



PREMIUM  
QUALITY  
GRAIN-FED  
CANADIAN BEEF

Trade: [cdnbeefperforms.ca](http://cdnbeefperforms.ca) • Consumer: [canadabeef.ca](http://canadabeef.ca)

# Foodservice Beef Merchandising Guide

with scannable QR codes for online content

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## HIP/ROUND

### ROUND STEAK

- Common Products:**  
Inside Round Steak,  
Outside Round Steak,  
Eye of Round Steak,  
Sirloin Tip Steak
- Order Specifications:**
- Specify beef sub-primal cut of origin
  - Fat trim depth
  - Removal of connective tissue
  - Portion weight and thickness



### ROUND ROAST

- Common Products:**  
Eye of Round Roast,  
Inside Round Roast,  
Outside Round Roast,  
Sirloin Tip Roast
- Order Specifications:**
- Specify beef sub-primal cut of origin
  - Fat trim depth
  - Removal of connective tissue
  - Portion weight



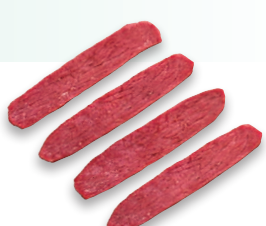
### ROUND MINUTE STEAK (CUBED STEAK)

- Order Specifications:**
- Portion weight



### ROUND STIR-FRY STRIPS

- Common Products:**  
Steak Fajita Strips,  
Marinating Stir-Fry Strips
- Order Specifications:**
- Portion weight and thickness



### BEEF CUBES

- Common Products:**  
Stew Cubes,  
Kabob Cubes,  
Marinating Cubes
- Order Specifications:**
- Removal of cartilage and connective tissue
  - Portion weight and thickness
  - Cubes can be produced from all beef sub-primals



### OUTSIDE ROUND FLAT (BOTTOM ROUND FLAT)

- Order Specifications:**
- Fat trim depth
  - Removal of strap, connective tissue and membrane



### EYE OF ROUND

- Order Specifications:**
- Fat trim depth
  - Removal of connective tissue



### INSIDE ROUND (TOP ROUND)

- Order Specifications:**
- Fat trim depth
  - Removal of cap and side muscles
  - Removal of connective tissue and membrane



### SIRLOIN TIP (KNUCKLE)

- Order Specifications:**
- Fat trim depth
  - Removal of cartilage and membrane
  - Removal of eye muscle



## FLANK/PLATE

### FLANK STEAK

- Order Specifications:**
- Removal of connective tissue
  - Portion weight



### SKIRT STEAK

- Common Products:**  
Inside Skirt Steak,  
Outside Skirt Steak
- Order Specifications:**
- Specify Inside or Outside Skirt
  - Portion weight



### HANGER STEAK (BUTCHER'S STEAK)

- Order Specifications:**
- Removal of connective tissue
  - Portion weight



### INSIDE SKIRT / OUTSIDE SKIRT

- Order Specifications:**
- Removal of surface fat and membrane covering both sides to expose lean (Outside Skirt 121E)



### HANGING TENDER (HANGER)

- Order Specifications:**
- Removal of connective tissue



Online content available from the Canadian Beef Information Gateway

3D Viewing  
Videos

Photographs  
Specifications

Commercial Recipes

## SIRLOIN

### TOP SIRLOIN STEAK

- Order Specifications:**
- Fat trim depth
  - Removal of cap muscle
  - Removal of accessory muscles
  - Portion weight and thickness



### TOP SIRLOIN MEDALLION (BASEBALL CUT)

- Order Specifications:**
- Portion weight and thickness



### TOP SIRLOIN CAP STEAK (COULOTTE)

- Order Specifications:**
- Portion weight and thickness



### BOTTOM SIRLOIN TRI-TIP STEAK (TRIANGLE STEAK)

- Order Specifications:**
- Fat trim depth
  - Portion weight and thickness



### BOTTOM SIRLOIN BALL TIP STEAK (PETITE SIRLOIN)

- Order Specifications:**
- Fat trim depth
  - Portion weight and thickness



### BOTTOM SIRLOIN FLAP STEAK (BAVETTE)

- Order Specifications:**
- Fat trim depth
  - Specify if cut with or across the grain
  - Portion weight and thickness



### TOP SIRLOIN BUTT (TOP BUTT)

- Order Specifications:**
- Fat trim depth
  - Removal of cap muscle



### BOTTOM SIRLOIN TRI-TIP

- Order Specifications:**
- Fat trim depth



### BOTTOM SIRLOIN BALL TIP (PETITE SIRLOIN)

- Order Specifications:**
- Fat trim depth



### BOTTOM SIRLOIN FLAP MEAT (BAVETTE)

- Order Specifications:**
- Fat trim depth
  - Removal of connective tissue



## LOIN

### PORTERHOUSE STEAK

- Order Specifications:**
- Fat trim depth
  - Length of tail
  - Portion weight and thickness



### T-BONE STEAK

- Order Specifications:**
- Fat trim depth
  - Length of tail
  - Portion weight and thickness



### STRIP LOIN ROAST

- Order Specifications:**
- Fat trim depth
  - Length of tail
  - Portion weight



### STRIP LOIN STEAK (NEW YORK STEAK)

- Order Specifications:**
- Fat trim depth
  - Bone-in or Boneless
  - Length of tail
  - Portion weight and thickness



### STRIP LOIN MEDALLION

- Common Products:**  
New York Medallion,  
California Cut,  
Strip Loin Filet
- Order Specifications:**
- Fat trim depth
  - Removal of backstrap and tail
  - Portion weight and thickness



### TENDERLOIN STEAK (FILET MIGNON)

- Order Specifications:**
- Fat trim depth
  - Removal of chain, tail and head muscles
  - Portion weight and thickness



### SHORT LOIN SHORT-CUT

- Order Specifications:**
- Fat trim depth
  - Length of tail



### STRIP LOIN

- Order Specifications:**
- Bone-in or Boneless
  - Fat trim depth
  - Length of tail



### TENDERLOIN

- Order Specifications:**
- Removal of external fat and side muscle (chain)
  - Removal of connective tissue (denuded)

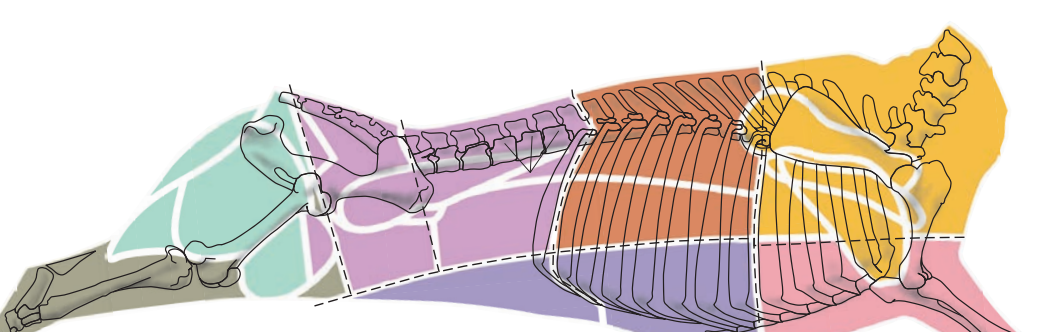


### LOIN TAIL (STEAK TAIL)

- Order Specifications:**
- Fat trim depth



## CARCASS DIAGRAM & BEEF QUALITY GRADING OVERVIEW



Scan to View Complete Carcass Diagram

Legend:  
 HIP (Green)  
 SIRLOIN/LOIN (Purple)  
 FLANK/PLATE (Blue)  
 RIB (Orange)  
 CHUCK (Yellow)  
 BRISKET (Pink)

Scan to View Beef Carcass Virtual Tour

### CANADIAN BEEF QUALITY GRADES

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

## SOURCE GRINDS

**Common Products:**  
Ground Round, Ground Sirloin, Ground Chuck

- Order Specifications:**
- Specify beef primal cut of origin
  - Specify lean point / fat content
  - Specify diameter of grinder plate holes to prepare fine, medium or coarse ground beef



## GROUND BEEF

**Common Products:**  
Extra Lean Ground Beef, Lean Ground Beef, Medium Ground Beef, Regular Ground Beef

- Order Specifications:**
- Specify lean point / fat content
  - Specify diameter of grinder plate holes to prepare fine, medium or coarse ground beef



Also Available in Chub Packs and Patties

## VARIETY MEATS

### BEEF LIVER

- Order Specifications:**
- Specify if skinned and de-veined
  - Portion weight and thickness of portions (if sliced)



### BEEF OXTAIL

- Order Specifications:**
- Fat trim depth



### BEEF HONEYCOMB TRIPE

- Order Specifications:**
- Portion weight



### BEEF TONGUE

- Order Specifications:**
- Removal of glandular tissue and external fat



### BEEF BONES

- Order Specifications:**
- Marrow shall be exposed on at least one end of each sawed section
  - Length of bones
  - Cross-Cut or Canoe-style (marrow bones)



## CHUCK

### DELMONICO STEAK (CHUCK EYE STEAK)

- Order Specifications:**
- Fat trim depth
  - Portion weight and thickness



### COUNTRY STYLE RIBS (BONELESS CHUCK STEAK)

- Order Specifications:**
- Portion weight and thickness



### DENVER STEAK

- Common Products:**  
Chuck Flap Tail Steak,  
Chuck Flat,  
Montreal Steak
- Order Specifications:**
- Fat trim depth
  - Removal of connective tissue
  - Portion weight and thickness



### FLAT IRON STEAK (TOP BLADE STEAK)

- Order Specifications:**
- Removal of connective tissue
  - Portion weight



### CHUCK TENDER MEDALLION

- Order Specifications:**
- Fat trim depth
  - Portion weight and thickness



### CROSS RIB STEAK

- Common Products:**  
Ranch Steak,  
Clod Steak,  
Shoulder Steak
- Order Specifications:**
- Fat trim depth
  - Removal of connective tissue
  - Portion weight and thickness



### CHUCK SHORT RIBS

- Order Specifications:**
- Bone-in or Boneless
  - Fat trim depth
  - Removal of membrane, silver skin and connective tissue
  - Portion weight and dimensions of pieces



### CHUCK ROLL (BONELESS BOTTOM BLADE)

- Order Specifications:**
- Fat trim depth
  - Length of tail
  - Specify Chuck Roll or Chuck Eye Roll



### CHUCK FLAP TAIL (CHUCK FLAT)

- Order Specifications:**
- Fat trim depth
  - Removal of connective tissue



### FLAT IRON (TOP BLADE)

- Order Specifications:**
- Removal of bone skin and connective tissue



### SHORT CUT CLOD

- Order Specifications:**
- Fat trim depth



### PETITE TENDER

- Common Products:**  
Clod Tender, Teres Major,  
Shoulder Tender
- Order Specifications:**
- Removal of connective tissue
  - Portion weight



## BRISKET/SHANK

### BRISKET

- Order Specifications:**
- Fat trim depth
  - Specify Whole, Flat or Point portions



### HAMMER SHANK (FRENCHED SHANK)

- Order Specifications:**
- Length of exposed bone
  - Fat trim depth
  - Portion weight



## LEGEND | ORDER SPECIFICATIONS

- Fresh or Frozen, Packaging
- Quality Grade, Fresh or Frozen
- Quality Grade, Fresh or Frozen, Packaging
- Quality Grade, Fresh or Frozen, Aging (if applicable)
- Quality Grade, Fresh or Frozen, Aging (if applicable), Packaging

## Learn More About The Canadian Beef Advantage

### Canadian Beef Virtual Tours



Canadian Beef Advantage (CBA)

Overview

CBA Videos

Why Canadian Beef

Canadian Beef Information Gateway

Wholesale Gateway for Foodservice

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About the Wholesale Gateway

Foodservice Resources

Menu Planners

Processor Directory

Distributor Directory

Canada Beef Websites

Industry Website [cdnbeefperforms.ca](http://cdnbeefperforms.ca)

Canadian Beef Centre of Excellence

Consumer Website [canadabeef.ca](http://canadabeef.ca)

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Domestic Market Development Programs

Independent Operator Order Centre

Restaurant Gateway for Consumers

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To view the Canadian Beef Information Gateway, Wholesale Edition for Foodservice, visit [fs.cdnbeef.ca](http://fs.cdnbeef.ca)

