THE BASICS OF MEAT IDENTIFICATION

BEEF

Steven M. Jones
Associate Professor - Livestock

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WHOLESALE CUTS/BONES

Photos: National Livestock & Meat Board

BONES IDENTIFY SEVEN GROUPS OF RETAIL CUTS

<table>
<thead>
<tr>
<th>Shoulder Arm Cuts</th>
<th>Arm Bone</th>
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<td>Shoulder Blade Cuts (Cross Sections of Blade Bone)</td>
<td>Blade Bone (near neck)</td>
</tr>
<tr>
<td>Rib Cuts</td>
<td>Back Bone and Rib Bone</td>
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<tr>
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*Formerly part of “double bone” but today the back bone is usually removed leaving only the “flat bone” (sometimes called “pin bone”) in the sirloin steak.
†On one side of sirloin steak, this bone may be wedge shaped while on the other side the same bone may be round.
### BONES IDENTIFY SEVEN GROUPS OF RETAIL CUTS

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<th>Bone Type</th>
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### PRIMAL (WHOLESALE) CUTS AND BONE STRUCTURE OF BEEF

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<th>Primal (Wholesale) Cuts</th>
<th>Bone Structure</th>
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<tbody>
<tr>
<td>Chuck, Sq. Cut</td>
<td>Rib, Regular 10” × 10”</td>
</tr>
<tr>
<td>Chuck, Blade Half</td>
<td>Short Loin Regular 10”</td>
</tr>
<tr>
<td>Chuck, Blade Portion</td>
<td>Sirloin Bl Top Sirloin</td>
</tr>
<tr>
<td>Chuck, Arm Half</td>
<td>Sirloin Bl Bottom Sirloin</td>
</tr>
<tr>
<td></td>
<td>Half Tip</td>
</tr>
<tr>
<td></td>
<td>Tenderloin</td>
</tr>
<tr>
<td></td>
<td>Rump</td>
</tr>
<tr>
<td></td>
<td>Shank</td>
</tr>
<tr>
<td></td>
<td>Round</td>
</tr>
</tbody>
</table>

**CHUCK**
- Shank
- Shank, Trmd.
- Shank, Center

**RIB**
- Brisket, Bl
- Brisket, Bns.

**SIRLOIN**
- Plate
- Short Ribs

**ROUND**
- Flank Meat
- Flank Steak

- Tip

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*National Live Stock and Meat Board*  
*Figure 1*
WHOLESALE CUTS/BONES (PORK)

Photos: National Livestock & Meat Board

### Bones Identify Seven Groups of Retail Cuts

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<th>Group</th>
<th>Example</th>
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<tr>
<td>(Cross Sections of Blade Bone)</td>
<td>Blade Bone (center cuts)</td>
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#### Primal (Wholesale) Cuts and Bone Structure of Pork

- **Blade Boston Shoulder**
- **Clear Plate Fat Back**
- **Loin**
- **Leg (Fresh or Smoked Ham)**
- **Jowl**
- **Picnic Shoulder**
- **Spareribs**
- **Bacon (Side Pork)**
MEAT CHARTS (BEEF & VEAL)

RETAIL CUTS OF BEEF
WHERE THEY COME FROM AND HOW TO COOK THEM

RETAIL CUTS OF VEAL
WHERE THEY COME FROM AND HOW TO COOK THEM

This chart approved by National Live Stock and Meat Board
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1. The kind of meat—BEEF, PORK, LAMB or VEAL. It’s listed first on every label.

2. The primal (wholesale) cut—CHUCK, RIB, LOIN or ROUND—tells where the meat comes from on the animal.

3. The retail cut—BLADE ROAST, SPARERIBS or LOIN CHOPS—tells you what part of the primal cut the meat comes from.
The following examples show how various retail cuts would be identified on a meat label:
RETAIL MEAT IDENTIFICATION (BEEF)

Wholesale Cut: Brisket/Fore Shank

Whole Brisket

Photo: Unknown Source

Photo: Texas A&M University
RETAIL MEAT IDENTIFICATION (BEEF)

Wholesale Cut: Brisket/Fore Shank

Brisket: Square Half

Photo: University of Nebraska
Wholesale Cut: Brisket/Fore Shank

BEEF

Wholesale Cut: Brisket/Fore Shank

Brisket: Point Half
RETAIL MEAT IDENTIFICATION (BEEF)

Wholesale Cut: Brisket/Fore Shank

Cross Cut Shanks
Retail Meat Identification (Beef)

Wholesale Cut: Brisket/Fore Shank

Short Ribs
WHOLESALE CUT: Chuck

Wholesale Cut: Chuck

Photo: Texas A&M University

Arm Steak
Wholesale Cut: Chuck

Arm Roast
RETAIL MEAT IDENTIFICATION (BEEF)

Wholesale Cut: Chuck

*Blade Steak*
Wholesale Cut: Chuck

Blade Roast
Wholesale Cut: Chuck

Pot Roast
Wholesale Cut: Plate/Flank

Flank Steak
Wholesale Cut: Rib Roast
RETAIL MEAT IDENTIFICATION (BEEF)

Wholesale Cut: Rib

Rib Eye Roast
RETAIL MEAT IDENTIFICATION (BEEF)

Wholesale Cut: Rib

Rolled Rib Roast
Wholesale Cut: Rib

Rib Eye Steak
Wholesale Cut: Short Loin

Top Loin Steak
Wholesale Cut: Short Loin

Tenderloin Steak
RETAIL MEAT IDENTIFICATION (BEEF)

Wholesale Cut: Short Loin

Photo: University of Nebraska

T-Bone Steak

Photo: Unknown Source
RETAIL MEAT IDENTIFICATION (BEEF)

Wholesale Cut: Short Loin

Porterhouse Steak
Retail Meat Identification
(BEEF)

Wholesale Cut: Short Loin

Tenderloin Roast
RETAIL MEAT IDENTIFICATION (BEEF)

Wholesale Cut: Sirloin

New York Steak

Photo: University of Nebraska
Wholesale Cut: Sirloin

Rump Steak
RETAIL MEAT IDENTIFICATION (BEEF)

Wholesale Cut: Sirloin

Top Sirloin Steak
RETAIL MEAT IDENTIFICATION (BEEF)

Wholesale Cut: Round

Eye of Round Steak

Photo: University of Nebraska
RETAIL MEAT IDENTIFICATION (BEEF)

Wholesale Cut: Round

Round Steak: Full Cut

Photo: University of Nebraska

Photo: Unknown Source
RETAIL MEAT IDENTIFICATION (BEEF)

Wholesale Cut: Round

Round Steak: Top Cut
Wholesale Cut: Round

Eye of Round Roast
RETAIL MEAT IDENTIFICATION (BEEF)

Wholesale Cut: Round

Heel Roast
Wholesale Cut: Round

Tip Roast
RETAIL MEAT IDENTIFICATION (BEEF)

Wholesale Cut: Round

Top Roast

Photo: University of Nebraska

Photo: Unknown Source