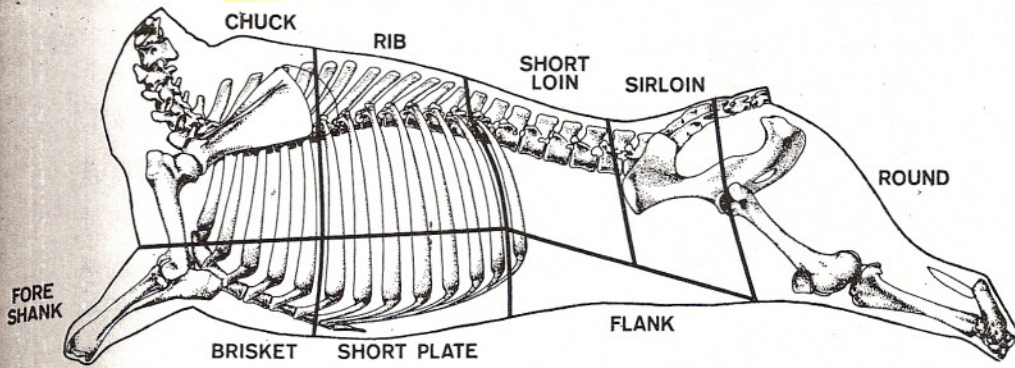


WHOLESALE CUTS OF BEEF AND THEIR BONE STRUCTURE



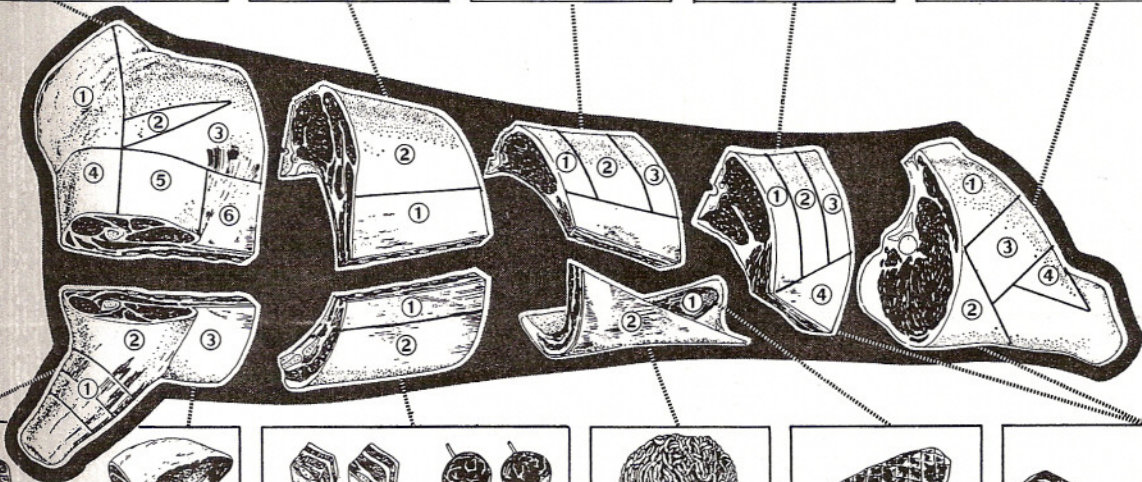
APPROXIMATE YIELDS*

FOREQUARTER	PERCENT
Chuck (5 ribs)	26
Rib (7 ribs)	9
Shank	4
Brisket	5
Short Plate	8
	52
HINDQUARTER	
Round	23
Sirloin	9
Short Loin	8
Flank	5
Kidney, Suet and Hanging Tender	3
	48
Total	100

*No allowance for cutting shrink

RETAIL CUTS OF BEEF AND WHERE THEY COME FROM

Chuck Roll Chuck Tender Arm Pot-roast or Steak Boneless Shoulder Pot-roast or Steak	Chuck Short Ribs Petite Steaks Arm Pot-roast or Steak English (Boston) Cut	Standing Rib Roast Rib Steak Rib Steak, Boneless Delmonico (Rib Eye) Roast or Steak	Club Steak T-Bone Steak Porterhouse Steak Top Loin Steak Filet Mignon Tenderloin Steak (also from Sirloin 1, 2, 3)	Pin Bone Sirloin Steak Flat Bone Sirloin Steak Wedge Bone Sirloin Steak Boneless Sirloin Steak	Round Steak Top Round Steak Outside (Bottom) Round Steak or Pot-roast Eye of Round	Standing Rump Rolled Rump Heel of Round
--	---	--	--	---	---	---



Cross Cuts Beef for Stew (from other cuts)	Fresh Brisket Corned Brisket	Short Ribs Rolled Plate	Skirt Steak Fillets Plate Beef	Ground Beef (Flank, Short Plate, Shank, Brisket, Rib, Chuck, Loin, Round) Beef Patties	Flank Steak Flank Steak Fillets	Tip Steak Sirloin Tip Cube Steak
---	---------------------------------	----------------------------	-----------------------------------	---	------------------------------------	--