

## HIP/ROUND

**SIRLOIN TIP (KNUCKLE)**

167 Sirloin Tip 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**

171C Eye of Round 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 Strips for Sauté

**OUTSIDE ROUND (BOTTOM ROUND)**

170 Outside Round 171B Outside Round Flat Outside Round Oven Roast Outside Round Rotisserie Roast Outside Round Quick Roast Outside Round Marinating Steak Outside Round Fast-Fry Steak

**INSIDE ROUND (TOP ROUND)**

169 Inside Round 169A Inside Round (Demi-bone) Inside Round Oven Roast Inside Round Quick Roast Inside Round Marinating Medallion Inside Round Fast-Fry Steak 1109 Inside Round Marinating Steak Inside Round King Oven Roast with Pork Fat (Tenderized) Inside Round French Grilling Steak with Pepper (Tenderized) Inside Round Grilling Tenderloin (Tenderized) Inside Round for Roastbeef

**PONDEROSA HIP**

168B Ponderosa Hip 161B Boneless Hip (Round) Hip Marinating Cubes Hip Fast-Fry Minute Steak

## SOURCE GRINDS

ROUND	SIRLOIN	CHUCK
Extra Lean Ground Beef 90% Lean Ground Beef	Extra Lean Ground Beef 90% Lean Ground Beef	Lean Ground Beef 83% Lean Ground Beef

## GROUND BEEF

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)

## VARIETY MEATS

**BEEF LIVER**

172A Beef Liver

**BEEF KIDNEY**

172B Beef Kidney

**BEEF TRIPE**

1729 Beef Tripe

**BEEF OXTAIL**

1724 Beef Oxtail

**BEEF TONGUE**

1710 Beef Tongue

**MARROW BONES**

1789 Marrow Bones

## LOIN

**TOP SIRLOIN**

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

**TOP SIRLOIN CAP OFF**

184B Top Sirloin Cap Off 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

**TOP SIRLOIN CAP**

184D Top Sirloin Cap

**VALUE ADDED CONCEPTS**

- Seasoned cap steaks
- Seasoned sandwich steaks
- Seasoned cap roast (Picanha roast)
- Seasoned strips/cubes
- 90% of sirloin source grinds

**TOP SIRLOIN CAP STRIPS**

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

**BOTTOM SIRLOIN TRI TIP**

185C Bottom Sirloin Tri Tip 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 Kabab Cubes Sirloin Tri Tip Strips

**BOTTOM SIRLOIN BALL TIP**

185B Bottom Sirloin Ball Tip Bottom Sirloin Ball Tip (Demi-bone) Bottom Sirloin Tip Quick Roast

**BOTTOM SIRLOIN FLAP MEAT**

185A Bottom Sirloin Flap Meat Bottom Sirloin Flap Meat Fast-Fry Steak Bottom Sirloin Flap Meat Grilling Steak Bottom Sirloin Flap Meat Skewers Marinating Strips Arrachera Style (Split)

**TENDERLOIN**

189 Tenderloin 190A PM50 Short Tenderloin

**STRIP LOIN**

180 Strip Loin 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

**SHORT LOIN**

174 Short Loin Wing Premium Oven Roast Bone-In Strip Loin Grilling Steak Wing Fast-Fry Steak Porterhouse Grilling Steak Porterhouse Fast-Fry Steak T-Bone Grilling Steak T-Bone Fast-Fry Steak

**TRADITIONAL CUT**

1173 Porterhouse 1174 T-Bone Wing

## FLANK/PLATE

**SHORT PLATE BONELESS**

121A Short Plate Boneless

**BEEF FLANK**

183 Beef Flank Flank Marinating Steak Flank Steak Seasoned Ground Beef-London Broil

**HANGING TENDER**

160 Hanging Tender

**INSIDE SKIRT**

121D Inside Skirt Inside Skirt Steak Inside Skirt Fajita Strips

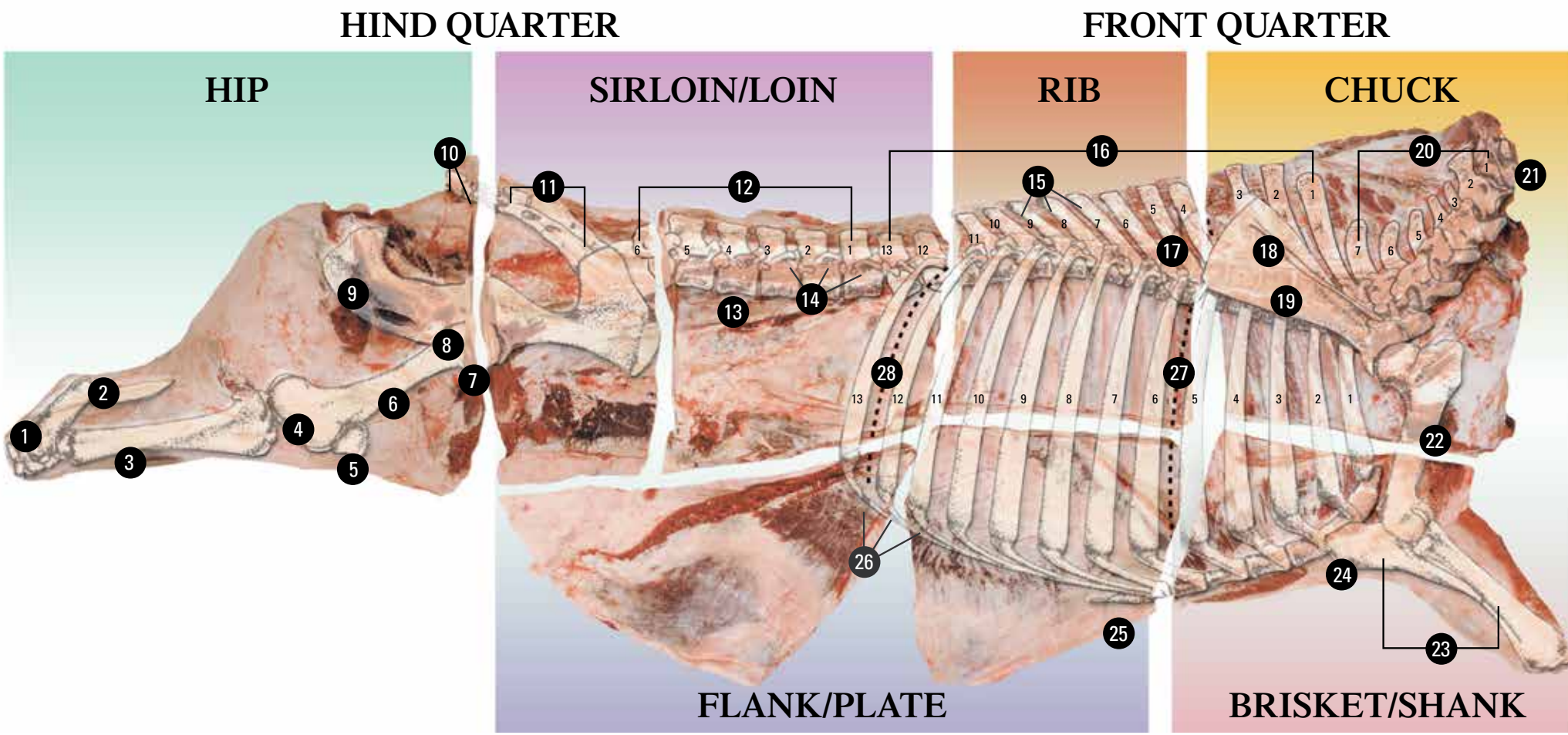
**OUTSIDE SKIRT**

121C Outside Skirt Steak 121E Outside Skirt Steak

**OUTSIDE SKIRT STEAK**

Outside Skirt Steak (Skinned) Skirt Marinating Steak Outside Skirt Fajita Strips

## SKELETAL GUIDE AND PRIMARY MUSCLE GROUPS



## RIB

**RIB**

107 Rib - Oven Prepared 109D Rib - Roast Ready 109A Rib - Roast Ready (Banquet Rib)

**RIB EYE**

112 Rib Eye 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

**BEEF SHORT RIBS**

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

**OVEN READY RIB**

107 Rib - Oven Prepared 110 Prime Rib Boneless Rotisserie Roast Prime Rib Premium Oven Roast - Country Style Prime Rib Premium Oven Roast Prime Rib Premium Quick Roast Rib Cap Off Premium Oven Roast Prime Rib Premium Quick Roast Prime Rib Grilling Steak Prime Rib Fast-Fry Steak Rib Cap Off Grilling Steak

**TRADITIONAL CUT**

112A Prime Rib (Ribs 7-12) Standing Rib (Rib 6)

## CHUCK

**PECTORAL**

116D Pectoral Beef Marinating Strips Stewing Beef

**SHOULDER CLOD**

114C Shoulder Clod Cross Rib Pot Roast Boneless Cross Rib Simmering Steak Boneless

**CLOD TENDER**

114F Clod Tender Clod Tender Medallion

**CROSS RIB**

Cross Rib Cross Rib Pot Roast Cross Rib Simmering Steak

**VALUE ADDED CONCEPTS**

- Seasoned BBQ rib
- Seasoned Asian style 4 bone rib portions
- Boned out for source grinds
- Boned out for restructured products
- Finger foods

**BONELESS TOP BLADE**

116B Boneless Top Blade

**TOP BLADE FLAT IRON**

114D Top Blade Flat Iron Top Blade Pot Roast

**CUTTING**

1. Remove central tendon.  
2. Cut steaks or strips across the direction of the grain.

1114D Top Blade Grilling Steaks Top Blade Simmering Steak Country Style

**BLADE**

Bone-In Blade Blade Simmering Steak Blade Pot Roast

**BONELESS BOTTOM BLADE**

116A Chuck Roll 1160 Chuck Eye Roll

Boneless Bottom Blade Bottom Blade Pot Roast Boneless Bottom Blade Simmering Steak Boneless

**CHUCK TAIL FLAT**

116G Chuck Tail Flat 1166 Boneless Short Ribs

## BRISKET

**BRISKET**

120 Brisket Brisket Pot Roast Boneless Brisket Simmering Steak Brisket Simmering Strips

**SHANK**

117 Shank Hind Shank Boneless Fore Shank Boneless Shin Shank (Double Meat)

Shank Centre Cut Stewing Beef Boneless Shank Spur Stewing Beef Shank Centre Cut Stewing Beef

## CANADA/US MARBLING & QUALITY GRADE STANDARDS

CANADA	MARBLING SCORE	USA
Canada Prime	Abundant	USDA Prime
Canada AAA	Moderately Abundant	USDA Choice
Canada AA	Slightly Abundant	USDA Select
Canada A	Moderate	USDA Standard
Canada B	Modest	
Canada C	Small	
Canada D	Trace	
Canada E	Practically Devoid	

## 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.

## LEGEND

Reference Guide to the symbols used on this chart

**SUGGESTED COOKING METHODS**

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

## FABRICATION SPECIFICATIONS

Saw Cut Strip 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 25 mm

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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