Beef: Primal and Retail Cut Identification

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K-STATE Research and Extension Riley County
Beef Carcasses
Beef Carcass

Roasts
Chuck
Blade
Clod Arm

Steaks
Chuck Tender Flat Iron

Cross-Cut Shank

Prime Rib Roast (6-12th Rib)
Rib Steak Short Ribs

Steaks
Club T-Bone
Porterhouse Strip Loin Tenderloin

Top Sirloin Steaks Culotte Steaks Tri-Tip Roast

Roasts
Outside (Bottom) Round Inside (Top) Round Knuckle Eye of Round Rump Hind Shank

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Flank Steak London Broil

Full Loin Short Loin Sirloin Rib Shank Shank Cross-Cut Shank Fresh Brisket Corned Beef Brisket Short Ribs Skirt Steak

Chuck, Square-cut
Cuts from the Brisket
Beef: Meat I.D.

Whole beef brisket
From the brisket primal cut
Cookery method: moist
Cuts From the Chuck
Beef: Retail Cut I.D.

7-bone pot roast
From the chuck
Cookery method: moist
Beef: Retail Cut I.D.

Blade roast
From the chuck
Cookery method: moist
Beef: Retail Cut I.D.

Chuck Eye Roast, boneless
From the Chuck
Cookery method:
Dry/Moist
Beef: Retail Cut I.D.

Chuck eye steak, boneless
From the Chuck
Cookery method: dry
Beef: Retail Cut I.D.

Top Blade Steak, aka “Flat Iron steak”
From the chuck
Cookery method: Dry
Shoulder Pot Roast, boneless
From the chuck
Cookery method: Dry/Moist
Cuts From the Rib
Beef: Retail Cut I.D.

Ribeye Roast
From the Rib
Cookery method: Dry
Beef: Retail cut I.D.

Ribeye Roast, bonless
From the Rib
Cookery method: Dry
Cuts from the Loin
Beef: Retail Cut I.D.

Porterhouse steak
From the Loin
Cookery method: dry
Beef: Retail Cut I.D.

T-bone steak
From the Loin
Cookery method: dry
Beef: Retail Cut I.D.

Tenderloin Roast
From the Loin
Cookery method: Dry
Beef: Retail Cut I.D.

Tenderloin Steak
From the Loin
Cookery method: Dry
Beef: Retail Cut I.D.

Top Loin Steak – Bone in (NY or KC Strip)
From the Loin
Cookery method: dry
Beef: Retail Cut I.D.

Top Loin Steak, boneless
From the Loin
Cookery method: Dry
Beef: Retail Cut I.D.

Top Sirloin Steak (Cap on)
From the Loin
Cookery method: Dry
Beef: Retail Cut I.D.

Top Sirloin Cap Steak
From the Loin
Cookery method: Dry
Beef: Retail Cut I.D.

Top Sirloin Cap Steak: Cap off
From the Loin
Cookery method: Dry
Cuts From the Round
Beef: Retail Cut I.D.

Bottom Round Roast
From the Round
Cookery method: Dry/Moist
Beef: Retail Cut I.D.

Bottom Round Rump Roast
From the Round
Cookery method: Dry/Moist
Beef: Retail Cut I.D.

Bottom Round Steak
From the Round
Cookery method: Moist
Beef: Retail Cut I.D.

Eye of Round Roast
From the Round
Cookery method: Dry/Moist
Eye of Round Steak
From the Round
Cookery method:
Dry/Moist
Beef: Retail Cut I.D.

Round Steak
From the Round
Cookery method: Moist
Beef: Retail Cut I.D.

Tip Roast
From the Round
Cookery method: Dry/Moist
Beef: Retail Cut I.D.

Top Round Roast
From the Round
Cookery method: Dry
Beef: Retail Cut I.D.

Top Round Steak
From the Round
Cookery method: Dry
Skirt Steak
From the Plate
Cookery method: Dry/Moist
Beef: Retail Cut I.D.

Beef Short Ribs
From the Plate
Cookery method: Moist
Cuts From the Shank
Beef: Retail Cut I.D.

Shank Cross Cut Steaks
From the Shank
Cookery method: Moist
Other Cuts From Various Locations
Beef: Retail Cut I.D.

Beef For Stew
Come from various places on the carcass
Cookery method: Moist
Beef: Retail Cut I.D.

Cubed Steak
From various places
Cookery method:
Dry/Moist
“Chicken Fried Steak”
“Minute Steak”
Beef: Retail Cut I.D.

Ground Beef: aka “hamburger”
From various
Cookery method: Dry