



PREMIUM
QUALITY
GRAIN-FED
CANADIAN BEEF

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Retail Merchandising Guide

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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 Heel
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 Tournedos (Tenderized)
Inside Round for Rouladen

HIP PORTION CUTS

Hip Marinating Stir-Fry Strips
Hip Marinating Cubes
Hip Fast-Fry Minute Steak
Hip Stew Cubes
Hip Strips for Satay

LOIN

TOP SIRLOIN

184 Top Sirloin
Top Sirloin Premium Oven Roast
Top Sirloin Premium Rotisserie Roast
Top Sirloin Premium Quick Roast
Top Sirloin Grilling Steak

TOP SIRLOIN CAP OFF

184B Top Sirloin Cap Off
Top Sirloin Cap Off Grilling Steak
Top Sirloin Grilling Medallion
Top Sirloin Grilling Medallion with Bacon

TOP SIRLOIN CAP

184D 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 Cubes

BOTTOM SIRLOIN TRI-TIP

185C Bottom Sirloin Tri-Tip
185D 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

185B 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

BOTTOM SIRLOIN FLAP MEAT

185A Bottom Sirloin Flap Meat
Bottom Sirloin Flap Meat Grilling Steak
Bottom Sirloin Flap Meat Fast-Fry Steak
Bottom Sirloin Flap Meat Skewers
Bottom Sirloin Flap Meat Marinating Strips
Arrachera Style (Split)

TENDERLOIN

189A Tenderloin
190 Tenderloin PSMD (PSMD: Peeled, Side Muscle Off)
Short Tenderloin
Butt Tenderloin
Tenderloin Premium Oven Roast
Tenderloin Fast-Fry Steak
Tenderloin Grilling Steak

STRIP LOIN

Bone-in Strip Loin
180 Strip Loin
Strip Loin Grilling Steak
Strip Loin Grilling Medallion
Strip Loin Premium Quick Roast
Strip Loin Premium Oven Roast
Strip Loin Fast-Fry Steak

SHORT LOIN

174 Short Loin
Wing Premium Oven Roast
Porterhouse Grilling Steak
T-Bone Grilling Steak
Bone-in Wing Steak
Porterhouse Fast-Fry Steak
T-Bone Fast-Fry Steak
Wing Fast-Fry Steak

TRADITIONAL CUT

1173 Porterhouse
1174 T-Bone
Wing

LOIN STEAKS

RIB

OVEN-PREPARED RIB

1107 Rib, Oven-Prepared
Rib Eye Roll, Lip On (Export Style)
Frenched Prime Rib Oven Roast
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

CHUCK

PECTORAL

1150 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

1168 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

CHUCK FLAP TAIL

116G Chuck Flap Tail
Chuck Flap Tail Fast-Fry Steak
Neck Bones

SOURCE GRINDS 137

Source Ground Round
Source Ground Sirloin
Source Ground Chuck

GROUND BEEF 136

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 65% Lean Trim
Beef 50% Lean Trim

VARIETY MEATS

1724 Beef Liver
1731 Beef Oxtail
1722 Beef Kidney
1710 Beef Tongue
1739 Beef Honeycomb Tripe
134 Beef Bones

FLANK/PLATE

SHORT PLATE

121A Short Plate Boneless
122A Plate Short Ribs
Plate Finger Meat

FLANK

193 Flank
Flank Marinating Steak
Flank Steak Seasoned Ground Beef London Broil

HANGING TENDER

140 Hanging Tender
Hanger Steak

INSIDE SKIRT

121D Inside Skirt
Inside Skirt Steak
Inside Skirt Fajita Strips

OUTSIDE SKIRT

121C Outside Skirt
121E Outside Skirt (Skinned)
Outside Skirt Steak (Skinned)
Rolled Outside Skirt Steak
Outside Skirt Fajita Strips

CARCASS DIAGRAM & BEEF QUALITY GRADING OVERVIEW

CANADIAN BEEF QUALITY GRADES

GRADE	MARBLING	CLASS
PRIME	Very Abundant	Prime
	Abundant	
	Moderately Abundant	
Choice	Slightly Abundant	Choice
	Moderate	
Prime	Modest	Prime
Choice	Small	Choice
Prime	Slight	Prime

Scan to View Beef Carcass Virtual Tour

Scan to View Complete Carcass Diagram

Commonly Used Items for Nigerian Cuisine

Online content available from the Canadian Beef Information Gateway

3D Viewing Nutrition Photos Specifications Videos

Learn more about the Canadian Beef Advantage

1739 Beef Honeycomb Tripe
1791 Beef Oxtail
1710 Beef Tongue
1724 Beef Liver
1728 Beef Kidney
169 Rib Eye, Boneless, Lip On
180 Hindshank Centre Cut
184 Inside Round
180 Bone-in Strip Loin
184 Top Sirloin
169 Beef Heart