

Online content available from the Canadian Beef Information Gateway

- 3D Viewing
- Photographs
- Recipes
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- Videos

## HIP/ROUND

**SIRLOIN TIP (KNUCKLE)**

167A Sirloin Tip, Peeled

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**

171C Eye of Round

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

**OUTSIDE ROUND (BOTTOM ROUND)**

171B Outside Round Flat

Outside Round Flat, Denuded

Outside Round Roast

Outside Round Oven Roast

Outside Round Rotisserie Roast

Outside Round Quick Roast

Outside Round Marinating Steak

Outside Round Fast-Fry Steak

**INSIDE ROUND (TOP ROUND)**

169 Inside Round

Inside Round COSMO, Denuded

Inside Round Oven Roast

Inside Round Quick Roast

Inside Round Marinating Medallion

Inside Round Fast-Fry Steak

1169 Inside Round Marinating Steak

Inside Round King Oven Roast with Pork Fat (Tenderized)

Inside Round French Grilling Steak with Pepper (Tenderized)

Inside Round Grilling Tournefos (Tenderized)

Inside Round for Rouladen (Tenderized)

**HIP PORTION CUTS**

Hip Marinating Stir-Fry Strips

Hip Marinating Cubes

Hip Fast-Fry Minute Steak

Hip Stew Cubes

Hip Strips for Satay

## SOURCE GRINDS 137

Source Ground Round

Source Ground Sirloin

Source Ground Chuck

## GROUND BEEF 138

Extra Lean Ground Beef Maximum Fat Content 10% (90% lean)

Lean Ground Beef Maximum Fat Content 17% (83% lean)

Medium Ground Beef Maximum Fat Content 23% (77% lean)

Regular Ground Beef Maximum Fat Content 30% (70% lean)

## TRIMMINGS

Beef 90% Lean Trim

Beef 85% Lean Trim

Beef 85% Lean Trim

Beef 90% Lean Trim

## VARIETY MEATS

1724 Beef Liver

1721 Beef Oxtail

1728 Beef Kidney

1710 Beef Tongue

1739 Beef Honeycomb Tripe

134 Beef Bones

## LOIN

**TOP SIRLOIN**

164 Top Sirloin

Top Sirloin Premium Oven Roast

Top Sirloin Premium Hotterose Roast

Top Sirloin Premium Quick Roast

Top Sirloin Grilling Steak

**TOP SIRLOIN CAP OFF**

164B Top Sirloin Cap Off

Top Sirloin Cap Off Grilling Steak

Top Sirloin Grilling Medallion

Top Sirloin Grilling Medallion with Bacon

**TOP SIRLOIN CAP**

164D Top Sirloin Cap

Seasoned Cap Roast (Picanha Roast)

Top Sirloin Cap Grilling Steak

Top Sirloin Cap Fast-Fry Steak

Top Sirloin Cap Stir-Fry Strips

Top Sirloin Cap Grilling Medallion

**BOTTOM SIRLOIN TRI-TIP**

165C Bottom Sirloin Tri-Tip

165D Bottom Sirloin Tri-Tip, Defatted

Bottom Sirloin Tri-Tip Oven Roast

Bottom Sirloin Tri-Tip Quick Roast

Bottom Sirloin Tri-Tip Grilling Steak

Bottom Sirloin Tri-Tip Grilling Medallion

Bottom Sirloin Tri-Tip Kebab Cubes

Bottom Sirloin Tri-Tip Stir-Fry Strips

**BOTTOM SIRLOIN BALL TIP**

165B Bottom Sirloin Ball Tip

Bottom Sirloin Ball Tip Quick Roast

Bottom Sirloin Ball Tip Marinating Steak

**STEAK TAIL**

176 Steak Tail

Steak Tail Marinating Steak

Steak Tail Marinating Strips

## RIB

**OVEN-PREPARED RIB**

107 Rib, Oven-Prepared

Rib Eye Roll, Lip On (Export Style)

Frenched Prime Rib Oven Roast

124A Rib Finger Meat

Back Ribs

Prime Rib Premium Oven Roast

Rib Cap

Prime Rib Grilling Steak

Prime Rib Fast-Fry Steak

**TRADITIONAL CUT**

1112A Prime Rib (Ribs 7-12)

Standing Rib (Rib 6)

**RIB STEAKS (RIBS 6-12)**

**RIB EYE**

Rib Eye Roll, Lip On

Prime Rib Premium Oven Roast Boneless

Boneless Rib Steak, Lip On

112 Rib Eye Roll

Rib Eye Premium Oven Roast

Rib Eye Grilling Steak

Prime Rib Boneless Rotisserie Roast

Rib Eye Premium Quick Roast

Rib Eye Fast-Fry Steak

Rib Eye Grilling Medallions

**BEEF SHORT RIBS**

123 Beef Short Ribs

Boneless Short Ribs

Simmering Short Ribs

Simmering Short Ribs Boneless

Thin-Cut Short Ribs

**BEEF SHORT RIBS**

123 Beef Short Ribs

Boneless Short Ribs

Simmering Short Ribs

Simmering Short Ribs Boneless

Thin-Cut Short Ribs

**BRISKET**

120 Brisket

Brisket Point

Brisket Flat

Brisket Finger Meat

Brisket Pot Roast Boneless

Brisket - Country Style

Brisket Simmering Steak

Brisket Simmering Strips

**SHANK**

117 Fore Shank

Hindshank Centre Cut

Superficial Digital Flexor

Shin Shank (Bubble Meat)

Shank Centre Cut Stewing Beef Boneless

Shank Centre Cut Stewing Beef

**LOIN STEAKS**

117C Porterhouse

117A T-Bone

Wing

## FLANK/PLATE

**SHORT PLATE**

121A Short Plate Boneless

123A Plate Short Ribs

Plate Finger Meat

**FLANK**

163 Flank

Flank Marinating Steak

Flank Steak Seasoned Ground Beef London Broil

**HANGING TENDER**

140 Hanging Tender

Hanger Steak

Outside Skirt Steak (Skinned)

Rolled Outside Skirt Steak

Outside Skirt Fajita Strips

## BRISKET/SHANK

**INSIDE SKIRT**

121D Inside Skirt

Inside Skirt Steak

Inside Skirt Fajita Strips

**OUTSIDE SKIRT**

121C Outside Skirt

121E Outside Skirt (Skinned)

## CARCASS DIAGRAM & BEEF QUALITY GRADING OVERVIEW

Scan to View Beef Carcass Virtual Tour

Scan to View Complete Carcass Diagram

GRADE	CANADIAN BEEF QUALITY GRADES		USA
	CLASS	SCORE	
CANADIAN PRIME	Abundant	900	USDA Prime
	Moderately Abundant	800	
	Slightly Abundant	700	
CANADIAN AAA	Moderate	600	USDA Choice
	Modest	500	
CANADIAN AA	Small	400	USDA Select
	Slight	300	

## CHUCK

**PECTORAL**

115D Pectoral

Pectoral Marinating Strips

Pectoral Stewing Beef

**SHOULDER CLOD**

114 Shoulder Clod

Short Cut Clod

Clod Heart

**CLOD TENDER**

114F Clod Tender

Clod Tender Medallion

**CROSS RIB**

Cross Rib

Cross Rib Pot Roast

Cross Rib Simmering Steak

**CHUCK SHORT RIBS**

130 Chuck Short Rib

Simmering Chuck Short Ribs

Thin-Cut Chuck Short Ribs

**CHUCK TENDER**

116B Chuck Tender

Chuck Tender Medallions

**TOP BLADE FLAT IRON**

114D Top Blade Flat Iron

Top Blade Pot Roast

**BLADE**

Bone-in Blade

Blade Simmering Steak

Blade Pot Roast

**BONELESS CHUCK ROLL**

116A Chuck Roll

Chuck Eye Roll

Boneless Bottom Blade

Bottom Blade Pot Roast Boneless

Bottom Blade Simmering Steak Boneless

Chuck Stewing Beef

Bottom Blade Denver Steak

Bottom Blade Sierra Steak

Bottom Blade Country Style Ribs

Bottom Blade Delmonico Steak

**CHUCK FLAP TAIL**

116G Chuck Flap Tail

Chuck Flap Tail Fast-Fry Steak

Neck Bones

Canadian Beef Virtual Tours

- Cow Calf Operation
- Environmental Practices
- Feeding Operation
- Beef Grading System
- Beef Processing
- Beef Carcass

Canadian Beef Advantage (CBA)

- Overview
- Merchandising Guides
- Meat Professionals [cdnbeefperforms.ca](http://cdnbeefperforms.ca)
- Training

Why Canadian Beef

- CBA Videos
- Supplier Directory
- Canadian Beef Centre of Excellence
- Domestic Market Development Programs

Canadian Beef Information Gateway

Wholesale Gateway for Retail Meat Professionals

- Enter the Wholesale Gateway
- About the Wholesale Gateway

Retail Gateway for Consumers

- Enter the Retail Gateway
- About the Retail Gateway
- Cuts by Colour Guide

