

BEEF

This section is organized in the following order:

Species Cuts Chart

Species-Specific Primal Information

Index of Cuts

Cut Nomenclature and U.P.C. Numbers

Beef

• RETAIL CUTS •
WHERE THEY COME FROM
HOW TO COOK THEM

ROUND: ROUND, SIRLOIN, SHORT LOIN, RIB, CHUCK, FLANK, SHORT PLATE, BRISKET, FORE SHANK

ROUND

- Round Steak (Braise, Pan-fry)
- Top Round Roast (Roast)
- Top Round Steak (Broil, Pan-broil, Pan-fry)
- Boneless Rump Roast (Roast, Braise)
- Bottom Round Roast (Braise, Roast)
- Tip Roast, Cap Off (Roast, Braise)
- Eye Round Roast (Braise, Roast)
- Tip Steak (Broil, Pan-broil, Pan-fry)

SIRLOIN

- Sirloin Steak, Flat Bone (Broil, Pan-broil, Pan-fry)
- Sirloin Steak, Round Bone (Broil, Pan-broil, Pan-fry)
- Top Sirloin Steak (Broil, Pan-broil, Pan-fry)

FORE SHANK & BRISKET

- Shank Cross Cut (Braise, Cook in Liquid)
- Brisket, Whole (Braise, Cook in Liquid)
- Corned Brisket, Point Half (Braise, Cook in Liquid)
- Brisket, Flat Half (Braise)

CHUCK

- Chuck Eye Roast (Braise, Roast)
- Boneless Top Blade Steak (Braise, Pan-fry)
- Arm Pot Roast (Braise)
- Cross Rib Pot Roast (Braise)
- Blade Roast (Braise)
- 7-Bone Pot Roast (Braise)
- Flanken-Style Ribs (Braise, Cook in Liquid)

SHORT LOIN

- T-Bone Steak (Broil, Pan-broil, Pan-fry)
- Boneless Top Loin Steak (Broil, Pan-broil, Pan-fry)
- Porterhouse Steak (Broil, Pan-broil, Pan-fry)
- Tenderloin Roast (Roast, Broil)
- Tenderloin Steak (Broil, Pan-broil, Pan-fry)

RIB

- Rib Roast, Large End (Roast)
- Rib Roast, Small End (Roast)
- Rib Steak, Small End (Broil, Pan-broil, Pan-fry)
- Rib Eye Steak (Broil, Pan-broil, Pan-fry)
- Rib Eye Roast (Roast)
- Back Ribs (Braise, Cook in Liquid, Roast)

FLANK & SHORT PLATE

- Flank Steak (Broil, Braise, Pan-fry)
- Flank Steak Rolls (Braise, Broil, Pan-broil, Pan-fry)
- Skirt Steak (Braise, Broil, Pan-broil, Pan-fry)

OTHER CUTS

- Ground Beef (Broil, Pan-fry, Pan-broil, Roast (Bake))
- Cubed Steak (Pan-fry, Braise)
- Beef for Stew (Braise, Cook in Liquid)
- Cubes for Kabobs (Broil, Braise)

SELECT AN AREA TO VIEW IT LARGER

A Changed Picture for Beef: The Retailer Makes the Choices

Counting Ribs in a Beef Forequarter

Figure 1 -- Primal (Wholesale) Cuts and Bone Structure of Beef.

Figure 2 -- Counting ribs in a Beef Forequarter.

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

Figure 4 -- Primal Beef Rounds

Beef Retail Names



Beef Cuts

Approved by the National Cattlemen's Beef Association and the Cattlemen's Beef Board

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

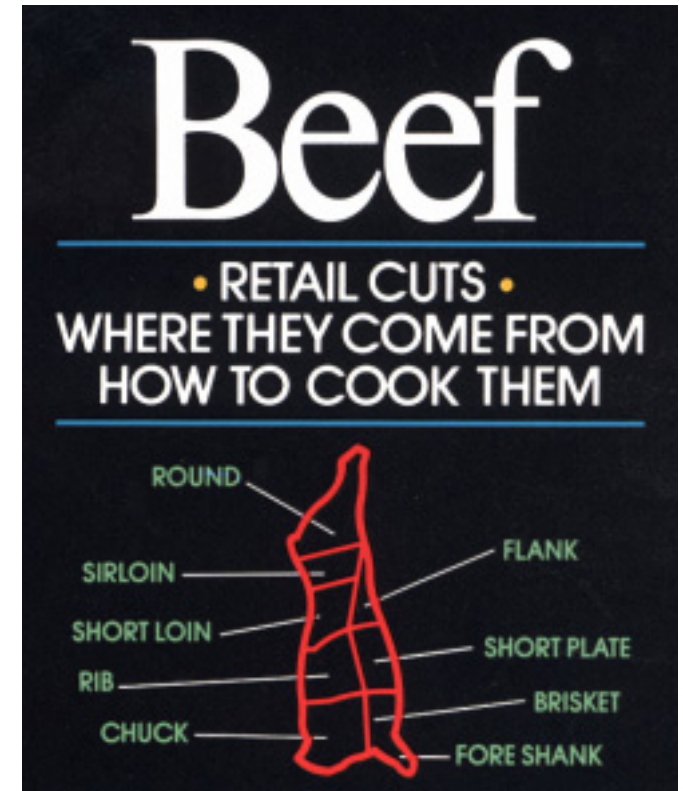
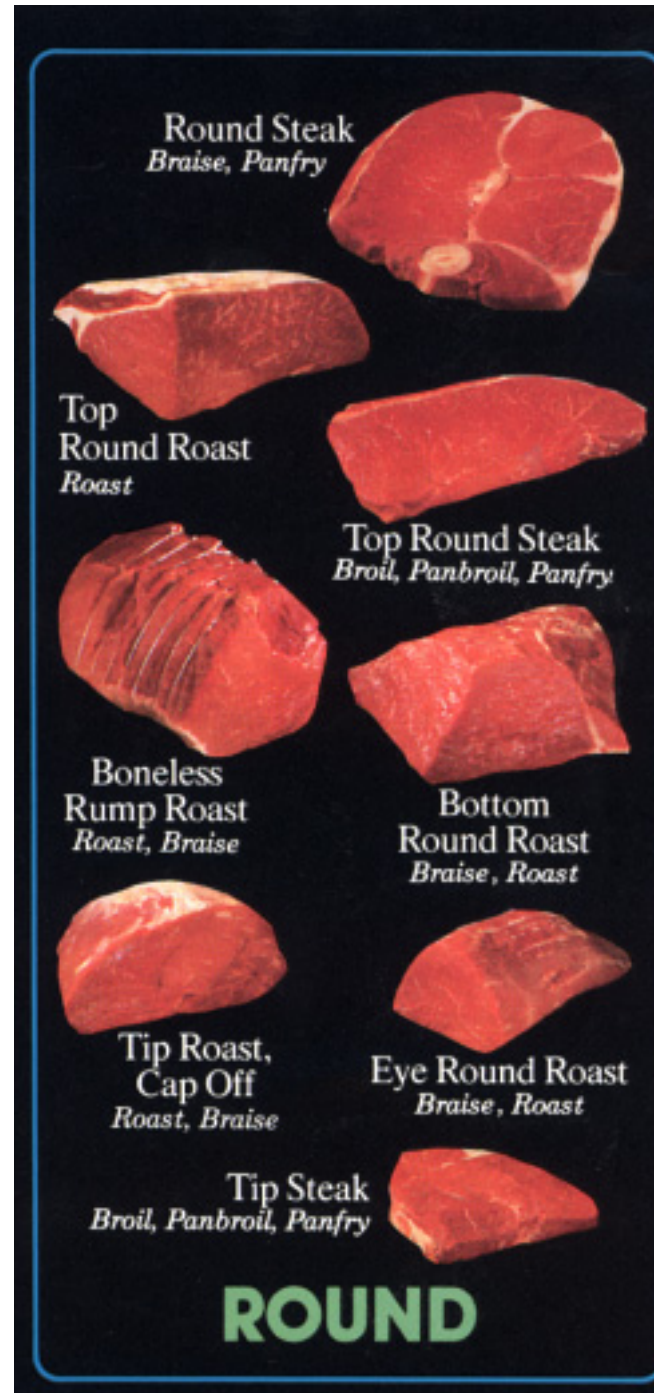
GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

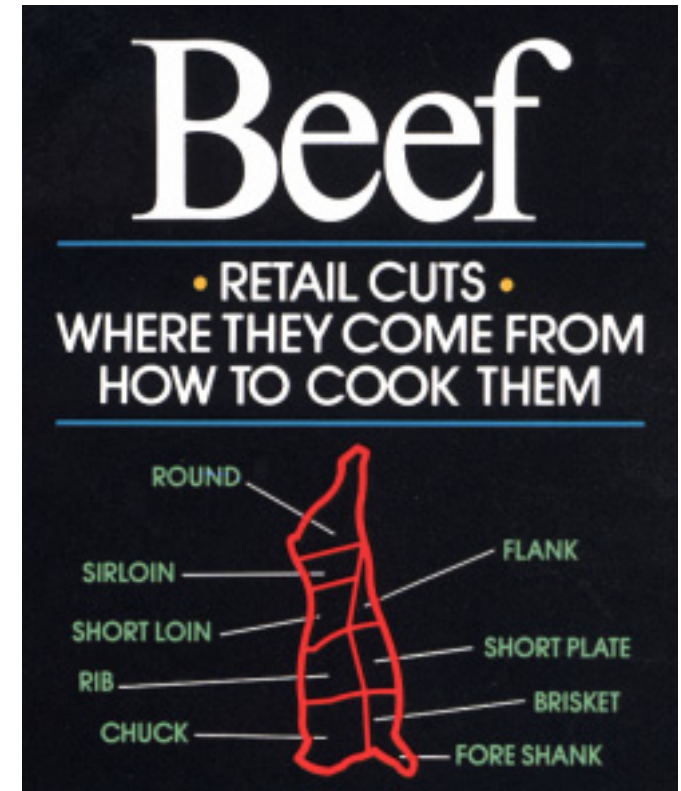
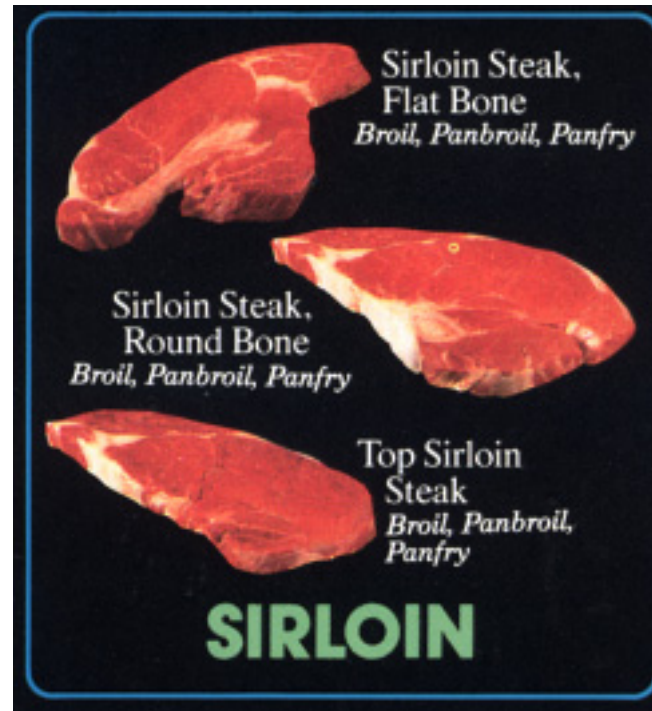
FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES



BEEF



INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

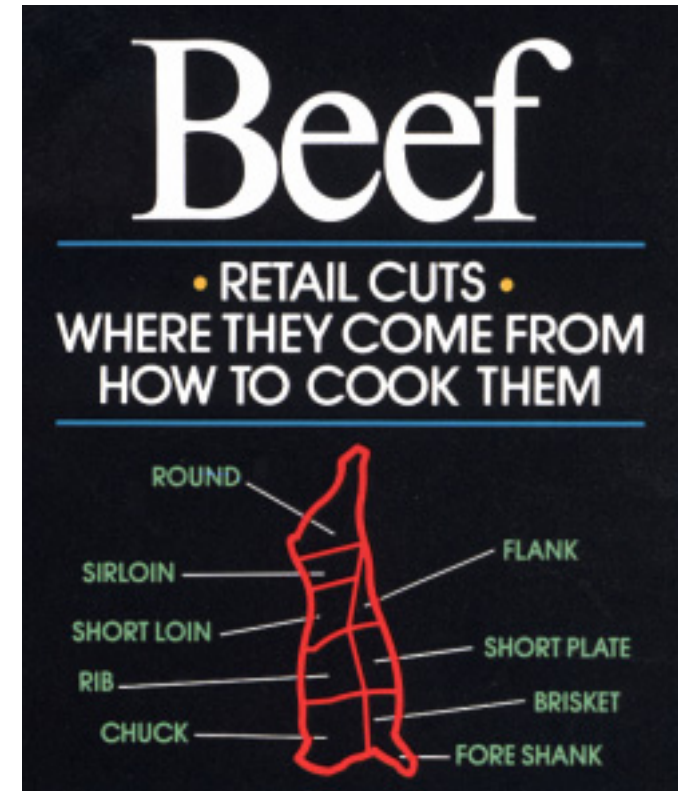
EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF



INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

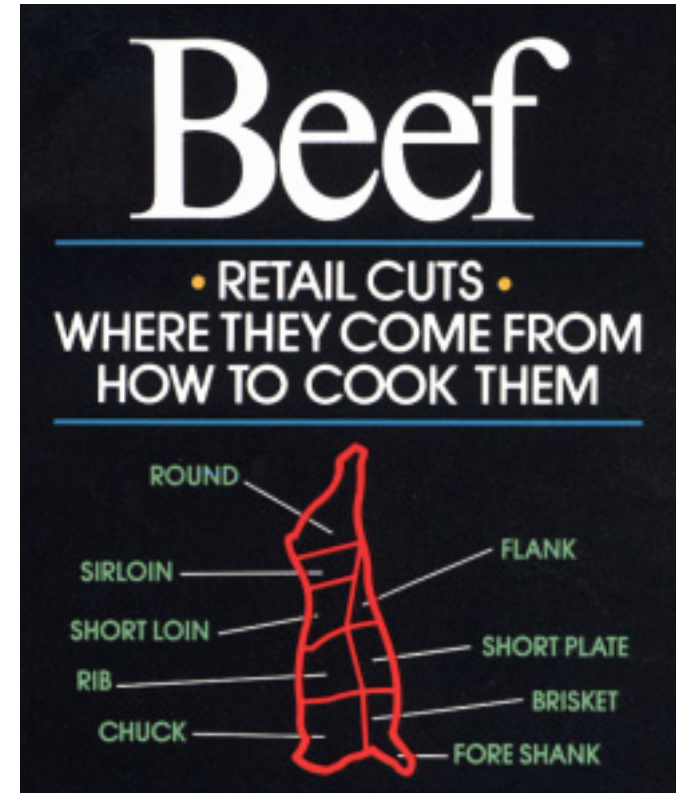
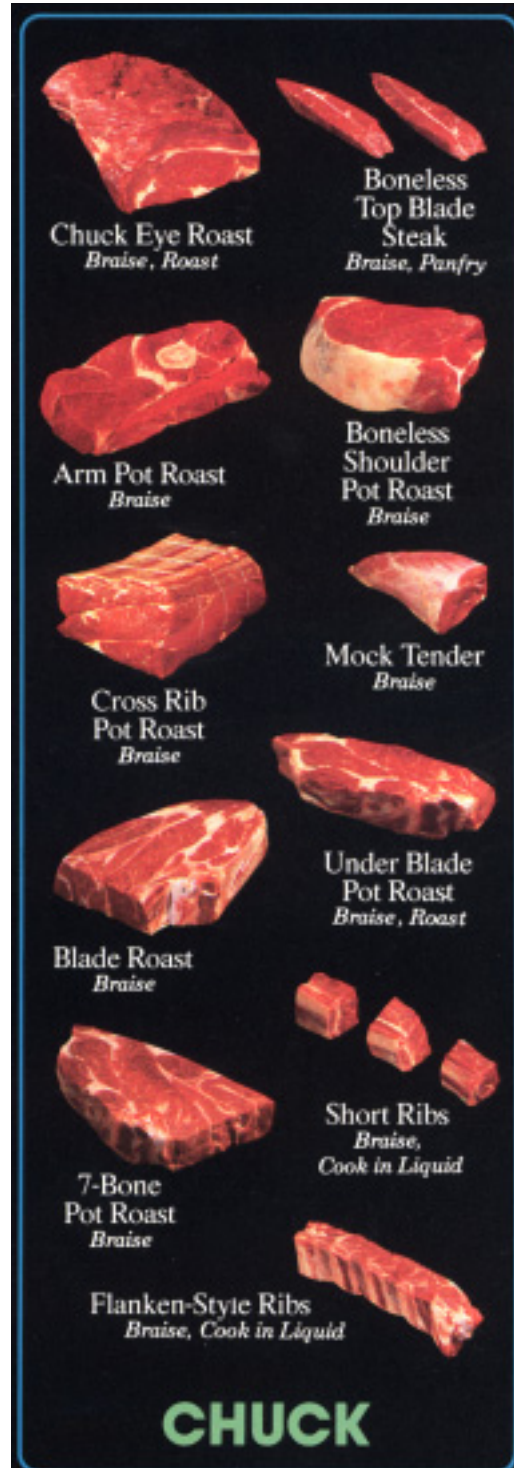
EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF



INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

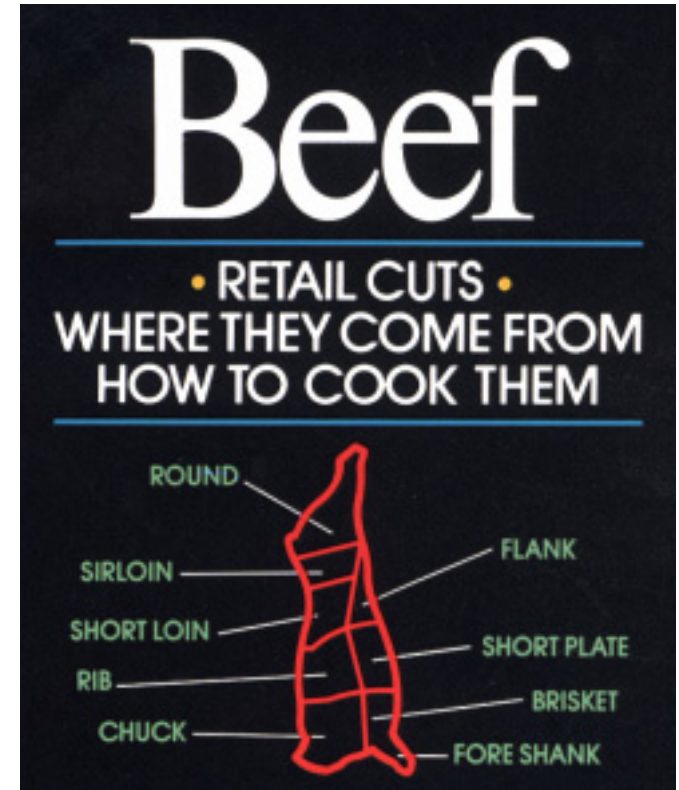
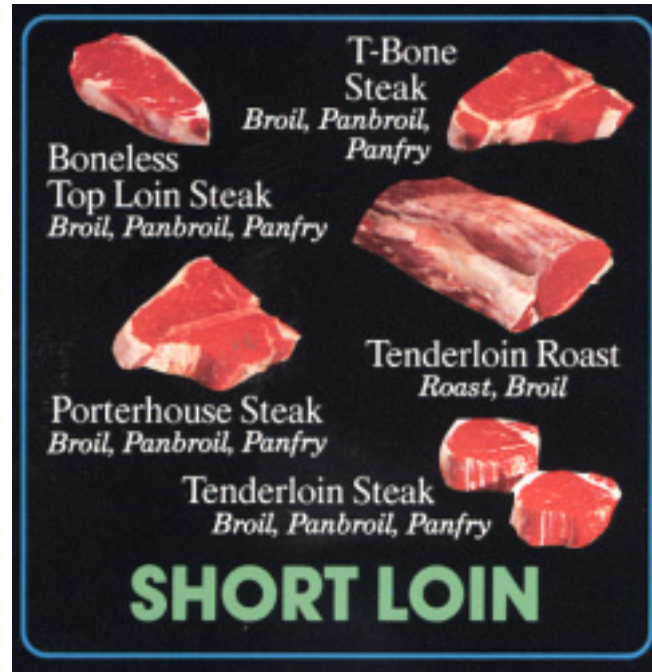
EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF



INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

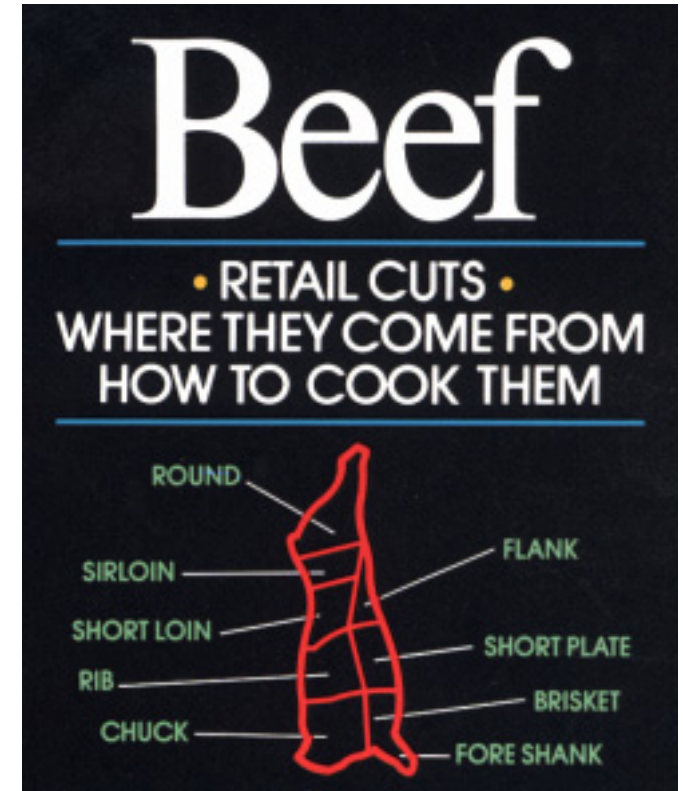
EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF



INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

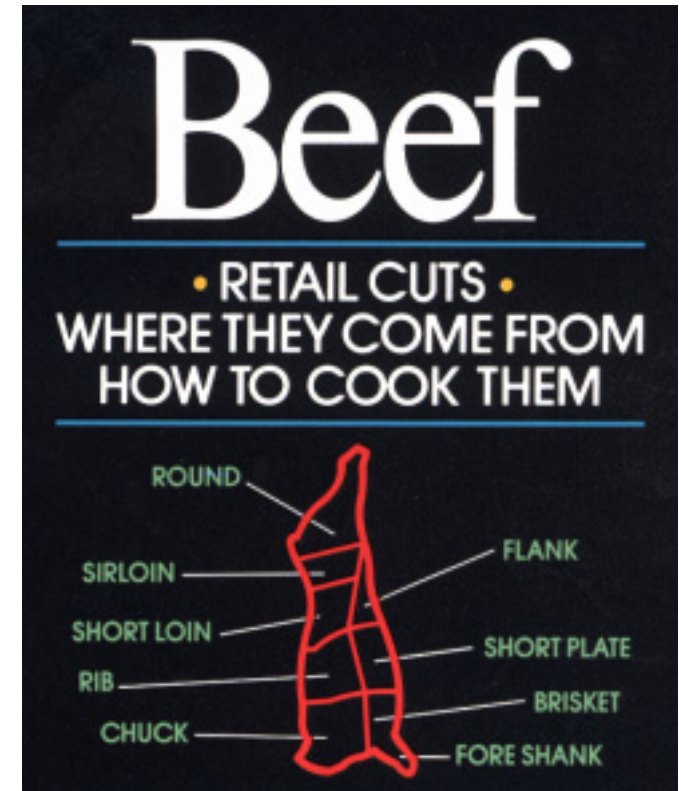
EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF



INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

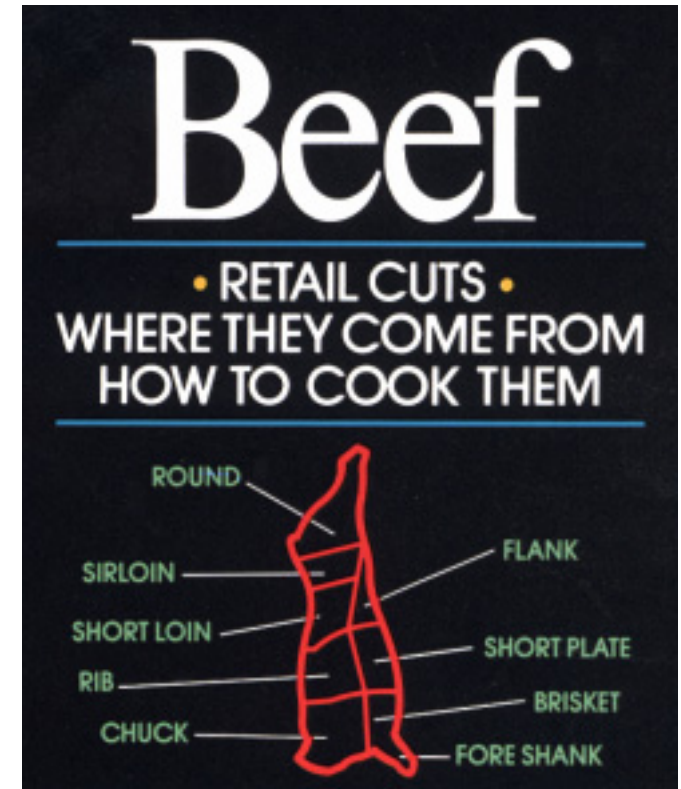
EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF



INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES



Beef Cuts

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

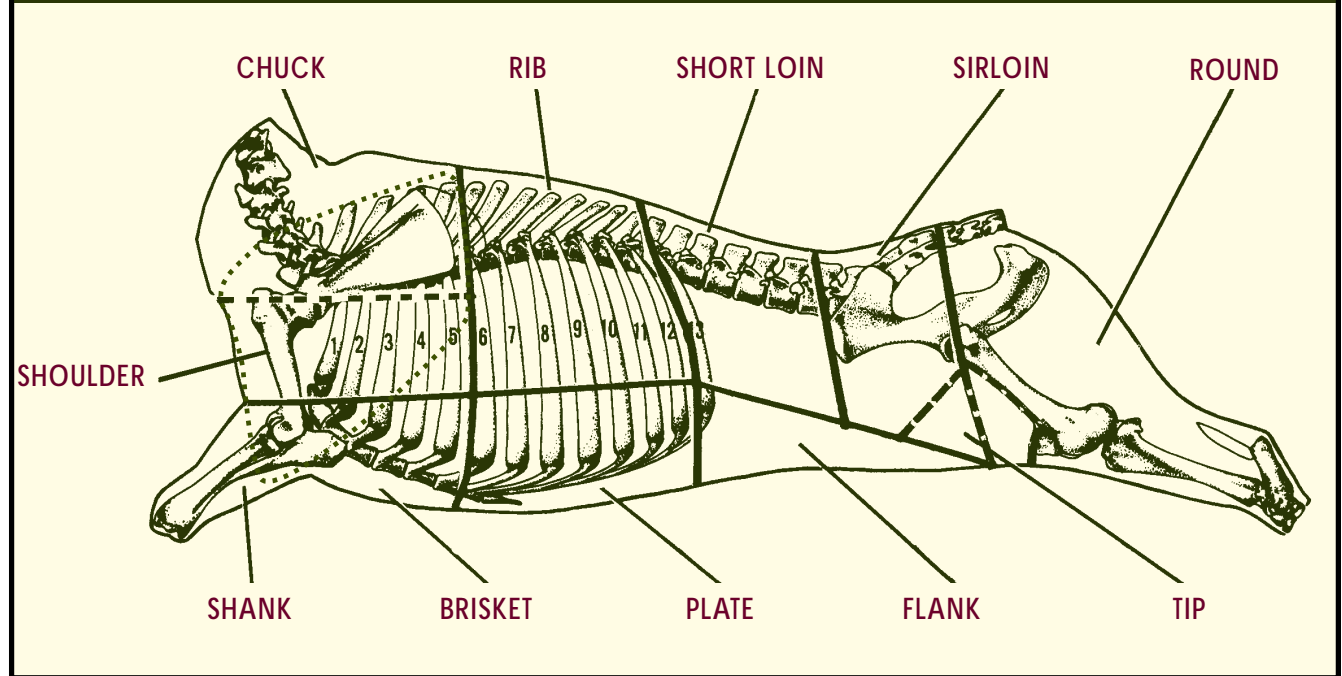
FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF

Figure 1—Primal (Wholesale) Cuts and Bone Structure of Beef.



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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Beef Cuts

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

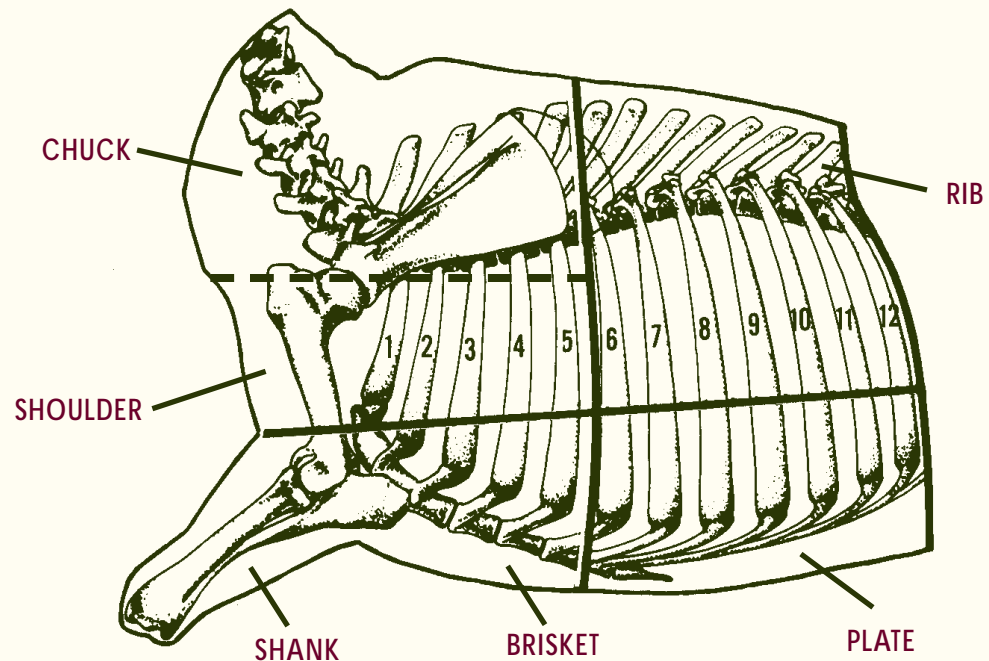
EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

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

continued on next page . . .



INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

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.

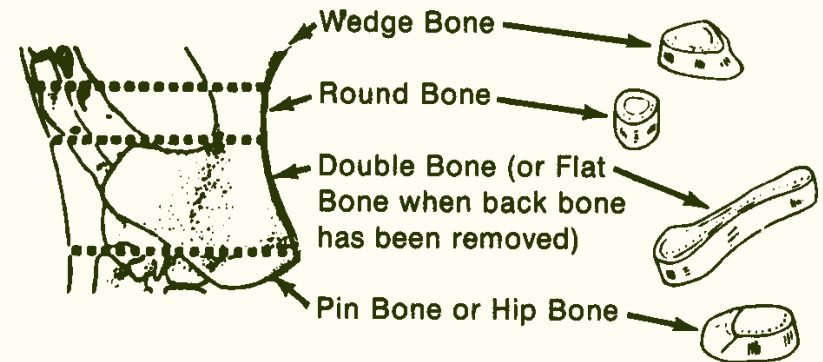
URMIS differentiates between Blade cuts, depending on their location in the Blade Portion of the Chuck:

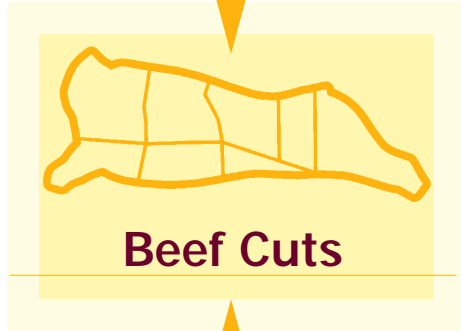
1. Beef Chuck Blade Steaks and Roasts show the flat blade bone and come from ribs 4-5.
2. Beef Chuck 7-Bone Steaks and Roasts come from the center of the Blade Portion (including ribs 1-3), or contain that portion of the blade bone which resembles the figure “7”.

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.





Beef Cuts

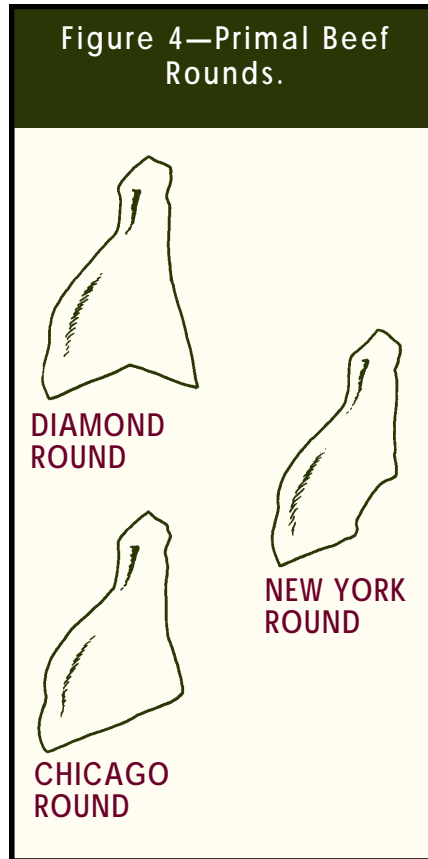


Figure 4—Primal Beef Rounds.

DIAMOND ROUND

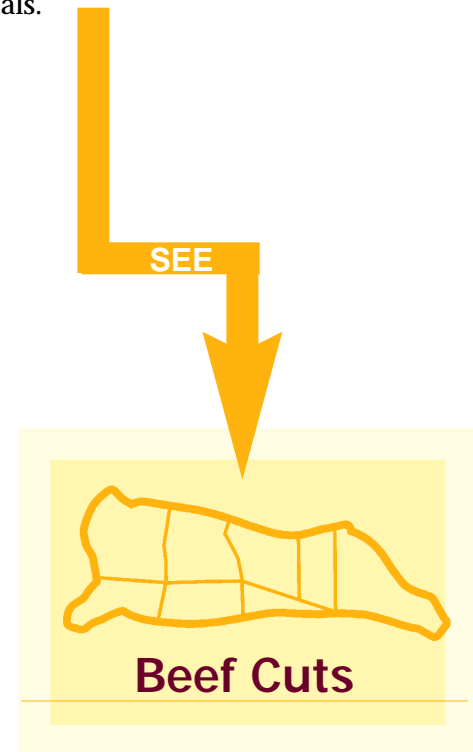
NEW YORK ROUND

CHICAGO ROUND

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.

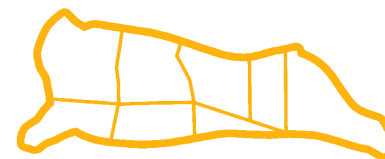
Beef Round consists of four major muscle groups: Top Round, Bottom Round, Eye Round and Tip. In some sections of the country Top Round is called “Inside Round”; Bottom Round is called “Outside Round”; and the Tip is “Face,” “Knuckle” or “Veiny.” Because of widespread usage, both “Outside” and “Inside” 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.



Beef Cuts

- INTRODUCTION
- APPROVED NAMES
 - BEEF
 - VEAL
 - PORK
 - LAMB
- GROUND MEATS
- EFFECTIVE MEATCASE MANAGEMENT
- FOOD SAFETY
- MEAT COOKERY
- GLOSSARY & REFERENCES



Beef Cuts INDEX

→	BEEF CHUCK ARM HALF
→	BEEF CHUCK BLADE
→	BEEF CHUCK ROLL
→	BEEF CHUCK BLADE HALF, BONELESS
→	BEEF SHOULDER
→	BEEF FORESHANK
→	BEEF BRISKET, BONELESS, DECKLE OFF
→	BEEF SHORT PLATE
→	BEEF FLANK
→	BEEF RIB, OVEN PREPARED
→	BEEF RIBEYE ROLL, LIP ON, BONE IN
→	BEEF FULL LOIN
→	BEEF TOP LOIN, BONELESS
→	BEEF TOP SIRLOIN, BONELESS
→	BEEF BOTTOM SIRLOIN BUTT
→	BEEF FULL TENDERLOIN
→	BEEF ROUND, BONE IN
→	BEEF TOP ROUND
→	BEEF BOTTOM ROUND
→	BEEF ROUND TIP
→	BEEF ROUND

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF



Beef Cuts INDEX



BEEF CHUCK ARM HALF

<u>B-1</u>	Beef Chuck Arm Pot Roast	U.P.C. 1048
	Beef Chuck Arm Pot Roast Bnls	U.P.C. 1049
	Beef Chuck Cross Rib Pot Roast	U.P.C. 1081
	Beef Chuck Cross Rib Pot Roast Bnls	U.P.C. 1082
	Beef Shoulder Pot Roast Bnls	U.P.C. 1132
<u>B-2</u>	Beef Chuck Arm Steak	U.P.C. 1050
	Beef Chuck Arm Steak Bnls	U.P.C. 1056
	Beef Chuck Short Ribs	U.P.C. 1124
	Beef Chuck Short Ribs Bnls	U.P.C. 1127
	Beef Shoulder Steak Bnls	U.P.C. 1133
<u>B-3</u>	Beef Shoulder Pot Roast Bnls	U.P.C. 1132
	Beef Shoulder Steak Bnls	U.P.C. 1133
	Beef Soup Bones	U.P.C. 1768
	Beef Marrow Bones	U.P.C. 1765
	Beef For Stew	U.P.C. 1727
<u>B-4</u>	Beef Chuck Flat Ribs	U.P.C. 1114
	Beef Chuck Short Ribs	U.P.C. 1124
	Beef Chuck Flanken Style Ribs	U.P.C. 1107
	Beef Chuck Flanken Style Ribs Bnls	U.P.C. 1110

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES



Beef Cuts INDEX



BEEF CHUCK BLADE HALF

<u>B-5</u>	Beef Chuck Neck Pot Roast	U.P.C. 1120
	Beef Chuck Neck Pot Roast Bnls	U.P.C. 1121
	Beef Chuck Neck Bones	U.P.C. 1165
	Beef for Stew	U.P.C. 1727

BEEF CHUCK BLADE PORTION

<u>B-6</u>	Beef Chuck Pot Roast Bnls	U.P.C. 1080
	Beef Chuck 7-Bone Pot Roast	U.P.C. 1033
	Beef Chuck 7-Bone Steak	U.P.C. 1035
	Beef Chuck Blade Roast	U.P.C. 1064
<u>B-7</u>	Beef Chuck Blade Steak	U.P.C. 1066
	Beef Chuck Blade Steak Cap Off	U.P.C. 1069
	Beef Chuck Blade Steak Bnls	U.P.C. 1073
<u>B-8</u>	Beef Chuck Top Blade Pot Roast	U.P.C. 1136
	Beef Chuck Top Blade Steak BI	U.P.C. 1138
	Beef Chuck Under Blade Pot Roast	U.P.C. 1150
	Beef Chuck Under Blade Steak	U.P.C. 1152
<u>B-9</u>	Beef Chuck Under Blade Pot Roast Bnls	U.P.C. 1151
	Beef Chuck Under Blade Steak Bnls	U.P.C. 1158
<u>B-10</u>	Beef Chuck Mock Tender Rst	U.P.C. 1115
	Beef Chuck Mock Tender Steak	U.P.C. 1116
	Beef Shoulder Top Blade Roast Bnls	U.P.C. 1137
	Beef Shoulder Top Blade Steak Bnls	U.P.C. 1144



BEEF CHUCK BLADE PORTION, BONELESS

<u>B-11</u>	Beef Chuck Eye Roast Bnls	U.P.C. 1095
	Beef Chuck Eye Steak Bnls	U.P.C. 1102
	Beef Chuck Eye Edge Pot Roast	U.P.C. 1092

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

APPROVED NAMES

BEEF

BEEF CHUCK ROLL



**Beef Cuts
INDEX**



B-12

Beef Chuck Eye Roast Bnls

U.P.C. 1095

Beef Chuck Eye Steak Bnls

U.P.C. 1102

Beef Chuck Under Blade Pot Roast Bnls

U.P.C. 1151

Beef Chuck Under Blade Steak Bnls

U.P.C. 1158

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF



Beef Cuts INDEX



BEEF CHUCK BLADE HALF, BONELESS

<u>B-13</u>	Beef Chuck Eye Roast Bnls	U.P.C. 1095
	Beef Chuck Eye Steak Bnls	U.P.C. 1102
	Beef Chuck Eye Edge Pot Rst	U.P.C. 1092
	Beef Chuck Under Blade Pot Roast Bnls	U.P.C. 1151
	Beef Chuck Under Blade Steak Bnls	U.P.C. 1158
<u>B-14</u>	Beef Chuck Mock Tender Roast	U.P.C. 1115
	Beef Chuck Mock Tender Steak	U.P.C. 1116
	Beef Chuck Neck Pot Roast Bnls	U.P.C. 1121

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

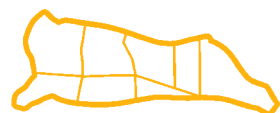
EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF



Beef Cuts INDEX



BEEF SHOULDER

<u>B-15</u>	Beef Shoulder Top Blade Roast Bnls	U.P.C. 1137
	Beef Shoulder Top Blade Steak Bnls	U.P.C. 1144
	Beef Shoulder Pot Roast Bnls	U.P.C. 1132
	Beef Shoulder Steak Bnls	U.P.C. 1133
<u>B-16</u>	Beef Shoulder Top Blade Steak (Flat Iron)	U.P.C. 1166
	Beef Shoulder Center Steak (Ranch Steak)	U.P.C. 1162
	Beef Shoulder Petite Tender	U.P.C. 1030
	Beef Shoulder Tender Medallions	U.P.C. 1164

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

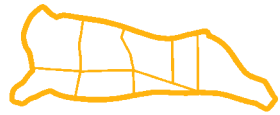
FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF

BEEF FORESHANK



Beef Cuts INDEX



B-17

Beef Shank Cross Cuts
Beef Shank Cross Cuts Bnls
Beef Shank Center Cut
Beef Shank Soup Bones

U.P.C. 1636
U.P.C. 1639
U.P.C. 1635
U.P.C. 1644

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF

BEEF BRISKET, BONELESS, DECKLE OFF



Beef Cuts INDEX



<u>B-18</u>	Beef Brisket Whole Bnls Beef Brisket Point Half Bnls Beef Brisket Flat Half Bnls	U.P.C. 1615 U.P.C. 1628 U.P.C. 1623
<u>B-19</u>	Beef Brisket Point Cut Bnls Beef Brisket Middle Cut Bnls Beef Brisket Flat Cut Bnls Beef Brisket Point Off Bnls	U.P.C. 1627 U.P.C. 1626 U.P.C. 1622 U.P.C. 1629
<u>B-20</u>	Beef Brisket Edge Cut Bnls Beef Brisket Half Point Bnls Beef Brisket Corned Bnls	U.P.C. 1624 U.P.C. 1625 U.P.C. 1630

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES



Beef Cuts INDEX



BEEF SHORT PLATE

BEEF

<u>B-21</u>	Beef Plate Short Ribs	U.P.C. 1599
	Beef Plate Short Ribs Bnls	U.P.C. 1605
	Beef Plate Spareribs	U.P.C. 1598
	Beef Plate Ribs	U.P.C. 1597
	Beef Plate Short Ribs Flanken Style	U.P.C. 1603
<u>B-22</u>	Beef Plate Skirt Steak Bnls	U.P.C. 1607
	Beef Skirt Steak Cubed Bnls	U.P.C. 1610
	Beef Plate Skirt Steak Rolls Bnls	U.P.C. 1611

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF



Beef Cuts INDEX



BEEF FLANK

B-23

- Beef Flank Steak
- Beef Flank Steak Cubed
- Beef Flank Steak Cubed Rolled
- Beef Flank Steak Rolls

- U.P.C. 1581
- U.P.C. 1587
- U.P.C. 1588
- U.P.C. 1590

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF

BEEF RIB, OVEN PREPARED



**Beef Cuts
INDEX**



<u>B-24</u>	Beef Rib Roast Large End	U.P.C. 1218
	Beef Rib Roast Large End Bnls	U.P.C. 1221
	Beef Rib Extra Trim Roast Large End	U.P.C. 1220
	Beef Rib Steak Large End	U.P.C. 1222
	Beef Rib Back Ribs	U.P.C. 1182
<u>B-25</u>	Beef Rib Roast Small End	U.P.C. 1235
	Beef Rib Roast Small End Bnls	U.P.C. 1238
	Beef Rib Steak Small End	U.P.C. 1239
	Beef Rib Steak Small End Bnls	U.P.C. 1245
	Beef Ribeye Steak	U.P.C. 1209
<u>B-26</u>	Beef Ribeye Roast	U.P.C. 1192
	Beef Rib Short Ribs	U.P.C. 1259
	Beef Rib Short Ribs Bnls	U.P.C. 1265
	Beef Rib Cap Meat Bnls	U.P.C. 1185
	Beef Rib Rolled Cap Pot Roast	U.P.C. 1189

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES



Beef Cuts INDEX



BEEF RIBEYE ROLL, LIP ON, BONE IN

<u>B-27</u>	Beef Ribeye Roast Lip On Bl	U.P.C. 1193
	Beef Ribeye Steak Lip On Bl	U.P.C. 1197
	Beef Rib Back Ribs	U.P.C. 1182
<u>B-28</u>	Beef Ribeye Roast Lip On Bnls	U.P.C. 1194
	Beef Ribeye Steak Lip On Bnls	U.P.C. 1203
	Beef Ribeye Roast	U.P.C. 1192
	Beef Ribeye Steak	U.P.C. 1209

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF



Beef Cuts INDEX



BEEF FULL LOIN

<u>B-29</u>	Beef Top Loin Roast	U.P.C. 1396
	Beef Top Loin Roast Bnls	U.P.C. 1397
	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
	Beef Loin Shell Sirloin Steak	U.P.C. 1346

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

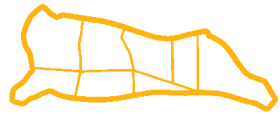
FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF

BEEF TOP LOIN, BONELESS



**Beef Cuts
INDEX**



B-31

Beef Top Loin Roast Bnls
Beef Top Loin Steak Bnls

U.P.C. 1397

U.P.C. 1404

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES



Beef Cuts INDEX



BEEF TOP SIRLOIN, BONELESS

BEEF

<u>B-32</u>	Beef Loin Top Sirloin Roast Bnls	U.P.C. 1418
	Beef Loin Top Sirloin Roast Bnls Cap Off	U.P.C. 1419
	Beef Loin Top Sirloin Steak Bnls	U.P.C. 1422
	Beef Loin Top Sirloin Steak Bnls Cap Off	U.P.C. 1426
<u>B-33</u>	Beef Loin Top Sirloin Cap Roast Bnls	U.P.C. 1420
	Beef Loin Top Sirloin Cap Steak Bnls	U.P.C. 1421
	Beef Loin Sirloin Cubes For Kabobs	U.P.C. 1365

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF

BEEF BOTTOM SIRLOIN BUTT



Beef Cuts INDEX



B-34

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

U.P.C. 1307
U.P.C. 1308
U.P.C. 1429
U.P.C. 1430
U.P.C. 1326

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

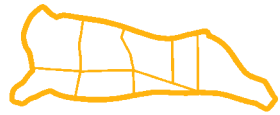
FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF

BEEF FULL TENDERLOIN



Beef Cuts INDEX



B-35

Beef Loin Tenderloin Roast
Beef Loin Tenderloin Steak
Beef Loin Tenderloin Tips

U.P.C. 1386
U.P.C. 1388
U.P.C. 1392

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF

BEEF ROUND, BONE IN



Beef Cuts INDEX



B-36

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

U.P.C. 1494
U.P.C. 1501
U.P.C. 1520
U.P.C. 1477

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF

BEEF TOP ROUND



Beef Cuts INDEX



B-37

- Beef Top Round Roast
- Beef Top Round Roast Cap Off
- Beef Top Round Steak 1st Cut
- Beef Top Round Steak
- Beef Top Round Steak Butterflied

- U.P.C. 1455
- U.P.C. 1454
- U.P.C. 1556
- U.P.C. 1553
- U.P.C. 1563

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF

BEEF BOTTOM ROUND



Beef Cuts INDEX



<u>B-38</u>	Beef Bottom Round Rump Roast	U.P.C. 1519
	Beef Bottom Round Roast	U.P.C. 1464
	Beef Bottom Round Steak	U.P.C. 1466
	Beef Eye Round Roast	U.P.C. 1480
	Beef Eye Round Steak	U.P.C. 1481
<u>B-39</u>	Beef Bottom Round Steak (Western Griller)	U.P.C. 1466
	Beef Bottom Round Roast (Triangle Roast)	U.P.C. 1463

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF



Beef Cuts INDEX



BEEF ROUND TIP

<u>B-40</u>	Beef Round Tip Roast	U.P.C. 1525
	Beef Round Tip Steak	U.P.C. 1527
	Beef Round Tip Roast Cap Off	U.P.C. 1526
	Beef Round Tip Steak Cap Off	U.P.C. 1535
<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

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF



Beef Cuts INDEX



BEEF ROUND

B-42

Beef Round For Cubed Steak
Beef For Stew
Beef Round For Kabobs

U.P.C. 1577
U.P.C. 1727
U.P.C. 1576

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

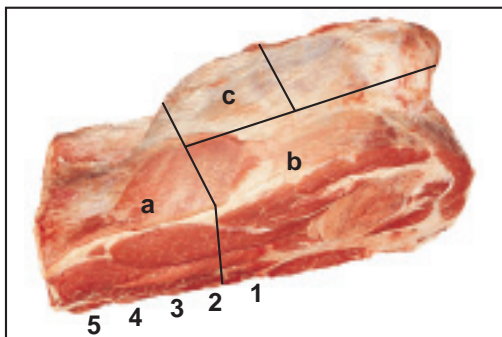
FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

APPROVED NAMES

BEEF



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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

Approved Name; Recommended 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

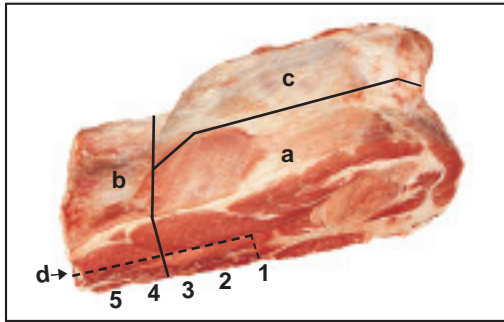
IMPS/NAMP 114E

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



APPROVED NAMES

BEEF



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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

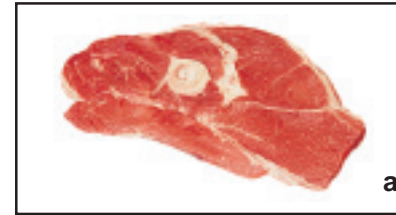
MEAT COOKERY

GLOSSARY & REFERENCES

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

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

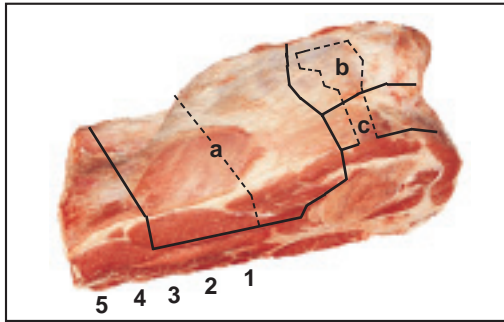


English Steak
Shoulder Steak Half Cut

†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.

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

BEEF SHOULDER POT ROAST BNLS*
(Braise)

U.P.C. 1132



Unapproved Names; Other Information; IMPS/NAMP

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

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

U.P.C. 1133



Chuck for Swissing
Clod Steak Boneless
London Broil
Shoulder Cutlet Boneless

BEEF SOUP BONES
(Cook in Liquid)

U.P.C. 1768



Knuckle Bone
Knuckle Soup Bone

IMPS/NAMP 134

BEEF MARROW BONES
(Cook in Liquid)

U.P.C. 1765



Clear Bones
Soup Bones

IMPS/NAMP 134

BEEF FOR STEW
(Cook in Liquid)

U.P.C. 1727



Diced Beef

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

IMPS/NAMP 135/135A

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

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



APPROVED NAMES

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



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

U.P.C. 1124



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

U.P.C. 1107



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

U.P.C. 1110



Unapproved Names; Other Information; IMPS/NAMP

Barbecue Ribs
Bottom Chuck Ribs
Chuck Spareribs

Barbecue Ribs
Braising Ribs
Brust Flanken
Flanken Short Ribs

IMPS/NAMP 130

Barbecue Ribs
Braising Ribs
Flanken Short Ribs
Kosher Ribs
*Usually cut thinner than
Beef Chuck Short Ribs*
IMPS/NAMP 130

Boneless Braising Ribs
Boneless Barbecue Ribs

*Usually cut thinner than
Beef Chuck Short Ribs*

IMPS/NAMP 1123

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

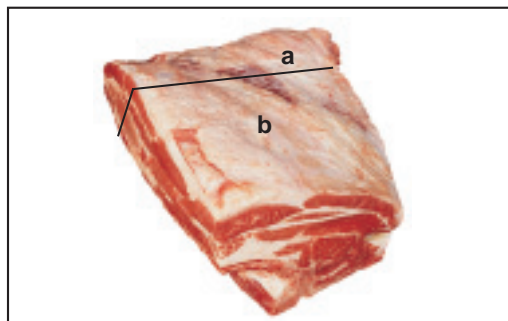
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

BEEF



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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

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

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

U.P.C. 1120



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

U.P.C. 1121



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

U.P.C. 1165



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

U.P.C. 1727



Unapproved Names; Other Information; IMPS/NAMP

Neck Boiling Beef
Neck Soup Meat
Yankee Pot Roast
Bell Roast

Boneless Beef Neck
Boneless Yankee Pot Roast
Bell Roast

Braising Bones
Neck Soup Bones
Meaty Neck Bones

Diced Beef

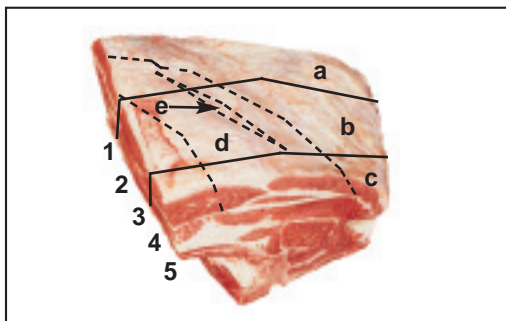
IMPS/NAMP 135/135A

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



APPROVED NAMES

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).

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

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

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



Unapproved Names; Other Information; IMPS/NAMP

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

Center Chuck Steak
Chuck Steak Center Cut

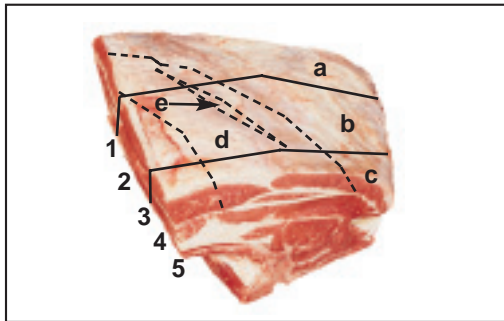
Chuck Roast Blade Cut
Chuck Roast 1st Cut

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



APPROVED NAMES

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).

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

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

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

U.P.C. 1066



Unapproved Names; Other Information; IMPS/NAMP

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.



APPROVED NAMES

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.

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

U.P.C. 1136



Unapproved Names; Other Information; IMPS/NAMP

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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

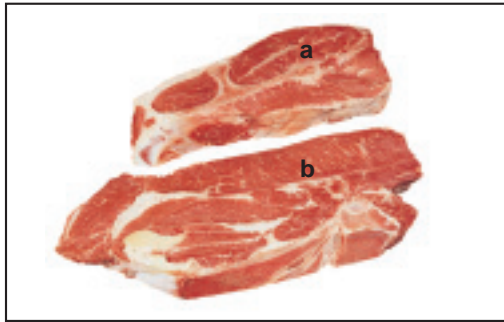
GLOSSARY & REFERENCES

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



APPROVED NAMES

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

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

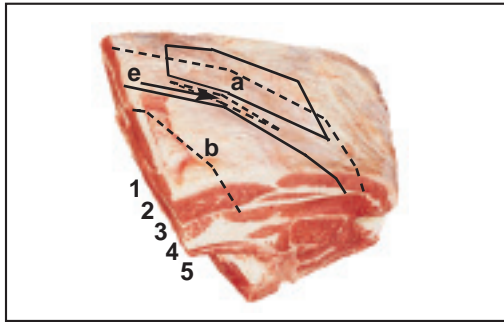
GLOSSARY & REFERENCES

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



APPROVED NAMES

BEEF



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).

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

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

U.P.C. 1115



Unapproved Names; Other Information; IMPS/NAMP

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

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

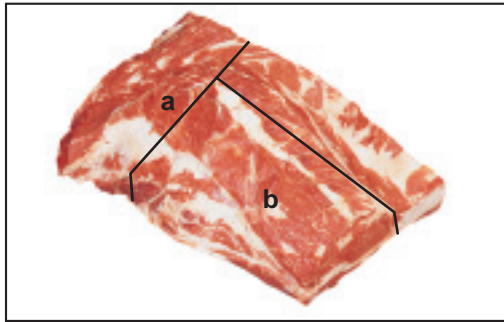
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

BEEF



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.

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 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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

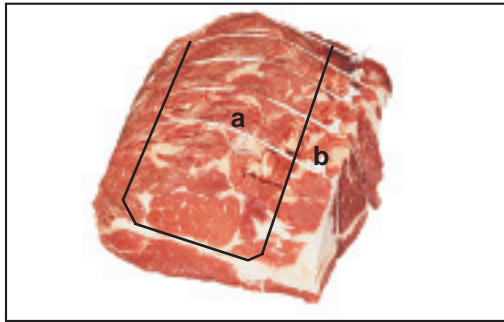
GLOSSARY & REFERENCES

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



APPROVED NAMES

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

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

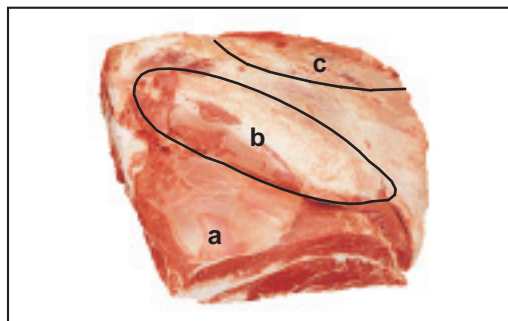
GLOSSARY & REFERENCES

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



APPROVED NAMES

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).

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

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

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

U.P.C. 1095



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

U.P.C. 1102



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

U.P.C. 1092



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

U.P.C. 1151



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

U.P.C. 1158



Unapproved Names; Other Information; IMPS/NAMP

Inside Chuck Roll
Boneless Chuck Roll
Boneless Chuck Fillet

IMPS/NAMP 116D

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

IMPS/NAMP 1116D

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.*

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

IMPS/NAMP 116E

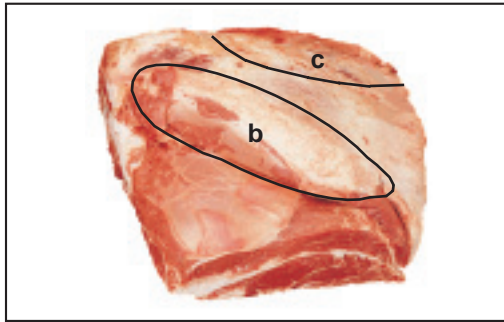
Boneless Chuck Steak
Boneless Bottom Chuck Steak
Chuck Fillet Steak
Boneless Under Cut Steak

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



APPROVED NAMES

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).

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 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

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

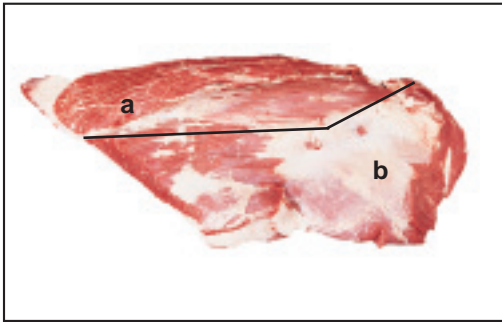
GLOSSARY & REFERENCES

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



APPROVED NAMES

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.

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

**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

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

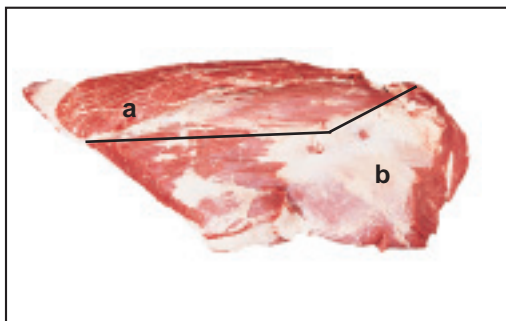
GLOSSARY & REFERENCES

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



APPROVED NAMES

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.

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

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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

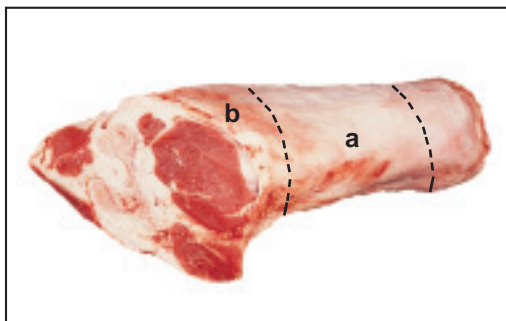
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

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.

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

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

U.P.C. 1636



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

U.P.C. 1639



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

U.P.C. 1635



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

U.P.C. 1644



Unapproved Names; Other Information; IMPS/NAMP

Center Beef Shanks
Fore Shanks for Soup, Bone-in

Boneless Beef Shanks
Boneless Fore Shanks for Soup

Center Shank Soup Bone
Shank Soup Bone

Beef Bones
Clear Bones
Soup Bones

IMPS/NAMP 134

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

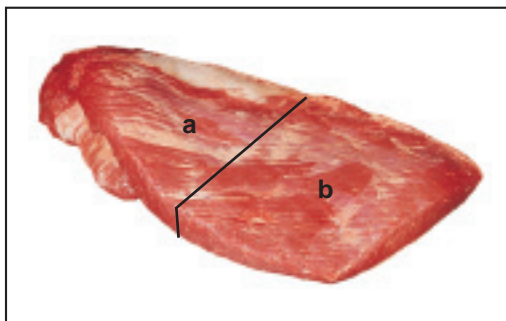
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

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.

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

**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

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

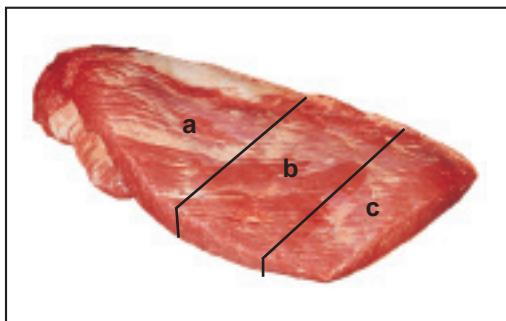
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

BEEF



Beef Brisket, Boneless, Deckle Off

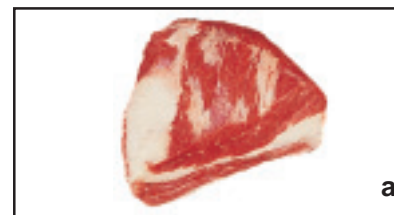
IMPS/NAMP 120

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



Unapproved Names; Other Information; IMPS/NAMP

Brisket Front Cut
Brisket Thick Cut
Brisket Nose Cut

IMPS/NAMP 120B

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

U.P.C. 1626



Brisket Center Cut
Brisket Flat Cut

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

U.P.C. 1622



Brisket First Cut

IMPS/NAMP 120A

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

U.P.C. 1629



INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

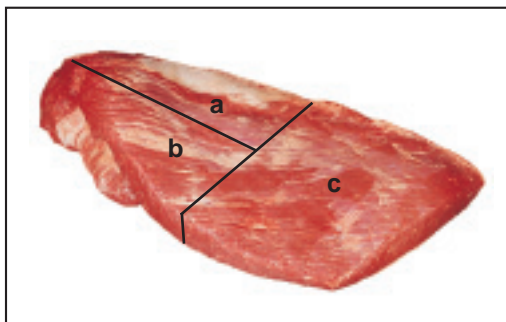
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

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
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
CORNEB 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

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

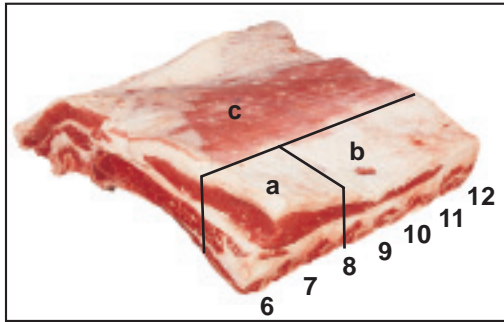
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

BEEF



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.

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

Unapproved Names; Other Information; IMPS/NAMP

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

BEEF PLATE SPARERIBS
(Braise, Cook in Liquid)

U.P.C. 1598



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

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

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

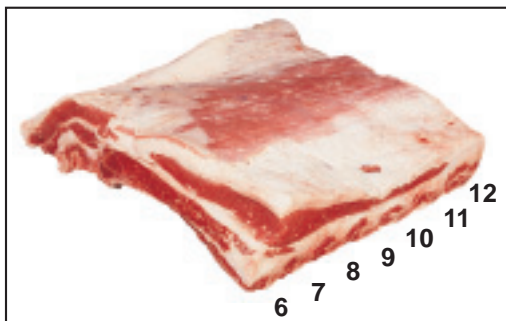
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

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.

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

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

U.P.C. 1607



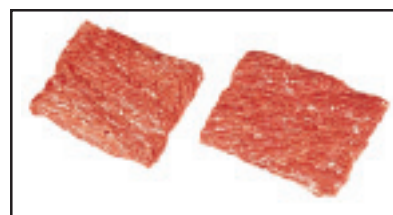
Unapproved Names; Other Information; IMPS/NAMP

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

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

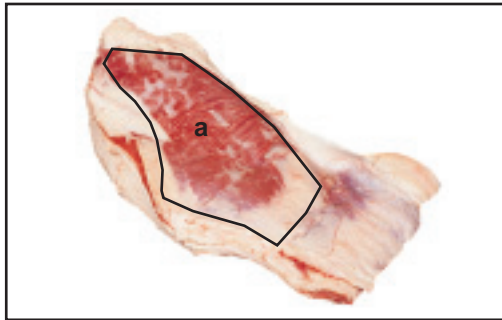
GLOSSARY & REFERENCES

[†]Marinate before cooking.



APPROVED NAMES

BEEF



Beef Flank

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

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

BEEF FLANK STEAK
(Braise, Broil†, Stir-fry, Grill†)

U.P.C. 1581



Unapproved Names; Other Information; IMPS/NAMP

Flank Steak Filet
London Broil
Jiffy Steak

IMPS/NAMP 193

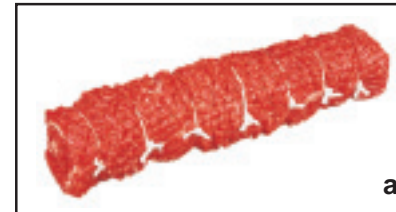
BEEF FLANK STEAK CUBED
(Braise, Panbroil)

U.P.C. 1587



BEEF FLANK STEAK CUBED ROLLED
(Braise, Roast)

U.P.C. 1588



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

BEEF FLANK STEAK ROLLS
(Braise, Broil, Panbroil)

U.P.C. 1590



INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

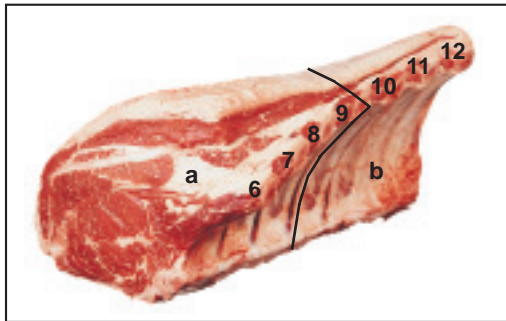
GLOSSARY & REFERENCES

†Marinate before cooking.



APPROVED NAMES

BEEF



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.

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

BEEF RIB ROAST LARGE END
(Roast)

U.P.C. 1218



Unapproved Names; Other Information; IMPS/NAMP

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



IMPS/NAMP 1103

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

U.P.C. 1182



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

IMPS/NAMP 124

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

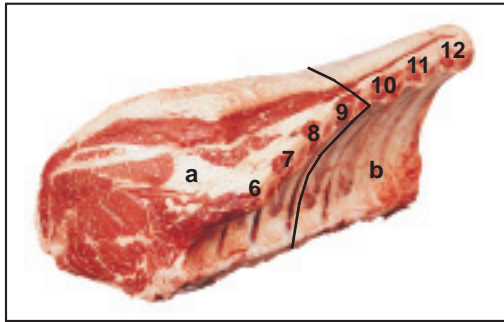
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

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.

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)

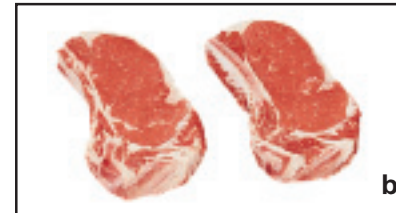
U.P.C. 1238



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

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

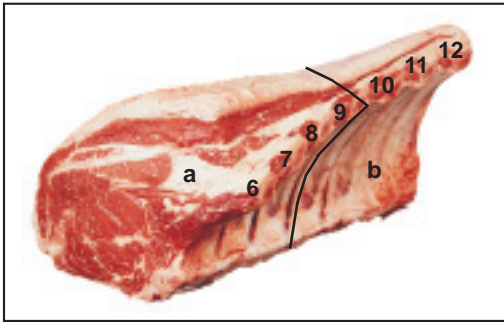
FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES



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.

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

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

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

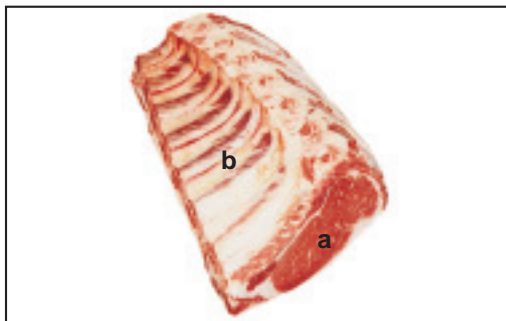
GLOSSARY & REFERENCES

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



APPROVED NAMES

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.

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

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

U.P.C. 1193



Unapproved Names; Other
Information; IMPS/NAMP

Standing Rib Roast
Oven Ready Rib Roast

IMPS/NAMP 109E

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

U.P.C. 1197



Beef Rib Steak

IMPS/NAMP 1103

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

U.P.C. 1182



Beef Riblet
Rib Bones
Finger Ribs

IMPS/NAMP 124

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

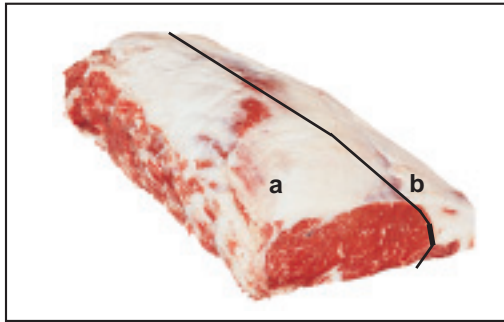
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

BEEF



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.

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

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

U.P.C. 1194



Unapproved Names; Other Information; IMPS/NAMP

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

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

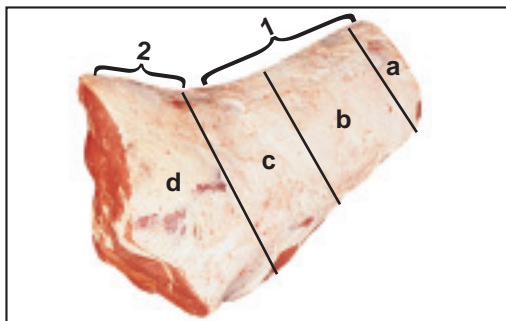
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

BEEF



Beef Full Loin

IMPS/NAMP 172

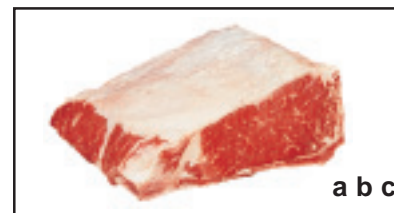
The trimmed primal Loin may be divided into two subprimals: Short Loin (1) and Sirloin (2), or left as a full Loin.

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

Unapproved Names; Other Information; IMPS/NAMP

**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



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

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

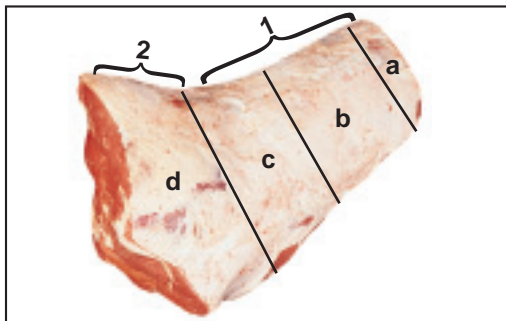
GLOSSARY & REFERENCES

*May be labeled as Beef Loin Strip Steak.



APPROVED NAMES

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.

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

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



Unapproved Names; Other Information; IMPS/NAMP

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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

BEEF



Beef Top Loin, Boneless

IMPS/NAMP 180

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

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

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

U.P.C. 1397



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

U.P.C. 1404



Unapproved Names; Other Information; IMPS/NAMP

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

IMPS/NAMP 180

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
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

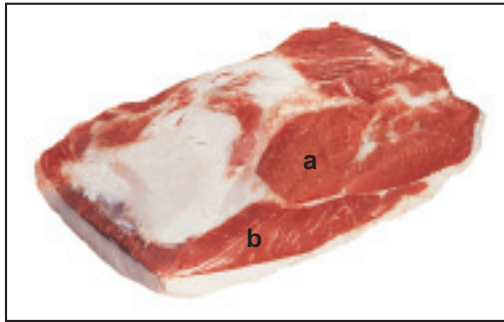
GLOSSARY & REFERENCES

*May be labeled as Beef Loin Strip Steak.



APPROVED NAMES

BEEF



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.

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

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

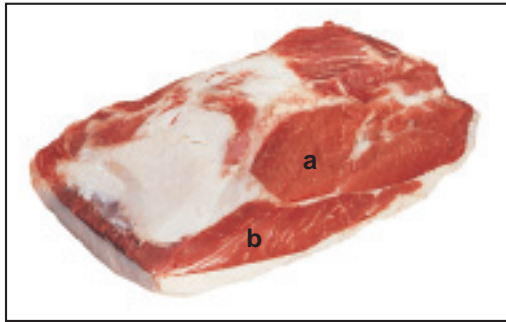
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

BEEF



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.

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

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

U.P.C. 1420



Unapproved Names; Other Information; IMPS/NAMP

IMPS/NAMP 184D

Culotte Steaks

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

U.P.C. 1421



IMPS/NAMP 1184D

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

U.P.C. 1365



INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

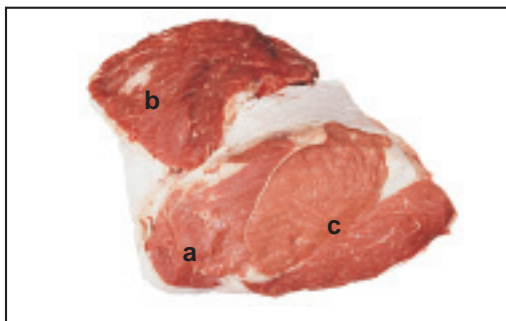
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

BEEF



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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

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

**BEEF LOIN
BALL TIP ROAST**
(Braise)

U.P.C. 1307



c

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

**BEEF LOIN
BALL TIP STEAK**
(Braise, Panfry)

U.P.C. 1308



c

IMPS/NAMP 1185B

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

U.P.C. 1429



a

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

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

U.P.C. 1430



a

IMPS/NAMP 1185C/D

**BEEF LOIN
FLAP MEAT STEAK**
(Braise)

U.P.C. 1326



b

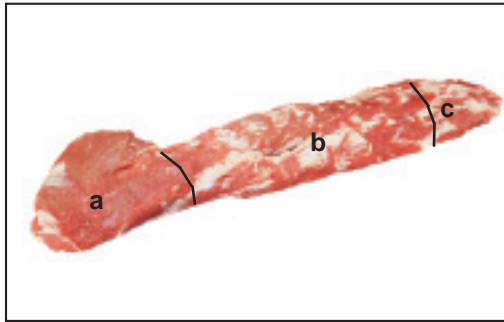
This is the portion of the Sirloin that is on the inner surface of the Bottom Sirloin Butt.

IMPS/NAMP 1185A



APPROVED NAMES

BEEF



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.

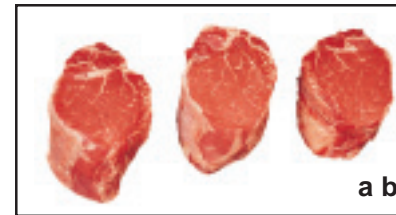
**BEEF LOIN
TENDERLOIN ROAST**
(Roast, Grill)

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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

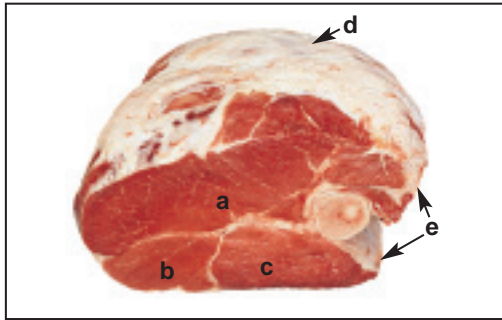
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

BEEF



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.

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

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

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

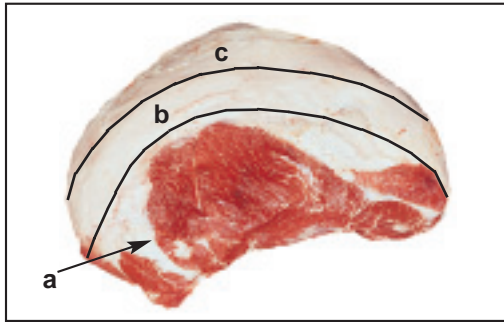
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

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.

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

Unapproved Names; Other Information; IMPS/NAMP

BEEF TOP ROUND ROAST
(Roast)

U.P.C. 1455



IMPS/NAMP 169

BEEF TOP ROUND ROAST CAP OFF
(Roast)

U.P.C. 1454



The gracilis muscle is removed.

IMPS/NAMP 169A

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

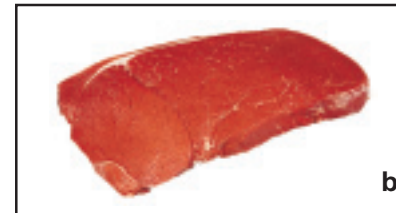
U.P.C. 1556



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^t, Grill^t, Panbroil^t, Panfry^t, 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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

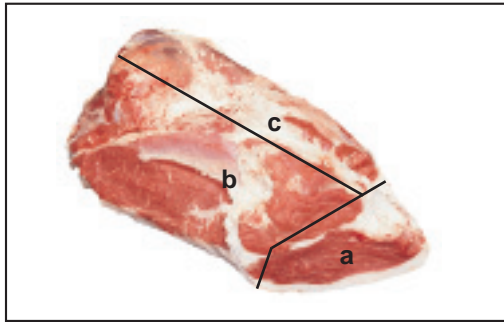
GLOSSARY & REFERENCES

^tMarinate before cooking.



APPROVED NAMES

BEEF



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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

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

BEEF BOTTOM ROUND RUMP ROAST
(Braise, Roast)

U.P.C. 1519



Unapproved Names; Other Information; IMPS/NAMP

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

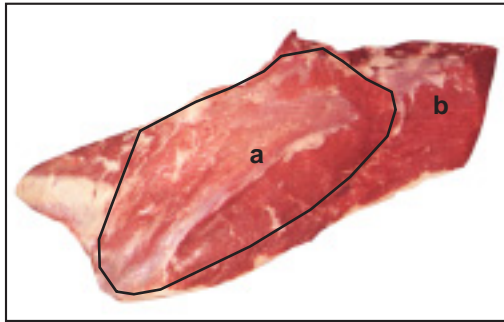


†Marinate before cooking.



APPROVED NAMES

BEEF



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.

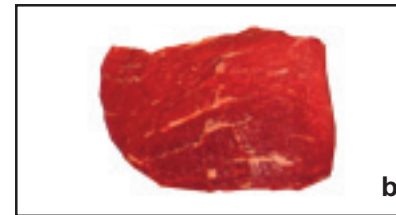
BEEF BOTTOM ROUND STEAK (WESTERN GRILLER)
(Panbroil, Panfry)

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.

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

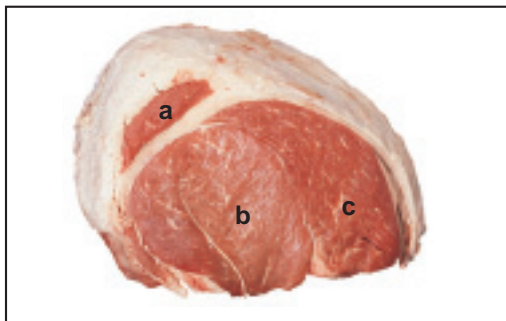
MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

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.

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

BEEF ROUND TIP ROAST
(Roast)

U.P.C. 1525



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

U.P.C. 1527



BEEF ROUND TIP ROAST CAP OFF
(Roast)

U.P.C. 1526



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

U.P.C. 1535



Unapproved Names; Other Information; IMPS/NAMP

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

IMPS/NAMP 167

Top Sirloin Steak
Knuckle Steak
Beef Sirloin Tip Steak

IMPS/NAMP 1167

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

IMPS/NAMP 167A

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

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

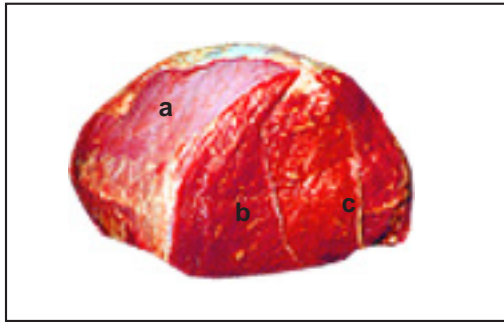
GLOSSARY & REFERENCES

[†]Marinate before cooking.



APPROVED NAMES

BEEF



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.

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

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

U.P.C. 1550



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

U.P.C. 1549



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

U.P.C. 1543



Unapproved Names; Other Information; IMPS/NAMP

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

Beef Sirloin Tip Roast

Beef Sirloin Tip Side Steak

INTRODUCTION

APPROVED NAMES

- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES



APPROVED NAMES

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

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.

