



BEEF CUTS CHART

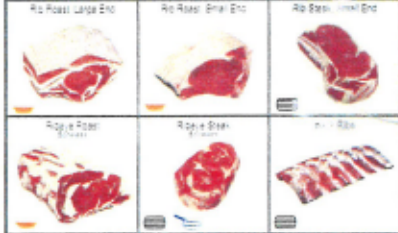
OTHER CUTS



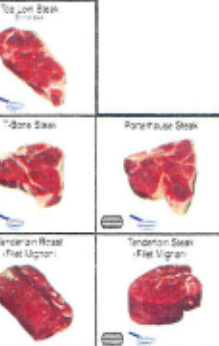
CHUCK



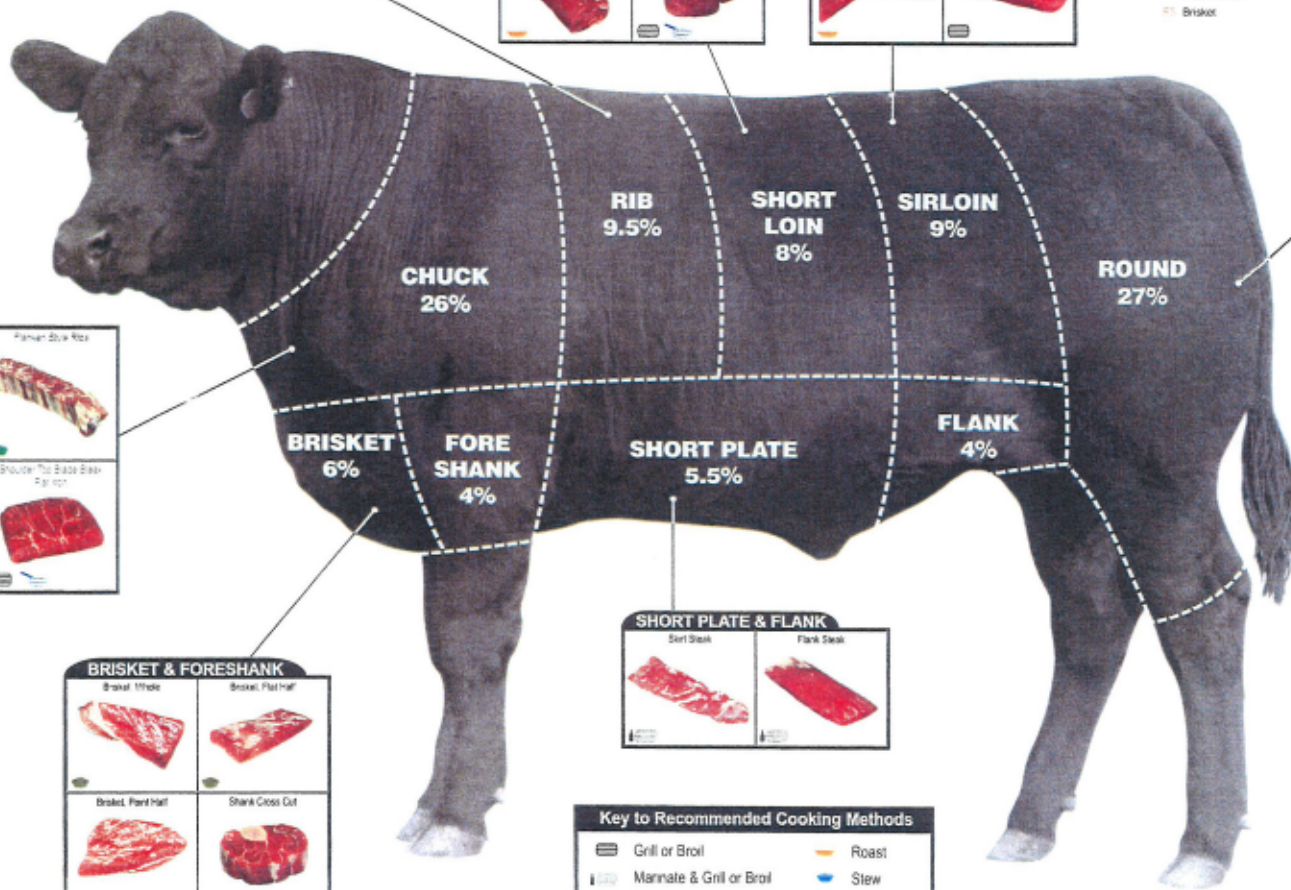
RIB



LOIN



SIRLOIN



BRISKET & FORESHANK



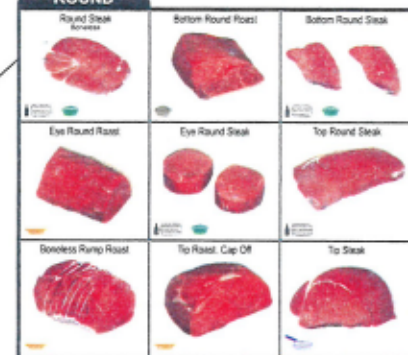
SHORT PLATE & FLANK



Key to Recommended Cooking Methods



ROUND



A 1250 pound steer meeting Certified Angus Beef® brand's 10 quality and uniformity specifications can expect to yield 520 pounds of retail cuts from an 800 pound carcass.

Of the retail cuts, on a carcass weight basis:
 31% are steaks
 31% are roasts
 38% is ground beef and stew meat



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