



CANADIAN BEEF

PREMIUM QUALITY GRAIN-FED
CANADIAN BEEF

Trade: cdnbeefperforms.ca • Consumer: canadabeef.ca

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

**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)**

Order Specifications: • Fat trim depth • Removal of strap, connective tissue and membrane

**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

**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

**FLANK**

Order Specifications: • Removal of connective tissue • Portion weight

**INSIDE SKIRT / OUTSIDE SKIRT**

Order Specifications: • Removal of surface fat and membrane covering both sides to expose lean (Outside Skirt 121E)

**HANGING TENDER (HANGER)**

Order Specifications: • Removal of connective tissue



Online content available from the Canadian Beef Information Gateway

3D Viewing
Videos

Photographs
Specifications

Commercial
Recipes

SIRLOIN**TOP SIRLOIN STEAK**

Order Specifications: • Fat trim depth • Removal of cap muscle • Removal of accessory muscles • Portion weight and thickness

LOIN**PORTERHOUSE STEAK**

Order Specifications: • Fat trim depth • Length of tail • Portion weight and thickness

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 • Portion weight, number of bones (if applicable)

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 • 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)

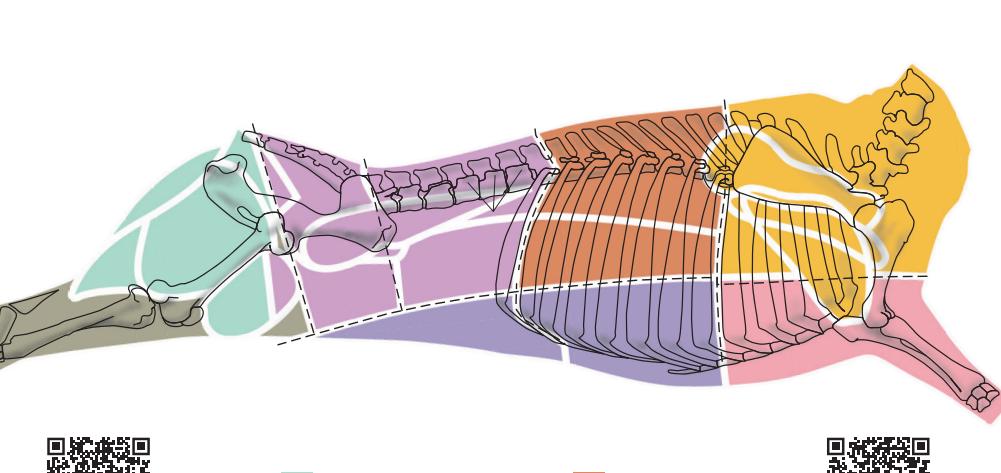
Order Specifications: • Fat trim depth • Removal of connective tissue

FLAT IRON (TOP BLADE)

Order Specifications: • Removal of bone skin and connective tissue

SHORT CUT CLOD

Order Specifications: • Fat trim depth

CARCASS DIAGRAM & BEEF QUALITY GRADING OVERVIEW**CANADIAN BEEF QUALITY GRADES**

GRADE	MARBLING CLASS ¹	USA
CANADA PRIME	Very Abundant	USDA Prime
Moderately Abundant		
Slightly Abundant		
CANADA AAA	Moderate	USDA Choice
Modest	Small	
CANADA AA	Slight	USDA Select

SOURCE GRINDS

Common Products: Ground Round, Ground Sirloin, Ground Chuck

Order Specifications: • Specify best primal cut of origin • 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

LEAN GROUND BEEF
BOUDIN MACHE MAGRE

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

Extra Lean Ground Beef
Maximum Fat Content 10% (60% 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)

Also Available in
Chub Packs and Patties

Learn More About The Canadian Beef Advantage**Canadian Beef Experience Virtual Tours****Canadian Beef Advantage (CBA)****Overview****CBA Videos****Foodservice Resources****Menu Planners****Processor Directory****Distributor Directory****Why Canadian Beef****Canadian Beef Information Gateway****Wholesale Gateway for Foodservice****Canada Beef Websites****Industry Website****Consumer Website****Canadian Beef Centre of Excellence****Independent Operator Order Centre****Supporting Canadian Beef****Foodservice Training****Domestic Market Development Programs****Independent Operator Order Centre****Supporting Canadian Beef****Canadian Beef Restaurant Showcase****Canadian Beef Information Gateway****Wholesale Gateway for Foodservice****Enter the Wholesale Gateway****About the Wholesale Gateway****Restaurant Gateway for Consumers****Enter the Restaurant Gateway****Canadian Beef Restaurant Showcase**

To view the Canadian Beef Information Gateway, Wholesale Edition for Foodservice, visit fs.cdnbeef.ca