



## Cuts of Beef

The information below is an estimate of the quantity of each cut of beef from a market ready animal (1100-1300 pounds live). The number of each cut will vary based on the size of the animal and the thickness of the cut. This is intended to be used as a guideline only.

If some cuts are received, other cuts may not be available. The asteriks (\*) indicate such cuts.

\* There are three options for the rib eye: Rib Eye (boneless steak); or Rib Steak (rib eye with a bone) or Rib Eye Roast (large roast with a bone).












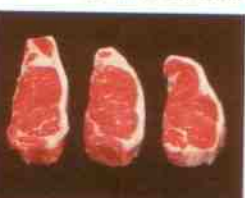

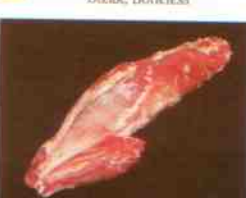
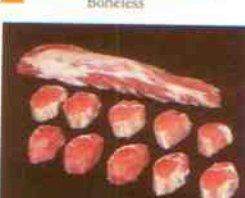




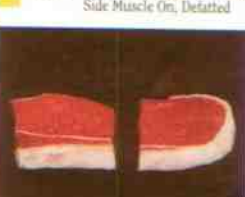


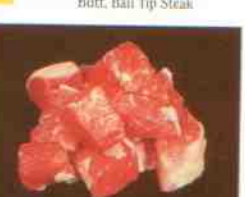


\*\* There are two options for the loin: T-Bones and Porterhouse or NY Strips and Filet Mignon.

Any cut not wanted, will be boned and ground for additional hamburger.

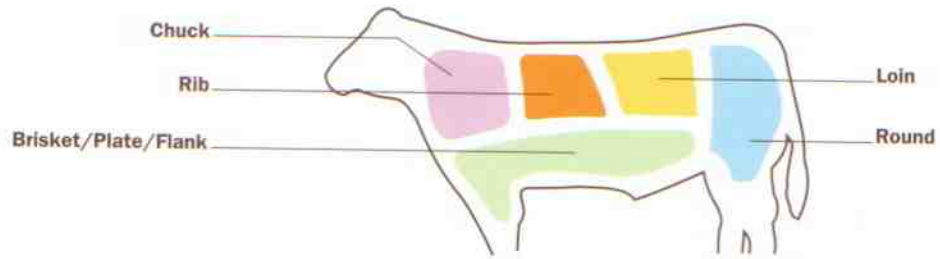
Front Quarter			Hind Quarter		
	Size	Quantity		Size	Quantity
<b>Brisket</b>	3-4 pounds	2	<b>Flank Steak</b>	1 1/2 - 2 pounds	2
<b>Arm Roast</b>	2 inches thick (3-4 lbs)	8	<b>Sirloin Steak</b>	3/4 inch thick	14
<b>English Roast</b>	2 inches thick (3-4 lbs)	4	<b>T-Bones</b>	3/4 inch thick	** 28
<b>Chuck Roast</b>	2 inches thick (3-4 lbs)	12	<b>Porterhouse</b>	3/4 inch thick	** 8
<b>Shank</b>	2 inches thick	8	<b>NY Strips</b>	3/4 inch thick	** 28
<b>Stew Meat</b>	1 pound packages	20	<b>Filet Mignon</b>	1 1/2 inches thick	** 16
<b>Short Ribs</b>	4 inches thick	4	<b>Cube Steak</b>	4 ounces	20
<b>Rib Steak</b>	3/4 inch thick *	36	<b>Rump Roast</b>	5-7 pounds	2
<b>Rib Eye</b>	3/4 inch thick *	36	<b>Round Steak</b>	1/2 inch thick	16
<b>Rib-eye Roast</b>	8-10 pounds *	2	<b>Swiss Steak</b>	1 1/4 inches thick	4
			<b>Tip Steak</b>	3/4 inch thick	8
<b>Ground Beef</b>	150-200 pounds				
<b>Tongue</b>		1	<b>Oxtail</b>		1
<b>Liver</b>		1	<b>Heart</b>		1

Liver and Heart availability dependent on inspector approval.

# FOODSERVICE CUTS OF BEEF

				
114 Beef Chuck, Shoulder Clod	116A Beef Chuck, Chuck Roll	120 Beef Brisket, Deckle-Off, Boneless	121D Beef Plate, Inside Skirt	193 Beef Flank, Flank Steak
				
109 Beef Rib, Roast-Ready	109D Beef Rib, Roast-Ready, Cover Off, Short Cut (Export Style)	112A Beef Rib, Ribeye, Lip-On	1112 Beef Rib, Ribeye Roll Steak, Boneless	1103A Beef Rib, Rib Steak, Boneless
				
180 Beef Loin, Strip Loin, Boneless	1180 Beef Loin, Strip Loin Steak, Boneless	1173 Beef Loin, Porterhouse Steak	189A Beef Loin, Tenderloin, Full, Side Muscle On, Defatted	1189A Beef Loin, Tenderloin Steak, Side Muscle On, Defatted
				
1190A Beef Loin, Tenderloin Steak, Side Muscle Off, Skinned	184D Beef Loin, Top Sirloin, Cap	1185B Beef Loin, Bottom Sirloin, Butt, Ball Tip Steak	169 Beef Round, Top (Inside)	1169 Beef Round, Top (Inside) Round Steak
				
168B Beef Round, Rump and Shank Partially Off, Handle On	170A Beef Round, Bottom (Gooseneck), Heel Out	135A Beef for Stewing	136 Ground Beef	1100 Beef Cubed Steak

The above cuts are a partial representation of NAMP/IMPS items. For further representation and explanation of all cuts see *The Meat Buyers Guide* by the North American Meat Processors Association.



NAMP/IMPS Number (North American Meat Processors Association/Institutional Meat Purchase Specifications)  
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