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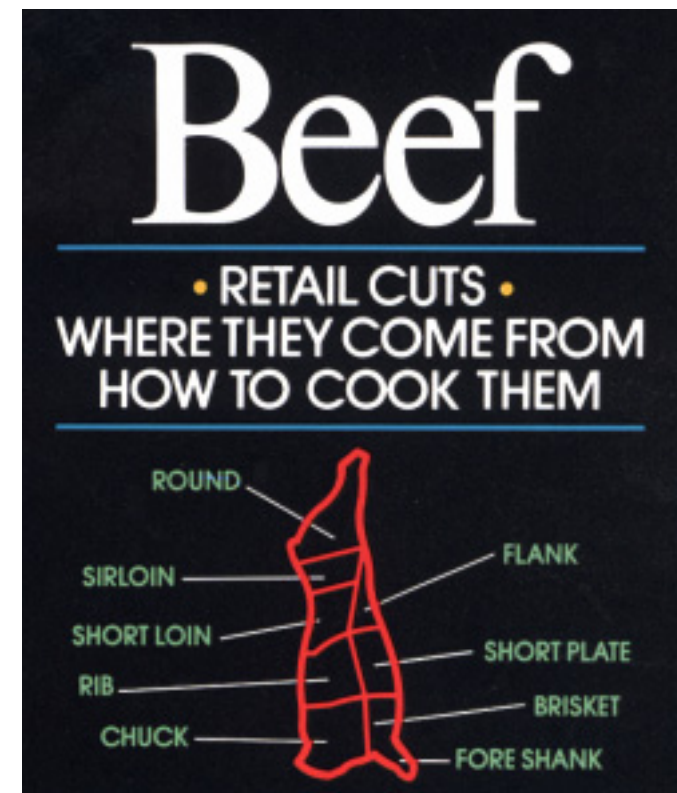
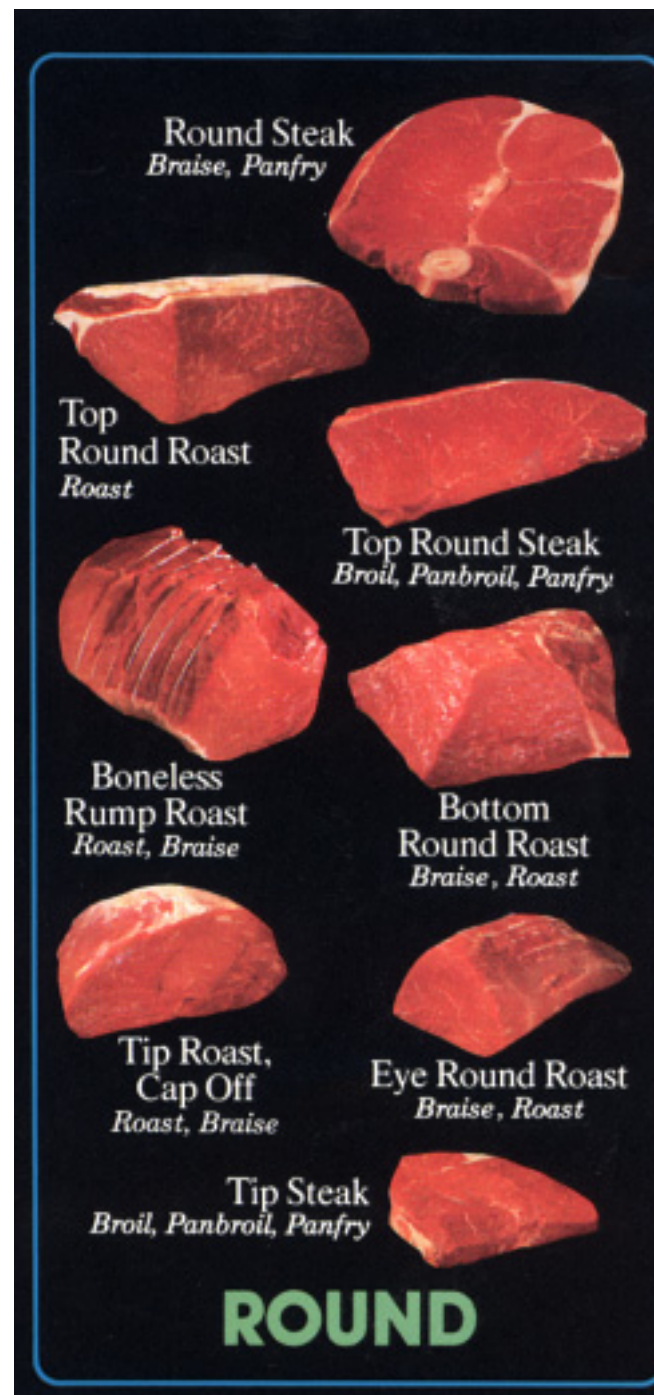
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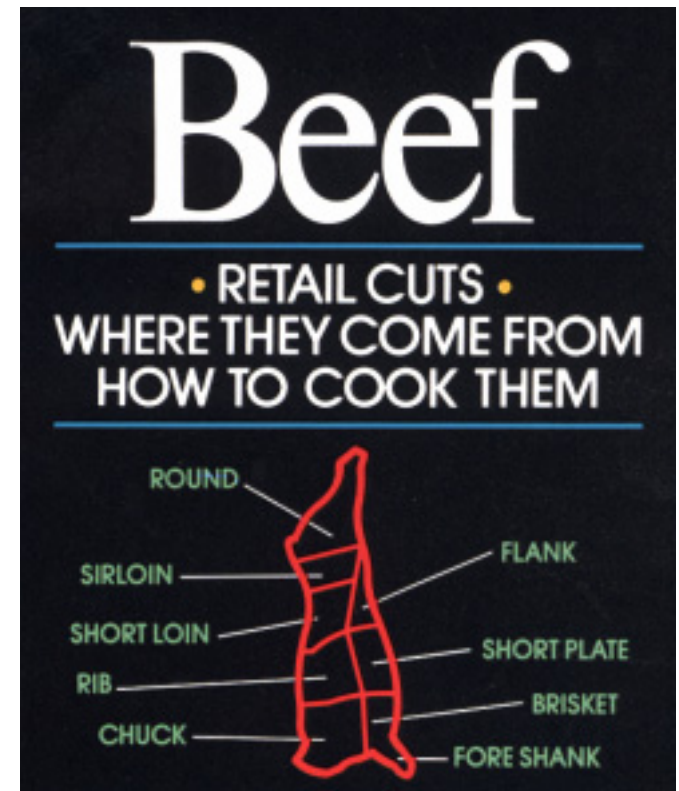
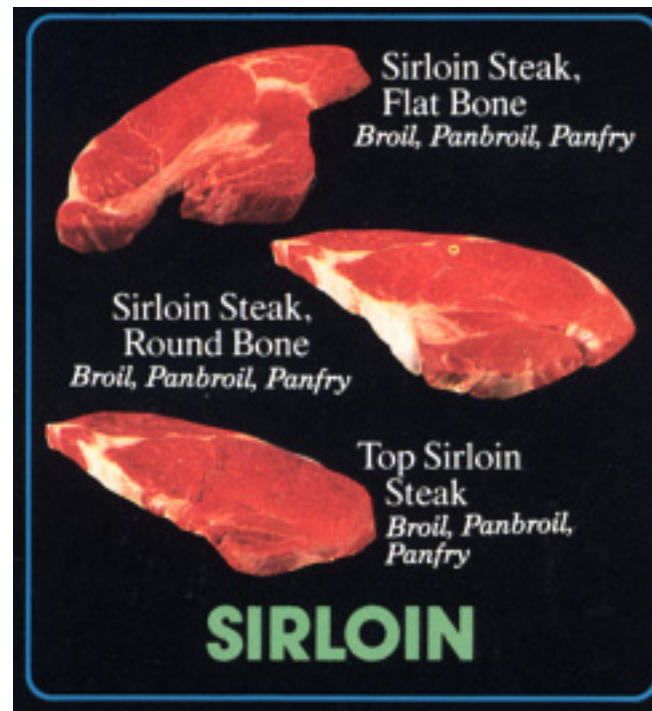
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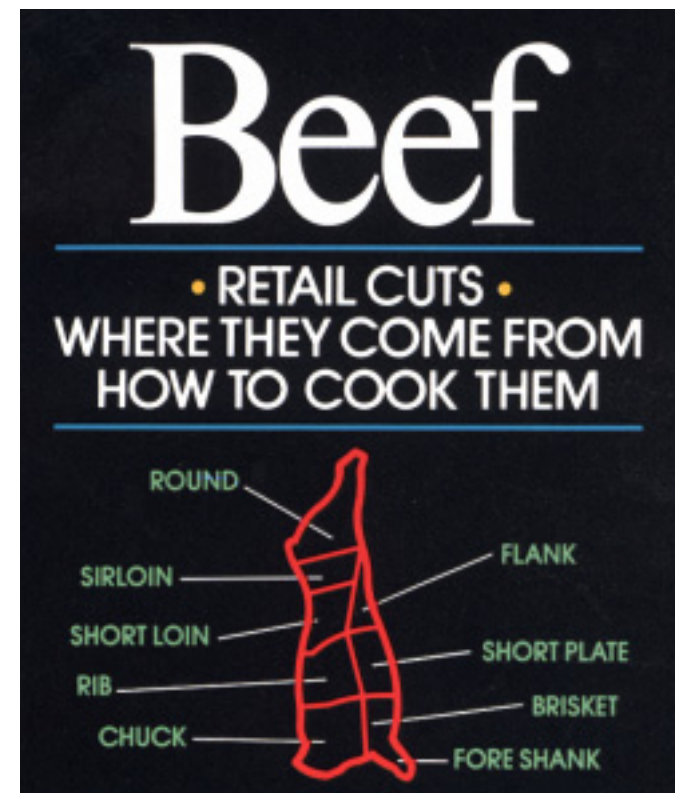
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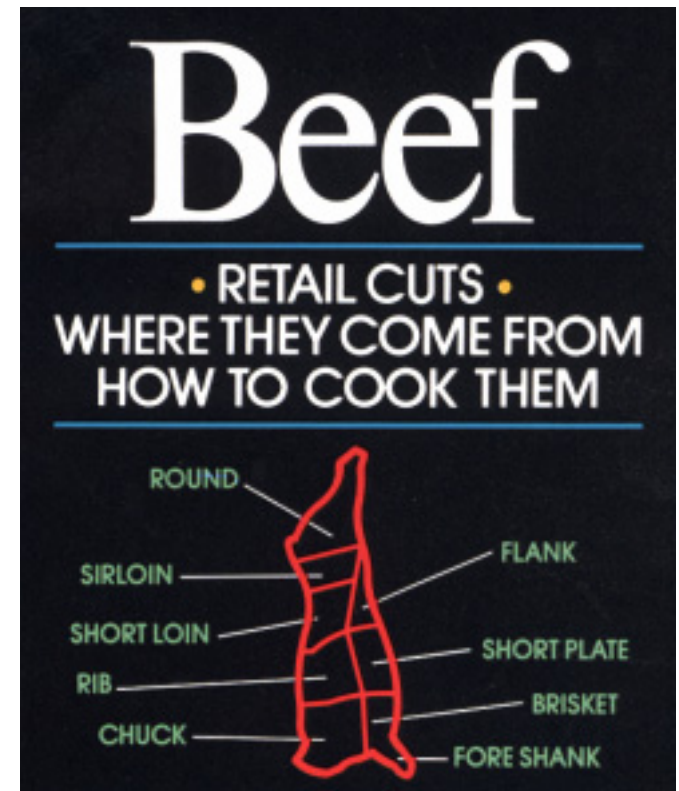
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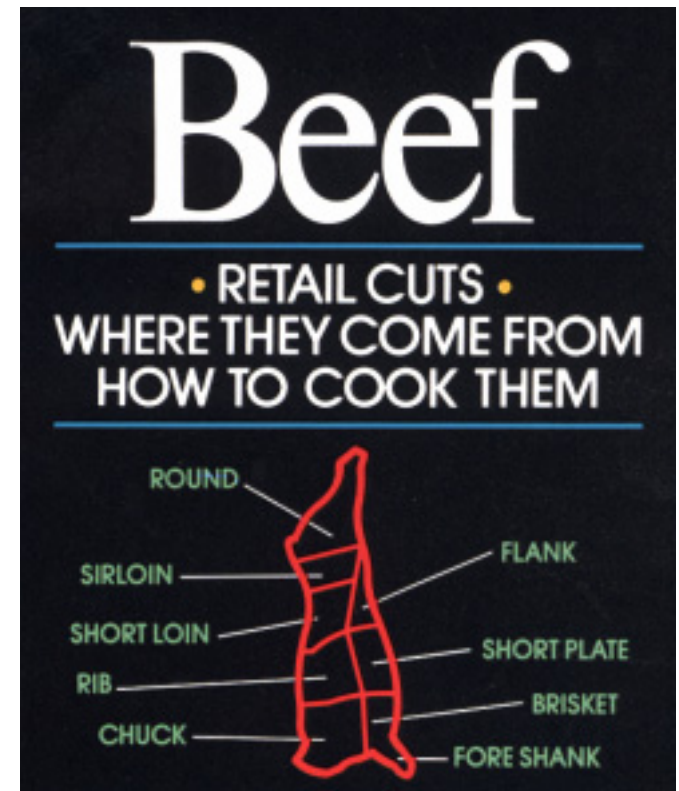
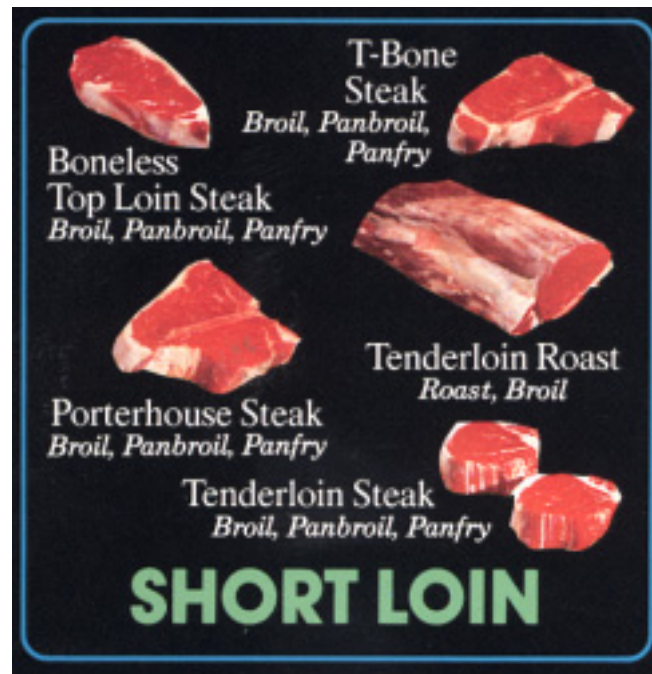
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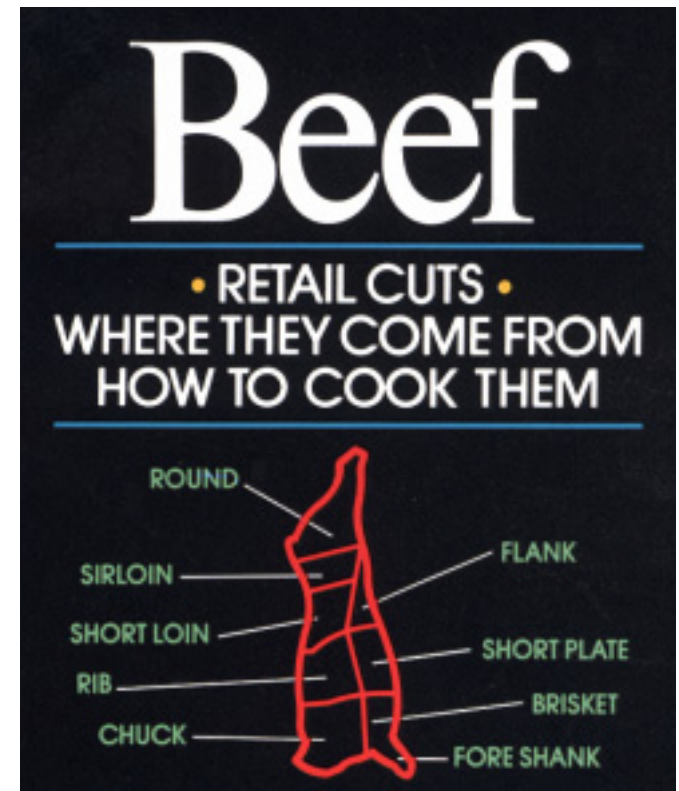
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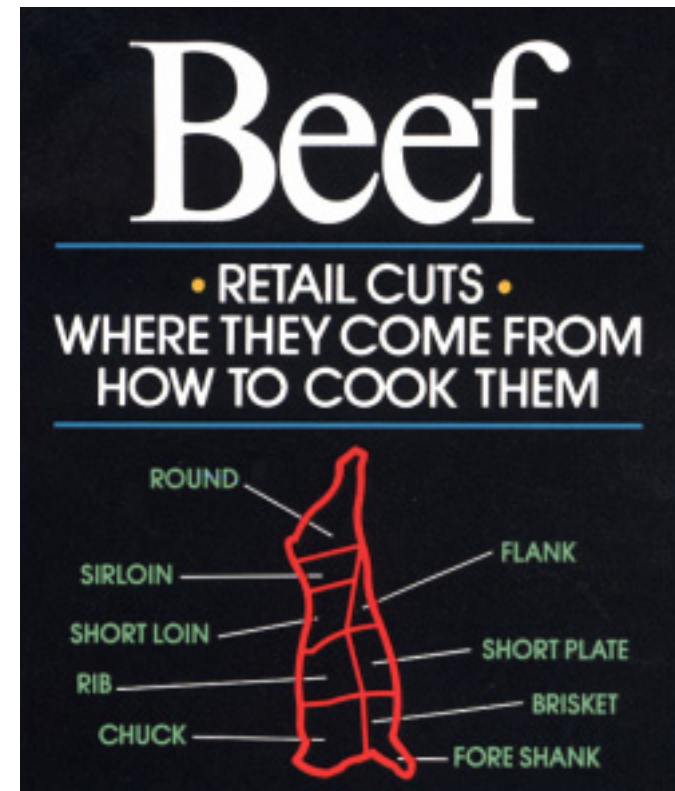
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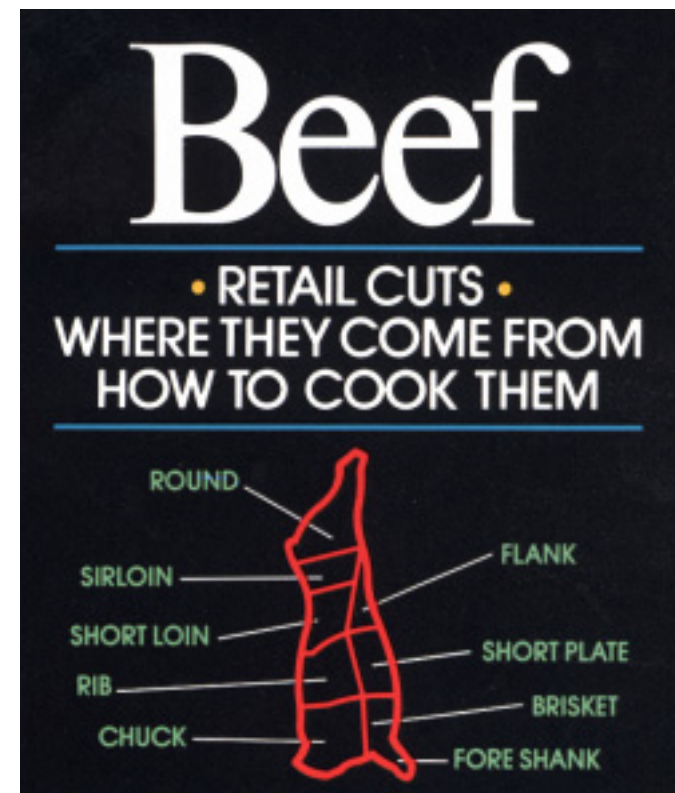
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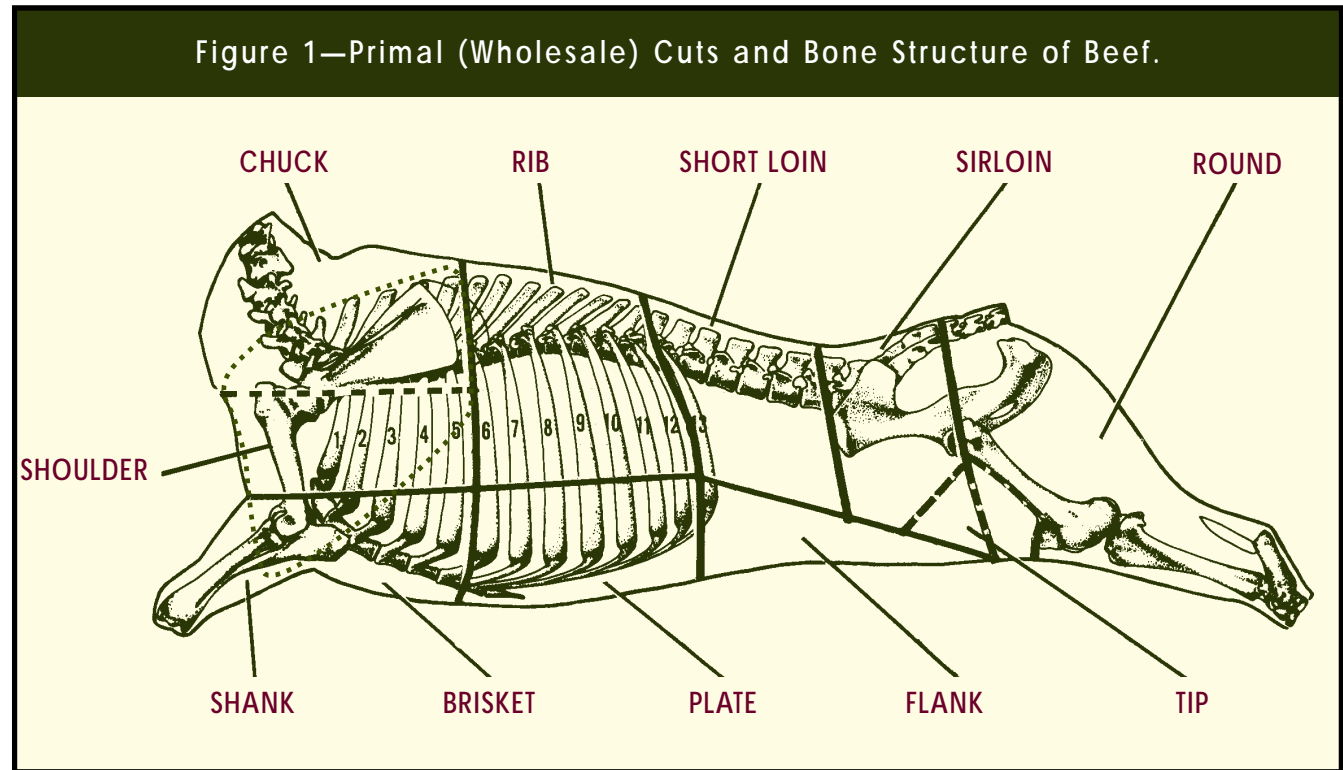
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A Changed Picture for Beef: The Retailer Makes the Choices

In less than a generation, starting back in the 1960's, a change in the manner of shipment of beef carcasses from slaughterhouse to store occurred so rapidly as to be revolutionary. From heavy, cumbersome sides of beef hanging on overhead rails in the packing house—moved to rails on truck and thence to rails at the retail receiving dock and cooler, to be fabricated in the store—beef began instead to arrive at the store or retail warehouse vacuum packaged in easily handled boxes. “Boxed beef” became the norm and retail customers order the primal or subprimal cuts they need, based on product movement in the store and available supply.

With the almost universal presence of boxed beef in the marketplace today, retailers seldom fabricate a full side or even a quarter. However, industry jargon and terminology still includes references to intact carcass parts, for example, often citing specific references to ribs in the forequarter.

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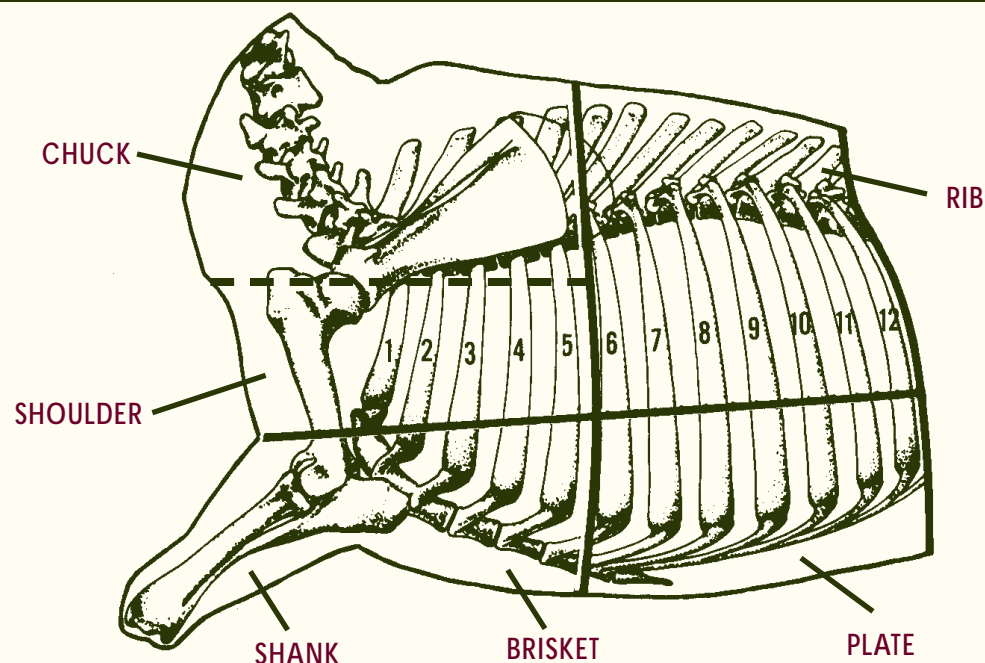
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Figure 2—Counting Ribs in a Beef Forequarter.



Counting Ribs in a Beef Forequarter

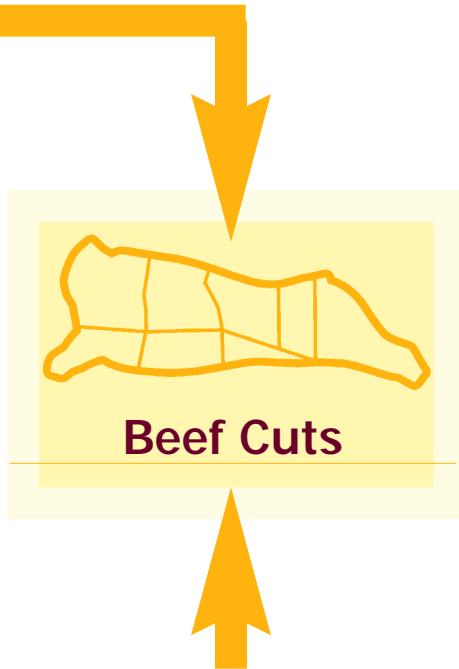
The manner used in this manual to count ribs is the traditional front-to-back method, as illustrated in Fig. 2. Start at the front of the primal Chuck and count toward the rear through all 12 ribs. The primal Chuck contains ribs 1-5 and the primal Rib contains ribs 6-12. The 13th rib is at the front of the primal Loin.

(NOTE: It is observed that some provisioners and retailers reverse that process by beginning the count at the last rib in the Rib primal and counting forward.)

Beef Retail Names

There are a number of different ways to fabricate primal and subprimal cuts of beef. Regardless of the method used, the retail cuts remain the same. Fig. 1 illustrates the *URMIS* program's nomenclature system for primal and subprimal cuts from a side of beef. This system does not address the subprimal "boxed

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beef” options that are offered by meat packers, since they are constantly in flux and are far too varied to list. Again, no matter in what form your beef product is received, the retail cuts fabricated at the store level are not likely to differ from those illustrated in the following pages of this manual.

Beef Chuck contains ribs 1-5 (Fig. 2), and is comparable to the shoulder in the other species, i.e., Veal Shoulder, Pork Shoulder and Lamb Shoulder.

The Beef Chuck is commonly divided into bone-in or boneless subprimals, or may be shipped entirely muscle-boned. Typically, these arrive at the retail store in a vacuum packaged, boxed form. The most common cuts are illustrated at the top of the Beef Chuck pages of the manual. A subprimal from the Chuck, the Shoulder Clod, is common in many areas. However, the term “Clod”, is not approved for *URMIS* labeling.

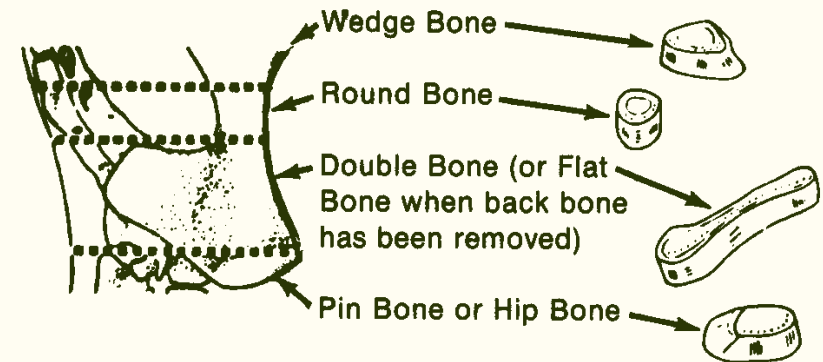
URMIS differentiates between Blade cuts, depending on their location in the Blade Portion of the Chuck:

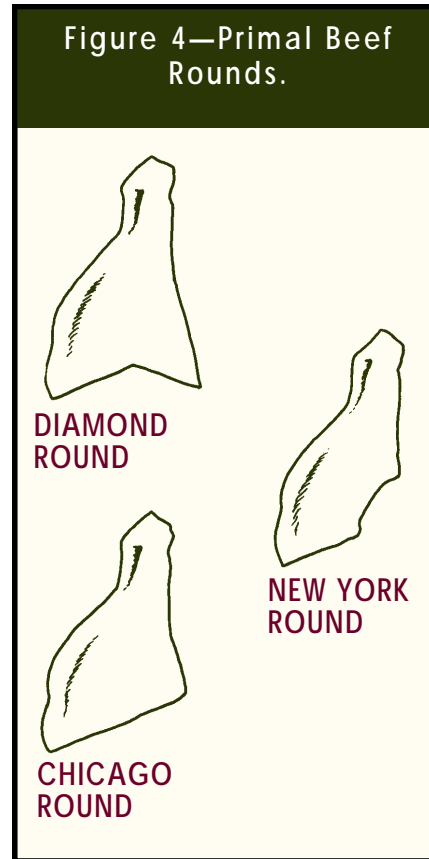
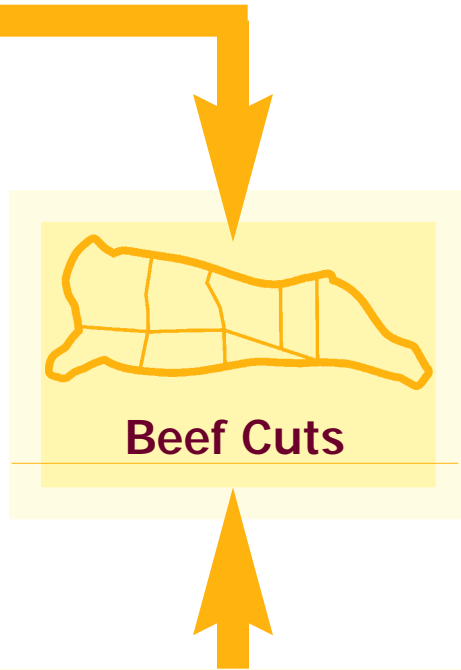
1. Beef Chuck Blade Steaks and Roasts show the flat blade bone and come from ribs 4-5.
2. Beef Chuck 7-Bone Steaks and Roasts come from the center of the Blade Portion (including ribs 1-3), or contain that portion of the blade bone which resembles the figure “7”.

Beef Rib includes ribs 6-12 (Fig. 2). *Beef Rib Roast, Large End*, normally includes ribs 6-8, but also can include the 9th rib. *Beef Rib Roast, Small End*, normally includes ribs 10-12, but also may include the 9th rib. Thus the 9th rib can go with either the Small or Large End.

Beef Loin includes both the Short Loin and the Sirloin (Fig. 1). In some areas of the country, the Sirloin is referred to as a “loin end” or a “hip.” Typically, the Sirloin is fabricated into subprimals, shipped in boxed form. Bone-in Sirloins often are merchandised as steaks, but because the hip bone structure in the sirloin area is not uniform, “typical” bone-in sirloin steaks do not all look alike. Identification of the four bone-in Sirloin Steaks sometimes is confusing, especially for consumers. *URMIS* allows for all four to be labeled simply as “Sirloin Steak,” without reference to the bone shape. But a retailer may elect to identify

Figure 3—Identification of the Four Bone-in Sirloin Steaks.

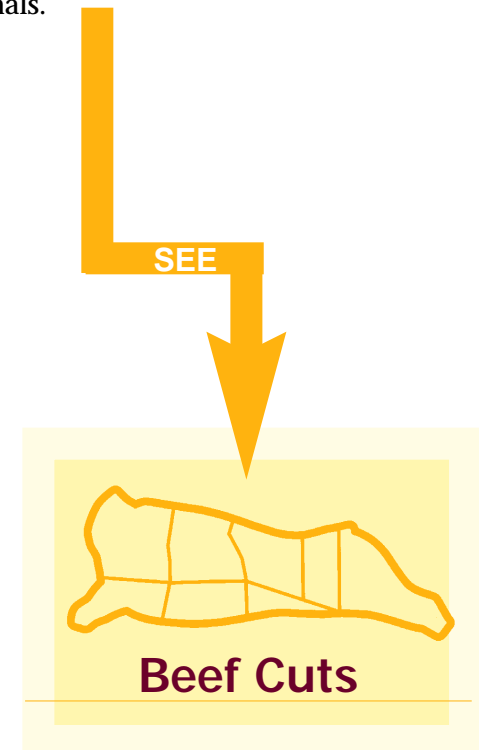




them under *URMIS* (on the label) by their bones, i.e. Wedge Bone, Flat Bone, Round Bone or Pin Bone as illustrated in Fig. 3. A fifth, the Shell Steak, also is a Sirloin Steak.

Beef Round consists of four major muscle groups: Top Round, Bottom Round, Eye Round and Tip. In some sections of the country Top Round is called “Inside Round”; Bottom Round is called “Outside Round”; and the Tip is “Face,” “Knuckle” or “Veiny.” Because of widespread usage, both “Outside” and “Inside” are permitted under *URMIS* labeling, while “face,” “knuckle” and “veiny” are not.

The separation of the Round from the hindquarter may be made in different ways. Fig. 4 illustrates three ways the primal may be received. A Diamond Round includes all of the Tip, while a Chicago Round has only half of the Tip, and a New York Round has the entire Tip removed. Distributors may offer all three, or the Round completely fabricated into subprimals.



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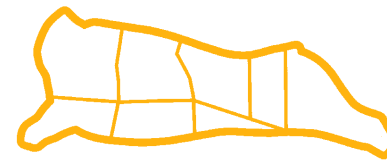
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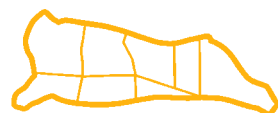
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	Beef Top Loin Steak	U.P.C. 1398
	Beef Top Loin Steak Bnls	U.P.C. 1404
	Beef Loin Tenderloin Roast	U.P.C. 1386
<u>B-30</u>	Beef Loin Tenderloin Steak	U.P.C. 1388
	Beef Loin T-Bone Steak	U.P.C. 1369
	Beef Loin Porterhouse Steak	U.P.C. 1330
	Beef Loin Sirloin Steak	U.P.C. 1358
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Beef Top Loin Roast Bnls

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U.P.C. 1397

U.P.C. 1404

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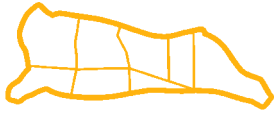
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Beef Loin Top Sirloin Roast Bnls
Beef Loin Top Sirloin Roast Bnls Cap Off
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Beef Loin Top Sirloin Steak Bnls Cap Off

U.P.C. 1418
U.P.C. 1419
U.P.C. 1422
U.P.C. 1426

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Beef Loin Top Sirloin Cap Roast Bnls
Beef Loin Top Sirloin Cap Steak Bnls
Beef Loin Sirloin Cubes For Kabobs

U.P.C. 1420
U.P.C. 1421
U.P.C. 1365

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BEEF BOTTOM SIRLOIN BUTT



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Beef Loin Ball Tip Roast
Beef Loin Ball Tip Steak
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Beef Loin Tri Tip Steak
Beef Loin Flap Meat Steak

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BEEF FULL TENDERLOIN



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Beef Round Steak
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Beef Round Rump Roast Bnls
Beef Heel of Round Roast

U.P.C. 1494
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Beef Top Round Roast Cap Off	U.P.C. 1454
Beef Top Round Steak 1st Cut	U.P.C. 1556
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<u>B-41</u>	Beef Round Sirloin Tip Center Steak	U.P.C. 1550
	Beef Round Sirloin Tip Center Roast	U.P.C. 1549
	Beef Round Sirloin Tip Side Steak	U.P.C. 1543

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Beef Round For Cubed Steak
Beef For Stew
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U.P.C. 1577
U.P.C. 1727
U.P.C. 1576

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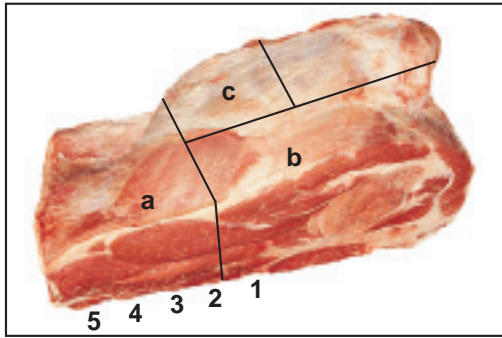
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Beef Chuck Arm Half

IMPS/NAMP 113A

This subprimal cut is the Arm Half of a Square Cut Chuck. It is the Arm Portion of IMPS/NAMP 113A.

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Cooking Method; U.P.C.

**BEEF CHUCK
ARM POT ROAST***
(Braise)

U.P.C. 1048



Unapproved Names; Other
Information; IMPS/NAMP

Arm Chuck Roast
Chuck Round Bone Cut
Round Bone Pot Roast
Round Bone Roast

**BEEF CHUCK
ARM POT ROAST BNLS***
(Braise)

U.P.C. 1049



Chuck Arm Roast

**BEEF CHUCK
CROSS RIB POT ROAST***
(Braise, Roast)

U.P.C. 1081



Boston Cut
Bread and Butter Cut
Cross Rib Roast
English Cut Roast
Thick Rib Roast

**BEEF CHUCK
CROSS RIB POT ROAST
BNLS***
(Braise, Roast)

U.P.C. 1082



Boneless Boston Cut
Boneless English Roast
English Roll

**BEEF CHUCK
SHOULDER POT ROAST
BNLS***
(Braise, Roast)

U.P.C. 1132

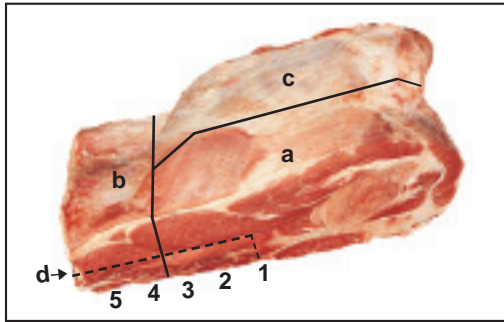


Boneless English Roast
Honey Cut
Cross Rib Roast Boneless
Shoulder Roast

IMPS/NAMP 114E

*Use of descriptor, "Pot", is optional.





Beef Chuck Arm Half

IMPS/NAMP 113A

This subprimal cut is the Arm Half of the Square Cut Chuck. It is the Arm Portion of IMPS/NAMP 113A. Ribs 1 through 5 and/or Ribs 4 and 5 can be sold as Short Ribs. Remaining cuts include boneless Arm Steaks and Shoulder Steaks.

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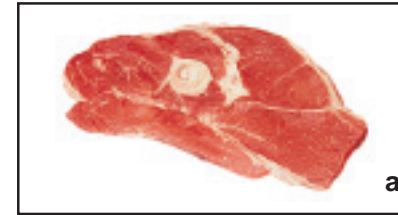
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Approved Name; Recommended
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**BEEF CHUCK
ARM STEAK
(Braise)**

U.P.C. 1050



Unapproved Names; Other
Information; IMPS/NAMP

Arm Swiss Steak
Chuck Steak for Swissing
Round Bone Steak
Round Bone Swiss Steak

**BEEF CHUCK
ARM STEAK BNLS
(Braise)**

U.P.C. 1056



Boneless Round Bone Steak
Boneless Swiss Steak

**BEEF CHUCK
SHORT RIBS
(Braise, Cook in Liquid)**

U.P.C. 1124



Barbecue Ribs
Braising Ribs
English Short Ribs
Fancy Ribs

IMPS/NAMP 130

**BEEF CHUCK
SHORT RIBS BNLS
(Braise, Cook in Liquid)**

U.P.C. 1127



Boneless Barbecue Ribs
Bonless Braising Ribs

IMPS/NAMP 130A

**BEEF
SHOULDER STEAK BNLS
(Braise, Grill†, Broil†,
Panbroil†/Panfry†)**

U.P.C. 1133

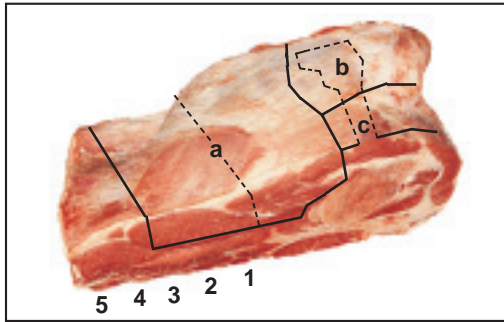


English Steak
Shoulder Steak Half Cut

†Marinate before cooking.



BEEF



Beef Chuck Arm Half

IMPS/NAMP 113A

When it is muscle-boned, the Shoulder is removed in one piece. When split, as illustrated by the dotted line (a), the cooked roast will be easy to carve across the grain.

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Cooking Method; U.P.C.

**BEEF
SHOULDER POT ROAST
BNLS***
(Braise)

U.P.C. 1132



a

Splitting the shoulder, as illustrated in photo (far left) will encourage cross-grain carving of the cooked meat.

This boneless roast is a variation of the same cut taken from a different section of the Shoulder (see page B-1)

IMPS/NAMP 114A

Chuck for Swissing
Clod Steak Boneless
London Broil
Shoulder Cutlet Boneless

**BEEF
SHOULDER STEAK BNLS**
(Braise, Grill†, Broil†,
Cook in liquid, Panbroil†/Panfry†)

U.P.C. 1133



a

**BEEF
SOUP BONES**
(Cook in Liquid)

U.P.C. 1768



b

Knuckle Bone
Knuckle Soup Bone

IMPS/NAMP 134

**BEEF
MARROW BONES**
(Cook in Liquid)

U.P.C. 1765



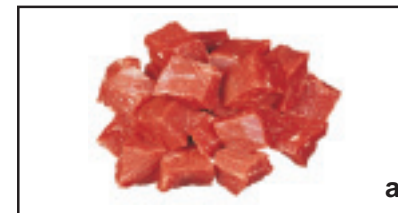
c

Clear Bones
Soup Bones

IMPS/NAMP 134

**BEEF
FOR STEW**
(Cook in Liquid)

U.P.C. 1727



a

Diced Beef

The subprimal beef chuck, arm half and blade half will yield suitably lean meat for stew.

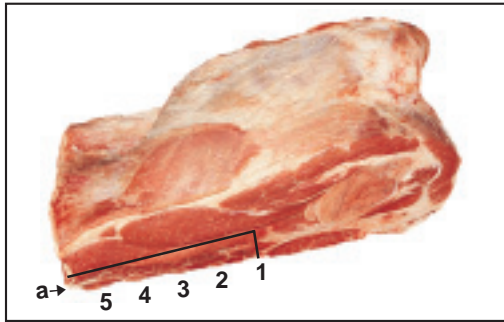
IMPS/NAMP 135/135A

†Marinate before cooking.

*Use of descriptor, "Pot", is optional.



BEEF



Beef Arm Half

IMPS/NAMP 113A

In boning the Shoulder, the retailer may merchandise the Ribs in a variety of ways, as illustrated to the right.

Approved Name; Recommended Cooking Method; U.P.C.

**BEEF CHUCK
FLAT RIBS**
(Braise, Cook in Liquid)

U.P.C. 1114



Unapproved Names; Other Information; IMPS/NAMP

Barbecue Ribs
Bottom Chuck Ribs
Chuck Spareribs

**BEEF CHUCK
SHORT RIBS**
(Braise, Cook in Liquid)

U.P.C. 1124



Barbecue Ribs
Braising Ribs
Brust Flanken
Flanken Short Ribs

IMPS/NAMP 130

**BEEF CHUCK
FLANKEN STYLE RIBS**
(Braise, Cook in Liquid)

U.P.C. 1107



Barbecue Ribs
Braising Ribs
Flanken Short Ribs
Kosher Ribs

*Usually cut thinner than
Beef Chuck Short Ribs*

IMPS/NAMP 130

**BEEF CHUCK
FLANKEN STYLE RIBS BNLS**
(Braise, Cook in Liquid)

U.P.C. 1110



Boneless Braising Ribs
Boneless Barbecue Ribs

*Usually cut thinner than
Beef Chuck Short Ribs*

IMPS/NAMP 1123

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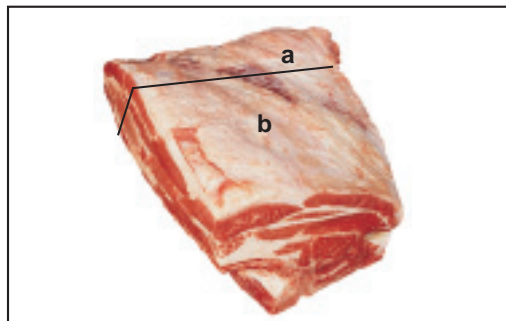


APPROVED NAMES

BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Chuck Blade Half

This subprimal cut is the Blade Section of IMPS/NAMP 113A. When the neck is removed it becomes a Beef Chuck, Blade Portion (b), as illustrated in the following pages.

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**BEEF CHUCK
NECK POT ROAST***
(Braise)

U.P.C. 1120



Neck Boiling Beef
Neck Soup Meat
Yankee Pot Roast
Bell Roast

**BEEF CHUCK
NECK POT ROAST BNLS***
(Braise)

U.P.C. 1121



Boneless Beef Neck
Boneless Yankee Pot Roast
Bell Roast

**BEEF CHUCK
NECK BONES**
(Cook in Liquid)

U.P.C. 1165



Braising Bones
Neck Soup Bones
Meaty Neck Bones

**BEEF
FOR STEW**
(Cook in Liquid)

U.P.C. 1727



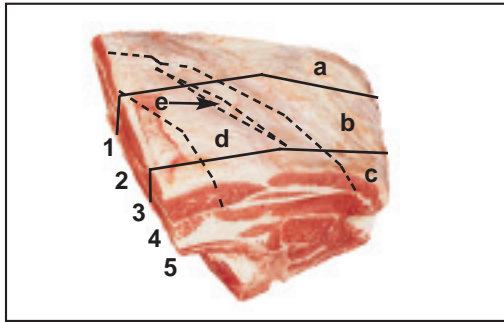
Diced Beef

IMPS/NAMP 135/135A

*Use of descriptor, "Pot", is optional.



BEEF



Beef Chuck Blade Portion

When cut “bone-in,” the Beef Chuck Blade Portion is divided into 3 sections:

- a) Neck vertebrae, 6 & 7, boneless pot roasts
- b) Chuck Ribs, 1, 2 & 3, 7-Bone cuts
- c) Chuck Ribs 4 & 5, Blade cuts
- d) The blade bone (d) is relatively flat, except for the ridge portion (e).

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**BEEF CHUCK
POT ROAST BNLS***
(Braise)

U.P.C. 1080



**BEEF CHUCK
7-BONE POT ROAST***
(Braise)

U.P.C. 1033



**BEEF CHUCK
7-BONE STEAK**
(Braise, Grill†, Broil†)

U.P.C. 1035



**BEEF CHUCK
BLADE ROAST**
(Braise)

U.P.C. 1064



Center Cut Pot Roast
Chuck Roast Center Cut
7-Bone Roast

Center Chuck Steak
Chuck Steak Center Cut

Chuck Roast Blade Cut
Chuck Roast 1st Cut

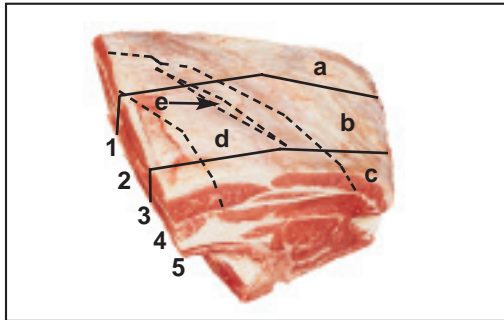
*Use of descriptor, “Pot”, is optional.
†Marinate before cooking.



BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Chuck Blade Portion

When cut "bone-in," the Beef Chuck Blade Portion is divided into 3 sections:

- a) Neck vertebrae, 6 & 7, boneless pot roasts
- b) Chuck Ribs, 1, 2 & 3, 7-Bone cuts
- c) Chuck Ribs 4 & 5, Blade cuts
- d) The blade bone (d) is relatively flat, except for the ridge portion (e).

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**BEEF CHUCK
BLADE STEAK**
(Braise, Broil†, Grill†)

U.P.C. 1066



Chuck Steak Blade Cut
Chuck Steak 1st Cut

**BEEF CHUCK
BLADE STEAK CAP OFF**
(Braise, Broil†, Grill†)

U.P.C. 1069



Char Broil Steak
Chuck Barbecue Steak
Chuck Steak for Bar BQ
Chuck Steak 1st Cut

Chine bone may be removed.

**BEEF CHUCK
BLADE STEAK BNLS**
(Braise, Broil†, Grill†)

U.P.C. 1073



Deluxe Blade Steak
Boneless Blade Steak 1st Cut

†Marinate before cooking.



BEEF



Beef Chuck Blade Portion

To make Top Blade (a) and Under Blade (b) pot roasts and steaks, cut through the natural seam as illustrated here and on the following page.

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

**BEEF CHUCK
TOP BLADE POT ROAST***
(Braise)

U.P.C. 1136



Top Chuck Roast
7-Bone Roast
Blade Roast, Bone-in

**BEEF CHUCK
TOP BLADE STEAK BI**
(Braise, Grill†, Broil†, Panfry, Panbroil)

U.P.C. 1138



Top Chuck Steak
Blade Steak, Bone-in

**BEEF CHUCK
UNDER BLADE POT ROAST***
(Braise, Roast)

U.P.C. 1150



Bottom Chuck Roast
California Roast
Semi-Boneless Chuck Roast
Under Cut Roast

**BEEF CHUCK
UNDER BLADE STEAK**
(Braise, Grill†, Broil†, Panfry†, Panbroil†)

U.P.C. 1152



Bottom Chuck Steak
California Steak
Semi-Boneless Chuck Steak
Under Cut Steak

Chine bone may be removed.

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*Use of descriptor, "Pot", is optional.
†Marinate before cooking.



BEEF



Beef Chuck Blade Portion

To make Top Blade (a) and Under Blade (b) pot roasts and steaks, cut through the natural seam as illustrated here and on the preceding page.

Approved Name; Recommended
Cooking Method; U.P.C.

BEEF CHUCK UNDER BLADE POT ROAST BNLS*

(Braise, Roast, Broil†, Panbroil†,
Panfry†, Grill†)

U.P.C. 1151

BEEF CHUCK UNDER BLADE STEAK BNLS (Braise, Grill†, Broil†, Panbroil†, Panfry†)

U.P.C. 1158



Unapproved Names; Other
Information; IMPS/NAMP

Boneless Roast Bottom Chuck
Boneless California Roast
Inside Chuck Roast

IMPS/NAMP 116E

Boneless Chuck Steak
Boneless Bottom Chuck Steak
Chuck Fillet Steak
Boneless Under Cut Steak

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*Use of descriptor, "Pot", is optional.

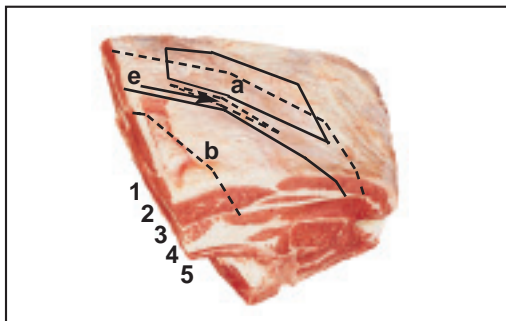
†Marinate before cooking.



BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
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Beef Chuck Blade Portion

In muscle-boning the Beef Chuck Blade Portion the two boneless cuts from the top of the Chuck are Chuck Mock Tender (a), and Top Blade Roast (b) separated by the ridge of the Blade bone (e).

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BEEF CHUCK MOCK TENDER RST (Braise)

U.P.C. 1115



Chuck Eye – Chuck Fillet
Medallion Pot Roast
Scotch Tender
*This cut is above the ridge of
the blade bone.*

IMPS/NAMP 116B

BEEF CHUCK MOCK TENDER STEAK (Braise)

U.P.C. 1116



Chuck Eye Steak
Chuck Fillet Steak
Chuck Tender Steak
Fish Steak

BEEF SHOULDER TOP BLADE ROAST BNLS (Braise, Roast)

U.P.C. 1137



Flat Iron Roast
Lifter Roast
Triangle Roast
*This cut is below the ridge of
the blade bone.*

IMPS/NAMP 114D

BEEF SHOULDER TOP BLADE STEAK BNLS (Braise, Broil, Grill, Panbroil, Panfry)

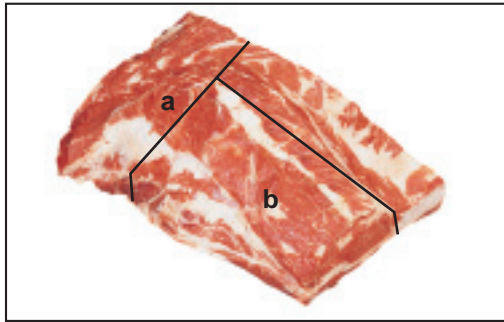
U.P.C. 1144



Book Steak
Butler Steak
Lifter Steak
Petite Steak
Boneless Top Chuck Steak

IMPS/NAMP 1114D





Beef Chuck Blade Portion Boneless

IMPS/NAMP 115A

In the Beef Chuck illustration, section (a) nearest the neck is less tender than section (b) nearest to the Rib.

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**BEEF CHUCK
EYE ROAST BNLS**
(Braise, Roast)

U.P.C. 1095



Unapproved Names; Other Information; IMPS/NAMP

Boneless Chuck Roll
Boneless Chuck Fillet
Inside Chuck Roll

IMPS/NAMP 116D

**BEEF CHUCK
EYE STEAK BNLS**
(Braise, Grill, Broil, Panbroil, Panfry)

U.P.C. 1102



Boneless Chuck Fillet Steak
Boneless Steak Bottom Chuck
Boneless Chuck Slices

IMPS/NAMP 1116D

**BEEF CHUCK
EYE EDGE POT ROAST***
(Braise)

U.P.C. 1092



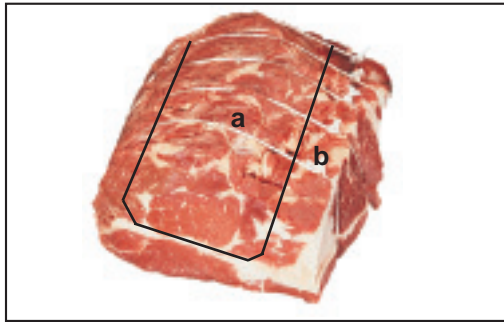
Boneless Chuck Pot Roast
Inside Chuck Roast
Chuck Rib Pot Roast

This is a thin strip from the inside chuck which was originally attached to rib bones.

*Use of descriptor, "Pot", is optional.



BEEF



Beef Chuck Roll

IMPS/NAMP 116A

This boneless cut includes the large muscle system which lies under the blade bone of the Blade Half of the Chuck. The Mock Tender, Chuck cover and Neck portion have been removed. The cut may be merchandised as is, in the vacuum bag, or tied as illustrated here.

Approved Name; Recommended Cooking Method; U.P.C.

**BEEF CHUCK
EYE ROAST BNLS**
(Braise, Roast)

U.P.C. 1095



Unapproved Names; Other Information; IMPS/NAMP

Boneless Chuck Fillet
Inside Chuck Roll
Boneless Chuck Roll

Includes portion of the eye muscle

IMPS/NAMP 116D

**BEEF CHUCK
EYE STEAK BNLS**
(Braise, Grill, Broil, Panbroil,
Panfry)

U.P.C. 1102



IMPS/NAMP 1116D

**BEEF CHUCK
UNDER BLADE POT ROAST
BNLS***
(Braise, Grill†, Broil†, Panbroil†,
Panfry†)

U.P.C. 1151



Boneless Chuck Fillet Steak
Chuck Fillet Steak
Boneless Steak Bottom Chuck

**BEEF CHUCK
UNDER BLADE STEAK BNLS**
(Braise, Grill†, Panbroil†, Panfry†,
Broil†)

U.P.C. 1158



Boneless Roast Bottom Chuck
Boneless California Roast
Inside Chuck Roast

Blade bone and associated muscles removed.

IMPS/NAMP 116E

Boneless Chuck Steak
Boneless Bottom Chuck Steak
Chuck Fillet Steak
Boneless Under Cut Steak

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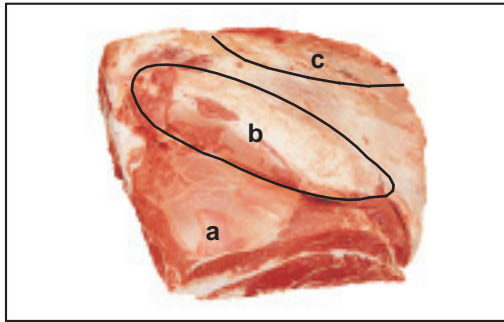
FOOD SAFETY

MEAT COOKERY

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*Use of descriptor, "Pot", is optional
†Marinate before cooking.





Beef Chuck Blade Half, Boneless

IMPS/NAMP 115

This cut is a boneless Blade Half from the Chuck, with the Top Blade Portion removed with the clod. Cuts come from three sections: the Under Blade Section (a), Mock Tender (b) and Neck (c).

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**BEEF CHUCK
EYE ROAST BNLS**
(Braise, Roast)

U.P.C. 1095



Unapproved Names; Other Information; IMPS/NAMP

Inside Chuck Roll
Boneless Chuck Roll
Boneless Chuck Fillet

IMPS/NAMP 116D

**BEEF CHUCK
EYE STEAK BNLS**
(Braise, Grill, Broil, Panbroil, Panfry)

U.P.C. 1102



Boneless Chuck Fillet Steak
Boneless Steak, Bottom Chuck
Boneless Chuck Slices
Chuck Fillet Steak

IMPS/NAMP 1116D

**BEEF CHUCK
EYE EDGE POT RST***
(Braise)

U.P.C. 1092



Boneless Chuck Pot Roast
Boneless Chuck Roast
Inside Chuck Roast
Chuck Rib Pot Roast
This is a thin strip from the inside chuck which was originally attached to rib bones.

**BEEF CHUCK
UNDER BLADE POT ROAST
BNLS***
(Braise, Roast)

U.P.C. 1151



Center Cut Chuck Roll
Boneless Roast Bottom Chuck
Boneless California Roast
Inside Chuck Roast

IMPS/NAMP 116E

**BEEF CHUCK
UNDER BLADE STEAK BNLS**
(Braise, Broil, Grill†, Panbroil†, Panfry†)

U.P.C. 1158

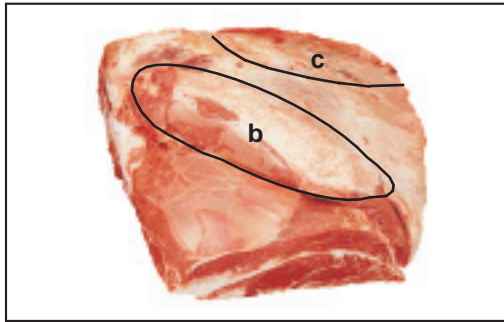


Boneless Chuck Steak
Boneless Bottom Chuck Steak
Chuck Fillet Steak
Boneless Under Cut Steak

*Use of descriptor, "Pot", is optional
†Marinate before cooking.



BEEF



Beef Chuck Blade Half, Boneless

IMPS/NAMP 115

This cut is a boneless Blade Half from the Chuck, with the Top Blade Portion removed with the clod. Cuts come from three sections: the Under Blade Section (a), Mock Tender (b) and Neck (c).

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Approved Name; Recommended Cooking Method; U.P.C.

**BEEF CHUCK
MOCK TENDER ROAST**
(Braise)

U.P.C. 1115



**BEEF CHUCK
MOCK TENDER STEAK**
(Braise)

U.P.C. 1116



**BEEF CHUCK
NECK POT ROAST BNLS***
(Braise, Cook in Liquid)

U.P.C. 1121



Unapproved Names; Other Information; IMPS/NAMP

Chuck Eye
Chuck Fillet
Chuck Tender
Fish Muscle
Medallion Pot Roast
Scotch Tender
IMPS/NAMP 116B

Chuck Eye Steak
Chuck Fillet Steak Chuck
Chuck Tender Steak
Fish Steak

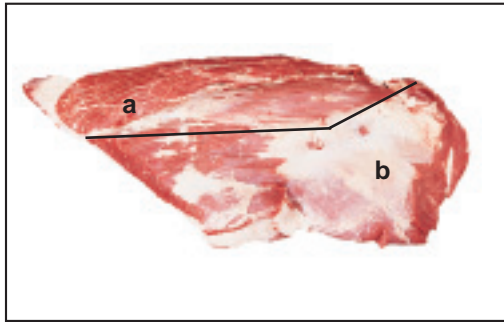
This cut is above (dorsal to) the ridge of the blade bone.

Boneless Beef Neck
Boneless Yankee Pot Roast
Bell Roast

*Use of descriptor, "Pot", is optional.



BEEF



Beef Shoulder

IMPS/NAMP 114

When removed from the Chuck, the Beef Shoulder is one piece and includes the outside muscles of the Arm Half and the muscles below the ridge of the Blade bone on the Blade Half.

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**BEEF SHOULDER
TOP BLADE ROAST BNLS**
(Braise, Roast)

U.P.C. 1137



**BEEF SHOULDER
TOP BLADE STEAK BNLS**
(Braise, Grill, Broil, Panbroil,
Panfry†)

U.P.C. 1144



**BEEF SHOULDER
POT ROAST BNLS***
(Braise, Cook in Liquid)

U.P.C. 1132



**BEEF SHOULDER
STEAK BNLS**
(Braise, Grill†, Broil†, Cook in
Liquid, Panbroil†, Panfry†)

U.P.C. 1133



Unapproved Names; Other
Information; IMPS/NAMP

Flat Iron Roast
Lifter Roast
Puff Roast
Shoulder Roast, Thin End
Triangle Roast

IMPS/NAMP 114D

Book Steak
Butler Steak
Lifter Steak Petite Steak
Boneless Top Chuck Steak

IMPS/NAMP 1114D

Center Shoulder Roast
Chuck Shoulder Roast
Clod Roast

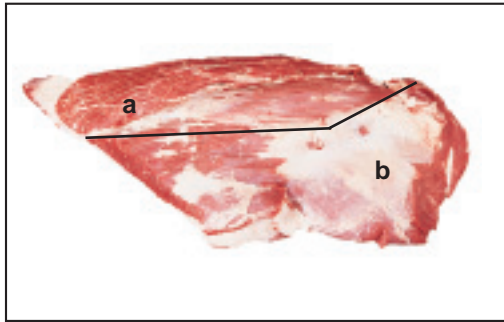
IMPS/NAMP 114E

Chuck for Swissing
Boneless Clod Steak
Boneless Shoulder Clod Steak
Boneless Shoulder Cutlet
London Broil
Shoulder Steak

*Use of descriptor, "Pot", is optional.
†Marinate before cooking.



BEEF



Beef Shoulder

IMPS/NAMP 114

When removed from the Chuck, the Beef Shoulder is one piece and includes the outside muscles of the Arm Half and the muscles below the ridge of the Blade bone on the Blade Half.

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BEEF SHOULDER TOP BLADE STEAK (FLAT IRON)

(Grill, Broil, Panfry, Panbroil)

U.P.C. 1166



BEEF SHOULDER CENTER STEAK (RANCH STEAK)

(Grill, Broil, Panbroil, Panfry)

U.P.C. 1162



BEEF SHOULDER TENDER (Grill, Roast)

U.P.C. 1030



BEEF SHOULDER TENDER MEDALLIONS (Grill, Broil, Panbroil, Panfry)

U.P.C. 1164



Unapproved Names; Other Information; IMPS/NAMP

Beef Flat Iron Steak Beef Shoulder Grill Steak

Remove the internal connective tissue that runs the length of the muscle into two steaks.

Beef Shoulder Center Cut Steak Beef Shoulder Grill Steak

Separate the Shoulder IMPS/NAMP 144E along the connective tissue into the Shoulder Top and Shoulder Center.

Beef Shoulder Tender Roast Beef Petite Fillet

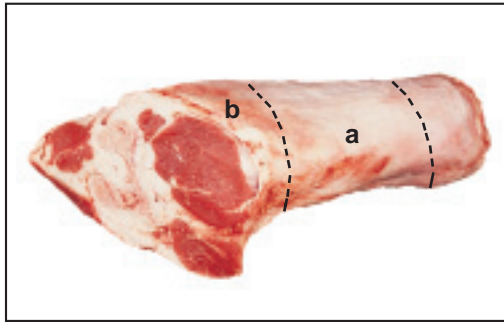
Single small muscle (Teres Major) on the inside surface of the Shoulder Clod (IMPS/NAMP 114).

Beef Medallions Beef Tender Medallions

Cutting the Shoulder Tender into approximately 1" slices.



BEEF



Beef Foreshank

IMPS/NAMP 117

A high percentage of Beef Shanks never reach the retail market, but become ground beef. Those that are merchandised usually are made into the cuts shown here.

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**BEEF SHANK
CROSS CUTS**
(Braise, Cook in Liquid)

U.P.C. 1636



Unapproved Names; Other Information; IMPS/NAMP

Center Beef Shanks
Fore Shanks for Soup, Bone-in

**BEEF SHANK
CROSS CUTS, BNLS**
(Braise, Cook in Liquid)

U.P.C. 1639



Boneless Beef Shanks
Boneless Fore Shanks for Soup

**BEEF SHANK
CENTER CUT**
(Braise, Cook in Liquid)

U.P.C. 1635



Center Shank Soup Bone
Shank Soup Bone

**BEEF SHANK
SOUP BONES**
(Cook in Liquid)

U.P.C. 1644

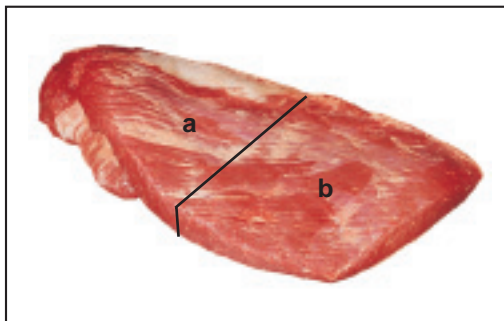


Beef Bones
Clear Bones
Soup Bones

IMPS/NAMP 134



BEEF



Beef Brisket, Boneless, Deckle Off

IMPS/NAMP 120

Several methods for cutting the Brisket are illustrated on this and the following two pages, showing the Whole, Halves, Middle and Point cuts and a Corned Brisket.

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**BEEF BRISKET
WHOLE BNLS**
(Braise, Cook in Liquid)

U.P.C. 1615



Unapproved Names; Other
Information; IMPS/NAMP

Fresh Beef Brisket
Whole Brisket
Boneless Brisket

IMPS/NAMP 120

**BEEF BRISKET
POINT HALF BNLS**
(Braise, Cook in Liquid)

U.P.C. 1628



Brisket Front Cut
Brisket Point Cut
Brisket Thick Cut
Brisket Nose Cut

**BEEF BRISKET
FLAT HALF BNLS**
(Braise, Cook in Liquid)

U.P.C. 1623

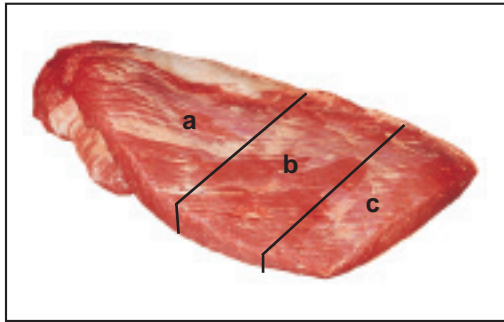


Brisket First Cut
Brisket Flat Cut
Brisket Thin Cut

IMPS/NAMP 120A



BEEF



Beef Brisket, Boneless, Deckle Off

IMPS/NAMP 120

Note the variation in cutting as illustrated by the lines drawn on the subprimal cut.

Approved Name; Recommended
Cooking Method; U.P.C.

**BEEF BRISKET
POINT CUT BNLS**
(Braise, Cook in Liquid)

U.P.C. 1627

**BEEF BRISKET
MIDDLE CUT BNLS**
(Braise, Cook in Liquid)

U.P.C. 1626

**BEEF BRISKET
FLAT CUT BNLS**
(Braise, Cook in Liquid)

U.P.C. 1622

**BEEF BRISKET
POINT OFF BNLS**
(Braise, Cook in Liquid)

U.P.C. 1629



Unapproved Names; Other
Information; IMPS/NAMP

Brisket Front Cut
Brisket Thick Cut
Brisket Nose Cut

IMPS/NAMP 120B

Brisket Center Cut
Brisket Flat Cut

Brisket First Cut

IMPS/NAMP 120A

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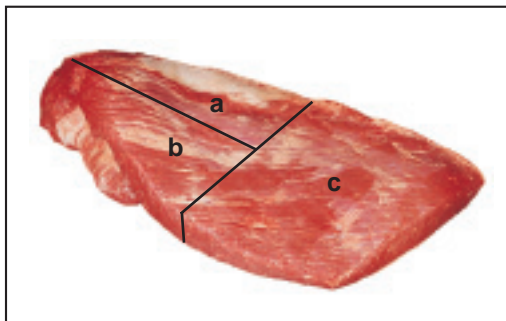
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Beef Brisket, Boneless, Deckle Off

IMPS/NAMP 120

Note the variation in cutting as illustrated by the lines drawn on the subprimal cut.

Approved Name; Recommended
Cooking Method; U.P.C.

**BEEF BRISKET
EDGE CUT BNLS**
(Braise, Cook in Liquid)

U.P.C. 1624



**BEEF BRISKET
HALF POINT BNLS**
(Braise, Cook in Liquid)

U.P.C. 1625



**BEEF BRISKET
CORNERED BNLS**
(Braise, Cook in Liquid)

U.P.C. 1630



Unapproved Names; Other
Information; IMPS/NAMP

Brisket Side Cut

Brisket Front Cut
Brisket Point Cut
Brisket Thick Cut
Brisket Nose Cut

*Note: Every cut of fresh Brisket can be
processed as Corned Brisket. Most
commercially packaged Corned Beef
makes no distinction between the cuts
on the label.*

IMPS/NAMP 601

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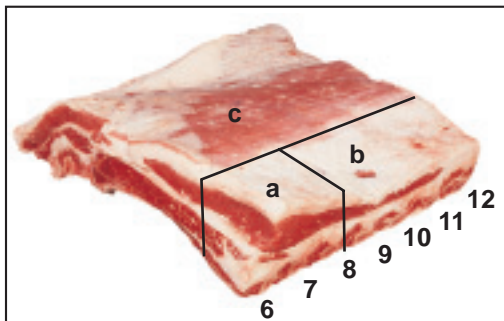


APPROVED NAMES

BEEF

Approved Name; Recommended
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Unapproved Names; Other
Information; IMPS/NAMP



Beef Short Plate

IMPS/NAMP 121

Two 2-inch strips of Short Ribs (a) can be cut from ribs 6-8. The remaining ribs 9-12 (b) usually have too much fat to make saleable ribs, and along with (c), are converted into ground beef.

**BEEF PLATE
SHORT RIBS**
(Braise, Cook in Liquid)

U.P.C. 1599



IMPS/NAMP 123

**BEEF PLATE
SHORT RIBS BNLS**
(Braise, Cook in Liquid)

U.P.C. 1605



Boneless Braising Ribs
Boneless Beef Short Ribs

IMPS/NAMP 123A

*In some areas scalped ribs from
the beef plate are sold as
beef spareribs.*

**BEEF PLATE
SPARERIBS**
(Braise, Cook in Liquid)

U.P.C. 1598



**BEEF PLATE
RIBS**
(Braise, Cook in Liquid)

U.P.C. 1597



Boiling Beef
Plate Beef
Plate Boiling Beef

IMPS/NAMP 123

**BEEF PLATE
SHORT RIBS FLANKEN
STYLE**
(Braise, Cook in Liquid)

U.P.C. 1603



IMPS/NAMP 1123

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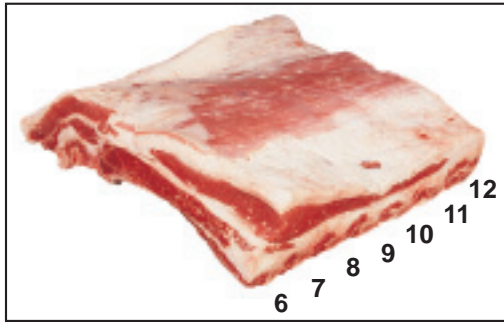
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BEEF



Beef Short Plate

IMPS/NAMP 121

In addition to several desirable boneless cuts illustrated here, the Short Plate also is an excellent source of trimmings for ground beef.

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**BEEF PLATE
SKIRT STEAK BNLS**
(Braise, Grill[†], Broil[†], Panbroil[†],
Panfry[†])

U.P.C. 1607



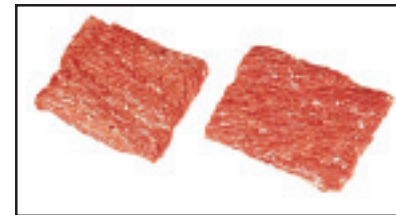
Unapproved Names; Other
Information; IMPS/NAMP

Inner Skirt Steak
Inside Skirt Steak
Outside Skirt Steak
Philadelphia Steak
Fajitas Meat

IMPS/NAMP 1121C-1121E

**BEEF PLATE
SKIRT STEAK CUBED BNLS**
(Braise, Panbroil, Panfry)

U.P.C. 1610



Cubed Diaphragm
Cubed Inside Skirt Steak
Cubed Outside Skirt Steak

**BEEF PLATE
SKIRT STEAK ROLLS BNLS**
(Braise, Grill[†], Broil[†], Panbroil[†],
Panfry[†])

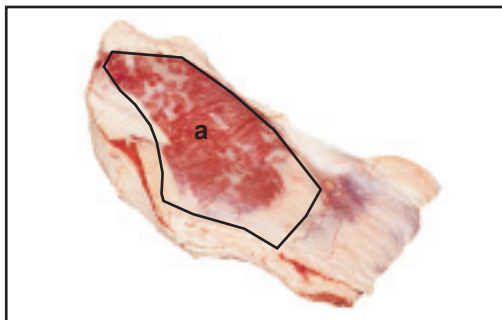
U.P.C. 1611



London Broil
Skirt Fillet
London Grill Steak

[†]Marinate before cooking.





Beef Flank

Most Flank meat, other than the cuts illustrated on this page, is prepared for sale as ground beef.

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Approved Name; Recommended Cooking Method; U.P.C.

BEEF FLANK STEAK

(Braise, Broil†, Stir-fry, Grill†)

U.P.C. 1581



BEEF FLANK STEAK CUBED

(Braise, Panbroil)

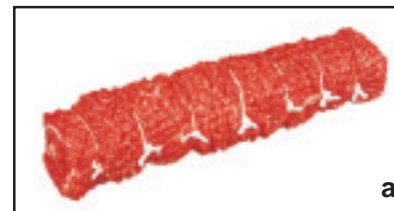
U.P.C. 1587



BEEF FLANK STEAK CUBED ROLLED

(Braise, Roast)

U.P.C. 1588



BEEF FLANK STEAK ROLLS

(Braise, Broil, Panbroil)

U.P.C. 1590



Unapproved Names; Other Information; IMPS/NAMP

Flank Steak Filet
London Broil
Jiffy Steak

IMPS/NAMP 193

Run steak through the mechanical tenderizer one time. Roll lengthwise, tie.

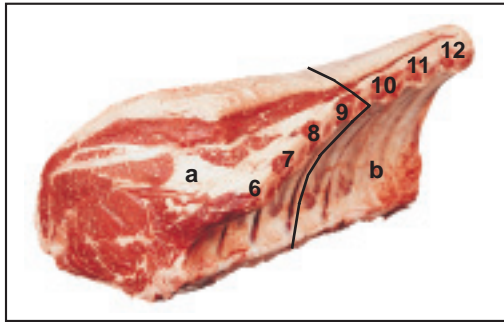
†Marinate before cooking.



BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Rib, Oven Prepared

IMPS/NAMP 107

The primal Beef Rib includes ribs 6-12. Beef Rib Roasts and Steaks, Large End (a) are made from the ribs 6-9 or any combination of adjoining ribs. Beef Rib Roasts and Steak Small End are shown on the following page.

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BEEF RIB ROAST LARGE END (Roast)

U.P.C. 1218



Standing Rib Roast
Rib Roast, oven ready

May contain some or all of ribs 6-9.

BEEF RIB ROAST LARGE END BNLS (Roast)

U.P.C. 1221



*The roast includes the
rib cap (lifter) meat.*

BEEF RIB EXTRA TRIM ROAST LARGE END (Roast)

U.P.C. 1220



Newport Roast
Rib Roast Deluxe
Club Rib Roast
*Note: ribs are cut shorter, usually less
than 3". Blade bone, cap meat (lifter) and
most seam fat are removed.*

BEEF RIB STEAK LARGE END (Broil, Grill, Panbroil, Panfry, Stirfry)

U.P.C. 1222



BEEF RIB BACK RIBS (Braise, Grill, Broil, Cook in Liquid)

U.P.C. 1182



IMPS/NAMP 1103

*Back ribs may come from
any of ribs 6-12.*

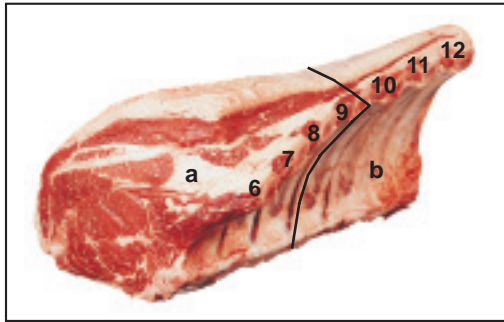
IMPS/NAMP 124

◀ PREVIOUS ▶ NEXT

BEEF CUTS INDEX



BEEF



Beef Rib, Oven Prepared

IMPS/NAMP 107

The primal Beef Rib includes ribs 6-12. Beef Rib Roasts and Steaks, Small End (b) are made from the ribs 9-12 or any combination of adjoining ribs. Beef Rib Roasts and Steaks and Large End are shown on the preceding page.

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Approved Name; Recommended Cooking Method; U.P.C.

BEEF RIB ROAST SMALL END (Roast)

U.P.C. 1235



Unapproved Names; Other Information; IMPS/NAMP

Standing Rib Roast
Rib Roast, Oven Ready

May contain some or all of ribs 9-12.

BEEF RIB ROAST SMALL END BNLS (Roast, Grill)

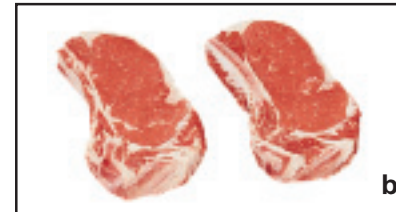
U.P.C. 1238



Boneless Rib Roast

BEEF RIB STEAK SMALL END (Broil, Grill, Panbroil, Panfry)

U.P.C. 1239



Beef Rib Steak

IMPS/NAMP 1103

BEEF RIB STEAK SMALL END BNLS (Broil, Grill, Panbroil, Panfry, Stir-fry)

U.P.C. 1245



Beef Rib Steak
Spencer Steak
Ribeye, Lip On

BEEF RIBEYE STEAK (Broil, Grill, Panbroil, Panfry, Stir-fry)

U.P.C. 1209

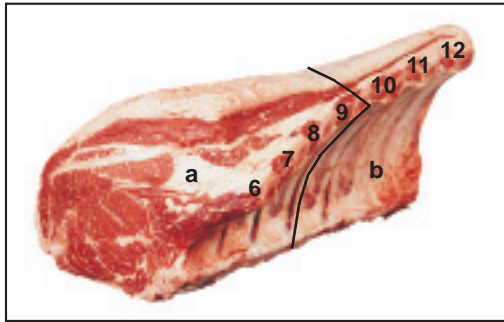


Delmonico Steak
Fillet Steak
Spencer Steak
Beauty Steak

IMPS/NAMP 1112



BEEF



Beef Rib, Oven Prepared

IMPS/NAMP 107

These pages describe many ways to merchandise the Beef Rib. Note, the Short Ribs are derived from a cut about 1½" from the Rib Ends.

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BEEF RIBEYE ROAST (Roast, Grill)

U.P.C. 1192



BEEF RIB SHORT RIBS (Braise, Cook in Liquid, Broil, Grill)

U.P.C. 1259



BEEF RIB SHORT RIBS BNLS (Braise, Cook in Liquid, Broil, Grill)

U.P.C. 1265



BEEF RIB CAP MEAT BNLS (Roast, Braise, Panfry)

U.P.C. 1185



BEEF RIB ROLLED CAP POT ROAST BNLS* (Roast, Braise)

U.P.C. 1189



Unapproved Names; Other Information; IMPS/NAMP

Delmonico Roast Roll Roast

Also merchandised as a subprimal.

IMPS/NAMP 112

Note: The Short Rib cuts are derived from the rib ends of the Primal Rib or from the Beef Rib.

IMPS/NAMP 123/123C

Braising Strips

IMPS/NAMP 123D

Rib Lifters Blade Meat Braising tips Braising Cubes

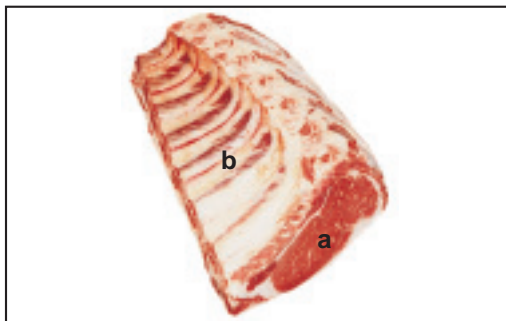
IMPS/NAMP 109B

Boneless Top Rib Roll Rolled Cap Meat

*Use of descriptor, "Pot", is optional.



BEEF



Beef Ribeye Roll, Lip On, Bone In

IMPS/NAMP 109E

This cut is derived from the Rib, Oven Prepared (IMPS/NAMP 107). The feather bones and cap meat are removed and the Short Ribs have been removed two inches from the ribeye.

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- BEEF
- VEAL
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Approved Name; Recommended
Cooking Method; U.P.C.

BEEF
RIBEYE ROAST LIP ON BI
(Roast, Grill by indirect heat)

U.P.C. 1193



BEEF
RIBEYE STEAK LIP ON BI
(Broil, Panbroil, Panfry, Grill)

U.P.C. 1197



BEEF
RIB BACK RIBS
(Braise, Cook in Liquid, Grill,
Broil)

U.P.C. 1182



Unapproved Names; Other
Information; IMPS/NAMP

Standing Rib Roast
Oven Ready Rib Roast

IMPS/NAMP 109E

Beef Rib Steak

IMPS/NAMP 1103

Beef Riblet
Rib Bones
Finger Ribs

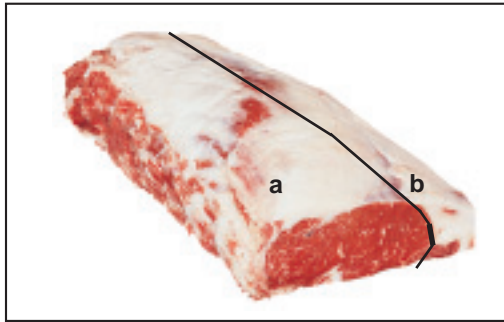
IMPS/NAMP 124



BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Ribeye Roll, Lip On, Boneless

IMPS/NAMP 112A

This cut is the same as the Ribeye Roll on the previous page except that the back ribs have been removed.

BEEF
RIBEYE ROAST LIP ON BNLS
(Roast, Grill by indirect heat or
Rotisserie)

U.P.C. 1194



IMPS/NAMP 112A

BEEF
RIBEYE STEAK LIP ON BNLS
(Broil, Grill, Panbroil, Panfry)

U.P.C. 1203



IMPS/NAMP 1112A

BEEF
RIBEYE ROAST
(Roast, Grill by indirect heat or
Rotisserie)

U.P.C. 1192



Delmonico Roast
Regular Roll Roast

IMPS/NAMP 112

BEEF
RIBEYE STEAK
(Broil, Grill, Panbroil, Panfry,
Stir-fry)

U.P.C. 1209



Delmonico Steak
Fillet Steak
Spencer Steak
Beauty Steak

IMPS/NAMP 1112

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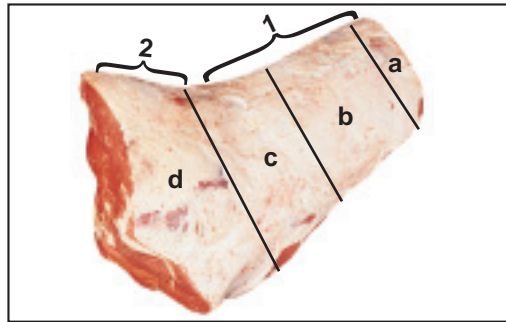
FOOD SAFETY

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BEEF



Beef Full Loin

IMPS/NAMP 172

The trimmed primal Loin may be divided into two subprimals: Short Loin (1) and Sirloin (2), or left as a full Loin.

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Approved Name; Recommended Cooking Method; U.P.C.

**BEEF
TOP LOIN ROAST**
(Roast, Grill by indirect heat)

U.P.C. 1396



**BEEF
TOP LOIN ROAST BNLS**
(Roast, Grill by indirect heat)

U.P.C. 1397



**BEEF
TOP LOIN STEAK***
(Broil, Grill, Panbroil, Panfry)

U.P.C. 1398



**BEEF
TOP LOIN STEAK BNLS***
(Broil, Grill, Panbroil, Panfry, Stir-fry)

U.P.C. 1404



**BEEF LOIN
TENDERLOIN ROAST**
(Roast, Grill by indirect heat)

U.P.C. 1386



Unapproved Names; Other Information; IMPS/NAMP

Strip Loin

Also merchandised in the bag as a mini subprimal or whole, which would have a different U.P.C.

IMPS/NAMP 180

Shell Steak – Beef Loin Strip Steak
Club Steak – Chip Club Steak
Country Club Steak
Sirloin Strip Steak
Delmonico Steak

IMPS/NAMP 1177

Strip Steak – Kansas City Steak
New York Strip Steak
Ambassador Steak
Boneless Club Steak

IMPS/NAMP 1180

Short Tenderloin
Butt Tenderloin

The Tenderloin may be removed from the Short Loin or Sirloin.

IMPS/NAMP 189/192

*May be labeled as Beef Loin Strip Steak.

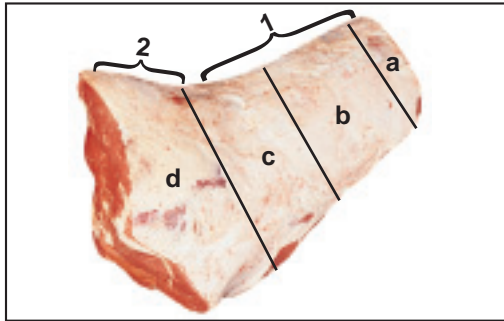


APPROVED NAMES

BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Full Loin

IMPS/NAMP 172

The trimmed primal Loin may be divided into two subprimals: Short Loin (1) and Sirloin (2), or left as a full Loin.

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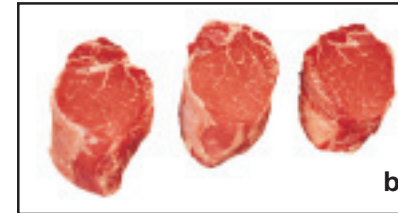
MEAT COOKERY

GLOSSARY & REFERENCES

BEEF LOIN TENDERLOIN STEAK

(Broil, Grill, Panbroil, Panfry,
Stir-fry)

U.P.C. 1388



BEEF LOIN T-BONE STEAK

(Broil, Grill, Panbroil, Panfry)

U.P.C. 1369



BEEF LOIN PORTERHOUSE STEAK

(Broil, Grill, Panbroil, Panfry)

U.P.C. 1330



BEEF LOIN SIRLOIN STEAK

(Broil, Grill, Panbroil, Panfry)

U.P.C. 1358



BEEF LOIN SHELL SIRLOIN STEAK

(Broil, Grill, Panbroil, Panfry)

U.P.C. 1346



Filet Mignon Fillet de Boeuf Tender Steak Fillet Steak

*May be labeled as
Beef Loin Filet Mignon.*

IMPS/NAMP 1189

*The diameter of the tenderloin must be
no less than 1/2 inch, as measured across
the center of the tenderloin.*

IMPS/NAMP 1174

*The diameter of the tenderloin must be
no less than 1 1/4 inches, as measured
across the center of the tenderloin.*

IMPS/NAMP 1173

*Four different steaks from the sirloin
may bear this label. Shown are a Flat
Bone and a Round Bone steak; also,
not shown, the Pin Bone and Wedge
Bone steaks.*

◀ PREVIOUS ▶ NEXT

BEEF CUTS INDEX



B-30

BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Top Loin, Boneless

IMPS/NAMP 180

The Top Loin is derived from the Short Loin,
with the bones and Tenderloin removed.

BEEF
TOP LOIN ROAST BNLS
(Roast, Grill by indirect heat)

U.P.C. 1397



*Also merchandised in the bag as a
subprimal or whole cut, which would have
a different U.P.C.*

IMPS/NAMP 180

BEEF
TOP LOIN STEAK BNLS*
(Broil, Grill, Panbroil, Panfry,
Stir-fry)

U.P.C. 1404



Strip Steak – Kansas City Steak
New York Strip Steak
Ambassador Steak
Hotel Style Sirloin Steak
Veiny Steak
Club Sirloin Steak
IMPS/NAMP 1180

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
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EFFECTIVE MEATCASE MANAGEMENT

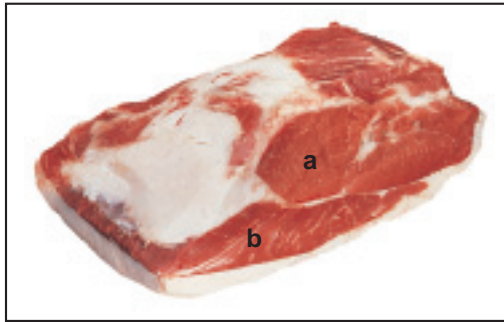
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GLOSSARY & REFERENCES

**May be labeled as Beef Loin Strip Steak.*





Beef Top Sirloin, Boneless

IMPS/NAMP 184

This cut is derived from the Sirloin section of the Full Loin, with the hip bone, butt tender and Bottom Sirloin sections removed.

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Approved Name; Recommended Cooking Method; U.P.C.

**BEEF LOIN
TOP SIRLOIN ROAST BNLS**
(Roast)

U.P.C. 1418



**BEEF LOIN
TOP SIRLOIN ROAST BNLS
CAP OFF**
(Roast)

U.P.C. 1419



**BEEF LOIN
TOP SIRLOIN STEAK BNLS**
(Broil, Grill, Panbroil, Panfry, Stir-fry)

U.P.C. 1422



**BEEF LOIN
TOP SIRLOIN STEAK BNLS
CAP OFF**
(Broil, Grill, Panbroil, Panfry, Stir-fry)

U.P.C. 1426



Unapproved Names; Other Information; IMPS/NAMP

Top Butt
Top Sirloin Butt
Center Cut Roast
Also merchandised in the bag as a mini-subprimal or subprimal, which would have a different U.P.C.

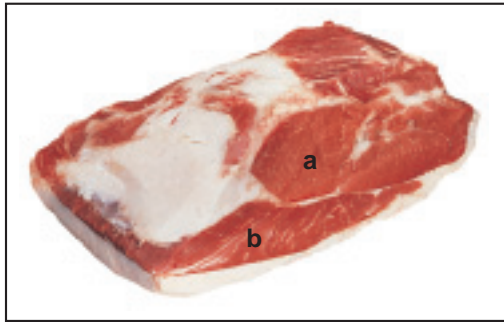
IMPS/NAMP 184

IMPS/NAMP 184B

Boneless Sirloin Butt Steak
Top Sirloin Butt Center Cut Steak

IMPS/NAMP 1184





Beef Top Sirloin, Boneless

IMPS/NAMP 184

This cut is derived from the Sirloin section of the Full Loin, with the hip bone, butt tender and Bottom Sirloin sections removed.

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Approved Name; Recommended Cooking Method; U.P.C.

**BEEF LOIN
TOP SIRLOIN CAP ROAST
BNLS**
(Roast)

U.P.C. 1420



IMPS/NAMP 184D

**BEEF LOIN
TOP SIRLOIN CAP STEAK
BNLS**
(Broil, Panbroil, Panfry)

U.P.C. 1421



Culotte Steaks

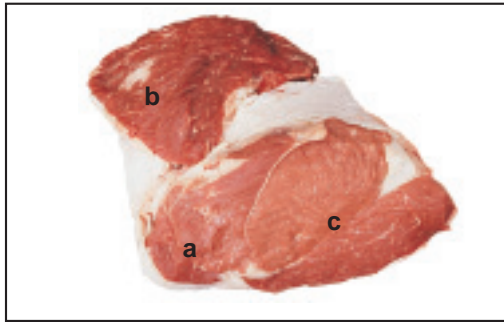
**BEEF LOIN
SIRLOIN CUBES FOR
KABOBS**
(Braise, Cook in Liquid,
Broil, Grill)

U.P.C. 1365



IMPS/NAMP 1184D





Beef Bottom Sirloin Butt

IMPS/NAMP 185

This cut is derived from the Sirloin section of the Full Loin. It consists of three muscle sections: the Flap, Ball Tip and Tri Tip.

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Approved Name; Recommended Cooking Method; U.P.C.

BEEF LOIN BALL TIP ROAST (Braise)

U.P.C. 1307



BEEF LOIN BALL TIP STEAK (Braise, Panfry)

U.P.C. 1308



BEEF LOIN TRI TIP ROAST (Roast, Broil, Grill)

U.P.C. 1429



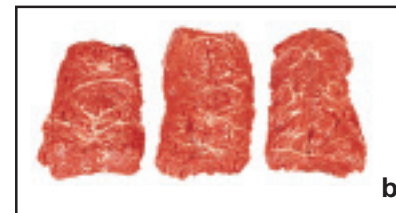
BEEF LOIN TRI TIP STEAK (Broil, Grill, Panbroil, Panfry, Stir-fry)

U.P.C. 1430



BEEF LOIN FLAP MEAT STEAK (Braise)

U.P.C. 1326



Unapproved Names; Other Information; IMPS/NAMP

Tip Roast Butcher Heart

This is the portion that is on the posterior end of the bottom sirloin.

IMPS/NAMP 185B

IMPS/NAMP 1185B

Triangle Roast

This is the portion of the Sirloin in the lower end of the Bottom Sirloin Butt (recommended to remove the heavy connective tissue).

IMPS/NAMP 185C

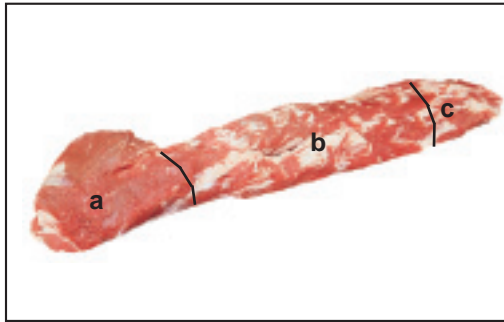
Triangle Steak

IMPS/NAMP 1185C/D

This is the portion of the Sirloin that is on the inner surface of the Bottom Sirloin Butt.

IMPS/NAMP 1185A





Beef Full Tenderloin

IMPS/NAMP 189/189A

The Full Tenderloin may be separated into the Short Tenderloin (b & c) and the butt tender (a).

Approved Name; Recommended Cooking Method; U.P.C.

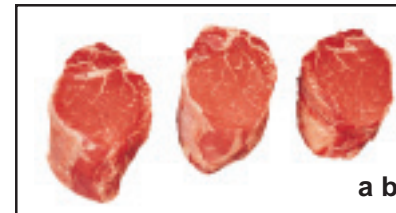
**BEEF LOIN
TENDERLOIN ROAST**
(Roast, Grill)

U.P.C. 1386



**BEEF LOIN
TENDERLOIN STEAK**
(Broil, Grill, Panbroil, Panfry, Stir-fry)

U.P.C. 1388



**BEEF LOIN
TENDERLOIN TIPS**
(Broil, Grill, Panbroil, Panfry, Stir-fry)

U.P.C. 1392



Unapproved Names; Other Information; IMPS/NAMP

Filet Mignon Roast
Chateaubriand
Full Tenderloin Roast

Also merchandised in the bag as a mini-subprimal or primal, which would have a different U.P.C.

IMPS/NAMP 189/192

Filet Mignon
Fillet de Boeuf
Tender Steak
Fillet Steak

May be labeled as Beef Loin Filet Mignon.

IMPS/NAMP 1189

This cut is the thin portion of the Tenderloin.

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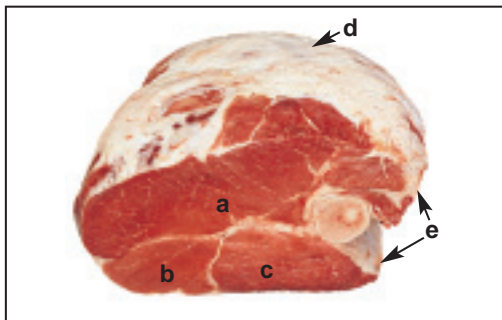
GLOSSARY & REFERENCES



BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Round, Bone In IMPS/NAMP 160 Beef Round, Boneless IMPS/NAMP 161

The Round muscles are Top Round (a), Eye Round (b), and Bottom Round (c). [Tip (e) not shown, see page B-40 and 41]. Under the URMIS labeling system, Top Round cuts may be labeled alternatively as Inside Round, and Bottom Round cuts as Outside Round.

BEEF ROUND STEAK (Braise)

U.P.C. 1494



*This cut does not contain any part of the
Tip or Rump.*

BEEF ROUND STEAK BNLS (Braise)

U.P.C. 1501



*This cut does not contain any part of the
Tip or Rump.*

BEEF ROUND RUMP ROAST BNLS (Braise, Roast)

U.P.C. 1520



*In the primal cut illustration above, the
Rump portion has been removed.*

BEEF HEEL OF ROUND ROAST (Braise)

U.P.C. 1477



Pike's Peak Roast
Diamond Roast
Denver Pot Roast
Horseshoe Roast
Heel Pot Roast

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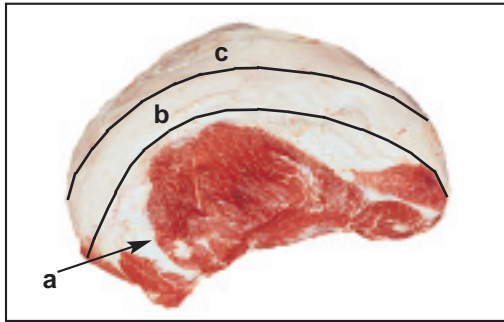
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BEEF



Beef Top Round

IMPS/NAMP 168/169

The Top Round is a subprimal of the Round (see cross section on page B-36). Under the URMIS labeling system, Top Round cuts may be labeled as Inside Round cuts.

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Unapproved Names; Other Information; IMPS/NAMP

BEEF TOP ROUND ROAST (Roast)

U.P.C. 1455



IMPS/NAMP 169

The gracilis muscle is removed.

BEEF TOP ROUND ROAST CAP OFF (Roast)

U.P.C. 1454



IMPS/NAMP 169A

BEEF TOP ROUND STEAK, 1ST CUT (Broil†, Grill†, Panbroil†, Panfry†, Stir-fry)

U.P.C. 1556



Short Cut
Top Round London Broil
Steaks from the most tender portion of the Top Round may be cut extra thick (1½ inches) for broiling, grilling.

BEEF TOP ROUND STEAK (Broil†, Grill†, Panbroil†, Panfry†, Stir-fry)

U.P.C. 1553



IMPS/NAMP 1168

BEEF TOP ROUND STEAK BUTTERFLIED (Braise, Broil)

U.P.C. 1563



Bracirole Steak

This steak is cut thin and butterflied for stuffing and rolling.

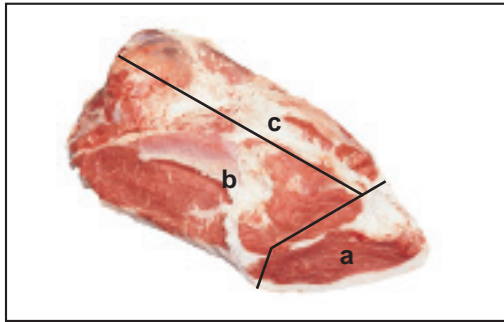
†Marinate before cooking.



BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Bottom Round

IMPS/NAMP 170

The Bottom Round is a subprimal of the Round (see cross section on page B-36) which consists of the outside muscles with the Eye of Round attached (c). It is sometimes referred to as a "Gooseneck Round." Under the URMIS labeling system Bottom Round cuts may be labeled as Outside Round.

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BEEF BOTTOM ROUND RUMP ROAST (Braise, Roast)

U.P.C. 1519



Round Tip Roast
Back of Rump Roast

BEEF BOTTOM ROUND ROAST (Braise, Roast)

U.P.C. 1464



Round Roast
Bottom Round Pot Roast
Bottom Round Oven Roast

IMPS/NAMP 171B

BEEF BOTTOM ROUND STEAK (Braise)

U.P.C. 1466



IMPS/NAMP 1170

BEEF EYE ROUND ROAST (Roast, Braise, Grill, Broil)

U.P.C. 1480



Round Eye Pot Roast

IMPS/NAMP 171C

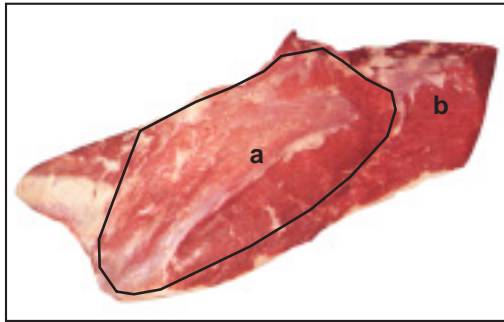
BEEF EYE ROUND STEAK (Braise, Grill†, Broil†, Panbroil†, Panfry†)

U.P.C. 1481



†Marinate before cooking.





Beef Bottom Round (Flat)

IMPS/NAMP 171B

Begin with the Beef Round, Outside Round (Flat). This subprimal consists of the bicep femoris, which can be broken down into the Trimmed Flat and Ishiatic Head. Following the connective tissue, separate the (b) Ishiatic Head from the (a) Trimmed Flat.

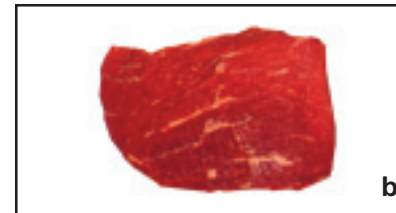
Approved Name; Recommended Cooking Method; U.P.C.

BEEF BOTTOM ROUND STEAK (WESTERN GRILLER)
(Panbroil, Panfry)

U.P.C. 1466

BEEF BOTTOM ROUND ROAST (TRIANGLE ROAST)
(Roast, Grill)

U.P.C. 1463



Unapproved Names; Other Information; IMPS/NAMP

Beef Round Grill Steak
London Broil
Beef Round Flat Steak

Following the natural seam, remove the Triangle muscle (Biceps Femoris Ishiatic Head). To make a Bottom Round Trimmed Flat completely denuded, slice lengthwise across the grain.

Beef Bottom Round Pot Roast
Bottom Round Steak

Consists of single muscle (Biceps Femoris Ishiatic Head) from a trimmed Bottom Round Flat.

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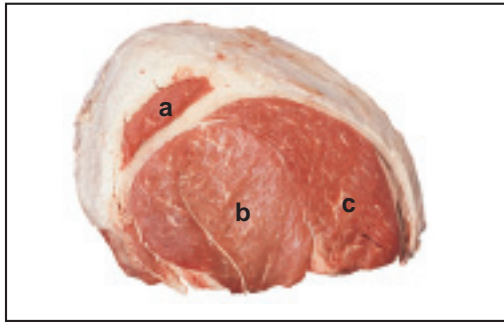
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BEEF



Beef Round Tip

IMPS/NAMP 167

The Tip is a subprimal of the Round. It is known in various sections of the country as the “Knuckle,” “Face,” and “Veiny.” Those identifications are not approved under the URMIS labeling system.

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Approved Name; Recommended Cooking Method; U.P.C.

BEEF ROUND TIP ROAST (Roast)

U.P.C. 1525



Unapproved Names; Other Information; IMPS/NAMP

Face Round Roast
Tip Sirloin Roast
Crescent Roast
Knuckle Roast
Spoon Roast

IMPS/NAMP 167

BEEF ROUND TIP STEAK (Grill†, Panbroil†, Panfry†, Stir-fry)

U.P.C. 1527



Top Sirloin Steak
Knuckle Steak
Beef Sirloin Tip Steak

IMPS/NAMP 1167

BEEF ROUND TIP ROAST CAP OFF (Roast)

U.P.C. 1526



Ball Tip Roast
Cap Off Roast
Beef Sirloin Tip Roast
Knuckle, Peeled

IMPS/NAMP 167A

BEEF ROUND TIP STEAK CAP OFF (Broil, Panbroil, Panfry)

U.P.C. 1535



Ball Tip Steak
Trimmed Tip Steak
Knuckle Steak, Peeled
When cut thin (1/8") can be merchandised for stirfry or as a "breakfast steak" or "sandwich steak."

IMPS/NAMP 1167A

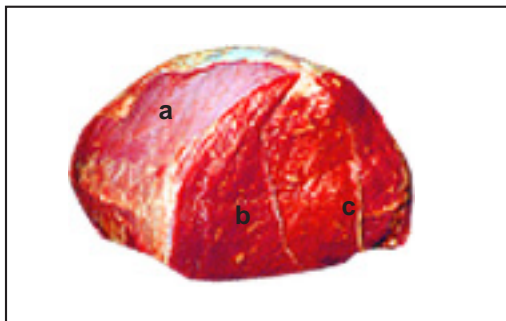
†Marinate before cooking.



BEEF

Approved Name; Recommended
Cooking Method; U.P.C.

Unapproved Names; Other
Information; IMPS/NAMP



Beef Round Tip

IMPS/NAMP 167A

The Tip is a subprimal of the Round. It is known in various sections of the country as the "Knuckle," "Face," and "Veiny." Those identifications are not approved under the URMIS labeling system.

**BEEF ROUND
SIRLOIN TIP CENTER STEAK**
(Grill, Broil, Panbroil, Panfry)

U.P.C. 1550



Center Cut Beef Sirloin Steak
Beef Center Cut Sirloin Steak
Beef Sirloin Tip Steak

**BEEF ROUND
SIRLOIN TIP CENTER ROAST**
(Roast)

U.P.C. 1549



Beef Sirloin Tip Roast

**BEEF ROUND
SIRLOIN TIP SIDE STEAK**
(Grill, Broil, Panbroil, Panfry)

U.P.C. 1543



Beef Sirloin Tip Side Steak

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BEEF



Beef Round

IMPS/NAMP 160

The cuts illustrated on this page may come from any portion of the Round, except the hind shank.

Approved Name; Recommended Cooking Method; U.P.C.

Unapproved Names; Other Information; IMPS/NAMP

BEEF ROUND FOR CUBED STEAK
(Braise, Panbroil, Panfry)

U.P.C. 1577



IMPS/NAMP 1100

BEEF FOR STEW
(Braise, Cook in Liquid)

U.P.C. 1727



Diced Beef

IMPS/NAMP 135/135A

BEEF ROUND FOR KABOBS
(Broil†, Grill†)

U.P.C. 1576



Kabob Cubes

IMPS/NAMP 135B

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

†Marinate before cooking.

