

SIRLOIN

TOP SIRLOIN

184 Beef Loin, Top Sirloin Butt, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Thickness of surface fat
- Weight range

Cooking method: Dry heat



TOP SIRLOIN STEAK

1184 Beef Loin, Top Sirloin Butt Steak, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Specify 1184A to purchase without the *Gluteus accessorius* and *Gluteus profundus*
- Specify 1184B to purchase center-cut (Cap off) - *Gluteus medius* muscle only

Cooking method: Dry heat



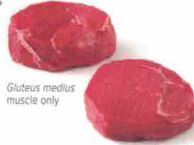
TOP SIRLOIN FILET

1184F Beef Loin, Top Sirloin Butt Steak, Center-Cut, Seamed, Dorsal Side, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Tied or netted

Cooking method: Dry heat



Gluteus medius muscle only

SIRLOIN CAP (COULOTTE ROAST)

184D Beef Loin, Top Sirloin Butt, Cap

ORDER SPECIFICATIONS

- Quality grade
- Removal of connective tissue – denuded
- Thickness of surface fat
- Portion weight

Cooking method: Dry heat – indirect grill



COULOTTE STEAK

1184D Beef Loin, Top Sirloin Cap Steak, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Thickness of surface fat
- Cut against the direction of the muscle fiber
- Thickness or portion weight

Cooking method: Dry heat



BALL TIP STEAK

1185B Beef Loin, Bottom Sirloin Butt, Ball Tip Steak

ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Thickness of surface fat
- Thickness or portion weight
- Benefits from tenderization
- Specify 1185B to purchase whole

Cooking method: Dry heat



1185B

TRI-TIP

185D Beef Loin, Bottom Sirloin Butt, Tri-Tip, Defatted, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Thickness of surface fat
- Weight

Cooking method: Dry heat – indirect grill



TRI-TIP STEAK

1185D Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted

ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Thickness or portion weight
- Thickness of surface fat
- Cut against the direction of the muscle fiber
- Specify 1185C to purchase with surface fat

Cooking method: Dry heat



SIRLOIN BAVETTE/FLAP

185A Beef Loin, Bottom Sirloin Butt, Flap, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Cut against the direction of the muscle fibers
- Benefits from tenderization
- Specify 1185A to portion

Cooking method: Dry heat



ROUND

STEAMSHIP ROUND

166B Beef Round, Rump and Shank Partially Off, Handle On

ORDER SPECIFICATIONS

- Quality grade
- Removal of shank meat
- Thickness of surface fat
- Portion weight: 30 to 50 pounds

Cooking method: Dry heat – roast



TOP ROUND

169B Beef Round, Top (Inside)

ORDER SPECIFICATIONS

- Quality grade
- Thickness of surface fat
- Specify 169D to purchase with cap (*Gracilis*) and without the soft side (*Pectineus* and *Sartorius*)
- Specify 169A to purchase without cap (*Gracilis*) or soft side (*Pectineus* and *Sartorius*) attached
- Whole or cut into two equal sections

Cooking method: Moist or dry heat



TOP ROUND STEAK

1169 Beef Round, Top (Inside) Round Steak

ORDER SPECIFICATIONS

- Quality grade
- Removal of heavy connective tissue
- Removal of cap (*Gracilis*)
- Removal of soft side muscles (*Pectineus* and *Sartorius*)
- Thickness or portion weight
- Benefits from tenderization

Cooking method: Moist or dry heat



TOP ROUND CAP

169B Beef Round, Top (Inside), Cap

ORDER SPECIFICATIONS

- Quality grade
- Thickness of surface fat
- Removal of surface fat
- Removal of connective tissue
- Weight
- Benefits from tenderization

Cooking method: Moist or dry heat



OUTSIDE ROUND

171B Beef Round, Outside Round (Flat)

ORDER SPECIFICATIONS

- Quality grade
- Removal of heavy connective tissue
- Specify 171D for removal of side muscle (*Biceps femoris ishiatic head*)
- Specify 171G for rump portion only
- Benefits from tenderization

Cooking method: Moist or dry heat



Rump Removed

EYE OF ROUND

171C Beef Round, Eye of Round

ORDER SPECIFICATIONS

- Quality grade
- Thickness of surface fat
- Removal of heavy connective tissue
- Benefits from tenderization

Cooking method: Moist heat



SIRLOIN TIP (KNUCKLE)

167A Beef Round, Sirloin Tip (Knuckle), Peeled

ORDER SPECIFICATIONS

- Quality grade
- Removal of fat (peeled)
- Whole or split

Cooking method: Moist or dry heat



BRISKET

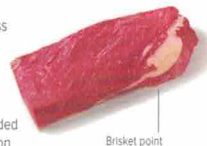
WHOLE BRISKET

120 Beef Brisket, Deckle-Off, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Removal of Brisket point
- Removal of surface fat
- Removal of connective tissue – denuded
- Specify 119 to purchase with deckle on

Cooking method: Moist or dry heat – indirect grill



Brisket point

PLATE

SHORT RIBS

123 Beef Short Ribs

ORDER SPECIFICATIONS

- Quality grade
- Specify Flanken Style for portions cut at right angle to rib bones
- Specify width of cut
- Specify number of ribs per portion
- Specify raw material source: 123A, 123B, 123C or 130
- Specify 123D or 130A to purchase boneless
- Thickness of surface fat

Cooking method: Dry heat for thinner cuts, Moist heat for thicker cuts



123A, 123B, 123C or 130

Flanken Style

OUTSIDE SKIRT STEAK

121C Beef Plate, Outside Skirt

ORDER SPECIFICATIONS

- Quality grade
- Removal of the membrane – skinned
- Removal of surface fat
- Portion by weight
- Benefits from tenderization

Cooking method: Dry heat



INSIDE SKIRT STEAK

121D Beef Plate, Inside Skirt

ORDER SPECIFICATIONS

- Quality grade
- Removal of the membrane – skinned
- Removal of surface fat
- Portion by weight
- Benefits from tenderization

Cooking method: Dry heat



FLANK/MISC.

FLANK STEAK

193 Beef Flank, Flank Steak

ORDER SPECIFICATIONS

- Quality grade
- Removal of the membrane – skinned
- Removal of surface fat
- Portion by weight
- Benefits from tenderization

Cooking method: Dry heat



HANGER STEAK

140 Beef, Hanging Tender

ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Cut against the direction of the muscle fiber
- Whole or portion by weight
- Specify 1140 for portions

Cooking method: Dry heat



GROUND BEEF

137 Ground Beef, Special

ORDER BY SPECIFIC PRIMAL

- Style 1: Ground Beef, Special
- Style 2: Ground Beef, Chuck
- Style 3: Ground Beef, Round
- Style 4: Ground Beef, Sirloin

ORDER BY SPECIFIC FAT CONTENT

Fat Content – Unless otherwise specified, the fat content shall be 20% fat. The purchaser may specify a different fat content provided it does not exceed 30%



To explore
all beef cuts,
scan here:



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