

# Beef: Primal and Retail Cut Identification

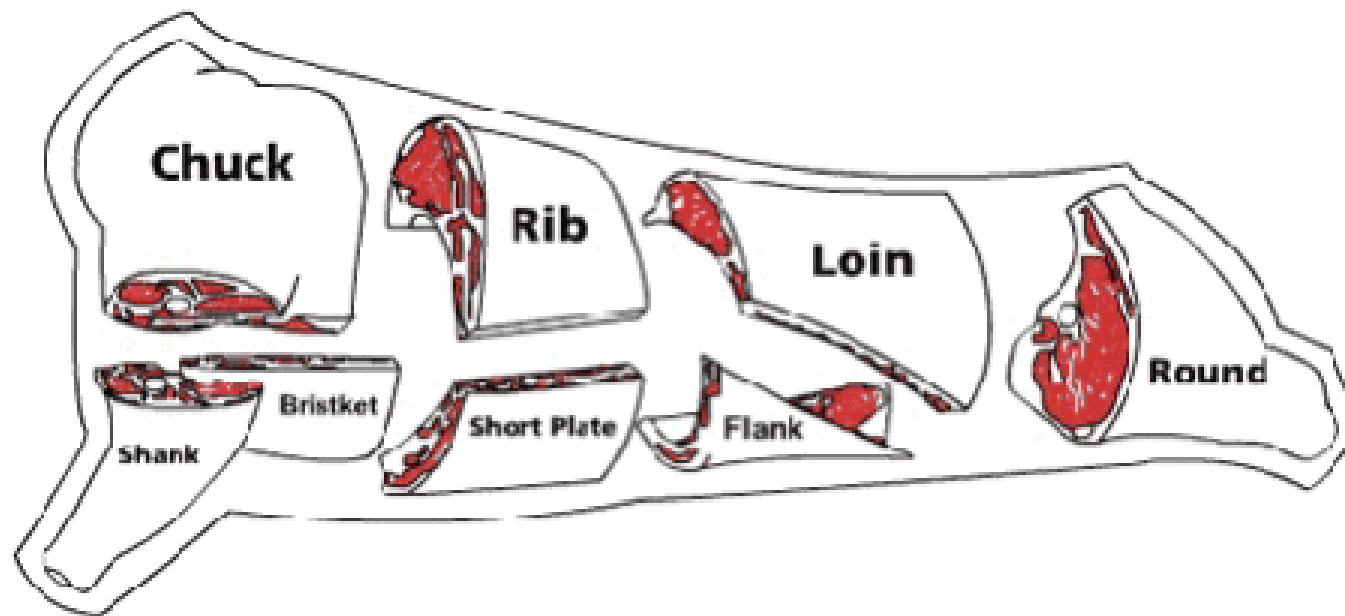
GARY D. FIKE

COUNTY EXTENSION DIRECTOR

**K-STATE**  
Research and Extension

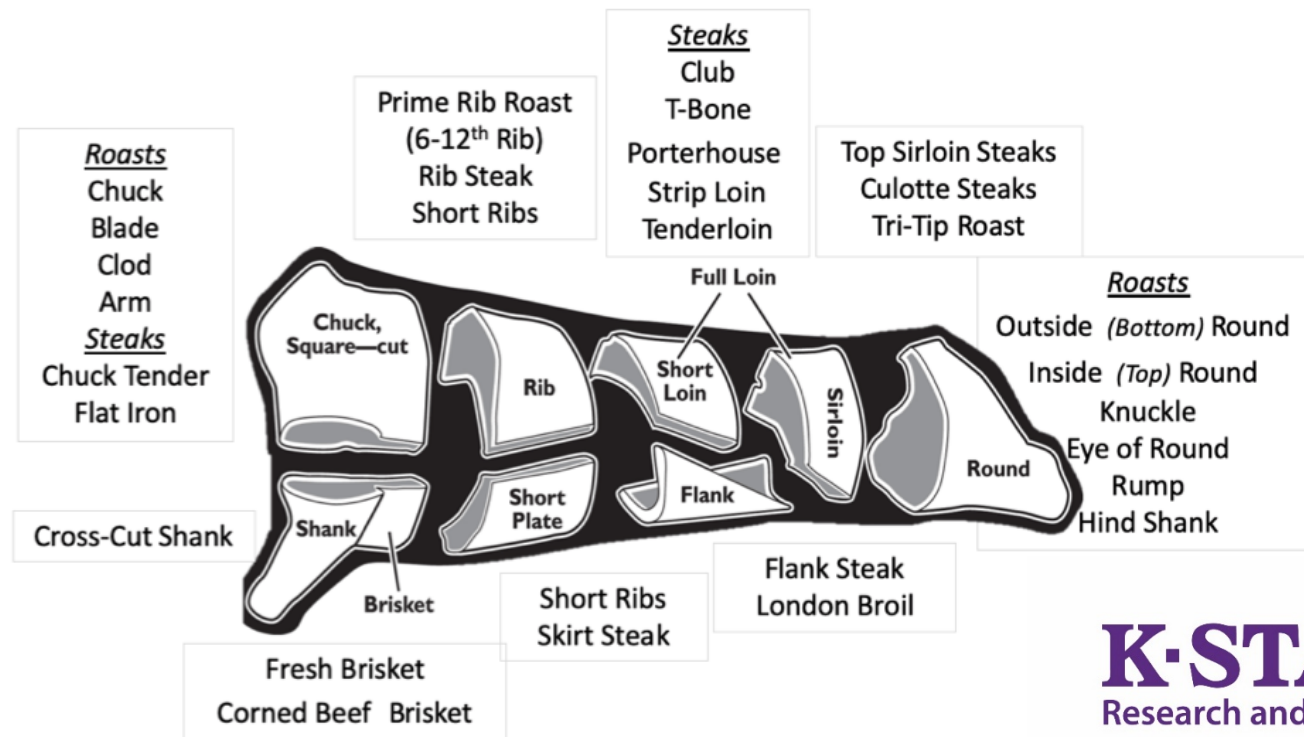
Riley County

# Beef Carcasses

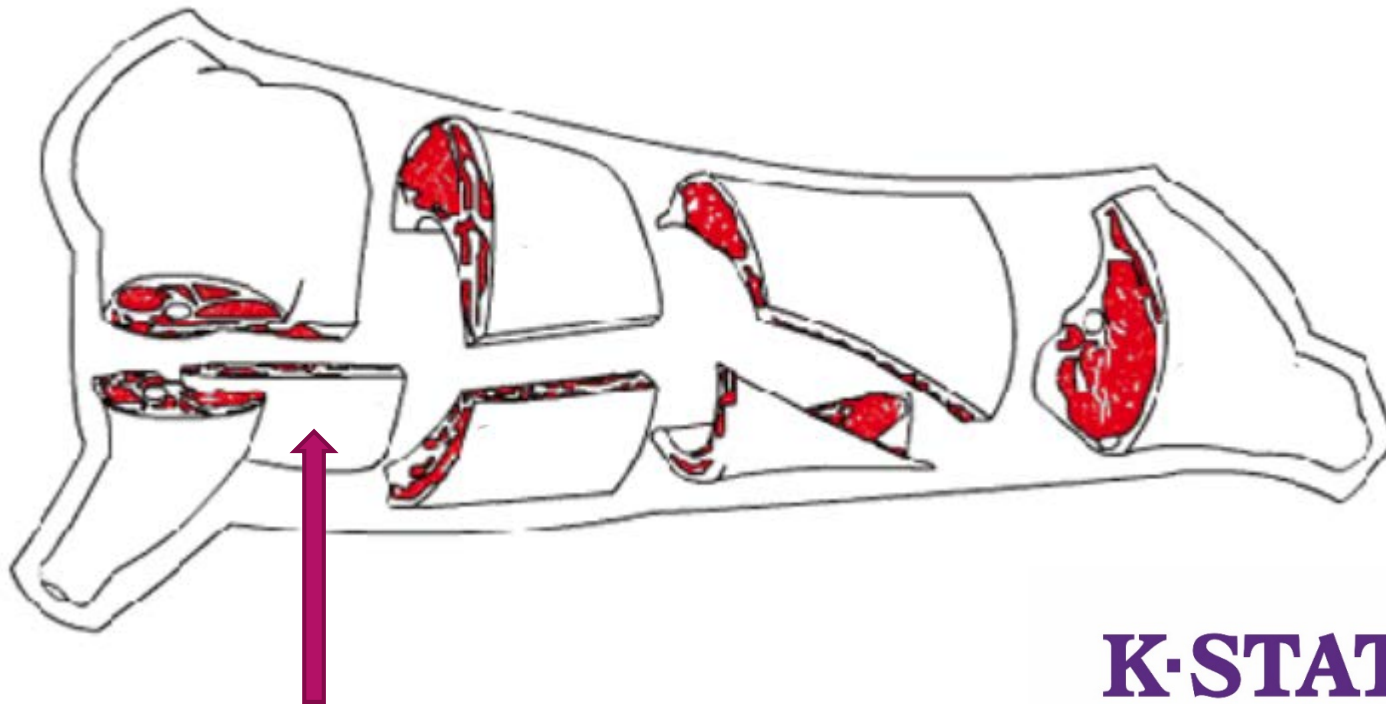


# Beef Carcass

## Beef Carcass



# Cuts from the Brisket



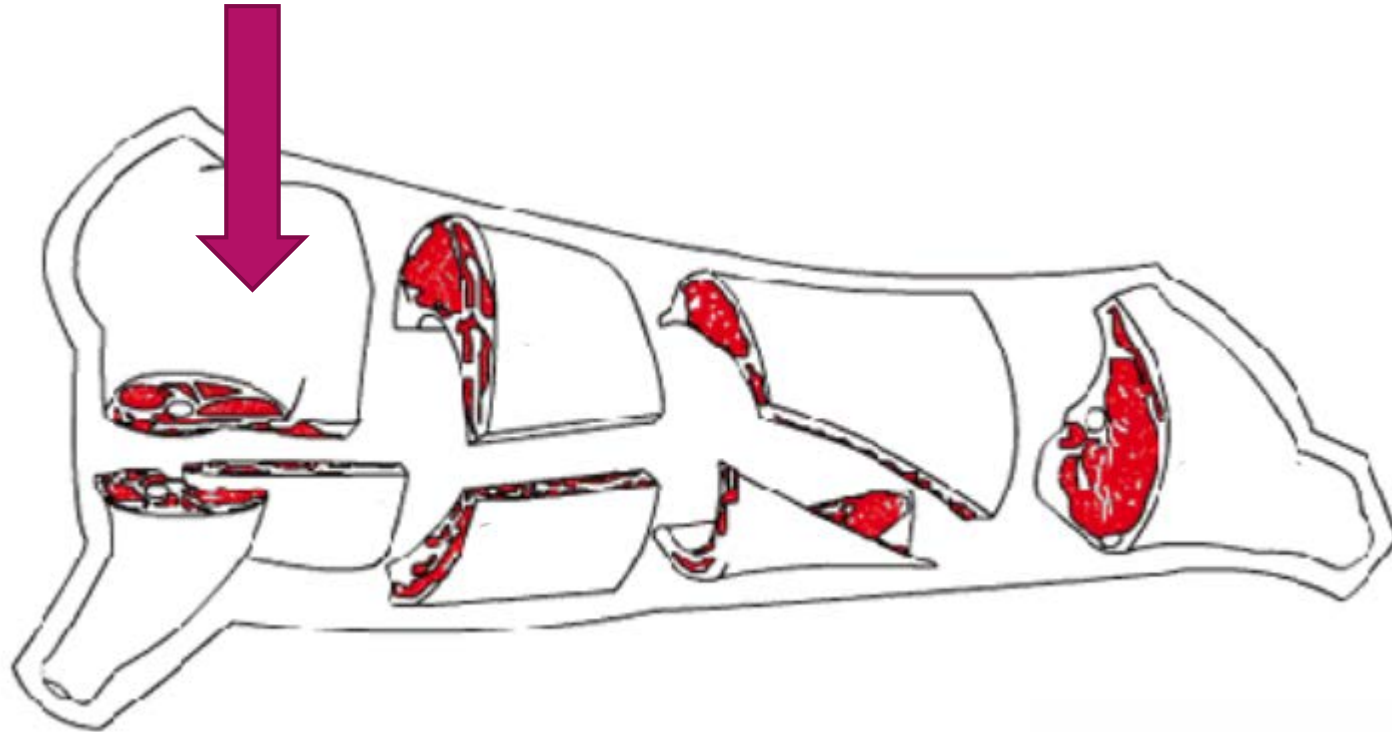


# Beef: Meat I.D.



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

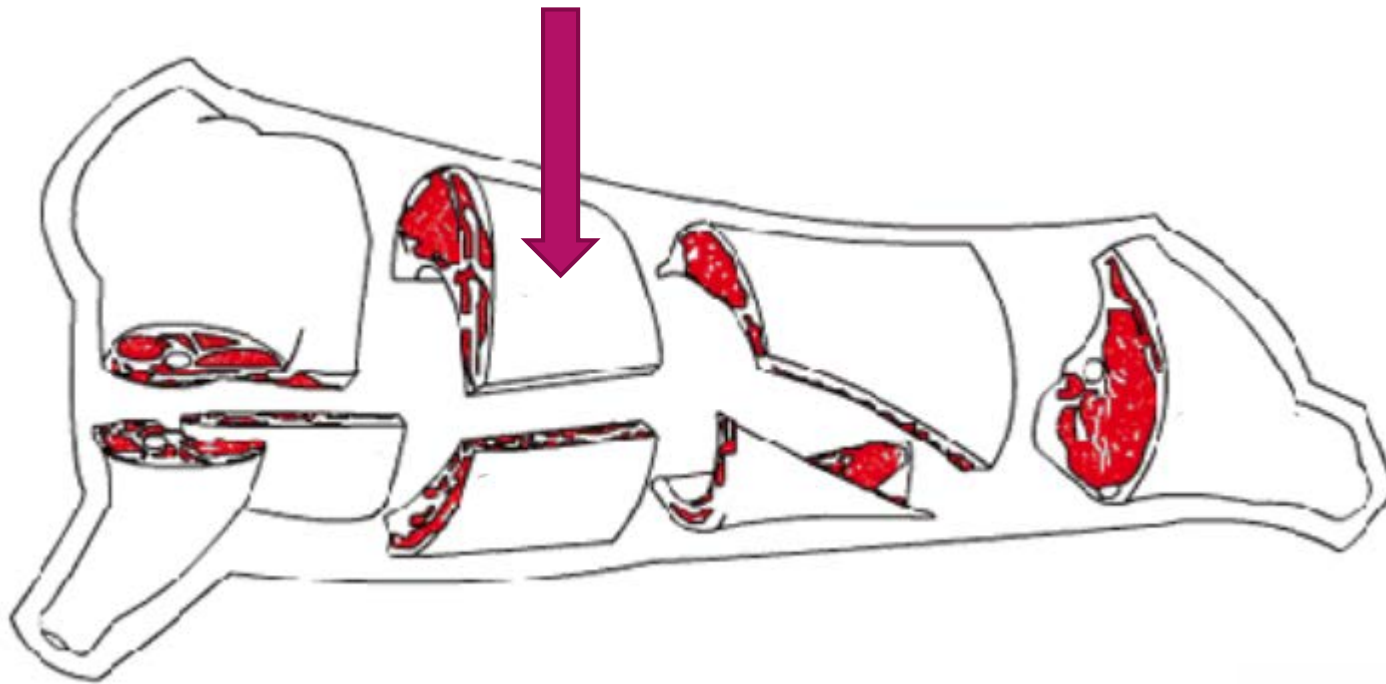
# Beef: Retail Cut I.D.



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



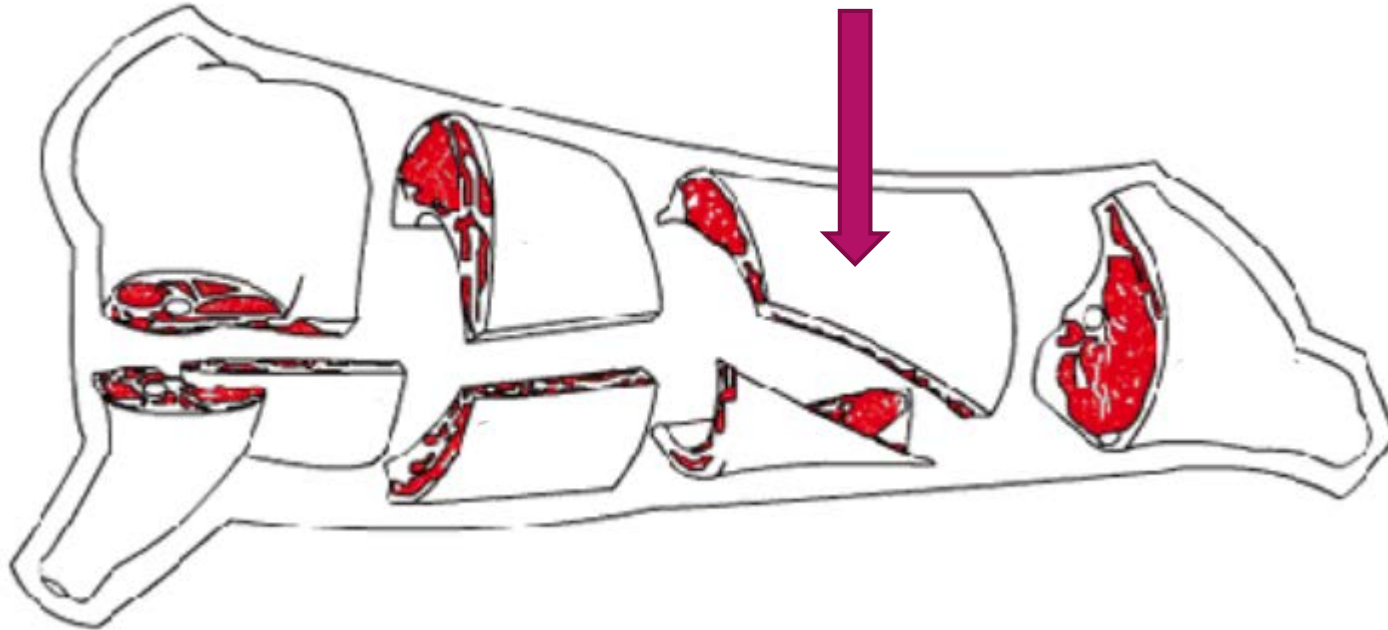
# Beef: Retail cut I.D.



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

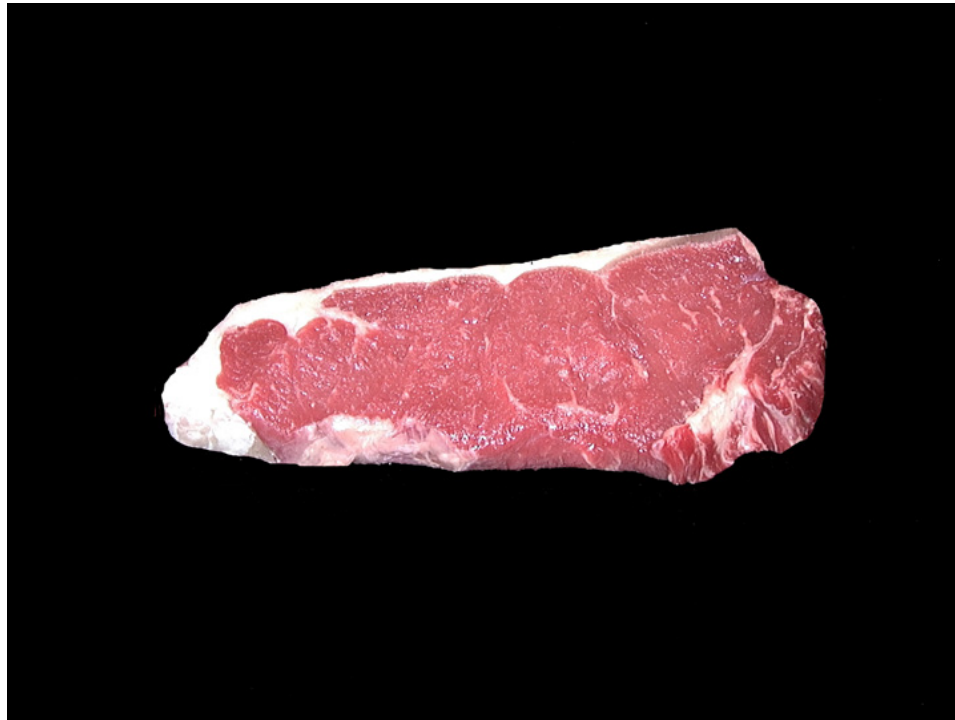


# Beef: Retail Cut I.D.



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

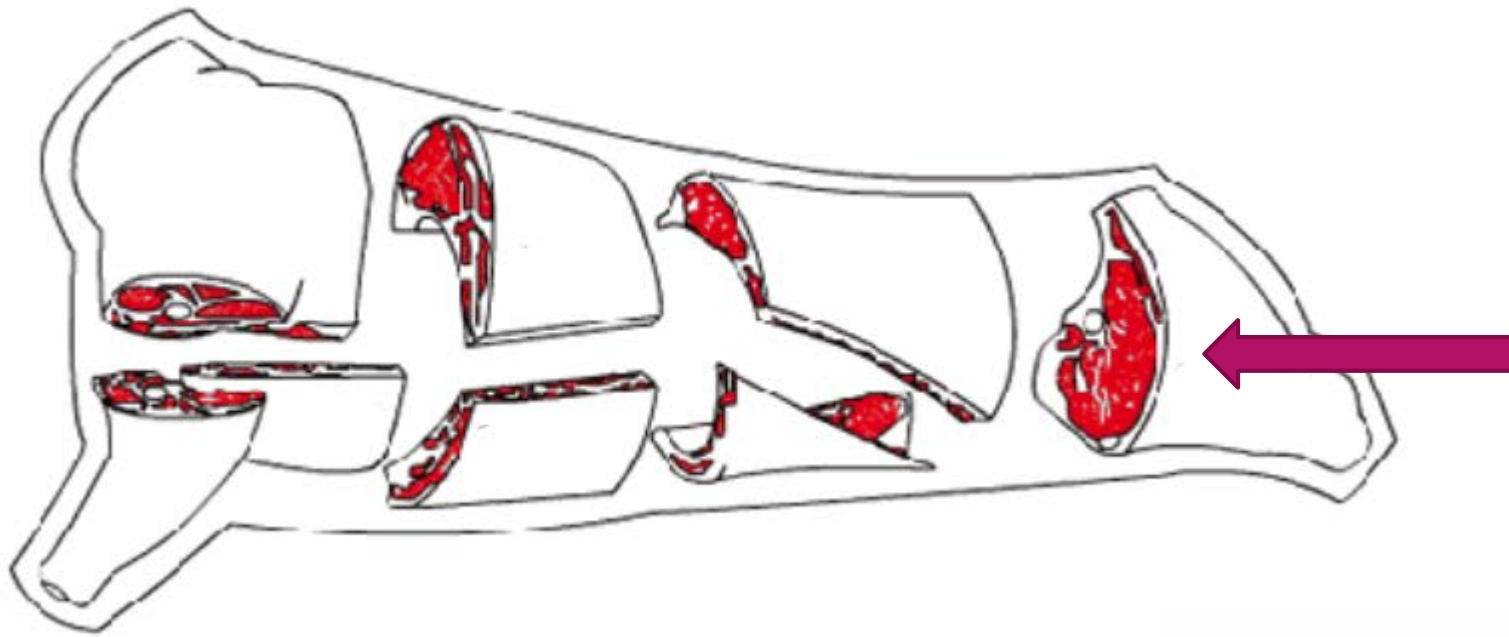


# Beef: Retail Cut I.D.



Top Sirloin Cap Steak: Cap  
off  
From the Loin  
Cookery method: Dry

# Cuts From the Round

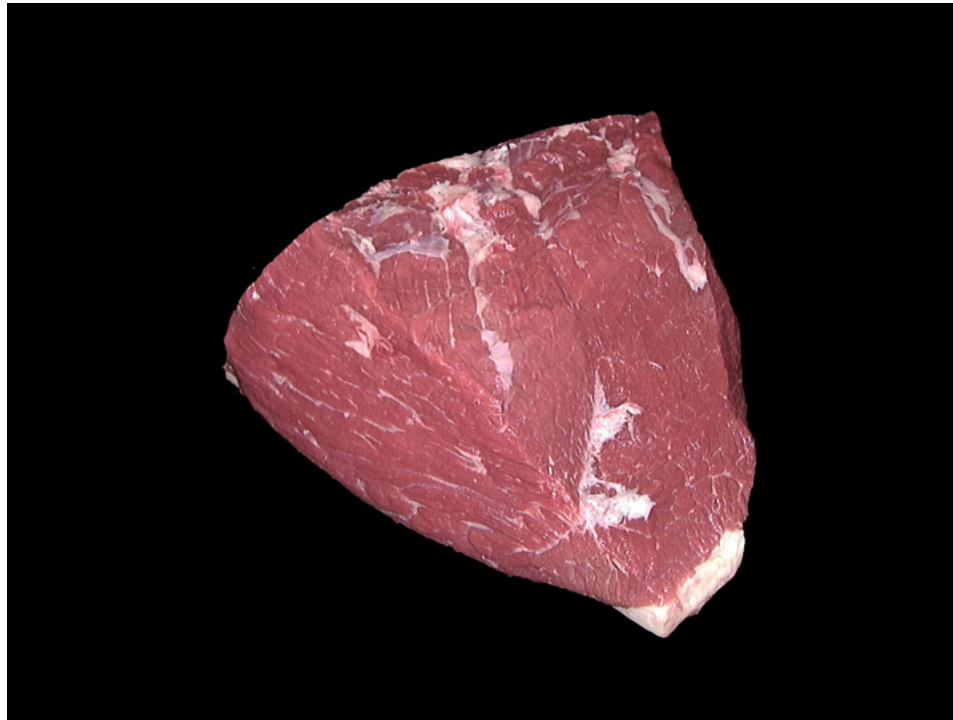


# Beef: Retail Cut I.D.



Bottom Round Roast  
From the Round  
Cookery method:  
Dry/Moist

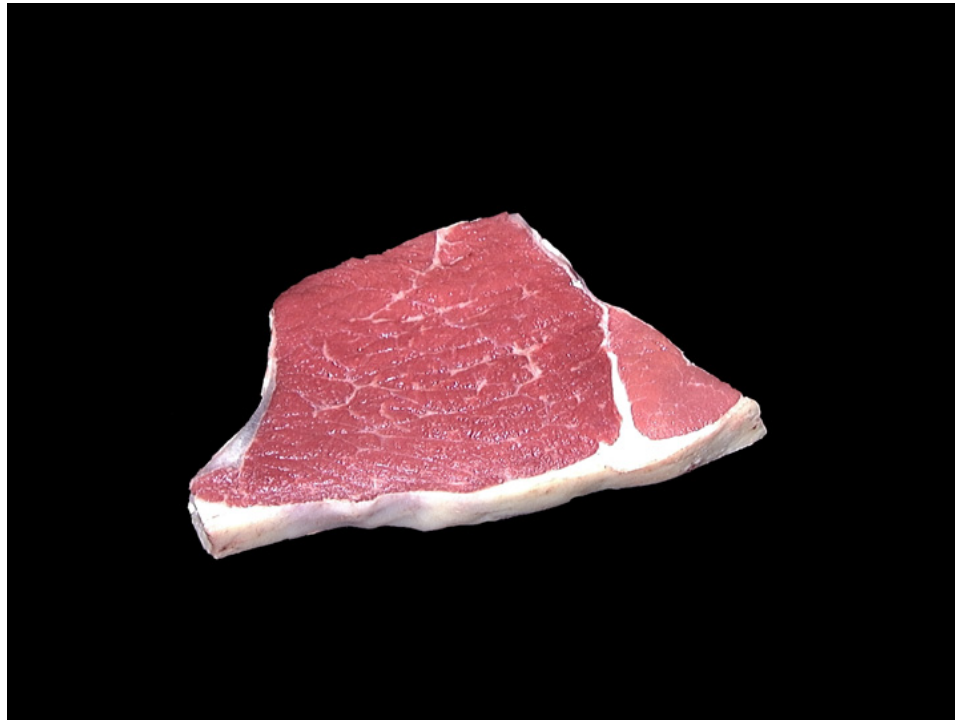
# Beef: Retail Cut I.D.



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

# Beef: Retail Cut I.D.



Eye of Round Steak  
From the Round  
Cookery method:  
Dry/Moist

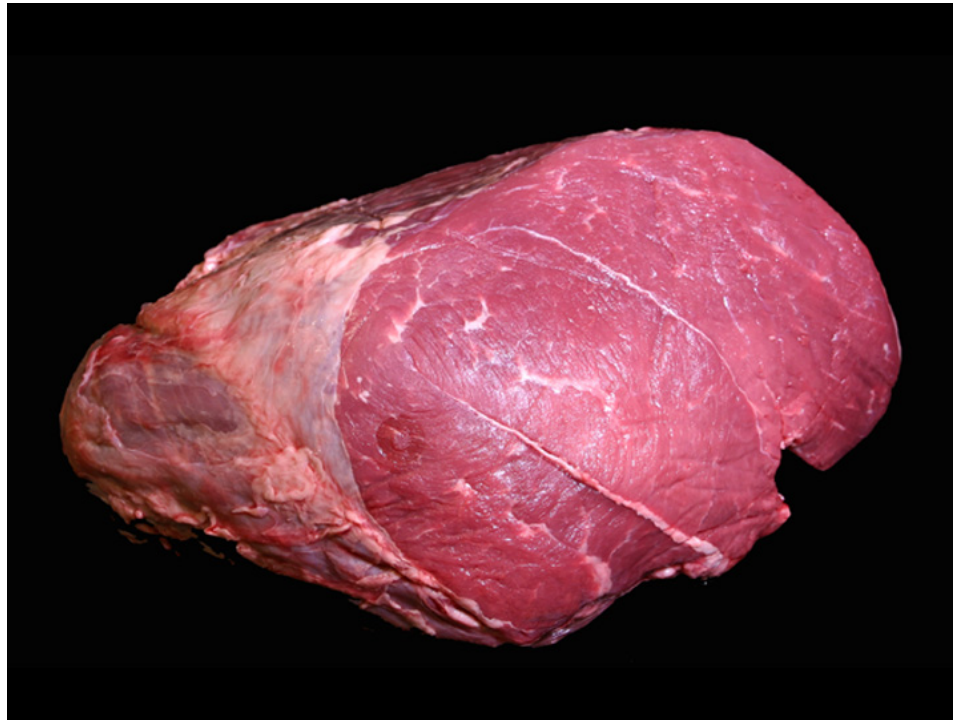
# Beef: Retail Cut I.D.



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.



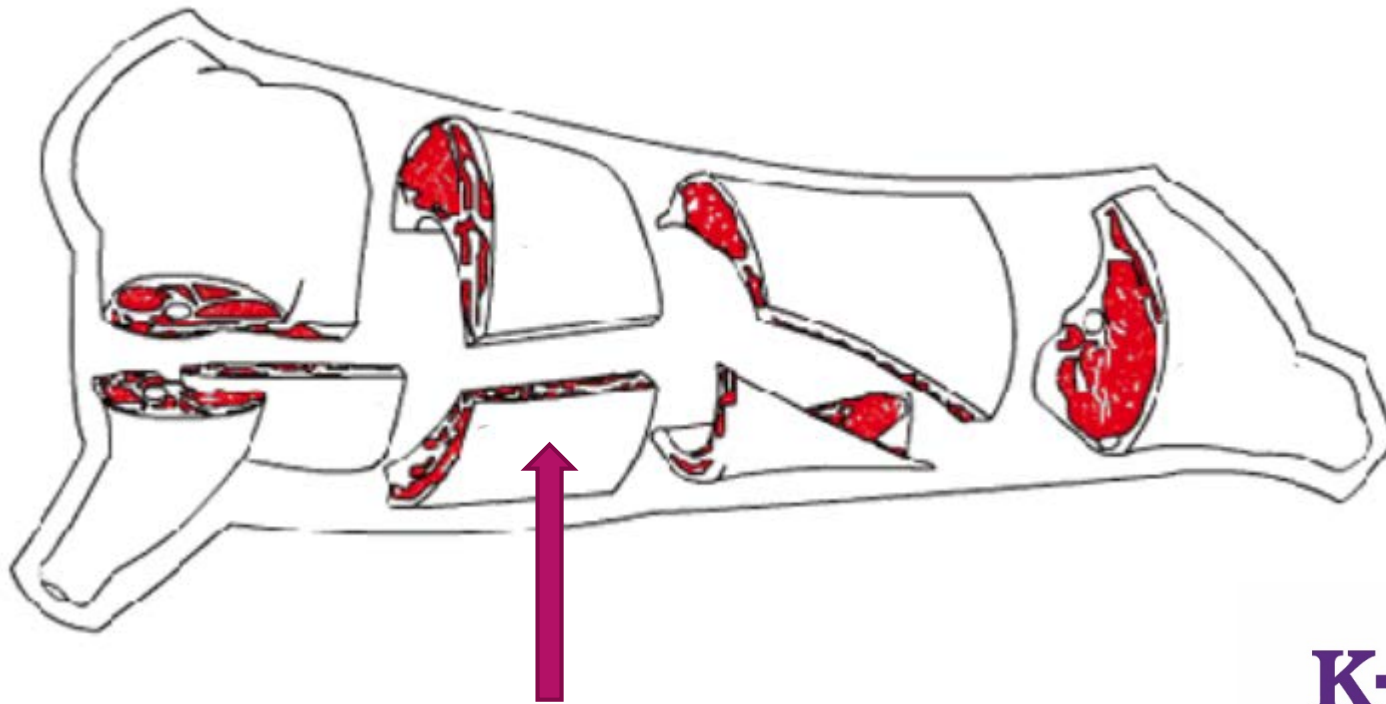
Top Round Roast  
From the Round  
Cookery method: Dry

# Beef: Retail Cut I.D.



Top Round Steak  
From the Round  
Cookery method: Dry

# Cuts From the Short Plate





# Beef: Retail Cut I.D.



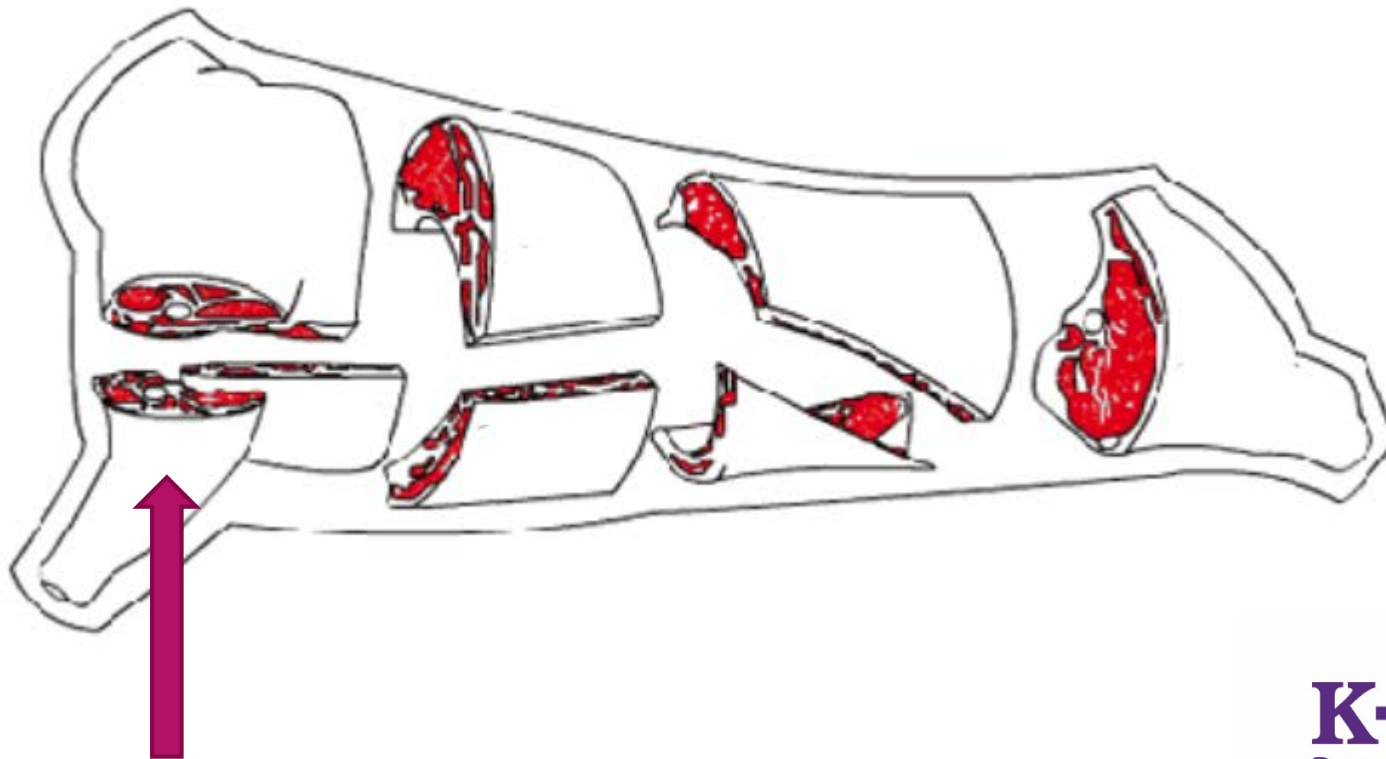
Skirt Steak  
From the Plate  
Cookery method: Dry/Moist

# Beef: Retail Cut I.D.



Beef Short Ribs  
From the Plate  
Cookery method: Moist

# Cuts From the Shank



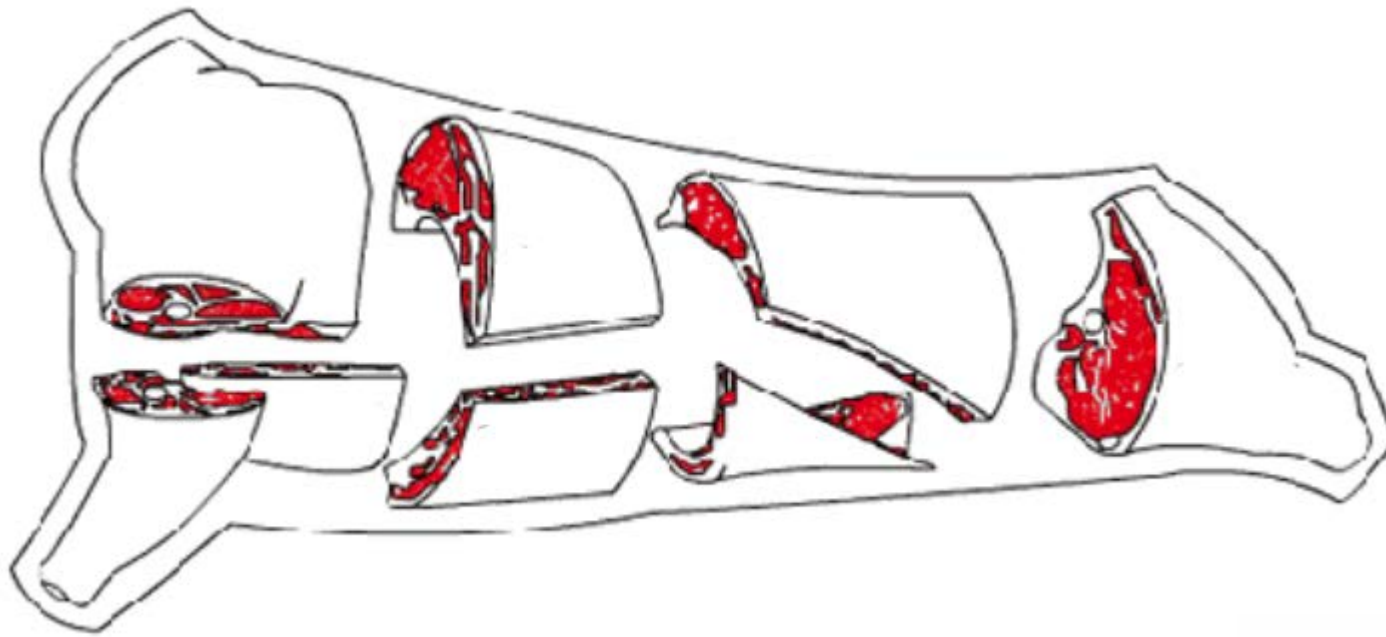
# Beef: Retail Cut I.D.



Shank Cross Cut Steaks  
From the Shank  
Cookery method: Moist



# Other Cuts From Various Locations



# Beef: Retail Cut I.D.



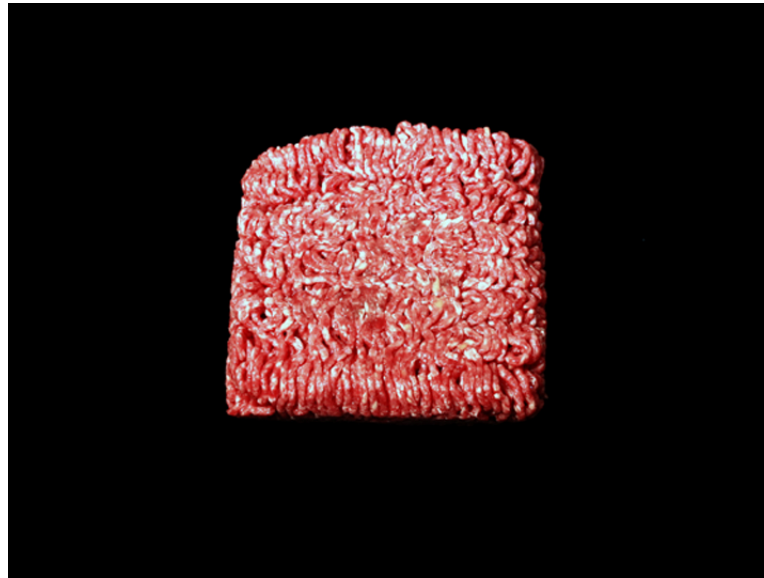
Beef For Stew  
Come from various  
places on the carcass  
Cookery method: Moist

# 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