

FOODSERVICE BEEF MERCHANDISING GUIDE

HIP/ROUND

Ponderosa Hip

Common Names: Boneless version that includes top and bottom round referred to as Baron of Beef

Primary Muscle Composition: See Inside (Top) Round, Outside (Bottom) Round, Sirloin Tip (Knuckle)

- Points Requiring Specification:
- Quality grade
 - Removal or retention of shank meat
 - External fat coverage

Eye of Round

Primary Muscle Composition: Semitendinosus

- Points Requiring Specification:
- Quality grade
 - Removal or retention of exterior fat and membrane (denuded)

Inside Round (Top Round)

Common Names: Top Round, Topside

Primary Muscle Composition: Semimembranosus, Gracilis, Adductor femoris, Pectineus, Sartorius, Obturator externus/internus. May contain the iliopectineus.

- Points Requiring Specification:
- Quality grade
 - Whole or split
 - Removal or retention of cap muscle (gracilis)
 - External fat coverage

Outside Round (Bottom Round)

Common Names: Gooseneck, Silverside

Primary Muscle Composition: Semitendinosus, Biceps femoris, Gasarocnemus, Superficial digital flexor. May contain the Gluteus medius, Gluteus accessorius and Gluteus profundus.

- Points Requiring Specification:
- Quality grade
 - Removal or retention of heel
 - External fat coverage

Outside Round Flat

Common Names: Bottom Round Flat, Flats

Primary Muscle Composition: Biceps femoris. May contain the Gluteus medius, Gluteus accessorius and Gluteus profundus.

- Points Requiring Specification:
- Quality grade
 - Removal or retention of silver skin (heavy connective tissue)
 - Removal or retention of the strap (sacrospinous ligament)
 - External fat coverage

Sirloin Tip (Knuckle)

Common Names: Knuckle, Thick Flank

Primary Muscle Composition: Vastus intermedius, Vastus lateralis, Vastus medialis, Rectus femoris, Tensor fasciae latae

- Points Requiring Specification:
- Quality grade
 - Removal or retention of Tensor fasciae latae
 - Whole or split
 - Removal or retention of exterior fat and membrane (denuded)

Braising Steak

Common Names: Swiss Steak

- Points Requiring Specification:
- External fat coverage
 - Portion weight
 - Mechanically tenderized

Beef Marinating Strips

Common Names: Marinating Strip-Ty Strips

- Point Requiring Specification:
- Sizing of strips

FLANK/PLATE

Flank Steak

Common Names: London Broil

Primary Muscle Composition: Rectus abdominis

- Points Requiring Specification:
- Quality grade
 - Removal or retention of membrane

Beef Short Ribs

Common Names: Braising Ribs

Primary Muscle Composition: Serratus ventralis, Latissimus dorsi, Intercostales externus and internus. Bone-in may include ribs 6 to 12.

- Points Requiring Specification:
- Quality grade
 - Degree of pretrimming
 - External fat coverage
 - Bone-in or boneless
 - Portion size (number of ribs)
 - Portion weight

Beef Short Ribs (sliced)

Common Names: Korean-style Short Ribs, Maui Ribs

Primary Muscle Composition: Serratus ventralis

- Points Requiring Specification:
- Quality grade
 - Thickness
 - Length

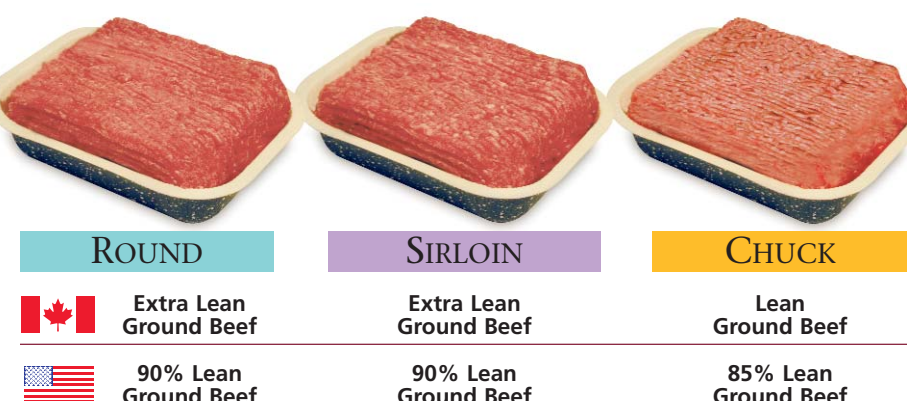
Skirt Steaks

Common Names: Thin Skirt (Outside), Fajita Meat

Primary Muscle Composition: Inside – Transversus abdominis. Outside – Costal portion of the diaphragm.

- Points Requiring Specification:
- Quality grade
 - Whole or precut strips
 - Removal (peeled) or retention of membrane

SOURCE GRINDS



- | ROUND | SIRLOIN | CHUCK |
|---|-------------------------------------|-------------------------------------|
| Extra Lean Ground Beef
Maximum 10% fat | Lean Ground Beef
Maximum 17% fat | Lean Ground Beef
Maximum 20% fat |
| 90% Lean Ground Beef | 90% Lean Ground Beef | 85% Lean Ground Beef |

- Points Requiring Specification:
- Visual and/or chemical lean point determination
 - Meat block origin (e.g., Chuck or Sirloin)
 - Minimum content % of source ground meat

SIRLOIN

Top Sirloin

Common Names: Top Butt, Rump Heart

Primary Muscle Composition: Gluteus medius, Longissimus dorsi, Biceps femoris, Gluteus accessorius, Gluteus profundus, Tensor fasciae latae

- Points Requiring Specification:
- Quality grade
 - Removal or retention of cap (Biceps femoris)
 - External fat coverage
 - Weight range

Top Sirloin Steak

Common Names: Boneless Sirloin Butt Steak, Center-cut Sirloin

- Points Requiring Specification:
- Quality grade
 - Specific muscles (e.g., Center-cut only and no Cap Steaks)
 - Portion weight

Top Sirloin Medallion

Common Names: Baseball Sirloin

- Points Requiring Specification:
- Quality grade
 - External fat coverage
 - Portion weight

Top Sirloin Cap (Coulotte)

Common Names: Cap

Primary Muscle Composition: Biceps femoris

- Points Requiring Specification:
- Quality grade
 - Removal or retention of silver skin
 - External fat coverage

Top Sirloin Cap Steak

Common Names: Coulotte Steaks, Cap Steaks

- Points Requiring Specification:
- Quality grade
 - Portion size
 - External fat coverage

Bottom Sirloin Flap Meat

Common Names: Steak Tail, Bayette

Primary Muscle Composition: Obliquus externus abdominis, Obliquus internus abdominis, Transversus abdominis

- Points Requiring Specification:
- Quality grade
 - Removal or retention of silver skin/fat (denuded)
 - Mechanical tenderization

Bottom Sirloin Ball Tip

Common Names: Tip Roast, Tip Steak

Primary Muscle Composition: Rectus femoris, Vastus lateralis and Vastus medialis

- Points Requiring Specification:
- Quality grade
 - External fat coverage
 - Removal or retention of silver skin
 - Split or whole
 - Mechanical tenderization
 - Weight range

Bottom Sirloin Ball Tip Steak

Common Names: Thick Flank

Primary Muscle Composition: Rectus abdominis

- Points Requiring Specification:
- Quality grade
 - External fat coverage
 - Portion weight
 - Mechanical tenderization

Bottom Sirloin Tri Tip

Common Names: Knuckle Cap, Rump Tail, Triangle Roast

Primary Muscle Composition: Tensor fasciae latae

- Points Requiring Specification:
- Quality grade
 - External fat coverage
 - External fat coverage
 - Weight range

Bottom Sirloin Tri Tip Steak

Common Names: Triangle Steak

Primary Muscle Composition: Rectus abdominis

- Points Requiring Specification:
- Quality grade
 - Portion weight
 - Mechanical tenderization

LOIN

Strip Loin

Primary Muscle Composition: Longissimus dorsi, Multifidus dorsi, Gluteus medius, Longissimus costarum, Intercostales externus and internus

- Points Requiring Specification:
- Quality grade
 - Tail length (tail – the amount of meat and fat that extends beyond the eye of the loin)
 - Common tail lengths include: 0"x0", 0"x1", 1"x1", 1"x2", 2"x2", 2"x3"

- Weight range
- Chain meat (Multifidus dorsi) on or off
- Removal or retention of tissue or vein end (removed yields a Center-cut Strip Loin specification)
- Removal or retention with specification (e.g., 1" of back strap)
- Removal or retention of finger meat (intercostals)
- External fat coverage (e.g., 1/4" trim)

1. First number indicates length at the sirloin end, second number indicates length at the rib end.
2. If removed yields a steak-ready specification.

Strip Loin Steak

Common Names: New York Steak, Kansas City Strip

- Points Requiring Specification:
- Quality grade
 - Center-cut (tissue or vein end removed) or End-to-end (tissue steaks included)
 - Chain meat (Multifidus dorsi) on or off
 - Removal or retention with specification (e.g., 1" of back strap)
 - Portion weight
 - Tail length
 - External fat coverage

Strip Loin Medallions

Common Names: Strip Loin Medallion, Rocky Mountain Medallion, Manhattan Steak

- Points Requiring Specification:
- Quality grade
 - Portion weight
 - External fat coverage

Wing Steak

Common Names: Club Steak, Shell Loin Steak, Bone-in Strip Loin Steak, Bone-in New York Steak

- Points Requiring Specification:
- Quality grade
 - Portion weight
 - Tail length
 - External fat coverage

Tenderloin

Common Names: Chateaubriand

Primary Muscle Composition: Psoas major, Psoas minor, Iliacus

- Points Requiring Specification:
- Quality grade
 - Removal or retention of the side muscle (Psoas minor)
 - Removal or retention of the wedge fat found under the wing (Iliacus) of the Tenderloin
 - Removal or retention of the silver skin (peeled or unpeeled)
 - Weight range

Butt Tenderloin

Common Names: Tenderloin Head

- Points Requiring Specification:
- Quality grade
 - Weight range
 - External fat coverage

Tenderloin Steak

Common Names: Tournedos, Filet Steak, Filet Mignon

- Points Requiring Specification:
- Quality grade
 - Removal or retention of side muscle (Psoas minor)
 - Removal or retention of silver skin (peeled or unpeeled)
 - Portion weight

Porterhouse Steak

Points Requiring Specification:

- Includes gluteus medius
- Quality grade
- Portion weight
- Tail length
- External fat coverage

T-Bone Steak

Points Requiring Specification:

- Excludes gluteus medius
- Quality grade
- Portion weight
- Tail length
- Size of tenderloin portion
- External fat coverage

RIB

Rib

Primary Muscle Composition: Longissimus dorsi, Spinalis dorsi, Longissimus costarum, Complexus, Multifidus dorsi, Intercostales externus and internus

- Points Requiring Specification:
- Quality grade
 - Tail length (tail – the amount of meat and fat that extends beyond the rib eye)
 - Common tail lengths include: 0"x0", 0"x1", 1"x1", 2"x2"
 - Weight range
 - External fat cover – fat cap on or off
 - Bone on or boneless
 - Netted or unnetted
 - Removal or retention of finger meat (intercostals)

1. Measurement in inches with first number representing loin and second number representing chuck end.

Rib – Roast-ready

Common Names: Chef-style Rib, Oven-ready Rib, Roast-ready Rib, Export Rib

- Points Requiring Specification:
- Quality grade
 - Tail length
 - Bone on
 - String tied or netted
 - Weight range

Rib – FCO (Fat Cap Off)

Common Names: FCO, Capless Rib

- Points Requiring Specification:
- Quality grade
 - Tail length
 - Weight range

Oven-ready Boneless Rib

Common Names: Turodo Ribs, Boneless Fat Cap On Rib

- Points Requiring Specification:
- Quality grade
 - Tail length
 - Tied or netted
 - Removal or retention of finger meat (intercostals)
 - Weight range

Rib Eye

Common Names: Rib Eye Roll

Primary Muscle Composition: Longissimus dorsi, Spinalis dorsi

- Points Requiring Specification:
- Quality grade
 - Boneless
 - Lip on or off
 - Weight range

Beef Back Ribs

Points Requiring Specification:

- Quality grade
- Removal or retention of bone skin
- Whole or split

Rib Steak

Common Names: Bone-in Rib Eye, Rib Chop

- Points Requiring Specification:
- Quality grade
 - Tail length
 - Frenched bone
 - External fat coverage
 - Portion weight

Rib Steak

Points Requiring Specification:

- Quality grade
- Tail length
- External fat coverage
- Portion weight

Rib Eye Steak

Common Names: Delmonico Steak, Rib Eye Roll Steak

- Points Requiring Specification:
- Quality grade
 - External fat coverage
 - Portion weight

Rib Eye Medallion

Common Names: Chateau Medallion

- Points Requiring Specification:
- Quality grade
 - Portion weight

CHUCK

Chuck Roll

Common Names: Boneless Blade, Bottom Blade

Primary Muscle Composition: Longissimus dorsi, Spinalis dorsi, Subscapularis, Rhomboides, Complexus, Serratus ventralis, Serratus dorsalis, Longissimus costarum, Intercostales

- Points Requiring Specification:
- Quality grade
 - Boneless or Bone-in
 - Width – distance of cutting from ventral edge

Top Blade (Flat Iron Steaks)

Common Names: Book Steak, Butler Steak, Usher Steak

Primary Muscle Composition: Infraspinatus

- Points Requiring Specification:
- Quality grade
 - Portion size
 - Removal of intermuscular connective tissue

Top Blade (Chuck Tender)

Common Names: Mock Tender, Scotch Tender

Primary Muscle Composition: Supraspinatus

- Points Requiring Specification:
- Quality grade
 - Removal or retention of silver skin

Shoulder Clod

Common Names: Boneless Cross Rib, Long Cut Clod, Short Cut Clod, Clod Heart

Primary Muscle Composition: Deltoides, Teres major, Triceps

brachii caput group: longum, mediale, laterale, infraspinatus

- Points Requiring Specification:
- Quality grade
 - Long or short cut
 - Removal or retention of Flat Iron (Infraspinatus)
 - Removal or retention of Clod Tender (Teres major)
 - External fat coverage

Clod Tender

Common Names: Petit Tender, Shoulder Tender

Primary Muscle Composition: Teres major

- Points Requiring Specification:
- Quality grade
 - Whole or portioned

Chuck Tail Flat

Common Names: Chuck Flat, Chuck Flap, Chuck Meat Square, Boneless Short Ribs

Primary Muscle Composition: Serratus ventralis, Pectoralis superficialis, Scalenus dorsalis, Intercostales

- Points Requiring Specification:
- Quality grade
 - External fat coverage

Diced Beef

Common Names: Stew Beef

- Points Requiring Specification:
- Dice size
 - Removal of all bone fragments and large fat deposits

Beef Marinating Strips

Common Names: Marinating Strip-Ty Strips

- Point Requiring Specification:
- Sizing of strips

BRISKET/SHANK

Brisket

Primary Muscle Composition: Deep pectoral, Serratus ventralis, Cutaneous trunci, Intercostales

Points Requiring Specification:

- Quality grade
- Removal or retention of deckle (Pectoralis profundus)
- Removal or retention of rib finger meat (intercostals)
- External fat coverage
- Weight range

Beef Shank Steak

Common Names: Shin Meat

Points Requiring Specification:

- Portion size
- Bone-in or boneless

Diced Beef

Common Names: Stew Beef

- Points Requiring Specification:
- Dice size
 - Removal of all bone fragments and large fat deposits

VARIETY MEATS

Beef Liver

Points Requiring Specification:

- Whole or sliced
- Portion weight (if sliced)
- Membrane removed
- Deveined

Beef Oxtail

Point Requiring Specification:

- Size

Beef Kidney

Point Requiring Specification:

- Deveined

Beef Tripe

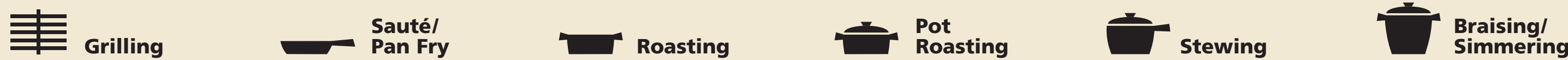
Points Requiring Specification:

- Soiled and/or bleached
- Select type: Reticulum type, Omasum type, Honeycomb type, Mountain Chain type

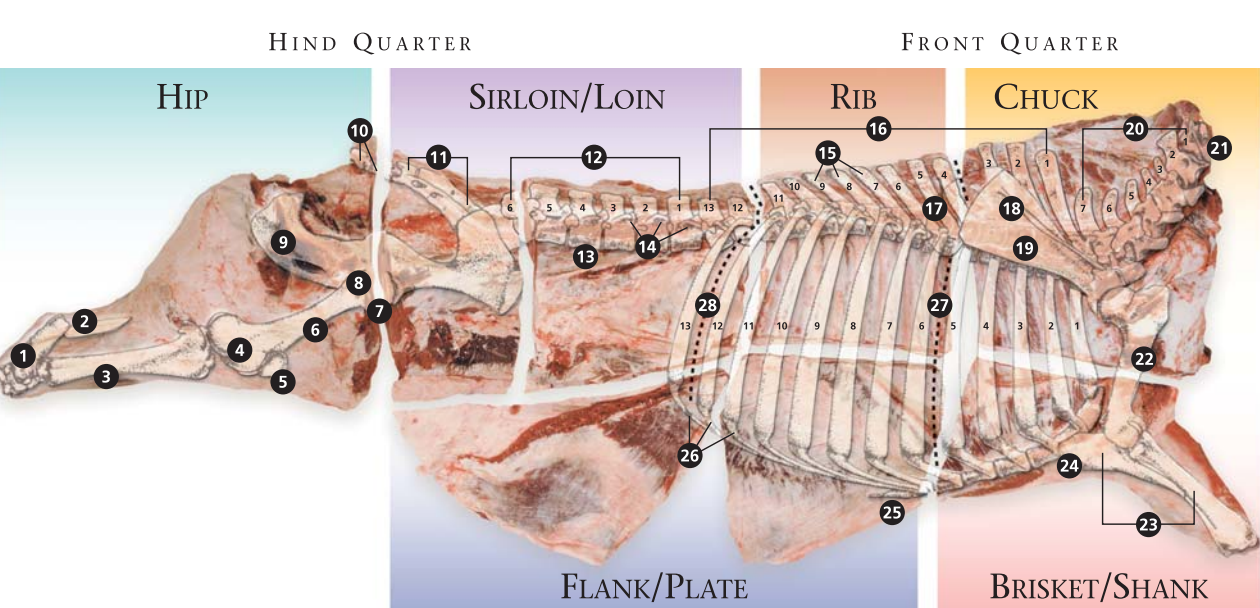
Beef Tongue

Point Requiring Specification:

- Type of cut (e.g., Swiss cut, Square cut)



BONE STRUCTURE NOMENCLATURE



- | HIND QUARTER | | | | FRONT QUARTER | | | |
|--|---|---|--|---|---|--|--|
| 1. Hock Bones | 7. Ball of Femur | 13. Chine Bones (the split bodies of cervical, thoracic, lumbar and sacral vertebrae) | 16. Back Bones (thoracic vertebrae – 13 bones) | 20. Neck Bones (cervical vertebrae – 7 bones) | 24. Elbow (olecranon process of the ulna) | | |
| 2. Gamsel Cord (tendon of gastrocnemius – calcaneal tendon or achilles tendon) | 8. Protruberance of Femur | 9. Pelvic Bone | 10. Tail Bones (caudal vertebrae – 2 bones) | 11. Atlas Bone (first cervical vertebrae) | 25. Breast Bone (sternum) | | |
| 3. Hind Shank (tibia) | 10. Tail Bones (caudal vertebrae – 2 bones) | 14. Transverse Process of Lumbar Vertebrae | 17. Blade Bone (scapula) | 21. Atlas Bone (first cervical vertebrae) | 26. Rib Cartilages (costal cartilages) | | |
| 4. | | | | | | | |