

# CHUCK

## PECTORAL

**Common Names:** Pectoral, Deckle  
**Primary Muscle Composition:** Pectoralis profundus  
**Points Requiring Specification:**

- Removal or retention of fat and other tissue (denuded)
- Packaging Requirements

**Beef Marinating Strips**      **Stewing Beef**

## SHOULDER CLOD

**Common Names:** Boneless Cross Rib, Long Cut Clod, Short Cut Clod, Clod Heart  
**Primary Muscle Composition:** Deltoides, Teres major, Triceps brachii caput group, longum, mediale, laterale, infraspinatus  
**Points Requiring Specification:**

- Quality grade
- Long or short cut
- Removal or retention of Flat Iron (Infraspinatus)
- Removal or retention of Clod Tender (Teres major)
- External fat coverage

**Shoulder Clod Heart**      **Shoulder Centre and Shoulder Top**

**Cross Rib Pot Roast Boneless**      **Cross Rib Simmering Steak**      **Cross Rib Grilling Medallions**

## CLOD TENDER

**Common Names:** Petit Tender, Shoulder Tender  
**Primary Muscle Composition:** Teres major  
**Points Requiring Specification:**

- Quality grade
- Removal or retention of fat and other tissue (denuded)
- Removal or retention of silver skin
- Whole or portioned

## CHUCK SHORT RIBS

**Common Names:** Chuck Flap (boneless), Chuck Flat (boneless), Chuck Meat Square (boneless)  
**Primary Muscle Composition:** Serratus ventralis, Pectoralis superficialis, Scalenus dorsalis, Intercostals and may include ribs 2 through 5  
**Points Requiring Specification:**

- Removal or retention of ribs
- Rib number requirement
- Rib length requirement
- Fat cover

**VALUE ADDED CONCEPTS**

- Seasoned BBQ rib
- Seasoned Asian style 4 bone rib portions
- Boned out for source grinds
- Boned out for restructured products
- Finger foods

## BONELESS TOP BLADE

**Common Names:** Mock Tender, Scotch Tender, Chuck Tender  
**Primary Muscle Composition:** Supraspinatus  
**Points Requiring Specification:**

- Quality grade
- Removal or retention of silver skin

## TOP BLADE FLAT IRON

**Common Names:** Top Blade, Oyster Blade  
**Primary Muscle Composition:** Infraspinatus  
**Points Requiring Specification:**

- Tail length at scapular end
- Removal or retention of bone skin (Periosteum)
- Removal or retention of the central tendon
- Packaging requirements

**CUTTING**

1. Remove central tendon.
2. Cut steaks or strips across the direction of the grain.

## BLADE

**Common Names:** Bone-in Blade, Boneless Blade, Bottom Blade  
**Primary Muscle Composition:** Longissimus dorsi, Spinalis dorsi, Subscapularis, Rhomboides, Complexus, Serratus ventralis, Serratus dorsalis, Longissimus costarum, Internal intercostals  
**Points Requiring Specification:**

- Quality grade
- Boneless or Bone-in
- Width – distance of cutting from ventral edge

**Bottom Blade Pot Roast Boneless**      **Bottom Blade Simmering Steak Boneless**      **Stewing Beef**      **Blade Simmering Steak**

**Blade Pot Roast**      **Bottom Blade Denver Steak**      **Bottom Blade Sierra Flank Steak**      **Bottom Blade Country Style Ribs**      **Bottom Blade Delmonico Steak**

## CHUCK TAIL FLAT

**Common Names:** Chuck Flat, Chuck Flap, Chuck Meat Square, Boneless Short Ribs  
**Primary Muscle Composition:** Serratus ventralis  
**Points Requiring Specification:**

- Quality grade, highly marbled
- Removal of surface fat
- Removal of silver skin

# VARIETY MEATS

## BEEF LIVER

**Points Requiring Specification:**

- Whole or sliced
- Portion weight (if sliced)
- Membrane removed
- Deveined

## BEEF OXTAIL

**Points Requiring Specification:**

- Size

## BEEF KIDNEY

**Points Requiring Specification:**

- Deveined

## BEEF TONGUE

**Points Requiring Specification:**

- Type of cut (e.g., Swiss cut, Square cut)

## BEEF TRIPE

**Points Requiring Specification:**

- Scaled and/or bleached
- Select type: Reticulum type, Omasum type, Honeycomb type, Mountain Chain type

## MARROW BONES

**Points Requiring Specification:**

- Harvested from the shank, femur or humerus bones
- Exposed on at least one end of each saved section or length

## SOURCE GRINDS 137

**Points Requiring Specification:**

- Visual and/or chemical lean point determination
- Meat block origin (e.g., Chuck or Sirloin)
- Minimum content % of source ground meat

ROUND	SIRLOIN	CHUCK
<ul style="list-style-type: none"> <li>• Extra Lean Ground Beef</li> <li>• 90% Lean Ground Beef</li> </ul>	<ul style="list-style-type: none"> <li>• Extra Lean Ground Beef</li> <li>• 90% Lean Ground Beef</li> </ul>	<ul style="list-style-type: none"> <li>• Lean Ground Beef</li> <li>• 83% Lean Ground Beef</li> </ul>

# CANADA/US MARBLING & QUALITY GRADE STANDARDS\*

CANADA	MARBLING SCORE	USA
Canada Prime	Abundant	USDA Prime
	Moderately Abundant	
	Slightly Abundant <sup>1</sup>	
Canada AAA	Moderate	USDA Choice
	Small <sup>1</sup>	
	Trace	
Canada AA	Slight <sup>1</sup>	USDA Select
Canada A	Trace	
	Practically Devoid	USDA Standard

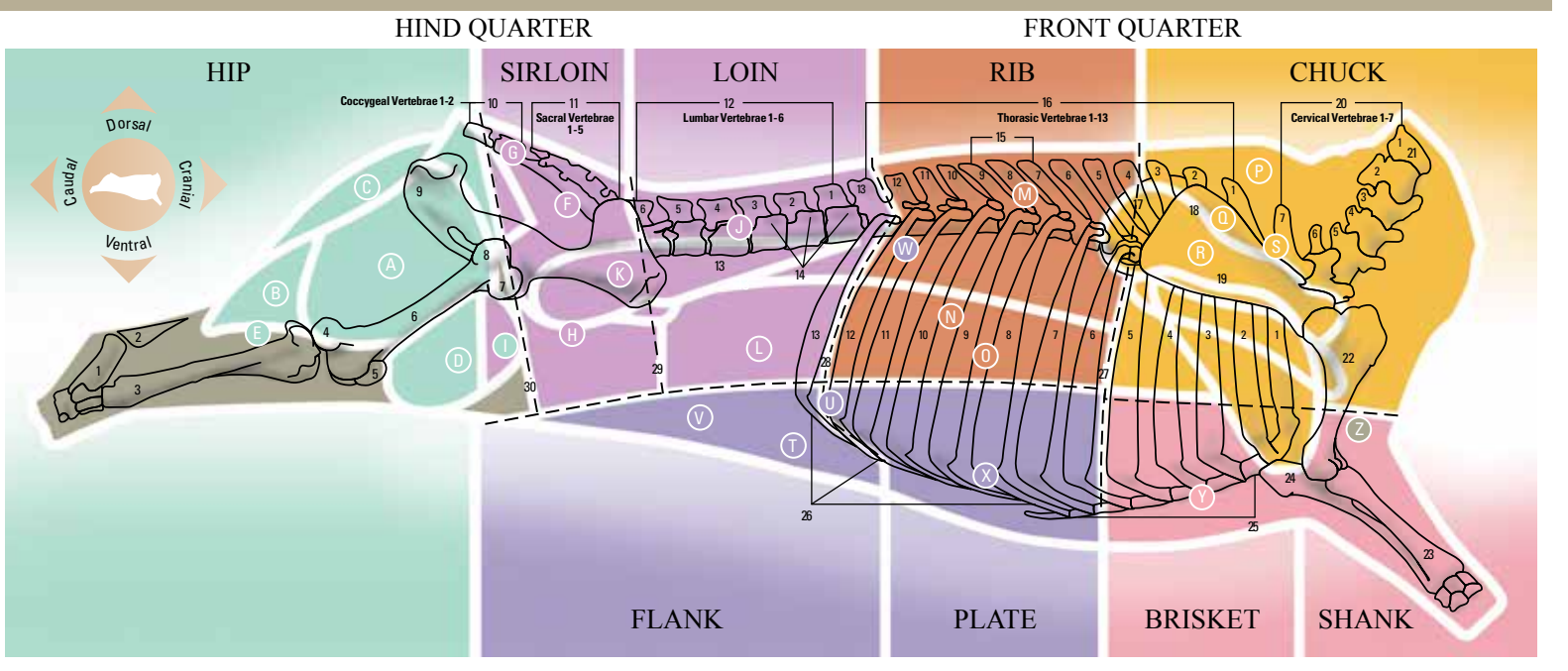
GRADE	Prime	AAA	AA	A
OFFICIAL CANADIAN BEEF GRADE SYMBOL				

\* The Canadian marbling standards were changed in 1996 to mirror the copyrighted marbling standards of the United States. The minimum marbling standards used for USDA Prime (slightly abundant), Choice (small) and Select (slight) are the same minimum standards used in Canada to segregate the youthful quality carcasses into Canada Prime, AAA and AA respectively.  
<sup>1</sup> Minimum marbling permitted for quality grade class.  
<sup>2</sup> The above illustrations are reduced reproductions of the official USDA Marbling photographs prepared for the U.S. Department of Agriculture and are available from the National Cattlemen's Beef Association.

# FOOD SAFETY

- Canadian Food Inspection Agency** enforces federal laws relating to animal health and the safety of Canadian beef.
- Canadian Livestock Tracking System** uses RFID ear tags and a national database to enable rapid and accurate animal identification.
- HACCP Beef Safety System** must be fully implemented at all Canadian processing plants exporting beef.
- Temperature Monitoring** is conducted throughout the beef production process as required by the HACCP food safety system.
- Antemortem Inspection** is performed to monitor the health of five cattle prior to slaughter.
- Removal of Specified Risk Materials (SRMs)** are designed to analyze and control potential hazards related to cattle feed.
- Grain Feeding** promotes well marbled, tender and flavourful beef with firm, white fat.
- Animal Health Monitoring** is conducted by beef producers and veterinarians throughout the production process.
- National Animal Disease Surveillance** supports Canada's ability to recognize and respond to any emerging animal disease.
- Animal Genetics Import Controls** include point-of-entry inspection and quarantine as well as foreign animal disease testing.

# SKELETAL GUIDE AND PRIMARY MUSCLE GROUPS



- BONE STRUCTURE NOMENCLATURE**
1. Tarsus (hock bones)
  2. Gembrel Cord (achilles tendon)
  3. Tibia (hind shank)
  4. Stifle Joint
  5. Patella (knee cap)
  6. Femur (round bone)
  7. Ball of Femur
  8. Protuberance of Femur
  9. Pelvic Bone
  10. Tail Bones (caudal vertebrae)
  11. Sacrum (sacral vertebrae)
  12. Loin Bones (lumbar vertebrae)
  13. Chine Bones
  14. Transverse Process of Lumbar Vertebrae
  15. Feather Bones
  16. Back Bones (thoracic vertebrae)
  17. Blade Bone Cartilage
  18. Scapular Cartilage
  19. Scapula (blade bone)
  20. Neck Bones (cervical vertebrae)
  21. Atlas Bone
  22. Humerus (arm bone)
  23. Ulna (only)
  24. Radius (only)
  25. Sternum (breast bone)
  26. Costal Cartilages (rib cartilages)
  27. Chuck/Rib break
  28. Rib/Loin break
  29. Loin/Sirloin break
  30. Sirloin/Hip break
- HIP SECTION**
- 1 Inside Round (Top Round, Topside)
  - 2 Outside Round Flat (Outside Flat)
  - 3 Eye of Round (Eye Round)
  - 4 Knuckle (Sirloin Tip, Thick Flank)
  - 5 Super Digital Muscle
- LOIN SECTION**
- 1 Strip Loin
  - 2 Tenderloin (PSMO)
  - 3 Bottom Sirloin Flap (Steak Tail)
- CHUCK SECTION**
- 1 Chuck Roll (Bottom Blade)
  - 2 Chuck Tender (Mock Tender, Scotch Tender)
  - 3 Flat Iron (Top Blade, Oyster Blade)
  - 4 Shoulder Clod (Blade Clod)
- PLATE SECTION**
- 1 Short Plate
- BRISKET SECTION**
- 1 Brisket
- SIRLOIN SECTION**
- 1 Top Sirloin Butt (Rump Heart)
  - 2 Top Sirloin Cap (Culotte, Rump Cap)
  - 3 Bottom Sirloin Tri Tip (Triangle, Knuckle Cap, Rump Tail)
  - 4 Bottom Sirloin Ball Tip
- RIB SECTION**
- 1 Ribeye Roll (Cube Roll)
  - 2 Rib Finger Meat (Intercostals)
  - 3 Boneless Short Rib and Short Rib (Rib Ends)
- FLANK SECTION**
- 1 Inside Skirt
  - 2 Outside Skirt (Thin Skirt)
  - 3 Flank Steak
  - 4 Hanging Tender (Thick Skirt)
- SPECIALTIES SECTION**
- 1 Conical Muscle

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The Gateway provides beef cuts, recipes with videos, nutrition and more to support an outstanding beef experience.

**ROASTS**      **STEAKS**      **GROUND BEEF**      **OTHERS**

**SCAN TO TRY OUT THE GATEWAY**

**Know Your Beef**

**CANADIAN BEEF**

PREMIUM QUALITY GRAIN-FED CANADIAN BEEF

**Canadian Beef Merchandising Guide**

For information about industry news, programs and resources visit [www.cdnbeefperforms.ca](http://www.cdnbeefperforms.ca)



# HIP/ROUND

## SIRLOIN TIP (KNUCKLE)

**Common Names:** Knuckle, Thick Flank  
**Primary Muscle Composition:** Vastus intermedius, Vastus lateralis, Vastus medialis, Rectus femoris, Tensor fasciae latae  
**Points Requiring Specification:**

- Quality grade
- Removal or retention of Tensor fasciae latae (cap)
- Whole or split
- Removal or retention of exterior fat and membrane (denuded)

Sirloin Tip Quick Roast   Sirloin Tip Rotisserie Roast   Sirloin Tip Oven Roast   Sirloin Tip Eye

Sirloin Tip Fast-Fry Steak   Sirloin Tip Marinating Steak   Sirloin Tip Marinating Medallion

## EYE OF ROUND

**Common Names:** Eye Of Round  
**Primary Muscle Composition:** Semitendinosus  
**Points Requiring Specification:**

- Quality grade
- Removal or retention of exterior fat and membrane (denuded)

Eye of Round Oven Roast   Eye of Round Marinating Steak   Eye of Round Fast-Fry Steak   Eye of Round Quick Roast

Eye of Round Marinating Steak with Pepper   Eye of Round Oven Roast with Bacon   Eye of Round Strips for Satay

## PONDEROSA HIP

**Common Names:** Boneless version that includes top and bottom round referred to as Baron of Beef  
**Primary Muscle Composition:** See Inside (Top) Round, Outside (Bottom) Round, Sirloin Tip (Knuckle)  
**Points Requiring Specification:**

- Quality grade
- Removal or retention of shank meat
- External fat coverage

Hip Marinating Strips for Stir-Fry   Heel of Round Oven Roast   Hip Marinating Cubes   Hip Fast-Fry Minute Steak

## OUTSIDE ROUND (BOTTOM ROUND)

**Common Names:** Gooseneck, Silverside  
**Primary Muscle Composition:** Semitendinosus, Biceps femoris, Gastrocnemius, Superficial digital flexor. May contain the Gluteus medius, Gluteus accessorius and Gluteus profundus.  
**Points Requiring Specification:**

- Quality grade
- Removal or retention of heel
- External fat coverage

Outside Round Oven Roast

Outside Round Flat

## INSIDE ROUND (TOP ROUND)

Outside Round Oven Roast   Outside Round Rotisserie Roast   Outside Round Quick Roast   Outside Round Marinating Steak   Outside Round Fast-Fry Steak

**Common Names:** Top Round, Topside  
**Primary Muscle Composition:** Semimembranosus, Gracilis, Adductor femoris, Pectineus, Sartorius, Obturator externus/internus. May contain the iliopectus.  
**Points Requiring Specification:**

- Quality grade
- Whole or split
- Removal or retention of cap muscle (gracilis)
- Removal or retention of the pectineus and/or sartorius
- External fat coverage

Inside Round Oven Roast   Inside Round Quick Roast   Inside Round Marinating Medallion   Inside Round Fast-Fry Steak   Inside Round Marinating Steak

Inside Round King Oven Roast with Pork Fat (Tenderized)   Inside Round French Grilling Steak with Pepper (Tenderized)   Inside Round Grilling Tournedos (Tenderized)   Inside Round for Rouladen

# LOIN

## TOP SIRLOIN

**Common Names:** Top Butt, Rump Heart  
**Primary Muscle Composition:** Gluteus medius, Longissimus dorsi, Biceps femoris, Gluteus accessorius, Gluteus profundus, Tensor fasciae latae  
**Points Requiring Specification:**

- Quality grade
- Heavy connective tissue removed
- Removal or retention of cap (Biceps femoris)
- External fat coverage
- Weight range

Top Sirloin Premium Oven Roast   Top Sirloin Premium Rotisserie Roast

Top Sirloin Premium Quick Roast   Top Sirloin Butt   Top Sirloin Grilling Steak

## TOP SIRLOIN CAP OFF

**Common Names:** Boneless Sirloin Butt Steak, Baseball Sirloin, Center-cut Sirloin  
**Points Requiring Specification:**

- Quality grade
- Specific muscles (e.g., Center-cut only and no Cap Steaks)
- External fat coverage
- Portion weight

Top Sirloin Cap Off Grilling Steak   Top Sirloin Grilling Medallion   Top Sirloin Grilling Medallion with Bacon

## TOP SIRLOIN CAP

**Common Names:** Cap, Coulotte, Rump Cap  
**Primary Muscle Composition:** Biceps femoris  
**Points Requiring Specification:**

- Quality grade
- Removal or retention of silver skin
- External fat coverage

Top Sirloin Cap Grilling Steak   Top Sirloin Cap Fast-Fry Steak   Top Sirloin Cap Stir-Fry Strips   Top Sirloin Cap Grilling Cubes

## TOP SIRLOIN CAP OFF

Seasoned Cap Roast (Picnic Roast)

## BOTTOM SIRLOIN TRI TIP

**Common Names:** Knuckle Cap, Rump Tail, Triangle Roast  
**Primary Muscle Composition:** Tensor fasciae latae  
**Points Requiring Specification:**

- Quality grade
- Removal or retention of fat and membrane (denuded)
- External fat coverage
- Weight range

Bottom Sirloin Tri Tip Oven Roast   Bottom Sirloin Tri Tip Quick Roast   Bottom Sirloin Tri Tip Grilling Steak

Bottom Sirloin Tri Tip Grilling Medallion   Sirloin Tri Tip Kabab Cubes   Sirloin Tri Tip Stir-Fry Strips

## BOTTOM SIRLOIN BALL TIP

**Common Names:** Knuckle, Thick Flank  
**Primary Muscle Composition:** Vastus lateralis, Vastus medialis, Rectus femoris  
**Points Requiring Specification:**

- Quality grade
- Removal of Tensor fasciae latae and obliquus internus abdominis
- Whole or split
- Removal or retention of exterior fat and membrane (denuded)

Bottom Sirloin Ball Tip   Bottom Sirloin Ball Tip (Denuded)

Bottom Sirloin Tri Tip Quick Roast   Bottom Sirloin Tri Tip Fast-Fry Steak   Bottom Sirloin Tri Tip Marinating Steak   Sirloin Ball Tip Grilling Medallions   Lean Tender Sirloin Stir-Fry Strips

## BOTTOM SIRLOIN FLAP MEAT

**Common Names:** Steak Tails, Bavette  
**Primary Muscle Composition:** Obliquus internus abdominis  
**Points Requiring Specification:**

- Quality grade
- Removal or retention of silver skin/fat (denuded)
- Removal or retention of heavy connective tissue

Bottom Sirloin Flap Meat Fast-Fry Steak   Bottom Sirloin Flap Meat Grilling Steak   Bottom Sirloin Flap Meat Skewers   Marinating Strips   Arrachera Style (Split)

## TENDERLOIN

**Common Names:** Chateaubriand  
**Primary Muscle Composition:** Psoas major, Psoas minor, Iliacus  
**Points Requiring Specification:**

- Quality grade
- Removal or retention of the side muscle (Psoas minor)
- Removal or retention of the wedge fat found under the wing (Iliacus) of the Tenderloin
- Removal or retention of the silver skin (peeled or unpeeled)
- Weight range

Short Tenderloin   Butt Tenderloin   Tenderloin Premium Oven Roast   Tenderloin Fast-Fry Steak   Tenderloin Grilling Steak

## STRIP LOIN

**Common Names:** Strip Loin Boneless  
**Primary Muscle Composition:** Longissimus dorsi, Multifidus dorsi, Gluteus medius, Longissimus costarum, Intercostales externus and internus  
**Points Requiring Specification:**

- Quality grade
- Tail length (tail – the amount of meat and fat that extends beyond the eye of the loin).
- Common tail lengths include: 0"x 0", 0"x 1", 1"x 1", 1"x 2", 2"x 2", 2"x 3"
- Weight range
- Chain meat (Multifidus dorsis) on or off
- Removal or retention of tissue or vein end (removed yields a Center-cut Strip Loin specification)
- Removal or retention with specification (e.g., 1" of back strap)
- Removal or retention of finger meat (intercostals)
- External fat coverage (e.g., 1/4" trim)

Strip Loin Grilling Steak   Strip Loin Grilling Medallion   Strip Loin Premium Quick Roast

Strip Loin Grilling Steak   Strip Loin Grilling Medallion   Strip Loin Premium Quick Roast

## STRIP LOIN

**Common Names:** New York Steak, Kansas City Strip  
**Points Requiring Specification:**

- Quality grade
- Center-cut (tissue or vein end removed) or End-to-end (tissue steaks included)
- Chain meat (Multifidus dorsis) on or off removal or retention with specification (e.g., 1" of back strap)
- Portion weight
- Tail length
- External fat coverage

Strip Loin Grilling Steak   Strip Loin Grilling Medallion   Strip Loin Premium Quick Roast

Strip Loin Premium Quick Roast   Strip Loin Premium Oven Roast   Strip Loin Fast-Fry Steak

## SHORT LOIN

**Common Names:** Beef Loin, Short Cut  
**Primary Muscle Composition:** Longissimus dorsi, Multifidus dorsi, Gluteus medius, Longissimus costarum, Intercostales externus and internus, Psoas major, Psoas minor, Iliacus  
**Points Requiring Specification:**

- Quality grade
- Common tail lengths include: 0"x 1", 1"x 1"
- Flank excluded

Wing Premium Oven Roast   Bone-in Strip Loin Grilling Steak   Wing Fast-Fry Steak   Porterhouse Grilling Steak

Porterhouse Fast-Fry Steak   T-Bone Grilling Steak   T-Bone Fast-Fry Steak

## SHORT LOIN

Porterhouse   T-Bone   Wing

# RIB

## RIB

**Common Names:** Oven Ready Rib, Bone-in Lip On  
**Primary Muscle Composition:** Longissimus dorsi, Spinalis dorsi, Longissimus costarum, Complexus, Multifidus dorsi, internal and external intercostals and bones from the 6th to 12th rib (7 bones)  
**Points Requiring Specification:**

- Quality grade
- Tail length (tail – the amount of meat and fat that extends beyond the rib eye).
- Common tail lengths include: 0"x 0", 0"x 1", 1"x 1", 2"x 2"
- Weight range
- External fat cover – fat cap on or off
- Bone on or boneless
- Netted or unnetted
- Removal or retention of finger meat (intercostals)

Rib - Oven Prepared   Rib - Roast Ready

Rib - Roast Ready (Banquet Rib)   Rib Cap   Beef Grilling Back Ribs

## RIB EYE

**Common Names:** Rib Eye Roll  
**Primary Muscle Composition:** Longissimus dorsi, Spinalis dorsi  
**Points Requiring Specification:**

- Quality grade
- Boneless
- Lip on (112A) or off
- Weight range

Rib Eye Premium Oven Roast   Rib Eye Grilling Steak   Rib Eye Fast-Fry Steak   Rib Eye Premium Quick Roast   Rib Eye Grilling Medallion

## RIB EYE

Initial Cut (Main Muscle)   Steak/Roast Ready (Cut & Split)   Premium Cuts

Removal of rib bones, rib cap, Spinalis dorsi muscle and rib finger meat (intercostals)

Split along tail length from the eye muscle.

Cut each split into desired products (i.e. medallions, filets and use trim for kabobs)

## RIB STEAKS (RIBS 6-12)

Prime Rib (Ribs 7-12)   Standing Rib (Rib 6)

## FLANK/PLATE

**Common Names:** Navel, Beef Plate Boneless  
**Primary Muscle Composition:** Cutaneous trunci, Obliquus externus abdominis, Intercostals, Transversus abdominis, Rectus abdominis  
**Points Requiring Specification:**

- Removal or retention of rib finger meat (intercostals)
- Removal or retention of diaphragm
- Removal or retention of inside skirt
- Fat cover

Flank Marinating Steak   Flank Steak Seasoned Ground Beef-London Broil

## BEEF SHORT RIBS

**Common Names:** Braising Ribs  
**Primary Muscle Composition:** Serratus ventralis, Latissimus dorsi, Intercostales externus and internus. Bone-in may include ribs 6 to 12.  
**Points Requiring Specification:**

- Quality grade
- Degree of pretrimming
- External fat coverage
- Bone-in or boneless (123D)
- Portion size (number of ribs)
- Portion weight

Short Ribs   Simmering Short Ribs   Simmering Short Ribs Boneless   Short Rib Sliced 7 Bone

## OVEN READY RIB

**Common Names:** Tuxedo Ribs, Boneless Fat Cap On Rib  
**Primary Muscle Composition:** Longissimus dorsi, Spinalis dorsi  
**Points Requiring Specification:**

- Quality grade
- Tail length
- Tied or netted
- Removal or retention of finger meat (intercostals)
- Weight range

Prime Rib Premium Oven Roast Boneless   Prime Rib Premium Oven Roast   Rib Premium Oven Roast   Rib Cap Off Premium Oven Roast

Prime Rib Premium Oven Roast   Prime Rib Grilling Steak   Prime Rib Fast-Fry Steak   Rib Cap Off Grilling Steak

## TRADITIONAL CUT

Prime Rib (Ribs 7-12)   Standing Rib (Rib 6)

## HANGING TENDER

**Common Name:** Thick Skirt, Hanger Steak  
**Primary Muscle Composition:** Lumbar portion of the diaphragm  
**Points Requiring Specification:**

- Removal or retention of membrane
- Packaging requirements

## INSIDE SKIRT

**Common Name:** Inside Skirt Steak  
**Primary Muscle Composition:** Transversus abdominis  
**Points Requiring Specification:**

- Hindquarter and/or navel end portion included
- Removal or retention of membrane
- Packaging requirements

Inside Skirt Steak   Inside Skirt Fajita Strips

# BRISKET

## BRISKET

**Common Names:** Brisket, Full Brisket  
**Primary Muscle Composition:** Deep pectoral, Serratus ventralis, Cutaneous trunci, Intercostals  
**Points Requiring Specification:**

- Quality grade
- Removal or retention of deckle (Pectoralis profundus)
- Removal or retention of rib finger meat (intercostals)
- Removal or retention of cutaneous trunci
- External fat coverage
- Weight range

Brisket Pot Roast   Brisket Simmering Steak - Country Style   Brisket Simmering Strips

## SHANK

**Common Names:** Shin Meat, Shin Shank  
**Points Requiring Specification:**

- Portion size
- Bone-in or boneless
- Removal or retention of connective tissue and/or skin
- Removal or retention of sinews and/or tendons
- Fore shin or Hind shin only
- Specific muscle group requirements

Shank   Hind Shank Boneless   Fore Shank Boneless   Shin Shank (Bubble Meat)

## SHANK

Shank Centre Cuts Stewing Beef Boneless   Shank Spur Stewing Beef   Shank Centre Cut Stewing Beef

## OUTSIDE SKIRT

**Common Name:** Thin Skirt  
**Primary Muscle Composition:** Costal muscular portion of the diaphragm  
**Points Requiring Specification:**

- Hindquarter and/or navel end portion included
- Removal or retention of membrane
- Packaging requirements

Outside Skirt Steak (Skinned)   Skirt Marinating Steak   Outside Skirt Fajita Strips

## LEGEND Reference Guide to the symbols used on this chart

**SUGGESTED COOKING METHODS**

Smoking   Braising, Stewing or Pot Roasting   Simmering   Oven Roasting   Marinating   Grilling   Saute / Pan Fry

**FABRICATION SPECIFICATIONS**

Saw Cut   String Tied   Barbecue Cut   Skewered   Butterfly Cut   Thin Slice 4 - 7 mm   Medium Slice 8 - 15 mm   Thick Slice 16 - 20 mm   Extra Thick Slice 21 - 30 mm   Diced Cut 20 x 20 x 20 mm

NAMP # North American Meat Processors Association   444E Purchasing Number