

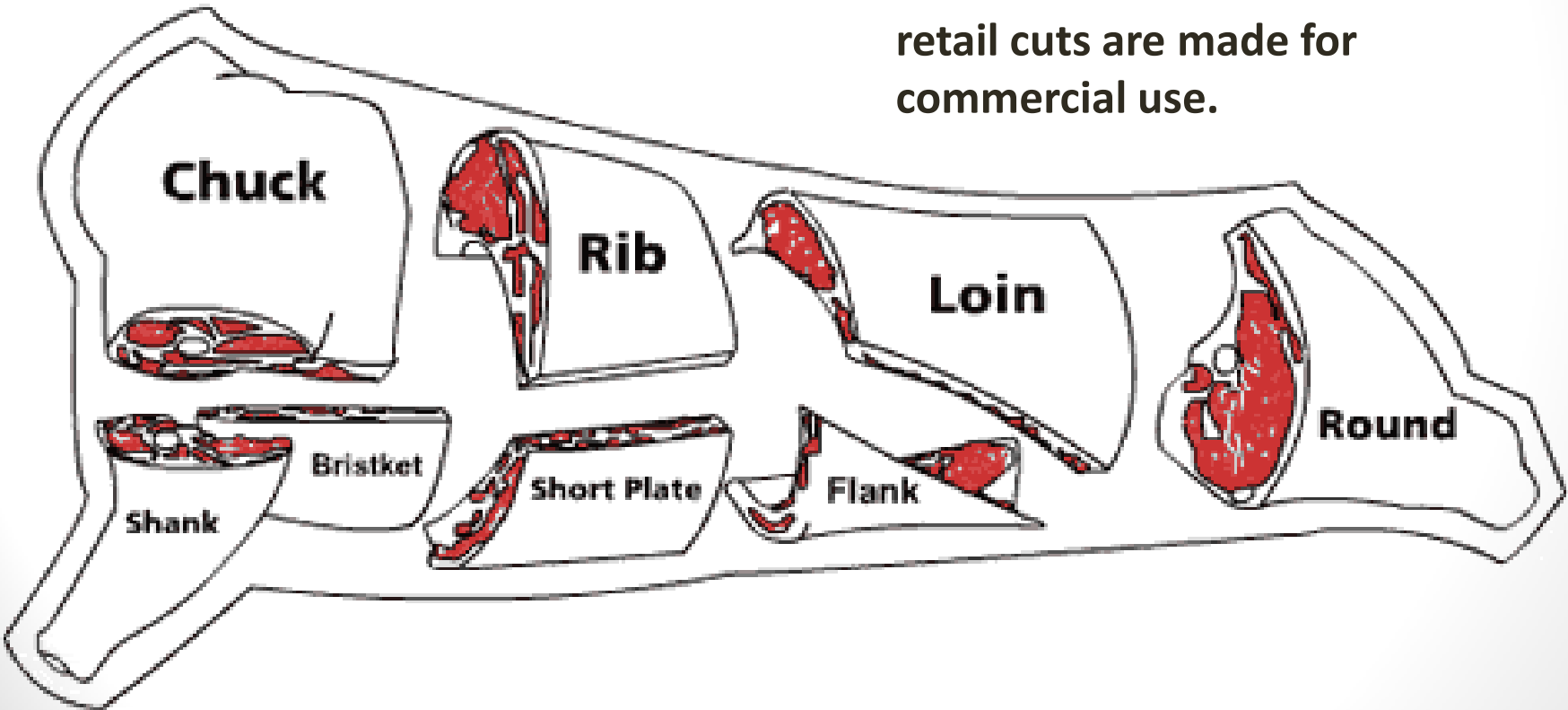
# BEEF Retail ID

Each Slide will identify Beef Retail Cuts of Meat. The location on the beef carcass of where these specific retail cuts came from will be provided at the top of the page. Additionally, the names of the specific retail cuts can be found above or below the pictures.

# Beef Carcass

Beef Wholesale cuts (Primal Cuts)

Wholesale cuts, also known as primal cuts are larger section of the carcass from which retail cuts are made for commercial use.



# From the Round

**Boneless Rump Roast**

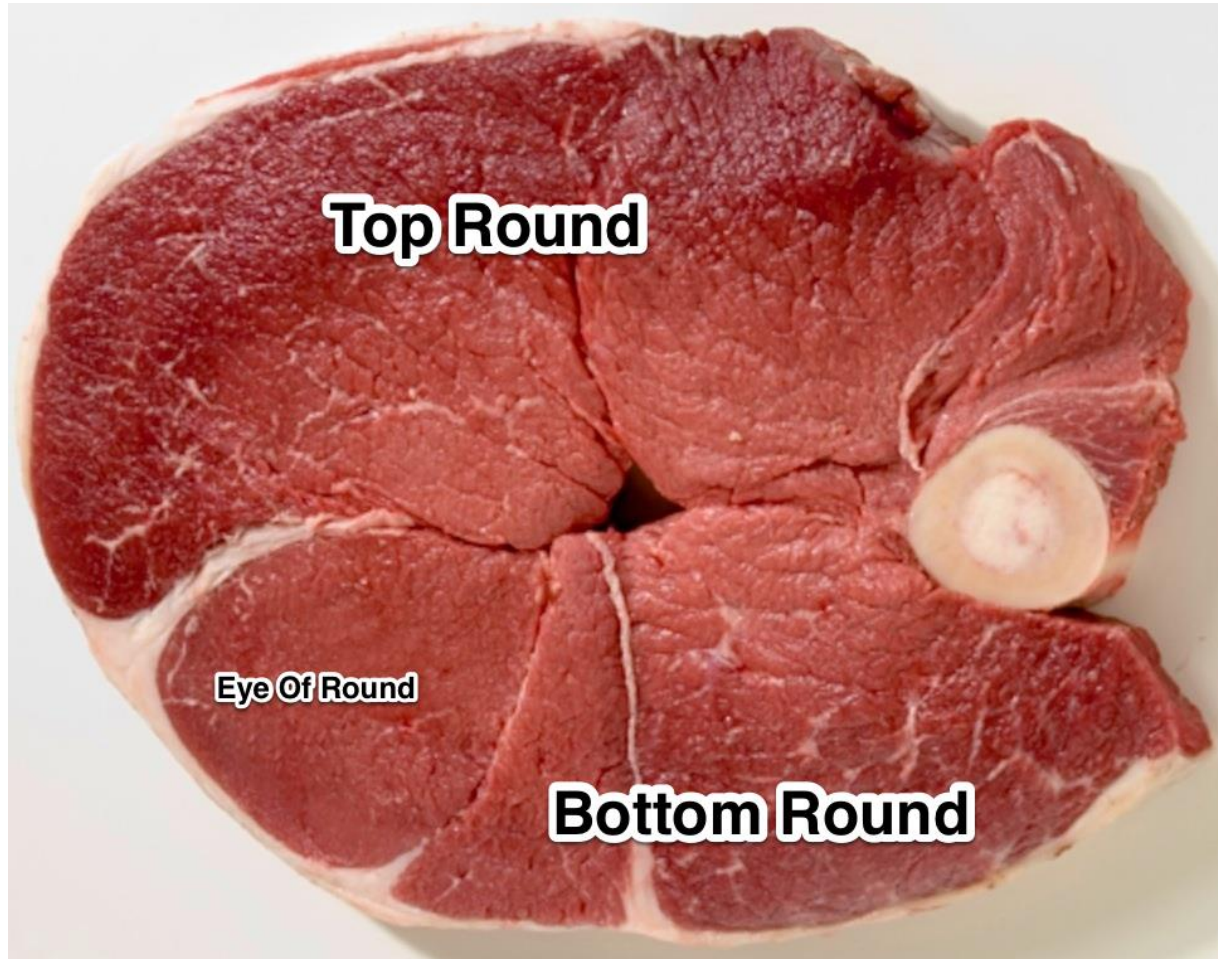


**Knuckle/Sirloin Tip Steak**



# From the Round

## Round Steaks





# From the Sirloin

## Sirloin Steaks



# From the Short Loin



**Porterhouse Steak**



# From the Short Loin

## T- Bone Steaks



# From the Full Loin

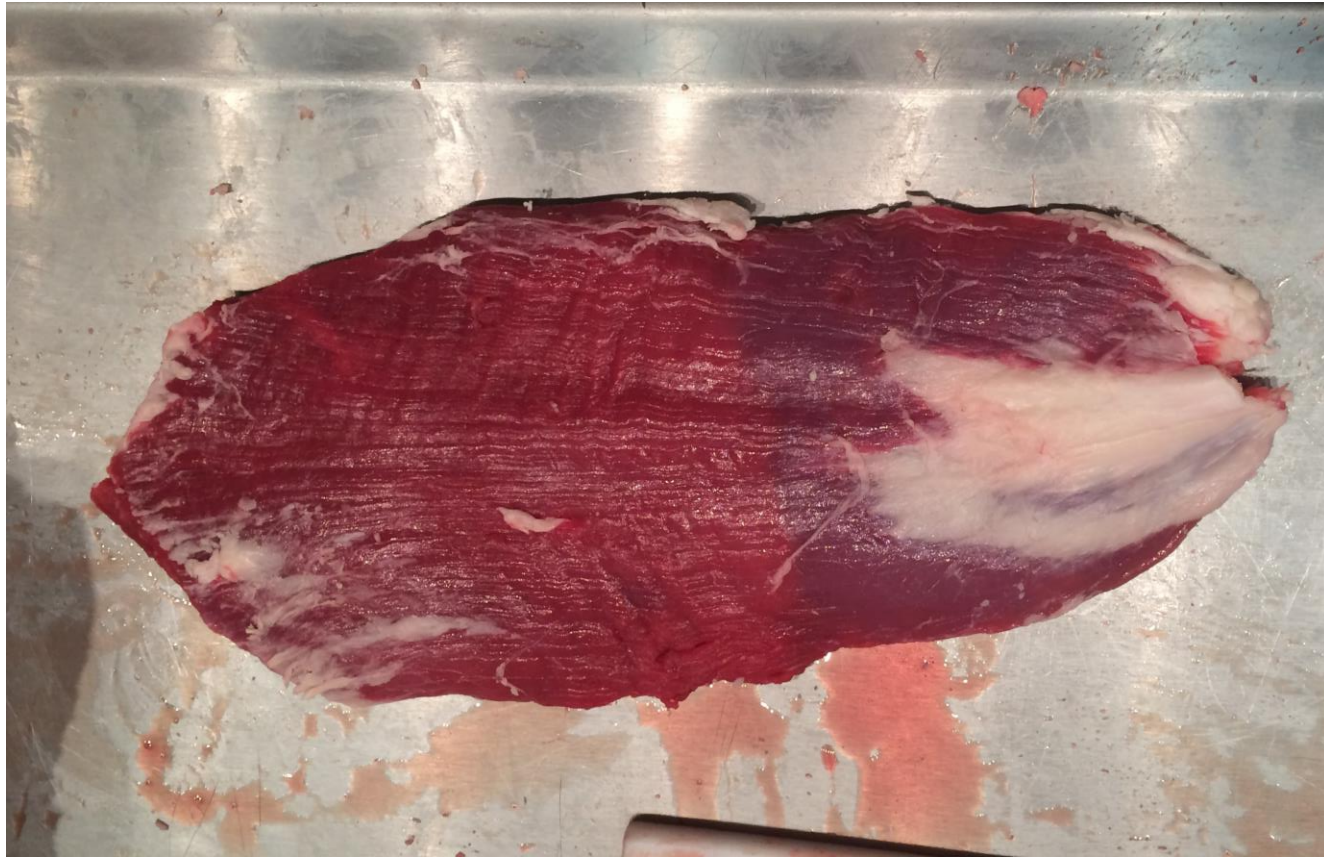


**Tenderloin Steaks**



# From the Flank

## Flank Steak



# From the Rib



**Rib Steak**

**Rib Eye Steak**



# From the Plate

## Short Ribs





# From the Plate

Skirt Steak



# From the Chuck

## Arm Roast



# From the Chuck

## Chuck Roast





# From the Brisket

**Whole Brisket**



# From the Brisket

## Flat Brisket



# From the Fore Shank

## Cross Cut Shank





# Soup Bones/ Neck Bones

