The chefs and supply chain experts at Beef. It’s What’s For Dinner.® are your partners committed to increasing your business' beef sales.
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

RECOMMENDED MENU APPLICATIONS
Shred for appetizers or sandwiches

COUNTRY-STYLE RIBS
116D 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

RECOMMENDED MENU APPLICATIONS
Boneless rib or BBQ entrée; shred for appetizers, sandwiches, wraps, salads, pizza topping or pasta sauces

CHUCK EYE ROLL
116D Beef Chuck, Chuck Eye Roll

ORDER SPECIFICATIONS
• Tied or netted
• Should be practically free of fat

COOKING METHOD
Dry heat

RECOMMENDED MENU APPLICATIONS
Carving station, special occasions/banquets; slice thin for sandwiches

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

ORDER SPECIFICATIONS
• Prepared from item 116G
• Quality grade
• Thickness (optimal thickness 3/4")
• Removal of connective tissue – denuded
• Benefits from tenderization
• Recommend 21 day aging

COOKING METHOD
Dry heat

RECOMMENDED MENU APPLICATIONS
Steak entrée; fajitas; slice for appetizers, sandwiches and salads

CHUCK EYE (DELMONICO STEAK)
1116D PSO:1 Beef Chuck, Chuck Eye Roll Steak, Boneless

ORDER SPECIFICATIONS
• Prepared from item 116D
• Quality grade
• Portion weight
• Longissimus dorsi muscle must be on one side of the steak

COOKING METHOD
Dry heat

RECOMMENDED MENU APPLICATIONS
Steak entrée; roast beef; slice for Philly Cheesesteak; shred for appetizers or sandwiches
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

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

ORDER SPECIFICATIONS
• Quality grade
• Removal of internal and external connective tissue – denuded
• Portion weight
• Specify 114D PSO:1 for portions

COOKING METHOD
Dry heat

RECOMMENDED MENU APPLICATIONS
Center of the plate steak; slice into strips for stir-fry, skewers, salads, sandwiches and fajitas

RANCH STEAK
1114E PSO:1 Beef Chuck Shoulder, Arm Steak, Boneless

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

RECOMMENDED MENU APPLICATIONS
Breakfast or lunch steak; slice into strips for stir-fry, skewers/kabobs

PETITE TENDER
114F PSO:1 Beef Chuck, Shoulder Tender

ORDER SPECIFICATIONS
• Prepared from item 114F PSO:1
• Quality grade
• Removal of connective tissue – denuded
• Specify 114F for portioned medallions

COOKING METHOD
Dry heat

RECOMMENDED MENU APPLICATIONS
Slice into medallions; serve whole as petite Chateaubriand; slice for steak sliders or salad topper

The MVP
[Most Valuable Protein in Foodservice]

Sustainability:
Beef is more sustainable than ever
The U.S. has had the LOWEST beef emissions intensity in the world since 1996.
Globally, it takes 2.66 cattle to produce the same amount of beef that comes from JUST ONE ANIMAL IN THE U.S.

Sustenance:
93% Lean Ground Beef

CALORIES
HIGHER

FAT
SODIUM
LOWER

HIGH-QUALITY PROTEIN

BEEF DRIVES greater overall profit dollars
as diners tend to order more appetizers, sides, desserts and alcohol

Checks for restaurant orders including beef were over 10% HIGHER than average.1

When beef entrees are included on the visit overall satisfaction with the visit is 5 POINTS HIGHER at 52% compared to 47% when not included.2

1. 2016 Chef and Beef Value Study (Datassential)
2. 2019 Technomic Volumetric Study
6. The NPD Group/Checkout; Age 18+; 12 Months Ending April 2022; Beef=Beef Entrée, Steak Sandwich, Burgers and Roast Beef Sandwiches
7. NPD CREST – 12 Months Ending April 2022; Beef=Beef Entrée, Steak Sandwich, Burgers and Roast Beef Sandwiches
9. The NPD Group/Checkout; Age 18+; 12 Months Ending April 2022; Beef=Beef Entrée, Steak Sandwich, Burgers and Roast Beef Sandwiches
10. 1 The NPD Group/Checkout; Age 18+; 12 Months Ending April 2022; Beef=Beef Entrée, Steak Sandwich, Burgers and Roast Beef Sandwiches
RIB
109E Beef Rib, Ribeye Roll, Lip-On, Bone In (Export Style)

ORDER SPECIFICATIONS
• Quality grade
• Fat cover
• Weight range
• No surface fat present
• Length of tail (lip)
• Never tied or netted

COOKING METHOD
Dry heat

RIBEYE, LIP-ON
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

RECOMMENDED MENU APPLICATIONS
Steak entrée; slice for sandwiches, salads or wraps

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

RECOMMENDED MENU APPLICATIONS
Center of the plate steak; serve whole or slice off bone for presentation

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

ORDER SPECIFICATIONS
• Quality grade
• Thickness or portion weight
• Thickness of surface fat
• Length of bone

COOKING METHOD
Dry heat

RECOMMENDED MENU APPLICATIONS
Center of the plate steak; serve whole or slice off bone for presentation

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

RECOMMENDED MENU APPLICATIONS
Steak entrée; slice for sandwiches, salads or wraps
**CUTTING GUIDES**

Our cutting guides feature step-by-step instructions on how to make various cuts including the Denver Cut, Sierra Cut, Santa Fe Cut and more. Use these guides to make fabricated cuts from primals.

**VIEW CUTTING GUIDES**

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**RIBEYE ROLL STEAK**
112D Beef Rib, Ribeye Roll Steak, Boneless

**ORDER SPECIFICATIONS**
- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Removal of tail (lip)

**COOKING METHOD**
Dry heat

**RECOMMENDED MENU APPLICATIONS**
Steak entrée; filet "flights"; slice for upscale ingredient use (fajitas, ramen, sandwiches)

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**RIBEYE CAP ROLL**
112D Beef Rib, Ribeye Cap

**ORDER SPECIFICATIONS**
- Quality grade
- Portion weight
- Removal of connective tissue
- Specify PSO.1 to purchase with Complexus muscle
- Also known as Spinalis dorsi

**COOKING METHOD**
Dry heat

**RECOMMENDED MENU APPLICATIONS**
Steak entrée; roast whole and slice for upscale ingredient use (fajitas, ramen, sandwiches); roll and stuff for pinwheels

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**RIBEYE FILET**
1112C Beef Rib, Ribeye Steak

**ORDER SPECIFICATIONS**
- Quality grade
- Thickness or portion weight
- Thickness of surface fat

**COOKING METHOD**
Dry heat

**RECOMMENDED MENU APPLICATIONS**
Steak entrée; filet "flights"; slice for upscale ingredient use (fajitas, ramen, sandwiches)

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**RIBEYE CAP STEAK**
1112D Beef Rib, Ribeye Cap Steak

**ORDER SPECIFICATIONS**
- Quality grade
- Portion weight
- Removal of connective tissue
- Specify PSO.1 to purchase with Complexus muscle
- Also known as Spinalis dorsi

**COOKING METHOD**
Dry heat

**RECOMMENDED MENU APPLICATIONS**
Steak entrée; slice for upscale ingredient use (fajitas, ramen)

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**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

**RECOMMENDED MENU APPLICATIONS**
Rotisserie/spit-roasted beef; smoked beef ribs

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**DENVER CUT**

**DELMONICO STEAK**

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To optimize tenderness, wet age 14 days for Premium Choice and Select.

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Subprimal Name*  
DENVER CUT  
Beef Chuck, Chuck Roll

**ORDER SPECIFICATIONS**
- Quality grade
- Portion weight
- Chine and thoracic vertebrae removed
- Whole or half
- Portioned by number of rib bones

**COOKING METHOD**
Moist or dry heat

**RECOMMENDED MENU APPLICATIONS**
Steak entrée; slice for upscale ingredient use (fajitas, ramen, sandwiches)

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Subprimal Name*  
DELMONICO STEAK  
Beef Chuck Eye Steak Boneless U.P.C. 1102

**ORDER SPECIFICATIONS**
- Quality grade
- Portion weight
- Chine and thoracic vertebrae removed
- Whole or half
- Portioned by number of rib bones

**COOKING METHOD**
Moist or dry heat

**RECOMMENDED MENU APPLICATIONS**
Steak entrée; slice for upscale ingredient use (fajitas, ramen, sandwiches)

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Starting at the posterior (thickest) end, cut steaks into three, 3/4 - 1-inch Delmonico Steaks.

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Starting at the posterior end, generate three, 3/4 - 1-inch Delmonico Steaks.

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For a more consistent shape, tie the Delmonico Steak section (C) one inch apart, using light string. Cut in between strings (indicated by dotted lines) to generate Delmonico Steaks.
**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

**RECOMMENDED MENU APPLICATIONS**
Center of the plate steak entrée; fan off the bone and serve for premium presentation

**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

**RECOMMENDED MENU APPLICATIONS**
Center of the plate steak entrée; fan off the bone and serve for premium presentation

**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

**RECOMMENDED MENU APPLICATIONS**
Center of the plate steak entrée; fan off the bone and serve for premium presentation

**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

**RECOMMENDED MENU APPLICATIONS**
Steak entrée; slice into strips for stir-fry, skewers, salads, sandwiches, carving station

**STRIP STEAK**
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

**RECOMMENDED MENU APPLICATIONS**
Center of the plate steak entrée; thinly slice for ingredient use in sandwiches, soups

**STRIP STEAK, BONELESS**
1180 Beef Loin, Strip Loin Steak, Boneless

**ORDER SPECIFICATIONS**
- Thickness or portion weight
- Thickness of surface fat
- Tail length
- Specify 1180A to purchase center-cut

**COOKING METHOD**
Dry heat

**RECOMMENDED MENU APPLICATIONS**
Center of the plate steak entrée; thinly slice for ingredient use in sandwiches, soups
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

RECOMMENDED MENU APPLICATIONS
New filet item; filet “flights”

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

ORDER SPECIFICATIONS
• Quality grade
• Removal of connective tissue – denuded
• Weight range
• Specify 189A to purchase side muscle on
• Specify 190A to purchase defatted, side muscle off

COOKING METHOD
Dry heat

RECOMMENDED MENU APPLICATIONS
Steak entrée; slice to add premium appeal to small plates, sandwiches, pastas, salads and more

TENDERLOIN STEAK (FILET MIGNON)
1190A Beef Loin, Tenderloin Steak, Side Muscle Off, Skinned

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

COOKING METHOD
Dry heat

RECOMMENDED MENU APPLICATIONS
Center of the plate steak entrée; slice for use in appetizers, salads, sandwiches, wraps and bowls; poach for elegant beef entrée; sous vide/sear

CUTTING VIDEOS
Our instructional cutting videos feature visual step-by-step instructions on making different cuts from the primals and subprimals. Videos include the Ranch Steak, Flat Iron Steak and Country-Style Ribs.

WATCH THE VIDEOS HERE
TOP SIRLOIN
184 Beef Loin, Top Sirloin Butt, Boneless

ORDER SPECIFICATIONS
- Quality grade
- Thickness of surface fat
- Weight range

COOKING METHOD
Dry heat

TOP SIRLOIN CAP (COULOTTE ROAST)
184D Beef Loin, Top Sirloin Butt, Cap

ORDER SPECIFICATIONS
- Quality grade
- Thickness of surface fat
- Portion weight

COOKING METHOD
Dry heat — indirect grill

RECOMMENDED MENU APPLICATIONS
Roast whole and slice across the grain for fajitas, tacos or sandwiches; steak entrée

COULOTTE STEAK
1184D Beef Loin, Top Sirloin Cap Steak, Boneless

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

RECOMMENDED MENU APPLICATIONS
Steak entrée; slice thinly and fan on plate or serve in sandwiches, salads and wraps

PETITE SIRLOIN/BALL TIP STEAK
1185B Beef Loin, Bottom Sirloin Butt, Ball Tip Steak

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

COOKING METHOD
Dry heat

RECOMMENDED MENU APPLICATIONS
Steak entrée; slice thinly for salads, sandwiches, stir-fry, small-plate and "steak flight" applications
**TRI-TIP**
185D Beef Loin, Bottom Sirloin Butt, Tri-Tip, Defatted, Boneless

**ORDER SPECIFICATIONS**
- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Weight

**COOKING METHOD**
Dry heat – indirect grill

**RECOMMENDED MENU APPLICATIONS**
Slice for steak entrée; slice thin for sandwiches, salads and burritos; BBQ beef sandwiches; pasta topping

**1185D Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted**

**ORDER SPECIFICATIONS**
- 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

**RECOMMENDED MENU APPLICATIONS**
Ideal for “Steak Frites”; steak entrée; slice for sandwiches, salads, wraps; slice into strips for stir-fry

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**INSPIRATION FOR THE TOP SIRLOIN FILET**
Tender, thick and perfectly portioned from larger Top Sirloin Steaks. Season simply with salt and pepper or your favorite rub before grilling.

**LEARN MORE ABOUT THIS CUT**

**GRILLED TOP SIRLOIN FILETS WITH ITALIAN SALSA VERDE**
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 – roast

RECOMMENDED MENU APPLICATIONS
Slice for roast beef entrée, sandwiches, salads; ideal for carving stations and buffets

TOP ROUND
169 Beef Round, Top (Inside)

ORDER SPECIFICATIONS
- Quality grade
- Thickness of surface fat
- Whole or cut into two equal sections
- Specify 169A to purchase without cap (Gracilis) or soft side (Pectineus and Sartorius) attached
- Specify 169D to purchase with cap (Gracilis) and without soft side (Pectineus and Sartorius)

COOKING METHOD
Moist or dry heat

RECOMMENDED MENU APPLICATIONS
Slice thin for fajitas, pasta, stir-fry and sandwiches; dice for roast beef hash; country-fried steak

TOP ROUND STEAK
1169 Beef Round, Top (Inside) Round Steak

ORDER SPECIFICATIONS
- Quality grade
- Removal of heavy connective tissue
- Benefits from tenderization
- Removal of cap (Gracilis)
- Removal of soft side muscles (Pectineus and Sartorius)
- Thickness or portion weight

COOKING METHOD
Moist or dry heat

RECOMMENDED MENU APPLICATIONS
Slice thin for fajitas, pasta, stir-fry and sandwiches; dice for roast beef hash; country-fried steak

TOP ROUND CAP
169B Beef Round, Top (Inside), Cap

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

RECOMMENDED MENU APPLICATIONS
Slice for French Dip/Italian Beef Sandwiches; dice for roast beef hash; marinate, broil and slice for London Broil; cut into cubes for soups/stews
OUTSIDE ROUND
171B Beef Round, Outside Round (Flat)

ORDER SPECIFICATIONS
- Quality grade
- Removal of heavy connective tissue
- Benefits from tenderization
- Specify 171D for removal of side muscle (Biceps femoris, shatic head)
- Specify 171G for rump portion only

COOKING METHOD
Moist or dry heat

RECOMMENDED MENU APPLICATIONS
Braise (moist heat) in sauce for tender steak entrée; slice to serve over pasta; country-fried steak; pound thin and sear; slice for London Broil

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

RECOMMENDED MENU APPLICATIONS
Slice thin for Philly cheese steak and roast beef; cut thicker for Swiss steak; cut into cubes for soups/stews

EYE OF ROUND
171C Beef Round, Eye of Round

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

COOKING METHOD
Moist heat

RECOMMENDED MENU APPLICATIONS
Roast whole and slice as entrée; slice thinly for sandwiches or salads; soups and stews

BEEF UNIVERSITY

Beef U is your comprehensive resource on all things beef. This free, interactive training program gives retail professionals and foodservice operators access to the resources that can help market beef and further understand the beef industry – spanning hot topics from beef production and nutrition to today’s modern beef consumer. Visit BeefU.org to register and begin your journey to become a Beef U graduate.

REGISTER NOW!
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 deckle-on

COOKING METHOD
Moist or dry heat – indirect grill

RECOMMENDED MENU APPLICATIONS
Slice thin for sandwiches, salads and BBQ; cure and simmer for corned beef; shred for tacos, fajitas, pasta topping

YIELD DATA
Yield documents are meant to provide general guidelines for approximate yields when fabricating newer, more innovative beef cuts from traditional subprimals like those from the Chuck primal. Start here, then do your own yield testing to zero in on exact numbers for your unique situation.
**SHORT RIBS**
123 Beef Short Ribs

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

COOKING METHOD
Dry heat for thinner cuts, moist heat for thicker cuts

RECOMMENDED MENU APPLICATIONS
Plate for rib presentations; shred for sandwiches, pasta topping or gravy and BBQ sauces

**INSIDE SKIRT STEAK**
121D Beef Plate, Inside Skirt

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

COOKING METHOD
Dry heat

RECOMMENDED MENU APPLICATIONS
Slice thin for steak entrée, sandwiches, fajitas, tacos, pasta topping and salads

**OUTSIDE SKIRT STEAK**
121C Beef Plate, Outside Skirt

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

COOKING METHOD
Dry heat

RECOMMENDED MENU APPLICATIONS
Slice thin for steak entrée, sandwiches, fajitas, tacos, pasta topping and salads
**FLANK STEAK**  
193 Beef Flank, Flank Steak  

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

**COOKING METHOD**  
Dry heat

**RECOMMENDED MENU APPLICATIONS**  
Steak entrée; slice thinly and fan on plate or serve in sandwiches, salads, wraps, fajitas and tacos

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**CUBED STEAK**  
1100 Cube Steak; Minute Steak; Swiss Steak  

**ORDER SPECIFICATIONS**  
- Specify raw material source  
- Portion Weight

**COOKING METHOD**  
Dry heat

**RECOMMENDED MENU APPLICATIONS**  
Country Fried Steak  
Salisbury Steak

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**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 fibers  
- Whole or portion by weight  
- Specify 1140 for portioned

**COOKING METHOD**  
Dry heat

**RECOMMENDED MENU APPLICATIONS**  
Steak entrée; slice for use in fajitas, tacos and salads

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**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%.

**RECOMMENDED MENU APPLICATIONS**  
Burgers/sliders; filling for sandwiches, wraps, chili, meatloaf, soup, stroganoff and pasta topping
Use this at-a-glance guide to help identify the best beef cuts to use for the most common foodservice applications.

- Indicates cuts that are highly recommended
- Indicate alternative cuts
▲ Indicates uses for leftovers

| CHUCK | CHUCK ROLL | 116A | ▲ | ● | ■ | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ||
Numbering system refers to IMPS: Institutional Meat Purchase Specifications. IM: individual muscle.
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