak, Outside Skirt Steak

Order Specifications:

- Specify Inside or Outside Skirt
- Portion weight

HANGER STEAK (BUTCHER'S STEAK) ●

Order Specifications:

- Removal of connective tissue
- Portion weight

HANGING TENDER (HANGER) 140 ●

Order Specifications:

- Removal of connective tissue

FLANK 193 ●

Order Specifications:

- Removal of connective tissue
- Portion weight

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

RIB

RIB ROAST ●

Common Products:
Prime Rib Roast, Rib Roast Boneless, Rib Eye Roast

Order Specifications:

- Bone-In or Boneless (if applicable)
- Specify Rib or Rib Eye
- Fat trim depth
- Length of tail (if applicable)
- Portion weight, number of bones (if applicable)

RIB STEAK ●

Common Products:
Bone-In Rib Steak, Boneless Rib Steak, Rib Eye Steak

Order Specifications:

- Bone-In or Boneless (if applicable)
- Specify Rib Steak or Rib Eye Steak
- Fat trim depth
- Length of tail (if applicable)
- Portion weight and thickness

FRENCHED RIB STEAK ●

Common Products:
Cowboy Steak, Tomahawk Steak

Order Specifications:

- Bone Length
- Length of tail
- Portion weight

BRISKET/SHANK

BRISKET 123 ●

Order Specifications:

- Fat trim depth
- Specify Whole, Flat or Point portions

HAMMER SHANK (FRENCHED SHANK) ●

Order Specifications:

- Length of exposed bone
- Fat trim depth
- Portion weight

SHORT RIBS CROSS-CUT ●

Common Products:
Flanken-style Short Ribs, Maui-style Short Ribs, Korean-style Short Ribs, Thin-cut Short Ribs

Order Specifications:

- Specify beef primal cut of origin
- Fat trim depth
- Removal of membrane, silver skin and connective tissue
- Thickness and number of rib bones present per piece

SHORT RIBS ●

Order Specifications:

- Bone-In or Boneless
- Fat trim depth
- Removal of membrane, silver skin and connective tissue
- Portion weight and dimensions of pieces

RIB (PRIME RIB) 109E ●

Order Specifications:

- Bone-In or Boneless
- Fat trim depth
- Length of tail

SHORT RIBS 123 ●

Order Specifications:

- Bone-In or Boneless
- Fat trim depth
- Number of ribs

BACK RIBS 124 ●

Order Specifications:

- Removal of chine bone and thoracic vertebrae
- Whole or split in half

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