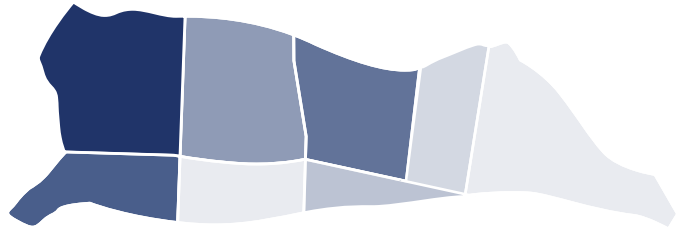


# CHUCK



## CHUCK ROLL

116A Beef Chuck, Chuck Roll

### ORDER SPECIFICATIONS

Quality grade  
Different arm length portion  
exclusions - ventral cut  
Removal of subscapularis

Cooking method: Moist heat



## SHOULDER CLOD

114 Beef Chuck, Shoulder Clod

### ORDER SPECIFICATIONS

Quality grade  
Long or short cut  
Removal of teres major  
Removal of infraspinatus

Cooking method: Moist heat



## CHUCK EYE STEAK

1116D PSO:1 Beef Chuck, Chuck Eye Roll Steak, Boneless

### ORDER SPECIFICATIONS

Prepared from item 116D  
Quality grade  
Thickness or portion weight  
Tied or netted  
Longissimus dorsi muscle must  
be on one side of the steak

Cooking method: Dry heat



## RANCH STEAK

1114E PSO:1 Beef Shoulder, Arm Steak

### ORDER SPECIFICATIONS

Prepared from item 114E PSO:1  
Quality grade  
Removal of connective  
tissue – denuded  
Removal of elbow tendon  
Thickness or portion weight

Cooking method: Dry heat



## COUNTRY-STYLE RIBS

1116D PSO:2 Beef Chuck, Chuck Eye Roll Steak, Boneless

### ORDER SPECIFICATIONS

Prepared from item  
116D Quality grade  
Portion weight

Cooking method: Moist or moist  
then dry heat



## FLAT IRON STEAK

114D PSO:1 Beef Chuck, Shoulder (Clod), Top Blade

### ORDER SPECIFICATIONS

Quality grade  
Removal of internal and external  
connective tissue – denuded  
Specify 1114D for portions  
Portion weight

Cooking method: Dry heat



Portioned Flat Iron Steak

## DENVER CUT

1116G Beef Chuck, Under Blade, Center-Cut Steak

### ORDER SPECIFICATIONS

Prepared from item 116D  
Quality grade  
Thickness (optimal thickness 3/4")  
Removal of connective tissue –  
denuded  
Benefits from tenderization  
Age – minimum of 21 days

Cooking method: Dry heat



## PETITE TENDER

114F PSO:1 Beef Chuck, Shoulder Tender (IM)

### ORDER SPECIFICATIONS

Quality grade  
Removal of connective  
tissue – denuded  
Specify 1114F for  
portioned medallions

Cooking method: Dry heat



# RIB



## PRIME RIB

109E Beef Rib, Ribeye Roll, Lip-On, Bone In (Export Style)

### ORDER SPECIFICATIONS

- Quality grade
- Fat cover
- Weight range
- Thickness of surface fat
- Length of tail (lip)
- Tied or netted

Cooking method: Dry heat



## RIB STEAK

1103 Beef Rib, Rib Steak, Bone In

### ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Length of tail (lip)

Cooking method: Dry heat



## COWBOY STEAK

1103B Beef Rib, Rib Steak, Bone In, Frenched

### ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Length of bone

Cooking method: Dry heat



## PRIME RIB

112A Beef Rib, Ribeye, Lip-On

### ORDER SPECIFICATIONS

- Quality grade
- Fat cover
- Length of tail (lip)
- Weight range
- Tied or netted

Cooking method: Dry heat



## RIBEYE STEAK

1112A Beef Rib, Ribeye Steak, Lip-On, Boneless

### ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Length of tail (lip)

Cooking method: Dry heat



## RIBEYE ROLL STEAK

1112 Beef Rib, Ribeye Roll Steak, Boneless

### ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Removal of the tail (lip)

Cooking method: Dry heat



## RIBEYE FILET

1112C Beef Rib, Ribeye (IM)

### ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat

Cooking method: Dry heat



Cut from the ribeye center muscle only (longissimus dorsi)

## RIBEYE CAP

112D Beef Rib, Ribeye Cap (IM)

### ORDER SPECIFICATIONS

- Quality grade
- Portion weight
- Removal of connective tissue
- Specify PSO:1 to purchase with complexus muscle

Cooking method: Dry heat



Cut from the whole ribeye cap only (spinalis dorsi)

## BACK RIBS

124 Beef Rib, Back Ribs

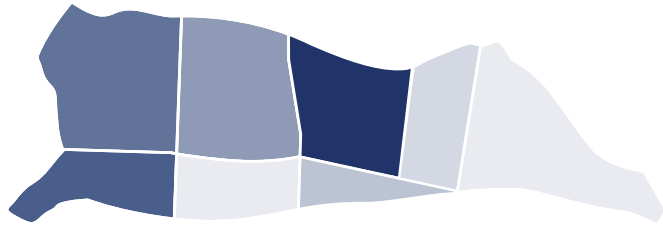
### ORDER SPECIFICATIONS

- Chine and thoracic vertebrae removed
- Whole or half
- Portioned by number of rib bones

Cooking method: Moist or Dry heat



# LOIN



## SHORT LOIN

174 Beef Loin, Short Loin, Short-Cut

### ORDER SPECIFICATIONS

Quality grade  
Length of tail  
Thickness of surface fat  
Weight range

Cooking method: Dry heat



## STRIP STEAK, BONELESS

1180 Beef Loin, Strip Loin Steak, Boneless

### ORDER SPECIFICATIONS

Quality grade  
Thickness or portion weight  
Thickness of surface fat  
Tail length Specify 1180A to purchase center-cut

Cooking method: Dry heat



## PORTERHOUSE STEAK

1173 Beef Loin, Porterhouse Steak

### ORDER SPECIFICATIONS

Quality grade  
Thickness or portion weight  
Thickness of surface fat  
Tail length

Cooking method: Dry heat



## STRIP FILET

1180B Beef Loin, Strip Loin Steak, Split, Boneless

### ORDER SPECIFICATIONS

Quality grade  
Thickness or portion weight  
Thickness of surface fat

Cooking method: Dry heat



## T-BONE STEAK

1174 Beef Loin, T-Bone Steak

### ORDER SPECIFICATIONS

Quality grade  
Thickness or portion weight  
Thickness of surface fat  
Tail length

Cooking method: Dry heat



## WHOLE TENDERLOIN

190 Beef Loin, Tenderloin, Full, Side Muscle Off, Defatted

### ORDER SPECIFICATIONS

Quality grade Specify 189A to purchase side muscle on  
Specify 190A to purchase skinned (denuded), side muscle off  
Removal of connective tissue – denuded  
Weight range

Cooking method: Dry heat



190

## STRIP STEAK

1179 Beef Loin, Strip Loin Steak, Bone In

### ORDER SPECIFICATIONS

Quality grade  
Thickness or portion weight  
Thickness of surface fat  
Tail length  
Specify 1179A to purchase center-cut

Cooking method: Dry heat



## FILET MIGNON

1190A Beef Loin, Tenderloin Steak, Side Muscle Off, Skinned

### ORDER SPECIFICATIONS

Quality grade  
Specify 1189A to purchase defatted, side muscle on  
Specify 1190 to purchase defatted, side muscle off  
Thickness or portion weight

Cooking method: Dry heat



## STRIP LOIN

180 Beef Loin, Strip Loin, Boneless

### ORDER SPECIFICATIONS

Quality grade  
Length of tail  
Thickness of surface fat  
Weight range

Cooking method: Dry heat





# SIRLOIN



## TOP SIRLOIN STEAK

1184 Beef Loin, Top Sirloin Butt Steak, Boneless

### ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Specify 1184A to purchase without the gluteus accessorius and gluteus profundus
- Specify 1184B to purchase center-cut (Cap off) – gluteus medius muscle only

Cooking method: Dry heat



Portioned Top Sirloin Steak

## BALL TIP STEAK

1185B Beef Loin, Bottom Sirloin Butt, Ball Tip Steak (IM)

### ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Thickness of surface fat
- Thickness or portion weight
- Specify 185B to purchase whole
- Benefits from tenderization

Cooking method: Dry heat



## TOP SIRLOIN FILET

1184F Beef Loin, Top Sirloin Butt Steak, Center-Cut, Boneless, Seamed (IM)

### ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Tied or netted

Cooking method: Dry heat



## TRI-TIP

1185D Beef Loin, Bottom Sirloin Butt, Tri-Tip, Boneless, Defatted (IM)

### ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Thickness of surface fat
- Weight

Cooking method: Dry heat – indirect grill



1185D Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted (IM)

### ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Specify 1185C to purchase with surface fat
- Thickness of surface fat
- Thickness or portion weight
- Cut against the direction of the muscle fiber

Cooking method: Dry heat



## SIRLOIN CAP

184D Beef Loin, Top Sirloin, Cap, Boneless (IM)

### ORDER SPECIFICATIONS

- Quality grade
- Removal of connective tissue – denuded
- Thickness of surface fat
- Portion weight

Cooking method: Dry heat – indirect grill



## COULOTTE STEAK

1184D Beef Loin, Top Sirloin Cap Steak, Boneless (IM)

### ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Thickness of surface fat
- Cut against the direction of the muscle fiber
- Thickness or portion weight

Cooking method: Dry heat



## BOTTOM SIRLOIN FLAP

185A Beef Loin, Bottom Sirloin Butt, Flap, Boneless (IM)

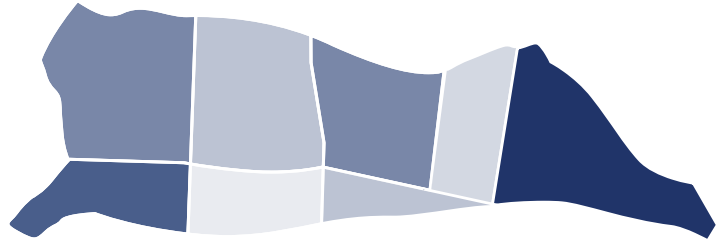
### ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Cut against the direction of the muscle fiber
- Specify 1185A to portion
- Benefits from tenderization

Cooking method: Dry heat



# ROUND



## STEAMSHIP ROUND

166B Beef Round, Rump and Shank Partially Off, Handle On

### ORDER SPECIFICATIONS

- Quality grade
- Removal of shank meat
- Thickness of surface fat
- Portion weight: 30 to 50 pounds

Cooking method: Dry heat



## INSIDE ROUND

169 Beef Round, Top (Inside)

### ORDER SPECIFICATIONS

- Quality grade
- Thickness of surface fat
- Specify 169A to purchase without cap (gracilis) or soft side (pectineus and sartorius) attached
- Specify 169D to purchase with cap (gracilis) and without the soft side (pectineus and sartorius)
- Whole or cut into two equal sections

Cooking method: Moist or dry heat



## TOP ROUND STEAK

1169 Beef Round, Top (Inside) Round Steak

### ORDER SPECIFICATIONS

- Quality grade
- Removal of heavy connective tissue
- Removal of cap (gracilis)
- Removal of soft side muscles (pectineus and sartorius)
- Thickness or portion weight
- Benefits from tenderization

Cooking method: Moist or dry heat



## TOP ROUND CAP

169B Beef Round, Top (Inside), Cap (IM)

### ORDER SPECIFICATIONS

- Quality grade
- Thickness of surface fat
- Removal of surface fat
- Removal of connective tissue
- Weight
- Benefits from tenderization
- Cooking method: Moist or dry heat<sup>1</sup>

Cooking method: Dry heat



## OUTSIDE ROUND

171B Beef Round, Outside Round (Flat) (shown with rump removed)

### ORDER SPECIFICATIONS

- Quality grade
- Removal of heavy connective tissue
- Specify 171D for removal of side muscle (biceps femoris ischiatic head)
- Specify 171G for rump portion only
- Benefits from tenderization

Cooking method: Moist or dry heat



## EYE OF ROUND

171C Beef Round, Eye of Round (IM)

### ORDER SPECIFICATIONS

- Quality grade
- Thickness of surface fat
- Removal of heavy connective tissue
- Benefits from tenderization

Cooking method: Moist heat



## SIRLOIN TIP (KNUCKLE)

167A Beef Round, Sirloin Tip (Knuckle), Peeled

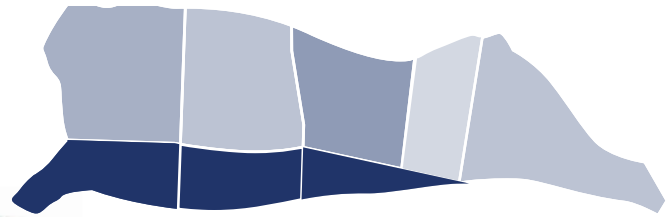
### ORDER SPECIFICATIONS

- Quality grade
- Removal of fat (peeled)
- Whole or split

Cooking method: Moist or dry heat



# BRISKET



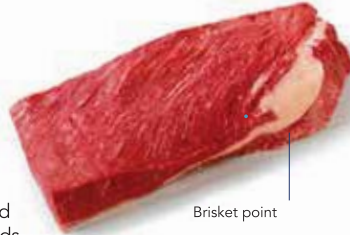
## WHOLE BRISKET

120 Beef Brisket, Deckle-Off, Boneless

### ORDER SPECIFICATIONS

- Quality grade
- Removal of brisket point
- Removal of surface fat
- Removal of connective tissue – denuded
- Specify 119 to purchase with deckle-ends

Cooking method: Dry heat – indirect grill



Brisket point

# PLATE

## SHORT RIBS

1123A Beef Short Plate, Short Ribs, Trimmed

### ORDER SPECIFICATIONS

- Quality grade
- Specify raw material source: 123A, 123B, or 123C
- Specify 123D to purchase boneless
- Thickness of surface fat
- Specify "Flanken Style" for portions cut at right angle to rib bones
- Specify width of cut
- Specify number of ribs per portion

Cooking method: Dry heat for thinner cuts,  
Moist heat for thicker cuts



## OUTSIDE SKIRT STEAK

121C Beef Plate, Outside Skirt Steak, Skinned (IM)

### ORDER SPECIFICATIONS

- Quality grade
- Removal of the membrane – skinned
- Removal of surface fat
- Portion by weight
- Benefits from tenderization

Cooking method: Dry heat



## INSIDE SKIRT STEAK

121D Beef Plate, Inside Skirt Steak, Skinned (IM)

### ORDER SPECIFICATIONS

- Quality grade
- Removal of the membrane – skinned
- Removal of surface fat
- Portion by weight
- Benefits from tenderization

Cooking method: Dry heat



# FLANK /- MISC

## FLANK STEAK

193 Beef Flank, Flank Steak (IM)

### ORDER SPECIFICATIONS

- Quality grade
- Removal of the membrane – skinned
- Removal of surface fat
- Portion by weight
- Benefits from tenderization

Cooking method: Dry heat



## HANGER STEAK

140 Beef Hanging Tender

### ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Cut against the direction of the muscle fiber
- Whole or portion by weight
- Specify 1140 for portions

Cooking method: Dry heat



## GROUND BEEF

137 Ground Beef, Special

### ORDER BY SPECIFIC PRIMAL PORTIONS

- Style 1: Ground Beef, Special
- Style 2: Ground Beef, Chuck
- Style 3: Ground Beef, Round
- Style 4: Ground Beef, Sirloin

### ORDER BY SPECIFIC FAT CONTENT

Fat Content – Unless otherwise specified, the fat content shall be 20% fat. The purchaser may specify a different fat content provided it does not exceed 30%.



Numbering system refers to IMPS: Institutional Meat Purchase Specifications.  
IM: individual muscle.