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Foodservice Beef Merchandising Guide

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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:
Steak 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

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

FLANK ●

Order Specifications:
• Removal of connective tissue
• Portion weight

INSIDE SKIRT 1212 / OUTSIDE SKIRT 1212 ●

Order Specifications:
• Removal of surface fat and membrane covering both sides to expose lean (Outside Skirt 1212E)

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:
• Fat trim depth
• 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

CANADIAN BEEF QUALITY GRADES

GRADE	MARBLING CLASS ¹	USA
CANADA PRIME	Very Abundant	USDA Prime
	Abundant	
	Moderately Abundant	
	Slightly Abundant	
CANADA AAA	Moderate	USDA Choice
	Modest	
	Small	
CANADA AA	Slight	USDA Select

¹ 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.

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

RIB

RIB ROAST ●

Common Products:
Prime Rib Roast,
Rib Roast Boneless,
Rib Eye Roast

Order Specifications:
• Bone-In or Boneless (if applicable)
• Specify Rib or Rib Eye
• Fat trim depth
• Length of tail (if applicable)
• Portion weight, number of bones (if applicable)

RIB STEAK ●

Common Products:
Bone-In Rib Steak,
Boneless Rib Steak,
Rib Eye Steak

Order Specifications:
• Bone-In or Boneless (if applicable)
• Specify Rib Steak or Rib Eye Steak
• Fat trim depth
• Length of tail (if applicable)
• Portion weight and thickness

FRENCHED RIB STEAK ●

Common Products:
Cowboy Steak,
Tomahawk Steak

Order Specifications:
• Bone Length
• Length of tail
• Portion weight

SHORT RIBS CROSS-CUT ●

Common Products:
Flanken-style Short Ribs,
Maui-style Short Ribs,
Korean-style Short Ribs,
Thin-cut Short Ribs

Order Specifications:
• Specify beef primal cut of origin
• Fat trim depth
• Removal of membrane, silver skin and connective tissue
• Thickness and number of rib bones present per piece

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

RIB (PRIME RIB) ●

Order Specifications:
• Bone-In or Boneless
• Fat trim depth
• Length of tail

SHORT RIBS ●

Order Specifications:
• Bone-In or Boneless
• Fat trim depth
• Number of ribs

BACK RIBS ●

Order Specifications:
• Removal of chine bone and thoracic vertebrae
• Whole or split in half

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:
• Bone Length
• 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, Tersa 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, Aging (if applicable)
- Quality Grade, Fresh or Frozen, Aging (if applicable), Packaging

Learn More About The Canadian Beef Advantage

Canadian Beef Experience Virtual Tours

Cow Calf Operation

Environmental Practices

Feeding Operation

Beef Grading System

Beef Processing

Beef Carcass

Canadian Beef Advantage (CBA)

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Canada Beef Websites

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Overview

CBA Videos

Why Canadian Beef

Menu Planners

Processor Directory

Distributor Directory

Industry Website cdnbeefperforms.ca

Canadian Beef Centre of Excellence

Consumer Website canadabeef.ca

Foodservice Training

Domestic Market Development Programs

Independent Operator Order Centre

Canadian Beef Information Gateway

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