Reserve
1.9
194B

BEEF CHART

Wholesale and Retail Cuts

Numerals in circles ○ refer to wholesale cuts and major subdivisions of such cuts. Letters refer to retail cuts.

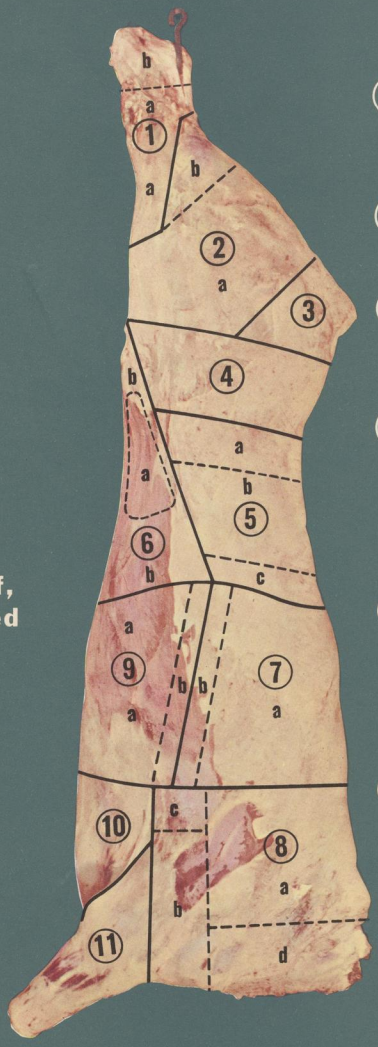
① HIND SHANK
- a. Soup bones
- b. Hock

⑥ FLANK
- a. Flank steak
- b. Stew or ground beef

⑨ PLATE
- a. Stew, ground beef, or boned and rolled pot roasts
- b. Short ribs

⑩ BRISKET
Stew or boned and rolled pot roasts

⑪ FORE SHANK
Soup bones or ground beef



② ROUND
- a. Round steaks or roasts
- b. Pot roast

③ RUMP
Roasts or steaks

④ LOIN END
Sirloin steaks or roasts

⑤ SHORT LOIN
- a. Porterhouse steaks
- b. T-bone steaks
- c. Club or Delmonico steaks

⑦ RIB
- a. Rib roasts or steaks
- b. Short ribs

⑧ CHUCK
- a. Chuck rib roasts or steaks
- b. Arm pot roasts or steaks
- c. Corner piece
- d. Stew or ground beef

YIELDS OF WHOLESALE CUTS AND SUBDIVISIONS

Percentage of Carcass Weight

① to ⑥	HINDQUARTER	48.0%
① to ③	Round and Rump .	24.0%
①	Hind shank .	4.0%
②	Buttock . . .	15.5
③	Rump	4.5
④ and ⑤	Full loin inc. suet.	20.5
④	Loin end . . .	8.0
⑤	Short loin . .	9.0
	Kidney knob .	3.5
⑥	Flank	3.5
⑦ to ⑫	FOREQUARTER . .	52.0%
⑦	Rib	9.5%
⑧	Chuck	24.5
⑨	Plate	8.0
⑩	Brisket . . .	6.0
⑪	Fore shank .	4.0

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Livestock Branch

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